

Cereals & Grains 23

Program Schedule Overview

Schedule as of October 6.

**Use the app or online schedule for the most current information and for full program details, including ticketed event designation.*

Tuesday, October 17		
4:00 PM - 6:00 PM	Registration Desk Open	Mahogany Foyer
7:30 PM - 9:00 PM	Elixer Mixer Challenge	Cyan
Wednesday, October 18		
8:00 AM - 11:00 AM	Poster Set-Up	Mahogany I-IV
8:00 AM - 6:00 PM	Registration Desk Open	Mahogany Foyer
9:00 AM - 10:30 AM	OPENING SESSION: Protecting Our Agronomic Future: Can a Healthy Diet Contain Processed Grain Foods?	Mahogany V-VII
10:45 AM - 12:00 PM	SESSION: Diversity, Equity & Inclusion in the Agronomics Science Space	Mahogany V-VII
	Senior Director of Diversity Equity and Belonging - Bimbo Bakeries USA; Nikki Lang	
	Director of Diversity, Equity, & Inclusion - Ardent Mills; Greg Garrett	
	University Partnerships for DEI Success; Zelia Wiley, Diversity Programs Office, College of Agriculture/KSRE	
12:00 PM - 1:15 PM	Networking Lunch	Mahogany Foyer
12:00 PM - 1:15 PM	Posters Open for Viewing	Mahogany I-IV
12:00 PM - 1:15 PM	Student Luncheon - How to Cultivate and Maintain a Professional Network	Sienna III
12:00 PM - 1:15 PM	Cereal Chemistry Editorial Board Meeting	Sienna I
1:15 PM - 2:30 PM	TECHNICAL SESSION: Ingredients I	Mahogany V-VII

	Beyond fiber fortification: the functional benefits of utilizing high amylose wheat flour in wheat-based pasta formulations.; Kathryn Harris, Bay State Milling Company	
	Functionality of Kernza (intermediate wheatgrass) in sourdough fermentation and bread quality; Brianna Iorga,	
	Physiological manifestation of the ileal-brake-effect in ileal-cannulated pigs fed wheat and sorghum-based diets; Mike Gidley, University of Queensland	
	Changes in the structure and enzyme binding of starches during in vitro enzymatic hydrolysis using mammalian mucosal enzyme mixtures; Yong-Cheng Shi, Kansas State University	
1:15 PM - 2:30 PM	TECHNICAL SESSION: Rice/Milling	Copper/Maize/Sage
	PREDICTING MILLING QUALITY OF PADDY RICE USING THE PADDYCHECK; Wes Shadow, Perten Instruments	
	Processing and end-use characteristics of a new Arkansas aromatic rice; Kaushik Luthra, Department of Food Science, University of Arkansas	
	Impact of rice cultivars commingling on milling process and quality attributes ; Bindu Regonda,	
	Parboiling of Pigmented Waxy Cereals to Enhance Viscosity Development in a Simulated Gastric Environment. **Research Council Grantee**; Annegret Jannasch, University of Arkansas	
2:30 PM - 3:15 PM	Poster Viewing with Authors Present (Odds)	Mahogany I-IV
2:30 PM - 3:15 PM	Refreshments Available	Mahogany Foyer
3:15 PM - 4:30 PM	TECHNICAL SESSION: Finished Products	Mahogany V-VII
	In vitro Digestion of Cereal Food Matrices: Investigating the Role of Food Processing on Carotenoid Isomer Bioaccessibility.; Hannah Oduro-Obeng, University of Manitoba	
	Towards healthier cookies: wheat particle size affects in vitro digestion of starch and potentially also the glycemic response; Leonardo Mulargia, KU Leuven, FBIW	
	Cereal-derived flavones contribute to stronger inhibition of Maillard reaction product formation.; Cyprian Syeunda, Texas A&M University	
	Impact of grain type used for starter culture source on composition and digestibility of sourdough bread; Kristin Whitney, Purdue University	
3:15 PM - 4:30 PM	TECHNICAL SESSION: Methods I	Copper/Maize/Sage

