

PEOPLE



Steven Walker

**Steven Walker** has been appointed director general designate of Campden BRI. Walker will assume the role of director general at the time of **Colin Dennis**'s retirement later this year. For the last

four years, Walker has been the director of the Cereals and Cereals Processing Division, leading and managing the research, consultancy, analytical, and training activities in this area. Campden BRI is headquartered in Chipping Campden, Gloucestershire, U.K. [www.campden.co.uk](http://www.campden.co.uk)

**Lin Wang** has been named group leader of food science new product development at Grain Processing Corporation. Wang joined the company in 1998 as an applications research chemist and has been



Lin Wang

a strong product development contributor. Grain Processing Corporation is a major manufacturer of grain neutral spirits, food and pharmaceutical starches, industrial starches, maltodextrins and corn syrup solids, specialty products, and feed ingredients. [www.grainprocessing.com](http://www.grainprocessing.com)

**Larry Garro** has been appointed vice president of supply chain for the Food and Nutrition Division in North America at Symrise. Garro assumes overall responsibility for all food and nutrition manufacturing facilities in the United States, overseeing production, material and production planning, logistics, customer care, and demand planning. [www.symrise.com](http://www.symrise.com)



Brad Maier

retain his international business management responsibilities, while focusing on

strategic planning and execution for protein and starch portfolio growth and management. Bassi will concentrate his efforts on managing, maintaining, and growing the company's accounts. [www.mgpingredients.com](http://www.mgpingredients.com)



Keval Bassi

**Jim Clough** has joined Pennant Foods as president. Clough has more than 20 years of management experience in the food industry, working across multiple channels, including food service, in-store bakery, industrial, and retail. Pennant Foods, a member of the Fresh Start Bakeries family of companies, provides specialty bakery products and solutions to the food service and retail industry under the Pennant, La Francaise, Sweet Bites, and Doughlectables brands. [www.pennantfoods.com](http://www.pennantfoods.com)

**Anna N. Chanco** has been named flavor sensory analyst and **Jeff Rotundi** has been named senior flavor technologist for Takasago Americas. Chanco conducts sensory preparations and testing, performs statistical analysis and flavor library testing, and conducts sensory focus groups, in addition to collecting, analyzing, and entering data. Rotundi focuses on savory and bakery development applications. [www.takasago.com](http://www.takasago.com)

COMPANIES

Acquisitions

**Kellogg Company** has acquired the trademarks and recipes of Mother's Cake and Cookie Co. Kellogg plans to reintroduce many of Mother's Cookie's most popular cookies. The Mother's Cookie brands will be managed as part of Kellogg's Snacks Business Unit. [www.kelloggcompany.com](http://www.kelloggcompany.com)

**BEZRK-Belgankorm**, based in Belgorod, has acquired the Bodberezscky cereal product plant based in Nizhny Novgorod (Volga). In 2009–2010, Belgankorm intends to invest in the modernization of the acquired assets, particularly planning to double the capacity of the mixed fodder plant.

*continued*

Association News appeared here in the printed version of the journal.

### Affiliation

**CSC Scientific Company, Inc.** announced a new affiliation with Moisture Register, a division of Aqua Measure Instrument Co., to distribute online moisture measurement and control equipment. [www.cscscientific.com](http://www.cscscientific.com)

### Awards

The **Cargill Animal Nutrition Plant**, in Martinsburg, PA, U.S.A., and part of Cargill's northeast region operations, has been named the 2008 Feed Mill of the Year by the American Feed Industry Association and Feedstuffs. The award recognizes overall excellence in feed manufacturing operations. Increased safety, quality, regulatory compliance, operating efficiencies, and overall industry awareness of food safety are among the criteria reviewed for each applicant. [www.cargillanimalnutrition.com](http://www.cargillanimalnutrition.com)

**Ganeden Biotech Inc.** has received Frost and Sullivan's 2008 North American Food and Beverage Probiotics Product Innovation Award. The award recognizes Ganeden Biotech's innovative probiotic strain, GanedenBC<sup>30</sup>, for opening new development initiatives in food and beverage product categories. [www.ganedenlabs.com](http://www.ganedenlabs.com)

### Merger

**Fromatech Ingredients**, the producer of flavors, flavor systems, cheese-based powders, and seasonings, has announced its recent merger with **Food Ingredients & Specialties** to form the Innogredients Group BV. Together they have begun a partnership with the logistics firm Driesen Group BV, as well as the Wiebeco Group of Companies. Both the merger and partnership will help the company better serve existing customers and also expand into other markets, in particular the United States. [www.fromatech.com](http://www.fromatech.com)

