

2012 AACC International Annual Meeting

DAILY MEETING SCHEDULE AND SESSIONS

All meetings take place in the Westin Diplomat Hotel
(subject to change)

Friday, September 28

3:00 – 5:00 p.m. Finance Committee Meeting 207

Saturday, September 29

8:00 a.m. – 5:00 p.m. Board of Directors Meeting 214

4:00 – 6:00 p.m. Milling & Baking Division Executive Committee and
Advisory Board Meeting 213

6:30 – 9:00 p.m. Cincinnati Section Meeting and Dinner+ Rivals Waterfront Sports
Grille, Westin

Sunday, September 30

8:00 – 10:00 a.m. Check Sample Committee Meeting 213

8:00 a.m. – 2:00 p.m. Exhibitor Set-Up and Registration Great Hall

8:30 – 10:30 a.m. Books Committee Meeting Diplomat Ballroom 5

8:30 – 10:30 a.m. Journals Committee Meeting Diplomat Ballroom 5

8:30 – 10:30 a.m. Online Products Committee Meeting Diplomat Ballroom 5

10:00 a.m. – 12:00 p.m. 2013 Technical Program Planning – Team Leaders Meeting 219

11:30 a.m. – 1:00 p.m. *Cereal Chemistry* Editorial Board Luncheon 214

12:00 – 4:00 p.m. Premeeting Workshop – Rice Quality Issues: Chalk and
Fissure Standardization and Measurement Diplomat Ballroom 1

12:00 – 7:30 p.m. Registration Open Great Hall Foyer Area

1:00 – 2:30 p.m. Leadership Forum, *by invitation* Diplomat Ballroom 4

1:00 – 3:00 p.m. Premeeting Workshop – Recent Developments on Gluten
Detection in Food and Beverages Diplomat Ballroom 2

1:00 – 6:00 p.m. Room Available for Small Meetings (*sign up required*) 208

2:00 – 5:30 p.m. Speaker Ready Room 216

2:30 – 4:00 p.m. Approved Methods Technical Committee Chairs Meeting 214

3:00 – 4:00 p.m. Awards Committee Meeting 207

4:00 – 4:30 p.m. Opening General Session Reception Grand Ballroom West

4:30 – 5:30 p.m. Opening General Session and Awards Ceremony Grand Ballroom West

5:30 – 6:30 p.m. Student Division Executive Committee and University
Representative Meeting 207

