

PEOPLE



Kyungsoo Woo

Kyungsoo Woo has been named the winner of the 2009 Industrial Scientist Award by the Institute of Food Technologists. The award honors an industrial scientist who has made a major technical contribution to the advancement of the food industry. Woo, a principal scientist at MGP Ingredients, Inc., specializes in the development and commercialization of specialty food ingredients in carbohydrates and dietary fiber. www.mgpingredients.com

Jonathan DeVries has received the 2009 Harvey W. Wiley Award from AOAC International. The award honors lifetime achievements in analytical chemistry. DeVries currently serves as senior technical manager at General Mills Medallion Laboratories in Golden Valley, MN, U.S.A. www.medlabs.com



Jonathan DeVries



Peter Wood

Peter Wood has been awarded an honorary doctor of science degree in the faculty of agriculture, forestry, and food science of the University of Helsinki. The citation read at the ceremony stated that “no other person probably has contributed more than you to the recognition of oats as a valuable food component” and referred to studies which “have benefited oat researchers and industries from Finland and elsewhere.” Wood is currently working with co-editor **Francis Webster** on a new edition of *Oats: Chemistry and Technology* for AACC Intl. PRESS.

Laura Partida, a junior flavorist with FONA International Inc., has earned the title of certified flavorist. Partida has eight years of experience in the flavor industry and has supported flavor creation for the beverage and grain business unit groups. www.fona.com

Javed Ahmed, formerly executive vice president, Europe, for Reckitt Benckiser plc, will join Tate & Lyle PLC as chief executive. www.tateandlyle.com

Sam Millar has been appointed director of Campden BRI’s Cereals and Cereal Processing Division. Millar succeeds **Steven Walker** who has been appointed director general. www.campden.co.uk

Greg Ball, superintendent at the King Milling Co., has been named the 2009 Milling Operative of the Year. The honor has been awarded for the past 24 years by *Milling and Baking News* in recognition of significant contributions to the progress of their plant, company, and industry from an operating point of view. www.kingmilling.com



Marc J. E. C. van der Maarel

Marc J. E. C. van der Maarel, honorary professor in carbohydrate bioprocessing to the microbial research group of the Groningen Biomolecular Sciences and Biotechnology Institute, University of Groningen, has joined the Food Innovation Centre of AVEBE U. A. as product and application development manager. AVEBE is a leader in the production of potato starch and derivatives. www.avebe.com/food

Mark McCann has joined Mettler-Toledo Hi-Speed as west coast regional sales manager. McCann will concentrate his efforts on checkweigher and integrated product inspection solutions. The Mettler-Toledo Product Inspection Division, including Mettler-Toledo Hi-Speed and Mettler-Toledo Safeline, is a supplier of in-line checkweighers, metal detectors, and X-ray inspection systems. www.mt.com/productinspection



Mark McCann

The International Association of Operative Millers (IAOM) has named the following as officers for 2009–2010: **Ivo Klaric**, Horizon Milling, LLC—president; **Bart Hahlweg**, ConAgra Foods, Inc.—vice president; and **Joseph Woodard**, Archer Daniels Midland Company—treasurer. www.iaom.info

COMPANIES

Acquisitions

Silliker Group Corporation recently announced its acquisition of two Chinese laboratories, Shanghai Allsuccess Commodity Inspection Co., Ltd. and Beijing Inspection JR Laboratories Inc. These acquisitions serve to solidify Silliker’s expansion in China. Silliker provides consulting, testing, auditing, research, and training services that help to ensure food safety and nutrition worldwide. www.silliker.com

SensoryEffects Flavor Systems has recently purchased The Kalva Corporation, Gurnee, IL, U.S.A., a producer and marketer of ice cream compound coatings, including novelty coatings, dip coatings, and liquid chips. SensoryEffects is a supplier of customized flavor and ingredient systems for frozen and fluid dairy products. www.sensoryeffects.com

Award

Archer Daniels Midland (ADM) Company recently received the Foreign Policy Association’s Corporate Responsibility Award in recognition of demonstrating exceptional corporate citizenship in the communities they serve, and the meaningful role the company has played in furthering economic, social, and environmental progress through the alignment of its corporate strategy and social investments. www.adm.com

