

## KEMIN FOOD TECHNOLOGIES EXPANDS FATS AND OILS TEAM

**Des Moines, Iowa** – Kemin Food Technologies, a leading provider of customized shelf life extension and food safety solutions for food and beverage industries, is pleased to introduce three new members in the fats and oils group. Jody Jenkin has joined the team in the role of Product Manager, Chandra Ankolekar, Ph.D. as Technical Service Manager, and Tony Bombard as Technical Sales Manager.

Ann Rolow, Business Director for Food Technologies division of Kemin said, “We are very excited to now have a full team dedicated to supporting the needs of our customers in the fats and oils industry. This talented team will utilize the Kemin line of natural and synthetically sourced products to successfully find ideal shelf life and color extension solutions for customers.”

As Product Manager, Jody Jenkin will provide direction, vision, and optimization for the product lines, and will drive achievement of business targets for products sold by the fats and oils business for the Americas region. She joins Kemin from Cargill, where she managed various product lines, and has an extensive understanding of the oils market. She is currently working on her MBA and previously earned her Bachelor of Science in Biochemistry at the University of Minnesota.

Chandra Ankolekar, Ph.D. will provide technical support to the fats and oils sales team as Technical Services Manager. He is an experienced food scientist, with a strong technical background, and will work with customers to help meet their strategic goals, whether it be to extend shelf life, optimize formula cost or clean up their label. He earned his Ph.D. and Master of Science, both in Food Science from the University of Massachusetts, and his Bachelor of Science in Food Engineering from Institute of Chemical Technology in Mumbai, India. Dr. Ankolekar is the author of many published articles ranging in scope from functional foods and food safety to disease prevention.

Tony Bombard will focus on growing the Kemin fat and oil business around their customer base, as Technical Sales Manager. He has more than 25 years of sales experience within the fats and oils and food industry, working for leading suppliers such as Bunge and Cargill. He has a Bachelor of Science degree from the University of Arizona.

The food and beverage market becomes more competitive every day. And, consumers have never been savvier—or had more information at their fingertips—regarding their food choices. These factors create complex challenges for food and beverage manufacturers, who must remain competitive, fulfill their customers’ needs, and please consumers, all at the same time, in order to stay viable and profitable. Kemin partners with manufacturers to maximize overall marketability and profitability, offering solutions that optimize the capabilities of fats and oils in today’s food and beverage products.

Please visit the Kemin Food Technologies [market page](#) for more information.

### Kemin – Inspired Molecular Solutions™

Kemin (<https://www.kemin.com/>) provides “inspired molecular solutions” specifically developed to provide nutrition and health benefits for humans and animals. Committed to feed and food safety, Kemin maintains top-of-the-line manufacturing facilities where approximately 500 specialty ingredients are made for the global feed and food industries as well as the health, nutrition and beauty markets. A privately held, family-owned and operated company, Kemin has nearly 2,000 employees and operates in 90 countries with manufacturing facilities in Belgium, Brazil, China, India, Italy, Singapore, South Africa and the United states.

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