

PEOPLE



Rhonni Mitchell

The Wenger Technical Center has announced the addition of **Rhonni Mitchell** as a laboratory technician in its agrifood laboratory. Mitchell, an employee of Wenger Manufacturing for nearly 3 years, will be responsible for analyzing samples sent to the lab by Wenger customers, as well as those produced by clients using the center's production-scale extrusion and drying equipment.

Jeff Laughlin has joined Grain Processing Corporation (GPC), Muscatine, IA, as a technical sales representative for food, pharmaceutical, and personal care products. Laughlin is responsible for the sale of GPC maltodextrins, corn syrup solids and starches, and superabsorbent polymers throughout an eight-state West Coast territory.

AACC International member **Jeff Gwartz** has returned to the Department of Grain Science and Industry at Kansas State University as a tenured associate professor following a 3-year hiatus. Gwartz will have teaching responsibilities, as well as research and service activities in the milling and grain processing industry.



Kevin Folkes

D.D. Williamson has named **Kevin Folkes** as vice president in charge of global sales. Folkes has extensive experience with sales and sales management in the consumer products industry with companies such as Unilever and Church & Dwight Company. He

is based in Louisville, KY, and has management responsibility for all D.D. Williamson sales managers around the world.

FONA International has added **Gretchen Moon**, **Chris Naese**, and **Donovan Wong** to its sales team. Moon, an account executive with 10 years of food industry experience, will be responsible for several accounts in the Midwest. Naese, a senior account executive with 20 years of experience in flavor and food ingredient sales, marketing, and product development, will be responsible for several accounts in the Midwest. Wong, director of strategic account development, has 19 years of sales, research and development, strategy, and marketing experience and will be responsible for managing accounts on the West Coast, as well as strategic accounts in the foodservice sector throughout the United States.



Mian N. Riaz

AACC International members **Mian N. Riaz**, head of the Extrusion Technology Program and member of the Graduate Faculty of Food Science and Technology Program, Food Protein Research and Development Center, Texas A&M University, and **Faqir M. Anjum**, director of the Institute of Food Science and Technology, University of Agriculture, Faisalabad, Pakistan, have received \$709,000 to establish an extrusion center at the University of Agriculture, Faisalabad. The two-year grant is from the Pakistan-U.S. Science and Technology Cooperative Program (National Academy of Sciences, USAID, and Higher Education Commission of Pakistan). The Centre for Excellence in Extrusion Technology will facilitate teaching, research, and product development for students, as well as provide educational support to private and government entities.

Takasago International Corp. (USA) has announced the appointment of **Jennifer Mei** as senior scientist and **Agnes Koellner** as senior account manager for the Midwest. Mei will work with Takasago's applications and sensory teams to optimize flavor sys-

tems and assist sales and marketing in developing customer presentations. Koellner has experience in developing sales, promotion, and product strategies and implementing original customer relationship management systems and will work on global accounts.

Riviana Foods Inc. has announced that **Bastiaan de Zeeuw** will succeed **W. David Hanks**, who will retire on June 30, 2006, as Riviana's president and CEO. de Zeeuw joined Riviana as director of internal audit and has served as corporate controller and CFO. Since 1998 he has served as managing director of Boost Nutrition C.V. and its affiliated companies.

COMPANIES

Expansions

Aeroglide has expanded its production and technical capabilities following the acquisition of Food Engineering Corporation and National Drying Machinery Company. It has more than doubled its technical center for testing, expanded its capabilities in the use of 3D design technologies, and invested in additional laser-cutting technology.

Lonza has announced the expansion of its Biologics facility in Portsmouth, NH. In response to customer requirements, Lonza plans to deliver new mid-scale 5,000-L reactors. Lonza Group has also announced plans to expand its activities in Nansha Guangzhou, China. Designs include a multi-purpose active pharmaceutical ingredients and ISO-regulated intermediate plant complex with large- and pilot-scale capabilities to deliver a broader range of capacities, products, and services.

Virginia Dare recently completed the expansion of its new product development laboratories at the company's Brooklyn, NY, headquarters. The 5,000-ft² addition includes new laboratories dedicated to sweet goods and beverage applications and a beverage pilot plant with a state-of-the-art UHT beverage processing installation.

Name Change

Tripette & Renaud Chopin has changed its name to Chopin Technologies. Chopin Technologies offers a wide range of solutions for characterizing the quality of cereals and their derivatives, including grain analyzers and storage thermometry equipment.

