

AACC International Consultant Directory

Use the 2008 AACC International Consultant Directory to find experts specializing in areas such as quality assurance, engineering, and marketing. These consultants should be your first choice for consideration. *This guide contains information about consultants that was provided by the consultants themselves. AACC Intl. accepts no responsibility other than for accurate reproduction of text. If your company would like to be listed in future guides, contact Karen Deuschle at kdeuschle@scisoc.org.*

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Specialization keywords: Technologies: ingredients interactions, powder, mixing, rheology, thermal processes, dehydration, frozen, enzymes, fermentation, microwave, microbiology, shelf-life evaluation, sensory analysis. Products: bakery, meat, ready meals, confectionary, sauces and condiments, potato, ethnical and traditional, Mediterranean. Markets: industrial and food service.

Agromirtil provides unique and specific solutions in development and innovation based on food science and technology. Our activity develops on several food sectors and extends for all the Iberian territory. Renato Vaz is the technical manager of Agromirtil and is a food engineer with more than 22 years of experience in the food industry sector.

Airflow Sciences Corporation

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Specialization keywords: heat transfer, flow, CFD modeling, field testing, laboratory modeling, test equipment fabrication, prototyping, modeling

Increase the throughput, quality, and uniformity of your existing processing lines with Airflow Sciences Corporation's "virtual prototyping." CFD flow modeling, field testing, laboratory modeling, data acquisition systems, and custom test equipment provide the data and analysis needed to correct inefficiencies related to heat transfer, mass transfer, and flow. These operational improvements can be applied to frying, roasting, toasting, baking, cooling, drying, mixing, spraying, and cooking. With over 25 years of experience in the food industry, we have the knowledge and resources to engineer you a better bottom line.

Brooker Laboratories - Nutrition Labeling Service



PO Box 8097, Long Beach, CA 90808 U.S.A.

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Specialization keywords: nutritional analysis, nutrition facts for food labels, food labeling content, FDA regulations, compliance reviews of food labels and nutrition facts

Specializing in nutritional analysis, nutrition facts for food labels, food labeling content, and FDA regulations compliance reviews of food labels and nutrition facts. Receive nutritional analysis and formatted nutrition facts for your food labels or Restaurant menu items by professional food scientists who have years of experience performing nutritional analysis. Our labeling packages start as low as \$175; with additional flavors and minor changes to product already completed for only \$25. Satisfaction guaranteed. We know how important your business is and we're so confident that we can get it right, we guarantee it. We will continue to work until you are satisfied or your money back. We also carry professional liability insurance. We are not a virtual internet company.

Mid America Food Sales Ltd.

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Specialization keywords: ingredients for nutrition, functionality, custom processing, fiber, whole grains, gluten free ingredients

Custom blending, custom extrusion, product development, ingredient sourcing, ingredient marketing and sales service

Northern Crops Institute

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Specialization keywords: pilot-scale processing, milling, education, baking, extrusion, crop quality, pasta, feed milling, soybeans, wheat, corn, pulses, oilseeds, ingredient testing, analytical

Northern Crops Institute (NCI) provides educational programs and technical services to expand domestic and international markets for northern-grown U.S. crops. NCI is funded by Minnesota, North Dakota, and South Dakota, and commodity groups in those states and Montana. NCI serves as a resource center for international buyers, trade teams, and processors seeking technical information on northern-grown crops...such as current crop strategies for these crops, product and process development, and value-added processing. NCI specializes in baking, extrusion, crop quality, durum milling, feed manufacturing, malting and brewing, and pasta manufacturing in a confidential atmosphere.

Process Partners Inc.

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Specialization keywords: cereal process engineering, design and operation toasting ovens, design and operation dryers, design and operation coating systems

Process Analysis increasing the capacity of existing production systems: Production System Mass Balance, Component Sizing, Equipment Selection, System Design. Unity Operation Analysis: Dryer Heat and Mass Balance, Ovens Heat and Mass Balance, Coating System. Field Services: Production Improvements, Equipment Upgrades, New Equipment Installation. Custom Equipment Design and Fabrication: Equipment Design, Equipment Fabrication, PLC Control System. Project Management.

