

PEOPLE

General Mills Vice Chairman and CFO **Jim Lawrence** announced plans to retire. Lawrence, who joined General Mills in 1998, has accepted a senior level position with another firm. **Don Mulligan** has been elected executive vice president and CFO, and **Ken Thome** has been named senior vice president and deputy CFO.

Cognis Nutrition & Health has made **Sharrann Simmons** senior marketing manager. Simmons will be responsible for marketing strategy development and implementation for the entire Cognis portfolio. She was most recently the vice president and general manager of the U.S. subsidiary of CNI, Colloides Naturels International.



Mike Crider has recently joined Diehl Food Ingredients, Inc. as a territory sales manager. Crider was formerly a vice president with Custom Industries and a technical sales manager for baking with Kerry Ingredients. He has a wide background in R&D, operations, and sales, including more than 16 years with Kellogg.

The Wheat Foods Council has appointed **Kathy Wiemer** as its 2007/2008 committee chair. Wiemer is director of nutrition for the Bell



Institute of Health & Nutrition, a division of General Mills, where she has been for 28 years. Outgoing chair **Tom Mick** will continue to

serve on the council's executive committee.

Larry Nichols has been named vice president of sales and marketing at US Soy. With more than 36 years in the food industry, he has previously worked at Beatrice Food Ingredients, Kraft, Commercial Creamery Co., Pioneer Flour Mills, and

Dean Foods Co. Nichols also founded and operated AmeriSource, Inc.

Chakrit Chemical Corporation has announced that **George Austin** will be vice president, new business development. Austin will oversee the sales and development of new business with a focus on new products and custom and proprietary products. Austin had previously worked with ChemDesign Corporation for the past 20 years.

COMPANIES

Acquisition

Perten Instruments has acquired Newport Scientific. Under the terms of the agreement, Newport Scientific will continue to deliver its viscometry-based instruments under the Newport name. The Perten Group will take control of the distribution through its network of independent and wholly owned subsidiaries.

Expansions

The National Food Laboratory has launched the Innovation Group, an in-house organization designed to assist companies in creating, developing, and commercializing their food products. The 30-member team brings together experts in new product strategy, ideation, market intelligence, and more.

Lonza has expanded its production capacities of active pharmaceutical ingredients. The company's new manufacturing site will be located in Visp, Switzerland.

Frutarom Switzerland has opened an "Innovation Center," which the company said will be a center for targeted, customer-focused innovations. The facility has modern conference facilities and houses flavor analysis and creation areas and sensor technology, confectionary, baked goods, and beverage departments.

Approval

The AOAC Research Institute granted bioMérieux Performance-Tested Methods approval for the Tempo total viable count test, Tempo total coliforms test, and Tempo *E. coli* test. All three Tempo tests were able to yield faster results than the comparable AOAC methods.

ASSOCIATIONS

The Foundation for Occupational Health and Safety (FOHS) has announced its 2006 Worldwide Outreach Program grant recipients. The Institute of Science, Technology & Research of Gujarat, India, and the Malaysian Industrial Hygiene Association of Ampang, Malaysia, are both winners. FOHS is currently seeking 2007 applications.

AOAC International has approved for official first action a method for the determination of aristolochic acid. The method, 2007.05, can aid in the accurate determination of the presence of aristolochic acid in botanicals and dietary supplements. Aristolochic acid can lead to kidney damage.

AWARDS

Philip E. Nelson has been awarded the 2007 World Food Prize, the world's highest food honor. Nelson, a professor of food science at Purdue, was responsible

for achievements in the development of bulk aseptic packaging and storage, which allows highly perishable foods like fruits and vegetables to be distributed globally without refrigeration and without significant loss of nutrients.



Mary Ellen Camire, AACC International



Director, has been honored as an Institute of Food Technologists Fellow for her contributions to extrusion processing, dietary fiber analysis, dietary supplements, and functional foods. She is a

professor at the University of Maine.

Thomas Haertlé was awarded the title of doctor honoris causa by the presidium of the Russian Academy of Sciences for his high-quality protein research and for his

long-standing relationship with the Russian scientific community.