	Tools to Enhance Rapid Testing Platforms for Wheat α -amylase Detection. **Research Council Grantee**; Amber Hauvermale, Washington State University	
	Identifying mechanisms of wheat malt α -amylase in cereal-based food by the use of a recombinantly produced endogenous inhibitor; Carina Stoll, Technical University of Munich, Institute of Brewing and Beverage Technology	
	Food analysis for nutrition labelling - beyond composition; Mike Gidley, University of Queensland	
	Single-kernel near infrared sorting to study within sample protein variance and end-use quality of wheat; Shawn Wu, USDA-ARS CGAHR GQSRU	
4:45 PM - 5:45 PM	Technical Committee: Dietary Fiber and Other Carbohydrates	Sienna I
4:45 PM - 5:45 PM	Technical Committee: Rice Milling & Quality	Sienna I
4:45 PM - 5:45 PM	Technical Committee: Physical Testing Methods	Sienna II
4:45 PM - 5:45 PM	Technical Committee: Protein and Enzyme Methods	Sienna II
4:45 PM - 5:45 PM	Technical Committee: Soft Wheat and Flour Products	Sienna III
4:45 PM - 5:45 PM	Technical Committee: Pasta Products Analysis	Sienna III
4:45 PM - 5:45 PM	Technical Committee: Asian Products	Sienna IV
4:45 PM - 5:45 PM	Technical Committee: Bread Baking Methods	Sienna IV
5:45 PM - 7:15 PM	Opening Networking Reception - supported by Brabender	Mahogany Foyer
5:45 PM - 7:15 PM	Posters Open for Viewing	Mahogany I-IV
Thursday, October 19		
7:30 AM - 6:00 PM	Registration Desk Open	Mahogany Foyer
8:30 AM - 9:45 AM	SESSION: Advancements in Soil Health	Mahogany V-VII

	Soil Health: Origins and Current Approaches to its Conceptualization and Measurement; Andrew Margenot, University of Illinois Urbana - Champaign	
	To be announced; Dave Ollila, South Dakota Soil Health Coalition	
9:45 AM - 10:15 AM	Coffee Break	Mahogany Foyer
10:15 AM - 11:30 AM	SESSION: Flour Safety - Current Trends and Future Perspectives	Copper/Maize/Sage
	Advancements in Wheat Tempering and Cold Plasma Techniques for Pathogen Control; Shivaprasad D P, Kansas State University	
	Wheat Milling Operations: Microbial Cross-Contamination Risks During Milling and Potential Mitigation Strategy; Luis Sabillón Galeas, New Mexico State University	
	Bacteriophages for effective reduction of Salmonella and Shiga toxin-producing E. coli on wheat; Amit Vikram, Intralytix, Inc.	
	Flour Food Safety – Control Measures used in the Milling Industry; Kent Juliot, Ardent Mills	
10:15 AM - 11:30 AM	SESSION: Recent Advances in Carbohydrate Ingredient Research	Mahogany V-VII
	Intact Plant Cells- A Novel Functional Ingredient; Sushil Dhital, Monash University	
	To be announced; Lingyan Kong, University of Alabama	
	Sprouting clean label innovations- Low viscosity sprouted brown rice flour as binding, bulking and encapsulation agents; Erhan Yildiz, Paragon Pure & Rutgers University	
	To be announced; Xin Nie, Ingredion	
11:30 AM - 12:45 PM	Networking Lunch	Mahogany Foyer
11:30 AM - 12:45 PM	Posters Open for Viewing	Mahogany I-IV
11:30 AM - 12:45 PM	Student Luncheon - Mentorship Roundtable Event	
12:45 PM - 2:00 PM	TECHNICAL SESSION: Wheat/Corn New Processes for Improved End Uses	Copper/Maize/Sage

	Bran selection, a simple and low-cost strategy to improve whole meal bread quality; Wisse Hermans, KU Leuven - Laboratory of Food Chemistry and Biochemistry	
	Controlling Enzyme Activity in Whole Wheat Flour using Nonthermal Plasma Treatment; Snehasis Chakraborty, Department of Grains Science and Industry, Kansas State University	
	Comparison between Indian, US, and South American commodity corn for extractable starch yields; Shuchi Singh, University of Illinois Urbana Champaign	
	Exploiting wheat's overlooked and untapped source of gluten: the sub-aleurone; Wisse Hermans, KU Leuven - Laboratory of Food Chemistry and Biochemistry	
12:45 PM - 2:00 PM	TECHNICAL SESSION: Bioactives/Food Safety	Mahogany V-VII
	Preliminary screening of Oregon soft white winter wheats for acrylamide forming potential.; Andrew Ross, Oregon State University	
	Inactivation of foodborne pathogens by premixes and impact on flour safety; Scott Jensen, REPCO	
	Encapsulation of polyphenol-rich purple corn (Zea mays L.) pericarp extract using spray drying with different carriers ; Ahmad Ali, University of Missouri	
2:00 PM - 2:45 PM	Poster Viewing with Authors Present (Evens)	Mahogany I-IV
2:00 PM - 2:45 PM	Refreshments Available	Mahogany Foyer
2:45 PM - 4:00 PM	TECHNICAL SESSION: Ingredients II	Mahogany V-VII
	From molecules to meat substitutes: unraveling protein structure-function relationships; Sushil Dhital, Monash University	
	Characterization of the Structure and Physicochemical Properties of Isolated Starch and Dry Matter from Canadian Grown Smooth and Wrinkled Pea Cultivars; Qiang Liu, Agriculture and Agri-Food Canada	
	Physical, microstructural and protein quality of novel high-moisture meat analogues produced from blends of sunflower meal and soy protein; Ravinder Singh, Department of Food and Human Nutritional Sciences, University of Manitoba	
	Pasting and gelling properties of pulse flours in high-temperature heating influenced by both particle size and pulse crop type; Yikai Ren, University of Saskatchewan	
2:45 PM - 4:00 PM	TECHNICAL SESSION: Methods II	Copper/Maize/Sage
	Calibration and adoption of near infrared spectroscopy in corn masa flour production; Keith Scott, University of Nebraska-Lincoln	

