



## Coleman Appointed to Applications Technologist Post at MGP Ingredients



**ATCHISON, Kan., December 15, 2008**—Ody Maningat, Ph.D., vice president of applications technology and technical services at MGP Ingredients, Inc. (MGPI), announced that Derrick Coleman has joined the company as an applications technologist. Coleman's principal responsibilities will focus on MGPI's textured protein technology platform. This platform principally consists of the company's unique Wheatex® line of textured wheat proteins, which are produced for use in the manufacture of high quality vegetarian products and meat extension applications.

"Derrick brings to us a wealth of experience in the meat industry as we continue to penetrate this huge market for our Wheatex® products," Dr. Maningat said. "While we have success in vegetarian and instant noodle markets, the meat processing sector remains to be an area where we can create more value for Wheatex®. Derrick gained valuable knowledge and experience in pilot and production plant processing of various meat products as he conducted new or improved product research with a major processed meat company. His credentials were reinforced through participation not only in product development but also in cost saving projects, ingredient functionalities, and in building partnerships with co-packers, suppliers and key customers. He later assumed technical sales management responsibilities in assigned markets and territories, including managing multiple brokers."

In his new position, Coleman will support the company's sales and marketing team in addressing customer initiatives. He will assist in developing and commercializing new textured protein ingredients. Coleman will also perform product application/formulation work at the company's Technical Innovation Center to provide solutions to customer-based projects, as well as assisting customers with product development and manufacturing processes.

From 2001 to 2008, Coleman was employed by Pierre Foods, Inc., Cincinnati. He began there as food processing technologist, providing assistance to the product development managers in the development of new products. He later served two years as associate research and development manager for the creation of profitable, innovative products and technologies. From 2004 to 2006, Coleman was research and development manager, focusing on building partnerships with key customers. He then served as technical sales manager from 2006 to 2008. Prior to joining Pierre Foods, Inc., Coleman was employed with Sara Lee Foods in Ohio for two years as process technician.

Coleman is a native of Xenia, Ohio, and a 1998 graduate of Central State University, Wilberforce, Ohio, where he received a bachelor's degree in biology. He is currently pursuing a master's degree in agribusiness from Kansas State University, Manhattan. Coleman has been a member of the Institute of Food Technologists (IFT), the IFT Ohio Valley Section, Research Chef Association and Tri-Beta Biological Honor Society.