

Salute to AACC International Corporate Members

AACC International Corporate Members are companies and organizations that contribute their knowledge, expertise, and professional involvement to ensure the continued strength of AACCI and promote excellence in grain science worldwide. Their support of the association is greatly appreciated.

The following listing includes the company description, contact, e-mail address, and web address. Please consider consulting this listing when you are sourcing new products or ingredients or have other needs. The individuals listed may not have the exact answer to your question but should be able to direct you to the appropriate person within their organization. The information here is provided by the corporate member representative and is current as of January 1, 2012. Contact the AACCI membership department with any corporate membership questions at +1.651.454.7250 or aaccinfo@scisoc.org.

A searchable corporate membership directory, as well as a complete listing of companies with full contact information, can be found in the online corporate member directory at www.aaccnet.org/directories/corpmemb.cfm.

ADM/Matsutani LLC

Fibersol-2 is a readily dispersible, tasteless source of dietary fiber (90% min. DSB) with many beneficial physiological properties. Fibersol-2 is perfect for all types of beverages, processed foods, cultured dairy products, frozen dairy desserts, confections, dietary supplements in every form, and much more. For more information, please visit our website.

Yuma Tani, yuma@matsutani.com
www.fibersol2.com

ADM Milling Co.

ADM Milling Co. ranks as one of the largest processors of wheat in the United States, with mills coast to coast in select locations in the United States, as well as mills in Canada, the Caribbean, and the United Kingdom, offering a line of wheat flours and durum products to meet the most exacting bakery and pasta requirements.

R. Don Sullins, don_sullins@admworld.com
www.admworld.com

Aegis Food Testing Laboratories, Inc.

Aegis Food Testing Laboratories, Inc. began operations at its North Sioux City, SD, location in January 2008. In January 2010, Aegis opened its secondary laboratory in Oklahoma City, OK. Both facilities are state-of-the-art, independent, third-party laboratories that service the food industry, offering microbiological and chemical testing that is ISO 17025 accredited by the American Association for Laboratory Accreditation. Microbiological testing includes quantitative analysis that monitors the sanitation levels of both raw materials and finished products and qualitative testing that tests for the presence of pathogenic bacteria that could cause illness. Clients are typically food processors that require testing before their raw materials enter production or their finished products are released to commerce.

Jodi Jurgens, pantonacci@aegisfoodlabs.com
www.aegisfoodtestinglabs.com

AFB International

AFB International was founded in 1986 and has grown to be a worldwide leader in pet food palatability technology. Throughout our history, we have applied superior scientific approaches and advanced technology to help our customers maximize pet food performance and grow our market share. Supported by our research and development, technical service,

and customer service groups, we provide exceptional products and services designed to consistently deliver superior palatability and outstanding quality.

Karah Fortin, kfortin@afbinternational.com
www.afbinternational.com

Agrifood Technology

Commercially Focused analytical laboratory specializing in testing of cereal and grain quality.

Doreen Fernandez, doreen.fernandez@agrifood.com.au
www.awta.com.au/en/Agrifood

Agtron Inc.

Agtron has been setting and maintaining food industry standards for more than 50 years. The new and improved Agtron analyzers now have fully automated calibration, have solid-state lighting, are easier to use, and provide excellent interinstrument agreement. The Agtron measuring system is important to anyone concerned with the consistency, processing, and quality of their product. Agtron instruments perform product analysis by using very specific energy wavelengths, illuminating the sample surface, and measuring the reflected energy. This energy is displayed as a single "Agtron" number.

Carl A. Staub, agtron@aol.com
www.agtron.net

AIB International

AIB International provides technical services to the cereal foods industry and food safety services to the entire food industry. Technical services include baking science and technology education, ongoing and contracted research, and food labeling. Research services cover product development and evaluation, laboratory testing, ingredient testing, bakery processing audits, and consulting. Food safety audit services include audits for GMP, GFSI (BRC, SQF 2000, and FSSC 22000), ISO 22000, HACCP, OSHA, AIB Gold Standard, and quality system audits. Food safety education is provided through seminars, consulting, and distance learning. Additional related safety services include the Food Defense Resource Center and training audits. AIB is headquartered in Manhattan, KS, and has offices in Mexico, the United Kingdom, and China.

Maureen Olewnik, molewnik@aibonline.org
www.aibonline.org

Andy's Seasoning Inc.

Custom blended batter and breadings.
Daniel Keao, dan@andyseasoning.com
www.andyseasoning.com

ANKOM Technology

ANKOM Technology manufactures and markets analytical instrumentation for the food and feed industry. Best known for automating labor-intensive analytical methods and the development of filter bag technology (FBT) for determining detergent fiber, crude fiber, and crude and total fat/oil, ANKOM plans to begin delivery of an automated system for total dietary fiber analysis following AOAC method 991.42 in late 2011. Capable of individual capture of IDF and SDF fractions as well as TDF, this system will reduce labor and costs.

Chris L. Kelley, ckelley@ankom.com
www.ankom.com

Arla Foods Ingredients

Arla Foods Ingredients manufactures/sells milk powder products: proteins, whey protein concentrate, etc. and is currently working on baking applications.

Courtney Leavitt, courtney.leavitt@arlafoods.com
www.arlafoodsingredients.com

ARVALIS Institut Du Vegetal

ARVALIS Institut du vegetal is a technical institute (staff of 400) run and financed by farmers and is in charge of applied research on cereals, maize, pulses, potatoes, and forage crops in the field of production, storage, preservation, and first process (food and nonfood uses). The mission of the institute is to provide useful, usable, and used information, techniques, and services to farmers, agricultural organizations, and firms.

Christine Bar L'Helgouach, c.bar@arvalisinstitutduvegetal.fr
www.arvalisinstitutduvegetal.fr

Atyab Foodtech LLC

Atyab Foodtech LLC is a unit of Atyab Investments Company. It is a world-class company that provides solutions to food industries. We provide consultation services from a team of highly qualified professionals through internationally certified laboratories with highly sophisticated equipment. We aim to explore innovative ways to develop, produce, sell, and deliver food products for clients in Oman and Middle Eastern markets. We provide solutions to the food industry through a diverse team of food consultants and scientists from the United States, Canada, the United Kingdom, Germany, India, and GCC countries. Atyab Foodtech is affiliated with various food research and standards organizations and institutions across the globe.

Mohib Ahmed Khan, mohib@atyabfoodtech.com
www.atyabfoodtech.com

Baker Perkins

World-leading food engineering company offering processing systems for breakfast cereals, snacks, cookies and crackers, bakery products, and confectionery. Cereal systems and unit machines for both traditionally processed and extruded flaked, shredded, and expanded products.

Ian D. Purvis, ian.purvis@bakerperkinsgroup.com
www.bakerperkinsgroup.com

Bay State Milling Co.

Bay State Milling Company proudly manufactures high-quality flours and mixes for the baking, food manufacturing, and foodservice industries. Products include hard and soft wheat flour, rye flours and meals, durum flours, semolina, specialty flours, grain blends, complete mixes, and concentrates. Flours and mixes are available in conventional, organic, and gluten-free forms in refined or whole-grain product classifications.

Michael H. Pate, mpate@bsm.com
www.bsm.com

Bell Flavors & Fragrances

Bell Flavors & Fragrances, Inc., a supplier of flavors to the food industry since 1912, sets the standard for customized flavors for baked goods. Bell makes a virtual encyclopedia of flavors and thermal-stable flavors for baked goods, including snacks, cookies, pasta, bagels, cereals, cakes, pastries, biscotti, pizza doughs, breads, dinner rolls, muffins, biscuits, croissants, and crackers.

James H. Heinz, infousa@bellff.com
www.bellff.com

BENEO Inc.

The BENE0 product portfolio consists of functional ingredients with nutritional and technical advantages derived from chicory roots, beet sugar, rice, and wheat. BENE0 is the ideal partner to help improve the health, taste, texture, and nutritional value of a product. Through a unique chain of expertise, including the BENE0 Institute, BENE0 actively supports (industry partners in) the development of more balanced and healthy food products.

Amy Gilliland, amy.gilliland@beneo.com
www.beneo.com

Bepex International LLC

Bepex International, founded in the early 1900s, is a global provider of process systems equipment and engineering services. Our expertise spans agglomeration, compaction, thermal processing, size reduction, and mixing. Our technical center performs feasibility studies and machine or full-process testing, including small-scale production, to aid all aspects of customer product development.

Peter Koenig, pkoenig@bepex.com
www.bepex.com

Best Cooking Pulses Inc.

Best Cooking Pulses, Inc. is a family-owned agri-foods business that has been active in the international pulse trade since 1936. We have two pulse-dedicated facilities on the Canadian prairies and strong long-term relationships with our growers. In Manitoba, we mill a gluten-free range of BEST pulse (pea, chickpea, lentil, and bean) flours and pea fiber (USDA FSIS, CFIA, and USDA approved) that are incorporated into bakery, meat processing, nutraceutical, and pet food products around the world. In Saskatchewan, we clean, dehull, split, and polish peas and lentils for domestic and international food markets. All of our products are natural or certified organic, non-GM, gluten-free (<5 ppm), kosher certified, and halal approved. Best Cooking Pulses, Inc. is Women Business Enterprise certified,

third-party inspected by the AIB, and bonded with the Canadian Grain Commission. Best Cooking Pulses was identified by the *Globe and Mail* business magazine as one of the top 10 innovative food companies in Canada with fewer than 200 employees.