Reorganization

FONA International, a leading developer and manufacturer of custom, quality flavors for the food and beverage industries, has announced the formation of strategic business unit groups focused on specific market segments: sweet, confection, savory, and beverage. Each unit consists of product development and application teams and marketing and sales support teams to provide more tailored and focused solutions for FONA's customers.

AWARD

Bimbo Pan-American Nutrition, Food Science and Technology Award

Grupo Bimbo, a leading baked goods company in the Americas, is accepting proposals for its Pan-American Nutrition, Food Science and Technology Award 2006. The award promotes research and knowledge in human nutrition and food science and technology, with the goal of improving the quality of processed foods and nutritional standards of the population. Grupo Bimbo will grant an award for each territory (United States, Mexico, Central America, and South America), discipline (human nutrition and food science and/or technology), and open category (professional and young scientist).

The award for human nutrition and food science and/or technology in the professional category is US\$5,000. The award for human nutrition and food science and/or technology in the young scientist category is US\$2,000. All proposals must be registered online at <http://premiopanamericano.grupobimbo.com> by September 15, 2006. Details on proposal criteria are available on the website.

ELECTRONIC PRODUCTS

Design of Experiment Software

Stat-Ease, Inc. has announced the release of Design-Expert 7.0 (DX7) software for statistical design of experiments. The release provides a new tool for engineers, researchers, quality professionals, six sigma practitioners, and other experimenters. DX7 software can be used to screen for important factors, identify ideal process settings, and find optimal product formulations. DX7 offers dozens of new features, including two-level factorial design, Pareto chart of effects, and mixture-in-mixture design capabilities for experiments involving separate formulations that may interact. For more information on DX7 features, visit www.statease.com/dx7descr.html.

LABORATORY EQUIPMENT

Twin-Screw Extruder

Cleextral has introduced the Evolum 25 twin-screw extruder for use in the laboratory. The new extruder can be used to assist food processors in developing new extruded food products by providing reliable extrapolation of process parameters from the unit to production extruders, enabling seamless scaleup from benchtop to production. This benchtop extruder offers high-performance features, including variable frequency drive, independent temperature control, and easy access to all component parts. For more information, contact Cleextral SAS, B.P. 10, Firminy Cedex, France. Phone: 33-4-77-40-31-31; E-mail: clxsales@cleextral.com; Website: www.cleextralgroup.com.

Detector Array

Viscotek has designed the tetra detector array with GPC/SEC multiple detection technology for use in the characterization of natural and synthetic polymers, biopolymers, and proteins. The detector includes low-angle light scattering and four-capillary viscometer detectors, refractometer, and selectable wavelength UV/VIS. All detectors, as well as GPC columns, are contained within the heated oven compartment, which pro-

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vides temperature control to 80°C, so the sample never experiences a variation in temperature. The integration and arrangement of detectors ensures minimal interdetector volumes and reduced band broadening. In a single GPS/SEC experiment, absolute molecular weight, molecular size, and intrinsic viscosity, as well as information on branching, conformation aggregation, and copolymer composition, can be obtained. For more information, contact Viscotek at 800/375-5966 or visit www.viscotek.com.

PROCESS INSTRUMENTATION

Batter Mixer

Brookfield and MP Equipment have teamed up to produce a line of MP batter mixers with Brookfield viscometers that provide improved viscosity control systems (VCS). The AST-100 VCS can help significantly increase capacity and tighten specified tolerances on batter pick up. The batter mixers can be used for a variety of food processing applications. MP mixers are designed for safety, sanitation, ease of operation and maintenance, and precise process control. For more information on MP Equipment VCS batter mixers, visit www.mpequipment.com or phone 770/614-5355. For more information on Brookfield food and texture viscosity instruments, phone 800/628-8139 or 508/946-6200.

Metal Detector

Eriez has announced the availability of its E-Z Tec DSP narrow profile liquid line metal detectors for use in detecting the presence of ferrous, nonferrous, and stainless metal contaminants in viscous products such as liquids, slurries, syrups, pastes, and other pumped materials. Eriez liquid line systems can also help protect downstream equipment from metal in the product stream, reducing downtime and maintenance costs. When

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metal is detected, a reject signal is channeled to an output relay, which can be used to activate an alarm. Complete systems can be provided in pipe sizes ranging from 1 to 6 in. (25–150 mm) in diameter. For more information, phone 888/300-3743 or 814/835-6000, e-mail eriez@eriez.com, or visit www.eriez.com.

