Welcome to the Global Event of the Year!

World Grains Summit: Foods and Beverages

*The grain-based food and beverage communities together for the first time ever!*

September 17-20, 2006
Moscone Convention Center
San Francisco, California U.S.A.

Your ticket to a world of innovation.

For the first time ever, professionals from the grain-based food and beverage communities will meet to exchange ideas, share information and discuss recent developments in grain-based science and technology!

Grab the lead on the latest advances. The World Grains Summit will feature the most up-to-date, cutting-edge information available. Choose from several product tracks and select the type of programming that most meets your needs and interests. Each track features its own technical presentations and symposia, all organized by industry leaders and presented by experts from around the world who are at the forefront of research and new product development.

Get an edge on the future. Attend symposia and presentations examining emerging issues, trends, and technologies likely to have the greatest impact on the grain-based industry now and in the future. Fine-tune your leadership skills, strengthen your managerial capacity, and learn how to enhance your career success by participating in the World Grains Summit’s professional development track.

Expand your personal network of colleagues and become part of an international community of allied professionals. Become informed and involved. AACC International Annual Meeting and MBAA Convention programming for 2006 is also a part of the World Grains Summit.

This is a unique, once-in-a-lifetime opportunity to explore product development, ingredients, and emerging technologies from a whole new perspective!

*If you can attend only one meeting this year, this has to be the one!*
## World Grains Summit Preliminary Track Schedule

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<tr>
<th>Date</th>
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<td><strong>SUNDAY, SEPTEMBER 17</strong></td>
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<tr>
<td></td>
<td>4:00 – 6:30 p.m.</td>
<td>Grand Opening Exhibition and Gala</td>
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<td><strong>MONDAY, SEPTEMBER 18</strong></td>
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<td></td>
<td>8:00 – 9:30 a.m.</td>
<td>Opening General Session featuring Stan Slap</td>
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<td></td>
<td>9:30 a.m. – Noon</td>
<td>Software for Brewers</td>
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<td>Technical Session</td>
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<td>12:00 – 2:00 p.m.</td>
<td>Exhibition/ Posters/ Lunch</td>
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<td>2:00 – 4:30 p.m.</td>
<td>Technical Session</td>
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<td></td>
<td>Applications of Science and Technology to Bread Making Around the World</td>
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<td></td>
<td>4:30 – 7:00 p.m.</td>
<td>Beer and Buzz Poster Presentations</td>
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<td><strong>TUESDAY, SEPTEMBER 19</strong></td>
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<td></td>
<td>8:00 – 9:30 a.m.</td>
<td>Plenary Sessions</td>
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<td>9:30 a.m. – Noon</td>
<td>Technical Session</td>
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<td>Technical Session</td>
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<td>Flour Fortification</td>
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<td>Technical Session</td>
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<td>Biototechnology Technical Session</td>
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<td>Noodles: From Raw Materials to Finished Products to Consumers</td>
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<td><strong>WEDNESDAY, SEPTEMBER 20</strong></td>
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<td>8:00 – 10:30 a.m.</td>
<td>Technical Session</td>
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<td>Molecular Basis for Dough Development</td>
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<td>10:30 a.m. – Noon</td>
<td>Technical Session</td>
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<td>Technical Session</td>
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<td>12:00 – 2:00 p.m.</td>
<td>Division Meetings and Lunches</td>
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<td>2:00 – 4:30 p.m.</td>
<td>Technical Session</td>
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<td>Carbohydrate - Protein Interaction in Baked Products</td>
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<td>Technical Session</td>
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<td>Recent Advances Non-Wheat Grain Quality</td>
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<td>Noodles and Pasta: What is Quality and How Can It Be Measured?</td>
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<td>Evening</td>
<td>Wild Crush: A Wine Affair — Closing Event</td>
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New at the World Grains Summit!

Session Tracks
*Monday, Tuesday, and Wednesday*
Tracks provide a user-friendly system to select the sessions that best meet your needs! Each track offers technical presentations and symposia featuring invited speakers from around the globe. Topics within tracks will address processing and raw materials, nutritional aspects, analytical aspects and functional properties, and safety and quality. Tracks are:

- Beer and Other Beverages
- Breads
- Breakfast Foods
- Grain Exchange
- Pasta/Noodles
- Professional Development
- Sweet/Salty Foods

Technical Program
*Monday, Tuesday, and Wednesday*
Over 250 posters and 100 oral presentations will cover the broad spectrum of grain-based food and beverage sciences, from analytical methodology in grain evaluation to the production. Presentations will address the latest scientific research in the following areas:

- Analytical
- Enzymes
- Oats Processing
- Baking
- Extrusion
- Proteins
- Barley
- Fiber
- Rheology and Texture
- Biotechnology
- Grains
- Rice
- Brewing
- Health and Nutrition
- Sorghum
- Carbohydrates
- Legumes and Pulses
- Starch
- Corn
- NIR Analysis
- Wheat
- Durum
- Engineering

General Sessions
*Monday and Wednesday*
General Sessions featuring Stan Slap, renowned business strategist, and Phil Lempert, consumer trend tracker and NBC’s Today Show contributor.

Plenary Sessions
*Tuesday*
Concurrent Plenary Sessions allow attendees the opportunity to select from a variety of current issues affecting the food and beverage industries including labeling, biotechnology, breakthrough innovation, and the “Here’s to Beer” campaign.

Beer and Buzz Poster Session Presentations
*Monday*
Added by popular demand, additional time for poster viewing and author presentations. During this time all authors will be present in their poster categories to present a short three-minute presentation of their research. Complimentary beer will be provided in the Bierstube.

Bierstube
*Sunday, Monday, and Tuesday*
Visit with friends and colleagues while enjoying a variety of complimentary beers from around the world contributed to the meeting by MBAA brewery members. The Bierstube will be open during exhibition hours in Hall C and evenings at the Renaissance Parc 55 Hotel.
Symposia Topics and Descriptions
(listed in order by tracks)

**Beer and Other Beverages Track**

**Software for Brewers**

Organizer: Jaime Jurado, The Gambrinus Company, San Antonio, TX, U.S.A.