Richard F. Stier, Consulting Food Scientist

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Specialization keywords: food safety, HACCP, GMP, quality systems, microbiology, compliance

Richard Stier is a consulting food scientist with international experience in food safety (HAACP), food plant sanitation, quality systems, process optimization, GMP compliance, and food microbiology. He has worked with a wide range of processing systems and products, including canning, freezing, dehydration, deep-fat frying, aseptic systems, meat processing and processing. Stier has been instrumental in helping processors, including many small processors develop the quality, food safety, and sanitation systems needed to compete in today's market and grow their business. He is also a food safety, GMP, and quality systems auditor. Stier has done projects in over thirty countries.

Robert C. Miller, P.E., Consulting Engineer

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Specialization keywords: extrusion, drying, coating, equipment design process analysis/development, breakfast cereal, snacks, noodles, reformed foods

Provide technical and managerial assistance to food and feed processors, food equipment manufacturers, engineering companies and legal firms worldwide. Services include plant start-up supervision, equipment design and selection, market analysis, process/product development and improvement, process analysis and problem solving, training of plant and technical personnel, presentation of technical seminars and expert testimony. Specialties include breakfast cereals, snacks, pet foods, oriental noodles, reformed foods, breaded products and general food equipment applications with emphasis on food technology and extrusion processing.

Silliker, Inc.

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Specialization keywords: laboratory, food testing, food safety, food quality, food microbiology, analytical chemistry, nutrition labeling, allergens, GMO, HACCP, GMP, consulting

Silliker, Inc. agri-food safety experts provide support to agri-food manufacturers, restaurants and retailers to help assure product safety and nutrition. With 52 locations in 15 countries meeting and exceeding ISO 17025 requirements, Silliker is the leading international network of accredited agri-food testing and consulting laboratories. 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.

**The XIM Group, LLC**

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Specialization keywords: food product development and formulation for function and nutrition, process design and development, extrusion and drying, technical training, patent prosecution, technical writing, food product analysis

The XIM Group provides services in any stage of the production process from product development to refinement and troubleshooting of current processes. XIM's services are available to industries in the following areas: Food Product Development and Formulation for Function and Nutrition, Process Design and Development, Extrusion and Drying, Technical Training, Patent Prosecution, Technical Writing, and Food Product Analysis. Food product areas of expertise include snacks, cereals, confections, and specialty foods, including functional foods. XIM also offers customers shelf stable, high water activity ready-to-eat foods through the use of cutting edge pHresh Technology.

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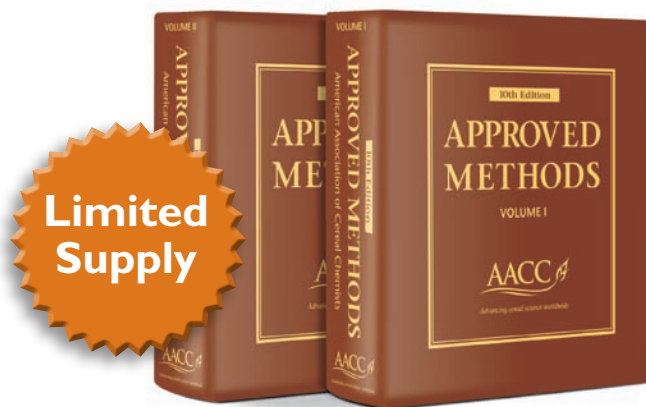
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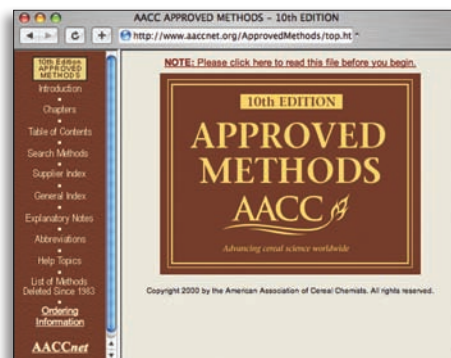
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