

PEOPLE



David Huang

AACC International life member **David Huang** has joined Target Flavors, Inc. as director of technology and market development. Formerly, Huang managed the cereal, snack, baking, and nutrition business for National Starch. He has also held management positions in Heinz, Nabisco, Best Foods, and Gerber Products.

Jim Zimmer has been named CEO of Channel Bio Corp., a part of American Seeds Inc., a Monsanto holding company. Zimmer has more than sixteen years of experience with Monsanto in various sales, marketing, and business roles. He grew up on a corn and soybean farm, experience which should prove helpful as he steps into the leadership role with one of the fastest growing seed corn and soybean seed companies in the United States.



Jim Zimmer



Graham Merryweather

D.D. Williamson has promoted **Graham Merryweather** to vice president, global sales. Merryweather, who had a brief career as a professional soccer player, began his career with D.D. Williamson in research and development and has since progressed through technical coordinator, plant manager, and regional sales roles. In addition to Merryweather, the company also hired **Connie Sandusky** as a regional sales manager and



Connie Sandusky



Megan Mullinix

Megan Mullinix as a business development manager.

Land O'Lakes has added **Paul Ajemian** as the group's Northeast sales account manager. Ajemian, who has nearly twenty years of experience in the food ingredient industry, will be responsible for selling the company's cheese powders, dairy powders, butter blends, and seasoning blends.

COMPANIES

Expansions

National Starch Food Innovations has opened their Texture Center of Excellence facility in Bridgewater, NJ. The state-of-the-art facility is dedicated to the understanding and control of food texture, including generating clean-label, natural, and organic new products.

Wenger Manufacturing, Inc. has created a new Mediterranean Regional Division, which will be responsible for customer service and support of Turkey, Greece, Portugal, Spain, the UK, and Ireland. An office in the UK will handle customer service and support while the headquarters office in Sabetha, KS, will handle parts sales and support.

A new creative center has been built by the fragrances and flavor manufacturer Symrise in Shanghai, China. The new facility will serve as the regional hub for northeast Asia and will house all functions and creative resources of the Scent and Care division for the Chinese market.

New Company

Tate & Lyle Ventures and Agri Investment Fund have led a \$5.4 million investment in Fugeia, a newly formed functional food business that specializes in gut health. Fugeia is a spin out company from the Katholieke Universiteit Leuven and the University College Sint-Lieven. AACC International member Jan Delcour is one of the founding members of the company, whose first product is an arabinoxylan oligosaccharide derived from natural wheat bran fiber.

Name Change

Bulkflow Technologies, Inc. has changed its name to Solex Thermal Science, Inc. to more accurately reflect the strengths of the company as a specialist in heating, cooling, and drying free flow bulk solids.

AWARDS

AACC Intl. president-elect **Mary Ellen Camire** was recently recognized with two research awards. She was awarded the University of Maine, College of Natural Sciences, Forestry, and Agriculture Outstanding Researcher Award for her research in support of Maine's agricultural and seafood industries. Also, at the university's convocation ceremony, she was awarded the 2008 University Presidential Research and Creative Achievement Award.

Mark I. Friedman, a scientist at the Monell Chemical Senses Center, a nonprofit basic research institute, has received a 2008 Guggenheim Fellowship. Friedman, who was selected from a pool of more than 2,600 applicants, plans to continue his work on diet and obesity or, more specifically, how energy metabolism affects eating behavior.

The Manitoba Food Processors Association has presented **Linda Pizzey** with the 2008 President's Award. Pizzey, president and CEO of Pizzey's Nutritionals, was recognized for her years of dedicated service on behalf of food manufacturers and her achievements with the company.

Jorn Dyerberg, a pioneer in omega-3 research, has been named the 2008 recipient of the American Dietetic Association Foundation's Edna and Robert Langholz International Nutrition Award. Between 1970 and 1982 Dyerberg and his colleagues made five trips to Greenland, where they discovered that low rates of coronary heart disease were related to the Eskimo population's dietary habits.

The International Association for Food Processors has selected 3M Microbiology for the 2008 Black Pearl Award, which is given annually to a company that demonstrates outstanding achievement of corporate excellence in advancing food safety and quality. 3M was selected because of its integrated approach to food safety and its long history of partnering with customers and industry to address problems and provide solutions.

INGREDIENT PRODUCTS

Increase Satiety

Danisco's Latisse polydextrose, a specialty carbohydrate that is sugar free, prebiotic, high in fiber, and low glycemic, has been shown to increase satiety when present in low calorie foods. According to the company, the ingredient's satiating effect can actually inhibit subsequent food intake, with a caloric reduction of 5–25%.

Heat-Treated Products

Heat-treated natural specialty products from Siemer Specialty Ingredients provide stability in both acidic and neutral food systems processed under high temperature rotary retort conditions. The company's heat-treated product portfolio mimics functional characteristics similar to dual modified starches.

Low-Sodium Soy Isolate

Solpro 957, a low-sodium, 90% isolated soy protein available from Solbar Industries Ltd., has been approved in the United States and Europe for the bakery and ready-to-drink beverage markets. According to the company, the product has no metallic flavor, low viscosity, and works well in food formulations.