Margaret Hughes, margaret@bestcookingpulses.com
www.bestcookingpulses.com

Blue Planet Foods Inc.

Blue Planet Foods, Inc. provides the industrial market with customized grain-based formulations, including granola inclusions, granola-flake blends, nutritional bar bases, and toasted oats. We provide copacking with bulk tote, super sack, bulk bag, and bag-in-a-box capabilities. We provide private label products in the ready-to-eat cereal category. We also manufacture graham and chocolate graham preformed pie shells. We are the pioneers of the commercial production of granola; we know granola. Our networking of our research and development function with our customers allows us to create or customize formulas to meet you very exacting specifications. Please give us a call; you'll be glad you did.

Cheryl Harris, cheryl.harris@mckee.com
www.blueplanetfoods.net

Brabender GmbH & Co. KG

Markus Loens, markus.loens@brabender.com
www.brabender.com

Brasseries Kronenbourg

Beer research center founded in 1977.

Luc Didierjean, luc.didierjean@kronenbourg-fr.com

BRI Australia

BRI Australia is an independent, national organization engaged in research, training, and the provision of services for the Australian grains, flour milling, grains processing, and grains-based food industries.

Hon Yun, h.yun@bri.com.au
www.bri.com.au

Briess Malt & Ingredients Co.

Manufacturer of natural grain sweeteners, including malted barley extracts and brown rice syrups; diastatic and nondiastatic malted barley flours; whole-grain pregelatinized barley, corn, wheat, rye, oats, and brown rice (flakes and flour); and whole-grain toasted barley, wheat, and corn (cracked or flour). All natural, kosher certified. Certified organic available.

Bernadette Wasdovitch, bernadette.wasdovitch@briess.com
www.briess.com

Brookfield Engineering Laboratories USA

Brookfield Engineering is a manufacturer of quality, economical, viscometers, rheometers, and texture analyzers, with worldwide distribution of these products. Brookfield also offers education programs associated with proper use of these instruments. Brookfield was founded in 1934.

Leonard Thibodeau, l_thibodeau@brookfieldengineering.com
www.brookfieldengineering.com

Budenheim USA Inc.

Budenheim USA produces phosphates for numerous applications. With its local presence and production, it guarantees wide market coverage, proximity to the customer, and excellent service.

Janet Harrell, janet.harrell@budenheim.com
www.gallard.com

Bunge North America

Through Bunge Oils and Bunge Milling, Bunge North America is a leading supplier of oils and shortenings and milled corn and rice ingredients ranging from bulk commodities to premium packaged value-added products. Bunge Oils features simplified solutions in the form of hybrid shortening options that balance nutritional and functional ingredient performance needs. Bunge Milling offers simplified solutions in the form of a complete milled corn product line that includes whole-grain and organic customized products balanced with customer commitment. Experience simplified solutions in the form of our high-quality and innovative ingredients targeted to give you an edge in growing your product lines. Trust the experts – trust Bunge.

Bob Johnson, bob.johnson@bunge.com
www.bungenorthamerica.com

Butter Buds Food Ingredients

Butter Buds Food Ingredients (Div. Cumberland Packing Corp.) is a manufacturer of natural “dairy concentrates” that provide the flavor, richness, and quality of butter, cream, and cheese without the cost, fat, and cholesterol of traditional dairy products. BBFI also makes a natural beer flavor and a chocolate flavor derived from cocoa butter. BBFI is located in Racine, WI. Begun in 1979, the division is managed by the family of Allen Buhler, who invented retail Butter Buds low-fat butter substitute and started the development of its industrial-strength line. Our products are used in every category of manufactured food products and sold in more than 30 countries. Cumberland Packaging Corp. is a family-owned business in Brooklyn, NY, whose biggest selling product is Sweet N’ Low sugar substitute.

Ronald F. Schifsky, rschifsky@bbuds.com
www.bbuds.com

C.W. Brabender Instruments Inc.

C.W. Brabender Instruments, Inc. is recognized within the food industry as the standard by which all others are judged.

Celebrating over 85 years as the leading manufacturer of laboratory physical testing instruments designed for measuring and recording viscosity, rheology, extensibility, and gelatinization. The Brabender Farinograph, Amylograph, and Extensograph have been fundamental in establishing various standard test methods practiced by AACC International.

Salvatore F. Iaquez, siaquez@cwbrabender.com
www.cwbrabender.com

Calibre Control International Ltd.

The United Kingdom's leading supplier of quality control instruments for the cereals, milling, and baking industries. Manufacturers of the C-Cell bread-imaging system used for objective measurement of crumb structure and features of baked products.

David Cliffe, dcliffe@calibrecontrol.com
www.calibrecontrol.com

California Natural Products

California Natural Products manufactures a wide range of food ingredients based on rice. The newest product is CNP Fat Replacer, a rice syrup solid that can be substituted for fat, saturated fat, even trans fats, in baking, frozen products, meat analogs, and other applications. Our patented rice syrups and rice syrup solids are available in D.E. 26-70 and are made from whole-grain white, brown, or organically grown rice. We also offer DextriPlus rice oligodextrins (D.E. 5-18).

John K. Ashby, john.ashby@cnp.com
www.cnp.com

California Raisin Marketing Board

The California Raisin Marketing Board represents the nearly 3,000 raisin farmers in California. The board's mission is to conduct marketing activities, including fostering new product development within the foodservice and industrial categories, and to increase demand for all California raisin products. More information is available on our website.

Larry Blagg, larry@raisins.org
www.loveyourraisins.org

California Wheat Commission

The purpose of the California Wheat Commission is to develop and maintain international and domestic markets for California-grown wheat and support research that will improve California wheat quality and its marketability. The commission has an onsite milling and baking laboratory that conducts wheat quality testing.

Den-Shun Huang, shuang@californiawheat.org
www.californiawheat.org

Campden BRI

Provider of research, product and process development, consultancy, and training for the food industry.

Sam Millar, s.millar@campden.co.uk
www.campden.co.uk

Canadian Grain Commission

The Canadian Grain Commission (CGC) is a federal government agency with two main activities: the regulation of grain handling in Canada and the establishment and maintenance of standards of quality for Canadian grains. The CGC operates an extensive grain research facility, the Grain Research Laboratory, in support of its operations. The CGC provides consistent quality and grain safety assurance for grain commodities in domestic and export markets and promotes stability and competitiveness for Canadian grain producers, the industry, and customers. The CGC works closely with the industry to support the marketing of Canadian grains and provides expertise in the science and understanding of end-use quality, thus enhancing the marketability of Canadian grains.

Peter A. Burnett, peter.burnett@grainscanada.gc.ca
www.grainscanada.gc.ca

Canadian International Grains Institute

CIGI is a not-for-profit educational and research facility whose mandate is to support the marketing of Canadian cereals, pulses, oilseeds, and special crops in domestic and international markets. Courses are offered to domestic and international customers and the agricultural industry. Since 1972, CIGI has hosted 20,000 participants from 107 countries in its courses. CIGI operates extensive pilot and laboratory facilities, including a pilot flour mill, pilot pasta plant, pilot noodle plant, pilot pulse processing plant, pilot and test bakeries, and analytical and food testing laboratories. Core funding for CIGI is provided by Agriculture and Agri-Food Canada and the Canadian Wheat Board. Additional funds and support are provided by other sectors of the agricultural industry.

Linda J. Malcolmson, lmalcolmson@cigi.ca
www.cigi.ca

Canadian Wheat Board

Controlled by western Canadian farmers, the CWB is the largest wheat, durum, and barley marketer in the world. One of Canada's biggest exporters, the Winnipeg-based organization sells grain to more than 70 countries and returns all sales revenue, less marketing cost, to farmers. The CWB and western Canadian farmers celebrated the 75th anniversary of the organization in 2010.

Valarmathi Gurusamy, valarmathi_gurusamy@cwbc.ca
www.cwb.ca

Caravan Ingredients

Caravan Ingredients is a leader in the finest quality bakery and food ingredients. For more than 100 years we have delivered innovative solutions, technical expertise, and endless customer service. With an extensive product portfolio that includes specialty ingredients, vitamin and mineral premixes, grain processing, polymer additives, baking products and ingredients, and specialty blending equipment, Caravan Ingredients serves a wide range of customer channels. Service and technology working for you.

Ronald Zelch, rzelch@caravaningredients.com
www.caravaningredients.com

Caremoli USA Inc.

Caremoli USA is a manufacturer specializing in the production of precooked cereals and legumes, stabilized grains, and flours through all-natural, protected cooking technologies and a unique stabilizing, milling, and mixing process. Caremoli produces instant rice flours, gluten-free flours, all-natural flavor-enhancing creams, and blends of whole multigrain flours and fibers. Caremoli is also a manufacturer/blender of various hydrocolloids and distributor of many raw materials, ingredients, and specialty products to the food industry, including gums, fibers, acidulants, antioxidants, sweeteners, flavor enhancers, malts, syrups, and proteins. Caremoli Group founded 1998.