Joint Venture

ITOCHU International Inc. and its Tokyo-based parent company, **ITOCHU Corporation**, have agreed to build the highest capacity grain export facility in the Pacific Northwest in partnership with **Bunge North America** and **STX Pan Ocean (America), Inc.**, a subsidiary of STX Pan Ocean Co., Ltd., Korea’s largest bulk carrier, representing a total investment in excess of \$200 million. The site for the new facility is Longview, WA, U.S.A. The three companies will operate the new grain elevator, the first new export facility to be built in the United States since the early 1980s, as a joint venture. The facility, which will also accept grain from barges sourced from the Columbia/Snake River system, will handle wheat, corn, and soybeans, as well as byproducts. www.itochu.com

continued

Opening

Symrise, a manufacturer of flavorings and fragrances, recently opened a branch office in Dubai, India, with two applications laboratories. www.symrise.com



Symrise Team Dubai

INGREDIENT PRODUCTS

Chia Seeds

SK Food International, Inc. has introduced identity-preserved, certified-organic, non-GMO chia seeds, offering both black and white chia seeds, also known as *Salvia hispanica* L. Product applications include baking, cereals, snack foods, confections, supplements, and oil. www.skfood.com

Color Extracts

D. D. Williamson has launched the first certified organic annatto extracts in North America. Annatto—a natural food coloring—is available in water- and oil-soluble versions. Food processors using either coloring can label “organic annatto extract” on ingredient declarations in the United States. www.ddwilliamson.com

Flavor Enhancement

David Michael & Co. introduces Flavor Sensations—flavor modifiers that can assist manufacturers in achieving a more flavorful product, including salt replacers, sodium blockers, sweetness enhancers, sweetness inhibitors, sugar extenders, and masking flavors. All of the Flavor Sensations can be customized to provide maximum performance for each client’s particular application. www.dmflavors.com

Symrise is now offering new stevia-masking solutions as part of their SymLife MASK portfolio. Symrise’s new flavorings, based on natural, patented ingredients and flavor modifiers, improve a product’s taste by masking undesired off-flavors and enhancing stevia-sweetening properties. www.symrise.com

Freeze-Dried Fruit

Van Drunen Farms (VDF) has introduced its freeze-dried tart cherries, a natural source of vitamins A and C, potassium, magnesium, iron, and folate. Freeze-dried tart cherry products can be used in bakery and confection applications, cold and hot cereals, salads, and snack and trail mixes. VDF is a primary processor of culinary, all-natural, and functional food ingredients. www.vandrunenfarms.com

Fruit Blend

Ethical Naturals, Inc (ENI) has introduced a Standardized Fruit Blend made from concentrated extracts of apple, bilberry, blueberry, chokeberry, cranberry, goji berry, grape, mangosteen, and pomegranate that can be used to add definable antioxidant and nutritional activity to supplements, beverages, and foods. www.ethicalnaturals.com

LABORATORY PRODUCTS

Cleaner and Sanitizer

BioSafe Systems LLC has announced the arrival of its new SaniDate Ready to Use—an all-purpose cleaner and sanitizer that eliminates odors and kills 99.9% of bacteria on contact, with no chemical residue. It is also an EPA-registered product that is proven to protect against infectious pathogens, such as *Klebsiella* and *Staphylococcus*. www.biosafesystems.com

Diagnostic Test Kit

Charm Sciences, Inc. has announced that its rapid one-step assay (ROSA) Fumonisin Quantitative Test Kit for feed and grain is the first lateral flow quantitative test to be approved for official testing of fumonisin in the U.S. national grain inspection system by the USDA’s Grain Inspection Packers and Stockyards Association. Charm Sciences is a leader in food and feed safety diagnostic tests. www.charm.com

Magmeter

ABB Instrumentation has launched a new range of electromagnetic flowmeters, including the Hygienicmaster magmeter, offering superior measurement capabilities and enabling users to operate more efficiently, reduce costs, and increase profitability. www.abb.com/instrumentation

Rotary Feeder

Thayer Scale-Hyer Industries, Inc. introduces the LWY-SC-RF Loss-in-Weight Rotary Feeder. The feeder is specifically designed to handle free-flowing and fluidizable materials and is ideally suited for

applications discharging into pneumatic conveying systems. The feeder system can be configured for either continuous LIW feeding or batch. www.thayerscale.com

PLANT EQUIPMENT

Metal Detection

Mettler-Toledo Safeline, a leader in metal detection and X-ray inspection equipment, announces the release of the newly enhanced PowerPhasePRO software platform. The new software improves metal detection sensitivity, delivering the ultimate protection of end consumers and brand preservation of manufacturers. www.mt.com/productinspection