### Partnership

**Teva Pharmaceutical Industries Ltd.** and **Lonza Group Ltd.** have announced their agreement to establish a joint venture to develop, manufacture, and market a portfolio of biosimilars. [www.tevapharm.com](http://www.tevapharm.com), [www.lonza.com](http://www.lonza.com)

## INGREDIENT PRODUCTS

### Blood Pressure Management

**TensGuard**, the blood pressure management ingredient from DSM Nutritional Products, has recently been awarded first prize at the Health Ingredients Europe Exhibition by an independent judging panel of retailers, manufacturers, scientists, and industry leaders. [www.unlimitednutrition-na.dsm.com](http://www.unlimitednutrition-na.dsm.com)

### Dietary Supplement

**Inverness Medical** now offers two new dietary supplement forms of its highly successful grape seed product resVida, containing reveratrol, from **DSM Nutritional Products**. DSM is the world's leading ingredient supplier to food, beverage, and dietary supplement manufacturers. resVida is highly versatile and ideal for many types of supplement, food, and beverage formulations. [www.unlimitednutrition-na.dsm.com](http://www.unlimitednutrition-na.dsm.com)

### Flavors and Fragrances

**SAFC Supply Solutions**, a leading supplier of food-grade raw materials, has announced the addition of 50 new certified organic products to its extensive flavors and fragrances raw materials product line. The new products are an extension of SAFC Supply Solutions' existing 1,200 high-quality, food-grade, Halal- and Kosher-certified products. [www.safcsupply-solutions.com](http://www.safcsupply-solutions.com)

### Flour

**PAVA**, the largest grain processor of Siberia and the Far East, has recently launched Zhitnitsa flour. This new flour is rich in vitamins B and E, and contains 11% dietary fiber. The unique method of processing used allows the flour to retain vital nutrients. In addition, PAVA was recently named one of the "100 Best Russian Goods" for 2008 for their high-grade flour [www.apkhleb.ru](http://www.apkhleb.ru)

### Mint Replacers/Extenders

**Symrise** has announced the release of their extensive line of Optamin authentic and cost-effective mint replacers and extenders, including mint enhancers, building blocks, top notes, and signature mint profiles. [www.symrise.com](http://www.symrise.com)

### Sodium Substitutes

**Symrise** now offers SymLife Salt natural savory and salt enhancers that provide a complete clean label, nonintrusive flavor solution, delivering the desired amount of saltiness. Furthermore, SymLife Salt can provide up to 50% sodium reduction while maintaining the salty perception. [www.symrise.com](http://www.symrise.com)

**Jungbunzlauer's** sub4salt recently received Frost & Sullivan's 2008 Functional Ingredient of the Year Award in the European food additives market. This additive is used as a substitute for salt and is capable of reducing sodium content in processed foods by up to 50%. It is the only product available in the market that is a 1:1 replacement for salt. [www.jungbunzlauer.com](http://www.jungbunzlauer.com)

### Soluble Fibers

**SunOpta Ingredients Group**, a member of the SunOpta Food Group and the world's largest producer of oat fiber, has announced their partnership agreement with PolyCell Technologies of Crookston, MN, U.S.A., to market and sell Barley Balance beta-glucan concentrate. Barley Balance is the most concentrated source of barley beta-glucan soluble fiber produced by a natural and sustainable process and can be incorporated into a wide variety of foods, including breads, muffins, tortillas, crackers, cereal, nutrition bars, and beverages. [www.sunopta.com](http://www.sunopta.com)

**Tate & Lyle**, the manufacturer of Promitor soluble corn fiber and Promitor resistant starch, recently commissioned a study led by the University of Toronto's Department of Nutritional Sciences that found that products manufactured with either product were found to produce lower glycemic and insulin responses. The study's results were published in the *Journal of the American College of Nutrition* in December 2008. [www.promitorfiber.com](http://www.promitorfiber.com)

### Stabilizers

**TIC Gums** now offers a line of high-fiber yogurt stabilizers, including TIC Pretested Dairyblend YG FB 3, a blend of hydrocolloids and modified food starch. [www.ticgums.com](http://www.ticgums.com)

## LABORATORY PRODUCTS

### Pathogen Identification

**Idaho Technology, Inc.** has announced that its *Listeria* test used with the R.A.P.I.D. LT Food Security System has been granted performance tested methods status by the AOAC Research Institute. The assay uses real-time PCR technology to identify the presence of *Listeria* in food and environmental samples. The use of a *Listeria* screening tool that is both rapid and accurate will permit earlier release of products without fear of potential outbreaks or possible food recalls. [www.idahotech.com](http://www.idahotech.com)