LABORATORY PRODUCTS

Food Allergen Test Kit

Neogen has expanded its line of food allergen test kits to include a quantitative and screening test for hazelnut. The new Veratox hazelnut test kit is in the same format as Neogen's previously released food allergen test kits and utilizes similar laboratory equipment. The new test features separate procedures to either fully quantitate in the range of 2.5 to 25 ppm or screen samples at a set level (2.5, 5, 10, or 25 ppm) using controls provided with the kit. The test kit is intended for the analysis of hazelnut protein in food ingredients intended for use in prepared foods, such as cookies, chocolate bars, ice cream, and cereals, and on environmental surfaces and in clean-in-place rinse waters. For more information, visit www.neogen.com or e-mail neogen-info@neogen.com.

PLANT EQUIPMENT

Impact Mill

L.B. Bohle has introduced the Bohle turbo mill BTM for high-speed milling of dry or moist ingredients. The unit uses an oscillating rotary valve to feed product into the milling chamber, where a rotating stainless-steel blade assembly reduces product particles through impact or cutting. The blade assembly can be reversed depending on the application. Milled material is discharged through a fine mesh screen that regulates finished product size. The mill is attached to a transport cart that allows easy movement and accurate placement of the mill. For more information, contact Reinhard Sievert, L.B. Bohle LLC, at 215/957-1240. E-mail: reinhardsievert@lbbohle.com; Website: www.lbbohle.com.

Flexible Screw Conveyor

Spiroflow has designed a mobile flexible screw conveyor for multiple product applications in the food, chemical, and other industries. The mobility of the conveyor allows it to be used for diverse applications and in different areas of the plant. The conveyor design also allows for easy change-over, permitting different products to be conveyed using the same conveyor. The conveyor is available with a number of different tube diameters and lengths that can accommodate rates up to 100,000 ft³/hr. For more information, contact Spiroflow at 704/291-9595, e-mail info@spiroflowsystems.com, or visit www.spiroflowsystems.com.

INGREDIENTS

White Spring Whole-Wheat Flour

Horizon Milling has launched Wheat-Select white spring whole-wheat flour. The whole-wheat flour provides the health benefits of whole-grain nutrition with the lighter color, softer texture, and milder taste preferred by consumers. The milling process produces a fine-grind flour that optimizes granulation size for baking performance. In addition, comprehensive supply-chain, identity-preservation, and tracing systems allow Horizon Milling to manage and control the quality of the flour from beginning to end. WheatSelect was developed using wheat varieties with improved baking performance attributes, including volume and mixing and processing tolerance. For more information, visit www.horizonmilling.com.

Omega-3 Fatty Acids Delivery System

SensoryEffects, part of the Lodgers Crocklaan IOI group, has introduced a patented technology for the delivery of shelf-stable omega-3 fatty acids (DHA/EPA) into food products. The technology provides stability and protects the omega-3 fatty acids, extending their use to food products with longer shelf lives. SensoryEffects are lipid-based inclusions and bits designed to deliver flavor, aroma, color, and texture in one piece. They are easy to handle and incorporate, provide accurate dosage and distribution, are designed for nutrient claims, do not require refrigeration, and are kosher and GRAS certified. For more information, contact Ed McIntosh at 800/621-4710 or visit www.sensoryeffects.com.

Rice Starch

Penford Food Ingredients Co. has added a variety of rice starches to its portfolio of starch products. The initial introduction includes a variety of unmodified and modified rice starches that conform to non-GMO standards, meeting European regulations for use in food. Rice starch possesses an ultra-fine particle size compared with other starches, which translates into a smoother, creamier texture. In its native state, rice starch offers a broad range of uses and provides freeze-thaw stability, high moisture retention, and a clean taste. For more information, phone 800/652-4732, e-mail PFI-Sales@Penx.com, or visit www.penfordfoods.com.

Water Barrier System

Danisco has released its Grindsted barrier system for improved moisture management in a variety of snack applications. Fillings for multilayer snacks traditionally are fat-based to prevent water migration from reducing product quality and shelf life. The new system enables crackers, biscuits, cookies, and wafers to stay dry and maintain crispness despite contact with fillings or components with a high moisture content. The barrier system is a combination of bees-



ADVERTISERS' INDEX

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wax and emulsifier that is sprayed on to form a watertight film between fillings and solid layers. The nonbrittle barrier is able to withstand mechanical stress after its application. The line consists of two products: Grindsted Barrier System 1000, for final products stored at cool temperatures (41–50°F), and Grindsted Barrier System 2000, for final products stored at cool ambient temperatures (59–77°F). The system offers high stability, improved mouthfeel, and good adhesion. For more information, phone 800/255-6837 or visit www.danisco.com.