John R. Brandquist, j.brandquist@caremoli-usa.com
www.caremoligroup.com

Cargill Inc.

Cargill is one of the world's leading suppliers of wheat flour, texturizers, oils, sweeteners, cocoa, chocolate, salt, soy products, flavors, and health-promoting ingredients to the food and beverage industries. In addition to supplying safe, high-quality ingredients, Cargill provides a broad range of application and technical capabilities that helps our customers develop and commercialize innovative new products.

Sean Finnie, sean_finnie@cargill.com
www.cargill.com

Cereal Food Processors Inc.

Wheat flour milling, including soft wheat flour, hard wheat flour, whole wheat flour, and wheat bran.

Tim Aschbrenner, t.aschbrenner@cerealfood.com
www.cerealfood.com

Cereal Ingredients Inc.

Cereal Ingredients is a specialty ingredients manufacturer established in 1990. The company produces food particulates that add flavor, texture, and color to baked goods and ready-to-eat cereals, as well as preblended mixes. Other applications include ice cream and nutritional foods. Our new Nutri-Bites contain adjusted levels of protein.

Wendy L. Mosier, wsmosier@comcast.net
www.cerealingredients.com

Cereal Science and Technology-SA

ICC-SA, the South African National Committee for the International Association for Cereal Science and Technology was founded in 1986 and exists to promote the development of cereal science and technology in South Africa and southern Africa.

K. Gyebi Duodu, gyebi.duodu@up.ac.za

CHOPIN Technologies

CHOPIN Technologies is a subsidiary of the Tripette&Renaud group founded in 1836. It creates grain and flour quality control solutions and provides industry and researchers in all countries with predictive analytical methods. This includes the determination of moisture content (EM10) and specific weight (Aqua-TR), NIR analysis (Infraneo), test milling (CD1), starch damage measurement (SDmatic), dough behavior during mixing, proofing, and heating (Mixolab, Alveoconsistograph, and Rheofermentometer), etc. The CHOPIN Applications Laboratory also provides specific services such as training, specific studies, etc.

Charles Loubersac D'Hotel, cloubersac@chopin.fr
www.chopin.fr

Church & Dwight Co. Inc.

Church & Dwight Co., Inc. is the leading manufacturer of sodium, ammonium, and potassium bicarbonates to cereal, bakery, and snack manufacturers. Unrivaled R&D resources enable the company to help technical professionals redesign the way chemical leavening can be used to enhance a wide variety of product characteristics. Arm & Hammer can help customers design individual leavening systems to maximize their product formulations.

Jeffrey B. Shore, jeffrey.shore@churchdwight.com
www.ahperformance.com

CII Laboratory Services

CII Laboratory Services provides independent analyses for grains, feeds, flours, and food products. Our analyses include proximate, physical dough testing, bake testing, mycotoxins, vitamins, and nutritional labeling. We also issue a daily report to track the quality of the hard red winter, hard red spring, and soft red winter wheat crops during the harvest season.

Gretchen M. Stewart, gstewart@ciilab.com
www.ciilab.com

Colloides Naturels Inc.

For more than 100 years, CNI has been the world's leading manufacturer of acacia gum. All-natural, high in fiber, and GRAS acacia gum provides exceptional functionality, as well as added nutritional benefits in countless applications. Fibregum is a 90% natural soluble prebiotic fiber, with nutritional and functional properties. Equacia is a synergetic combination of soluble (acacia gum) and insoluble (wheat, gluten-free) fibers that mimics the rheological properties of fat while enhancing the freshness of different foodstuffs.

Barbara Archiello, archiello@cnius.com
www.cniworld.com

ConAgra Mills

ConAgra Mills offers the most comprehensive selection of premium multiuse flours in the industry—from hard and soft spring wheat and pastry flours to durum, rye, and custom flour ingredients. We also offer the largest variety of innovative grain ingredients, including Ultragrain whole-wheat flour (www.ultragrain.com), Sustagrain ultra-high-fiber whole grain, ConAgra Mills ancient grains, and an industry-leading low-microcount flour that offers complete functionality and truly safe delivery system.

Glen L. Weaver, glen.weaver@conagrafoods.com
www.conagramills.com

Corn Products Intl.

Founded in 1906, Corn Products International is a leading global ingredient provider to the food, beverage, brewing, and pharmaceutical industries, as well as numerous industrial sectors. Our ingredients are a vital part of everyday life. We make sweeteners and starches that add taste, texture, and performance to beverages, dairy, baked, and prepared foods; health and wellness solutions that help maintain heart, immune, and cognitive health; and pharmaceutical ingredients for IV solutions. We also provide ingredients to the personal care, paper, and corrugated board industries. Headquartered in Westchester, IL, Corn Products has manufacturing, R&D, and sales offices in more than 40 countries and employs some 10,700 people worldwide.

Eric Shinsato, eric.shinsato@cornproducts.com
www.cornproductsus.com

Corpus Christi Grain Exchange

Grain inspection.
William V. Bohach, ccgrx@att.net

Cotecna Inspection Inc.

Cotecna is one of the world's leading third-party, trade inspection, security, and certification companies, with more than 35 years of experience spanning 100 countries. Its mission is to provide specialized third-party inspection and testing services by offering innovative, tailor-made solutions for the commodity and consumer-goods sectors. Cotecna strives to improve, facilitate, secure, and manage risk for our clients throughout the world.

Russell Morgan, russell.morgan@cotecnausa.com
www.cotecna.com

Covance Laboratories

Covance provides the highest quality analytical services available in the food and nutraceutical industries. With more than 50 years of experience in nutritional testing and contract research, Covance provides services that include macronutrients, vitamins, minerals, pesticides, microbiology, amino acids, fatty acids, carbohydrate profiles, dietary fiber, and specialized phytochemicals.

Matt Bischoff, matthew.bischoff@covance.com
www.covance.com

CPM Wolverine Proctor

Wolverine manufactures the Jetzone cereal processor used in continuous systems for drying and toasting ready-to-eat cereals and snacks; dry-roasting nuts, coffee, and cocoa beans; and oil-free puffing grain products and preformed pellets. The Jetzone is so versatile that all of these operations can be performed in the same machine, with extraordinary product uniformity, at low operating costs. For large items, such as pies, pizza crusts, and crackers, Wolverine manufactures the only double impingement oven that incorporates the proven Jetube design for both top and bottom processing. Wolverine also manufactures the first truly high-performance ready-to-eat cereal flaking mill. The unique features of this mill enable the user to realize capacity increases 2–3 times those of conventional mills, with no loss in product quality.

Paul E. Smith, smithp@cpmwolverineproctor.com
www.cpmwolverineproctor.com

CreaNutrition

CreaNutrition-Swedish Oat Fiber develops, produces, and sells OatWell oat bran ingredients and products that are especially rich in β -glucan. OatWell oat bran is an innovation in the food market, and its functionality has been proved in numerous scientific publications. These proprietary, value-added oat ingredients provide a broad range of oat bran and flour products, with soluble fiber to 22% (β -glucan) and total dietary fiber to 44%. Functional nutritional attributes are focused on cardiovascular health (FDA health claims), moderation of glycemic index, satiety, weight management, and improvement of gastrointestinal function. www.creanutrition-sof.com.

Ruedi Duss, ruedi.duss@creanutrition-sof.com
www.creanutrition-sof.com

Dakota Specialty Milling Inc.

Dakota Specialty Milling Inc. has been producing specialty milled/blended grain-based products since 1969. The company supplies whole-grain ingredients to the wholesale baking and cereal foods processing industries. The company also blends and packages private label hot cereals and dry food mixes.

Joel W. Dick, jdick@dakotaspecialtymilling.com
www.dakotaspecialtymilling.com

Danisco USA Inc.

Danisco is a manufacturer of functional ingredients for the food industry, including emulsifiers, enzymes, hydrocolloids (pectin, alginate, carrageenan, and LBG), functional systems (emulsifier/stabilizer blends for the food industry), antimicrobials, antioxidants, fat replacers, specialty sweeteners, and cultures. Encapsulation of various ingredients, including propionate and fumaric acid, provides unique functional benefits and product improvements.

Becky A. Bingman, rebecca.bingman@danisco.com
www.danisco.com

David Michael & Co.

David Michael is a family-owned, 115-year-old manufacturer of flavors, stabilizers, and natural colors. Our product line includes more than 40,000 items. With three office locations and two manufacturing plants in the United States and offices/manufacturing in Mexico City Mexico, Valence, France, and Beijing, China, David Michael is nearby to help you hit your flavor target faster.

Phil I. Parisi, pparisi@dmflavors.com
www.dmflavors.com

Deibel Laboratories

Deibel Laboratories grew from a small store-front lab in Madison, WI, in the early 1970s to an international corporation with nine food-testing labs. As an ISO 17025:2005-compliant testing facility, Deibel Laboratories plays an integral role in food and product safety for industry-leading producers, as well as family-run operations.

