

AACC Intl. Dietary Fiber and Other Carbohydrates Technical Committee Weighs in on Health Canada's Proposed Dietary Fiber Definition

Recently, comments were provided to the Nutrition Evaluation Division of Health Canada by the AACC Intl. Dietary Fiber and Other Carbohydrates Technical Committee regarding its proposed definition of dietary fiber. The committee commended Health Canada for seeking to harmonize the definition of dietary fiber. Providing the food industry with the flexibility to incorporate a broader range of dietary fiber sources in Canada and, thus, affording consumers more opportunities to optimize their intake of dietary fiber is a significant step in helping consumers reach their recommended daily fiber intake goals, according to the committee's position statement. In particular, the committee believes that the constituent make up of dietary fiber as initially outlined by the AACC Intl. Dietary Fiber Expert Committee in 2000 is aligned with the definition in the *CODEX Alimentarius* and the definition proposed by Health Canada. Jon DeVries and Stuart Craig are co-chairs of the AACC Intl. Dietary Fiber and Other Carbohydrates Technical Committee. The committee's comments are available on *AACCnet* at www.aaccnet.org/definitions.

Approved Methods Enhancement Review Committee Sanctions Two New Videos and a New Online Calculator

A new video demonstrating the method for "Determination of the Water Absorption Capacity of Flours and of Physical Properties of Wheat Flour Doughs, Using the Consistograph" (Method 54-50.01) is now available for viewing in the *AACC Intl. Approved Methods of Analysis, 11th Edition* on *AACCnet*.

"Another new video demonstrating the 'Alveograph Method for Soft and Hard Wheat Flour' (Method 54-30.02) is also approved and available for viewing online," said Paul Wehling, chair of the Approved Methods Enhancements Review Committee (ERC). "Both of the videos were developed by the Physical Testing Methods Committee and will be useful for guidance and training for those who perform these methods."

The ERC also reviewed and approved a new online calculator for "Measurement of alpha-Amylase in Plant and Microbial Materials Using the Ceralpha Method" (Method 22-02.01). This calculator is now available in the Enzymes section of the *Approved Methods* online. "Several other videos and calculators are currently with the ERC, which reviews all enhancements after they are approved by their respective technical committees," Wehling said.

The *AACC Intl. Approved Methods, 11th Edition* is available online at www.aaccnet.org/ApprovedMethods.

2011 Milling & Baking Division Spring Technical Conference



Courtesy of MeetMinneapolis.org.

Mark your calendar now and plan to attend the 2011 Milling & Baking Division Spring Technical Conference May 18–20, 2011, in Bloomington, MN, U.S.A. Where's Bloomington? Bloomington is about 20 minutes southeast of Minneapolis and is home to the world-famous Mall of America. This year's conference theme is Field to Mill to Oven—Meeting the World's Food Demands. Registration, housing information, and a preliminary

schedule are available online at www.aaccnet.org/divisions/2011MBTechConf.asp.

AACC Intl. C&E Section Holds Third International Spring Meeting 2011

The Third International Spring Meeting 2011 was held April 11–13 at the University of Munich in Germany. The meeting was organized by the German Research Centre for Food Chemistry (DFA) of the Technical University of Munich and the AACC Intl. Cereals&Europe Section. The conference was titled Texture, Flavour, and Taste—Key Consumer Drivers to Healthy and High-Quality Cereal Products. Highlights of the meeting will appear in the May-June issue of *CFW*.

AACC Intl. C&E Section Announces the Tenth EYCSTW

The Tenth European Young Cereal Scientists and Technologists Workshop (EYCSTW) will be held May 23–25, 2011, in Helsinki, Finland. Registration and abstract submission are now open. More detailed information can be found on the AACC Intl. Cereals&Europe Section website at www.cerealsandeuropa.net/en/events/archive/event/26.

Students, Develop a Winning Product and Win!

The 2011 AACC Intl. Student Product Development Competition (PDC) is underway! Student members are invited to compete with their new product containing at least one major cereal/legume ingredient. The deadline to enter the competition is June 1, 2011, and the product report must be submitted by July 1. The top five teams will be chosen to participate in the poster, oral, and product sampling sessions at the 2011 AACC Intl. Annual Meeting, October 16–19, in Palm Springs, CA, U.S.A. Three prizes will be awarded. The first-place winner will receive \$2,550, second place will win \$1,700, and the third-place winner will take home \$850. The five finalists selected to compete will also receive \$300 per team toward travel expenses. Visit www.aaccnet.org/divisions/student/pdc.asp for details and information on how to get started. Questions? Contact PDC Chair Yongfeng Ai (yfai@iastate.edu).

