

# DAILY MEETING SCHEDULE AND SESSIONS .....

*Meetings take place at the Minneapolis Convention Center (CC) unless otherwise noted.*

## SATURDAY, OCTOBER 17

---

9:00 – 11:00 a.m.

Finance Committee Meeting

Duluth Room, Hilton

9:00 a.m. – 4:00 p.m.

**Workshop:** How to Be a 'Savvy Consumer' of Proficiency

*Offsite – Mill City Museum*

Data in the Next Generation\*†

12:00 – 5:00 p.m.

Board of Directors Meeting

Duluth Room, Hilton

6:30 – 9:00 p.m.

Cincinnati Section Meeting and Dinner†

*Offsite – Rock Bottom Brewery,  
800 LaSalle Plaza*

\* *ticket required*

† *offsite location*

# DAILY MEETING SCHEDULE AND SESSIONS .....

Meetings take place at the *Minneapolis Convention Center (CC)* unless otherwise noted.

## SUNDAY, OCTOBER 18

8:00 – 11:00 a.m.	Tennis Tournament†	<i>Offsite — U of MN Baseline Tennis Center</i>
8:30 – 11:00 a.m.	Board of Directors Meeting ( <i>continued</i> )	Duluth Room, Hilton
11:00 a.m. – 12:30 p.m.	<i>Cereal Chemistry</i> Editorial Board Luncheon	Marquette III, Hilton
11:00 a.m. – 1:30 p.m.	Check Sample Committee Meeting	Directors Row 1, Hilton
12:30 – 2:30 p.m.	Food Safety, Quality, and Regulatory Committee (FSQRC) Meeting	Board Room 1, Hilton
1:00 – 2:00 p.m.	Books Committee Meeting	Board Room 3, Hilton
2:00 – 3:30 p.m.	Approved Methods Technical Committee Chairs Meeting	Marquette V, Hilton
2:00 – 4:00 p.m.	2015/2016 Technical Program Planning – Team Leaders Meeting	M101A (CC)
2:00 – 5:00 p.m.	<b>Workshop:</b> Recent Advances on Enzymes in Baked Goods*	Marquette I–II, Hilton
2:00 – 5:00 p.m.	<b>Workshop:</b> Technologies for Mitigating Scab (DON, Vomitoxin) in Grain Lots*	Marquette VI, Hilton
2:00 – 6:00 p.m.	Exhibitor Set-Up	Hall A (CC)
2:00 – 7:00 p.m.	Registration Open	Mezzanine Lobby (CC)
2:00 – 7:00 p.m.	Speaker Ready Room Open	M101B (CC)
2:30 – 4:30 p.m.	Foundation Board Meeting	Directors Row 4, Hilton
4:00 – 6:00 p.m.	Milling & Baking Division Executive Committee/Advisory Board Meeting	Board Room 3, Hilton
4:30 – 6:00 p.m.	Student Association Executive Committee and University Representative Meeting	Board Room 2, Hilton
6:30 – 9:30 p.m.	<b>Opening Centennial Celebration*</b>	Ballroom AB (CC)

\* *ticket required*

† *offsite location*

# DAILY MEETING SCHEDULE AND SESSIONS .....

Meetings take place at the Minneapolis Convention Center (CC) unless otherwise noted.