Tracey Buchholz, tbuchholz@deibellabs.com
www.deibellabs.com

De Wafelbakkers LLC

De Wafelbakkers LLC is a retail frozen pancake and waffle manufacturer that comanufactures for major U.S. food companies, as well as under the De Wafelbakkers brand. The De Wafelbakkers brand of pancakes and waffles are found in most U.S. grocery locations and also in specialty retail.

Diane Wright Hoffpauer, dwhoffpauer@dewafelbakkers.com
www.dewafelbakkers.com

Diamond Foods Inc.

World's largest processor of walnuts.

Greg Gorang, ggorang@diamondfoods.com
www.diamondfoods.com

DSM Food Specialties USA, Inc.

DSM Food Specialties USA, Inc. is a world leader in enzyme manufacturing. DSM is committed to creating value by discovering, developing, and marketing enzymes for cereal-based applications. DSM offers a complete range of amylase, hemicellulase, glucose oxidase, lipase, and protease enzyme activity levels. DSM manufactures asparaginase, a new enzyme solution to reduce acrylamide levels in food products. Contact your Bakezyme Sales Department at www.dsm-foodspecialties.com.

Stephen Schorn, stephen.schorn@dsm.com
www.dsm-foodspecialties.com

ENRECO Inc.

Founded in 1987, ENRECO provides whole-grain, non-GMO flaxseed flours and other ingredients for the food and nutritional product industries. ENRECO developed innovative processing systems to triple-clean their product and proprietary stabilization technologies allowing a two-year shelf life, guaranteed! It maintains superior AIB certification, offering organic and nonorganic products, and is certified kosher.

Sean F. Moriarty, sales@enreco.com
www.enreco.com

Enzyme Development Corp.

A manufacturer and supplier of enzymes to the food, agricultural, pharmaceutical, and textile industries. Founded in 1953.

C. Peter Moodie, cpm@enzymedevelopment.com
www.enzymedevelopment.com

Eurofins Scientific Group

Eurofins Scientific is an analytical chemistry laboratory group specializing in the analyses of foods, ingredients, and grains, including nutrition labeling; vitamin, lipid, mineral, and proximate analyses; microbiological assays; and pesticide/other residue testing; and authenticity, allergen detection, acrylamide, GMO detection, trans fats, amino acids, soy isoflavone testing, and natural product analysis.

Carlos Navarro, carlosnavarro@eurofinsus.com
www.eurofinsus.com

Fazer Bakeries Ltd.

The origins of Fazer Group lie in a family company founded in 1891 when Karl Fazer opened his first café in Helsinki, Finland. Today, the group offers meals, bakery products, and confectionery, and it operates in a total of eight countries. The mission of Fazer Group is to create taste sensations. Its operations are based on a passion for its customers, quality excellence, and team spirit. Fazer Bakeries is the leading bakery company in Finland and one of the leading companies in the Baltic region. Bread and pastries are manufactured in Finland, Sweden, Russia, Estonia, Latvia, and Lithuania. Bakery products are exported to more than 15 countries. Fazer Mill & Mixes in Lahti, Finland, is not only a supplier of raw materials to Fazer Bakeries, but also a raw materials management, research, and development center.

Sampsa L. Haarasilta, sampsa.haarasilta@fazer.com
www.fazerbakeries.com

Five Star Flour Mills Co.

Five Star Flour Mills Co. is Egypt's leading flour mill and one of the most recognized names in the milling world. We are renowned for product and service excellence, backed by outstanding technical support and a portfolio that includes a comprehensive range of flours and mixes.

Mahmoud Mostafa El Shorbagi, fsfm@link.net
www.fivestars-group.com

FONA International Inc.

FONA International creates and manufactures flavors for leading manufacturers of grain-based products, among the other markets it serves. FONA combines world-class expertise, technology, and quality programs with the focus, speed, and flexibility of a service-oriented, value-based organization. Contact FONA for great flavors, imaginative applications, industry-leading innovation, and unsurpassed service.

Mia Arcieri, marcieri@fona.com
www.fona.com

Food & Water Laboratories Center SEEB

The Food and Water Laboratories Center (FWLC) is the monitoring laboratory for food, water, and environment. The laboratory is involved in the analysis of water and food for its quality and environmental samples for monitoring levels of hazardous materials such as pesticides, PCBs, chlorinated phenols, and other hazardous organics and trace metals and other hazardous inorganics. The laboratory has a staff of 24 people and is equipped with all the modern analytical instruments such as GCs, GCMS, HPLCs, AAS, ICP, auto analyzers, a flow injection analyzer, a Kjeldahl nitrogen analyzer, etc.

Firdaus Talib Al-Harthy, envlab@omantel.net.com

Fortitech, Inc.

Fortitech is the world leader in the development of custom nutrient systems for the food, beverage, and pharmaceutical industries. Fortitech is the only international company exclusively dedicated to providing custom developed premixes from a comprehensive selection of vitamins, minerals, amino acids, nucleotides, nutraceuticals, and other specialty ingredients. Fortitech nutrient systems are used in a wide variety of top-selling consumer products such as infant formulas, breakfast cereals, sports beverages, energy bars, diet products, cheese, tablets, peanut butter, yogurt, specialty-baked goods, and snack foods. ISO 9001:2008 certified, Fortitech manufactures each nutrient system with unsurpassed standards of quality and consistency. Fortitech has a global manufacturing and distribution network with facilities in the United States, Europe, Asia, South America, and Mexico.

Ram Chaudhari, chaudhari.ram@fortitech.com
www.fortitech.com

FOSS Analytical AB

FOSS Analytical AB belongs to the Danish FOSS Group founded in 1956. We develop and market quality control instruments based on reference methods and rapid indirect methods for the food, agriculture, grain, pharma, and chemical industries. Our solutions provide analysis and quality control throughout the production process, from lab routine analysis to at-line and in-line process control.

Darren A. Robey, dar@foss.dk
www.foss.dk

FOSS North America Inc.

FOSS offers highly accurate, easy-to-use solutions for all stages of grain analysis—on-farm, grain receipt, in the lab, and at the production line. Using FOSS solutions, you can be confident in correct grading, payment, and production profitability. Solutions are available to analyze protein, moisture, ash, and other parameters in whole grains, ground samples, flours, and oils.

Mark Host, mhost@fossnorthamerica.com
www.foss.us

FSI Centre for Grain Quality Assurance

FSI Centre for Grain Quality Assurance functions as the Federal Service for Veterinary and Phytosanitary Surveillance referential center in the area of grain, grain product, and plant product quality and safety assurance. The institution consists of 18 regional bodies in the main grain-producing regions of the Russian Federation. The institution has an accreditation in the Rosselkhoznadzor system, the GOST R system, and GAFTA. It also has a chain of trial labs. The main purpose of the institution is to carry out the unified state policy in the area of quality and safety assurance, plant protection, safe pesticides and agrochemicals usage, and soil fertility parameter evaluation.

Alexander V. Khatuntsov, msk.director@fczerna.ru
www.fczerna.ru

General Mills Inc.

General Mills, an international company, produces and markets a wide variety of consumer products. Food products include ready-to-eat cereals, flours, baking mixes, fruit snacks, microwave popcorn, yogurt, a variety of convenient main meal foods, and refrigerated baked goods.

Kathy Lee, kathy.lee@genmills.com
www.medallionlabs.com

Glanbia Nutritionals

Glanbia Nutritionals is North America's largest flaxseed producer. We offer a full portfolio of flaxseed products with industry-leading stability through our patented Meadowpure process, which ensures a shelf life of up to two years in milled form. In addition to whole and milled varieties, our flaxseed portfolio also includes Optisol 5000 functional flaxseed for replacing gum systems, increasing shelf life, improving nutrition, and contributing to a clean label in baked goods, including gluten-free products and tortillas.

Marilyn Stieve, mstieve@glanbia.com
www.glanbianutritionals.com/

GNT USA Inc.

GNT produces EXBERRY natural food colorants manufactured from fruits and vegetables and free of chemical solvents and additives. EXBERRY products provide a wide spectrum of vibrant, stable colors. Products are kosher and halal certified and available in liquid and powder form. GNT also provides innovative color solutions and formulation help.

Martin Gil, mgil@gntusa.com
www.gntusa.com

Gold Coast Ingredients Inc.

We are a custom manufacturer of high-quality flavors and specialized color blends. We have a complete line of natural, natural and artificial, artificial, organic, powdered, liquid, and spray-dried flavors. Kosher and organic certified; KOF-K and O-U.

James A. Sgro, info@goldcoastinc.com
www.goldcoastinc.com

Grain Millers Inc.

Grain Millers, Inc. offers a full line of specialty grain products, including oats, barley, and wheat, available in flakes, steel-cut, flour, and pearled grains. With two plant locations (Eugene, OR, and St. Ansgar, IA), Grain Millers is easily available to serve locations throughout the United States.

Kris A. Nelson, kris.nelson@grainmillers.com
www.grainmillers.com

Grain Processing Corp.

Quality ingredients for the food industry from GPC: MALTRIN maltodextrins and corn syrup solids, MALTRIN QD (quick dispersing) maltodextrins and corn syrup solids, PURE-COTE binding/coating starches, INSCOSITY cold water swelling starches, PURE-DENT PFP and specialty starches, PURE-SET thin-boiling starches, PURE-GEL stabilized starches, and TruBran corn bran and oat fiber.