5:30 – 7:30 p.m. AACCI Central Open Great Hall

5:30 – 7:30 p.m. Grand Opening Exhibition Great Hall

Monday, October 1

7:00 – 8:30 a.m. **Approved Methods Technical Committee Meetings**

• Bread Baking Methods 207

• Food Safety and Microbiology 204

• Physical Testing Methods 202

• Protein and Enzyme Methods 203

• Rice Milling and Quality 208

• Soft Wheat and Flour Products 201

• Statistical Advisory 205

7:00 – 8:30 a.m. Whole Grains Working Group 213

7:00 – 10:00 a.m. Poster Set-Up by Authors Great Hall

7:00 a.m. – 5:00 p.m. Room Available for Small Meetings (*sign-up required*) 208

7:00 a.m. – 5:30 p.m. Speaker Ready Room 216

7:30 a.m. – 6:30 p.m. Registration Open Great Hall Foyer Area

8:20 a.m. – 12:10 p.m.	Supplier Innovation Session I	217
8:30 – 10:10 a.m.	Scientific Sessions	
	• Component Contributions to Texture and Rheology – Technical (<i>Scientific Initiative: Quality & Analytical Methods</i>)	Atlantic Ballroom 1
	• Gluten Free: Opportunities and Challenges Across the Supply Chain – Symposium (<i>Scientific Initiatives: Food Safety & Regulatory, Health & Nutrition</i>)	Atlantic Ballroom 3
	• Healthy Food Manufacturing: Process Challenges & Solutions for Salt Reduction, Fat Reduction, and Fiber Enhancement – Symposium (<i>Scientific Initiatives: Engineering & Processing, Health & Nutrition</i>)	Regency Ballroom 1
	• Rice – Technical (<i>Scientific Initiative: Quality & Analytical Methods</i>)	Atlantic Ballroom 2
8:30 – 10:50 a.m.	Peter Wood Memorial – Special Session (<i>Scientific Initiatives: Chemistry & Interactions, Health & Nutrition, Ingredients & Innovations</i>)	Regency Ballroom 3
9:00 a.m. – 3:00 p.m.	AACCI Central Open	Regency Ballroom Foyer
10:00 a.m. – 1:00 p.m.	Student Product Development Competition Presentations	Diplomat Ballroom 1&2
10:00 a.m. – 7:00 p.m.	Poster Viewing	Great Hall
10:40 a.m. – 12:20 p.m.	Scientific Sessions	
	• Formulating Grain-Based Food for Glucose Control – Symposium (<i>Scientific Initiative: Health & Nutrition</i>)	Atlantic Ballroom 1
	• Influence of Ingredient Modification on Processing Characteristics – Technical (<i>Scientific Initiative: Ingredients & Innovations</i>)	Atlantic Ballroom 3
	• Rheological Assessment of Products – includes <i>Rheology Division’s George Scott Blair Award Presentation – Martin G. Scanlon</i> – Technical (<i>Scientific Initiative: Engineering & Processing</i>)	Regency Ballroom 1
	• Structure–Function Relationships: Starch – Technical (<i>Scientific Initiative: Chemistry & Interactions</i>)	Atlantic Ballroom 2
12:20 – 2:00 p.m.	Lunch Break	
12:30 – 2:00 p.m.	Down Under Section Meeting (bring your own lunch)	209
12:30 – 2:00 p.m.	Engineering & Processing Division Meeting and Lunch*	220
12:30 – 2:00 p.m.	Milling & Baking Division Meeting and Networking Lunch*	Diplomat Ballroom 3
12:30 – 2:00 p.m.	Nutrition Division Meeting and Lunch*	201
12:30 – 2:00 p.m.	Rice Division Lunch*	202
2:00 – 3:20 p.m.	Supplier Innovation Session II	217
2:00 – 3:30 p.m.	Student Division Business Meeting	Diplomat Ballroom 5
2:00 – 4:00 p.m.	Scientific Sessions	
	• Assessing Grain Quality – PosterTalk	Regency Ballroom 3
	• Exploring the Differences Between Conventional and Modern Biotechnology—A Focus on Grains – Science Café (<i>Scientific Initiatives: Biotechnology & Sustainability, Quality & Analytical Methods</i>)	Atlantic Ballroom 1
	• Leveraging Innovation, Cost Management, and Sustainability for Profitability – Science Café (<i>Scientific Initiative: Ingredients & Innovations</i>)	Atlantic Ballroom 3
2:00 – 4:00 p.m.	Hot Topic – Impact of Drought on Grain	Regency Ballroom 1
4:00 – 7:00 p.m.	AACCI Central Open	Great Hall
4:00 – 7:00 p.m.	Beer and Poster Viewing	Great Hall
	<i>Student Poster Authors Present (4:00 – 5:00 p.m.)</i>	
	<i>Poster Authors Present (even-numbered posters 5:00 – 6:00 p.m.)</i>	
4:00 – 7:00 p.m.	Exhibition Open	Great Hall
5:30 – 6:00 p.m.	Carbohydrate Division Executive Committee Meeting	219
6:00 – 7:00 p.m.	Carbohydrate Division Meeting	Diplomat Ballroom 3
7:00 – 10:00 p.m.	Cereals&Europe Section Dinner*	Off site, 15th Street

7:00 – 10:00 p.m.	Northwest Section Dinner	Off site, Yard House
7:00 – 10:30 p.m.	Student Division Social and Dinner*	Off site, Taverna Opa

