

PEOPLE

Lawrence Johnson, Iowa State University (ISU) professor of food science and human nutrition, has been named director of the BioCentury Research Farm. The ISU Bio-Century Research Farm will be the world's first fully integrated biomass production farm and processing facility. Johnson has extensive research and administrative experience. For more than 20 years, he has led the Center for Crops Utilization Research, which develops or improves commercial and industrial uses for corn and soybeans. www.ag.iastate.edu



Mark Welken



Kevin Kollock

Mark Welken has been promoted to vice president of R&D/quality and **Kevin Kollock** has been promoted to senior vice president of sales and marketing at S.T. Specialty Foods, Inc. Welken joined as director of R&D in 2000. Kollock joined as national account manager in 1997 and was promoted to vice president in 1998. S.T. Specialty Foods is a dry dinner/side dish manufacturer and supplier to the private label industry with plants in Brooklyn Park, MN, and Kenosha, WI, U.S.A. www.stspecialtyfoods.com

Robert J. Giguere has been named president of Cereal Process Technologies, the leading provider of corn dry fractionation technology to the ethanol industry. He succeeds **W. J. (Will) Duensing**, who retired March 13. Giguere, part owner and managing technical director of Cereal Process Technologies and president of Iowa Corn Processors, has been involved in the corn dry milling industry for more than 20 years. www.cerealprocess.com

Anne-Sophie Le Corre has been promoted to head of new product development of Clextal, a division of Legris Industries Group. Le Corre focuses on coordinating and managing the R&D programs on new product development of Clextal's two research centers, in Firminy, France, and Tampa, FL, U.S.A. www.clextal.com

Theresa Doyle has joined the Flavor Division of Takasago International Corporation as a senior food technologist. Doyle, previously with Kerry Foods, will focus on sweet products and will be involved in product development and flavor applications for key accounts, providing flavor development support. www.takasago.com



Atul Khare



Becky Wagner

FONA International Inc. has announced that **Atul Khare** has joined as director of customer innovation and technology strategy and **Becky Wagner** has been promoted to business unit manager for emerging markets. www.fona.com

Jeffery Michael has joined BioSafe Systems LLC as their new technical representative for the Northwest United States. Michael will lead sales efforts in the northwestern and western United States, promoting BioSafe Systems' agriculture, postharvest, and turf and ornamental lines. www.biosafesystems.com



Jeffery Michael

COMPANIES

Acquisitions

Berjé Inc. announced that **Whole Herb Company**, a Sonoma, CA, U.S.A.-based supplier and distributor of botanicals, herbs, spices, extracts, essential oils, and vegetable and fruit powders, has become part of the Berjé Inc. group of companies. Berjé is a global distributor of essential oils and aromatic chemicals with nearly 60 years of experience supplying the flavor, fragrance, pharmaceutical, and allied trades. www.berjeinc.com

Mühlenchemie GmbH & Co. KG has taken over all ingredient activities of **Probst Alimentaria S.A./Prestal S.A. de C.V.** in Mexico City. The purchase of Probst Alimentaria allows for a fully

equipped baking laboratory in Mexico. The new affiliate is called Stern Ingredients Mexico. www.muehlenchemie.de/english

Award

Mühlenchemie GmbH & Co. KG has recently received the FFI Leadership Award at the first African Flour Fortification Workshop held in Tanzania at the end of 2008. The award, granted annually by the Flour Fortification Initiative (FFI), recognizes companies, institutions, and individuals who show outstanding commitment in the campaign against malnutrition. The award went to Mühlenchemie for their efforts to fortify more than 70% of the flour produced in Egypt with folate and iron. www.muehlenchemie.de/english

Launch

In September 2008, the **European Feed Technology Center (EUFETEC)** was officially launched, bringing together the feed industry, the academic community, and research institutes to solve the technical problems facing the feed industry, including feed-related research activity and services to feed companies. EUFETEC's mission is to support feed sector-bound and sector-steered technological innovation through harmonized, innovative research; development of practical guidelines and organizing training; and setting up service provision to help the companies with practical implementation. www.eufetec.eu

