

People

Judi Adams has been named president of the Grain Foods Foundation and the Wheat Foods Council, following the two organizations' recent partnership. The two entities will continue to represent the common interests of the grain foods industry, maximizing efficiency and retaining their individual names. www.wheatfoods.org; <http://gowiththegrain.org>

Ed Becerra has been named vice president of operations at Wixon Inc., a food and flavor products manufacturer providing custom-ground spices, blended seasonings, flavor technologies, protein expertise, and consumer products and packaging. www.wixon.com



Stanley Cauvain

Stanley Cauvain recently received the Eberhard Peach Award, a lifetime achievement award given every three years. Cauvain has 50 years of industry experience, and *Cereal Foods World* is

honored to have him as a columnist again in 2011.

Rebecca Bratter has joined the U.S. Grains Council as director of development. Bratter previously served as the director of trade policy and government affairs at U.S. Wheat Associates. www.grains.org

Brian L. Keck has joined ConAgra Foods, Inc. as executive vice president and chief executive officer, succeeding **Rob Sharpe**, who will remain in his current position as president of commercial foods. www.conagrafoods.com



Arlene S. Kobos

Arlene S. Kobos has been named vice president of sales with Symrise. Kobos previously served as Symrise's national sales director. www.symrise.com

Vikram Luthar, treasurer of Archer Daniels Midland Co. (ADM), has been named vice president of finance, where he will continue to oversee ADM's global trea-

sure operations and will assume expanded responsibilities for planning and business development. www.adm.com

Jerry Lynch has been named chief sustainability officer at General Mills, Inc. In his new position, Lynch will lead the company's global environmental sustainability initiative, replacing **Gene Kahn** who recently retired. www.generalmills.com

Theresa Marquez, Organic Valley, and **Bob Quinn**, Kamut International, have received the Organic Trade Association's Organic Leadership Awards for 2010. Marquez was awarded in the "growing the organic industry" category, and Quinn was awarded in the "growing organic agriculture" category. www.ota.com

Thomas McCurry and **Matthew Feder** have joined Cain Food Industries, Inc., an ingredient supplier to the baking industry, as executive vice president of sales and marketing and vice president of business development, respectively. In addition, **Bradley Cain** has been promoted to vice president of research and development.

Philip E. Nelson retired in May from Purdue University, where he most recently served as a professor of food processing. The university's Board of Trustees has renamed the Food Science Building in Nelson's honor. Nelson developed the program into one of the strongest in the nation and became an international laureate for his work in improving the world's food supply. www.purdue.edu



Philip E. Nelson

Marge O'Brien has joined Caravan Ingredients as consumer insights manager, and **Andy Linajs** has been named business development manager for food and beverage. www.caravaningredients.com

U.S. Wheat Associates announced that **Shannon Schlect** has been named director

of policy with the organization, directing their trade policy development aimed at increasing overseas market access for U.S. wheat producers. www.uswheat.org



Luke Slawek

Luke Slawek has been promoted to vice president of the confections, beverage, grain, and emerging markets business units, as well as the technology and innovation and sensory teams at

FONA International. www.fona.com

Jim Sutter has been named chief executive officer for the U.S. Soybean Export Council. www.ussec.org

Kent Van Amburg has been named executive director of the American Society of Baking. www.asbe.org

Companies

Acquisitions

SensoryEffects has acquired the liquid vitamin ingredient business for the fortification of dairy products from **Cargill, Inc.** www.sensoryeffects.com

Danisco has acquired the shares of **Research Solutions** in Cape Town, South Africa. www.danisco.com

Valedo, a Swedish private equity firm, has acquired **Perten Instruments**. Operations will continue under the Perten Instruments name and brand. www.perten.com

Awards

Danisco has been named one of the nine leaders in the DJSI World Index Food Producer sector, based on Sustainable Asset Management's thorough analysis of corporate, economic, environmental, and social performance. In 2010, Danisco reinvigorated its sustainability strategies to address value chain impacts, risks, and opportunities. www.danisco.com

Diamond Foods, Inc. received the 2010 C.P.G. Award for Innovation and Creativity from the Grocery Manufacturers Association. www.diamondfoods.com

Merger

GrainCorp Limited and **AWB Limited** have entered into a merger implementation deed under which GrainCorp will

merge with AWB. The merged entity will operate as GrainCorp Limited. www.graincorp.com

Method

Biothera has developed the Glucan Enzymatic Method for analyzing beta glucan content of raw ingredients as well as finished food, beverage, and supplement products. www.biothera.com