	Ultrasound-assisted extraction of polyphenols from purple corn pericarp in deep eutectic solvents; Ravinder Kumar, University of Missouri-Columbia	
	From biomass to bioactives: profiling and antioxidant activities of polyphenols extracted from colored corn cobs and tassels; Sumit ., University of Missouri-Columbia	
	A new UHPLC-UV-MS method for detection and identification of bioactive compounds; Ana Magallanes Lopez, Cargill	
4:15 PM - 5:15 PM	Technical Committee: Chemical Leavening Agents	Sienna I
4:15 PM - 5:15 PM	Technical Committee: Yeast Evaluation	Sienna I
4:15 PM - 5:15 PM	Technical Committee: Experimental Milling	Sienna II
4:15 PM - 5:15 PM	Technical Committee: Methods for Grain and Flour Testing	Sienna II
4:15 PM - 5:15 PM	Technical Committee: Food Safety and Microbiology	Sienna III
4:15 PM - 5:15 PM	Technical Committee: Oat and Barley Products	Sienna III
4:15 PM - 5:15 PM	Technical Committee: Pulse & Legume	Sienna IV
4:15 PM - 5:15 PM	Technical Committee: Molecular Biomarkers for Grain	Sienna IV
5:15 PM - 6:30 PM	Networking Happy Hour	Mahogany Foyer
5:15 PM - 6:30 PM	Posters Open for Viewing	Mahogany I-IV
6:30 PM - 7:00 PM	Poster Take-Down	Mahogany I-IV
6:30 PM - 7:30 PM	Carbohydrate Division Meeting	Copper/Maize/Sage
6:30 PM - 7:30 PM	Hot Topics for the Future: Let's Identify Gaps in Nutritional Engineering!	Sienna I
6:30 PM - 8:00 PM	Protein Division Meeting	Sienna IV

7:00 PM - 9:00 PM	Cincinnati Section Fall Meeting	Offsite, City Works Restaurant
7:30 PM - 9:00 PM	Student Meet-Up	Offsite, Top Golf
Friday, October 20		
8:30 AM - 12:00 PM	Registration Desk Open	Mahogany Foyer
9:00 AM - 10:15 AM	SESSION: Starch Structure-Property-Nutrition Relationships	Mahogany V-VII
	High amylose wheat foods: effects on in vitro starch digestion and gut fermentation; Mike Gidley, University of Queensland	
	Physical modifications of pulse starches to diversify functionality and reduce digestibility; Yongfeng Ai, University of Saskatchewan	
	Structural features of branched and debranched starch related to physicochemical and digestibility characteristics; Luis Arturo Bello-Perez, Instituto Politecnico Nacional	
	Potential Weight Loss Effect with Ileal-Digesting Starch; Bruce Hamaker, Whistler Center for Carbohydrate Research, Purdue University	
9:00 AM - 10:15 AM	SESSION: AI Tools for Predicting Protein Functions and Baking Quality	Copper/Maize/Sage
	Harnessing AI language models for predicting protein and peptides (bio)functions; Yonghui Li, Kansas State University	
	Predicting the Rheological Properties of Flour Using Artificial Neural Networks; Anu Suprabha Raj, Kansas State University	
10:15 AM - 10:45 AM	Coffee Break	Mahogany Foyer
10:45 AM - 12:00 PM	CLOSING SESSION: Keynote Speaker Cynthia Rosenzweig	Mahogany V-VII
12:30 PM - 3:00 PM	Board of Directors Meeting	Cyan