Kevin G. Lester, kevin_lester@grainprocessing.com
www.grainprocessing.com

Granotec Grupo

Granotec Grupo is based in Chile and is one of the leading Latin American suppliers of flour treatment products and food ingredients in general. We combine full offices in Argentina, Peru, Brazil, Uruguay, Ecuador, and Mexico. Our concept encompasses laboratory services, technology transfer, and ingredient nutrient and quality control.

Miguel Angel O. Gonzalez, ma.gonzalez@granotec.com
www.granotec.com

Hans-Dieter-Belitz-Institute for Cereal Grain Research

The Hans-Dieter-Belitz-Institute for Cereal Grain Research conducts research projects in collaboration with industry, correlating physical and chemical methods with technological properties. Major topics include the effect of additives in breadmaking, functional properties of grain constituents, celiac disease, and flavor research. Due to the special situation of the institute, both applied and basic research can be conducted.

Peter Koehler, peter.koehler@tum.de
www.hdbi.de

Haubelt Laborgeräte GmbH

Haubelt Laborgeräte GmbH, founded January 2006 in Berlin, has been designed to test the rheological properties of wheat and wheat flour. Haubelt produces rheological flour quality-testing instruments: among others the Flourgraph E6 (farino) and Flourgraph E7 (extenso), both with ICC draft standard, sedimentation, gluten washing, falling number devices, etc.
Gunter Haubelt, haubelt@haubelt-labor.de
www.haubelt-labor.de

Hesco Inc.

Hesco Inc./Dakota Organic Products is a privately owned company with multiple production facilities that has been supplying conventional and organic grains to the food and pet food industries for more than 25 years. Hesco specializes in cleaning, milling, cracking, blending, and packaging of whole and processed grains. Hesco is BRC and AIB certified, FDA registered, USDA and QAI certified organic, and certified kosher. Safe, quality food starts with Hesco.
Julie LeVake, juliel@hesco-inc.com
www.hesco-inc.com

Hunter Walton & Co. Inc.

Wholesale distributor since 1827, selling dairy products (butter, cheese, and dry milk products) and food oils to industrial food manufacturers.
Glenn Grimshaw, Sr., hunterwalton@earthlink.net
www.hunterwalton.com

ICL Performance Products LP

ICL Performance Products offers a complete line of phosphate-based ingredients for chemical leavening and dough conditioning, featuring EZ Dough, Leverage, Levn-Lite, Pan-O-Lite, Stabil-9, Py-Ran, SAPP, and H.T. MCP leaveners. Calcium, magnesium, and potassium phosphates can be used for fortification and enrichment. Astaris' newest fortification technology, Forti-Cal Plus, enables beverage manufacturers to cost-effectively deliver substantial levels of calcium fortification in clear beverages. The company also provides phosphate salts for the cereal, meat, poultry, seafood, dairy, beverage, and pet food market segments. Astaris' staff of technical specialists can assist in the design and reformulation of new food products, as well as help improve existing products. This helps food and beverage manufacturers take advantage of the latest trends in product development to gain consumer brand preference.
Barbara B. Heidolph, barbara.heidolph@icl-pplp.com
www.icl-perfproductslp.com

ILC Micro-Chem

Food science analytical laboratories.
Ron Tadjell, ront@ilcmicro-chem.com

InfraReady Products Ltd.

"The Good We Get From Grain." InfraReady is an innovative ingredient manufacturer, providing precooked cereal grains, oilseeds, and legumes to food processors around the world. InfraReady's precooking step improves water absorption, reduces microbial and enzymatic activity, and enhances flavor

and texture. Whether a whole, bumped, flaked, cracked, kibbled, flour, or blended product is needed, InfraReady can custom design a product for any application. Products are kosher and halal AIB certified and are available in conventional and organic forms.
Mark Pickard, m.pickard@infrareadyproducts.com
www.infrareadyproducts.com

Innophos, Inc.

Innophos offers a full range of food-grade phosphates and sodium bicarbonate that combine with other ingredients to enhance baked goods.
Birkin P. Weith, birkin.weith@innophos.com
www.innophos.com

Innovative Controls Corporation

Innovative Controls (ICON) is a full-service engineering and control system integrator and manufacturer. ICON specializes in food packaging machinery rebuilds and retrofits that are designed to increase profitability, productivity, accuracy, and safety.
Mike Hitchens, mike.hitchens@innovativecontrolscorp.com
www.innovativecontrolscorp.com

Intertek Agri Services

Doty provides quality assessment of the milling and baking properties of wheat and flour, dough rheology, and physical, chemical, and trace analyses. Analysis for mycotoxins, food and feed ingredients, nutrition labeling, minerals, feed analysis and sanitation, and vitamin and antioxidant testing are but a few of Doty's areas of expertise.
Graham Fogg, graham.fogg@intertek.com

J. Rettenmaier USA LP

Founded in 1877, J. Rettenmaier continues to be the global leader in the production of insoluble dietary fibers, including oat, apple, cellulose, wheat, and sugarcane. We take the best nature has to offer and create custom dietary fibers that contribute functional and nutritional benefits to a variety of foods, including breads, cheese, pasta, cereals, and pet food. Contact us today so we can help you meet all your fiber needs.
Dia Panzer, dpanzer@jrsusa.com
www.jrsusa.com

Kellogg Co.

Margaret R. Bath, margaret.bath@kellogg.com
www.kelloggs.com

Krueger Food Laboratories Inc.

Krueger Food Laboratories, Inc. is a full-service, independent food testing and consulting laboratory and a leader in fruit juice and flavor analysis. Technical and scientific expertise, combined with extensive industry knowledge, gives Krueger Food Laboratories the ability to help a variety of industries and government agencies, both domestically and abroad, maintain and evaluate the purity and quality of their products. Our routine services include authenticity evaluation of fruit juice products, flavorings, beverages, and sweeteners; nutritional labeling analysis; pesticide residue analysis; microbiology;

regulatory support; and expert witness assistance. We specialize in nutrition labeling, pesticide and residue analysis, fruit juice analysis, microbiology, syrup and sweetener analysis, beverage analysis, expert witness, regulatory affairs, fats and oils analysis, and isotopic services.

Dana A. Krueger, dkrueger@kfl.com
www.kfl.com

Kudos Blends Ltd.

Kudos Blends has a portfolio of more than 50 PELL brand baking powders, and the unique patent-pending KUDOS potassium bicarbonate for salt reduction initiatives. Kudos applies chemistry to baking, developing tailor-made solutions for the world's largest food producers and solves problems for smaller bakeries and distributors to help clients improve the quality and characteristics of their products. With a passion for innovating, Kudos Blends has built its reputation on excellent customer care, dedicated technical support, and the highest levels of quality in the design and production of baking powders and raising agents.

Dinnie Jordan, dinnie.jordan@kudosblends.com
www.kudosblends.com

Lallemand Baking Solutions

Lallemand Inc. is a privately held Canadian company specializing in the development, production, and marketing of yeasts and bacteria. The company has four major divisions: North American Baker's Yeast and Ingredients (based in Memphis, TN), European Yeast (based in Vienna, Austria), Lallemand South Africa (based in Johannesburg), and Specialty (based in Toulouse, France). Lallemand Baking Solutions is part of the Specialty Division, along with Fermented Beverages, Ethanol Technology, and Human and Animal Nutrition. Administrative offices for the parent company are in Montreal, QC, Canada.

Merna Legel, mlegel@lallemand.com
www.lallemand.com

Mafco Worldwide Corp.

Mafco Worldwide Corporation is recognized as a leading manufacturer of licorice products. Using the unique properties of glycyrrhizin, Mafco has developed the Magnasweet product line. The sensory effects of Magnasweet are generally described as slow in onset, intense, and lasting. This accounts for Magnasweet's ability to enhance the duration, intensity, and character of many flavors. The delayed onset and lasting character of Magnasweet products enable formulators to extend flavors and modify undesirable aftertastes that are bitter, astringent, or metallic.

Frank Adao, fadao@mafcolicorice.com
www.magnasweet.com

Malt Products Corp.

Malt Products produces malt extracts and syrups for the food industry, including diastatic, nondiastatic, liquid, and dry forms of malt. The International Molasses Division markets a complete line of liquid and dry molasses.

Joseph W. Hickenbottom, joe@maltproducts.com
www.maltproducts.com

Marron Foods

Services: agglomeration/instantizing, spray drying, blending, industrial, food service, and consumer pouch/canister packaging. Ingredients: dairy/whey proteins and blends, anticaking agents, instant stabilizers, fat replacers, and low-calorie sweeteners.

Matthew M. Pearson, mpearson@marronfoods.com
www.marronfoods.com

McCormick & Co. Inc.

With an extensive network of researchers, trend experts, chefs, home economists, food technologists, and sensory analysts, McCormick & Company, Inc. keeps its finger on the pulse of flavor. McCormick was founded in 1889 in Baltimore, MD. Today it is a global leader in the sale of spices and herbs, flavors, and seasonings. McCormick sources high-quality ingredients from far-reaching destinations to bring a world of flavors to consumers.