Rebranding

SensoryEffects will unify all of its current businesses—Diehl Food Ingredients, SensoryEffects Flavor Systems, and U.S. Foods—under the SensoryEffects name, and will now have three business units, powder systems, flavor systems, and cereal systems, which will be focused on delivering personalized service while leveraging the broad experience and competencies of the company. www.sensoryeffects.com

Ingredient Products

Collagen Proteins

GELITA has introduced VITARCAL—a holistic range of collagen proteins—which provides a creamy mouth-feel by mimicking fat in food products. For example, in muffins, it can replace part of the fat without noticeable loss of taste or texture. www.gelita.com

Colorings

D.D. Williamson has developed an acid-proof, certified organic caramel color, Caramel Color 820, for the North American marketplace. www.ddwilliamson.com

Sethness Products Company introduced a class I liquid caramel color, PS119, for food and beverage applications. It is minimally processed for companies developing all-natural products. www.sethness.com

Conditioner

Caravan Ingredients has developed Tortilla Suave, a conditioner that offers extended shelf life and the ability to combat sticking associated with the production of tortillas that contains no trans fat. www.caravaningredients.com

Diglyceride

Caravan Ingredients' Trancendim—a fat structuring agent that creates a product with zero trans fat, reduces saturates, and eliminates “hydrogenated” from a label—won the 2010 IFT Food Expo Innovation Award. www.caravaningredients.com

Enzymes

Danisco has introduced POWERFresh Bread and POWERFresh Special with G+ technology to provide tailored solutions for specific bread applications, including regional specialties, such as ovals, panettone, and brioche. These enzyme products maintain the oven-fresh softness, taste, and texture of bread for at least 10 days after baking. www.powerfresh.info

Flavoring

WILD Flavors, Inc. announces a new line of featured flavors covering a wide array of flavor profiles, including Natural Acai, Tamarind, Grapefruit, Raspberry Mandarin, Wild Cherry Flavors, and more. WILD has created clean-tasting extracts and water-soluble emulsions for easier application and development. www.wildflavors.com

Flour

Bay State Milling Co. has launched its first gluten-free offering, BakingEssentials Gluten-Free All-Purpose Flour, available in 50-lb bags and bulk totes. www.bsm.com

Glaze

Arla Foods Ingredients has launched Mutilac BK1111—an egg-free glaze and an alternative to liquid pasteurized egg that typically reduces raw material costs by 10–30%. www.arlafoodsingredients.com

Instrumentation

Calibrator

Perten Instruments released a Flour Milling Calibration Package for the DA 7200 NIR Analysis System, enabling flour millers to analyze wheat, flour, ingredients, and by-products in one instrument with unparalleled accuracy. www.perten.com

Plant Equipment

Cleaning Solution

Ecolab Inc. has developed Exelerate ZTF, a cleaning program to help food manufacturers address the growing problem of cleaning zero trans fat oil residue from processing equipment and environmental surfaces by breaking down difficult polymerized oil soils on fryers, ovens, mixers, and other plant surfaces. www.ecolab.com

Extruder

Wenger Manufacturing, Inc., Sabetha, KS, U.S.A., has introduced new Thermal Twin Screw Extruders, ideal for manufacturers who want to shift their process to more favorable energy sources, providing exceptional performance and a thermal to mechanical energy ratio of 14 to 1. www.wenger.com

Metal Detectors

Mettler-Toledo Safeline, a leader in metal detection and X-ray inspection, announces a new metal detector—the Super Throat metal detector—designed specifically for the inspection of free-falling products in vertical packaging applications. <http://us.mt.com>

AACC International Annual Meetings

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

2012. Hollywood, FL, U.S.A., Westin Diplomat Hotel. Sept. 30–Oct. 3.

Calendar

2010

December

2–5. Procurecon 2010. Hotel Le Plaza, Brussels. E-mail: info@wbr.co.uk; www.procurecon.com

3. AACC Intl. Pioneer Section and IAOM Winter Meeting. Wichita, KS, U.S.A.; www.iaom.info/wheatstate.

7–9. 2010 National Fusarium Head Blight Forum. Milwaukee, WI, U.S.A. E-mail: scabusa@scabusa.org; <http://scabusa.org/forum10.html>

9–11. International Scientific Conference on Gastro-Intestinal Microbial Ecology. Kosice, Slovakia, Doubletree by Hilton. E-mail: info@gutmicroecology.net; www.gutmicroecology.net

2011

January

30–February 4. Practical Short Course on Feeds and Pet Food Extrusion. Texas A&M University, College Station, TX, U.S.A., E-mail: mnriaz@tamu.edu; www.tamu.edu/extrusion

April

10–13. Second ICC Latino-American Conference 2011. Santiago de Chile, Chile. E-mail: anita.habershuber@icc; www.icc.or.at/events.php