

AACC International Election Results Announced



Mary Ellen Camire

AACC International is pleased to announce the results of the 2007–2008 officer election.

Mary Ellen Camire has been elected to the office of president-elect. “During the next three years I hope to lead AACC International in new activities to promote grains and cereal science around the world,” Camire said. “We need to focus on recruiting and retaining young cereal scientists. I am also excited about the challenge of increasing member benefits while controlling expenses, particularly for annual meeting registration,” she said.



Maureen Olewnik

Camire is a professor in the University of Maine Department of Food Science and Human Nutrition. She earned an A.B. in biology from Harvard-Radcliffe, a M.S. from the University of Massachusetts–Amherst, and a Ph.D. in nutrition and food sciences from Texas Woman’s University. Her research program has focused on healthful foods, with an

emphasis on extruded foodstuffs.

A member of AACC International for 19 years, she has chaired the Nutrition Division and Membership and Book Committees. She is currently a member of the Board of Directors and Finance Committee. As a member of the Dietary Fiber and Starch Technical Committee, Camire has participated in several collaborative studies and has been a member of the Dietary Fiber Definition Committee. She has also been a member of the Barley Technical Committee, Publications Panel, and Publications Task Force and has served as a *Cereal Chemistry* associate editor. Camire also served on the Executive Committee of the Institute of Food Technologists and chaired IFT’s Nutrition Division and Research and Peer-reviewed Communication Committees. In 2006, she received the Babcock-Hart Award for her contributions to a more nutritious food supply.

As president-elect, Camire plans to address the challenge of how to balance the diverse needs of a global membership with constraints on financial growth. Areas that Camire sees as needing attention include controlling annual meeting registration costs to allow greater participation by members with limited resources, and increasing student participation in the association. Camire suggests funding competition for faculty travel to the annual meeting in order to inspire those teachers to recruit student members and bring current cereal issues back to the classroom. As the AACC International representative to the Council for Agricultural Science and Technology (CAST), Camire also perceives opportunities for the association to work with other

societies to advance cereal science within the United States. She recommends that AACC International gain nongovernmental organization (NGO) status to allow the association to contribute scientific expertise to the United Nations and Codex Alimentarius Commission.

Maureen Olewnik is the newly elected director. Olewnik is vice president of Audit and Technical Services at AIB International, with responsibilities in cereals-related research activities, food labeling, and food safety audit services. Olewnik completed her B.S., M.S., and Ph.D. degrees at Kansas State University, working under the mentoring of R. Carl Hoseney, Karel Kulp, and C. E. Walker. Olewnik’s research was “Predicting Commercial Scale Baking Quality Characteristics of Wheat and Flour Using NIR.” This study has been used to establish initial development of NIR calibrations predicting dough water absorption and finished quality attributes of bread. She has authored numerous publications and worked closely with industry and government laboratories in technical issues addressing wheat flour quality.

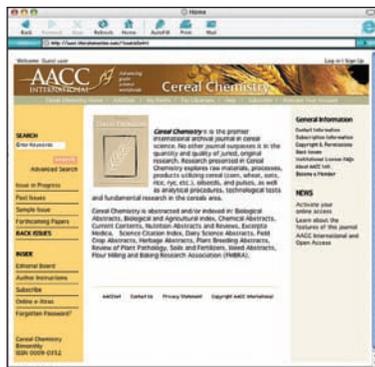
She has been a professional member of AACC International since 1981, serving on numerous committees including: associate editor for *Cereal Chemistry*; secretary/chair/board of the AACC International Milling and Baking Division; Check Sample Committee chair; secretary/treasurer, program chair, and section chair in the AACC International Manhattan Section. In addition to active participation in AACC International, Olewnik was also a founding board member of the Foundation for the Advancement of Grain Based Foods, serves on the board of the World Food Logistics Organization, is a board member of the Flour Fortification Initiative, and is an active member of the American Society of Bakers and the American Bakers Association FTRAC (Food Technical Regulatory Affairs Committee).

The new officers will begin serving their terms at the conclusion of the 2007 AACC International Annual Meeting in San Antonio, Texas, October 7–10. Thank you to all members who voted and also to all members who visited the association’s first election Web portal!

Manhattan Section Announces 30th Anniversary Celebration

The Manhattan Section recently announced plans to celebrate the 30th anniversary of its charter. According to Manhattan Section Chair Toby Moore, the section was officially chartered on October 23, 1977, and has contributed much to AACC International over the past 30 years. To commemorate those contributions, a special celebration is being planned for fall 2007 in Manhattan. The Section cordially invites the participation of current and former members and friends. Specific dates and other details will be released as they become available. Please check *CEREAL FOODS WORLD* and www.aaccnet.org for further information, or e-mail your questions to Toby Moore directly at tmoore@aibonline.org.

Cereal Chemistry's Online Improvements Will Benefit Readers and Authors



What's your Grain Science Profile? You will need to log in to the new *Cereal Chemistry* Online portal to find out.