Hamed Faridi, hamed_faridi@mccormick.com
www.mccormick.com

Megazyme Intl. Ireland Ltd.

Development of diagnostic test kits and reagents for the cereals, food, feed, fermentation, wine, and dairy industries for the measurement of carbohydrates, organic acids, alcohols, and enzymes. Methods developed include those for resistant starch (AACCI Method 32-40.01, AOAC Method 2002.02), starch damage (AACCI Method 76-31.01), mixed-linkage β -glucan (AACCI Method 32.23.01, AOAC Method 995.16), total starch (AACCI Method 76.13.01, AOAC Method 996.11), fructan (AACCI Method 32-32.01, AOAC Method 999.03), α -amylase (Ceralpha method, AACCI Method 22.02.01, AOAC Method 2002.01), α -amylase (Amylzyme method, AACCI Method 22-05.01), β -amylase (ASBC evaluated and approved), integrated (Codex compliant) total dietary fiber (AACCI Method 32-45.01, AOAC 2009.01), xylanase, protease, and others. Also supplies pure enzymes, polysaccharides, and test tablets for the measurement of a range of enzymes. Megazyme has recently expanded its range of test kits into the wine and beverage industries. New test kits include acetic acid, fructan HK, glucose/fructose, lactose/galactose, L-malic acid, mannitol, sorbitol/xylitol, sucrose/glucose, aspartame, aspartic acid, ethanol, D-lactate, L-lactate and D-malic acid, xylose, asparagine, and glutamine. Current research is focused in the biofuels and glycobiology fields.

Barry V. McCleary, barry@megazyme.com
www.megazyme.com

Merlin Development Inc.

Contract food and beverage R&D services from concept through commercialization. Product, process, and package expertise can be applied to develop your new product, revamp an existing product line, or resolve problems with current products. Experience in consumer, food service, and industrial product categories. Founded in 1989.

Sue C. Carlson, scarlson@merlindev.com
www.merlindevelopment.com

Minot Milling

Minot Milling is a subsidiary of Philadelphia Macaroni Company. Located in Minot, ND, durum semolina production began in 1998. Production capabilities expanded with the addition of a spring wheat mill in 2004.

Cindy Bruns-Olson, cindyolson@minotmilling.com
www.minotmilling.com

Monsanto Co.

Monsanto Company, St. Louis, MO, is a leading provider of agricultural solutions to growers worldwide and contributor to the world's food supply. Through innovative technology, we are dedicated to developing products that will help address crop agriculture's long-term needs: producing abundant food and fiber economically, while enhancing environmental quality. With agricultural products such as Roundup Ready soybeans, canola, corn, and cotton and insect-protected Bollgard cotton and YieldGard corn, we are significantly improving food and fiber crops while recognizing the importance of environmental sustainability. By continuing to find the natural links between agriculture, nutrition, and health, we can help make a difference.

Michael D. Grosz, michael.d.grosz@monsanto.com
www.monsanto.com

Morton Salt Inc.

Offers a complete line of cereal mixing salts, snack topping salts, and dough and icing salts. Also provides potassium chloride and Lite Salt mixture for sodium reduction and potassium fortification.

Linda L. Kragt, lkragt@mortonsalt.com
www.mortonsalt.com

National Manufacturing Co.

Since 1939 National Mfg. has been supplying analysis equipment to the food science and production industries worldwide. Equipment items include the Risograph, mixograph, 10–200 g dough mixers, fermentation cabinets, several models of test baking ovens, a set of small dough sheeting rolls, and a three-roll molder suitable for pup loaves. This year National Mfg. is happy to introduce the Insectograph and a three-row color sorter to the product list.

Dan Moore, dmoore@tmcoinc.com
www.national-mfg.com

Nisshin Seifun Group Inc.

Nisshin Flour Milling is Japan's largest milling company, marketing more than one-third of the wheat flour consumed in Japan and making it a leading flour milling company in the world. It operates 13 mills. The company now forms an industrial group with operations in complete feed, processed foods, fine chemicals, engineering, and restaurant management.

Shigeru Endo, fukudomes@mail.ni-net.co.jp
www.nisshin.com

NP Analytical Laboratories

NP Analytical Laboratories provides testing of foods, feeds, and ingredients for nutrients, contaminants, microbial pathogens, and spoilage indicators. Tests offered include complete nutrition label analysis, carbohydrates and dietary fiber, vitamin assays, fatty acid profiles, amino acid profiles, preservatives, and mineral and metal analyses. Microbiological food safety and quality tests include *Salmonella*, *Listeria*, and *E. coli* 0157:H7. Shelf-life and microbial challenge studies are also available. Our statistical services staff can aid in the design and analysis of experiments.

Lynn Loudermilk, npal@purina.com
www.npal.com

Oat Ingredients LLC

OatWell ingredients offer the natural health benefits and functional attributes of oats, enhancing opportunities for healthy food formulations in cardiovascular health, weight management, prolonged energy, and glycemic control. Oat Ingredients imports and distributes OatWell ingredients from CreaNutrition-Swedish Oat Fiber AB. OatWell oat bran, flour, and oil added-value ingredients provide oat soluble fiber to 28% (β -glucan) and total dietary fiber to 50%+. OatWell ingredients comply with FDA standards for oat- and fiber-based health claims.

Scott Dumler, scottd@oatingredients.com
www.oatingredients.com

Oatly AB

Oatly AB is a food company that focuses on development, marketing, and sales of oat-based nondairy products. The company is located in Landskrona, Sweden, and Oatly's R&D operations have strong links with Lund University.

Angie Oste Triantafyllou, angeliki.triantafyllou@oatly.com
www.oatly.com

OMIC USA Inc.

OMIC USA Inc. provides comprehensive analytical testing that is used and trusted by farmers, wholesalers, and feed companies throughout the country and around the world. Our sophisticated laboratory is staffed by experienced chemists who use the most advanced technology in the world. We specialize in pesticide residue, minerals analysis, nutritional testing, GMO (DNA) testing, and microbiological analysis.

John Lupean, info.usa@omicusa.com
www.omicusa.com

Ottens Flavors

Richard Robinson, flavors@ottens.com
www.ottensflavors.com

P&H Milling Group Limited

Wheat flour manufacturer founded in 1983. A quality-driven wheat flour manufacturing facility that exceeds its customers needs.

Jo-Ann Valeriotte, jvaleriotte@phmilling.com
www.phmilling.com

Palsgaard Inc.

Palsgaard manufactures emulsifiers and blends of emulsifiers and stabilizers in safe, state-of-the-art production plants. Our ingredients meet all the pertinent quality criteria required to ensure the highest quality and standards. Palsgaard products can be used in confectionary, bakery, dairy, ice cream, and fine food applications.

Rosa E. Regalado-Bowers, rr@us.palsgaard.com
www.palsgaard.com

Penford Food Ingredients Co.

Penford Food Ingredients is a premier carbohydrate company providing the processed food and nutraceutical industries with unmodified and modified potato, corn, tapioca, waxy maize, and rice specialty starches, resistant starches, and pet treats. It is the leader in ingredient system technology for coating, meat, dairy, confectionery, bakery, soup/sauce/gravy, and gluten-free applications. Penford specializes in health and wellness technologies such as resistant starches, gluten and milk casein replacement systems, fat memetics, and natural starches.

Ibrahim Abbas, iabbas@penx.com
www.penfordfoods.com

Perten Instruments Inc.

Perten Instruments is a worldwide supplier of instrumentation for functional and compositional analysis. Our products include NIR (lab and on-line), RVA, dough testing, falling number, lab mills, and gluten analyzers. Our instruments are used in research, breeding programs, R&D, manufacturing/process control, and quality control. With 40 years of experience, Perten develops long-term partnerships with customers by providing expertise, technical service/training, a complete product range, competitive pricing, and problem solving to meet ever-changing customer needs.

Wes Shadow, wshadow@perten.com
www.perten.com

PGP International Inc.

PGP International is dedicated to bringing you high-quality food ingredients used to develop good tasting nutritional food products. We are able to produce highly customized ingredients that include crisp rice, extruded particulates, protein crisps, rice flours and blends, millet and sorghum flours, and a line of functional grain-based ingredients called PAC products. We also offer Nutri Sperse, a line of nutritional beverage bases. We are a U.S. producer of whey protein-based ingredients that include concentrates, isolates, and hydrolysates, as well as lactose. We also have a contract packaging facility as part of our capabilities.

Michael Salazar, msalazar@pgpint.com
www.pg pint.com

Pinnacle Foods Group LLC

Rochester-based Birds Eye Foods, with sales of approximately \$1.0 billion annually, processes fruits and vegetables in 14 facilities across the country. Familiar brands in the frozen aisle include Birds Eye, Birds Eye Voila!, Birds Eye Simply Grillin', Freshlike, and McKenzie's. Other processed foods marketed by Birds Eye Foods include canned vegetables (Freshlike), fillings

and toppings (Comstock and Wilderness), chili and chili ingredients (Nalley and Brooks), salad dressings (Bernstein's and Nalley), and snacks (Tim's, Snyder of Berlin, and Husman). Birds Eye Foods also produces many of these products for the private-label, food-service, and industrial markets.