## MONDAY, OCTOBER 19

7:00 – 8:30 a.m.	<b>Approved Methods Technical Committee Meetings</b> <ul style="list-style-type: none"> <li>• Bread Baking Methods</li> <li>• Food Safety and Microbiology</li> <li>• Pasta Products Analysis</li> <li>• Protein and Enzyme Methods</li> <li>• Rice Milling and Quality</li> <li>• Soft Wheat and Flour Products</li> <li>• Statistical Advisory</li> </ul>	Board Room 1, Hilton Directors Row 1, Hilton Directors Row 2, Hilton Directors Row 3, Hilton Board Room 3, Hilton Rochester, Hilton Directors Row 4, Hilton
7:00 – 9:00 a.m.	Exhibitor Set-Up	Hall A (CC)
7:00 – 11:00 a.m.	Poster Set-Up by Authors	Hall A (CC)
7:00 a.m. – 5:30 p.m.	Speaker Ready Room Open	M101B (CC)
7:30 a.m. – 6:30 p.m.	Registration Open	Mezzanine Lobby (CC)
8:30 – 10:00 a.m.	<b>Opening General Session, Awards, and Keynote Speaker Jack Uldrich</b>	Grand Ballroom A-D, HILTON
10:00 a.m. – 12:00 p.m.	AACCI PRESS Bookstore	Lower Level Lobby (CC)
10:30 a.m. – 12:10 p.m.	<b>Scientific Sessions</b> <ul style="list-style-type: none"> <li>• Flavor, Aroma, and Texture of Grain-Based Foods – <i>Technical</i></li> <li>• Health Promoting Properties of Grain Bioactives – <i>Technical</i></li> <li>• Koushik Seetharaman Memorial Symposium on New Aspects of Starch Structure and Granule Architecture – <i>Symposium</i></li> <li>• Methods in Flour and Dough Quality – <i>Technical</i></li> <li>• Quality and Physical Properties of Grains – <i>Technical</i></li> <li>• Sustainability, Genetics, and Future Cultivars – Impact on the Food Chain – <i>Symposium</i></li> </ul>	M100FG (CC) L100D (CC) M100AB (CC)  L100F (CC) L100H (CC) M100DE (CC)
12:00 – 2:00 p.m.	<b>Grand Opening Exhibition, Posters, and Lunch with Chef Demonstrations</b> <i>Expanded hall includes: Exhibitors, Posters, and Centennial Lane featuring Division Connection; Membership; AACCI PRESS Bookstore, Bundy Museum display; Chef Demonstrations (see daily highlights for featured chefs and schedule)</i>	Hall A (CC)
12:00 – 7:00 p.m.	Poster Viewing	Hall A (CC)
1:30 – 4:00 p.m.	Student Product Development Competition Presentations	L100IJ (CC)
2:00 – 3:45 p.m.	<b>Scientific Sessions</b> <ul style="list-style-type: none"> <li>• Impacts of New Global Standards for DON on Management and Supply of Cereal Grains – <i>Hot Topic</i></li> <li>• Little Beans, Big Opportunities: The Farm to Market Story of Dry Bean Ingredients – <i>Science Café</i></li> <li>• New Frontiers – Dietary Fiber Methodology, Gaining Perspective on a Complex Issue – <i>Science Café</i></li> <li>• The Future of Oats and Barley in Processing and Health – <i>Symposium</i></li> <li>• The Past as a Prologue to the Future of Milling and Baking – <i>Symposium</i></li> </ul>	M100FG (CC) M100AB (CC) M100DE (CC)  L100D (CC) L100F (CC) L100G (CC)
2:00 – 3:10 p.m.	<b>Supplier Innovation Session I</b> (see page 26) 2:00 – 2:30 p.m. Florida Food Products 2:40 – 3:10 p.m. CHOPIN Technologies	
2:00 – 4:00 p.m.	AACCI PRESS Bookstore	Lower Level Lobby (CC)
2:00 – 4:30 p.m.	<b>Science On the Move Session:</b> Extrusion and Value-Added Grain Processing*† <i>(pre-registration required – bus departs Convention Center front entrance 2:00 p.m.)</i>	Offsite – Buhler
4:00 – 6:00 p.m.	<b>Exhibits and Centennial Lane Open</b>	Hall A (CC)
4:00 – 6:00 p.m.	<b>Poster Viewing with Authors</b> <i>Student Poster Authors Present (4:00 – 4:30 p.m.)</i> <i>Poster Authors Present (odd-numbered posters, 4:30 – 5:45 p.m.)</i>	Hall A (CC)
5:30 – 6:00 p.m.	Carbohydrate Division Executive Committee Meeting	M101A (CC)
5:30 – 6:30 p.m.	Rheology Leadership Team Planning Meeting	M100H (CC)
6:00 – 7:00 p.m.	Carbohydrate Division Meeting	L100BC (CC)
6:00 – 7:00 p.m.	Northwest Section Reception*	Skywater Lounge, Hilton
7:00 – 9:30 p.m.	Cereals&Europe Section Dinner*†	Offsite – Rock Bottom Brewery 800 LaSalle Plaza
7:00 – 10:00 p.m.	Student Association Social and Dinner*†	Offsite – Brit's Pub, 1110 Nicollet Mall