This session will demonstrate the power of two software suites and the underpinning basis of each. *Master Brewers’ Toolbox*, built by Jim Hackbarth, is based on MicroSoft Access software and provides a platform to calculate and store all brewing related material formulas, processing parameters, and product specifications. *PLS_Toolbox* is a collection of essential and advanced chemometric routines, with the tools to explore data and build predictive models. Dr. Gallagher will present an overview of the suite, followed by examples of data analysis from the world of brewing. Experience with Access is not required to attend the session. *Master Brewers’ Toolbox* will be available for purchase during the Summit at the Marketplace.

**Applications of Science and Technology to Bread Making Around the World**

Organizers: Stanley Cauvain, BakeTran, High Wycombe, U.K.; Weining Huang, Southern Yangtze University, Wuxi, Jiangsu, China

Presenters: Rafael Cabrera, Frank Roberts & Sons Ltd., Northwich, Cheshire, U.K.; Stanley Cauvain, BakeTran, High Wycombe, U.K.; Meinolf Lindhauer, Federal Center for Nutrition and Food, Detmold, Germany; Thom Kuk, American Society of Baking, Sonoma, CA, U.S.A.; Arran Wilson, Crop & Food Research Ltd., Lincoln, New Zealand; Juan Alava; Weining Huang, Jiangsu, China

Most bread products are based on the gluten-forming properties of wheat flour, and a wide diversity of product forms and production methods have been developed. This diversity is based on historical experiences, with traditional methods being adapted through trial and error to meet modern production demands. This symposia will show how the application of underpinning science and technology is used to understand the contribution of raw materials and processing methods in the optimization of product quality for a range of bread forms. Presentations will show that while the underpinning cereal science may be global, its application requires a sound knowledge of local products and their associated manufacturing and consumer bases for bakers to remain successful.

**Flour Fortification**

Organizers: Jeff Gwirtz and Jon Faubion, Kansas State University, Manhattan, KS, U.S.A.

Presenters: Glen Maberly, Emory University, Atlanta, GA, U.S.A.; Godfrey Oakley, Emory University, Atlanta, GA, U.S.A.; Liz Turner, SUSTAIN, Washington, DC, U.S.A.; Karen Bell, Emory University, Atlanta, GA, U.S.A.; R.J. Berry, Centers for Disease Control, Atlanta, GA, U.S.A.; Quentin Johnson, Micronutrient Initiative/Quican Inc., Rockwood, ON, Canada

Long considered a “settled issue,” flour fortification is once again a hot topic internationally. This session will feature internationally recognized authorities addressing the topic’s key issues. Speakers will present global perspectives related to fortification and address (in detail) two fortificants of particular concern, iron and folic acid. Finally, the session will deal with problems of relevance to processors and producers of cereal foods — process control/setting limits and the impact of fortification on food product development.

**Molecular Basis for Dough Development**

Organizer: Seok-Ho Park, USDA-ARS-GMPRC, Manhattan, KS, U.S.A.

Presenters: Colin Wrigley, Food Science Australia and Wheat CRC, North Ryde, NSW, Australia; Robert Hamer, Wageningen Centre Food Sciences, Diedenweg, Wageningen, Netherlands; Jan Delcour, Katholieke Universiteit Leuven, Heverlee, Leuven, Belgium; Jozef Kokini, Rutgers University, New Brunswick, NJ, U.S.A.; Peter Belton, University of East Anglia, Norwich, U.K.; Finlay MacRitchie, Kansas State University, Manhattan, KS, U.S.A.

This session will provide in-depth information on recent research progress and new theories concerning dough development in molecular and microscopic bases. The most distinguished speakers in the areas of protein chemistry, rheology, and cell wall materials will present and discuss hot topics including structural origin of gluten and its development mechanism, gas cell size distribution and stability, suitig gluten protein composition to processing needs, and effects of non-storage protein constituents such as starch, nonstarch polysaccharide, and lipids on dough development. This will be an exciting session where you can find answers on the most critical phenomena of dough development.

**Carbohydrate—Protein Interactions in Baked Products**

Sponsor: Carbohydrate Division

Organizers: Clodualdo Maningat, MGP Ingredients, Inc., Atchison, KS, U.S.A.; Peter Weegels, Unilever Research, Vlaardingen, Netherlands

A better understanding of ingredient interactions during dough or batter processing, baking, and finished product storage is critical in achieving baked products with desirable qualities. Carbohydrates and proteins, whether endogenous to wheat flour or added as ingredients in the formulation, constitute the major components in baked products. This symposium will specifically highlight the interactions of carbohydrates and proteins during the transformation of doughs or batters into finished baked products. The different physical, chemical, rheological, biochemical, and nutritional aspects of carbohydrate–protein interactions that dictate the structural, textural, and sensory properties of baked products will be examined.

**Breakfast Foods Track**

**Formulation and Processing To Enhance the Nutritional Benefit of Breakfast Foods**

**Sponsor:** Nutrition Division  
**Organizer:** Talwinder Kahlon, USDA-ARS WRRC, Albany, CA, U.S.A.  
**Presenters:** Anton Aldrick, Campdon, England; David Topping, CSIRO, Adelaide, Australia; Talwinder Kahlon, USDA-ARS WRRC, Albany, CA, U.S.A.; Mary Ellen Camire, University of Maine, Orono, ME, U.S.A.

Breakfast food manufacturers are always looking for ways to enhance the nutritional appeal of their products: What functional ingredients can be added? How can the extruder or other processes be run to minimize any negative effect on the nutritional content of the finished product? This symposium will review the latest research and trends in fiber and fiber sources, reducing glycemic index, the benefit of antioxidants, and other nutritional opportunities for breakfast foods. Methodology of reducing the negative impact of processing on the nutritional content of finished products will also be discussed.

**Use of Whole Grains in Breakfast Foods: Challenges and Benefits**

**Organizer:** Julie Miller Jones, College of St. Catherine, St. Paul, MN, U.S.A.  

The incorporation of whole grains into breakfast cereals has become common, but issues and challenges remain. This symposium will review the benefits of whole grains and recent work linking whole grains to improved health and disease prevention. The use of alternative whole grains and their unique benefits will also be discussed. Inclusion of whole grains in a product leads to challenges in formulation and in the processing of breakfast foods to produce a desirable product. The final product must still be appealing to the consumer to assure repeat sales.

**Production and Measurement of Finished Product Quality**

**Organizer:** Brad Strahm, The XIM Group, LLC, Sabetha, KS, U.S.A.  

This symposium will discuss the present and future state of in-plant quality control for breakfast cereal producers. The primary focus will be upon present and future approaches to at-line and in-line quality measurement and control. Quality parameters such as bulk density, color, size, shape, starch gelatinization, and proximate analysis will be discussed.

