

People

Matthew J. Jansen has been appointed president of the oilseeds business unit, and **Matthew D. Bruns** was appointed vice president of corn processing of the Archer Daniels Midland Company (ADM). www.admworld.com

Eurofins Scientific has announced that **John Mizicko** will become president of Eurofins STA Laboratories, Inc. (ESTA). Prior to joining ESTA, Mizicko was vice president of worldwide production at Harris Moran Seed Company. www.eurofins.us.com



John Bailey



Ken Gawley

John Bailey and **Ken Gawley** have become senior account executives at FONA International. www.fona.com

Robert V. Brown has become senior vice president of sales, while **Brendan O'Malley** has been named vice president of sales, of the Tasty Baking Co. Additionally, **Bradley Doyle** joined the company as director of new products. www.tastykake.com

Dan Dye was named the new president of Horizon Milling LLC, succeeding **Guy R. Shoemaker**. In addition, **Steve Gorman** has been named vice president and sales leader of the Horizon sales teams in the United States and Canada, where he will be responsible for flour and related value-added products. www.horizonmilling.com



Jeff Flora

Jeff Flora has become president of Kemin Health L.C., where he will be responsible for overseeing the global operations of Kemin Health. www.kemin.com

Michael Eggebrecht has joined the technical baking services team at King Arthur Flour. Eggebrecht will support the needs of the company's bakery food service customers in areas such as problem solving,

product development, and business growth. www.kingarthurfLOUR.com

Leo G. Gingras has been named president of NutraCea, retaining his title of chief operating officer. In addition, **William J. Cadigan** was named chief financial officer, and **Kody Newland** will remain senior vice president of sales.

Jim Peterson has joined Limagrain Cereal Seeds as the vice president of research. Peterson, a wheat breeder with Orgeon State University and the head of the National Wheat Improvement Committee, will help Limagrain build a North American wheat breeding and seed program, to be headquartered in Fort Collins, CO, U.S.A. www.limagrain.com



Richard Rasmussen Jr.

Richard Rasmussen Jr. has become the Pacific Northwest territory manager for BioSafe Systems, LLC, where he will help to develop, expand, and maintain opportunities in the agricultural and horticultural markets

of the Pacific Northwest region. www.biosafesystems.com

Douglas Roth has been promoted to senior vice president, chief administrative officer, and chief financial officer of Aceto Corporation, a global leader in the sourcing, quality assurance, regulatory aspects, marketing, and distribution of pharmaceuticals, nutraceuticals, specialty chemicals, and crop protection products. www.aceto.com



Koichi Sato

Koichi Sato has been named president of Nikken Foods USA, Inc., a division of Nikken Foods Company, LTD, Tokyo, Japan. www.nikkenfoods.com

Associations

Allen L. Shiver, president of Flowers Foods, Inc., Thomasville, GA, U.S.A., was elected chair of the **American Bakers Association** for a two-year term. As chair, Shiver succeeds Kenneth "Chip" Klosterman Jr., president of Klosterman Baking

Co., Cincinnati, OH, U.S.A. Others elected include Gary Prince—first vice chair; Harold "Robin" Alton III—second vice chair; Albert Lepage—treasurer; and Klosterman—past chair. www.americanbakers.org

Joanne Kennedy has been named president of **Women in Flavor & Fragrance Commerce** (WFFC). Kennedy, a senior account executive with FONA International, will lead the WFFC's efforts to provide opportunities for networking, education, and support to women in the flavor and fragrance industry. www.wffc.org

The **American Society of Baking** (ASB) has named its 2010 honorees for the Baking Hall of Fame. Each year, the ASB honors leaders in the baking industry who have demonstrated industry innovation and an entrepreneurial spirit. This year's honorees are Charles Buford, Sterrett P. "Red" Campbell, M. Rella Dwyer, R. Jack Lewis Jr., and R. Jack Lewis Sr. www.asbe.org

The **National Association of Wheat Growers** (NAWG) announced that Jerry McReynolds was elected president of NAWG. McReynolds, a wheat producer from Woodston, KS, U.S.A., produces primarily wheat and sorghum. Before becoming a NAWG officer, he served as chair of the association's environmental policy committee and on NAWG's domestic policy, nominating, and budget committees, as well as on the NAWG-U.S. Wheat Associated Joint Biotechnology Committee. Others elected include Wayne Hurst—first vice president; Erik Younggren—second vice president; Bing Von Bergen—secretary-treasurer; and Karl Scronce—immediate past president. www.wheatworld.org