INGREDIENT PRODUCTS

Dietary Fibers

Tate & Lyle has launched a new line of dietary fibers that will be marketed under the brand Promitor. The portfolio will include both soluble and insoluble dietary fibers that can be incorporated into a wide variety of foods with no impact on taste or texture. Promitor Resistant Starch, the first ingredient to be marketed under the new name, is designed for baked products and snacks.

Emulsifiers

With Lametop 500, Cognis has significantly improved the performance of its emulsifier series. Traditionally the quality of Cognis's DATEM emulsifiers was directly proportional to the tartaric acid content. The new emulsifiers introduce the tartaric acid at precisely the place in the molecule where it will have the greatest effect, thereby ensuring optimum performance and cost-effectiveness.

TIC Gums has announced that it has self-affirmed the GRAS status for its TICAmulsion line of modified gum acacia emulsifiers. The evaluation was done by an independent expert panel. The new status permits the use of modified gum acacia in a wide variety of foods and beverages.

Omega-3s

Frutarom USA Inc. has unveiled Alina, a new line of omega-3 fatty acids that outperforms traditional omega-3 oils by providing improved flavor and shelf stability in heat-treated dairy, beverage, and savory applications. The omega-3s are derived from salvia seed through a natural extraction process.

Trans-Free Lamination Shortenings

Loders Croklaan, a producer of fats and oils, has created a new line of SansTrans called Roll-Rite. The product line is a trans-free lamination shortening that delivers great taste, texture, and process-ability. It can be used in a variety of baking applications, such as pastries, pies, and croissants.

PLANT EQUIPMENT

X-ray Inspection

Mettler-Toledo Safeline Inc. has introduced the PowerChekPlus, an X-ray inspection system that provides contaminant detection

and quality assurance for bulk and packaged products. The unit uses low energy X-ray technology for optimal sensitivity in detecting and automatically rejecting many contaminants including metal, stone, bone, glass, and high-density plastics.

LABORATORY EQUIPMENT

Light Scattering Instrument

Viscotek has released a new high throughput dynamic light scattering instrument. The instrument combines the benefits of Viscotek's single mode fiber technology and an entirely new 3-axis automated platform. It requires a low sample volume and delivers high sensitivity with a wide range of temperature control.

Viscometer

The Norcross Corporation has introduced a bench top viscometer for testing minute samples. The Norcross LabPak viscometer, which can distinguish between boiling and ambient water, uses a piston to measure time-of-fall up to 20 seconds, with accuracy to within 0.1 seconds.

REGULATORY ISSUES

Acrylamide

The European Commission Directorate General for Health and Consumer Protection has updated its guidelines on ways food manufacturers can lower acrylamide in food products. The group has released a series of brochures for the biscuits, crackers, and crispbreads; bread products; and breakfast cereals industries.

Mycotoxins

The UK Food Standards Agency has issued "Mycotoxins in Food—Sampling Procedures and Analytical Methods." The guide contains sampling advice for enforcement authorities and food business operators on mycotoxin-related legislation and the official methods for sampling certain foods for mycotoxins.

EU Health Claims

The European Food Safety Authority has published its final guidance to applicants on the submission of health claims for authorization. The handbook addresses what scientific data and evidence claimants need to include in their application.

AACC INTERNATIONAL ANNUAL MEETING

2008. Honolulu, Hawaii. Hawaii Convention Center. Sept. 21–24.

CALENDAR

November

5–7. Chemical Leavening Short Course. Seattle, WA. Contact: Tara Schaefer, Chemical Leavening Registration, AACC International, 3340 Pilot Knob Road, St. Paul, MN 55121; +1.651.454.7250; Fax: +1.651.454.0766; E-mail tschaefer@scisoc.org

12–14. XII Latin American Congress on Fats & Oils. Florianópolis, SC, Brazil. Contact: Sociedade Brasileira de Óleos e Gorduras, UFSC / CCA / CAL, Rod. Admar Gonzaga, 1346, Itacorubi-Florianópolis-SC, CEP-88034-001, Brazil; +1 55 48 3028 5935; sbog@cca.ufsc.br; www.oleosegorduras.org.br

20–22. Oils and Fats 2007. Munich, Germany. Contact: Martin Lechner, Messe München GmbH, M,O,C, Lilienthalallee 40, 80939 München, Deutschland; +49 89 3 23 53 - 2 15; Fax +49 89 9 49 - 9 72 39 82; E-mail bettina.albrecht@messe-muenchen.de.

