

Distribution Agreement for North America

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On 1 April, a sole distribution agreement between Newport Scientific and Perten Instruments, Inc. was put into place for North America, covering Mexico, the USA and Canada. The Perten Instruments group, specialists in the quality control of grain, flour, food and feed, was founded in 1962 by cereal chemist Harald Perten whose lifelong quest was to provide cost-effective equipment for cereal grain producers, traders and processors.

‘Our mission is to supply quality instruments and support,’ says President of Perten Instruments, Inc. Gavin O’Reilly. ‘We look forward to extending these enhanced services to Newport Scientific product users in North America.’

The distribution agreement is welcomed by Rodney Booth, the Managing Director of Newport Scientific. ‘This is a perfect opportunity to build on the synergies between the product lines of the two companies,’ he says. ‘We believe Perten Instruments, Inc. is the right team to take us to the next level in North America.’

For sales, support, and consumables in North America for Newport Scientific’s RVAs, Weather Damage Testing Suite and doughLAB contact: Larry Black, Perten Instruments, Inc.

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*President of Perten
Instruments, Inc.,
Gavin O'Reilly*



*Managing Director of
Newport Scientific Pty
Ltd, Rodney Booth*

You can meet Perten Instruments, Inc. staff and discuss Newport Scientific’s RVA, doughLAB and mills at:

- IFT (Institute of Food Technologists), Annual Meeting + Food Expo, July 28 – August 1, Chicago, IL. Jim Powers, Wes Shadow plus Bronwyn Elliott of Newport Scientific will attend.
- FEW (Fuel Ethanol Workshop), June 26–29, St Louis, MO. Terry Allen and Tom Sliffe will attend.
- ACE (American Coalition for Ethanol), Aug 7–9, St. Paul, MN. Terry Allen and Tom Sliffe will attend.
- Dried Distiller’s Grain Conference, September 10–12, Terry Allen will attend.
- AACC 2007 International Meeting, October 7–10, San Antonio, TX. Gavin O’Reilly, Wes Shadow, Dr David Honigs plus Rod Booth and Mark Bason from Newport Scientific will attend.
- Liquid Feed Symposium, September 10–12, Phoenix, AZ. Tom Sliffe and Wes Shadow will attend.
- Texas A&M Aquaculture Short Course, September 10–12, College Station, TX. Tom Sliffe will attend.
- NGFA (National Grain and Feed Association) — Feed Industry Council, December 9–11, Chicago, IL. Jim Powers and Tom Sliffe will attend.



Good Laboratory Practice

The principles of Good Laboratory Practice (GLP) require that instrument performance and compliance with calibration specifications be tested regularly. Newport Scientific supplies standard test starch that is recommended for use with the first RVA run each day.

Test starch packs are available with certified results for three different test profiles to meet your needs:

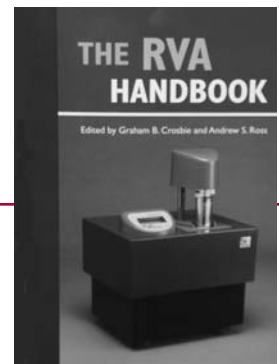
Standard 1 (95°C): For most applications.

Modified Standard 1 (91°C): For use in RVAs installed at elevations of 800 m (2600 feet) or above.

Rice 2: For use in dedicated rice testing RVA models.

CAN YOU MIX HOT DOUGH?

At the recent AACC Spring 2007 Meeting in Montpellier, France, Mark Bason and Corinne Charrié presented the poster 'Can you mix hot dough?' The paper investigates the feasibility of heating a dough or batter up to 80°C, and explores the usefulness of the data obtained from such a test. Preliminary results from small-scale deflection (creep) tests in a prototype micro doughLAB were also presented. You can obtain a copy of the paper by emailing support@newport.com.au.



THE RVA HANDBOOK

Graham B Crosbie and Andrew S Ross (eds)

AACC International, 2007. 152pp., ISBN-13: 978-1-891127-54-0. ISBN-10: 1-891127-54-3 (paperback)

The RVA Handbook is designed to assist users to review the scope of applications available, to guide users in developing new applications or improving existing ones, and to assist RVA users to interpret the results of their tests. With this book you can avoid the pitfalls, get up to speed quickly with your chosen application, and find inspiration for adapting the RVA to new uses.

There is a wide diversity of subject matter from the initial guidance needed to get started and interpret RVA curves, to applications for starchy products, modified starches, extruded products plus non-starch applications such as hydrocolloids, protein foods (milk powders, whey products, soy proteins, gluten, gelatin, egg proteins, stirred yoghurt, sweetened condensed milk, soft cheese and custard), cheese and the functional outcomes of enzyme activity. Standard methods, troubleshooting, repair and maintenance and calibration guides complete the reference and 'housekeeping' sections of the book.

The RVA Handbook will prove to be a valuable benchtop resource for all RVA users.

Available from AACC: www.aaccnet.org and click on 'Books'.