Learn What's Hot in Grain Science at the 2011 AACC International Annual Meeting

This year the annual meeting will be held for the first time in sunny Palm Springs, CA, U.S.A., giving you the opportunity to learn what's hot, refresh your knowledge, and renew your connections to the grain science community. The meeting's scientific program continues to focus on AACC International's 7 Key Scientific Initiatives and gives you more chances to interact with speakers, poster presenters, exhibitors, and other attendees.



Courtesy of Palm Springs Desert Resort Communities CVA.

The 2011 Annual Meeting Program Chair Deirdre Ortiz promises a meeting that will include "excellent research from adjunct sciences to refresh our scope and add new energy to our already strong technical base." Arthur Bettge, 2011 Program Team vice chair, adds that the meeting "will offer the most current insights into the science, methodology, and implications of grain science."

This annual meeting will feature several of the popular introductions from the 2010 meeting, including the Science Cafés and PosterTalks. These new formats allow for in-room discussion of topics, in addition to the traditional Symposia and Technical Sessions. The Symposia and Technical Sessions are "swappable" sessions, allowing people to easily commute from one session to another. The Science Cafés and PosterTalks are "here-to-stay" sessions, where participation during a whole session is a guarantee for insightful and rewarding debate.

Share Your Research!

Submitting an abstract for the 2011 AACC International Annual Meeting is a great way to gain exposure for your research and make contact with the top experts in the field. The online submission of abstracts is through April 15, 2011. Oral and poster submissions are reviewed for acceptance, and an individual may be a presenter of only one oral and two poster submissions.

Preliminary session titles for this year's annual meeting include

Advances in Genetics for Quality, Functionality, and Nutrition of Wheat and Other Grains

Agricultural Biotechnology: Considerations to Ensure a Sustainable Future*

Carbohydrates and Colonic Health*

The Evolving World of Pasta—The Role of Non-traditional Ingredients and Processing in Finished Product Quality

Healthy Food Manufacturing: Process Challenges and Solutions for Salt Reduction, Fat Reduction, and Fiber

Enhancement

In Vitro Digestion Models for Cereals and Cereal-Based Ingredients*

Lowered Microbial Grain Ingredients: Challenges and Opportunities

Molds and Mycotoxins in Grain-Based Food and Feed Products: Current Status and Future Challenges

Optimizing Processing to Preserve, Create, or Enrich Bioactivity of Cereal Components

Protein Enrichment in Cereal Products

Proteinaceous Inhibitors of Cereal Enzymes—Implications for Cereal Processing, Nutrition, and Agriculture

Recent Advances in Understanding Gluten Structure

Role of Grain-Based Foods in Addressing the Obesity Epidemic

* *These sessions are Science Cafés. The remaining sessions are traditional symposia.*



To learn more about the scientific initiatives, call for papers, and preliminary scientific program for the 2011 AACC Intl. Annual Meeting, visit <http://meeting.aaccnet.org>.

