

## Board Election Results for 2010–2011

The following candidates have been elected to serve on the AACC Intl. Board of Directors. They will begin serving their terms at the conclusion of the 2010 Annual Meeting, October 24–27, 2010, in Savannah, GA, U.S.A. Thanks to all of the members who participated in this year's election process.



Debi Rogers



Art Bettge

**Debi Rogers** has been elected to the office of president-elect.

When asked about the recent election, she explained that she is both excited and nervous about becoming president-elect.

"This has been my primary professional group for my entire career," she noted. "I truly get energized when I think of the cross-section of individuals interested in so many different aspects of cereal science. I hope to encourage those people new to working with cereals to become connected to the association." Moreover, she added, "The board must continue to work for a balance among government, industry, and academic member needs, both in North America and internationally."

Rogers is the director of cereal chemistry for the American Institute of Baking (AIB) International, where her primary responsibility is teaching. She was the 2008 recipient of the AACC Intl. Excellence in Teaching Award. She earned her B.S. degree in bakery science and management (1976), an M.B.A. degree (1981), and a Ph.D. degree in cereal chemistry (1987), all from Kansas State University (KSU). Rogers previously conducted basic and applied research both at AIB International and KSU. She worked full time as a research assistant while obtaining her Ph.D. degree, continuing as a research associate with R.

Carl Hosenev for another four years. A member of AACC Intl. for more than 25 years, she has served on the Board of Directors and has been chair of the Carbohydrate and the Milling and Baking Divisions, as well as the Manhattan Section. For many years, she has been involved with the student travel awards. She has twice served on the Travel Award Nominating Committee and has been a member of the Osborne Medal and the Geddes Memorial Award Committees. In addition, she has served on and/or been chair of several approved methods committees (experimental milling, methods for grain and flour testing, and physical testing methods) and several technical sessions/symposiums at the annual meetings. She has served on and been chair of the Publications Panel-Book Acquisitions Committee. Rogers is a member of IFT, ASB, and the Society of Bakery Women, and is a representative to the Wheat Foods Council.

**Art Bettge**, food technologist and research laboratory manager for the USDA-ARS Western Wheat Quality Laboratory (WWQL), has been elected director of AACC Intl.

"I am truly honored to have been elected to the AACC Intl. Board of Directors," notes Bettge. "I am both excited and slightly intimidated to be in an important position from which I can help influence the direction of a scientific society that has been near and dear to me for many years."

Bettge, who has worked at WWQL for 29 years in various capacities, starting as a lab technician, holds a B.S. degree in fisheries and wildlife resources from the University of Idaho and an M.S. degree in food science from Washington State University. Prior to finding a niche in cereal chemistry, he spent two years in the Peace

Corps (Niger) and two years as a tuna/porpoise observer onboard commercial tuna boats. As another interest, he serves as chair of Moscow, ID, U.S.A.'s Planning and Zoning Commission.

He has been active in AACC Intl. for more than 20 years, serving as an officer and chair of the Pacific Northwest Section. He has also chaired many technical sessions at AACC Intl. annual meetings. He is a member of both the AACC Intl. Statistical Advisory and the Soft Wheat and Flour Products Technical Committees (chair since 2001). He recently joined the Strategic Implementation Team and the Scientific Advisory Panel. He is a faculty member for the AACC Intl. Chemical Leavening Short Course. He is the technical program chair for the 2012 AACC Intl. Annual Meeting and has been honored with the AACC Intl. Milling and Baking Division's 2009 John Halverson Memorial Lectureship. In his new role, he looks forward to providing scientific value to our members through enhancement of the approved methods, published research, informative short courses, and annual meetings.

As director, Bettge also looks forward to "emphasizing the association's commitment to science in general and cereal chemistry specifically. Maintaining focus on the chemical and biochemical aspects of cereals should remain the primary goal, for that is what makes our association truly unique. Serving as the 'first stop' in information about cereals, from an analytical perspective all the way through engineering and processing, should be a goal for which we strive. As a director, I hope to keep these goals at the forefront of the decisions I make."

An additional appointed director will be named by Debi Rogers in the coming months, joining the board in October.

## Share Your New Creations by June 1!



Student Division

Students, remember to enter your new and unique products for the 2010 Product Development Competition by June 1. You must create a new product containing at least one major cereal ingredient and submit a product report by July 1. The top five teams will be chosen to participate in the poster, oral, and product sampling sessions at the annual meeting, October 24–27, in Savannah, GA, U.S.A.