Companies

Acquisitions

CSM Bakery Supplies North America, the largest supplier of bakery products, has acquired Best Brands Corporation, Minnetonka, MN, U.S.A. The majority of the Best Brands business will be integrated into its Tucker, GA, U.S.A.-based H.C. Brill division. www.csmglobal.com

Diamond Foods, Inc. has entered into an agreement to acquire Kettle Foods from Lion Capital L.L.P. www.diamondfoods.com

Kerry Inc. will acquire the cereal ingredients business and certain related equipment of NutraCea. www.kerrygroup.com

Nestlé S.A. has completed its acquisition of Kraft Food Inc.'s frozen pizza business based in Northfield, IL, U.S.A. www.nestle.com

Pavan Group, the leading manufacturer of plants and systems serving the food processing industry, has acquired the GBS Group—Golfetta, Sangati, and Berga, specialists in the flour milling market and grain storage and handling terminals. www.pavan.com

Viterra Inc. has acquired Dakota Growers Pasta Company, Inc., Carrington, ND, U.S.A. Dakota Growers operates one of the largest durum mills in North America and is the third largest producer and marketer of dry pasta products, primarily supplying the ingredient, food service, and private label retail markets. www.viterra.ca

Awards

Archer Daniels Midland Company (ADM) has been named the world's most admired company in the food production industry for the second year in a row by *Fortune* magazine. *Fortune* also ranked ADM at the top spot in the food production industry in seven of the nine categories by which companies were evaluated. www.admworld.com

General Mills Inc. was one of four recipients of the United Way World Wide National Summit Award presented for community efforts. The company earned the honor based on its commitment to nourish lives and communities by contributing more than 5% of company pretax profits to communities, in addition to its \$12.6 million national United Way Campaign. www.generalmills.com

Expansions

Cargill opened a flavor manufacturing plant in Pinghu, China, allowing Cargill to serve customers with flavors for beverage, dairy, confectionery, and bakery applications, as well as manufacturing and supply options. www.cargill.com

Ralcorp Frozen Bakery Products, a division of St. Louis, MO, U.S.A.-based Ralcorp Holdings, Inc., is adding food production lines and jobs at its Lofthouse Foods Inc. baking facility in Ogden, UT, U.S.A. www.ralcorpfrozen.com

Symrise, a global supplier of fragrances, flavorings, and raw materials, is expanding its flavor and nutrition business in Russia and the CID region, creating a fully integrated production site near Moscow. The new plant will initially focus on supplying dry blends to customers in the region with production to begin in the second half of 2010. www.symrise.com

Milestone

Sunnyland Mills, a maker of whole grain bulgur wheat, is celebrating its 75th anniversary this year. Sunnyland's certified-organic bulgur is the only organic bulgur produced in North America. www.sunnylandmills.com

Ingredient Products

Coatings System

Penford Food Ingredients Co., a leader in innovative carbohydrate systems and technologies, has launched PenTechGF, an ingredient system for gluten-free coatings and baking. www.pentechgf.com

Dairy Flavors

Symrise now offers Enzyme Modified and Cultured Dairy Flavors for the manufacturers of baked goods, cookies, and cakes, as well as cream fillings, sweet toppings, sauces, RTE cereals, and cereal and snack bars, delivering cost efficiencies, unique performance attributes, compatibility, and added mouthfeel. www.symrise.com

Product Instrumentation

Calibration Package

Perten Instruments announces the release of an updated version of the Oilseed Calibration Package for the DA 7200 NIR Analysis System. It can now determine more parameters with greater accuracy. www.perten.com

Checkweigher

Mettler-Toledo Hi-Speed has introduced the new XC3 CombiChecker, an economical and compact, three-conveyor Hi-Speed checkweigher and Safeline metal detector integrated into one free-standing unit. It reliably detects and rejects all types of metals and can weigh, classify, and segregate uniformly spaced packages weighing up to 3,500 grams at rates up to 125 packs per minute, delivering an economical integrated inspection solution for tight spaces. www.mt.com/pi

Regulatory

EFSA 2010 Work Plan

The European Food Safety Authority (EFSA) has published its Work Plan for 2010, outlining EFSA's key activities for the year. EFSA's 2010 goals and actions are designed to deliver the core mandate, while at the same time address challenges such as the impact of new science and technologies, international trade, and climate change. The full document is available online at www.efsa.europa.eu/en/keydocs/mngtplan.htm?WT.mc_id=EFSAHL01&emt=1.