*ticket required

Tuesday, October 2

7:00 – 8:00 a.m.	Grains for Health Foundation Breakfast Meeting*	Diplomat Ballroom 1
7:00 – 8:00 a.m.	Past Presidents' Breakfast	219
7:00 – 8:30 a.m.	Approved Methods Technical Committee Meetings	
	• Biotechnology Methods	203
	• Experimental Milling	201
	• Methods for Grain and Flour Testing	204
	• Oat and Barley Products	205
	• Pasta Products Analysis	202
	• Yeast Evaluation	209
7:00 a.m. – 5:00 p.m.	Room Available for Small Meetings (<i>sign-up required</i>)	208
7:00 a.m. – 5:30 p.m.	Speaker Ready Room	216
7:30 a.m. – 4:00 p.m.	Registration Open	Great Hall Foyer Area
8:00 a.m. – 2:30 p.m.	Poster Viewing	Great Hall
8:30 – 10:10 a.m.	Scientific Sessions	
	• Chemistry and Nutrition of Pulses and Minor Cereals – Symposium (<i>Scientific Initiative: Health & Nutrition</i>)	Atlantic Ballroom 1
	• Modeling Quality – includes Edith Christensen Award for Outstanding Contributions in Analytical Methods – Terry Nelson – Technical (<i>Scientific Initiative: Quality & Analytical Methods</i>)	Atlantic Ballroom 3
	• Protein & Starch Changes Occurring During Various Cold-Forming and Dehydration Processing of Pasta, Noodle, & Pretzel Products – Symposium (<i>Scientific Initiatives: Chemistry & Interactions, Engineering & Processing</i>)	Regency Ballroom 1
8:30 – 11:00 a.m.	Best Student Research Paper Competition	Regency Ballroom 3
9:00 – 11:00 a.m.	Supplier Innovation Session III	217
9:00 – 11:00 a.m.	AACCI Central Open	Regency Ballroom Foyer
10:00 a.m. – 12:00 p.m.	Foundation Board Meeting	207
10:40 a.m. – 12:20 p.m.	Scientific Sessions	
	• Addressing Texture Challenges in Baked Products – Symposium (<i>Scientific Initiative: Ingredients & Innovations</i>)	Atlantic Ballroom 1
	• Food Allergy Thresholds and Risk Assessment: Potential Stakeholder Benefits – Symposium (<i>Scientific Initiative: Food Safety & Regulatory</i>)	Atlantic Ballroom 3
	• Micro- and Macro-Nutrient Digestion and Health – Technical (<i>Scientific Initiative: Health & Nutrition</i>)	Regency Ballroom 1
	• Recent Advances in Wheat Genetics – Technical (<i>Scientific Initiative: Biotechnology & Sustainability</i>)	Atlantic Ballroom 2
11:00 a.m. – 12:00 p.m.	Professional Development Panel Meeting	219
12:00 – 2:15 p.m.	AACCI Central Open	Great Hall
12:00 – 2:15 p.m.	Lunch with the Exhibitors and Poster Viewing	Great Hall
	<i>Poster Authors Present (odd-numbered posters 1:00 – 2:00 p.m.)</i>	
2:30 – 3:30 p.m.	Poster and Exhibit Take-Down	Great Hall
2:30 – 4:30 p.m.	Scientific Sessions	
	• Current Status and Development Trends of Asian Products – Science Café (<i>Scientific Initiatives: Biotechnology & Sustainability, Chemistry & Interactions, Health & Nutrition, Quality & Analytical Methods</i>)	Atlantic Ballroom 1
	• Grain Analysis and Processing – PosterTalk	Regency Ballroom 1
	• Protein Quality in Product Development: Regulatory Considerations – Science Café (<i>Scientific Initiative:</i>	Atlantic Ballroom 3

	<i>Health & Nutrition)</i>	
2:30 – 6:00 p.m.	• Update on In Vivo and In Vitro Studies on Health – PosterTalk	Regency Ballroom 3
3:30 – 5:00 p.m.	Hot Topic - Food Safety Modernization Act (FSMA) – An Update	Atlantic Ballroom 2
4:30 – 5:30 p.m.	China Strategies Task Force Meeting	209
4:30 – 5:30 p.m.	Protein Division Business Meeting	218
4:30 – 5:30 p.m.	Speed Mentoring Social	Diplomat Ballroom 2
4:30 – 5:30 p.m.	2013 Technical Program Planning Meeting	Diplomat Ballroom 1
4:30 – 6:00 p.m.	Iowa State University and Friends Reception*	Splash Restaurant, Westin
5:30 – 6:30 p.m.	Protein Division Social*	217
6:00 – 9:00 p.m.	Carbohydrate Division Dinner*	Off site, GG's
		Waterfront Bar & Grill
7:00 – 9:00 p.m.	Pairing with a Purpose - Foundation Event *	Off site, Lola's on Harrison
<i>*ticket required</i>		