## PLANT EQUIPMENT

### Detection Systems

**Mettler-Toledo Safeline**, the world leader in metal detection and X-ray inspection equipment, has announced the introduction of the GlassChekPlus X-ray inspection system that monitors high-risk products in glass jars and represents a breakthrough in modern product inspection. In addition, they have introduced the PowerPhasePRO metal detector. This metal detector has unmatched sensitivity

to all metal contaminants in bakery products and is extremely simple to operate. [www.mt.com/safelineus](http://www.mt.com/safelineus)

### Electric Mixer Stand

**Sharpe Mixers** of Seattle, WA, U.S.A., now features the new Sharpe ELS-Series electric lift mixer stand, allowing one portable mixer to mix several tanks in food and beverage, clean room, pharmaceutical, and biotechnology applications. The stand also enables users to raise and lower a portable mixer's shaft into a tank via push-button control, meeting USDA paint-free equipment mandates. [www.sharpe-mixers.com](http://www.sharpe-mixers.com)

### Bulk Bag Filler

**Spiroflow Systems, Inc.**, a worldwide supplier of standard and custom powder hanging equipment, has announced that the model C1-2 Spirofil bulk bag filler is now available, providing an ideal solution for users wishing to fill bags by weight. [www.spiroflowsystems.com](http://www.spiroflowsystems.com)

## REGULATORY

### Gluten-free Labeling

The European Commission has adopted a Commission Regulation to harmonize labeling related to gluten-free products. Now, foodstuffs for people intolerant to gluten, which have been especially processed to reduce gluten, shall not contain a level of gluten exceeding 100 mg/kg in the food sold to the final consumer. Products may bear the term "gluten-free" if the gluten content does not exceed 20 mg/kg in the food sold to the final consumer. The regulations are available at <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2009:016:0003:0005:EN:PDF>.

### Food Standards

The U.K.'s **Food Standards Agency** (FSA) has published a list of food product ranges from food manufacturers, caterers, and retailers that do not contain the six food colors associated with possible hyperactivity in young children. The colors are sunset yellow FCF (E110), quinoline yellow (E104), carmoisine (E122), allura red (E129), tartrazine (E102), and ponceau 4R (E124). The agency is publicizing the product ranges to encourage the food industry to participate in the voluntary ban. Food manufacturers wishing to notify the agency that their brands or products are free of these colors should contact them at [clair.baynton@foodstandards.gsi.gov.uk](mailto:clair.baynton@foodstandards.gsi.gov.uk). [www.food.gov.uk](http://www.food.gov.uk)

## AACC INTERNATIONAL ANNUAL MEETING

**2009.** Baltimore, MD, U.S.A., Baltimore Convention Center. Sept. 13–16.

**2010.** Savannah, GA, U.S.A., Savannah International Trade & Convention Center. Oct. 24–27.

## CALENDAR

### March

**9–11. Breakfast Cereal Short Course.** Peterborough, England. Contact: Tressa Patrias; Phone: +1.651.994.3851; Fax: +1.651.454.0766; E-mail: [tpatrias@scisoc.org](mailto:tpatrias@scisoc.org)

**16–17. Batters and Breadings Short Course.** Tampa, FL, U.S.A. Contact: Tressa Patrias; Phone: +1.651.994.3851; Fax: +1.651.454.0766; E-mail: [tpatrias@scisoc.org](mailto:tpatrias@scisoc.org)

**17–19. Molds and Mycotoxins Short Course.** University of Nebraska-Lincoln, Lincoln, NE, U.S.A. Contact: Nina Murray; Phone: +1.402.472.2816; Fax: +1.402.472.1693; E-mail: [nmurray2@unl.edu](mailto:nmurray2@unl.edu); [fpc.unl.edu/workshops/molds.shtml](http://fpc.unl.edu/workshops/molds.shtml)

**18–20. Chemical Leavening Short Course.** Tampa, FL, U.S.A. Contact: Tressa Patrias; Phone: +1.651.994.3851; Fax: +1.651.454.0766; E-mail: [tpatrias@scisoc.org](mailto:tpatrias@scisoc.org)

