It’s been an active year for AACC International. I’m pleased to provide a very brief overview of our future focus, current direction, and key activities. With careful consideration of the needs of AACC Intl. members, the Board of Directors’ 2011 planning process included a review of the vision and mission statements for the organization and provided the opportunity to streamline these statements as indicated below. A set of strategic imperatives was also identified and will serve as a guide for new AACC Intl. priorities. Under each strategic imperative you’ll find a listing of some of the exciting current and upcoming initiatives underway. As a member-driven organization, we encourage you to review the list and share your thoughts with the Board of Directors. Your perspectives are important. Thanks to the tremendous support and expertise of its members, AACC Intl. is a vibrant and relevant organization.

AACC International Future Focus, Current Direction, and Key Activities

Vision
To be the global scientific society for cereal grain science.

Mission
To advance the knowledge and understanding of cereal grain science through research leadership, education, superior technical service, and advocacy.

Strategic Imperatives and Highlights of Current and Upcoming Initiatives

1. Generate and disseminate the highest quality science and information on cereal grains and their products
   • Implementing new publications strategy for 2012, enhancing key resources with the addition of the multimedia benefits of CFW Plexus, raising the level of research in Cereal Chemistry, building new technical tools to support industry standards, offering book publications via e-book technology, and transforming the online interface to AACC Intl. with a redesigned AACCnet
   • Captured presentations at the annual meeting and other programs for online distribution
   • Developing new mobile applications for accessing meeting abstracts and programs
   • Building additional capabilities for electronic methods

2. Drive scientific communication, collaboration, and innovation
   • Coordinated and hosted new Ideation Round Table of industry research leaders
   • Reestablished NGO status with Codex
   • Monitoring and providing scientific input on development of definitions, regulatory issues, and funding of research
   • Held summit meeting with Grains for Health, Health Grains Forum, and ICC for future collaboration
   • Expanding scientific collaborations, with a delegation from China presenting science at the annual meeting and a proposed symposium in China
   • Developed a common supplier survey through the efforts of the Food Safety Systems Task Force

3. Facilitate the interface of the many disciplines that are involved in cereal and grain science
   • Coordinating the efforts of technical committees, divisions, and program committees
   • Identifying specialized scientific organizations for partnership opportunities
   • Working with the Coalition for a Sustainable Agricultural Workforce (CSAW) to develop a white paper on workforce sustainability issues, along with gap analysis on talent needs

4. Provide professional development
   • Supported nearly 90 students from more than 30 institutions with increased annual meeting travel awards through the Manhattan Section/AACC Intl. program
   • Established a new AACCnet Job Center for targeted, relevant positions and candidates in cereal science
   • Building on the mentorship program with new Speed Mentoring event at the annual meeting
   • Supported the establishment of a U.S. based Young Cereal Chemists Meeting coordinated by the AACC Intl. Student Division
   • Increasing short course offerings and establishing online courses

5. Ensure a vital organization
   • Initiated a plan for staff transitions over the next three years
   • Focusing on growing revenue programs and member value
   • Building necessary resources to ensure the financial health of the association
   • Creating greater awareness of AACC Intl.’s scientific excellence
During the fiscal year ending March 31, 2011, the Finance Committee, Board of Directors, staff and I continued to look for ways to invest within the society to enhance member value and increase revenue.

During the past year, AACC International has invested in several new and exciting areas: AACC International Approved Methods of Analysis online, revitalizing short courses, improving the check sample and proficiency testing program, and expanding Cereal Foods World—all to improve our ability to share quality cereal science information globally.

AACC International Approved Methods of Analysis online was launched in July 2009 and allows access to our methods electronically. Methods have been enhanced with video clips, calculators and other tools. The Technical Committee Insider keeps members up-to-date on approved methods and AACC International activities.

AACC International continually enhances its educational opportunities with short courses and workshops. Some of these courses are updated favorites, while others use cutting-edge technology to help solve our member needs.

Volunteer members and staff are working to improve our proficiency testing service to provide expanded check sample services and ISO certification.

Cereal Foods World continues to be a flagship publication, but watch as it is expanded into CFW Plexus—an interactive multimedia approach to grain-based food science.

For the year ending March 31, 2011, operating revenues exceeded operating expenses by a $289,000 net profit. This was $211,000 better than budgeted and $67,000 better than the prior year. Operating revenues of $2.4 million were $169,000 under budget but $105,000 better than the prior year. Operating expenses of $2.1 million were $380,000 under budget but $42,000 more than the prior year.

This has been a wonderful year for me as your treasurer. I would like to thank the members of the Finance Committee for their hard work this past year: Barry Mc Cleary, Debi Rogers, Arthur Bettge, and Rodney Booth.
Providing Science-based Input

AACC International is the resource for science-based approaches and responses to address current cereal science needs. We are fortunate to have wide-ranging member involvement in a variety of scientific initiatives for the association. Throughout the year we have grown our presence in the community and have worked to ensure the most up-to-date information is available for decision-making. Provided here is a snapshot of our member-driven, science-focused initiatives from the past year.

Finding a Definition for Whole-Grain Foods

The Whole Grains Working Group (WGWG) was formed to address science-based issues related to whole grains and whole-grain products. Led by Julie Miller Jones, this international group of experts represents academia, industry, regulatory agencies, and related organizations. Defining whole-grain foods was a major effort this year, with much discussion centered on evaluating the benefits and drawbacks of basing the criteria on an ounce equivalent, RACC, 100 g, or some other serving basis. Other key topics were reconstitution and recombination, international harmonization of definitions, and the importance of positioning both whole grains and fiber as part of a healthy diet. The group also submitted comments to the FDA on its proposed survey on labeling whole grains. Looking forward, plans are in place to petition the FDA concerning changes to the whole-grain health claim and to provide input to the USDA about school lunch and other government feeding programs concerning the recommendation for whole-grain cereals in these programs, which has had the unintended consequence of eliminating bran-only cereals in school meals. Since fiber was named by the Dietary Guidelines Advisory Committee as a “shortfall nutrient” and bran was “counted” as a whole-grain food in more than 80% of the epidemiological studies showing the benefits of whole grains, such recommendations need to be addressed. Subgroups based on different types of whole grains are beginning the process of characterizing the percentage of bran, germ, and endosperm for each cereal grain type in terms of average value and range of values.

Identifying Key Issues and Trends Involving Cereal Grains

The charter of the Scientific Advisory Panel (SAP) is to identify and monitor scientific and public interest in issues facing cereal and cereal-related industries worldwide, make recommendations to the Board of Directors or other panels concerning any response by AACC Intl., and otherwise strengthen the scientific stature of the association. After consolidating issues from last year’s database, eliminating some low-priority items, and adding new items identified in surveys of the membership, SAP compiled a database of 128 scientific issues and trends for 2011. The issues and trends were rated by SAP members for societal relevance, quality of existing science, and amount of existing science. The ratings were then used to prioritize the issues and trends using societal relevance as the primary criteria, followed by quality of existing science, and then the amount of existing science. The entire database can be viewed on AACCnet.