Partnerships

Danisco has formed a strategic partnership with the second largest microcrystalline cellulose (MCC) manufacturer in the world, **Mingtai**, in Taiwan. The partnership will focus on developing MCC-based solutions to the global food industry. www.danisco.com

WILD Flavors, Erlanger, KY, U.S.A., has partnered with **Sunwin International Nutraceuticals**, Qufu, China, in order to sell, market, and distribute Sunwin's stevia extracts, while also formulating proprietary, natural sweetening blends for food and beverage products. Currently, Sunwin sells its stevia products as nutritional supplements in the United States to food and beverage producers, along with their own stevia blend tabletop sweetener, OnlySweet, in more than 4,000 grocery stores. The companies will partner immediately to obtain FDA GRAS status for Sunwin's stevia extracts. www.wildflavors.com

Validation Program

The **AOAC Research Institute**, a subsidiary of AOAC International, has launched Emergency Response Validation (ERV), designed to respond immediately to emerging food contamination crises by rapidly evaluating candidate methods once a crisis is identified. A list of test kit methods validated for the detection of *Salmonella* species in peanut butter will be posted at www.aoac.org/testkits/tested-methods.html. AOAC International is a globally recognized, independent, not-for-profit association serving the analytical sciences community by providing validated methods and technical standards that give confidence in analytical results. www.aoac.org

INGREDIENT PRODUCTS

Flavors

Symrise has announced its Simply Vanilla line as part of their Be Natural flavors—a vast range of authentic natural tastes providing clean labels in a multitude of foods and beverages. Their Simply Vanilla line of products includes signature vanilla extracts, organic vanilla extracts, and value vanilla types, such as natural vanilla flavorings, natural and artificial flavors, and vanilla alternatives. www.symrise.com

Comax Flavors is now offering a stevia-masking flavor, a new addition to its extensive line of Special Effects flavors. The flavor overcomes bitterness caused by stevia and deflects the lingering or clinging sweetness that interferes with the enjoyment and acceptability of the finished product. www.comaxflavors.com

Cartilage Cell Enhancer

GELITA AG presents FORTIGEL, the only active ingredient that specifically stimulates cartilage metabolism and enhances the synthesis of cartilage cells. In this way FORTIGEL is an extraordinary, powerful therapeutic agent counteracting the progressive loss of cartilage tissue. GELITA AG is a manufacturer of gelatine and collagen hydrolysate and maintains production facilities in Europe, North America, South America, and the Asian-Pacific Basin. www.GELITA.com

Instant Starch

Tate & Lyle has launched X-PAND'R SC—the second natural starch offering in the company's line of instant starches—an unmodified, premium cold-water swelling starch, ideal for sheeted and formed, coated, and extruded snacks. Tate & Lyle's expansive line of instant starches can be

used in multiple applications, including snacks, confections, beverages, and dairy. Tate & Lyle is a renewable food and industrial ingredients company. www.tateandlyle.com

Freeze- and Drum-Dried Pomegranate

Van Drunen Farms (VDF) now offers freeze-dried and drum-dried pomegranate products. Freeze-dried pomegranate arils are perfect as a garnish for a pop of color, a flavor accent in salads, or for snacking, while drum-dried pomegranate powders and flakes can be easily added to confections, teas, dry blends, and pet foods. Pomegranate in all forms adds color, flavor, and texture to your products. VDF is a primary processor of culinary, all-natural, and functional food ingredients, specializing in certified organic and conventional fruits, vegetables, herbs, and specialty products for the food industry. www.vandrunenfarms.com

LABORATORY PRODUCTS

Dough Analysis System

The micro-doughLAB—a small-scale (4 g), reproducible, and accurate dough mixer and analysis system—has been introduced by **Perten Instruments**. The small sample size is ideal for researchers, wheat breeders, grain handlers, millers, and bakers. The package includes doughLAB for Windows software for instrument control data acquisition and analysis. www.perten.com