Wednesday, October 3

7:00 – 8:15 a.m.	Kansas State University Breakfast*	Diplomat Ballroom 4
7:00 – 8:30 a.m.	Approved Methods Technical Committee Meetings	
	• Asian Products	203
	• Bioactive Compounds Methods	202
	• Chemical Leavening Agents	204
	• Dietary Fiber and Other Carbohydrates	201
	• Near-Infrared Analysis	205
	• Pulses and Legumes	208
	• Vitamins, Minerals, and Lipids	207
7:00 – 8:30 a.m.	North Dakota State University Alumni and Friends Breakfast*	219
7:00 – 8:30 a.m.	Scientific Advisory Panel	214
7:00 a.m. – 12:00 p.m.	Speaker Ready Room	216
7:00 a.m. – 5:00 p.m.	Room Available for Small Meetings (<i>sign-up required</i>)	208
7:30 a.m. – 2:30 p.m.	Registration Open	Great Hall Foyer
8:30 – 10:10 a.m.	Scientific Sessions	
	• Enzymes in Cereal Science: From Improving Dough & Product Quality to Improving Bioavailability of Functional Compounds – Symposium (<i>Scientific Initiatives: Biotechnology & Sustainability, Chemistry & Interactions, Health & Nutrition</i>)	Atlantic Ballroom 1
	• Ingredient Modifications and Interactions – <i>includes Young Scientist Research Award presentation – Girish Ganjyal – Technical (Scientific Initiative: Ingredients & Innovations)</i>	Atlantic Ballroom 3
	• Structure–Function Relationships: Protein – Technical (<i>includes Protein Division Walter Bushuk Graduate Research Award in Cereal Protein Chemistry Presentation – Mehtap Fevzioglu – Technical (Scientific Initiative: Chemistry & Interactions)</i>)	Regency Ballroom 1
	• Whole Grains: Where Are We and Where Are We Going? – Symposium (<i>Scientific Initiatives: Biotechnology & Sustainability, Engineering & Processing, Food Safety & Regulatory, Health & Nutrition</i>)	Regency Ballroom 3
9:00 – 11:00 a.m.	AACCI Central Open	Regency Ballroom Foyer
10:00 – 11:00 a.m.	Nominating Committee Meeting	219
10:40 a.m. – 12:20 p.m.	Scientific Sessions	
	• Impact of Ingredients on Bread Structure and Quality – Technical (<i>Scientific Initiative: Chemistry & Interactions</i>)	Atlantic Ballroom 1
	• Lipids in Baking: Minor Components with Major Impact – Symposium (<i>Scientific Initiatives: Chemistry & Interactions, Engineering & Processing, Ingredients & Innovations, Quality & Analytical Methods</i>)	Atlantic Ballroom 3
	• Novel Grain Products – Technical (<i>Scientific Initiative: Engineering & Processing</i>)	Regency Ballroom 1
	• Starch Modification – Symposium	Regency Ballroom 3

	<i>(Scientific Initiative: Chemistry & Interactions)</i>	
12:30 – 1:30 p.m.	Rheology Division Meeting and Luncheon*	201
12:30 – 2:00 p.m.	Lunch Break	
12:30 – 2:00 p.m.	ICC Luncheon*	Diplomat Ballroom 4
12:30 – 3:30 p.m.	Approved Methods Technical Committee Chairs Meeting and Lunch	214
2:00 – 4:00 p.m.	Scientific Sessions	
	<ul style="list-style-type: none"> • Is It Sweet Enough? A Dialogue on Sugar Reduction – Science Café (<i>Scientific Initiatives: Chemistry & Interactions, Health & Nutrition, Ingredients & Innovations</i>) • The New Generation of Professionals: Opportunities and Challenges in Transitioning from School to Work – Special Session (<i>Scientific Initiative: Ingredients & Innovations</i>) • Statistical Tools Supporting Food Safety, Regulatory, and Processing –Science Café (<i>Scientific Initiatives: Engineering & Processing, Food Safety & Regulatory, Quality & Analytical Methods</i>) 	<p>Atlantic Ballroom 1</p> <p>Atlantic Ballroom 3</p> <p>Regency Ballroom 1</p>
4:15 – 6:00 p.m.	Closing Session and Farewell Reception	Diplomat Ballroom 1–3
<i>*ticket required</i>		
Thursday, October 4		
8:00 – 11:00 a.m.	Board of Directors Meeting	214