On May 17, 2011, SAP Chair Bill Atwell presented the SAP recommendations for actions on the top 20 identified issues to the Board of Directors:

1. Future Cereals Industry Workforce – Decline of Research Funding
2. Global Warming – Effects on Cereal Crops
3. Obesity – Childhood Obesity
4. Future Cereals Industry Workforce – Less Funding for Innovation Funding for innovation and funding for research (priority 1) are related, but they are not the same. Innovation is a major concern for our industrial members, and many retail and foodservice companies are attempting closer collaborations with their suppliers to provide this innovation.
5. Food Safety – Food Safety in Global Markets (i.e., adulteration of imported commodities)
6. Nutrition Claims – Sodium Reduction
7. Enhancing Grains – Genetics, Genomics for QTL Mapping for Quality Traits, Identifying Genetic Basis for Quality Traits
8. Sustainability – Wheat Supply Chain
11. Feeding the World – Quality/Availability of Farmland
12. Health – Non-starch Polysaccharides in Human Health
13. New Approved Methods – Mycotoxin and Other Microorganisms
14. Food vs. Fuel – Ethanol from Cellulose
15. Feeding the World – Increasing Grain Yield/Production
   This was the highest priority issue or trend last year and remains a major concern.
17. Whole Grains – Novel Utilization of Whole Grains
18. Nutrition Claims – Conflicts in Science and Lack of Universal Regulations
   This issue or trend is related to childhood obesity (priority 3) but is targeted specifically at product development.

As was noted during the board meeting, the highest priority issues and trends may warrant the most attention, but all issues in the database are important to some segment of the membership. The compiled database is a good resource for several committees and groups within AACC Intl. to help shape the annual meeting program and publication efforts, as well as other products and services.

Several sessions at the 2011 annual meeting featured topics related to these top 20 issues and trends, including the role of grain-based foods in the obesity epidemic, the current status and future challenges of molds and mycotoxins, connected innovation, food safety and grains, the health benefits of nonstarch carbohydrates and whole grains, genetics for improving wheat and other grains, and agricultural biotechnology and sustainability. Continuing education programs were offered on the product development
challenges of reducing sodium and increasing fiber and whole grain. Similarly, *Cereal Foods World* has included articles on sodium reduction strategies, the obesity challenge, fiber and whole grains, and food safety system issues. AACC Intl. has continued to support the Coalition for Sustainable Agricultural Workforce program to attract students and train them in the agricultural sciences. The program continues to move forward with increased activity planned for the upcoming year.

In September a group of senior executives gathered at AACC Intl. headquarters to identify and prioritize key issues facing the industry. Of their top five priorities, three were related to issues on the SAP top 20 list: science-based and consistent messages about the health benefits of grains, labeling whole grain and fiber, and food safety. The remaining two issues were the need to alleviate the negative messages associated with processed foods and to ensure a gluten-free supply chain.

SAP held its meeting during the annual meeting in Palm Springs and finalized its plans for gathering input, updating the database, and prioritizing the top issues for 2012. A survey will be sent to members at the end of 2011, and the results will be compiled in mid-January. If you would like to provide additional feedback or input, please forward your comments or suggestions to Jody Grider (jgrider@scisoc.org) by January 15, 2012.

▶ Workings of 21 AACC Intl. Technical Committees Is a Formula for Success

The association’s 21 Approved Methods Technical Committees provided many of the highlights for a report presented to the Board of Directors at the 2011 AACC Intl. Annual Meeting. Anne Bridges, who leads AACC International’s technical committees, gave an account of the progress of the 21 committees during the prior 12 months. An overview was provided in four areas:

- **Methods**: 5 committees completed methods (approved and now in the 11th Edition)
- **Method Collaborative Trials**: 12 committees have one or more collaborative method trials in progress
- **Education**: 5 committees developed symposia or workshops for the annual meeting
- **Method Enhancements**: 11 committees provided enhancements for the 11th Edition

Progress reports from the 21 AACC Intl. Approved Methods Technical Committees will be published in *Cereal Foods World* (CFW) throughout 2012, and you are encouraged to join in the work of these important committees. Following are reports on the activities of eight of the committees. Watch for others in future issues of *CFW*.

**Pulse and Legume Methods Technical Committee**

The Pulse and Legume Methods Technical Committee recently completed a full collaborative study on a new method for determining the firmness of cooked pulses. The committee will now send the method to the Approved Methods Technical Committee for final review and a vote for approval. The committee is also working on an enhancement for this method. A summary report of the method will be published in a future issue of *CFW*, and the method is expected to be published in the 11th Edition of the AACC Intl. *Approved Methods of Analysis* in 2012. The committee is now surveying water absorption methods for pulse flour and hopes to develop a collaborative trial. They are also considering a symposium in the pulse and legume topic area.

**Protein and Enzymes Methods Technical Committee**

The initial results of the collaborative study on gluten quantitation were discussed at the 2011 AACC Intl. Annual Meeting. The Protein and Enzymes Methods Technical Committee began this process at the 2009 meeting. The study was organized so that two ELISA methods were tested: the RIDASCREEN Gliadin R7001 for the determination of prolamin in raw and processed foods (sandwich assay) and the RIDASCREEN Gliadin competitive R7021 for the determination of partially hydrolyzed prolamin in fermented foods. The aim was to validate these ELISA methods as an AACC Intl. Approved Method. Sixteen labs from all over the world were selected to participate in the study. Two sample series were prepared by the German Research Center for Food Chemistry (Peter Koehler). Sample series 1 contained corn flour, bread, and an extruded snack, with a range of gluten concentration levels. This sample series was analyzed using the R5 sandwich ELISA. Sample series 2 was analyzed by the R5 competitive ELISA because it contained fermented samples with partially hydrolyzed gluten, such as beer, starch syrup, and sourdough. Altogether 30 samples were sent to the participating labs. The results will be tabulated and sent to the Statistics Advisory Committee for review, and the committee will complete a formal review before sending the method to the Approved Methods Technical Committee for final review and a vote. Watch for an article describing the collaborative trial and the final results in a 2012 issue of *CFW* and in the 11th Edition of the AACC Intl. *Approved Methods of Analysis* online.

**Physical Testing Methods Committee**

Members of the Physical Testing Methods Committee (PTMC) have been busy during the past year. “Our committee has successfully completed three video enhancements, which are now available with their respective Approved Methods,” reported Elaine Sopiwnyk, chair of the PTMC. This includes the Chopin Alveograph, Consistograph, and SDmatic methods. “We are also working on video enhancements for the Brabender amylograph, farinograph, and extensograph and Perten falling number. Our committee separated the existing farinograph method (54-21.01) into two separate methods to prevent confusion among users, as the previous method included two different procedures, constant...
flour weight and constant dough weight, which may not yield identical results. Along with this, we have renamed the farinograph methods and two other methods to describe the scope of the methods more clearly. The new farinograph method names and numbers are farinograph 54-21.02: Rheological Behavior of Flour by Farinograph—Constant Flour Weight Procedure and 54-22.01: Rheological Behavior of Flour by Farinograph—Constant Dough Weight Procedure. The other two name changes are for Mixolab 54-60.02: Determination of Rheological Behavior as a Function of Mixing and Temperature Increase in Wheat Flour and Wheat Meal by Mixolab and SDmatic 76-33.01: Damaged Starch—Amperometric Method by SDmatic. A collaborative study on the Pertem doughLAB method is scheduled for startup. There may still be time for labs that are interested to sign up and participate. Please contact Mark Bason (mbason@pertem.com) for more information. Watch for this new AACC Intl. method in 2012!

Pasta Products Analysis Technical Committee

The Pasta Products Analysis Technical Committee is working on new methods to measure the cooking time and instrumental firmness of spaghetti. This committee will provide more detail than AACC Intl. Approved Method 66-50: Pasta and Noodle Cooking Quality—Firmness and will be tailored to pasta only. Work has been conducted evaluating factors that affect the measurement of cooked firmness of spaghetti and a proposal for a standard method that ensures excellent interlaboratory results. This preliminary work has been published in Cereal Chemistry (M. J. Sissons, L. M. Schlichting, N. Egan, W. A. Aarts, S. Harden, and B. A. Marchyllo. Cereal Chem. 85:440-444, 2008). Using this as a basis, the committee has prepared easy-to-follow methods to measure the cooking time of pasta and cooked firmness using the TA.XT2 texture analyzer. The instrument presents a quantitative comparison between labs. The committee is looking at a range of cooking times (three levels) in addition to diameter variables of tested pasta sizes. The basic principles of the cooking method were approved by the committee. The committee discussed doing some tests before the collaborative trial for the firmness method is organized. Once the tests are completed, laboratories interested in participating are welcome to sign up. Please contact Mike Sissons (mike.sissons@industry.nsw.gov.au) if your lab would like to participate. A video of a method will be created and used for collaborative trial instructions and will be posted as an enhancement to the method when it is posted to the 11th Edition of the Methods of Analysis.