REGULATORY

Food Standards Agency Publishes Salt Reduction Targets for 2012

The Food Standards Agency (FSA) recently published its revised salt reduction targets for 2012 for 80 categories of foods. The revised levels reflect the agency’s long-term commitment to reducing people’s average salt intake to 6 g a day. The agency noted that, as the levels of salt were reduced in foods, salt consumption in the United Kingdom declined. The agency stated that it will work closely with industry to monitor progress toward meeting the new 2012 targets. The agency’s press release and salt reduction targets can be found on www.food.gov.uk/healthiereating/salt/saltreduction.

USDA Foreign Agricultural Service GAIN Report Released

In February, China’s National People’s Congress Standing Committee passed the first comprehensive Food Safety Law (FSL) after five years of drafting. The FSL went into effect on June 1, 2009. On April 24, the State Council published the first implementation regulation related to the new law. An unofficial translation of this regulation has been published at www.fas.usda.gov/gainfiles/200905/146347786.doc.

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

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@cerealsandurope.net

6–November 24. AIB International's 16-Week Baking and Science Technology Course. Manhattan, KS, U.S.A. Phone: +1.785.537.4750; E-mail: sales@aibonline.org; www.aibonline.org/schoolofbaking

10–15. World Soybean Research Conference VIII. Beijing, China. Contact: Lijuan Qiu. Phone: +86.10.62142730; E-mail: wsrc2009@caas.net.cn; www.wsrc2009.cn/en

23–28. Eleventh Annual Practical Short Course on Texturized Vegetable Protein and Other Soy Products. Texas A&M University, College Station, TX, U.S.A. Contact: Mian N. Riaz. Phone: +1.979.845.2774; E-mail: mnriaz@tamu.edu; <http://foodprotein.tamu.edu/extrusion/sctvp.php>

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

27–30. World Congress on Oils and Fats and the 28th ISF Congress. Sidney, Australia. Phone: +61.2.9518.7722; E-mail: info@isfsydney2009.com; www.isfsydney2009.com

October

3–9. IBA 2009 International Trade Fair: World Market for Baking. Dusseldorf, 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

November

2–5. ProcureCon 2009: The 12th Pan-European Strategic Sourcing Event. Hotel Le Plaza, Brussels, Belgium. Phone: +44 (0) 207 368 9465; E-mail: procurecon@wbr.co.uk; www.procurecon.com

Head, Department of Plant Sciences
College of Agriculture, Food Systems, and Natural Resources
North Dakota State University, Fargo, ND

This is a 12 month appointment to lead a department of 39 tenure-track and 25 affiliated faculty. Responsibilities include setting and achieving departmental goals, managing departmental resources and personnel, developing budgets, soliciting outside funding, coordinating student recruitment, and representing the department on and off campus.

Major program areas for basic and applied research and Extension activities in the department include agronomy, biotechnology, breeding (including the interdisciplinary development of crop cultivars), cereal science, genetics, horticulture, physiology, turf grass, and weed science. The department offers undergraduate degrees in Crop and Weed Science, Horticulture and Forestry, and Sports and Urban Turfgrass Management, and enrolls over 60 graduate students in its M.S. and Ph.D. programs. The department is housed primarily in Loftsgard Hall, completed in 1991. A new, state of the art greenhouse complex is under construction.

Qualifications include (1) an earned Ph.D. in a program area described above, or a closely related field, (2) credentials for rank of Professor with tenure in the department, and (3) evidence of strong leadership, managerial and communication skills. Interpersonal abilities are essential. Preferred qualifications include previous administrative experience, demonstrated ability to attract extramural funding, and familiarity with the Land Grant system.

Salary is commensurate with qualifications and experience. Benefits include TIAA/CREF, paid annual and sick leave, and health, life and disability insurance.

Screening will begin September 8, 2009, and will continue until a suitable candidate is identified. Candidates must apply online at <https://jobs.ndsu.edu> by submitting:

- A letter that describes how the qualifications are met.
- A detailed C.V.
- A statement of leadership philosophy.
- Names and contact information for five references.

Contact Dr. Jack Rasmussen (jack.rasmussen@ndsu.edu, 701-231-7058), Search Committee Chair, with questions.

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