\*ticket required • †offsite location – walking distance unless otherwise noted

# DAILY MEETING SCHEDULE AND SESSIONS .....

Meetings take place at the Minneapolis Convention Center (CC) unless otherwise noted.

## TUESDAY, OCTOBER 20

7:00 – 8:00 a.m.	Past Presidents Breakfast	Board Room 1, Hilton
7:00 – 8:30 a.m.	<b>Approved Methods Technical Committee Meetings</b>	Rochester, Hilton
	<ul style="list-style-type: none"> <li>• Dietary Fiber and Other Carbohydrates</li> <li>• Experimental Milling</li> <li>• Methods for Grain and Flour Testing</li> <li>• Molecular Biomarkers for Grain (formerly Biotechnology Methods)</li> <li>• Oat and Barley Products</li> <li>• Vitamins, Minerals, and Lipids</li> <li>• Yeast Evaluation</li> </ul>	Directors Row 1, Hilton Directors Row 2, Hilton Directors Row 3, Hilton Directors Row 4, Hilton Board Room 3, Hilton Board Room 2, Hilton
7:00 a.m. – 5:30 p.m.	Speaker Ready Room Open	M101B (CC)
7:30 a.m. – 6:00 p.m.	Registration Open	Mezzanine Lobby (CC)
8:30 – 10:00 a.m.	<b>Plenary Session and Awards with Keynote Speaker Dr. Mehmood Khan</b>	Grand Ballroom A-D, HILTON
10:00 a.m. – 12:00 p.m.	AACCI PRESS Bookstore	Lower Level Lobby (CC)
10:00 a.m. – 7:00 p.m.	Poster Viewing	Hall A (CC)
10:30 a.m. – 11:40 a.m.	<b>Supplier Innovation Session II</b> (see page 26)	L100G (CC)
	10:30 – 11:00 a.m. Baker Perkins	
	11:10 – 11:40 a.m. Best Cooking Pulses, Inc.	
10:30 a.m. – 12:00 p.m.	Student Association Business Meeting	L100IJ (CC)
10:30 a.m. – 12:10 p.m.	<b>Scientific Sessions</b>	
	<ul style="list-style-type: none"> <li>• Cereal Dietary Fiber Properties and Fermentation – <i>Technical</i></li> <li>• Digestive Properties of Starch – <i>Technical</i></li> <li>• Emerging Technologies and Applications to Cereals, Grains and Flours: The Next 100 Years – <i>Symposium</i></li> <li>• Enzymes to Improve Cereal Quality – <i>Technical</i></li> <li>• New Approaches to Gluten-Free Foods – <i>Technical</i></li> <li>• Sprouted Grains:Paving the Way to Nutritious and Safe Products – <i>Symposium</i></li> </ul>	M100FG (CC) L100D (CC) M100AB (CC)
12:00 – 2:00 p.m.	<b>Exhibits, Lunch, and Poster Viewing with Chef Demonstrations</b>	L100F (CC) L100H (CC) M100DE (CC) Hall A (CC)
	<i>Expanded hall includes: Exhibitors, Posters, and Centennial Lane featuring Division Connection, Membership, AACCI PRESS Bookstore, Bundy Museum display, Chef Demonstrations (see daily highlights for featured chefs and schedule)</i>	
2:00 – 3:30 p.m.	Division Leadership Council (DLC) Meeting	M101A (CC)
2:00 – 3:45 p.m.	<b>Scientific Sessions</b>	
	<ul style="list-style-type: none"> <li>• A New Vision for Grain Science – Grain Science for 2025 – <i>Hot Topic</i></li> <li>• Establishing Dietary Reference Intakes for Bioactives: Cereal Grains Focus – <i>Science Café</i></li> <li>• Foresight &amp; Innovation: Using the Future to Innovate Today – <i>Special Session with Andy Hines, Assistant Professor &amp; Program Coordinator, University of Houston Foresight Program</i></li> <li>• Nutrition for the Future: Filling the Protein Gaps from Cereal and Legume Proteins – <i>Symposium</i></li> <li>• Reflecting on the Past Century and the Role of Asian Market &amp; Products – Where to from Now! – <i>Symposium</i></li> </ul>	M100DE (CC) M100AB (CC) L100BC (CC)
2:00 – 3:10 p.m.	<b>Supplier Innovation Session III</b> (see page 26)	M100FG (CC) L100D (CC) L100G (CC)
	2:00 – 2:30 p.m. Bay State Milling	
	2:40 – 3:10 p.m. QualySense AG	
2:00 – 4:00 p.m.	AACCI PRESS Bookstore	Lower Level Lobby (CC)
	<b>Scientific Sessions (continued)</b>	
2:00 – 4:15 p.m.	<ul style="list-style-type: none"> <li>• FSMA in Action – <i>Hot Topic</i></li> <li>• Best Student Research Paper Competition</li> </ul>	L100F (CC) L100H (CC)
2:00 – 4:30 p.m.	<b>Science On the Move Session:</b> Extrusion and Value-Added Grain Processing*†	<i>Offsite – Buhler</i>
2:00 – 4:30 p.m.	<i>(preregistration required – bus departs Convention Center front entrance 2:00 p.m.)</i>	
3:30 – 5:00 p.m.	China Strategies Task Force Meeting	Board Room 2, Hilton
4:00 – 6:00 p.m.	<b>Exhibits and Centennial Lane Open</b>	Hall A (CC)
4:00 – 6:00 p.m.	<b>Poster Viewing with Authors</b>	Hall A (CC)
	<i>Poster Authors Present (even-numbered posters, 4:15 – 5:30 p.m.)</i>	
4:30 – 5:30 p.m.	Professional Development Panel Meeting	M101A (CC)