Endotoxin Detection Software

Lonza Group Ltd. introduces WinKQCL 4 software. The software allows comparative assessment of process, product, and analyst performance over time, providing valuable information supporting quality and process control decisions. The software also meets the FDA 21 CFR Part 11 requirements for electronic records and signatures. www.lonza.com

Colorimeters

Konica Minolta Sensing Americas, Inc. has announced the creation of three new products. The BC-10 baking meter, measuring the color of baked, fried, and processed foods, as well as ingredients, ensuring consistency in appearance, is also used in academia for color recognition training, research and development, and international bakery assistance. The BC-10 measures color in most bakery and snack food products, block yeast, brown sugar, calcium propionate, and flour blending. In addition, they have announced their new Chroma Meters CR-400 and CR-410,

highly accurate, multifunctional, user-friendly meters that provide support for measurement using just the measuring head. www.konicaminolta.com/sensingusa

Refractometer

ATAGO has announced its new “dip-type” digital refractometer, the PEN-PRO. This instrument quickly measures Brix (concentration) of a wide range of liquid samples. It was developed to save time, increase ease of use, and offer an alternative measurement for end users in every industry. It also features a brand new continuous measurement feature, allowing for consecutive testing with no need to stop and reset the refractometer. www.atago.net

Spectrometer

Thermo Fisher Scientific Inc. has introduced a complete LC/MS/MS food safety testing solution. The Thermo Scientific workflow solution features the TSQ Quantum Access MAX triple-stage quadrupole mass spectrometry system and TraceFinder software, which comes with preconfigured methods. The system can perform up to 3,000 highly selective reaction monitoring (H-SRM) acquisitions, enabling a higher tolerance for precursor ion selection for quantitative assays. This provides increased analyte selectivity, resulting in lower limits of detection as well as improved precision and accuracy. www.thermo.com/tsq

PLANT EQUIPMENT

Bulk Bag Filler

Spiroflow Systems, Inc. is now offering the model CS Spirofil bulk bag filler, providing an ideal solution for users wishing to fill bags by volume. Bags are inflated prior to filling to ensure that they are fully extended and without folds or creases that could reduce capacity, cause instability, or create discharging problems. www.spiroflowsystems.com

Data Loggers

Dickson's new stainless steel case data loggers are perfect for monitoring temperatures in wet and/or hot areas of food processing plants. The instruments are designed to not only take the heat, but also are watertight and made of the clean food grade stainless steel that is important to so many real-world applications where temperature monitoring is required. www.dicksondata.com

continued

Sealer

A-B-C Packaging Machine Corporation has introduced the model 436 sealer that seals cases with tape at a speed of 50 cases per minute. This tape sealer provides automatic case feed and spacing, and it squares cases as the tape is applied, for square, securely sealed cases that form straight, stable pallet loads. A-B-C manufactures a complete line of packaging machinery, including case erectors, sealers, packers, decasers, bulk depalletizers, and palletizers. www.abcpackaging.com

REGULATORY

Genetically Modified Maize

The Scientific Panel on Genetically Modified Organisms of the European Food Safety Authority has released an opinion on products derived from genetically modified maize Bt11. The opinion concludes that "... genetically modified maize Bt11 is unlikely to have an adverse effect on human and animal health or the environment in the context of its proposed uses ..." The January 28, 2009, opinion, which was released on February 17, 2009, is posted at www.efsa.europa.eu/EFSA/efsa_locale-1178620753812_1211902337160.htm.

U.K. Research Agency To Be Created

In 2007, the Management Board of the U.K. Government's Department for Environment Food and Rural Affairs (Defra) approved the creation of a new executive agency. The new agency, The Food and Environment Research Agency (Fera), was launched in April 2009. Fera will be formed by the merger of Defra's Plant Health Division (PHD), including the Plant Health and Seeds Inspectorate (PHSI), Defra's Plant Variety Rights Office and Seeds Division (PVS), and the Central Science Laboratory (CSL). The agency aims to support and develop a sustainable and secure food chain and a healthy natural environment and to protect the global community from biological and chemical risks. More on Fera can be found on their website at <http://services.csl.gov.uk/fera>.

