



## **FOR IMMEDIATE RELEASE**

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# **Wixon's Female Food Technologists Lead Workshops for Girls**

**ST. FRANCIS, Wis.** – Female food scientists from Wixon, a manufacturer of seasonings, flavors, and technologies for the food and beverage industry, recently led several interactive workshops during a day-long conference designed to peak girls' interest in science, technology, engineering, and math. Eighty-five girls, ages 11-14, participated in the 7th annual Girls in Engineering, Math, and Science (GEMS) event on Saturday, May 30, at the University of Wisconsin - Waukesha campus, 1500 N. University Drive.

This year's session, "A Sticky Situation," was led by AnnMarie Kraszewski, Food Scientist; Kim Cornelius, Food Technologist; Rita Singer, Food Technologist; and Lisa Andrews, Research & Development Administrative Assistant. Students learned about the different types and functions of gums with both a presentation and by formulating their own chewing gum. This is the fifth year that Wixon participated in the GEMS conference.

"This is a unique opportunity to encourage middle school students to pursue interests in STEM fields, like the food and beverage industry," says Kraszewski. "Workshops like Wixon's help open opportunities for girls that they may not have even known existed. We are honored to be part of this rewarding event and share our expertise in a fun, hands-on setting."

For more than 100 years, Wixon has been a trusted provider of flavors, seasonings, and technologies for food and beverage manufacturers. With its scientific and culinary capabilities combined with a passion for service, Wixon drives innovation and solutions for its customers. Wixon focuses on its core areas of expertise: Industrial Ingredients, including Foodservice; Consumer Products; and Protein. Customers are encouraged to tap into a portfolio of services, including R&D, custom formulation development, turnkey solutions, and menu ideation. Wixon

ingredients are globally-sourced and go beyond FDA standards to ensure quality and cleanliness. The company also offers spice grinding, blending, and a complete line of package engineering options. Located in St. Francis, Wis., a suburb of Milwaukee, Wixon is GFSI Certified to FSSC 22000, ISO9001 Certified, and QAI Organic Certified. More information on Wixon or any of its products may be obtained at [www.wixon.com](http://www.wixon.com) or by calling (414) 769-3000.

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