The 2011 AACC Intl. Annual Meeting Program Team

2011 Program Team Chair

Deirdre Ortiz, *Kellogg Company*

2011 Program Team Vice Chair

Arthur Bettge, *USDA ARS WWQL*

2011 Scientific Initiative Track Chairs and Vice Chairs

Analytical and Quality Methods

Chair: Sean Finnie, *Cargill*

Vice Chair: Edward J. Souza, *USDA ARS*

Biotechnology and Sustainability

Chair: Baninder S. Sroan, *Frito-Lay Inc.*

Vice Chair: Michael J. Giroux, *Montana State University*

Cereal and Polymer Chemistry

Chair: Koushik Seetharaman, *University of Guelph*

Vice Chair: Andrew E. McPherson, *Kraft Foods*

Engineering and Processing

Chair: John M. Mathew, *Frito-Lay Inc.*

Vice Chair: Clyde Don, *Foodphysica*

Food Safety and Regulatory

Chair: Dirk E. Maier, *Kansas State University*

Vice Chair: Rangan Chinnaswamy, *USDA GIPSA*

Health and Nutrition

Chair: Brinda Govindarajan, *McDonald's Corp.*

Vice Chair: S. Shea Miller, *Agriculture & Agri-Food Canada*

Ingredients and Cost of Goods Sold

Chair: Elizabeth A. Arndt, *ConAgra Foods Inc.*

Vice Chair: Rajen S. Mehta, *Sunopta Ingredients Group*

Pacific Northwest Section Update



The Pacific Northwest Section (PNW) of AACC International held its annual meeting jointly with the Pacific Northwest Wheat Quality Council and the Western Extension Research Activities-1009 January 26–28, 2011, in Seattle, WA, U.S.A. As always, the meeting provided valuable information and networking opportunities for the more than 85 participants. The PNW Section program included an update

from the Barley Foods Council, a review of cereal chemistry now and in the future, and an update on oxidative gelation differences as a function of millstream.

The PNW business meeting was held as part of the annual meeting. According to Craig Morris' treasurer's report, the AACC Intl. PNW Section currently consists of 22 members. The current balance in the treasury account is \$1,292.54. It was noted that in September 2010 the section awarded graduate student Daniel Ramseyer (Department of Food Science and Human Nutrition, Washington State University) a \$300 scholarship to attend the 2010 AACC Intl. Annual Meeting in Savannah, GA, U.S.A.

Section support of student travel awards to the 2011 AACC Intl. Annual Meeting was also discussed. The motion was made and approved to support two \$200 awards. The application deadline is April 15, 2011. Students must submit abstracts to Stacey Sykes at sykes@wsu.edu to be considered for the award. Abstracts will be reviewed by two examiners (AACC Intl. members) from outside the PNW Section. The section also agreed to sponsor a half-day of technical presentations at the 2012 Wheat Quality Council Meeting. Andrew Ross was elected the 2012 PNW Section secretary. Zory Quinde-Axtell will be the 2012 chair, and Jodi Engleson will be the vice chair.

The following 2010 AACC Intl. PNW Check Sample Award winners were announced.

Moisture Analysis

1. ADM Milling, Spokane, WA
2. Wheat Marketing Center, Portland, OR
3. Pendleton Flour Mills, Pendleton, OR

Ash Analysis

1. ADM Milling, Spokane, WA
2. ConAgra Foods, Colton, CA
3. Cereal Food Processors, Ogden, UT

Protein Analysis

1. Wheat Marketing Center, Portland, OR
2. ADM Milling, Los Angeles, CA
3. Montana State University, Bozeman, MT

Falling Number Analysis

1. ADM Milling, Spokane, WA
2. Dover Industries, Saskatoon, SK
3. OMIC USA, Portland, OR

AACC Intl. Pioneer Section Check Sample Award Winners Announced

The AACC Intl. Pioneer Section has announced the following 2010 check sample award winners. Dennis Reimhold (ADM) received the Star Award for best sample preparation.

Moisture Analysis

1. Dan Winslow, Bartlett Milling
2. Ray White, Jr., Horizon Milling
3. Bob Aarhus, Cargill

CNA Protein Analysis

1. Bob Aarhus, Cargill
2. Debbie Reinig, Horizon
3. Kevin Fay, GMPRC/USDA-ARS

Ash Analysis

1. Debbie Reinig, Horizon Milling
2. James Jensen, Cereal Food Processors
3. Mike Kelly, Horizon Milling

NIR Protein Analysis

1. Anna Raya, Pioneer Flour Mill
2. Stan Januta, ADM Milling
3. Tom Krummel, Cereal Food Processors

Kjeldahl Protein Analysis

1. Tom Wojtech, ADM Milling
2. Craig Smith, ADM Milling
3. Roger Felber, ADM Milling

Falling Number Analysis

1. Roger Felber, ADM Milling
2. Ron Lindgren, ADM Milling
3. Kevin Klobberdanz, Cereal Food Processors

Obituary

Robert D. "Bob" Maneval, of Vergas, MN, died peacefully in his sleep on December 29, 2010, at the age of 79. Bob was born April 8, 1931, to Fernando and Myrtle Maneval



at their home in rural Vergas. He attended country school district 121 in Candor Township, Otter Tail County, MN, and graduated from Frazee High School in 1949. In 1952, he was drafted into the U.S. Army and served with the 24th infantry division in Korea. In 1954, he received an honorable discharge with the rank of staff sergeant. He farmed with his father before and after serving in the U.S. Army. In February 1955, Bob went to work for North Dakota Metal Culvert Company, Fargo, ND. On June 30, 1955, Bob married Eloise Stilke at the Vergas United Methodist Church. They made their first home in Fargo and later moved to Moorhead, MN. Bob attended Dakota Business College on the G.I. Bill and received a business management diploma in 1961.