Soon members will be able to create a free personal profile with custom-saved searches that will help match their specific interests to research published in the journal. *Cereal Chemistry* Online will send alerts to you whenever something new is published in your saved-search interest areas. You can also track how many times an article is cited and can also be alerted when someone new cites the article.

You can even search for articles related to the one you're reading. When you find an article and

you want to refer to it later, just save it to your personal profile. You can add it to your "favorites" list and build your own collection. When you want to cite an article, download the reference directly into your citation management software.

Research published in *Cereal Chemistry* Online will be more visible than ever before. Now you will be able to link to and from cited articles in *Cereal Chemistry* Online and other journals through CrossRef. If you always want to browse everything newly published in *Cereal Chemistry* Online, sign up for Automated TOC (table-of-contents) Alerts so you can see each issue the day it is posted.

If your library subscribes to *Cereal Chemistry* Online, the benefits are enhanced. Articles that are indexed by ISI Web of Science® and some other indexes may be accessed directly from links in the search results.

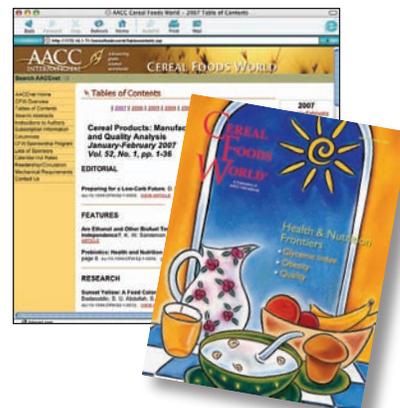
Whether you read *Cereal Chemistry* Online through a member subscription or through your library subscription, be sure to sign up for your free personal profile in June and see all that's new in *Cereal Chemistry* Online. If you are an AACC International member, watch for an e-mail announcement with instructions for logging in and setting up your Grain Science Profile.

Pacific Northwest Section Meets

The Pacific Northwest Section of AACC International met at the annual meeting of the Pacific Northwest Wheat Quality Council (PNW WQC) January 24, 2007, in Salt Lake City, UT. The PNW Section organized a symposium in conjunction with the PNW WQC that included the following presentations: Cookie vs. Cracker Baking—What's the Difference?, Louise Slade, Food Polymer Science; Cargill's Perspective of Customers' Current and Future Demands of Wheat Quality for the Export Market, Terry Garvert, Cargill; Effects of Extraction Rate and Chlorination on Flour Functionality Explored by SRC, RVA, DSC, and Cake Baking, Meera Kweon, USDA ARS Soft Wheat Quality Lab; AACCI Sugar Snap Cookie Presentation & Discussion, Gary Hou, Wheat Marketing Center and Art Bettge, USDA ARS Western Wheat Quality Lab. The PNW Section also hosted presentations by Brad Seabourn, USDA ARS Hard Winter Wheat Quality Lab and Craig F. Morris and Doug Engle, USDA ARS Western Wheat Quality Lab on Hard Red Winter Wheat Quality Targets for the Pacific Northwest. The symposium was followed by a business meeting chaired by Byung-kee Baik. Craig F. Morris provided the treasurer's report. New officers were elected for 2007: vice chair, Doug Engle; secretary, Kaleen Long.

Bon Lee announced the winners of the PNW Section Check Sample Service for 2006: Moisture: first, ConAgra, Colton, CA; second, ADM Milling, Spokane, WA; third, Wheat Marketing Center, Portland, OR. Protein: first, OMIC, Portland, OR; second, Cereal Food Processors, Ogden, UT; third, USDA GIPSA FGIS in Kansas City, MO. Ash: first, Cereal Food Processors, Ogden, UT; second, ADM Milling, Spokane, WA; third, Montana State University, Bozeman, MT. Falling Number: first, Dawn Food Products, Saskatoon, SAS; second, Wheat Marketing Center, Portland, OR; third, Cereal Food Processors, Great Falls, MT. Baik closed the meeting and turned the gavel over to incoming chair Andrew Ross.

CEREAL FOODS WORLD Now Online



AACC International members now have the ability to receive faster, portable access to CEREAL FOODS WORLD's latest research and news through the new online version of CFW.

Professional members of AACC International will continue to receive a print subscription to CFW, but have the opportunity to add an online subscription to their membership package for the low annual subscription rate of \$29. Student and CDE members will automatically receive an online subscription to CFW as part of their member benefits package. Student and CDE members have the option of adding a print subscription for just \$29.

Back issues of CFW, beginning with the January/February 2006 issue, are now available and online subscribers have the ability to search features as well as all research and review articles and columns. An e-mail alert will be sent to all online CFW subscribers when each new issue is posted online.

Please contact the AACC International membership department at aaccinfo@scisoc.org or +1.651.454.7250 with questions regarding the new online CFW subscription package or with any membership questions.

To purchase an online subscription of CFW, contact Denise Kessler at dkessler@scisoc.org or +1.651.454.7250.