Canada Introduces New Organic Products Regulations

The Organic Trade Association (OTA) in Canada recently introduced new Organic Products Regulations requiring all organic products to be monitored and enforced by the Canadian Food Inspection Agency (CFIA). The new regulations will go into

effect in June 2009. The release can be found at www.organicnewsroom.com/2009/02/organic_trade_association_app1_1.html.

Confidence in Food Safety Plunges

According to the Food Industry Center, fewer than one in four consumers now believe the U.S. food supply is safer than it was a year ago, according to new data from the University of Minnesota's Food Industry Center. After January's national salmonella outbreak, just 22.5% of consumers in the study said they were confident the food supply is safer than a year ago. Several measures are being collected on an ongoing basis to monitor consumer concerns, expectations, and perceptions of the safety of the food supply from natural/accidental contamination and of the defense of the food supply from deliberate contamination from an act of terrorism. These measures soon will be used to develop a composite food confidence indicator similar to the Consumer Sentiment Index that measures overall consumer confidence. The ongoing study is conducted jointly with the Louisiana State University AgCenter and is funded by the National Center for Food Protection and Defense. www.foodindustrycenter.umn.edu

EU Council Rejects Commission Proposals

The Council of the European Union recently adopted three decisions (rejecting three commission proposals): 1) maize line MON 810 was approved, which contains harmonized environmental risk assessment criteria for GMOs; 2) a member state may restrict the use/sale of a GMO; and 3) the council underlined the possibility of taking case-specific management or restricting measures (including prohibition) in order to ensure biodiversity protection. www.consilium.europa.eu/uedocs/cms_data/docs/pressdata/en/envir/106430.pdf

Erratum

Daniel Best, author of our March-April issue's "Give Biofuels a Chance," wishes to apologize to his readers for not catching an obvious error, as follows: "DGS" stands for "distilled grain solubles," not "distilled grain solids." "I really would like to apologize for my over-caffeinated mental block—I really do know better!" a humbled Daniel Best phoned-in to say.

Food Scientist Assistant or Associate Professor

The University of Nebraska - Lincoln is seeking outstanding candidates for the position of Food Scientist Assistant or Associate Professor. This is a 9 month, tenure-track joint position in the Department of Food Science and Technology (70%) and the Department of Agronomy and Horticulture (30%). The successful candidate is expected to develop research (60%) and teaching (40%) programs, with a research emphasis on the science impacting the utilization and quality of cereals, oil-seeds and pulses. The successful candidate will also provide leadership and supervision to the university's Seed Quality Laboratory. Formal teaching responsibilities through the Department of Food Science and Technology will involve both on-campus and distance learning. Acceptance of committee assignments, reporting responsibilities, and other special ad hoc assignments is expected.

To be considered for this position, go to <http://employment.unl.edu>, requisition #090084 and complete the Faculty/Academic Administrative Information Form attaching letter of application, C. V. and list of references. Review of applications will begin July 1, 2009 and continue until the position is filled.

The University of Nebraska has an active National Science Foundation ADVANCE gender equity program, and is committed to a pluralistic campus community through affirmative action, equal opportunity, work-life balance, and dual careers.

AACC INTERNATIONAL ANNUAL MEETING

- 2009.** Baltimore, MD, U.S.A., Baltimore Convention Center. Sept. 13–16.
- 2010.** Savannah, GA, U.S.A., Savannah International Trade & Convention Center. Oct. 24–27.

CALENDAR

May

3–6. 100th AOCS Annual Meeting and Expo. Rosen Shingle Creek, Orlando, FL, U.S.A. Phone: +1.217.359.2344; Fax: +1.217.351.8091; E-mail: meetings@aoocs.org; www.aoocs.org/meetings/annual_mtg

11–12. Grains Are Functional—International Conference at IGV GmbH. Bergholz-Rehbrücke, Germany. Phone: +49.33200.89107; Fax: +49.33200.89220; E-mail: igv-transfer@igv-gmbh.de; www.functionalgrains.com