Experimental Milling Committee

The Experimental Milling Committee voted to approve the CD1 Experimental Milling Method after a review of the related milling data and statistical analysis from the collaborative study. This is the first step in the approval process. The method will now move to the Approved Methods Technical Committee for review. An article with the results of the collaborative trial will appear in a future issue of CFW as well as the 11th Edition Approved Methods of Analysis online when it is posted in early 2012. The committee will now focus on two enhancements: a temper water calculation table and a video of the procedure.

Dietary Fiber and Other Carbohydrates Committee

The Dietary Fiber and Other Carbohydrates Committee completed the new dietary fiber method that helps labs quantitate dietary fiber per the Codex definition as insoluble and soluble fractions and total dietary. Method 32.50.01: Determination of Insoluble, Soluble, and Total Dietary Fiber (Codex Definition) by Enzymatic-Gravimetric Method and Liquid Chromatography was approved by the Approved Methods Technical Committee in August 2011. A report on the collaborative study appears in this issue of CFW and will also be posted with the method in the 11th Edition of the Approved Methods of Analysis by January 2012.

Bread Baking Methods Technical Committee

The Bread Baking Methods Technical Committee organized a C-Cell workshop for the 2011 AACC Intl. Annual Meeting directed by worldwide expert on the instrument Martin Whitworth of Campden BRI. The immediate goal of the committee was to get users together to discuss applications and techniques with the objective of developing a C-Cell guideline method in 2012. A handbook for C-Cell users, to be published by AACC International PRESS, is also on the agenda of the Book Committee and is supported by the Bread Baking Committee. The Bread Baking Methods Committee also approved a new “Bread Scoring Guideline” that will now proceed to the Enhancements Review Committee (ERC) for final evaluation. This photo-enhanced guideline will be published in the 11th Edition of the Approved Methods of Analysis online soon after the ERC completes its work. This committee is also preparing a bread-baking video for the 11th Edition of the Approved Methods of Analysis. Watch for it in 2012.

Bioactive Compounds Methods Committee

The Bioactive Compounds Methods Committee completed a collaborative study for the new method on the determination of total carotenoids content. The committee is reviewing the results from 15 labs in 4 countries. The data are under statistical review and will be voted on by the committee upon completion. A mini-collaborative study on in vitro bile acids binding is underway. Several working groups in this committee are identifying potential methods for bioactives in grains, including ferulic acid and its derivatives and antioxidants. Long term, the committee will be working on the measurement of biological effects and bioavailability in vivo rather than just quantification of bioactives.

Continuing Focus on Seven Scientific Initiatives

AACC Intl. has long been a resource for technical information and a pipeline for presenting cutting-edge research. We continue this tradition with a focus on the core of the organization. AACC Intl. is continuing its focus on the following seven key scientific initiatives:

- Biotechnology & Sustainability
- Chemistry & Interactions
- Engineering & Processing
- Food Safety & Regulatory
- Health & Nutrition
- Ingredients & Innovations
- Quality & Analytical Methods

These key scientific initiatives have guided the association in providing members with relevant information, strong scientific communities, and significant opportunities for disseminating research findings.
The AACC Intl. Food Safety Systems Task Force (previously the Audits Task Force) is a group of experts and shareholders in the area of food safety systems. Two working groups have been collaborating to develop and deliver the Common Supplier Survey and Audit Scheme Guidance Document.

The survey working group demonstrated the Common Supplier Survey at Solutions Central during the annual meeting. It is now available on AACCnet as a free resource and download, with the hope that organizations will adopt this as their new supplier survey. This single comprehensive survey can be filled in by a manufacturer once and shared with its suppliers, eliminating redundancy and wasted resources.

A second working group is creating the Audit Scheme Guidance Document, in which this group of experts will review the ISO 22000 standard line by line, providing interpretation and identifying where sharing best practices may be beneficial to the industry. The output will be a web-based resource where individuals preparing for certification can find the Audit Scheme Guidance Document. The goal is to establish a secure social network-based tool that allows the industry to collaborate through communication of best practices and important considerations for the organization as they build their food safety programs.

The AACC Intl. Food Safety Systems Task Force held a Hot Topic session at the 2011 AACC Intl. Annual Meeting to provide an update on its efforts and deliverables and discuss priorities and the next steps. During the session, the attendees divided into five breakout groups on the following topics: collaboration, training, standard methods, guidance documents, and white papers. Discussions focused on current and future opportunities, challenges, resources need, related AACC Intl. strengths, and potential volunteers or partners. Next, each of the five groups gave a recap of their discussion. The task force then met the following day to identify priorities and develop strategies for moving forward.

In September 2011 a special Industry Ideation Roundtable involving members of AACC Intl. and key research leaders from top international food companies took place. Thanks to the work of Gene Wisakowsky, Lydia Midness, Rob Hamer, and Don Sullins, along with staff, the attendees were able to create an open dialogue about the prioritization, key areas of high interest, and relevancy of AACC Intl. in today’s industry. This group succeeded in setting the stage for a wealth of opportunities for AACC Intl. as well as our members and positioning the organization in the forefront of the industry. This meeting was a stepping-stone for AACC Intl. to identify the critical needs of the industry and develop responses, with the help of the Scientific Advisory Panel, to the key issues members are concerned about.

The recent meeting resulted in the creation of six focus topics:

• Health benefits of grain consumption (whole grains, fiber, and phytonutrients)
• Alleviating negative messages associated with processed foods
• Food safety
• Labeling whole grain/fiber
• Gluten-free supply chain
• Grain cultivars

AACC Intl. plans to work with our various committees and volunteers groups to identify possible responses related to these focus areas and develop new solutions in 2012.
Creating Connections and Offering Challenging Opportunities

Providing opportunities for professional growth and development is key to the Professional Development Panel’s (PDP) efforts. This past year, the PDP, chaired by Pierre Faa, built on its established Best Student Research Paper Competition, initiated “Speed Mentoring” during the annual meeting, and continued support for matching mentors and protégés in the field.

The Speed Mentoring event was a fast-paced, interactive opportunity to bring together potential mentors and protégés. The quick exchange format, guided by Bill Atwell, allowed those seeking career and research guidance to hear about the experiences of others and potentially find a long-term mentor/protégé match. More than 20 members participated during the meeting, and all indicated they really enjoyed the opportunity to experience this unique format for networking. Watch for this activity again in 2012 and make plans to participate. Also, the ongoing Mentoring Program successfully matched nearly 20 members for year-round mentoring activities. New to this year’s effort was a simplified survey form for the matching process, which helped streamline submissions by the mentors and protégés and provided a quick format for the PDP to make the matches.

The Best Student Research Paper Competition yet again reached its objective and challenged students to demonstrate superior presentation skills, while highlighting some of the most outstanding research conducted and presented by student members during the annual meeting. The session drew a standing-room-only audience during the competition, a definite sign of the value of this well-established event. A listing of the excellent slate of finalists and winners is provided below, the PDP was able to provide $6,400 in awards to these students thanks to the generous support of Cargill Inc., CSM NV, DSM Food Specialties USA Inc., Frito-Lay Inc., General Mills Inc., ICL Performance Products LP, Kellogg Co., The Kroger Co., McCormick & Co Inc., and Harlan Bakers.