**Grain Exchange Track**

**International Wheat Quality Grading Systems: A Comparison**

All wheat producers like to categorize their wheat into consistent parcels of predictable composition and performance in order to improve its marketability. The established exporters have perfected this approach so that it highlights the strong points of each particular type, and they complement this with a descriptive name that tells the buyer the hardness of the grain, its seed coat color, protein content, and where it was grown. Buyers, on the other hand, particularly those in Europe, now have to contend with supplies from a wide range of sources, some of which are new on the scene. Speakers will compare some of these new wheat types and comment on those from established exporters.

**Ten Years of Biotechnology**

**Sponsor:** Biotechnology Division  
**Organizers:** Mike Giroux, Montana State University, Bozeman, MT, U.S.A.; Randal Giroux, Cargill Inc., Wayzata, MN, U.S.A.

This year marks the 10th year since biotech crops were first commercialized. The rapid adoption of biotechnology and its wide implementation are remarkable. In 2005 approved biotech crops occupied over 220 million acres and were grown in over 20 countries. The speakers in this symposium will examine what the current trends are in the use of biotech crops and what will be possible in the future.
International Efforts To Guarantee Food Safety and Traceability
Organizer: Roland Ernest Poms, ICC – International Association for Cereal Science and Technology, Vienna, Austria
Presenters: Randy Giroux, Cargill Inc., Wayzata, MN, U.S.A.; Felicia Wu, University of Pittsburgh, Pittsburgh, PA, U.S.A.; Roland Ernest Poms, ICC – International Association for Cereal Science and Technology, Vienna, Austria; Larry Freese; Meinolf Lindhauer, Federal Center for Nutrition and Food, Detmold, Germany; Petter Olsen, Fiskeriforskningsinstituttet, Tromso, Norway; Jan Willem van der Kamp, TNO, Zeist, Netherlands

Food safety and traceability are hot topics for consumers, legislators, manufacturers, and retailers. Guaranteeing food safety poses analytical and economic challenges. Contaminants, such as mycotoxins, are facing a trend toward lower acceptable maximum limits. In many countries regulations require labeling of food allergens. Microbial contamination is a growing concern, with the trends toward prolonged freshness of cereal-based products. The current demand for traceability has a great impact on logistics and the use of raw materials. These issues are drivers for implementing process control, as well as process innovations and the development of rapid, sensitive, and economical analytical methods.

Recent Advances in Non-Wheat Grain Quality
Organizers: Scott Bean and Tilman Schober, USDA-ARS, Manhattan, KS, U.S.A.; Jeff Dahlberg, National Sorghum Producers, Lubbock, TX, U.S.A.
Presenters: Karen Autio, VIT Biotechnology, Finland; Thavaratnam Vasanthan, University of Alberta, Edmonton, Canada; Douglas Doehlert, USDA-ARS, Fargo, ND, U.S.A.; Vijay Singh, University of Illinois, Urbana, IL, U.S.A.; Scott Bean, USDA-ARS, Manhattan, KS, U.S.A.

Non-wheat grains are important for food, feed, and bio-industrial uses throughout the world. While grains, such as maize, sorghum, rice, and barley, share some quality characteristics with wheat, such as kernel hardness, they also have their own unique quality factors. These range from milling properties, protein digestibility, starch chemistry, and phytochemical composition to kernel shape. Understanding these quality factors is an important, and necessary, component in their utilization. This symposium will focus on recent research on better understanding the quality of non-wheat grains. Speakers will discuss how quality components of these grains influence their utilization and methods for determining these quality factors.

Pasta/Noodles Track

Traditional and New Pasta and Noodle Products from Around the World
Presenters: Maria Grazia D’Egidio, Instituto Spermentale Cerealicoltura, Rome, Italy; David Hahn, New World Pasta Co., Harrisburg, PA, U.S.A.; Carl Anderson, Monterey Gourmet Foods, Salinas, CA, U.S.A.; Bernard Cuq, Agro M – INRA, Montpellier, France; Bin Xiao Fu, Canadian International Grains Institute, Winnipeg, MB, Canada; Gary Hou, Wheat Marketing Center, Portland, OR, U.S.A.

An overview of the many different pasta and noodle products available to consumers around the world will be presented. Traditional and new applications (frozen, fried, microwaveable, etc.) for these products will be discussed with reference to industrial trends and products and implications for raw material requirements and nutritional impact.

Pasta: An Industry Perspective on Processing and Future Research Priorities
Organizer: Roberto Ranieri, Barilla, Parma, Italy
Presenters: John Clarke, Agriculture and Agri-Food Canada, Swift Current, SK, Canada; Enzo De Ambrogio, Produttori Sementi Bologna, Angelato, Italy; Douglas Roney, Buhler, Switzerland; Claudio Maria Pollini, Pavan, Galliera Veneta, Italy; Michelangelo Pascale, Consiglio Nazionale delle Ricerche, Bari, Italy; Tom Nowicki, Canadian Grain Commission, Winnipeg, MB, Canada; Bernard Cuq, Agro M – INRA, Montpellier, France

Quality from an industrial perspective will be discussed, from the raw material through primary and secondary processing to the final pasta product. The goal of this symposium is to identify future research priorities in areas including breeding, chemistry and technology, and end-product quality.

Noodles: From Raw Materials to Finished Products to Consumers
Organizer: Gary Hou, Wheat Marketing Center, Portland, OR, U.S.A.

Quality attributes, market development, and consumer acceptance of different noodle products will be discussed from the perspective of noodle manufacturers and cereal chemists. The critical aspects of noodle processing will be overviewed and related to the functionality of raw material components (starch and protein) and final product quality.
Noodles and Pasta: What Is Quality and How Can It Be Measured?

Organizers: Brian Marchylo, Canadian Grain Commission, Winnipeg, MB, Canada; Gary Hou, Wheat Marketing Center, Portland, OR, U.S.A.

Presenters: Linda Schlichting, Canadian Grain Commission, Winnipeg, MB, Canada; Michael Sissons, New South Wales Agriculture, Tamworth, NSW, Australia; Marina Carcea, INRAN, Rome, Italy; Seung Ju Lee, Dongguk University, Seoul, Korea; Dave Hatcher, Canadian Grain Commission, Winnipeg, MB, Canada

Raw material quality requirements for pasta and noodles have evolved beyond strict consideration of grain composition (protein or moisture content) or intrinsic quality factors (protein or starch quality). Today’s processors and consumers also connect cultivation methods, grain or food safety, nutrition, etc. to final product quality. This symposium will discuss the many faces of quality with a focus on the means for measuring these factors.