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

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

12–15. Micronutrient Forum—Micronutrients, Health, and Development: Evidence-Based Programs. Beijing, China. Phone: +1.202.884.8785; E-mail: mnforum@aed.org; www.micronutrientforum.org/Meeting2009

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

20. Food Chain Allergen Management. Leatherhead, Surrey, England. Contact: Catherine Haynes; Phone: +0044 (0) 1372 376761; E-mail: chaynes@leatherheadfood.com; www.leatherheadfood.com/allergens

June

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

7–9. IDDBA's Dairy-Deli-Bake 2009. Atlanta, GA, U.S.A. Phone: +1.608.310.5000; Fax: +1.608.238.6330; www.iddba.org

9. IGC Grains Conference 2009—The Global Economic Crisis: What Impact on Grains and Oilseeds? Queen Elizabeth II Conference Centre, London. Phone: +44 20 7513 1122; E-mail: sponsorconf@igc.org.uk; www.igc.org.uk/en/conference/registration/regform.aspx

9–11. Food and Function 2009 International Scientific Conference on Nutraceuticals and Functional Foods. Zilina, Slovakia. Contact: Norbert Bomba; Phone: +421918707371; Fax: +421414000123; E-mail: info@foodandfunction.com; www.foodandfunction.com

11–14. XXXI Association Internationale de la Boulangerie Industrielle, AIBI Congress. Istanbul, Turkey. Contact: Helmut Martell; Phone: +49.211.65.30.86; Fax: +49.211.65.30.88; E-mail: info@aibi-online.org; www.aibi-online.org

16–17. Food Protein Workshop: Developing a Toolbox of Analytical Solutions to Address Adulteration. USP Headquarters, Rockville, MD, U.S.A. Contact: Sandra Kim; Phone: +1.301.816.8241; Fax: +1.301.816.8373; E-mail: sek@usp.org; www.usp.org/meetings/workshops/foodProteinWorkshop2009.html

17–18. Coated Foods Seminar: Trends, Developments, and Efficiency Control. Bakel, the Netherlands. Contact: Irene Kraak; Phone: +31 30 225 2060; Fax: +31 84 832 7225; E-mail: ikraak@bridge2food.com; http://bridge2food.com/coatedfoodsseminar.asp

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

24–25. Milling Technical Days of IFIM (Milling School). Moroccan Milling Training Institute, Casablanca, Morocco. Phone: +212.22.72.98.46; Fax: +212.22.74.07.38; E-mail: sahaba_mahjoub@menara.ma; www.fnm.org.ma

July

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

August

3–5. Eighth European Young Cereal Scientists and Technologists Workshop. Viterbo, Italy. Phone: +32.16.204035; Fax: +32.16.202535; E-mail: info@cerealsandeurope.net

September

7–9. 10th International Gluten Workshop. Diocesan Center, Clermont-Ferrand, France. Contact: Lijuan Qiu; Phone: +33.0.4.73.62.43.16; Fax: +33.0.4.73.62.44.5; E-mail: xth_igw@clermont.inra.fr; https://colloque.inra.fr/xth_igw

9–11. ISM Conference: Worldwide Mycotoxin Reduction in Food and Feed Chains. Tulin, Australia. E-mail: info@ism2009.at; www.ism2009.at

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

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

October

3–9. IBA 2009 International Trade Fair: World Market for Baking. Düsseldorf, Germany. Contact: German Bakers' Confederation; Phone: +49.030.20.64.55.0; Fax: +49.030.20.64.55.40; E-mail: zv@baeckerwek.de; www.german-bakers.org

10–14. Anuga 2009, International Trade Fair for Food and Beverages. Cologne, Germany. E-mail: info@koelnmessenaftra.com; www.anuga.com/thefair

14–17. IV International Symposium on Sourdough: From Art to Science. Freising, Germany. E-mail: sourdough@foodscience.ws; www.sourdough.foodscience.ws

21–23. Flour-Bread-'09—5th International/7th Croatia Congress of Cereal Technologists. Opatija, Croatia. E-mail: www.ptfos.hr/joomla/znanost/brasno-kruh/ind; www.ptfos.hr/brasno-kruh