27–29. Workshop: Safety and Wholesomeness of Cereal Food. Ping Tung, Taiwan. Contact: Roland Ernest Poms, ICC Headquarters, Marxergasse 2, A-1030 Vienna, Austria; +43 1 707 7202 0; Fax +43 1 707 7204 0; www.icc.or.at

December

2–4. National Fusarium Head Blight Forum. Kansas City, MO. Contact: Sue Canty, USWBSI-NFO, 380 Plant and Soil Sciences Building, East Lansing, MI 48824-1325; +1.517.355.0271, ext. 183; Fax: +1.517.353.3955; E-mail scabusa@scabusa.org; www.scabusa.org/forum07.html

6–8. IFE India 2007. New Delhi, India. Contact: Montgomery International Ltd., 9 Manchester Square, London W1U 3PL, UK; +44 (0) 20 7886 3102/3109; Fax +44 (0) 20 7886 3101; E-mail ifeindia@montex.co.uk; www.ife-india.com/

2008

March

31–April 2. Fifth European Symposium on Enzymes in Grain Processing. Norwich, UK. Contact: Dawn Barrett, Institute of Food Research, Norwich

Research Park, Norwich NR4 7UA,
 UK; +44 (0)1603 255328; Fax: +44
 (0)1603 255168; E-mail esegp5@bbsrc.
 ac.uk; www.ifr.ac.uk/esEGP5/

April

24–30. Processes and Packaging 2008.

Düsseldorf, Germany. Contact: inter-
 pack 2008 Press Office, Sebastian
 Pflügge, +49 (0) 211/4560 464 598;
 Fax: +49 (0) 211 4560 8548; E-mail
 PflueggeS@messe-duesseldorf.de;
 www.interpak.com

June

24–27. First Global Conference on GMO

Analysis. Villa Erba, Como, Italy. Con-
 tact: European Commission-Joint Re-
 search Centre, Institute for Health and
 Consumer Protection, Biotechnology &
 GMOs Unit, Via E. Fermi 1, 21020
 Ispra (VA), Italy; +39 0332 789315; Fax
 +39 0332 786159; E-mail gmo-global-
 conference@jrc.it.

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The USDA, Agricultural Research Service (ARS), Grain Quality and Structure Research Unit of the Grain Marketing and Production Research Center at Manhattan, Kansas, is seeking a permanent, full-time scientist with demonstrated expertise in cereal chemistry, food technology, biology, and/or genetics to serve as Research Leader. The incumbent will be responsible for all aspects of the Unit management including research on the relationship between chemical content and end-use performance and functionality of cereal grains; and interaction with USDA administrators and cooperators in Universities and Industry. The incumbent will maintain a research program in his/her area of specialty. U.S. citizenship and a Ph.D. in Cereal Chemistry, Food Technology, Biology, Genetics, or a closely related field or equivalent is required. A comprehensive benefits package includes paid sick leave and annual leave, life and health insurance, a savings and investment plan (401K type), and a Federal retirement plan. For more information on the research program and/or position, contact Dr. Thomas Shanower at (785) 776-2702. Complete information and application procedures may be obtained at <http://www.afm.ars.usda.gov/divisions/hrd/vacancy/VAC2.HTM>. To have a printed copy of the vacancy announcement mailed to you, call (785) 776-2737. Send applications to: USDA, Agricultural Research Service, Human Resources Division, Attn: Keli A. Martin, 5601 Sunnyside Avenue, Stop 5106, Beltsville, MD 20705-5106, Fax: (301) 504-1535; e-mail: scirecruit@ars.usda.gov. **Applications must be marked ARS-X7W-0307 and postmarked by October 16, 2007. U.S. Citizenship is required.**

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