Help! I Need to Get Organized!

Presenter: Rhonda Elliott, Organized By Design, Pleasanton, CA, U.S.A.

Tired of wasting valuable time hunting for things? Can’t find time to get everything done? Drowning in paper and emails? If so, this workshop is for you. Rhonda Elliott, Professional Organizer, will share simple, yet effective, ways you can get and stay organized. Do more with less stress!

Food Science – Oh, the Places You’ll Go!

Sponsor: AACC Intl. Professional Development Panel

This symposium will include presentations by accomplished people in the grains-based industry who all started with cereal science or food science, or related degrees. The point will be that food science can lead to a variety of exciting careers. The format includes presentations by professional speakers, a speaker panel to field questions from the audience, and a concluding summary.

Leadership and Management Skills

Organizers: Lars Larson, Trumer Brauerei, Berkeley, CA, U.S.A.; Gil Sanchez and Terence Sullivan, Sierra Nevada Brewing Co., Chico, CA, U.S.A.


The success of any company relies heavily on the caliber and leadership of its management and how resources are used to further the company’s business in a highly competitive industry. This track will focus on a broad spectrum of key managerial skills, practices, and concepts, such as leadership, strategic planning, implementing change, assembling a winning team, goal setting, and project management. These disciplines will be examined and shared by a group of speakers accomplished and experienced in their fields of expertise.

Mustering Expertise and Maximizing Impact

Organizer: Jaime Jurado, The Gambrinus Company, San Antonio, TX, U.S.A.

Presenters: Alan Taliaferro, KOM International, Mexico City, Mexico; Chris Anderson, Goose Island Brewing Co., Chicago, IL, U.S.A.; Steve Wigdor, MainTech, South Plainfield, NJ; Dr. Ina Verstl, Brauwert International, Munich, Germany

To grow as a manager, we need to develop new analytical tools and metrics for benchmarking by accessing the knowledge base of outside experts. This track addresses areas where grain professionals may not have ventured in the past, but more than likely will today and in the future: warehousing, maintenance management, and operations. An approach to World-Class Manufacturing is supported by metrics and a greater awareness of the beverages and cereal-based business world.

Water Activity: The More Important Water Analysis

Sponsor: Decagon Devices

Organizer: Brady Carter, Decagon Devices, Pullman, WA, U.S.A.


This symposium will cover a description of water activity, why it is important for sweet and salty cereal foods, and how it differs from moisture content. The influence of water activity on glass transition and molecular mobility will be addressed in detail. The impact of water activity on product shelf life will also be discussed, specifically its influence on the texture, moisture migration, reaction rate, and microbial spoilage of sweet and salty cereal foods. Finally, water activity measurement techniques will be discussed, with a special emphasis on the new concept of measuring water activity using NIR.

Health Issues and Snacks

Organizer: Hannu Salovaara, University of Helsinki, Helsinki, Finland


continued
Snacking forms an essential but nutritionally controversial role in our diet. According to several studies snacking plays a role in obesity, whereas other studies suggest snacking could help in weight control. How should a snack be designed to be compatible with sensible nutrition and still be attractive? This symposium examines physiological issues associated with snacking. Problems and solutions related to snack design will be discussed, including alternative sweeteners, snack foods for appetite control, use of trans-fat, and cereal-based alternatives to dairy snacks.

**Have Your Whole-Grain Cake and Eat It Too: Challenges of Delivering Texture in Food Systems**

**Sponsor:** Rheology Division  
**Organizer:** Joshua Reid, General Mills, Inc., Minneapolis, MN, U.S.A.

Texture is a critical element of many food products. As consumer preferences evolve, new challenges in delivering texture emerge. From yesterday’s low-calorie cookies to today’s whole grain products, cereal technologists have been continually challenged to deliver texture throughout shelf-life. Developing products with a winning texture requires the technologist to understand the basis of texture and its drivers. From the formulation perspective, new developments in enzymes and hydrocolloids offer useful tools. To best utilize these tools, technologists develop an understanding of the physics of bubble formation and their influence on texture. Novel and established methods of texture and structure measurement provide insights throughout the development cycle.

**The Next Generation of Sweet and Salty Snacks – Global Products**

**Organizer:** Diane Gannon, Kraft Foods, Toledo, OH, U.S.A.

Today’s consumer demands extend beyond our native country’s borders. Through ease of communication, the Internet, study-abroad programs available at universities across the globe, free-trade agreements, and global food companies participating in the food markets, the variety of snack foods available across the globe is immense! A global presentation of sweet and salty snacks will draw the curtain back on the show of products available to the consumers around the world. This symposium will also address alternative/specialty grain ingredients—grains, grain quality characteristics, formulations, and processes used for international snacks. Alternative sourcing of raw materials beyond wheat flour, their application, their challenges, and success stories will also be presented. Marketing trends and new consumer demands will be presented, and labeling claims and issues surrounding new claims will be discussed. Join the presenters for a look at what’s happening in snacking!

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**Preliminary Schedule and Highlights**

**Thursday, September 14**

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<tr>
<td>3:00 – 5:30 p.m.</td>
<td>Gluten Workshop Registration</td>
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<td>5:30 – 8:00 p.m.</td>
<td>Gluten Workshop Welcome Reception and Poster Viewing</td>
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**Friday, September 15**

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<tr>
<td>8:45 a.m. – 5:00 p.m.</td>
<td>Gluten Workshop</td>
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<tr>
<td>1:00 – 3:00 p.m.</td>
<td>AACC Intl. Finance Committee Meeting</td>
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<tr>
<td>3:00 – 5:00 p.m.</td>
<td>AACC Intl. Board of Directors Meeting</td>
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<td>7:00 – 9:30 p.m.</td>
<td>Gluten Workshop Banquet</td>
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**Saturday, September 16**

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<tr>
<td>2:00 – 5:00 p.m.</td>
<td>MBAA Executive Committee Meeting</td>
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**SPECIAL OFFER – SAVE $50!**

Attend the 2006 Gluten Workshop September 14–16 and the World Grains Summit: Foods and Beverages September 17–20

*Same great city, same great hotel, two exceptional events! Renaissance Parc 55 Hotel, San Francisco, California*

Register for the 2006 Gluten Workshop and SAVE $50 when you register for the World Grains Summit! See enclosed registration form.