The PDP continues to look for meaningful opportunities for member development and is discussing several new initiatives for reaching out to members for the year ahead.

Highlighting the Best Student Research

The objectives of the Best Student Research Competition are to challenge students to demonstrate superior presentation skills, 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. Six students advanced to the final round of competition in Palm Springs, CA, during the AACC Intl. Annual Meeting. Congratulations to the 2011 winners and finalists:

First Place Winner: Leonnard Ojwang, Texas A&M University

Second Place Winner: Daniel Ramseyer, ConAgra Mills (formerly Washington State University)

Third Place Winner: Byung-Hoo Lee, Purdue University

Finalists: Hyma Gajula, Kansas State University; Elena Lutz, German Research Center for Food Chemistry; and Sandra Mandato, UMR IATE

Pictured from left to right: Daniel Ramseyer, Leonnard Ojwang, Byung-Hoo Lee, Sandra Mandato, Hyma Gajula, and Elena Lutz.
Investing in Our Future Through Student Travel Awards

Ensuring a highly valuable student experience in AACC Intl. can be the inspiration for developing a life-long career in cereal science. With the annual meeting as the perfect setting for AACC Intl. to nurture and encourage emerging leaders, the board decided to make a significant investment this year, and in future years, to provide additional funding and staff support to the successful Manhattan Section travel awards program. With the additional support from AACC Intl., nearly 90 travel awards of $400 were provided to students in 2011, representing more than 30 institutions worldwide.

The following student members received 2011 Travel Awards. Congratulations to our newest scientists—we look forward to their active participation in AACC Intl. for years to come.
Driving Invention with Innovation

In 2011 AACC Intl. again offered student members the chance to compete in the Student Product Development Competition. Organized by the AACC Intl. Student Division, coordinated by student member Yongfeng Ai from Iowa State University, and judged by representatives from Cargill, Kellogg Co., Starquest F.O.O.D., Frito Lay, General Mills Inc., and Procter & Gamble, the 2011 student teams represented the innovative spirit that drives invention and progress in the grain-based foods industry. It was a tough competition again this year, and the scores were very close. The Student Division was able to provide $6,600 in awards for the following winners and finalists thanks to the generous support from Caravan Ingredients, Cargill Parkers Lake Food Technology Ctr., ConAgra Mills, David Michael & Co., General Mills Inc., Kellogg Co., Megazyme Intl Ireland Ltd., Procter & Gamble, Starquest F.O.O.D. Consulting LLC, and TIC Gums Inc.

Building Experience Through the New Young Cereal Chemists Meeting

The great success of the European Young Cereal Scientists and Technologists Workshop inspired young cereal scientists in North America to hold their own meeting. On July 11–12, 2011, the first Student Division-sponsored Young Cereal Chemists Meeting took place at Kansas State University in Manhattan, KS. A total of 33 students from Iowa State University, Purdue University, the University of Arkansas, the University of Autonoma de Sinaloa, the University of Illinois, the University of Nebraska, and Kansas State University participated. The meeting began with a meet-and-greet event followed by extensive tours of the GSI Hal Ross Flour Mill, Bioprocessing and Industrial Value Added Program (BIVAP), Extrusion Lab, Feed Mill, KSU Baking Labs, MMSL, and American Institute of Baking (AIB). The students got a hands-on look at world-class facilities and equipment.

In an effort to open the lines of technical communication between the students, three roundtable sessions were held on Innovation and Emerging Trends in Food Processing R&D; Bioprocessing and Renewable Resources; and Beginning Your Graduate Program. Lawrence Johnson, professor and director of the Center for Crops Utilization Research (CCUR) at Iowa State University, led the roundtable session on bioprocessing and renewable resources. Sajid Alavi, associate professor of extrusion processing at KSU GSI, led the roundtable session on Innovation and Emerging Trends in Food Processing R&D. The third roundtable was moderated by the attending AACC Intl. Student Division officers as they offered guidance to students beginning their graduate programs.

The meeting ended with a poster competition, and Blossom Seghel (KSU) was chosen as the winner for her poster “Estimating the Residue Deposition of Grain Protectants in Stored Wheat Based on Insect Responses.”

First Place Winner: Kansas State University. Marc Bianchi, Ashley Pruett, and Elyse Buckley
Product: Crunchums (popsorghum ball)

Second Place Winner: Texas A&M University. Frederico Barros, Archana Gawde, Tom Jondiko, Victor Taleon Alban, and Liyi Yang
Product: Pulcers (multigrain chips)

Third Place Winner: Texas A&M University. Taehoon Kim, Leonard Ojwang, Karla Siska, and Yunus Tuncil
Product: Trigrano (multigrain crackers)

Finalist: University of Florida. Gayathri Balakrishnan
Product: Gluten-free Fiber-enriched Chia Muffin

Finalist: University of Arkansas. Emily Arijaie, Martha Hunt, Irene Pagana, Srinivas Rayaprolu, Patrick Rodgers, and Jack Teague
Product: Bran Knew (complete breakfast muffin)
Celebrating 10 Years of EYCSTW Success

The 10th European Young Cereal Scientists and Technologists Workshop (EYCSTW) was a grand success. Taking place on the Viikki Campus, Helsinki, Finland, May 23–25, the workshop gathered 43 participants from around the world to discuss and celebrate the future leaders of cereal science. The program invited two former attendees of EYCSTW to present the introductory keynote address. The students also had the opportunity to visit the University of Helsinki and the Technical Research Centre of Finland (VTT).

The first day brought them to the new Primula Bakeries production plant in Järvenpää. The plant boasts an impressive carbon neutral facility that minimizes emissions using state-of-the-art technology and buys emission quotas from a wind-powered electric plant. During the second day of the workshop, the Best Poster Award was presented to Cindy Petitjean of AgroTech Paris for “Prediction of the Hydration of High Fiber Doughs.”

The final day highlighted the Best Presentation Award, given to Reetta Kivelä for her work in β-glucan oxidation. The success of this year’s gathering ensures the next 10 years will be just as fascinating. The upcoming EYCSTW will take place May 9–11, 2012, in Barcelona, Spain.

Offering Career Connections Through New AACCnet Job Center

Connecting members with the right opportunities is key to the AACC Intl. mission. To continue to support this vibrant discipline and provide a platform for connecting the best in grain science with the right professional opportunities, AACC Intl. launched a comprehensive online Job Center in 2011. The new AACCnet Job Center is the best targeted tool available for bringing job seekers and employers in the grain-based food industry and cereal science fields together.

Tired of searching through hundreds of job postings to find your next opportunity? Reviewing too many resumes that don’t meet your basic criteria for candidates?

Your search is about to become a whole lot easier…

The new AACCnet Job Center is the only targeted tool available for bringing job seekers and employers in the grain-based food industry and cereal science fields together.

Job Seekers

- Find targeted opportunities in the grain-based food industry and cereal science fields.
- Post your resume anonymously.
- Create job alerts.
- Do it all in less time than it takes to search through job postings on mass job boards.

Employers

- Easily post your jobs.
- Search the resume bank to access highly-qualified, relevant candidates.
- Receive 20% off any job posting option as an AACC Intl. member. Enter coupon code “AACCIMember2011” to apply discount.