Calcium-Fortified Cheese Powders

Land O'Lakes has introduced a line of calcium-fortified cheese powders. Depending on the level of application, the powders may make it possible for food manufacturers to make label claims such as "a good source of calcium."

Natural Preservative

Vitiva has introduced INOLENS 12, a natural preservative for extending bakery product shelf life. Bakery products frequently suffer from rancidity and oxidation due to their high fat content and the recent rise in omega-3 fat content. This preservative is designed to significantly reduce these organoleptic changes and to provide antirancidity protection.

Vitamin K2

MenaQ7 natural vitamin K2 has earned the VitaK2 Seal of Quality and Efficacy in both its oil and powder forms. VitaK2 is a quality label for vitamin K products presented by Maastricht University.

LABORATORY EQUIPMENT

Rheometer, Software, and Protective Covers

Brookfield Engineering has launched a number of new products. Their new R/S

Plus Rheometer has a brand new look featuring a smaller diameter spindle shaft, smaller size water jacket accessory, and direct control of temperature from the keypad. The new Rheo3000 software comes with a fresh new look and 21 CFR Compliance, which allows PCs to do data collection and analysis, such as shear stress, shear rate, and test time requirements. The company is also offering peel and stick protective keypad covers for many of their instruments.

Conventional Calibration System

The new RImax Conventional GPC/SEC System from Viscotek features a refractive index detector used for measuring concentration, a UV/VIS for measuring the concentration of polymeric samples or proteins having a UV chromophore, or both an RI and UV for copolymer analysis.

PLANT EQUIPMENT

Metal Detection

Mettler-Toledo Safeline has introduced the PowerPhasePLUS RB, which offers increased sensitivity on bulk products, including bags, cartons, and loose bulk products. The system uses a high frequency detection coil technology and advanced head geometry to provide online sensitivity in a wide range of applications.

AACC INTERNATIONAL ANNUAL MEETINGS

2008. Honolulu, Hawaii. Hawaii Convention Center. Sept. 21–24.

2009. Baltimore, Maryland. Baltimore Convention Center. Sept. 13–16.

CALENDAR

July

14–17. American Culinary Federation National Convention. Las Vegas, NV. Contact: Dan Macdonald, American Culinary Federation, 180 Center Place Way, St. Augustine, FL 32095; +1.800.624.9458; dmacdonald@acfcchefs.net; www.acfcchefs.org

14–18. Course: Pasta: Raw Materials and Processing Technology. Fargo, ND. Contact: Northern Crops Institute, Bolley Drive, North Dakota State University, Fargo, ND 58105; +1.701.231.7736; Fax: +1.701.231.7235; E-mail: nci@ndsuxt.nodak.edu; www.northern-crops.com

15–19. International Grain Quality Technology Congress. Chicago, IL. Contact: Peter Goldsmith, National Soybean Research Lab, Department of Agricultural and Consumer Economics, University of Illinois, 170 NSRC, 1101 W. Peabody Drive, Urbana, IL 61801; +1.217.244.1706; Fax: +1.217.244.1707; E-mail: pgoldsmi@uiuc.edu; www.grainqualitytechnology.org/chicago08

19–22. Course: NCI/ASBC Barley Malt Quality Evaluation. Fargo, ND. Contact: Northern Crops Institute, Bolley Drive, North Dakota State University, Fargo, ND 58105; +1.701.231.7736; Fax: +1.701.231.7235; E-mail: nci@ndsuxt.nodak.edu; www.northern-crops.com

August

12–15. Short Course: Extrusion Processing—Technology and Commercialization. Manhattan, Kansas. Contact: Sajid Alavi, Kansas State University, Dept. of Grain Science and Industry, 201 Shellenberger Hall, Manhattan, KS 66506; Tel: +1.785.532.2403; Fax: +1.785.532.4017; E-mail: salavi@ksu.edu; www.grains.ksu.edu/extrusion

24–29. Short Course: Vegetable Protein and Other Soy Products. College Station, TX. Contact: Mian Riaz, Food Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; Tel: +1.979.845.2774; Fax: +1.979.845.2744; E-mail: mriaz@tamu.edu

25–27. Ferulate 08. Minneapolis, MN. Contact: Mirko Bunzel, University of Minnesota, St. Paul, MN; E-mail: ferulate@umn.edu; http://fscn.cfans.umn.edu/courses/ferulate_08.html

31–Sept. 4. 58th Australian Cereal Chemistry Conference. Surfers Paradise Marriott Resort and Spa, Gold Coast, Queensland. Contact: Bob Cracknell, DownUnder Section AACC International and RACI Cereal Chemistry Division; Tel: +61.3.9787.4814; Fax: +61.3.9787.4905; E-mail: bobandrobbyn@bigpond.com; <http://meeting.aaccnet.org/cerealchem08/>