Gluten Workshop session topics include:

- Biotechnology and genetics: Methodology, genetics, environment, and gluten quality
- Structure characterization and functional relationships among gluten monomers and polymers
- Rheology: Application and prediction of gluten qualities and properties
- Health and nutritional aspects of gluten proteins

For more information, registration, and updates visit [www.aaccnet.org/meetings/glutenworkshop/](http://www.aaccnet.org/meetings/glutenworkshop/)
Sunday, September 17

8:00 – 9:00 a.m.  MBAA Technical Committee Meeting
8:00 – 10:00 a.m. AACC Intl. Check Sample Committee Meeting
8:30 a.m. – 3:00 p.m. Tour – Sonoma: Birthplace of California Winemaking, see #4 on the registration form
9:00 a.m. – 12:00 p.m. MBAA Board of Governor’s Meeting
9:00 a.m. – 1:00 p.m. AACC Intl. Executive Council Meeting
9:00 a.m. – 2:00 p.m. Exhibitor Set-up
10:00 – 11:30 a.m. AACC Intl. Online Products Committee Meeting
10:00 a.m. – 12:00 p.m. 2007, 2008, 2009 AACC Intl. Technical Program Development Team Leaders Planning Meeting
12:00 – 1:30 p.m. AACC Intl. Cereal Chemistry Editorial Board Luncheon
12:00 – 1:30 p.m. MBAA Workshop – Beer Tasting 101, see #3 on the registration form
12:00 – 4:00 p.m. MBAA Workshop – Malt Analysis: Today and Tomorrow, see #2 on the registration form
1:30 – 2:30 p.m. AACC Intl. Journals Committee Meeting
1:30 – 3:30 p.m. AACC Intl. Approved Methods Committee Meeting
1:30 – 3:30 p.m. AACC Intl. Board of Directors Meeting with Committee Leaders
2:00 – 3:00 p.m. Meeting Orientation, see #5 on the registration form
2:00 – 3:00 p.m. AACC Intl. Milling & Baking Division Advisory Board Meeting
2:00 – 3:30 p.m. MBAA Workshop – Beer Tasting 101, see #3 on the registration form
2:30 – 3:30 p.m. AACC Intl. Student Division Executive Committee and University Representative Meeting
2:30 – 4:00 p.m. AACC Intl. Book Committee Meeting
3:00 – 3:45 p.m. Exhibitor Welcome
3:00 – 4:00 p.m. AACC Intl. Milling & Baking Division Executive Committee Meeting
3:00 – 4:00 p.m. MBAA District Officers Orientation
4:00 – 6:30 p.m. Registration Open
4:00 – 6:30 p.m. Marketplace/Silent Auction Open
4:00 – 6:30 p.m. Grand Opening Exhibition and Gala
4:00 p.m. Ribbon Cutting Ceremony at entrance
6:30 – 8:00 p.m. AACC Intl. PDP Mentoring Event

Sunday Highlights

Meeting Orientation
2:00 – 3:00 p.m.
First-time meeting attendees are invited to this special session to learn how to make the most of their meeting experience. Representatives from the AACC International Board of Directors, the MBAA Executive Committee, and staff will be on hand to explain meeting events and answer questions. This event is free; however, please mark #5 on the registration form.

Exhibitor Welcome
3:00 – 3:45 p.m.
All exhibitors are invited and welcome to a reception/presentation offering an information-packed overview of the meeting and strategies to fully benefit from the summit. Enjoy light refreshments, network with peers, meet exhibit advisory board members and staff, view attendee demographics, and get tips from experienced exhibitors to kick-off the first exhibit session.

Grand Opening Exhibition and Gala
4:00 – 6:30 p.m.
Experience the red carpet at the 4:00 p.m. Ribbon-Cutting Ceremony that opens the World Grains Summit Exhibition and Gala. Greet old friends, make new acquaintances, and visit with over 250 of the industry’s leading suppliers during this casual and festive event. Mingle, dine on light appetizers, and get the latest information.

Mentoring Kick-Off Event
6:30 – 8:00 p.m.
Join the AACC International Professional Development Panel as they kick off the 2006 mentoring program. Applications for protégés and mentors are being accepted online through July 1, 2006. Program participants will be sent information, in August, about the person with whom they have been matched. This event will allow mentors and protégés to meet and interact with one another. Contact Bill Atwell, PDP Chair, at bill_atwell@cargill.com or Susan Kohn at skohn@scisoc.org for more information.
Monday, September 18

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>7:30 a.m. – 7:00 p.m.</td>
<td>Registration</td>
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<tr>
<td>8:00 – 9:30 a.m.</td>
<td>Guest Breakfast with San Francisco Orientation</td>
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<td>8:00 – 9:30 a.m.</td>
<td>Opening General Session Keynote</td>
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<td>9:30 a.m. – 12:00 p.m.</td>
<td>Beer and Other Beverages Track Session</td>
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<td>Sweet/Salty Foods Track Session</td>
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<td>9:45 – 11:00 a.m.</td>
<td>AACC Intl. Corporate Member Coffee Break</td>
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<tr>
<td>10:00 – 11:30 a.m.</td>
<td>AACC Intl. Student Product Development Competition Presentations (open to all attendees)</td>
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<td>10:00 a.m. – 5:00 p.m.</td>
<td>Posters Available for Viewing</td>
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<tr>
<td>11:30 a.m. – 1:00 p.m.</td>
<td>Judging of Student Products</td>
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<td>12:00 – 2:00 p.m.</td>
<td>Exhibits and Lunch</td>
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<td>12:00 – 2:00 p.m.</td>
<td>Marketplace Open</td>
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<td>12:00 – 2:00 p.m.</td>
<td>Silent Auction Open</td>
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<td>1:00 – 2:00 p.m.</td>
<td>AACC Intl. Education Division Meeting</td>
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<tr>
<td>1:00 – 5:00 p.m.</td>
<td>AACC Intl. Student Product Development Competition Posters</td>
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<td>2:00 – 4:30 p.m.</td>
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<td>3:00 – 5:00 p.m.</td>
<td>Marketplace II Open</td>
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<td>3:00 – 5:00 p.m.</td>
<td>AACC Intl. Student Division Business Meeting</td>
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<td>4:30 – 7:00 p.m.</td>
<td>Beer and Buzz Poster Session</td>
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<td>5:00 – 6:00 p.m.</td>
<td>AACC Intl. Thomas Burr Osborne Medal Committee and Applied Research Meeting</td>
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<td>5:00 – 6:30 p.m.</td>
<td>AACC Intl. Carbohydrate Division Executive Committee Meeting</td>
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<td>5:30 – 6:15 p.m.</td>
<td>AACC Intl. Cereals&amp;Europe Business Meeting</td>
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<td>6:30 – 11:00 p.m.</td>
<td>Tour – San Francisco Highlights at Night, see #6 on the registration form</td>
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<td>7:00 – 8:00 p.m.</td>
<td>MBAA Women in Brewing</td>
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<td>7:00 – 11:00 p.m.</td>
<td>San Francisco Brewpub Pub</td>
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<td>7:00 – 11:00 p.m.</td>
<td>Crawl, see #7 on the registration form</td>
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<td>7:00 – 11:00 p.m.</td>
<td>Student Division Dinner and Social, see #8 on the registration form</td>
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<tr>
<td>7:30 – 11:00 p.m.</td>
<td>Cereals&amp;Europe Special Event, see #9 on the registration form</td>
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</table>

