PEOPLE

Michael Baroni, Domingo Lastra, Joseph Taets, and Gary Towne have been elected vice president of Archer Daniels Midland Company's Board of Directors. Additionally, Donald E. Felsinger, chairman and CEO of Sempra Energy, has been appointed to serve on the board of directors' Compensation/Succession and Nominating/Corporate Governance Committees. www.admworld.com



Dana Sanza



Josh Lanagan

Dana Sanza has ioined FONA International, Inc. as a flavorist (Beverage Business Unit) and Josh Lanagan joins as a scientist (Grain Business Unit). Sanza works with customers to help develop top-quality flavor solutions for beverage applications. Lanagan provides customers with flavor solutions in applications, such as popcorn, hot and cold cereal, backed goods, and snacks. www.fona.com

Eliseu Batista has become executive vice president, Latin America, of NutraCea. www.nutracea.com

Glen Dreher has become an application scientist at the D. D. Williamson Global Support Center. Dreher has an advanced degree in food science and technology from the University of Florida. www.ddwilliamson.com

Thomas C. Dorr, former USDA undersecretary for rural development, was named president and CEO of the U.S. Grains Council and assumed his role on November 16. www.grains.org

Marianne Gillette has been named president of the Institute of Food Technologists. Gillette is vice president of technical competencies and platforms for McCormick and Co., Inc. In addition, Robert B. Gravani, a professor of food science at Cornell University, has been named president-elect. www.ift.org

Jimmy Keeton has been named head of the Texas A&M University Department of

Nutrition and Food Science. www.tamu. edu



Ray A. Matulka has become director of toxicology at Burdock Group, a provider of safety and regulatory consulting services to food, dietary supplement, personal care, and pet food manufactur-

Ray A. Matulka

ers. www.burdockgroup.com

John R. Speirs has been named chair of MGP Ingredients, Inc. Speirs is the chair and cofounder of Stellus Consulting—a consulting firm specializing in business strategy, strategic visioning, merger and acquisition support, and branding strategy. www.mgpingredients.com

Didier Thevenet has been named president of Clextral Inc., based in Tampa, FL, U.S.A. www.clextral.com

Fabien Varagnac has become a technical sales manager for French-speaking countries at Mühlenchemie GmbH & Co. KG. www.muehlenchemie.de

COMPANIES

Acquisitions

Lallemand Inc. has acquired Lake States Yeast Division from the Wausau Paper Group. Lake States Yeast is a leading producer of inactivated torula yeast. www. lallemand.com

Dedication

Kellogg Company recently held a dedication ceremony to mark the completed expansion of its W. K. Kellogg Institute for Food and Nutrition Research. The facility includes innovation labs, research facilities, a flexible experimental production area, and an improved pilot plant. www. kelloggcompany.com

Openings

Cereal Partners Worldwide created its new Innovation Centre, promoting their focus on nutrition, health, and wellness, in Orbe, Switzerland. www.cerealpartners. co.uk

Lonza Group Ltd. has opened a new Microbial Control Formulations Plant in Nanjing, China. Lonza is a leading supplier to the pharmaceutical, healthcare,

and life science industries. www.lonza.

Malt-O-Meal Company, one of the largest ready-to-eat cereal manufacturers, announced the opening of its newest production facility in Aseboro, NC, U.S.A. www.maltomeal.com

K+Sm KALI GmbH has opened a new facility for the production of potassium chloride at the Zielitz plant in Germany. www.kali-gmbh.com

Rebrand

Cibus—a plant trait development technology company—has become Cibus Global. www.cibus.com

Restructure

USDA Cooperative State Research, Education, and Extension Service (CS-REES) has become the National Institute of Food and Agriculture. All current authorities administered by CSREES will be transferred to the new institute. www.csrees.usda.gov

INGREDIENT PRODUCTS

Antioxidants

Cellulose Gum

TIC Gums introduces Ticaloid Lite HF and Ticaloid Icing Max AG, especially formatted for cake applications. www. ticgums.com

Danisco USA Inc. introduces a full range of Grindsted cellulose gum for various applications, including food—milk drinks, bakery, beverages, meat, and savory. www. danisco.com

Flavors

Virginia Dare has developed a range of masking favors to optimize the taste profile of foods and beverages sweetened with stevia, effectively masking the bitter, licorice-like, and stringent notes often associated with the sweetener. www.virginiadare.com