Check out this simple, targeted and relevant tool first-hand at www.aaccnet.org/jobcenter and start your search today!
Connecting the Cereal Science Community

The AACC Intl. Annual Meeting is a great opportunity for cereal scientists to gather and exchange information face-to-face. This year the meeting was better than ever, with a variety of Hot Topic sessions, short courses, posters, Science Cafés, and more. We welcomed more than 1,100 attendees from around the world to Palm Springs, CA. Students, professors, and industry professionals shared their expertise on wide-ranging topics from food safety to nutritional guidelines, and everything in between. We’re including a photo spread of this year’s meeting to show just how vibrant the event was. Year-round Divisions and Sections are also active and engaged, providing another path for members to connect with areas of specific interest or region.

“A meeting you have to attend to be on top of cereal innovation.”

“Every year the quality of the scientific program gets better.”

AACC International President Barry McCleary welcomes attendees to the 2011 Annual Meeting during the Opening General Session.

Award recipients (l-r) Janette Gelroth, Jinsong Bao, Jon Faubion, and Matthew Morrell chat before the Opening General Session.

The exhibit hall was full during the Grand Opening Exhibition.

Chair of the Board Khalil Khan receives his Presidential Scroll and a thank you for his service from Barry McCleary.

Judges get to sample products and talk with the student innovators during the Student Division Product Development Competition.

Premeeting workshops offer extra educational opportunities for meeting attendees.
Matthew Morrell (right) receives the Phil Williams Applied Research Award from award namesake Phil Williams (middle) and Barry McCleary.

Poster authors presented their findings during several dedicated poster viewing times.

The exhibit hall featured many exhibitor sponsored prizes, here Arla Foods Ingredients awards an IPad2 to a lucky attendee.

Barry McCleary (center) honors the 2010-2011 Board of Directors, (l-r) Khalil Khan, Debi Rogers, Laura Hansen, Art Bettge, Gerard Downey, Bruce Hamaker, Craig Morris, and Lydia Tooker Midness. Not pictured Rodney Booth.

The AACC Intl. PRESS bookstore was busy the last day as everyone made their last-minute purchases.

An enthusiastic Debi Rogers receives the presidential gavel from Barry McCleary and begins her term as president of AACC International.
Temperatures Were Hot – But the Meeting Was Hotter!

While the temperatures outside soared above 100°F (38°C), new research, the latest trends, and hundreds of new products and services at the 2011 AACC Intl. Annual Meeting kept things just as hot inside. More than 1,200 attendees and guests from 39 countries and representing 513 companies gathered in sunny Palm Springs, CA, October 16–19.

From the packed Opening General Session to the standing-room-only Closing Keynote, AACC Intl. Annual Meeting attendees were treated to a fabulous four days of science and networking. The exhibit floor was lively, with great conversations and new connections made with vendors and services. Poster sessions were crowded, with more than 240 posters to peruse and discuss with authors, including a new separate poster time with student presenters. This year’s annual meeting continued the successes from 2010, including the innovative and interactive Science Cafés and PosterTalk Sessions, sparking great conversations and debate. The extended session times allowed attendees to pack even more great research into the four-day meeting.

The meeting often got hotter as the air cooled off at night and special events were offered, including the Young Professionals Networking event (sponsored by the AACC Intl. Foundation Joe Warthesen Fund), the Student Division Dinner and Social, the Cereals&Europe Section Dinner, the Carbohydrate Division Dinner, and many trips to beautiful downtown Palm Springs.

Innovative Additions to the 2011 Annual Meeting

This year’s annual meeting introduced several innovations and advances. A mobile app was introduced for the 2011 meeting, complete with access to the abstracts, the full program schedule, a listing of exhibitors, and the chance to create a personal schedule of events. More than one-third of meeting attendees downloaded and utilized the new mobile app.

Another advance for the meeting was the recording of more than 80 of the sessions, which are now available online. The recordings, made with author approval, provide an excellent way for AACC Intl. meeting attendees to review the sessions they saw during the meeting or perhaps view a session they missed. This also allows those unable to make it to the meeting the chance to access some of the scientific research available onsite. Visit the AACC Intl. Meeting Website to view a full listing of available presentations.

New Tools Discovered in Solutions Central

Meeting attendees got a first look at many of the new products and services offered by AACC Intl. in Solutions Central located in the exhibit hall. Three hundred meeting attendees stopped by Solutions Central to complete a challenging quiz discussing some of the new tools available (the majority of our “grain brains” got a perfect score!) and received their AACC Intl. hat.

Solutions Central was home to demonstrations of many new tools, including the new eBooks available for institutional subscription, the just-introduced Common Supplier Survey, and the opportunity to learn about the new CFW Plexus. Attendees could also learn about membership and the AACC Intl. Foundation, get information on the 2012 AACC Intl. Annual Meeting, view the AACC Intl. Approved Methods, sign up for the check sample program, check out the new AACCnet Job Center, and browse the latest titles from AACC International PRESS.

“This meeting has the latest research and, increasingly, the highest quality of cereal-based research available.”

Special Thanks to the 2011 AACC Intl. Program Planning Team!

2011 Program Team Chair
Deirdre Ortiz, Kellogg Company, U.S.A.

2011 Program Team Vice Chair
Art Bettge, ADB Wheat Consulting, U.S.A.

Scientific Initiative Track Chairs and Vice Chairs

Analytical Methods & Quality
Chair: Sean Finnie, Cargill, U.S.A.
Vice Chair: Edward J. Souza, Bayer CropScience LP, U.S.A.

Biotechnology & Sustainability
Chair: Baninder S. Sroan, Nestlé R&D, U.S.A.
Vice Chair: Michael J. Giroux, Montana State University, U.S.A.

Cereal & Polymer Chemistry
Chair: Koushik Seetharaman, University of Guelph, Canada
Vice Chair: Andrew E. McPherson, Kraft Foods, U.S.A.

Engineering & Processing
Chair: John M. Mathew, Frito-Lay, U.S.A.
Vice Chair: Clyde Don, Foodphysica, The Netherlands

Food Safety & Regulatory
Chair: Dirk E. Maier, Kansas State University, U.S.A.
Vice Chair: Rangan Chinnaswamy, USDA GIPSA, U.S.A.

Health & Nutrition
Chair: Brinda Govindarajan, McDonald’s Corporation, U.S.A.
Vice Chair: S. Shea Miller, Agriculture & Agri-Food Canada, Canada

Ingredients & Cost of Goods Sold
Chair: Elizabeth A. Arndt, ConAgra Foods Inc., U.S.A.
Vice Chair: Rajen S. Mehta, SunOpta Ingredients Group, U.S.A.
The AACC Intl. Annual Meeting delivers the latest science and trends—and many of the latest trends and industry concerns are addressed through the Hot Topic sessions. On Monday, the Food Safety and Grains Session discussed microbiological concerns in grains and the impact of recalls on businesses. A representative of the USDA shared his perspective on the stability of deoxynivalenol during the preparation of wheat-based food products.

The 2010 Dietary Guidelines were addressed Tuesday, with an overview of the guidelines and their application to dietary intake recommendations and identification of gaps in the literature. The session also discussed the role of different food industry sectors in translation of the recommendations to enable consumers to meet these guidelines. Also presented on Tuesday was a Food Safety Systems Update and RIP Session. This hot topic included an overview of the new Common Supplier Survey, which was demonstrated at the annual meeting, and a preview of the Audit Scheme Guidance Document. Both products were developed by the Food Safety Systems Task Force. The audience then broke into small groups to identify and prioritize needs for white papers, training, collaborations, standard methods, and guidance documents.

The Hot Topic sessions wrapped up Wednesday with a look to the future—Preparing for the 2015 Dietary Guidelines: Attributes of Refined Grains, Added Fibers and Bran. Co-sponsored by ILSI, this session provided point-counterpoint presentations on the nutritional and culinary impact of refined grains, whole grains, and added fibers and bran in the diet.