5:30 – 7:00 p.m.	Milling and Baking Division/AACCI Foundation Student and Young Professional Development Grant Meeting	L100G (CC)
6:00 – 7:00 p.m.	Biotechnology Division Business Meeting	M100H (CC)
6:00 – 7:00 p.m.	Protein Division Business Meeting	M101A (CC)
6:00 – 7:30 p.m.	Speed Mentoring Social*	M100IJ (CC)
6:30 – 9:30 p.m.	Carbohydrate Division Dinner*†	<i>Offsite – Windows on Minnesota 50th Floor, IDS Tower 710 Marquette Ave. S. Duluth, Hilton</i>
9:00 – 10:30 p.m.	<p>“Up All Night – Get Wired and Connect at a Reception with AACCI’s Milling and Baking Division”</p> <p><i>Open to all attendees. Stop by for a complimentary Irish Coffee, chat with long-time scientists, early career professionals, and students in this informal setting. The perfect way to end your day. Contributing to event is the AACCI Foundation.</i></p>	

*\*ticket required*

*†offsite location – walking distance unless otherwise noted*

# DAILY MEETING SCHEDULE AND SESSIONS .....

Meetings take place at the Minneapolis Convention Center (CC) unless otherwise noted.

## WEDNESDAY, OCTOBER 21

7:00 – 8:15 a.m.	Kansas State University Breakfast*	L100BC (CC)
7:00 – 8:30 a.m.	<b>Approved Methods Technical Committee Meetings</b>	
	<ul style="list-style-type: none"> <li>• Asian Products</li> <li>• Bioactive Compounds Methods</li> <li>• Chemical Leavening Agents</li> <li>• Physical Testing Methods</li> <li>• Pulse and Legume</li> <li>• Spectroscopic Methods</li> </ul>	Duluth, Hilton Duluth, Hilton Directors Row 1, Hilton Directors Row 2, Hilton Directors Row 4, Hilton Directors Row 3, Hilton Rochester Room, Hilton
7:00 – 8:30 a.m.	Scientific Advisory Panel	Rochester Room, Hilton
7:00 a.m. – 12:00 p.m.	Speaker Ready Room Open	M101B (CC)
7:30 – 8:30 a.m.	North Dakota State University Alumni Breakfast*†	<i>Offsite – The News Room Restaurant, 990 Nicollet Mall</i>
7:30 a.m. – 2:30 p.m.	Registration Open	Mezzanine Lobby (CC)
8:30 – 10:00 a.m.	<b>Coffee, Exhibits, and Centennial Lane Open with Poster Viewing</b>	Hall A (CC)
9:00 – 10:00 a.m.	2016 Technical Program Planning Meeting	L100E (CC)
10:00 – 11:00 a.m.	Nominating Committee Meeting	M101A (CC)
10:00 a.m. – 3:00 p.m.	AACCI PRESS Bookstore	Lower Level Lobby (CC)
10:20 a.m. – 12:00 p.m.	<b>Scientific Sessions</b>	