In 1962, Bob went to work for the USDA Hard Red Spring and Durum Wheat Quality Laboratory located in the Department of Cereal Chemistry at North Dakota State University. From 1963 to 1979, he served as a food technologist/milling specialist. From 1979 to 1981, he served as acting director of the Cereal Chemistry Laboratory. Bob attended Moorhead State College and in 1973 earned an associate of arts degree. In 1974, at the age of 43, he was the first to earn a B.S. degree in industrial technology with a minor in economics from the then new External Studies Program at Moorhead State College. In 1981, Bob accepted the plant manager position with Roman Meal Milling Company (Dakota Specialty Milling) of Fargo. In 1982, he was made vice president/general manager.

Over the years Bob was active in several organizations, including the American Association of Cereal Chemists, the Association of Operative Millers, the North Dakota Grain Dealers Association, the Spring Wheat Quality Advisory Council, the Wheat Quality Council, and the Fargo Moorhead Chamber of Commerce. He was chair of the Rotary Club Ag Committee. Bob served on the Industrial Advisory Committee at North Dakota State University, the Moorhead State University Foundation Board of Directors, the Fargo Cass County Economic Development Board of

Directors, the Board of Directors of Great Plains Food Bank, the Board of Directors of Prairie Organic Co-op, and the Board of Directors of Farm Verified Organic and was a lifetime member of VFW Post 7702 Frazee-Vergas and American Legion Post 15 Detroit Lakes. Bob received the Fargo Chamber of Commerce Presidents Award for outstanding service in 1985. Bob was active in the Vergas Lions. He was also an active member of the United Methodist Church, Detroit Lakes. Bob retired in 1996. He and Eloise moved to their lake home on Ida Lake near Vergas. For several years they spent the winter months in Florida. They also liked to take short trips around the area. Bob loved to hunt, fish, and hobby farm. He loved his “girls.” He was very proud of his grandchildren and loved to spend time with them.

Bob is survived by his wife, Eloise, Vergas, MN; four daughters: Lynette (Jeff) Moore, La Crosse, WI; Jane (Terry) Lindblad, Moorhead, MN; Linda (Donald) Motzko, Moorhead, MN; and Janine (Brad) Nelson, Moorhead, MN; five grandchildren: Josh (Alexis) Lindblad, Lexington, MN; Ashley (Corby) Nelson, Moorhead, MN; Katherine Schaffer, Las Vegas, NV; Blaine Nelson, Moorhead, MN; and Rebecca Schaffer, Moorhead, MN; and one great-granddaughter: Taylor Nelson. Bob was preceded in death by his parents Fernando and Myrtle Maneval and his brother Gerald Maneval.

Welcome Corporate Members

BIPEA

Contact: Bruno Berken
6-14 Ave. Louis Roche
Gennevilliers, FR-92230, France
Phone: +33 147 334 334
Fax: +33 140 869 259
E-mail: contact@bipea.org
Website: www.bipea.org

For 40 years, BIPEA has organized proficiency testing schemes in the fields of cereals, food industry, environmental, and cosmetics. We are certified and accredited for this activity. More than 1,180 members in 60 countries trust in our nonprofit organization.

Suzanne's Specialties Inc.

Contact: Susan A. Morano
421 Jersey Ave., Ste B
New Brunswick, NJ 08901, U.S.A.
Phone: +1.732.828.8500
Fax: +1.732.828.8563
E-mail: suzspec@earthlink.net
Website: www.suzannes-specialties.com

For over 20 years, Suzanne's Specialties has been producing an ever-growing line of all-natural, vegan, and organic sweeteners, desserts, and toppings. We offer a full line of traditional sweeteners. Suzanne's offers delicious organic and vegan alternatives to refined sweeteners and sugary desserts. Our unique products are made with only the finest all-natural ingredients.