September

4–5. 6th International Fresenius Conference—Contaminants and Residues in Food. Frankfurt am Main, Germany. Contact: Monika Stratmann, +49.231.75896.48; Fax: +49.231.75896.53; E-mail: mstratmann@akademie-fresenius.de; www.akademie-fresenius.de/konferenz/output.php?kurs=153

8–17. Course: Grain Procurement Management for Importers. Fargo, ND. Contact: Northern Crops Institute, Bolley Drive, North Dakota State University, Fargo, ND 58105; +1.701.231.7736; Fax: +1.701.231.7235; E-mail: nci@ndsuent.nodak.edu; www.northern-crops.com

21–24. AACC International Annual Meeting. Honolulu, Hawaii. Contact: Betty Ford, 3340 Pilot Knob Road, St. Paul, MN 55121; +1.651.454.7250; Fax: +1.651.454.0766; bford@scisoc.org; http://meeting.aaccnet.org/

24–26. Americas Food and Beverage Show. Miami Beach, FL. Contact: Jelena Meisel, 1007 N. America Way, Suite 500, Miami, FL 33132; +1.305.871.7910; Fax: +1.305.871.7904; E-mail: afb@worldtrade.org; www.americasfoodandbeverage.com

28–Oct. 2. FACSS 2008. Reno, NV. Contact: FACSS International Office, P.O. Box 24379, Santa Fe, NM 87502; +1.505.820.1648; Fax: +1.505.989.1073; E-mail: facss@facss.org; www.facss.org

28–Oct. 3. 15th Annual Practical Short Course on Aquaculture Feed Extrusion, Nutrition, and Feed Management. College Station, TX. Contact: Mian N. Riaz, 2476 TAMU, Food Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; +1.979.845.2774; Fax: +1.979.845.2744; E-mail: mnriaz@tamu.edu; www.tamu.edu/extrusion

October

7–9. Course: NCI/AFIA Feed Manufacturing: Management of Feed Quality. Fargo, ND. Contact: Northern Crops Institute, Bolley Drive, North Dakota State University, Fargo, ND 58105; +1.701.231.7736; Fax: +1.701.231.7235; E-mail: nci@ndsuent.nodak.edu; www.northern-crops.com

19–21. 3rd Annual Eurasia District Conference of the International Association of Operative Millers. Bucharest, Romania. Contact: International Association of Operative Millers, 5001 College Blvd., Suite 104, Leawood, KS 66211; +1.913.338.3377; Fax: +1.913.338.3553; E-mail: info@iaom.info; www.iaom.info

19–23. Food for Health and Well Being: 14th World Congress of Food Science & Technology. Shanghai, China. Contact: Congress Secretariat, Chinese Institute of Food Science and Technology, B201, Zhongke Mansion, No. 75 Dengshikou Street, Dongcheng District, Beijing



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100006, China; +8610.6526.5375; Fax: +8610.6526.4731; E-mail: iufost2008@gmail.com; www.iufost2008.org

20–22. 28th Food Microbiology Symposium. River Falls, WI. Contact: Laura Walsh, University of Wisconsin–River Falls, Animal and Food Science Department, Tel: +1.715.425.3704; E-mail: foodmicro@uwrf.edu; www.uwrf.edu/food-science

November

4–6. Health Ingredients Europe 2008. Paris, France. Contact: Expoconsult B.V. trading as CMP Information, P.O. Box 200, 3600 AE Maarssen, The Netherlands; +31.346.559444; Fax: +31.346.573811; E-mail: Nrudge@cmpi.biz; www.hi-events.com

December

2–4. National Fusarium Head Blight Forum. Indianapolis, IN. Contact: Sue Cauty, USWBSI-NFO, 380 Plant & Soil Sciences Bldg., East Lansing, MI 48824-1325, +1.517.355.0271, ext. 1183; Fax: +1.517.353.3955; E-mail: scabusa@scabusa.org; www.scabusa.org/forum08.html

2009

March

25–27. Cereals & Europe Spring Meeting 2009—Whole Grain Global Summit. Newcastle upon Tyne, UK. Contact: Cere-

als & Europe, AACC International European Office, S. de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32.16204035; Fax: +32.16202535; E-mail: info@cereals-andeurope.net; www.cerealsandeurope.net

April

6–8. 13th International Coeliac Disease Symposium. Amsterdam, the Netherlands. Contact: Eurocongress International, Jan van Goyenkade 11, 1075 HP Amsterdam, the Netherlands; +31.20.679.3411; Fax: +31.20.673.7306; E-mail: icds@eurocongress.com; www.ICDS2009.org

May

11–15.ACHEMA 2009—29th International Exhibition-Congress on Chemical Engineering, Environmental Protection, and Biotechnology. Frankfurt am Main, Germany. Contact: DECHEMA e.V., P.O. Box 15 01 04, 60061 Frankfurt am Main, Germany; Tel: +49.0.69.7564.0; Fax: +49.0.69.7564.201; E-mail: achema@dechema.de; www.achema.de

July

1–3. Dietary Fiber 2009. Vienna, Austria. Contact: Anita Habershuber, ICC—International Association for Cereal Science and Technology, Marxergasse 2, Mezzanine-floor, A-1030 Vienna, Austria; +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