	<ul style="list-style-type: none"> <li>• Agents of Change and Dealing with the Unknowns of the Future – <i>Symposium</i></li> <li>• Functionality of Cereal Components – <i>Technical</i></li> <li>• Grain Components and Gastrointestinal Health – <i>Technical</i></li> <li>• New Methods in Analysis of Grain Components – <i>Technical</i></li> <li>• Non-Food Uses of Grains – <i>Technical</i></li> <li>• Pulse Ingredients in Cereal Food Processing – <i>Symposium</i></li> </ul>	M100AB (CC) M100FG (CC) L100D (CC) L100F (CC) L100H (CC) M100DE (CC) Hall A (CC)
10:30 a.m. – 12:30 p.m.	Exhibit and Poster Take-Down	
12:00 – 1:30 p.m.	Lunch Break	
12:00 – 1:30 p.m.	Engineering & Processing Division Meeting and Lunch*	M100I (CC)
12:00 – 1:30 p.m.	ICC Luncheon*	M100H (CC)
12:00 – 1:30 p.m.	Milling & Baking Division Meeting and Networking Lunch*	L100BC (CC)
12:00 – 1:30 p.m.	Nutrition Division Meeting and Lunch*	M100J (CC)
12:00 – 1:30 p.m.	Rheology Division Meeting and Lunch*	L100I (CC)
12:00 – 1:30 p.m.	Rice Division Lunch*	L100G (CC)
12:30 – 3:30 p.m.	Approved Methods Technical Committee Chairs Meeting and Lunch	Rochester Room, Hilton
1:30 – 3:45 p.m.	<b>Science On the Move Session:</b> Extrusion and Value-Added Grain Processing*† ( <i>preregistration required – bus departs Convention Center front entrance 1:30 p.m.</i> )	<i>Offsite – Buhler</i>
1:45 – 3:30 p.m.	<b>Scientific Sessions</b>	
	<ul style="list-style-type: none"> <li>• Federal Nutrition Policy: What's New and What's Next? – <i>Hot Topic</i></li> <li>• Gluten in Cereal-Based Foods—Benefits and Risks – <i>Science Café</i></li> <li>• Innovating with the Climate-Friendly Ancient Grains – <i>Symposium</i></li> <li>• Refined, Processed, Fortified, and Gluten-Containing Grain-Based Foods: Bane or Boon – <i>Deep Dive</i></li> <li>• Rice Constituents, Structure, and Effects of Processing – <i>Symposium</i></li> <li>• Wheat – A Nutritious Grain Over a Century of Plant Breeding – <i>Hot Topic</i></li> </ul>	M100FG (CC) M100AB (CC) L100F (CC) L100D (CC)
4:00 – 5:30 p.m.	<b>Closing Session, Awards, and Keynote Speaker Valeri Lantz-Gefroh</b>	L100H (CC) M100DE (CC) Grand Ballroom A-D, HILTON

\*ticket required

†offsite location – walking distance unless otherwise noted