“\textit{It was a very worthwhile meeting to go to. The technical sessions and posters are always cutting edge and the best way to be updated on new research, regulations, and trends to be aware of.”}

Closing with Connected Innovation and the “Power of Many”

A decade ago an idea for a new product or extension to a current product line that was sent into General Mills would have been flatly rejected. Now General Mills is an industry leader in soliciting new and novel ideas from outside sources. The difference? As keynote speaker Bernhard van Lengerich discussed, General Mills has accepted the great value in connected innovation and embracing the ideas and solutions of others.

Van Lengerich discussed some of General Mills’ latest programs that connect innovations from around the food industry. These include the new online General Mills Worldwide Innovation Network (G-WIN) program and the simple “deck of cards” containing “problems” General Mills employees carry with them to share with scientists and other industry members. General Mills has found great success in this new approach, with many successful new products and line extensions. Van Lengerich encouraged everyone in the industry to think about what connected innovation could do for their companies.

Encouraging Local and Scientific Connection Points at the Meeting and Year-Round

AACC Intl. Divisions and Sections have been active and engaged throughout the year and in conjunction with the annual meeting to provide a unique connection point for members. Here are highlights of some of the activities that took place in 2011.

The Carbohydrate Division helped plan and moderate two symposia and two science cafés at the AACC Intl. Annual Meeting. The two symposia were “Advances in Genetics for Quality, Functionality, and Nutrition of Wheat and Other Grains” and “Recent Advances in Understanding Gluten Structure.” The science cafés provided forums to discuss Carbohydrates and Colonic Health and In Vitro Digestion Models for Cereals and Cereal-based Ingredients.

During the annual meeting, the Engineering and Processing Division held two symposia on processing challenges for health-promoting foods. The topics included process challenges and potential solutions, grain-based and health-promoting snack foods, and challenges in creating, preserving, and enriching the bioactivity of cereal components.

The Milling & Baking Division held its Spring Technical Conference May 18–20 in Bloomington, MN. The theme was “Field to Mill to Oven—Meeting the World’s food Demands.”

The Protein Division sponsored the symposium Protein Enrichment in Cereal Products at the annual meeting. The symposium focused on the challenges and need for enrichment of current cereal products with plant proteins. It also covered the many industry trends in enriching the food products of tomorrow.

The Student Division held its first Young Cereal Chemists Meeting at Kansas State University in Manhattan, KS. The workshop, held July 11–12, 2011, gave graduate students the opportunity to interact with their peers, share up-to-date research, and tour world-class facilities in the area. The division is discussing making the meeting a biannual event, with each meeting taking place at a different university.

The Cincinnati Section and the USDA Soft Wheat Quality Laboratory hosted the 58th Annual Research Review in March. During the review, attendees were invited to participate in a survey of soft wheat quality targets.

The Cereals&Europe Section held its Third International Spring Meeting 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.

The Pacific Northwestern Section held its annual meeting in conjunction with the Pacific Northwest Wheat Quality Council and the Western Extension Research Activities-1009 January 26–28 in Seattle, WA. More than 85 attendees participated. An update from the Barley Foods Council was provided along with a review of cereal chemistry and an update on oxidative gelation as a function of millstream.

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## 2011 AACC International Exhibitors

AACC International was pleased to welcome more than 125 exhibitors from around the world to the 2011 AACC International Annual Meeting. For more information on these exhibitors, including company descriptions and contact information, visit http://meeting.aaccnet.org.

* AACC International Corporate Member

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AACC Intl. is committed to providing members with significant and relevant research. Our premier journal, Cereal Chemistry, again saw an increase in its citation index factor this year and is in the process of developing several new initiatives, including focus issues, to continue this trend. Four new AACC Intl. eBooks are now available, offering expanded access to the scientific information you need most. Cereal Foods World has also been undergoing a transformation through development of an interrelated multimedia presence—CFW Plexus—that will launch in 2012. In addition, our professional development programs provided practical training opportunities, as well as emerging issue updates and strategies for future success in the food industry. Below are the highlights.

➤ Impact Factor for Cereal Chemistry Rises Again in 2011

The Impact Factor for Cereal Chemistry rose to 1.422 this year according to the ISI Journal Citation Reports. This is the fourth straight year that Cereal Chemistry’s Impact Factor has risen.

Top 10 Downloaded Cereal Chemistry Articles Published in 2011

1. Zein Extraction from Corn, Corn Products, and Coproducts and Modifications for Various Applications: A Review
   Timothy J. Anderson and Buddhi P. Lamsal
2. Laboratory Milling Method for Whole Grain Soft Wheat Flour Evaluation
   Mary J. Guttieri, Edward J. Souza, and Clay Sneller
3. Distribution of Granule Channels, Protein, and Phospholipid in Triticale and Corn Starches as Revealed by Confocal Laser Scanning Microscopy
   Sabaratnam Naguleswaran, Jihong Li, Thava Vasanthan, and David Bressler
4. In Vitro Digestion of RS4-Type Resistant Wheat and Potato Starches, and Fermentation of Indigestible Fractions
   Lilian U. Thompson, Clodualdo C. Maningat, Kyungsoo Woo, and Paul A. Seib
5. Relationship Between Soft Wheat Flour Physicochemical Composition and Cookie-Making Performance
   Malena Moiraghi, Leonardo Vanzetti, Carlos Bainotti, Marcelo Helguera, Alberto León, and Gabriela Pérez
6. Methods for Characterization of Residual Starch in Distiller’s Dried Grains with Solubles (DDGS)
   Sathaporn Srichuwong and Jay-lin Jane
7. Sulfur, Protein Size Distribution, and Free Amino Acids in Flour Mill Streams and Their Relationship to Dough Rheology and Breading Traits
   Ya Liu, Jae-Bom Ohm, Gary Hareland, Jochum Wiersma, and Daniel Kaiser
8. Distribution of Total, Water-Extractable, and Water-Extractable Arabinoxylans in Wheat Flour Mill Streams
   Daniel D. Ramseyer, Arthur D. Betige, and Craig F. Morris
9. Comparison Between Potassium Bromate and Ozone as Flour Oxidants in Breading
   Harkanwal P. S. Sandhu, Frank A. Manthey, Senay Simsek, and Jae-Bom Ohm
10. Antioxidant Activity and Phenolic Content of Air-Classified Corn Bran
    George E. Inglett and Diejun Chen

➤ Publish Your Research with AACC Intl. to Reach the Largest Group of Cereal Science Professionals in the World

AACC Intl. wishes to thank all the authors who publish their innovative research in AACC Intl. journals. Publish your research with the organization dedicated to advancing grain science worldwide.

➤ New Cereal Chemistry Cover Symbolizes Continued Dedication to Innovative Science

Watch for exciting changes coming for Cereal Chemistry in 2012. A special focus issue will bring together the top researchers in a key area of our science. You’ll see more color and a continuation of the high standards set by the Cereal Chemistry editorial board.

➤ New Batters and Breadings Book and Online Delivery

Arrive in 2011

The highly anticipated new edition of AACC Intl.’s Batters and Breadings in Food Processing delivered just in time for the annual meeting in Palm Springs and was a popular item in the exhibit hall and bookstore.

Online eBooks arrived in October, with the first four AACC International PRESS titles joining Cereal Chemistry’s online platform. Principles of Cereal Science and Technology, Second Edition; Oats: Chemistry and Technology, Second Edition; Wheat: Chemistry and Technology, Fourth Edition; and Carbohydrate Chemistry for Food Scientists, Second Edition are the first books available for individual chapter purchase and company subscription access, just like Cereal Chemistry.