**25–27. Cereals & Europe Spring Meeting 2009—Whole Grain Global Summit.** Newcastle, U.K. Contact: Chris Seal; Phone: +44.191.2227650; Fax: +44.2226720; E-mail: [chris.seal.ncl.ac.uk](mailto:chris.seal.ncl.ac.uk); [www.cerealsandurope.net](http://www.cerealsandurope.net)

**30–April 1. Asian Noodle Technology Short Course.** Canadian International Grains Institute. Contact: Dr. Bin Xiao Fu; Phone: +1.204.984.1831; Fax: +1.204.983.2642; E-mail: [bfu@cigi.ca](mailto:bfu@cigi.ca); [www.cigi.ca](http://www.cigi.ca)

### April

**5–10. Snack Food Processing Short Course.** College Station, TX, U.S.A. Phone: +1.979.845.2774; Fax: +1.979.845.2744; E-mail: [mnriaz@tamu.edu](mailto:mnriaz@tamu.edu); [www.tamu.edu/extrusion](http://www.tamu.edu/extrusion)

**6–8. 13th International Celiac Disease Symposium.** Amsterdam, the Netherlands. Contact: Jan van Goyenkade; Phone: +31.20.679.3411; Fax: +31.20.673.7306; E-mail: [icds@eurocongress.com](mailto:icds@eurocongress.com); [www.ICDS2009.org](http://www.ICDS2009.org)

**6–8. Milling Short Course.** Canadian International Grains Institute. Contact: Ashok Sarkar; Phone: +1.204.983.5550; Fax: +1.204.983.2642; E-mail: [asarkar@cigi.ca](mailto:asarkar@cigi.ca); [www.cigi.ca](http://www.cigi.ca)

**21–24. Asian Noodle Technology and Ingredient Application Short Course.** Wheat Marketing Center, Portland, OR, U.S.A. Contact: Gary Hou. Phone: +1.503.295.0823; E-mail: [g hou@wmcinc.org](mailto:g hou@wmcinc.org); [www.wmcinc.org](http://www.wmcinc.org)

**27–29. Wheat and Functionality Short Course.** AACC International, St. Paul, MN, U.S.A. Contact: Tressa Patrias. Phone: +1.651.994.3851; E-mail: [tpatrias@scisoc.org](mailto:tpatrias@scisoc.org); [www.aaccnet.org/continuingeducation](http://www.aaccnet.org/continuingeducation)

### May

**11–15.ACHEMA 2009—29th International Exhibition-Congress on Chemical Engineering, Environmental Protection, and Biotechnology.** Frankfurt am Main, Germany. Contact: DECHEMA e.V.; Phone: +49.0.69.7564.0; Fax: +49.0.69.7564.201; E-mail: [achema@dechema.de](mailto:achema@dechema.de); [www.achema.de](http://www.achema.de)

**12–14. Ingredients and Ingredient Functionality Workshop.** University of Nebraska-Lincoln, Lincoln, NE, U.S.A. Contact: David Rickert. Phone: +1.402.472.2816; E-mail: [nmurray2@unl.edu](mailto:nmurray2@unl.edu); <http://fpc.unl.edu/workshops/ingredients.shtml>

**13–15. AACC Intl. Milling and Baking Division Spring Technical Conference.** Albuquerque, NM, U.S.A. Contact: Dave Braun; E-mail: [dbraun@mennel.com](mailto:dbraun@mennel.com); [www.aaccnet.org](http://www.aaccnet.org)

### June

**2–6. International Wheat Quality Conference IV.** Saskatoon, SK, Canada. Contact: Ravindra Chibbar; E-mail: [ravi.chibbar@usask.ca](mailto:ravi.chibbar@usask.ca); [www.usask.ca/iwqc4](http://www.usask.ca/iwqc4)

**9–11. Food and Function 2009 International Scientific Conference on Nutra-ceuticals and Functional Foods.** Zilina, Slovakia. Contact: Norbert Bomba; Phone: +421918707371; Fax: +421414000123; E-mail: [info@foodandfunction.com](mailto:info@foodandfunction.com); [www.foodandfunction.com](http://www.foodandfunction.com)

**19–26. International Workshop on Rapid Methods and Automation in Microbiology.** Kansas State University, Manhattan, KS, U.S.A. Contact: Daniel Y. C. Fung. E-mail: [dfung@ksu.edu](mailto:dfung@ksu.edu); [debbieh@ksu.edu](mailto:debbieh@ksu.edu); [www.ksu.edu](http://www.ksu.edu)



## July

**1–3. Dietary Fiber 2009.** Vienna, Austria.  
Contact: Anita Habershuber; Phone: +43.1.707.72.02.0; Fax: +43.1.707.72.04.0; E-mail: anita.habershuber@icc.or.at; www.icc.or.at/events/df09