Tammy DeNamur, tammy.denamur@pinnaclefoods.com
www.birdseyefoods.com

Polypro Intl., Inc.

Polypro International, Inc. was founded in Minneapolis, MN, in 1982 to distribute guar gum worldwide. Since its inception, Polypro has been recognized as a leading supplier, with more than 40 Procol guar gum products available to the food and beverage industries. Polypro pioneered the development of high- and ultra-high-viscosity guar gums. Polypro is in the unique position of being able to offer valuable insight into the international food and nonfood guar gum markets, assist in product development, and provide ingenious ideas and products.

Mark D. Kieper, mark@polyprointl.com
www.polyprointl.com/

PT Lumbung Nasional Flour Mill

Lumbung Nasional Flour Mill (LNFM) was established in 2007 with a vision to be the leader in premium flour production in Indonesia. We strive to give the best customer service and technical knowledge to all flour customers through our experienced technical service team.

Grant Lutz, darassulang@gmail.com

Quali Tech, Inc.

Quali Tech, Inc. manufactures Flavor Islands, restructured fruit particulates for breakfast cereals, baked goods, and snacks; Flavorettes, low-cost confectionery bits; Flav-R-Grain, toasted 100% natural stabilized corn germ that provides a rich flavor, wholesome golden appearance, and great nutritional value; and free-flowing crispy round particulates to be used topically on confectionery or baked goods.

Kye A. Ploen, kyep@qualitechco.com
www.qualitechco.com

R-Biopharm Inc.

R-Biopharm Inc. provides a wide range of ELISA kits for the food and feed markets, including those for vitamins, mycotoxins, hormones, antibiotics, allergens, and bacteria. R-Biopharm is the worldwide exclusive distributor for Boehringer Mannheim Roche enzymatic tests.

Sean A. Tinkey, s.tinkey@r-biopharm.com
www.r-biopharm.com

Red Star Yeast Co. LLC

The company is a partnership between ADM and Lesaffre Yeast Corp, providing a complete range of yeast products, with plants in Cedar Rapids, IA, and Headland, AL.

Robert Biwersi, bob.biwersi@lesaffreyeastcorp.com
www.redstaryeast.com

Research Products Co.

Manufactures vitamin-mineral concentrates, bleaching agents, dispensing equipment, iron powder for the food industry, and custom premixes.

Heather Cutshall, heathercutshall@researchprod.com
www.researchprod.com

RIBUS Inc.

RIBUS is a U.S. manufacturer of natural and organic ingredients that solve formulation problems (clean labels, lower costs). These ingredients replace soy lecithin, monoglycerides, si02, and other nonfriendly words on your label. Use in bakery, extrusion, flavors, spices, and emulsification. Ingredients are certified organic (OTCO/EU compliant), gluten free and kosher. Made in the USA.

Steve Peirce, info@ribus.com
www.ribus.com

Riceland Foods, Inc.

Riceland Foods, Inc., a farmer-owned marketing cooperative, is the world's largest miller of rice and a mid-south producer of soybean meal, oil, and deoiled and fluid lecithin. In addition to a diverse line of conventional lecithin products, custom blends can also be provided to meet specific customer needs. Long- and medium-grain rice products are available in brown or milled, parboiled, broken, and flour forms. Edible oils include soybean-based shortenings and oils, rice oil, and blends containing a range of other traditional vegetable oils.

Don R. McCaskill, dmccaskill@riceland.com
www.riceland.com

Riviana Foods Inc.

Riviana Foods is a leading rice producer and acknowledged innovator of quick-cooking rice. Whether you are looking for a 5 or 10 minute rehydrating rice, Riviana will consistently deliver a uniform product, superior in flavor, aroma, color, and texture. Riviana's sales and service match our reputation for on-time deliveries and a history of satisfied customers. With a broad line of rice ingredients, Riviana has the perfect solution for you. We are your full-service rice supplier.

Mark G. Smith, msmith@riviana.com
www.rivianaindustrial.com

Romer Labs Inc.

Romer Labs is a leading provider of diagnostic solutions, including mycotoxins, allergens, and GMO tests for the agricultural, food, and feed industries. Our broad range of innovative tests and laboratory services play a pivotal role in integrated food safety solutions to "Make the World's Food Safer."

Michael Prinster, michael.prinster@romerlabs.com
www.romerlabs.com

Seaboard Overseas Trading Group

The Seaboard Overseas and Trading Group is a diversified international agribusiness and transportation company. The company is engaged in flour, feed, and dry corn milling in Africa, South America, and the Caribbean. Seaboard also provides commodity merchandising services to internal and external clients, as well as transoceanic logistics services on company-owned and chartered bulk carriers.

Roy Loepp, roy_loepp@seaboardcorp.com
www.seaboardcorp.com

Sensient Colors LLC

Manufacturer of FD&C and natural color for foods and beverages.

Gabe Srouji, gabe.srouji@sensient.com
www.sensientfoodcolors.com

Sensus America Inc.

Sensus, a subsidiary of Royal Cosun, is a leading manufacturer and global marketer of Frutafit inulin and Fructalose fructo-oligosaccharides (FOS). These are soluble and fermentable fibers that promote wellness and health through their bifidogenic/prebiotic properties. These features can be combined with the nutritional benefits of inulin/FOS as a fiber (1.5 kcal/g) if applied as a (partial) replacer of sugar, sugar alcohol, flour, starch, and fat, resulting in higher-fiber and calorie-reduced foods and beverages. Through careful physical modifications, a range of easy to apply Frutafit and Fructalose products has been developed, all GRAS, which are used in a variety of food systems, such as baked goods, bars, beverages, cereals, confectionary, and dairy products. Sensus America (2003) has a sales, marketing, and distributing organization covering North America, with its main office in New Jersey, which includes an application lab.

Fred Kaper, aparna.deshpande@sensus.us
www.sensus.us

Silliker, Inc.

With 48 locations in 13 countries, Silliker, Inc. provides consulting, testing, auditing, research, and training services that help assure food safety and nutrition worldwide. Working together, we'll help your company assess product safety, assure quality, guard against contamination and spoilage, verify products and processes, keep your costs under control, and empower employees through education programs.

Tom McKamey, info@silliker.com
www.silliker.com

Southern African Grain Laboratory

SAGL is the only independent grain quality testing laboratory in southern Africa and serves as the reference laboratory for the grain industry. We offer grading, milling, physical, chemical, rheological, baking, and mycotoxin, as well as macro- and micronutrient, analyses. SAGL is an ISO/IEC 17025, SANAS (South African National Accreditation System) accredited testing laboratory.

Jolanda Nortje, jolanda.nortje@sagl.co.za
www.sagl.co.za

Stable Micro Systems Ltd.

Founded in 1989 Stable Micro Systems is the designer, manufacturer, and worldwide distributor of the VolScan Profiler, the TA.XTPlus, TA.HDPlus texture analyzers, and the associated Exponent software package. The company's continuing goal is the development of the most up-to-date, most reliable, and most user-friendly texture analysis instrumentation and software. This includes the design and manufacture of innovative custom probes and attachments, of which a major area is in the bakery industry. A well-equipped applications laboratory is available to assist clients in the optimization of their test protocols.
J. Smewing, jo.smewing@stablemicrosystems.com
www.stablemicrosystems.com

SunOpta Ingredients Group

SunOpta Ingredients Group focuses on transforming both internally and externally sourced raw materials into value-added, natural and organic, food ingredients. SunOpta is the world's largest producer of oat fiber for the food industry. We also offer soy fibers (organic and conventional), pea fiber (organic and conventional), stabilized bran (oat, wheat, and corn), stabilized wheat germ, Barley Balance β -glucan concentrate, MultiFiber blends (insoluble and soluble fiber blends), and specialty starches.
Rajen Mehta, rajen.mehta@sunopta.com
www.sunopta.com

SunOpta Grain & Foods Group

SunOpta Grain & Foods Group specializes in the growing and processing of grain-based ingredients, organic, non-GMO, and IP certified crops and ingredients and providing the basis for a variety of healthy products to meet the nutritional demands of whole food systems. Ingredients categories include soy, corn, sunflower, rice, sweeteners and maltodextrins, flour, vegetable oil, dairy and cheese powders, roasted snacks and grains, extruded grains, clusters, nondairy beverages, and aseptic packaging.
Sue Klemmensen, sue.klemmensen@sunopta.com
www.sunopta.com

Suzanne's Specialties Inc.

For more than 20 years, Suzanne's Specialties has been producing an ever-growing line of all-natural, vegan, and organic sweeteners, desserts, and toppings. We offer a full line of traditional sweeteners. Suzanne's offers delicious organic and vegan alternatives to refined sweeteners and sugary desserts. Our unique products are made with only the finest all-natural ingredients.
Susan A. Morano, suzspec@earthlink.net
www.suzannes-specialties.com

Symrise Inc.