“AACC Intl. PRESS books online now have the same features and search functionality as Cereal Chemistry,” states Steve Nelson, executive vice president of AACC Intl. “Companies will be able to offer desktop access to all their scientists and technical staff and the integrated search provides book content results and Cereal Chemistry results together in one stream. In addition, the books online will have the same special features as Cereal Chemistry. Citation alerts, RSS feeds, custom-saved search, and Cross-Ref connectivity are all possible with online books. We began with textbooks and the monograph series because they are such key resources for industry and students.” Watch for other series coming soon, including key references and ingredient handbooks.
“We will also be working with our industry partners on an innovative new textbook delivery model for students,” says Nelson.

Presenting an Interwoven Approach Through *CFW Plexus*

During the past year AACC Intl. has been working on expanding its publication reach through the development of *CFW Plexus*, an interwoven online publication that includes online *CFW*, research papers, webcasts, meeting presentations and voice-over slide presentations, and videos. This multimedia approach contributes to the development of a more robust, broad-based information resource and builds more interconnectivity across a variety of information sources. This translates to more options for sharing your research and information. Content and subscriptions are now being accepted—be the first to sign up for a subscription to this innovative publication.

“I enjoyed the level of expertise available.”

2011 Chemical Leavening Attendee

Stimulating Professional Development

Attendees of an AACC Intl. continuing education programs in the past year know the value of professional development. These programs provide the perfect basic training tools for new associates and a resource for anyone working with a new ingredient or application. They also focus on emerging issues and strategies for future success in the food industry. This year’s offerings included a U.S. Regulatory Summit, Breakfast Cereals, Food Extrusion, Sodium Reduction in Grain-based Foods, Technology of Batters and Breads, Chemical Leavening, and Product Development Challenges: Reducing Sodium and Increasing Fiber and Whole Grains. More than 120 attendees and 40 faculty experts participated in programs this year. With 2012 just around the corner, make a New Year’s resolution to invest in yourself in the coming year—stay tuned to www.aaccnet.org/continuingeducation and plan now to attend an offering in 2012.

“I learned a lot of new information that will immediately transfer into application work.”

Angela Sabbe, Savory Solutions Technologist, Sensient

A Texture Technologies ad appeared here in the printed version of the journal.
Honoring Member Expertise and Contributions

It is a privilege to congratulate AACC Intl.’s prestigious awardees for 2011. These members have made significant contributions to our cereal grain science community. Awards are given annually and presented during the annual meeting. In recognition of their scientific and technical contributions and their dedication and commitment to the association, we are pleased to honor the following individuals.

➤ William F. Geddes Memorial Award

Created in 1961, this award honors the zeal and unselfish industry of an individual member, emphasizing the importance of their contributions to the work of the association. James (Jim) Dexter is this year’s award recipient. Dexter has been an active AACC Intl. member since 1973. At the local section level, he has been vice-chair and chair of the Canadian Prairie Section. He has served two terms as associate editor for Cereal Chemistry and is a past member of the Editorial Advisory Committee for Cereal Foods World. Dexter was program chair for the 1993 AACC Annual Meeting in Miami Beach. Other past services to AACC Intl. include serving as chair of the Experimental Milling Technical Committee, chair of the Pasta Products Technical Committee, and member of the Program Advisory Committee, Approved Methods Committee, Check Sample Committee, and the AACC/Eagan Press Advisory Board. He served as a director on the Board of Directors from 1999 to 2001. Currently he is chair of the CW Brabender Award Jury, chair of the International Committee, member of the Awards Committee, and member of the International Executive Council. He is currently a senior research scientist at the Canadian Grain Commission Grain Research Laboratory (GRL) in Winnipeg, MB, Canada.

➤ AACC International Fellows

The Board of Directors established a Fellows program in 1985 to honor association members who have made distinguished contributions to the field of cereal science and technology in research, industrial achievement, leadership, education, administration, communication, or regulatory affairs. This year’s recipients are Hamed Faridi and Gary Fulcher.

Hamed Faridi is vice president of research & development and a corporate officer of McCormick & Company, Inc. He leads a global team of scientists and technicians responsible for research, product development, and technical services to support the company’s business plans worldwide. Faridi is responsible for the McCormick Science Institute (MSI), which was created to advance knowledge of the health benefits of culinary spices and herbs. Faridi has edited and authored six books and more than 70 articles on food science and technology. He has served on several boards of professional and trade associations in the United States and Europe and has acted in an advisory capacity to the food science departments of Texas A&M, University of Illinois, Rutgers University, and Louisiana State University. Faridi is a past president of AACC Intl. and of the Flavor & Extract Manufacturers Association (FEMA) and currently serves on the Board of Governors of FEMA. He is a member of the Board of Directors of St. Joseph Medical Center in Towson, MD, as well as the Tai Sophia Institute for the Healing Arts in Laurel, MD.

Gary Fulcher is professor and head, Department of Food Science, University of Manitoba, in Winnipeg, MB, Canada. Following 12 years as a research scientist and research coordinator for grains and oilseeds in Agriculture & Agri-Food Canada (1989–2005), Fulcher was the inaugural holder of the General Mills Chair in Cereal Chemistry and Technology in the Department of Food Science and Nutrition, University of Minnesota, St. Paul, MN. He is a member of a number of scientific organizations, including AACC Intl., American Chemical Society, American Association for the Advancement of Science, Institute of Food Technologists, and Canadian Institute of Food Science and Technology, among others. He has published a substantial number of refereed papers, book chapters, patents, reviews, and critical reports, and he is a Fellow of the American College of Nutrition. He is also the recipient of the AACC International Northwest Section William F. Geddes Memorial Lectureship.

➤ Phil Williams Applied Research Award

The Phil Williams Applied Research Award is presented to an individual or team for their significant body of distinguished contributions to the application of science in the cereals area. Recipients of the Phil Williams Applied Research Award are also accorded the status of AACC International Fellow for their contributions leading to this award. This year, Matthew Morell received the award. Morell became theme leader of future grains, grain-based foods and feed, in the Food Futures Flagship in 2006 to lead in the development of novel high-value grains and oilseeds. Morell brings to his role extensive expertise in grains and starch research, as well as breadth of experience and knowledge of the Australian and international grain foods industries. Morell leads a research team investigating the application of genetics to create differentiated grain, food, and aquaculture products. Morell’s work has led to publication in high-impact journals, patents, a spin-off company, and a number of research alliance projects with major industry partners.

➤ Excellence in Teaching Award

The AACC International Excellence in Teaching Award is presented to a member and teacher who has made significant contributions through teaching in the broad field of cereal science and technology. The award was presented this year to Jon Faubion. Faubion is the Charles Singleton professor of baking science in the Department of Grain Science, Kansas State University. Over his 30+ year career, he has had the sole or shared responsibility for teaching nine different cereal or food science courses at Texas A&M University, the University of Minnesota, and Kansas
Edith A. Christensen Award for Outstanding Contributions in Analytical Methodology

This award is given in recognition of scientific and technical contributions that have advanced the grain science field. Recipients of the Edith A. Christensen Award have demonstrated excellence through their contributions to the development of new analytical technologies, the application of new analytical technologies to cereal grain products, and/or the application of existing analytical technologies to solving detection and measurement problems in the field of grain science. They have also demonstrated leadership in methods activity within AACC Intl. Janette Gelroth is this year’s recipient. Gelroth currently serves as lab manager for the Analytical Services Laboratory at AIB International in Manhattan, KS, where she performs flour and ingredient testing and food allergen analyses. As co-chair of the Minerals and Trace Elements Committee, she coordinated collaborative studies that led to the development of two AACC Intl. Approved Methods, and she has participated as a collaborator in a number of other studies. She was actively involved in the methods review process leading to publication of both the 9th and 10th editions of the AACC International Approved Methods of Analysis. Additional committees on which she has served include Dietary Fiber and Other Carbohydrates; Methods for Grain and Flour Testing; Oils, Sugars, and Other Ingredients; Biotechnology Methods; Ingredient Quality; and Check Sample. As a 22-year member or ex-officio member of the Approved Methods Committee, she served under five AACC Intl. Approved Methods Committee chairs.