Teams will be awarded cash prizes, with travel grants awarded to all teams chosen to compete at the annual meeting. For a complete copy of competition rules and criteria, contact Product Development Chair Yanjie Bai, [yanjie916@gmail.com](mailto:yanjie916@gmail.com). Information is also available on the Student Division website on [AACCnet](http://AACCnet).

## Finalists Named for the 2010 Best Student Research Paper Competition

The AACC International Professional Development Panel is hosting its second annual Best Student Research Paper Competition. The objectives of the competition are to challenge students to demonstrate superior presentation skills, encourage students to present their research work at AACC Intl., highlight the best research conducted and presented by students, and offer an opportunity for students to interact with the AACC Intl. community at an early stage in their career.

During the first round of competition, students were nominated by their departments to represent their universities. Each student submitted an abstract and brief draft PowerPoint presentation. Judges from each AACC Intl. division then reviewed the student's materials on its research relevance or impact, research technical quality, research novelty or currency, discussion of results and conclusions, and the abstract itself. Based on the initial evaluation, the following six students will move on to compete in the final round of judging at the AACC Intl. Annual Meeting in Savannah, GA, U.S.A., on October 26, 2010:

**Ieva Alaunyte**, Manchester Metropolitan University, United Kingdom

**Nisha Aravind**, University of New England, Australia

**Jung Sun Hong**, University of Idaho, U.S.A.

**Hongxin Jiang**, Iowa State University, U.S.A.

**Reetta Kivelä**, University of Helsinki, Finland

**George Ondier**, University of Arkansas, U.S.A.

The Best Student Research Paper Competition is open to all annual meeting attendees. Winners of the competition will be announced during the Closing Session and Farewell Reception on October 27. Awards will be given to the winning students, including cash prizes, travel grants, and publication of the winning papers. AACC Intl. would like to thank the following sponsors for providing award funds: Cargill Inc., CSM Innovation Center Bakery Ingredients, Flowers Foods, Frito Lay Inc., General Mills Inc., ICL Performance Product LP, Kellogg Co., Kraft Foods, McCormick Co. Inc., and The Schwan Food Co.

### Traceability Comments Submitted

AACC International submitted comments in response to FDA's request for input on Product Tracing Systems for Food and Feed in March 2010. The letter supports traceability and explains why it is more complex to trace back grains than other food groups. A copy of the letter can be found at [www.aaccnet.org/news/FDA2009N0523.pdf](http://www.aaccnet.org/news/FDA2009N0523.pdf). Background information from FDA leading up to the call for comments can be found at [www.access.fda.gov/scripts/oc/ohrms/dailylist.cfm?yr=2009&mn=11&dy=3](http://www.access.fda.gov/scripts/oc/ohrms/dailylist.cfm?yr=2009&mn=11&dy=3).

The AACC Intl. response was drafted by the Traceability Task Force formed to examine the issue. Anne Bridges, Approved Methods Technical Leadership Committee, chaired the committee and the following members participated: Ellen Gay (Horizon Milling), Charles Hurgburgh (Iowa State University), Khalil Khan (North Dakota State University), Bob Magaletta (Kraft Foods), Barry McCleary (Megazyme Intl. Ireland Ltd.), Terry Nelsen (USDA-ARS), and Paul Wehling (General Mills).

### Obituary



William Toshi Yamazaki

**William Toshi Yamazaki** of Wooster, OH, U.S.A., died of lung cancer on March 5, 2010, in his home, in the company of his family. He was born on May 10, 1917, in San Francisco, CA, U.S.A., the third son of Sho and Hagiko Komatsuzaki Yamazaki. He

attended Lowell High School in San Francisco (1934); the University of California, Berkeley, U.S.A. (B.S. degree, 1939, and M.S. degree, 1941); and The Ohio State University (Ph.D. degree, 1950).

He worked briefly as a wine chemist in Berkeley, but was evacuated from the West Coast with other Japanese/American citizens following the outbreak of World War II to an internment camp in Topaz, UT, U.S.A. Through the efforts of the War Relocation Authority, he found a position as a technologist with the USDA Soft Wheat Quality Laboratory in Wooster in 1944. He conducted research there and became director of the laboratory in 1962, a position he held until his retirement in 1981. He

published more than 50 refereed research articles in *Cereal Chemistry* and *Agronomy Journal* and edited two books. He traveled to Pakistan and Egypt as a member of technical aid programs of university consortiums.