USDA FGIS, Technology & Science Division

Contact: G. Ronald Jenkins
10383 N. Ambassador Dr.
Kansas City, MO 64153, U.S.A.
Phone: +1.816.891.0401
Fax: +1.816.891.8070
E-mail: g.ronald.jenkins@usda.gov
Website: www.gipsa.usda.gov

The USDA-Federal Grain Inspection Service's Technology & Science Division (TSD) in Kansas City, MO, has nationwide responsibility for developing official grain quality assessment methods and providing training, standardization, and final appeals for the U.S. Official Inspection Service. The Federal Grain Inspection Service was created as a separate agency in 1976 and is currently a program within the Grain Inspection, Packers, and Stockyards Administration.

New Members

Adams-Yingst, Hope R., quality assurance manager, Hodgson Mill Inc., Effingham, IL, U.S.A.

Armas, Carlos, quality assurance supervisor, The Morrison Milling Co., Denton, TX, U.S.A.

Bacon, Caroline, Kansas State University, Manhattan, KS, U.S.A.

Brennan, Margaret A., researcher, Manchester Metropolitan University, Manchester, United Kingdom

Chochrek, Denise, manager, Frito Lay, Plano, TX, U.S.A.

Cropper, Sherrill, Manhattan, KS, U.S.A.

Davis, Heather L., quality management technician, Horizon Milling LLC, Commerce, CA, U.S.A.

Decamps, Karolien, K.U.Leuven, Leuven, Belgium

English, N'Jere, technical service representative, Prayon Inc., Augusta, GA, U.S.A.

Friedt, Godfrey, ConAgra Foods, Omaha, NE, U.S.A.

Hong, Sphoon, Kyung Hee University, YongIn, Gyung-ki, Korea

Hughes, Shawna, graduate student, Stillwater, OK, U.S.A.

Jansens, Koen, Katholieke University Leuven, Heverlee, Belgium

Jenkins, G. Ronald, chemist, USDA FGIS, Technology & Science Division, Kansas City, MO, U.S.A.

Jo, JongJang, Kyung Hee University, Yong-in-si, Gyung Gi, South Korea

Karnik, Sheetal K., World Wide Wheat, Tempe, AZ, U.S.A.

Kodavali, Swathi Sree, graduate research assistant, Manhattan, KS, U.S.A.

Lathia, Niti, graduate student, Rutgers University, Piscataway, NJ, U.S.A.

Lee, Jae Kyung, Kyung Hee University, Youg-in-si, Grung Gi, Korea

Lin, Dongdong, food scientist, Novus International, St. Louis, MO, U.S.A.

Maloney, Katie, Raleigh, NC, U.S.A.

McClatchey, Bridget, Circle Pines, MN, U.S.A.

Onuoha, Lemechi Colette, technical manager, Bio-Organics Nutrient Systems, Ogun, Nigeria

Perez, Gabriela, Kellogg Co., Battle Creek, MI, U.S.A.

Sedlacek, Tibor, engineer, Research Centre Selton, Sibrina, Czech Republic

Shepler, Rebecca, chemist, National Starch LLC, Indianapolis, IN, U.S.A.

Sogge, Jim, R&D technologist, American Italian Pasta Co., Excelsior Springs, MO, U.S.A.

Tatirat, Orawan, University of Georgia, Athens, GA, U.S.A.

Tiwari, Uma, University College Dublin, Dublin, Ireland

Willems, Frank, food technologist, CRDS Sudzucker, Tienen, Belgium

Erratum

Cereal Foods World, Vol. 49, No. 1, 2004

In the feature article “A Model for Predicting Forces and Work Inputs in Cereal Flaking” by Levine et al. (pages 11–19), the plot of dimensionless work versus gap shown in Figure 19 is incorrect. The corrected figure is shown below.

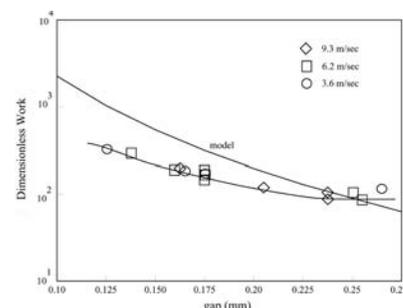


Fig. 19. Dimensionless work versus gap.