CLASSIFIED ADS

Position Available

Assistant or Associate Professor, General Mills Land Grant Chair in Cereal Chemistry and Technology – The Department of Food Science and Nutrition, University of Minnesota, seeks candidates for 9-month, tenure-track position. See website <http://fscn.che.umn.edu/> for details. The University of Minnesota is an equal opportunity educator and employer.

AACC INTERNATIONAL ANNUAL MEETINGS

- 2006.** World Grains Summit: Foods and Beverages. San Francisco, CA. Sep. 17–20.
- 2007.** San Antonio, Texas. San Antonio Convention Center. Oct. 7–10.

CALENDAR

July

- 14-21.** XXVI International Workshop/Symposium on Rapid Methods and Automation in Microbiology. Manhattan, KS. Contact: Debbie Hagenmaier, Kansas State University, Manhattan, KS 66506; E-mail debbieh@ksu.edu

August

- 27-September 1.** Course: Texturized Vegetable Protein and Other Soy Products. College Station, TX. Contact: Mian N. Riaz, Food

Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; 979/845-2774; Fax 979/458-0019; E-mail mnriaz@tamu.edu; URL <http://www.tamu.edu/extrusion/>

- 29-September 1.** Course: NCI/ASBC Barley Malt Quality Evaluation. Fargo, ND. Contact: John Crabtree, Northern Crops Institute, Bolley Dr., North Dakota State University, Fargo, ND 58105-5183; 701/231-7736; Fax 701/231-7235; E-mail john_crabtree@ndsu.nodak.edu; URL <http://www.northern-crops.com>

September

- 10-14.** 56th Australian Cereal Chemistry Conference. Fremantle, Western Australia. Contact: ccdperth@exchange.curtin.edu.au

- 17-20.** World Grains Summit: Foods and Beverages. San Francisco, CA. Contact: AACC International, 3340 Pilot Knob Rd., St. Paul, MN 55121; 651/454-7250; Fax 651/454-0766; URL <http://www.aaccnet.org/meetings>

- 24-29.** Course: Aquaculture Feed Extrusion, Nutrition and Feed Management. College Station, TX. Contact: Mian N. Riaz, Food Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; 979/845-2774; Fax 979/458-0019; E-mail mnriaz@tamu.edu; URL <http://www.tamu.edu/extrusion/>

- 27-29.** Food Safety Education Conference: Reaching At-Risk Audiences and Today's Other Food Safety Challenges. Denver, CO. Contact: NSF International, 789 N. Dixboro Rd., Ann Arbor, MI 48105; +1.734.827.3816; Fax +1.734.827.3878; URL <http://www.fs.is.usda.gov/Denver2006>

October

- 3-6.** 4th World Congress on Emulsions. Lyon, France. Contact: World Congress on Emulsions, 140 cours Charlemagne, 69002 Lyon, France; +33 (0)4 7277 4550; Fax +33 (0)4 7277 4577; E-mail cme@package.fr; URL <http://www.cme-emulsion.com>

- 4-6.** Health Ingredients Japan 2006. Tokyo, Japan. Contact: CMP Japan Co. Ltd., Kanda 91 Bldg., 1-8-3 Kaji-cho, Chiyoda-ku, Tokyo 101-0044 Japan; 81-3-5296-1020; Fax 81-3-5296-1018; E-mail info@cmpjapan.com; URL <http://www.hijapan.info>

- 14-17.** Workshop: Current Concepts in Food-borne Pathogens and Rapid and Automated Methods in Food Microbiology. River Falls, WI. Contact: University of Wisconsin-River Falls Animal and Food Science Dept., 410 S. 3rd St., River Falls, WI 54022; 715/425-3704; Fax 715/425-3785; E-mail foodmicro@uwrf.edu; URL <http://www.uwrf.edu/food-science/Institutes/welcome.html>

- 15-18.** 9th International Working Conference on Stored Product Protection. São Paulo, Brazil. Contact: Lisandra Lunardi, Embrapa Trigo, Br 285, km 174, 99001-970 Passo Fundo, RS, Brazil; +55 (54) 311-3444; Fax +55 (54) 311-3617; E-mail: iwccsp@cnpt.embrapa.br; URL <http://www.embrapa.br/9thIWCCSP>

- 25-28.** 3rd International Symposium on Sourdough. Bari, Italy. Endorsed by AACC International. Contact: Hilde Keunen, +32 16204035; Fax +32 16202535; E-mail aacc@sciscoeurope.org; URL <http://www.aaccnet.org/continuingeducation/>