## September

**13–16. 14th Australian Barley Technical Symposium.** Queensland, Australia.  
E-mail: abts09@yrd.com.au

**27–30. 59th Australian Cereal Chemistry Conference.** Wagga, Wagga, Australia. www.aaccnet.org



## Make Plans Now to Attend the 2009 AACC International Milling and Baking Division Spring Technical Conference

**May 13–15, 2009**  
**Embassy Suites Hotel Albuquerque**  
**Albuquerque, New Mexico**

Registration and housing is OPEN! Please visit [www.aaccnet.org](http://www.aaccnet.org) (click on Divisions) for the final program, sponsorship information, golf tournament, registration form, and to make hotel reservations. Advanced registration deadline is April 27, 2009. Hotel reservation deadline is May 5, 2009.

### Schedule

#### Wednesday, May 13

8:00 a.m. – Golf Tournament – *University of New Mexico Championship Golf Course*

#### Thursday, May 14

7:30 a.m. – Registration  
8:30 a.m. to 5:00 p.m. – Conference (*includes lunch with program*)  
A udit s – Jennifer Robinson, Cargill  
L atest from NAMA – Jane DeMarchi, NAMA  
B ioterrorism – Rob Ostrander, Horizon Milling  
U pdate from AACC Intl. – Mary Ellen Camire, AACC Intl. President  
Q uality Wheat – Charles Adams, Sara Lee  
U nique Trends – Laurie Gorton, Baking & Snack  
E merging Issues – Theresa Cogswell, Baker Cogs, Inc.  
R esearch – Meera Kweon, USDA, ARS, SWQL  
Q uality Flour – Art Bettge, USDA, ARS, WWQL – *Halvorsen Award Winner*  
5:15 p.m. – Reception

#### Friday, May 15

7:30 a.m. – Registration  
8:30 to 11:45 a.m. – Conference (*no lunch service*)  
U pdate from the Big Apple – Marcia Scheideman, Wheat Foods Council  
E nergy / Biofuels – Don Sullins, ADM  
N ews from Washington, DC – Lee Sanders, ABA  
M anaging Food Preparation at High Altitude – Karen Foehse, General Mills  
Annual Business Meeting

Don't miss out on this popular annual technical conference for professionals in the milling and baking industry! Registration materials will not be mailed. Please contact Dave Braun at [dbraun@mennel.com](mailto:dbraun@mennel.com) if you have program questions or want to become a 2009 sponsor.

Photo courtesy of MarbleStreetStudio.com

## Head, Department of Plant Sciences

College of Agriculture, Food Systems, and  
Natural Resources

North Dakota State University, Fargo, ND

This is a 12 month appointment to lead a department of 39 tenure-track and 25 affiliated faculty. Responsibilities include setting and achieving departmental goals, managing departmental resources and personnel, developing budgets, soliciting outside funding, coordinating student recruitment, and representing the department on and off campus.

Major program areas for basic and applied research and Extension activities in the department include agronomy, biotechnology, breeding (including the interdisciplinary development of crop cultivars), cereal science, genetics, horticulture, physiology, turf grass, and weed science. The department offers undergraduate degrees in Crop and Weed Science, Horticulture and Forestry, and Sports and Urban Turfgrass Management, and enrolls over 60 graduate students in its M.S. and Ph.D. programs. The department is housed primarily in Loftsgard Hall, completed in 1991. A new, state of the art greenhouse complex is under construction.

Qualifications include (1) an earned Ph.D. in a program areas described above, or a closely related field, (2) credentials for rank of Professor with tenure in the department, and (3) evidence of strong leadership, managerial and communication skills. Inter-personal abilities are essential. Preferred qualifications include previous administrative experience, demonstrated ability to attract extramural funding, and familiarity with the Land Grant system.

Salary is commensurate with qualifications and experience. Benefits include TIAA/CREF, paid annual and sick leave, and health, life and disability insurance.

Screening will begin March 20, 2009, and will continue until a suitable candidate is identified. Candidates must apply online at <https://jobs.ndsu.edu> by submitting:

- A letter that describes how the qualifications are met.
- A detailed C.V.
- A statement of leadership philosophy.
- Names and contact information for five references.

Contact Dr. Jack Rasmussen ([jack.rasmussen@ndsu.edu](mailto:jack.rasmussen@ndsu.edu), 701-231-7058), Search Committee Chair, with questions.

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