Monday Highlights

Opening General Session
8:00 – 9:30 a.m.

Bury My Heart at Conference Room B

Keynote speaker Stan Slap kicks off the beginning of the World Grains Summit with his informative and thought-provoking Bury My Heart at Conference Room B, a look at emotional commitment as the ultimate trigger for discretionary effort. The kind of commitment that solves unsolvable problems, creates energy when all energy has seemingly been expended, and ignites emotional commitment in others—employees, teams, and customers. How to get it? Don’t miss this dynamic Opening General Session.

Stan Slap is the consultant of choice to many of today’s biggest, smartest, and fastest companies. He is an expert in persuasive communication to customer and employee cultures—the two logic-free groups that decide the success of any business!

Student Product Development Competition
10:00 – 1:00 p.m.

Student members of AACC International are invited to participate in this competition by creating a new product containing at least one major cereal ingredient. Sign up by May 1, 2006, to take part and submit your product report by June 15, 2006. The top five teams will be chosen by August 1, 2006, to participate in the poster, oral, and product sampling sessions at the World Grain Summit. For a complete copy of competition rules and criteria, contact Ritu Saini at sainirit@msu.edu or visit the Student Division website.

NEW! Beer and Buzz Poster Session Presentations
4:30 – 7:00 p.m.

By popular demand there will be additional time for poster viewing and author presentations. Posters will be grouped by category. At 4:45 p.m. all authors will be present in their categories to present a short three-minute presentation of their research. Complimentary beer will be provided in the Bierstube.

Cereals&Europe Special Event at Boudin’s Bakery – Fisherman’s Wharf
7:30 – 11:00 p.m.

Join Cereals&Europe for a tour of Boudin’s Bakery Museum and enjoy dinner at Boudin’s Bistro. The bakery was founded in 1849 by a family of French immigrants with a passion for baking. The artistry of French baking was combined with the unique qualities of San Francisco sourdough, and a legend was born—the original sourdough French bread. Meet at Boudin’s Bakery, Fisherman’s Wharf, 160 Jefferson Street. See #9 on the registration form.
Tuesday, September 19

7:00 – 8:00 a.m.  AACC Intl. Past Presidents Breakfast
7:00 – 8:00 a.m.  Bread Making Methods Technical Committee Meeting
7:00 – 8:00 a.m.  Cincinnati Section Meeting and Breakfast
7:30 a.m. – 4:00 p.m.  Registration
8:00 – 9:30 a.m.  Plenary Session – Biotechnology – 10 Years in Review
8:00 – 9:30 a.m.  Plenary Session – Leading Breakthrough Innovation
8:00 – 9:30 a.m.  Plenary Session – Here’s to Beer
8:00 – 9:30 a.m.  Plenary Session – What’s New on the Label
8:00 a.m. – 2:00 p.m.  Posters Available for Viewing, Authors Present 1:00 – 2:00 p.m.
9:30 – 11:00 a.m.  AACC Intl. Foundation Board Meeting
9:30 – 11:30 a.m.  Beer and Other Beverages Track Session
9:30 a.m. – 12:00 p.m.  Breads Track Session
9:30 a.m. – 12:00 p.m.  Breakfast Foods Track Session
9:30 a.m. – 12:00 p.m.  Grain Exchange Track Session
9:30 a.m. – 12:00 p.m.  Pasta/Noodles Track Session
9:30 a.m. – 12:00 p.m.  Professional Development Track Session
12:00 – 2:00 p.m.  Exhibits and Lunch
12:00 – 2:00 p.m.  Marketplace Open
12:00 – 2:00 p.m.  Silent Auction Open
1:00 – 2:00 p.m.  Poster Authors Present
2:00 – 3:30 p.m.  Poster Take-Down
2:00 – 4:30 p.m.  Beer and Other Beverages Track Session
2:00 – 4:30 p.m.  Breads Track Session
2:00 – 4:30 p.m.  Breakfast Foods Track Session
2:00 – 4:30 p.m.  Grain Exchange Track Session
2:00 – 4:30 p.m.  Pasta/Noodles Track Session
2:00 – 4:30 p.m.  Professional Development Track Session
2:00 – 4:30 p.m.  Sweet/Salty Foods Track Session
2:00 – 4:30 p.m.  Exhibit Take-Down
2:00 – 6:00 p.m.  2007, 2008, 2009 AACC Intl. Technical Program Planning Meeting
3:30 – 4:30 p.m.  AACC Intl. Young Professionals Committee Meeting
4:30 – 5:30 p.m.  AACC Intl. Carbohydrate Division Meeting
4:30 – 5:30 p.m.  Iowa State University and Friends Reception, see #10 on the registration form
4:30 – 6:00 p.m.  AACC Intl. Publications Panel Meeting
4:30 – 6:00 p.m.  AACC Intl. Young Professionals Event, see #11 on the registration form
4:30 – 6:30 p.m.  Physical Testing Methods Technical Committee Meeting
5:00 – 6:00 p.m.  AACC Intl. Member Forum Meeting
5:15 – 8:00 p.m.  AACC Intl. Biotechnology Division Meeting and Dinner, see #12 on the registration form
5:30 – 6:30 p.m.  AACC Intl. Protein Division Business Meeting
6:00 – 9:00 p.m.  MBAA Installation of Officers Social and Dinner
6:30 – 9:30 p.m.  Carbohydrate Division Dinner, see #13 on the registration form
6:30 – 10:00 p.m.  Protein Division Social and Dinner, see #14 on the registration form
6:30 – 11:30 p.m.  Tour – Hollywood by the Bay: A Star-Struck City Tour, see #15 on the registration form
9:00 – 11:00 p.m.  MBAA AfterGlow Party

Tuesday Highlights

Plenary Sessions
8:00 – 9:30 a.m.
Choose from concurrent Plenary Sessions, presented by industry experts, covering current issues affecting the food and beverage industries: What’s New on the Label, Biotechnology – 10 Years in Review, and Leading Breakthrough Innovation.