Young Scientist Research Award

The Young Scientist Research Award is presented to an individual for outstanding contributions in basic and applied research to cereal science with the expectation that contributions will continue. This award recognizes research relevant to the broad aims and interests of AACC Intl. Congratulations to Jinsong Bao who is this year’s recipient. Bao joined AACC Intl. in 2006. He is currently a professor in the Institute of Nuclear Agricultural Sciences at Zhejiang University, Hangzhou, China. He received his B.S. (1993) and M.S. (1996) degrees in horticulture from Zhejiang Agricultural University and his Ph.D. degree (1999) in biophysics from Zhejiang University. His research interests are in molecular genetics of rice quality, more specifically in the areas of starch quality, nutritional quality, genetic mapping, and molecular breeding. His current research projects are new markers for the SSIIa gene and their relation to gelatinization temperature, candidate gene mapping for rice quality and yield, and molecular breeding of new rice high in nutraceutical properties and health benefits. He has published more than 50 peer-reviewed research articles and three book chapters in these areas and has received two professional awards for his achievements in the genetic study and molecular improvement of rice quality from Zhejiang Provincial Government.

AACC Intl. Foundation Awardees

Since its inception in 1989, the AACC Intl. Foundation has focused on providing undergraduate scholarships and graduate fellowships to students excelling in studies relevant to grain-based food science and technology. The AACC Intl. Scholarship & Fellowship Committee named a total of seven graduate and two undergraduate scholarship awardees in 2011, all funded through the AACC Intl. Foundation. Awardees are listed with their university. Thank you to everyone who has supported the efforts of the AACC Intl. Foundation. This year the following students received Graduate Fellowships: Youngfeng Ai, Iowa State University; Yanjie Bai, Kansas State University; Frederico Barros, Texas A&M University; Hyna Gajula, Kansas State University; Avi Goldstein, University of Guelph, Canada; Tom Jondiko, Texas A&M University; and Esha Khullar, University of Illinois. Undergraduate Scholarships were awarded to Caroline Bacon, Kansas State University, and Ju Hui Jeong, Kansas State University. In addition, the AACC Intl. Foundation presented the 2011 Cecil F. Pinney Travel Award to Buddh P. Lamals, assistant professor of food and bioprocess engineering, Food Sciences and Human Nutrition Department, Iowa State University. This travel grant provides professionals who are establishing a career in grain science and technology with funds to attend the AACC Intl. Annual Meeting.

2010 AACC Intl. Analytical Accuracy Awardees

Winners of AACC Intl. Analytical Accuracy Awards, based on 2010 check sample results, have been announced. All subscribers to the various AACC Intl. Check Sample series that include a proficiency testing option are eligible provided they have met the requirements for submission of results for the year involved. For each series, the award is made to the laboratory submitting the most accurate analyses. The statistical procedures used to select awardees are the same as those used to evaluate proficiency for other purposes. Because there can be only one winner in any category and consideration is limited to those who have subscribed for the full year and submitted all required results, the results speak only to the performance of the awardees’ analyst or laboratory and not to that of many others who may be equally qualified. The 2010 awardees are as follows:

Series A—Hard Wheat Flour, Monthly, Bay State Milling Company, Mooresville, NC, U.S.A.
Series B—Hard Wheat Flour, Bimonthly, Kerry Flour Mills Ltd., Samutprakarn, Thailand
Series C—Soft Wheat Flour, Nisshin Flour Mfg., Tokyo, Japan
Series D—Feed Analyses, Analytical Feed and Food Laboratories, Fresno, CA, U.S.A.
Series DF—Dietary Fiber, Silliker Inc., Chicago Heights, IL, U.S.A.
The following individuals were recognized in 2011 by AACC Intl. Divisions for their contributions to cereal science, as well as for service to their division.

**Biotechnology Division**
The Bruce Wasserman Young Investigator Award recognizes young scientists who have made outstanding contributions to the field of cereal biotechnology. The 2011 recipient was Gina Clapper, AOCS.

**Carbohydrate Division**
Carbohydrate Division/Megazyme Best Paper Awards are selected by the division for the best carbohydrate paper presented by a student during the annual meeting each year. In first place for 2011 was Sabaratnam Naguleswaran, University of Alberta, for “Distribution of Granule Channels, Protein and Phospholipid in Triticale and Corn Starches as Revealed by Confocal Laser Scanning.” In second place was Prabhjot Kaur, University of Illinois, for “Enzyme Optimization During High Solids Fermentation in Corn Dry Grind Process” and in third place was Pintip Rumpagaporn, Kasetsart University, Thailand, for “Production of Arabinxylooligosaccharides from Corn Alkali-Extractable Arabinoxylan.”

**Engineering and Processing Division**
The Engineering and Processing (E&P) Division selected two winners for their 2011 E&P Best Student Paper Award. The winners were selected from 13 abstracts submitted after hearing the presentations during the 2011 AACC Intl. Annual Meeting. The recipients were Mar de Jesus Heiras Palazuelos, University Autonoma deSinaba, Mexico, for “Effect of Processing on the Antioxidant Activity of Genotypes of Chickpea (Cicer arietinum L.) Desi,” and Sahoon Hong, Kyung Hee University, Korea, for “Glass Transition and Retrogradation of Conventionally and UHP Assisted Cross-linked Corn Starches with POC13.”

**Milling & Baking Division**
The Myron “Mike” Baustian Award recognizes members for leadership and contributions to the Milling & Baking Division and is named in honor of the first chair of the Milling & Baking Division. The 2011 recipient was Dave Braun, The Mennel Milling Company.

**Protein Division**
The Walter Bushuk Graduate Research Award in Cereal Protein Chemistry recognizes Ph.D. students who have made outstanding contributions in basic and/or applied research in cereal protein chemistry. This award recognizes research relevant to the broad aims of AACC Intl. The research can be either fundamental/basic or applied. For 2011 the recipient was Irene Rombouts, K.U. Leuven, Belgium.

**Rheology Division**
The Arie H. Bloksma Young Scientist Award recognizes scientists who have completed their academic training within the last five years and who have demonstrated outstanding ability in cereal-based rheology and texture-related research. The 2011 recipient was Lieke van Riemsdijk, Wageningen University, The Netherlands. The Rheology Division also presented the Isydore Hlynka Best Student Paper Award. This award recognizes students who show a talent for rheological research. Orals, Poster-Talks, and Posters (if defended well) are eligible for the award. The 2011 recipient was John Melnyk, University of Guelph, Canada, for “Effect of the Hofmeister Series on Gluten Aggregation Measured Using a Torque Based Technique.”

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### Nominate Your Colleagues for 2012 AACC International Awards

AACC International is proud of its members’ many accomplishments that have advanced the association and the field of cereal science. Help us recognize these individuals by nominating a fellow colleague to receive a prestigious AACC Intl. award. The call is now being made for 2012 AACC Intl. award nominations to be presented in Hollywood, FL, at the 2012 AACC Intl. Annual Meeting. **Nominations must be submitted on or before January 1, 2012.** Make sure to review the full list of the awards being given on AACCnet, as well as complete instructions and guidelines for submitting an award nomination and lists of previous winners at www.aaccnet.org/membership/nominations.

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### Honoring leaders advancing cereal grain science.