



the First Section

Know Your Emeritus Member: John R. Flanyak, Ph.D.



Dr. John retired from the corporate world in June, 2011 and is currently owner of and President of his own consulting firm, called **Flanyak Scientific, LLC.**

John started his career with **Quaker Oats** in pet foods and cereal R&D. He then became a Senior Scientist with **Miles Laboratories**, where he developed meat analogs and textured vegetable protein products and received a patent for a cholesterol free, high protein sausage link, sausage patty, hot dog and hamburger. John also worked on fabricated cholesterol and high protein egg and milk replacements. Emphasis of this line was health, high protein, low sodium and cholesterol free.

He continued his career and worked for **Brach** in R&D for a few years, then over the next few years held a number of operations positions including Night Superintendent, Plant Manager – Melrose Park, Day Superintendent - Chicago, Co Plant Manager – Chicago, Manager of Product Development, Director of Technical Services and Vice President of R&D/QA. John left Brach to become Vice President of Manufacturing for **Goelitz Confectionery (a Jelly Belly Co)**, maker of **Jelly Belly**. He rejoined **Brachs** in 1992 where he led the company in R&D and at that time the regulated NLEA Act. Brachs was sold to **Farleys and Sathers** in November of 2007 and John continued as Senior Director of R&D until his retirement in 2011.

John has held many technical industrial positions: Chairman, Chicago Section American Association of Candy Technologists: Chairman, National Confectioner's Association Technical Committee: Part Time Institute of Food Technology Lecturer: Lecturer at the University of Wisconsin Confectionery Course (from '91- 2000); nominated for Kettle Award in 1995: John regularly lectures to Food Groups and represented Brachs on NCA Board of Trustees.

John has published numerous articles in journals: "Effects of Sucrose in Confectionery Systems", "Processing Technology of Malted Milk in Confections", "Panning Technology – An Overview": "Innovation" in Food Product Design: "Water Activity in Semi moist Foods" in Food Technology Journal. John presented "New Products: From Concept to \$" at a NPD Conference. Most recently, gave a talk to the PMCA entitled "Aeration and Vacuum Expansion of Hard Candy". John holds three patents: one for Liquid Filled Fruit Snacks and one for Meat Analogs and for a packaging trapeze style candy cane tray.



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John enjoys investing, boating, fishing, working out, and reading. John has a BS in Chemistry from Lewis University and a Ph.D. in Organic Chemistry from Loyola University, Chicago. John resides with his wife of 43 years in Glen Ellyn, IL. They have 2 children and 8 grandchildren – all avid candy eaters.