He was a member of Sigma Xi, Phi Lambda Upsilon research societies and the American Chemical Society. He was a fellow of AACC Intl. and the American Association for the Advancement of Science. In fact, Yamazaki was in the very first class of AACC Intl. fellows. He was an Eagle Scout, a member of the Wooster Rotary Club, and the Century Club. He was an avid sports fan, following the fortunes of the Indians, Browns, and the Cavaliers. He was interested in current events, subscribing to three daily newspapers. He also enjoyed duplicate bridge.

Surviving him are his wife, Sue Harano Yamazaki, to whom he had been married for 68 years; son, Russell (Jane) Yamazaki of Grosse Pointe Park, MI, U.S.A., and daughters June (Delbert) Craner of Westfield Center, and Nancy (Scott) Leavenworth of Superior, CO, U.S.A.; and a granddaughter, Holly Leavenworth.

Following his wishes, he was cremated and a memorial service was held March 12, 2010. For those who wish, contributions may be made to the Westminster Presbyterian Church Memorial Fund, 353 E. Pine Street, Wooster, OH 44691 U.S.A., or to the Viola Startzman Free Clinic, 1874 Cleveland Road, Wooster, OH 44691 U.S.A.

### Welcome Corporate Members

#### California Raisin Marketing Board

**Contact:** Erika Paggett  
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**Phone:** +1.559.248.0287

**Fax:** +1.559.224.7016

**E-mail:** [info@raisins.com](mailto:info@raisins.com)

**Website:** [www.loveyourraisins.com](http://www.loveyourraisins.com)

The California Raisin Marketing Board represents the nearly 3,000 raisin farmers in California. The board's mission is to conduct marketing activities, including fostering new product development within the food service and industrial category and to increase demand for all California Raisin products. Visit [www.loveyourraisins.com](http://www.loveyourraisins.com) for more information.

#### Canadian Wheat Board

**Contact:** Valarmathi Gurusamy  
Canadian Wheat Board Lab  
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**E-mail:** valarmathi\_gurusamy@cwbc.ca

**Website:** www.cwbc.ca

Controlled by western Canadian farmers, the Canadian Wheat Board (CWB) is the largest wheat and barley marketer in the world. One of Canada's biggest exporters, the Winnipeg-based organization sells grain to over 70 countries and returns all sales revenue, less marketing cost, to farmers. The CWB and western Canadian farms will celebrate the 75th anniversary of the organization in 2010.

#### **ENRECO Inc.**

**Contact:** Sean F. Moriarty

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**E-mail:** sales@enreco.com

**Website:** www.enreco.com

Founded in 1987, ENRECO provides whole grain, nonGMO flaxseed flours and other ingredients for food and nutritional products industries. ENRECO developed innovative processing systems to triple-clean their product and proprietary stabilization technologies allowing a two-year shelf life, guaranteed! It maintains superior AIB certification, offering organic and nonorganic products, and is certified kosher.

#### **Mafco Worldwide Corp.**

**Contact:** Joseph Olesiewicz

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**Website:** www.magnasweet.com

MAFCO Worldwide Corporation is recognized as a leading manufacturer of licorice products. Using the unique properties of glycyrrhizin, MAFCO has developed the Magnasweet product line. The sensory effects of Magnasweet are generally described as slow in onset, intense, and lasting. This accounts for Magnasweet's ability to enhance the duration, intensity, and character of many flavors. The delayed onset and lasting character of Magnasweet products enable formulators to extend flavors and modify undesirable aftertaste that are bitter, astringent, or metallic. To learn more, please visit our website at [www.magnasweet.com](http://www.magnasweet.com).