Salt Reduction

Norgrow International's Powersalt, a new ingredient featuring a combination of salt and natural enhancers, reduces up to 50% of the salt added to manufactured products. www.norgrow.com

continued

LABORATORY PRODUCTS

Coupling Kit

Brookfield Engineering announces the new EZ-Lock Spindle Coupling Kits, allowing technicians to quickly and easily attach/detach spindles in busy laboratory environments. www.brookfieldengineering.com

Test Kit

Charm Science, Inc. introduces its ROSA BEST aflatoxin P/N test kit, using an ecofriendly extraction solution. The new test uses an aqueous-based, alcohol-free extraction solution that is safe for test operators and the environment. www.charm.com

REGULATORY

Acrylamide

Canada has added acrylamide to the government's list of toxic substances. The inclusion of the chemical on Health Canada's toxic list is part of the Canadian government's ongoing review of nearly 200 chemical substances in widespread commercial use that have never before been subjected to thorough risk analysis. In addition, Health Canada has begun an acrylamide-monitoring program. The first sampling phase will identify which commodities significantly contribute to acrylamide exposure. The Chemical Health Hazard Assessment Division and Food Research Division of the Bureau of Chemical Safety developed the program in Consultation with the Biostatistics and Computer Applications Division of the Bureau of Food Policy and Science Integration in Food Directorate. www.hc-sc. gc.ca

General Function Health Claims

The European Food Safety Authority (EFSA) has published its first series of opinions on the list of "general function" health claims compiled by member states and the European Commission, EFSA experts evaluated the scientific evidence for more than 500 claims, helping to inform future decisions of the European Commission and member states on the authorization of health claims. The opinions provide scientific advice on 523 health claims relating to more than 200 foods and food components, such as vitamins and minerals, fiber, fats, carbohydrates, probiotic bacteria, and botanical substances. More on this can be found on the EFSA website at www.efsa.europa.eu by clicking on "news."

AACC INTERNATIONAL ANNUAL MEETING

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

CALENDAR

November

2–5. ProcureCon 2009: The 12th Pan-European Strategic Sourcing Event. Hotel Le Plaza, Brussels, Belgium. Phone: +44 (0) 207 368 9465; E-mail: procurecon @wbr.co.uk; www.procurecon.com

26–28. VII International PENSA Conference: Economic Crisis—Reorganizing Food, Fiber, and Bioenergy Chains. Sao Paulo, Brazil. E-mail: ipc@pensaconference.org; www.pensaconference.org

December

7–9. 2009 National Fusarium Head Blight Forum. Orlando, FL, U.S.A. Phone: +1.517.355.0271 ext. 1183; E-mail: sca busa@scabusa.org; www.scabusa.org

2010

January

31–Feb 5. Practical Short Course on Feeds and Pet Food Extrusion. Texas A&M University, College Station, TX, U.S.A. Contact: Mian N. Riaz. E-mail: mnriaz@tamu.edu; www.tamu.edu/extrusion

February

3–5. CST-SA-ICC International Grains Symposium—Quality and Safety of Grain Crops and Foods. Pretoria, South Africa. Contact: Mohammad Naushad Emmambux. E-mail: Naushad.Emmambux@up.ac.za; www.tuksfost.up.ac.za

March

22–23. Bakery Products and Cereals: Are They Worth Their Salt? The Netherlands. Contact: Peter Weegels. E-mail: info@cerealsandeurope.net; www.cereals andeurope.net/events/ce_events/event/12

23–26. 2010 Food Safety Education Conference: Advancements in Food Safety—Trends, Tools, and Technologies. Hyatt Regency, Atlanta, GA, U.S.A. Contact: Cynthia Ellis. Phone: +1.734. 827.5681; E-mail: Atlanta2010@nsf.org; www.fsis.usda.gov/atlanta2010

May

16–19. 101st AOCS Annual Meeting and Expo. Phoenix Convention Center, Phoenix, AZ, U.S.A. Contact: AOCS Meetings Department. Phone: +1.217.359.2344; Fax: +1.217.351.8091; E-mail: meetings@aocs.org; www.aocs.org/meetings/annual_mtg

June

15–17. International Probiotic Conference 2010. Kosice, Slovakia. Contact: Maria Kasmanova. Fax: +00421 41 4000 123; E-mail: info@probiotic-conference. net; www.probiotic-conference.net

July

4–8. The Royal Australian Chemical Institute's National Convention in Conjunction with the 12th IUPAC International Congress of Pesticide Chemistry. Melbourne Convention Centre, Melbourne, Australia. Phone: +61 (0) 3 5983 2400; Fax: +61 (0) 3 5983 2223; www.raci2010.org

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