NEW MEMBERS

Ahmed Elagib, Elnazeer Abdelrahman, associate research professor, Industrial Research & Consultancy Center, Khartoum, Sudan

Alghamdi, Fatima A., Riyadh, Saudi Arabia

An, Da, student, University of Manitoba, Winnipeg, MB, Canada

Anton, Alex A., graduate student, University of Manitoba, Winnipeg, MB, Canada

Becker, Robin, area sales manager, Church & Dwight Co. Inc., Wheaton, IL

Bouley, Christine, Danone Research, Palaiseau, France

Bredon, Frederic, Grands Moulins de Paris-Nutrixo, Gennevilliers, France

Breidinger, Spencer, program leader, product R&D, Domino's Pizza LLC, Ann Arbor, MI

Cadore, Margaret A., scientist, Kraft Foods, East Hanover, NJ

Cardona, Evangelina, Calsa, Buenos Aires, Argentina

Drinkwater, Jenna M., student, University of Saskatchewan, Saskatoon, SK, Canada

Duodu, Gyebi, senior lecturer-food chemist, University of Pretoria, Pretoria, South Africa

Field, Kevin W., vice president of Sweet Business Unit, Symrise Inc., Teterboro, NJ

Gandhi, Manoj, manager QA, Desai Brothers Ltd., Pune, Maharashtra, India

Gokdemir, Bulent, Darmstadt Food Co., Bursa, Turkey

Grabiel, Richard D., manager, food processing research, Archer Daniels Midland Co., Decatur, IL

Gries, Tammy, Lincoln, NE

Hamilton, Lori J., account manager, Sensient Colors, St. Louis, MO

Hansen, Greg, director of bakery operations, Milton's Quality Baked Goods, del Mar, CA

Hiatt, Ashley N., Purdue University, West Lafayette, IN

Huwe, Jill M., account manager, Kerry Ingredients, Carver, MN

Ioerger, Brian P., USDA ARS GMPCR, Manhattan, KS

Kanerva, Paivi M., student, University of Helsinki, Helsinki, Finland

Kim, Young Lim, student, Seoul National University, Seoul, South Korea

Kim, Young-wha, director, Dong-Ah Flour Mills Co. Ltd., Incheon City, South Korea

Lee, Jeong-Cheol, Dong Suh Foods Corporation, Incheon, South Korea

Lee, Kang Dug, Corn Products Korea, Kyunggi-do, South Korea

Lothrop, Robert, Denver, CO

Maskus, Heather D., student, University of Manitoba, Winnipeg, MB, Canada

Nartowicz, Stan, quality assurance, Canadian Harvest Process Ltd., St. Thomas, ON, Canada

Nelson, David A., sales manager, The Scouler Company, Minneapolis, MN

Nemzer, Boris, director of quality and product development, VDF FutureCeuticals, Momence, IL

Odendaal, Leo E., technical director, Ronin GMS, Johannesburg, South Africa

Orsel, Roel, senior vice president R&D, CSM Bakery Supplies, Amsterdam, Netherlands

Pandey, Hridayesh, GB Pant University of Agriculture & Technology, Pantnagar, India

Pop, Gabriela, senior lecturer, University "Stefan Cel Mare" from Suceava, Food Engineering Faculty, Suceava, Russia

Purvis, Ian D. C., director of sales, Baker Perkins, Grand Rapids, MI

Qiao, Lini, Winnipeg, MB, Canada

Reason-Billesbach, Laine, ADM Milling Co., Overland Park, KS

Repin, Nikolay, student, University of Manitoba, Winnipeg, MB, Canada

Rohlfing, Kimberly A., Ames, IA,

Salas, Randall Adolfo, production and quality control manager, Fideos Precocidos de C.R., Heredia, Costa Rica

Sethi, Deepa A., student, Denton, TX,

Shihadeh, Jameel K., University of Illinois at Urbana-Champaign, Urbana, IL

Sutcliffe, Charles, Towcester, United Kingdom

Tanojo, Aileen D., food science graduate student, Michigan State University, Lansing, MI

Tate, Tina, quality assurance manager, SEMO Milling, LLC, Scott City, MO

Thomasson, James L., executive vice president sales and marketing, Cereal Ingredients Inc., Leavenworth, KS

Townsend, Robert K., scientist, Rich Products Corp., Buffalo, NY

Vadukapuram, Naveen, graduate research assistant, North Dakota State University, Fargo, ND

Vande Giessen, Timothy G., associate principle scientist, Kraft Foods, Battle Creek, MI

Van der Zalm, Elsbeth, Wageningen University, Wageningen, Netherlands

Van Riemsdijk, Lieke, Wageningen University, Huizen, Netherlands

Werfelmann, Don, senior food safety manager, Sara Lee, Downers Grove, IL

Winstone, Lauren M., cereal chemistry lab assistant, Oklahoma State University, Sapulpa, OK

Xu, Xiaoli, Kansas State University, Manhattan, KS

Xu, Yichi, Ohio State University, Columbus, OH

Xu, Zhimin, Louisiana State University, Baton Rouge, LA

Zambon, Agnes, SIS Agro Industrie Vilmorin & Cie, Chappes, France

Zhang, Lili, University of Manitoba, Winnipeg, MB, Canada

Departments appeared here
in the printed version of the journal.