As a global leader in the creation and manufacturing of flavors and seasonings, Symrise is well known for technological innovations and customer service. Symrise is one of the top names in the field for citrus, vanilla red fruits, brown flavors, dairy flavors, culinary flavorings, and seasonings. Symrise is able to support your brand initiatives and product development challenges with a wide range of taste solutions.
Carol McBride, carol.mcbride@symrise.com
www.symrise.com

Syral SAS

Syral SAS, with six production sites, is one of the major starch manufacturers in Europe. Syral is further characterized by being the largest wheat processor and largest isoglucose manufacturer on the continent.
Anne Wagner, maria.herremans@syral.com
www.syral.com

Takenouchi Barley Processing Inc.

Takenouchi Barley Processing Inc was founded in 1953 and produces pearled barley for barley *shochu* (Japanese local whisky) and miso paste. We also cater to customers' individual needs by customizing cattle feed and giving technical advice. Our R&D staff has been researching the advantages of using grain products to improve functionality, process efficiency, and product quality.
Yoshiaki Maeda, t-kokurui@po.synapse.ne.jp

Tate & Lyle

Tate & Lyle is a world-leading renewable food and industrial ingredients company, serving a global market from more than 50 production facilities throughout the Americas, Europe, and Southeast Asia. Tate & Lyle's range of leading branded food ingredients includes SPLENDA sucralose, PROMITOR dietary fiber, and STA-LITE polydextrose. SPLENDA is a trademark of McNeil Nutritionals, LLC.
Carrie Watgen, salesinfo@tateandlyle.com
www.tateandlyle.com

Texture Technologies Corp.

Texture Technologies Corp. supplies the TA.XTPlus texture analyzer for use in quantifying the various textures of food products. The TA.XTPlus is used for measuring the tackiness of dough; hardness of soft dough; snap and bendability/breakability of cookies, crackers, and snack foods; staleness of breads and doughnuts; spreadability of icings; and stiffness of pie fillings. The Keiffer dough extensibility rig quantifies dough and gluten extensibility and strength. In 2002 TTC introduced the SMS PDA powder flowability attachment to the TA.XT instruments for measuring the flowability of powders.
Marc I. Johnson, marcj@texturetechnologies.com
www.texturetechnologies.com

The Hershey Co.

Hershey Foods Company is the leading North American manufacturer of quality chocolate and nonchocolate confectionery and chocolate-related grocery products and has a variety of international operations.
C. Daniel Azzara, dazzara@hersheys.com
www.hersheys.com

The Mennel Milling Co.

The Mennel Milling Company, with five flour mills in four states, is one of the leading soft wheat millers in the country and specializes in custom milling to customer needs. In addition, two of the four mills produce bread flours from both hard and spring wheats. Mills are located in Fostoria and Bucyrus, OH; Dowagiac, MI; Roanoke, VA; and Mount Olive, IL.

Janice M. Levenhagen, jlevenhagen@mennel.com
www.mennel.com

The Wright Group

Since 1956, Wright Enrichment, Inc. has been leading the industry in supplying custom vitamin and mineral blends. Their premixes are used in a variety of products, including cereals, breads, snacks, beverages, and nutrition bars. Wright offers competitive pricing, expert technical assistance, and superior product development, as well as global distribution.

Salmon L. Wright, IV, sam@wenrich.com
www.thewrightgroup.net

The XIM Group LLC

The XIM Group is a product development, process engineering, and product management group serving the food, feed, and pharmaceutical industries. XIM's principals bring a wealth of experience coupled with a synergistic blend of individual competencies, resulting in a unique combination of skills available for application to your needs. XIM takes great pleasure in bringing excellence and efficiency to product development at less cost than internal R&D departments. In addition to providing the services mentioned above, XIM's long-term focus is on exploring, identifying, and implementing key new technologies that address long-term problems in the industries they serve. Key focus areas include food safety, ready-to-eat foods, shelf-stable foods, biosecurity, and continuous processing. Founded in January 2005, XIM provides consulting services, product innovations, and technological advancements to its targeted industries.

Gordon R. Huber, ghuber@ximgroup.com
www.ximgroup.com

Thymly Products

Trey Muller-Thym, trey@thymlyproducts.com
www.thymlyproducts.com

TIC Gums Inc.

We're your Gum Guru! Formulating the right texture and stability can be the difference between a blockbuster new product and a lackluster failure. The Gum Gurus at TIC Gums will help you select the gum systems to meet your product development goals. TIC Gums offers a full line of gums and gum systems for baking applications, including TICorganic certified organic gums.

Karen Siler, ksiler@ticgums.com
www.ticgums.com

TraceGains Inc.

TraceGains is for food company quality, purchasing, sourcing, and regulatory managers who are dissatisfied with the high cost and high risk of manual tracking and control of ingredients and suppliers. By automating data from paper or electronic filing cabinets and making it actionable, the system continuously controls, illuminates, and predicts risk for each ingredient shipment and supplier certification.

Gary Nowacki, info@tracegains.com
www.tracegains.com

Tyson Foods

Tyson Food Safety and Research Laboratory is a division of Tyson Foods, Inc. that provides microbiological and chemical analysis services to internal Tyson locations and facilities. Our laboratory covers food product testing, finished feeds/ingredients testing, and production support.

Wade Whittington, wade.whittington@tyson.com
www.tyson.com

United Flour Mill Co. Ltd.

Phanit Ngamkroekjoti, pngamkrerkchoti@ufmfc.com

USA Rice Federation

USA Rice Federation is the global advocate for all segments of the U.S. rice industry, with a mission to promote and protect the interests of producers, millers, merchants, and allied businesses.

About 85% of the rice consumed in the United States is grown here. U.S. rice farmers produce an abundance of short-, medium-, and long-grain, organic, and specialty rices in Arkansas, California, Louisiana, Mississippi, Missouri, and Texas, according to the highest quality and wholesomeness standards.

Anne Banville, abanville@usarice.com
www.usarice.com

USDA FGIS, Technology and Science Division

The USDA-Federal Grain Inspection Service's Technology and Sciences Division (TSD) in Kansas City, MO, has nationwide responsibility for developing official grain quality assessment methods and providing training, standardization, and final appeals for the U.S. Official Inspection Service. The Federal Grain Inspection Service was created as a separate agency in 1976 and is currently a program within the Grain Inspection, Packers, and Stockyards Administration.

G. Ronald Jenkins, g.ronald.jenkins@usda.gov
www.gipsa.usda.gov

US Energy Partners LLC

US Energy Partners is a wheat processing plant that produces wheat gluten and wheat protein isolates for use in the bakery and food engineering areas.

Barbara S. Elliott, belliot@white-energy.com

Viterra/21st Century Grain Processing

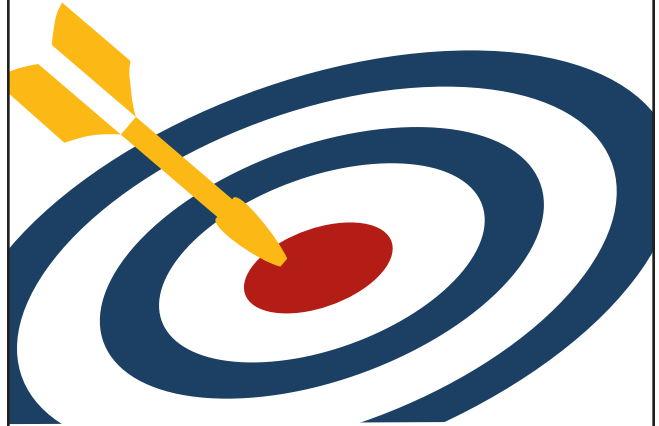
Leading food manufacturers trust Viterra to provide quality ingredients, strategic partnerships, and technical expertise. Viterra is a strategic supplier of whole milled grains, pasta, canola oil, and custom grains designed to meet the innovative needs of tomorrow's food products. Strategic farmer-based ingredient sourcing, quality service, and a proven ability to meet your market needs are central to your next market solution. Already a leader in oats, barley, malt, and canola oil, the company now offers unique abilities through 21st Century Grain Processing to custom design coated grains and cereal clusters with enhanced texture, flavor bursts, and mineral fortification to build a targeted nutritional profile just the way you like it. Enhance your product line with Dakota Growers Pasta, quality assured from field to plate for your retail, food service, and ingredient targets. Take your product to the next level with function, flavor, and texture designed to center on your success. Experience reduced product development and formula costs using our skilled technical staff and ingredient alternatives. Viterra provides integrated milling and processing techniques to help exceed your expectations, delivering what you need precisely when you need it. The Viterra advantage: barley, malt, wheat, oats, custom coated grains and clusters, pasta, and canola oil! Essential Ingredients—Global Success! Janice F. Lambert, janice.lambert@21stcenturygrain.com
www.viterra.com

Wenger Manufacturing Inc.

Wenger manufactures complete extrusion systems for the production of cereals, snack foods, breadings, and food components. These processing systems boast many unique features that assure enhanced product quality and production efficiencies. Wenger extruders are versatile, durable, and easy to operate. Wenger manufactures all support equipment, including dryers, toasting ovens, flavor enrobing systems, and fully automated process controls. Marilyn Edelman, mle@wenger.com
www.wenger.com

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