EU Passes Omega-3 Nutrition Claims

The European Union recently passed nutrition claims for omega-3s that allow food products to claim they are either a "source of omega-3 fatty acid" or contain "high omega-3 fatty acids." In order to make a source claim, products must contain either 40 mg of EPA and DHA per 100 g and kCal or 300 mg of ALA, according to the Global Organization for EPA and DHA omega-3s. Alternatively, to make a "high" content claim, a product must contain 80 mg EPA and DHA per 100 g and kCal or 600 mg ALA. The levels for EPA and DHA usage are based on an EFSA opinion that 250 mg of intake per day will reduce the risk of cardiovascular disease in the general population. To view a PDF, visit <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2010:037:0016:0018:EN:PDF>.

AACC International Annual Meetings

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

2011. Palm Springs, CA, U.S.A., Palm Springs Convention Center. Oct. 16–19.

Calendar

2010

May

5–7. AACC Intl. Milling and Baking Division Spring Technical Conference. Ft. Worth, TX, U.S.A. Contact: Nick Weigel; E-mail: Nick.weigel@adm.com; www.aaccnet.org/divisions/divisionsdetail.cfm?CODE=MILLING

5–7. HEALTHGRAIN Open Conference. Lund, Sweden. E-mail: anita.haber-shuber@icc.or.at; <http://lund2010.healthgrain.org>.

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

June

2–3. The Future of Grains in Schools: Tipping the Scales Toward a Healthier Food Supply. Minneapolis, MN. E-mail: jodi.ingleson@gmail.com; www.grainsforhealth.org

5–6. University of Minnesota, Department of Food Science and Nutrition Reunion. St. Paul, MN. E-mail: kkoecher@umn.edu; <http://fscn.cfans.umn.edu>

7–11. IAOM/Kansas State University Course: Basic Milling Principles. Manhattan, KS, U.S.A. E-mail: info@iaom.info; www.iaom.info/courses

8. IGC Grains Conference 2010. London, U.K. E-mail: conf2010@igc.org.uk; www.igc.org.uk/en/conference/confhome.aspx

8–10. Second International MoniQA Conference: Emerging and Persisting Food Hazards. Krakow, Poland. E-mail: marcella.gross@icc.or.at; <http://krakow.moniqa.org>

8–11. Gluten-Free Cereal Products and Beverages. Tampere, Finland. E-mail: gf10-symposium@helsinki.fi; www.helsinki.fi/gf10/travel.htm

10–11. Sustainable Foods Summit 2010. Amsterdam. E-mail: info@sustainablefoodssummit.com; www.sustainablefoodssummit.com

14. Gastrointestinal Models in the Research of Probiotics and Prebiotics—Scientific Symposium. Kosice, Slovakia. E-mail: info@probiotic-conference.net; www.probiotic-conference.net/gastro-intestinal

14. Scientific Symposium on Bacteriocins, Antimicrobial Proteins, and Peptides. Kosice, Slovakia. E-mail: info@probiotic-conference.net; www.probiotic-conference.net/bacteriocins

14–18. IAOM/Kansas State University Course: Advanced Milling Principles. Manhattan, KS, U.S.A. E-mail: info@iaom.info; www.iaom.info/courses%20&%20workshops/intro_fm_app.htm

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

July

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

6. Australian Cereals and Health Symposium at the Royal Australian Chemical Institute's National Convention in conjunction with the 12th IUPAC International Congress of Pesticide Chemistry. Melbourne, Australia. E-mail: bellioth@perten.com; www.raci2010.org

17. Pre-IFT Annual Meeting Short Course: Recent Advances in the Development of Grain-Based Products Promoting Health. Chicago, IL, U.S.A. E-mail: IFTCustomerService@compusystems.com; www.am-fe.ift.org/cms/?pid=1000923

17–21. IFT Annual Meeting and Expo. Chicago, IL, U.S.A. E-mail: info@ift.org; www.ift.org

August

22–26. 15th IUFoST World Congress of Food Science and Technology. Cape Town, South Africa. Contact: Nigel Sunley. E-mail: info@iufost2010.org.za; www.iufost2010.org.za

September

26–29. International Baking Industry Expo (IBIE). Las Vegas Convention Center, Las Vegas, NV, U.S.A. E-mail: nboland@smithbucklin.com; www.ibie2010.org

October

1–2. Kansas State University, Department of Grain Science & Industry, Centennial Celebration. Manhattan, KS, USA. E-mail: chuckw@k-state.edu; www.grains.ksu.edu/centennial

17–20. University of Wisconsin, River Falls, 30th Food Microbiology Symposium. WI, U.S.A. E-mail: foodmicro@uwrf.edu; www.uwrf.edu/afs-all/institutes/foodmicro

31–Nov 3. Neutrons and Food Workshop. Sydney, Australia. E-mail: elliot.gilbert@ansto.gov.au; www.nbi.ansto.gov.au/neutronsandfood