## **New Members**

**Alaunyte, Ieva**, Manchester Metropolitan Univ, Manchester, UNITED KINGDOM

**Baltsavias, Alexios**, Athens, GREECE

**Brennan, Charles S.**, Manchester Metropolitan Univ, Manchester, UNITED KINGDOM

**Brudvik, Rachel L.**, food technologist, Northern Crops Inst, Fargo, ND, U.S.A.

**Bucsh, Neil**, technical director, Chelsea Milling Co, Chelsea, MI, U.S.A.

**Capel, Francois**, Cereal Partners Worldwide, Herts, UNITED KINGDOM

**Feller, Scott F.**, vice president of engineering, AMG Inc, Dayton, OH, U.S.A.

**Filbrandt, Katelyn**, Univ of Wisconsin-Stout, Menomonie, WI, U.S.A.

**Ganesh, Vijayalakshmi**, graduate student, Univ of Arkansas, Fayetteville, AR, U.S.A.

**Goldstein, Avi S.**, Guelph, ON, CANADA

**Gurusamy, Valarmathi**, Wheat Board Lab, Canadian Wheat Board, Saskatoon, SK, CANADA

**Guzar, Igor**, Univ of Guelph, Guelph, ON, CANADA

**Hansen, Jonas**, project manager, Danish Technological Inst, Stenderup, DENMARK

**Heiras, Palazuelos**, Mar de Jesus, Univ Autonoma de Sinaloa, Culiacan, Sinaloa, MEXICO

**Huang, Den-Shun**, laboratory director, California Wheat Commission, Woodland, CA, U.S.A.

**Hunt, Martha**, Fayetteville, AR, U.S.A.

**Ivantic, Matija**, Nase Klasje, Zagreb, CROATIA

**Janaswamy, Srinivas**, research assistant professor, Purdue Univ, West Lafayette, IN, U.S.A.

**Jeong, Juhui**, Manhattan, KS, U.S.A.

**Jiang, Yu**, Baton Rouge, LA, U.S.A.

**Kivela, Reetta H.**, Ph.D. student, Univ of Helsinki, Helsinki, FINLAND

**Ko, Jaekwon**, Seoul, KOREA

**Koksel, Havva**, Univ of Manitoba, Winnipeg, MB, CANADA

**Kuula, Jessi K.**, post-graduate student, Univ of Helsinki, Helsingin Yliopisto, FINLAND

**Launis, Karen**, research scientist, Syngenta Biotechnology Inc., Res Triangle Park, NC, U.S.A.

**Liu, Sean X.**, research leader, USDA ARS NCAUR, Peoria, IL, U.S.A.

**Lutz, Grant**, GM operations, PT Lumbung Nasional Flour Mill, Jakarta Pusat, INDONESIA

**Mazeiva, Romualdas**, engineer, UAB Naujasis Nevezis, Ilgakiemis Kauno, LITHUANIA

**Mkandawire, Nyambe Lisulo**, Univ of Nebraska, Lincoln, NE, U.S.A.

**Mui, Sandy**, Quaker Oats, Barrington, IL, U.S.A.

**Nantanga, Komeine K. M.**, student, Univ of Guelph, Guelph, CANADA

**Nelson, Craig**, regulatory affairs associate, 3M Co., St. Paul, MN, U.S.A.

**Ochoa Lugo, Mirna Isabel**, Univ Autonoma de Sinaloa, Culiacan, Sinaloa, MEXICO

**Olesiewicz, Joseph**, project manager, Mafco Worldwide Corp, Camden, NJ, U.S.A.

**Paggett, Erika**, marketing specialist, California Raisin Marketing Board, Fresno, CA, U.S.A.

**Pruden, Terry L.**, ingredient specification manager, Sturm Foods Inc, Manawa, WI, U.S.A.

**Ravichandran, Madhuram**, graduate student, Univ of Arkansas, Fayetteville, AR, U.S.A.

**Rodriguez Vasquez, Liliana**, Univ Autonoma de Queretaro, Queretaro, MEXICO

**Tarr, Allen W.**, senior research officer, Dept of Agric & Food Western Australia, South Perth, AUSTRALIA

**Turowski, Scott**, technical sales, Sensus America Inc, Canton, MI, U.S.A.

**Uriarte, Marysol**, Univ Autonoma de Sinaloa, Culiacan Sinaloa, MEXICO

**Zhang, Hanbin**, food technologist, Rich Product Corp, Suzhou, PEOPLE'S REP OF CHINA

### **Erratum**

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The article, "Equivalence Between Metric and U.S. Units for the Grain Industry," written by C. W. Wrigley and published in the January-February 2010 issue of *Cereal Foods World*, incorrectly cited that the U.S. bag of grain (Tables I and II) is equivalent to 50 kilograms, whereas in the text the U.S. bag is correctly indicated to be 50 pounds. The relevant entry in Table I should read: "22.68 kg = 1 U.S. bag of grain (50 lb)," and the relevant entry in Table II should read: "1 U.S. bag of grain (50 lb) = 22.68 kg." The article published online was revised to correct this error.