International Member Forum
5:00 – 6:00 p.m.
AACC International meeting attendees are invited and encouraged to attend the International Member Forum (IMF). This meeting is open to everyone and meets only once a year. The forum’s mandate is to seek ideas and comments from members outside the United States and provide input and feedback to the International Executive Council. Activities and plans of the international sections will also be reported. Pre-registration is not required. Join us to provide ideas or just listen.

Young Professionals Event
4:30 – 6:00 p.m.
The AACC International Young Professionals Committee is hosting a reception to provide an opportunity for attendees to network and become more involved in their professional organization. Anyone 35 years and younger is invited to attend. This event will feature complimentary light appetizers, a beverage ticket, cash bar, and lively conversation with fellow young professionals and association leaders. The event is free, however, please mark #11 on the registration form so we can plan for your attendance.
Wednesday, September 20

<table>
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<tr>
<th>Time</th>
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<tr>
<td>7:00 – 8:00 a.m.</td>
<td>ICC Meeting</td>
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<td>7:30 – 9:30 a.m.</td>
<td>AACC Intl. Scientific Advisory Panel</td>
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<td>7:30 a.m. – 1:00 p.m.</td>
<td>Beer and Other Beverages Track Session</td>
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<td>AACC Intl. Corporate Development Committee Meeting</td>
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<td>9:00 a.m. – 2:00 p.m.</td>
<td>Marketplace II Open</td>
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<td>9:30 – 10:30 a.m.</td>
<td>AACC Intl. Nominating Committee Meeting</td>
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<td>10:30 a.m. – 12:00 p.m.</td>
<td>Closing General Session</td>
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<td>12:00 – 1:00 p.m.</td>
<td>Engineering and Processing Division Meeting and Luncheon, see #16 on the registration form</td>
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<td>12:00 – 1:30 p.m.</td>
<td>Milling &amp; Baking Division Meeting and Luncheon, see #17 on the registration form</td>
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<td>12:00 – 1:30 p.m.</td>
<td>Rheology Division Meeting and Luncheon, see #18 on the registration form</td>
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<tr>
<td>12:00 – 2:00 p.m.</td>
<td>Rice Division Meeting and Luncheon, see #19 on the registration form</td>
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<td>12:30 – 2:00 p.m.</td>
<td>ICC Luncheon, see #20 on the registration form</td>
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<td>1:00 – 2:30 p.m.</td>
<td>AACC Intl. Professional Development Panel Meeting</td>
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<td>6:30 – 9:00 p.m.</td>
<td>Wild Crush: A Wine Affair – Closing Event, see #21 on the registration form</td>
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Wednesday Highlights

Closing General Session
10:30 a.m. – 12:00 p.m.

Food for Thought: A Look into the Future of the Grain-based Food & Beverage Industries

Keynote Speaker Phil Lempert, Consumer Trend Tracker, Author and Food Trends Expert for NBC’s Today Show, will explore future consumer trends and their impact on the grain-based food and beverage industries. In this engaging presentation, Lempert will discuss the changing consumer—demographic, psychographic shifts and impact on the grains industry; the changing retail environment; and the emerging trends—a combination of “what shoppers want” and the top trends broken down into 5/10/20/30 year opportunities. The future is today! You can be part of it during this provocative presentation.

Lempert is the most visible and respected expert in his field. He is an author, syndicated columnist, WOR Radio Network talk show host, and food trends editor for NBC’s Today Show. He is also the founder and editor of two industry newsletters, and creator of SupermarketGuru.com, an online trend watcher for the food industries.

ICC Luncheon
12:30 – 2:00 p.m.

Everyone is cordially invited to attend the ICC Luncheon following the ICC Symposium International Efforts to Guarantee Food Safety, chaired by Floyd Dowell and Michael Tilley, U.S.A. national delegates to ICC. Upcoming ICC events, the new ICC 7-language Dictionary and ICC’s growing role in international projects will be highlighted. The recently established ICC Academy will honor its fellows. Meet new colleagues and get reacquainted with old friends from our global cereal family. See number #20 on the registration form.

Wild Crush: A Wine Affair – Closing Event
6:30 – 9:00 p.m.

Enjoy an elegant evening of wine tasting, dining, and a silent wine auction to benefit the AACC International Bill Doty Memorial Fund, which has provided academic scholarships or fellowships to students in grain-based food science and technology since 1989.

After three full days of innovative program content, take this last evening to sit back and relax with friends while you sample a variety of California wines, and dine on a selection of heavy reception style foods selected to complement the wines. Best of all, this evening experience is only steps away from your hotel room.

Throughout the evening there will be opportunities to place bids on the wines tasted in addition to a variety of California wines at the Silent Auction. Don’t miss this last chance to take home some wonderful Sonoma or Napa Valley wines and support the foundation. See #21 on the registration form.
Post-Summit Short Course
Grain Morphology: A Basis for Understanding Whole-Grain Cereals
Thursday, September 21 – Friday, September 22, 2006
8:00 a.m. – 5:00 p.m. Thursday
8:00 a.m. – 5:00 p.m. Friday
Registration Fee: $800

Through micrographs, this course will demonstrate the range of tissue types that make up cereal grains. The composition of these tissues and the way they relate to whole-grain nutrition and product processing and quality will be covered, in addition to the importance of grain endosperm softness and its ramifications for product production and quality. An extensive course booklet has been prepared summarizing knowledge on grain structure and composition, with emphasis on the similarities and differences between each of the cereal grains.

Led by one of the great grain microscopists of our time, Tony Evers, formally of Campden and Chorleywood Food Research Association, U.K., is responsible for our current understanding of the formation of the wheat grain crease and is one of the inventors of the BranScan instrument. Tony has wide experience in milling and baking technology and can relate the importance of grain morphological features to grain-processing problems. He will be joined by Philip Greenwell, an expert on grain endosperm hardness; Don Bechtel, a leading grain morphologist and microscopist; and Tony Blakeney, who has had long-term research interests in the scanning electron microscopy of cereal grains and their products.

Through micrographs, this course will demonstrate the range of tissue types that make up cereal grains. The composition of these tissues and the way they relate to whole-grain nutrition and product processing and quality will be covered, in addition to the importance of grain endosperm softness and its ramifications for product production and quality. An extensive course booklet has been prepared summarizing knowledge on grain structure and composition, with emphasis on the similarities and differences between each of the cereal grains.

The course is suitable for grain graduate students, product development specialists, and technical marketers, and any member of the grain industry who needs a fuller appreciation of the structure of grains and of how this structure is altered by traditional grain processing technologies. See #22 on the registration form.
Tour Opportunities

Special tour options are available to attendees and guests during the World Grains Summit. Pre-registration is required. If a minimum number of participants for each tour is not met, participants will be notified, and full refunds will be given.

Sonoma: Birthplace of California Winemaking
Sunday, September 17, 2006 • 8:30 a.m. – 3:00 p.m.
Registration Fee: $95 per person
The day will begin with a visit to one of Sonoma’s several world-renowned wineries. A tour of the winemaking facilities will precede a stop in the tasting room, with samplings of some of the winery’s fine varietals. Next, a stop at Viansa, a gracious Tuscan-style villa perched atop a hillside in Sonoma. After the private tour and tasting, a lavish picnic luncheon, featuring fresh local ingredients prepared with an Italian flair, will be served. The picnic will be held on the winery’s lawns, surrounded by olive trees, grape arbors, and spectacular views of the Sonoma Valley.

Return to San Francisco filled with greater knowledge of the wines and history of Sonoma. This tour includes transportation, tour guides, lunch with one glass of Viansa wine, and entrance fees. See #4 on the registration form.

San Francisco Highlights at Night
Monday, September 18, 2006 • 6:30 – 11:00 p.m.
Registration Fee: $35 per person
This tour will take you to see some of San Francisco’s most legendary landmarks, including the majestic Golden Gate Bridge spanning the entrance to San Francisco Bay; Painted Ladies—vividly restored Victorian homes; cafés and boutiques of San Francisco’s most prestigious neighborhoods; Bohemian Italian North Beach; panoramic views from Twin Peaks; the awe-inspiring Pacific Ocean and the Cliff House perched high above the waves; and bustling Fisherman’s Wharf with its steaming crab cauldrons, colorful fishing boats, and seafood restaurants overlooking the Bay. Dinner will be on your own in the Fisherman’s Wharf area. See #6 on the registration form.

San Francisco Brewery Pub Crawl
Monday, September 18, 2006 • 7:00 – 11:00 p.m.
Sponsor: Northern California District of MBAA
Organizer: Alan Paul, San Francisco Brewing, San Francisco, CA, U.S.A.
Registration Fee: $25 per person
Join the Northern California District of MBAA for a tour of San Francisco’s breweries. Stops may include San Francisco Brewing, Gordon Biersch, Thirsty Bear, Twenty First Amendment, Magnolia, Eldo’s, and Beach Chalet. The cost includes guided transportation to/from the various pubs. All drinks and food are on your own. See #7 on the registration form.

Hollywood by the Bay: A Star-Struck City Tour
Tuesday, September 19, 2006 • 6:30 – 11:30 p.m.
Registration Fee: $45 per person
San Francisco is one of the most filmed cities in the world, from the earliest silent films to this summer’s blockbuster hit. From The Jazz Singer to The Wedding Planner, The Maltese Falcon to Dirty Harry, Vertigo to High Anxiety, The Graduate to Mrs. Doubtfire, Birdman of Alcatraz to The Rock—the list goes on and on! Movie magic will come alive while visiting the shooting locations of many famous movies. As the motorcoach departs, a beautifully colored movie map, marking each San Francisco location and detailing the scenes from which it takes place, will be provided.

As the motorcoach winds through the picturesque parts of San Francisco, the Golden Gate Bridge will come into view as scenes are described from blockbusters such as Superman and A View to a Kill. From The Towering Inferno to The Presidio, discover the places immortalized in films and television. A stop on the tour will be made so there will be time to dine on your own. See #15 on the registration form.
Guest Program

The World Grains Summit Guest Program features a complimentary continental breakfast and San Francisco Orientation for all guests of summit attendees on Monday morning.

San Francisco Orientation
Monday, September 18 • 8:00 – 9:30 a.m.

What San Francisco treats are in store for you besides Ghirardelli chocolate, sourdough bread, cable cars, and fortune cookies? Attend the orientation, presented by a local guide, and learn how to make the most out of your stay in San Francisco. Breakfast will begin at 8:00 a.m. with presentation at 8:30 a.m. This event is complimentary for guests. See #32 on the registration form so plans can be made for guest attendance.

Guest Tour Package

Guests have the option of participating in a full guest program package that includes a tour on Monday and Tuesday, as well as a ticket to the Grand Opening Exhibition and Gala on Sunday evening. See below for complete tour descriptions. Pre-registration is required. See #33 on the registration form. Fee: $140 for full program (if minimum number of participants in this package is not met, participants will be notified and full refunds will be given.)

➤ Grand Opening Exhibition and Gala

*Sunday, September 17 • 4:00 – 6:30 p.m.*

Experience the red carpet at the 4:00 p.m. Ribbon-Cutting Ceremony that opens the World Grains Summit Exhibition and Gala. Visit with over 250 of the industry’s leading suppliers during this casual and festive event. Mingle, dine on light appetizers, visit the Bierstube and get the latest information.

➤ Chinatown Discovery – A Walking Excursion

*Monday, September 18 • 10:30 a.m. – 3:00 p.m.*

Discover exotic Chinatown on foot! Enter into the “city-within-the-city.” Grant Avenue, the bustling, exotic main street of Chinatown, features shops specializing in everything from rare jade, ivory, and silk, to Godzilla toys. Visit an authentic fortune cookie factory and a Chinese temple where clouds of incense waft from upper windows. Meander down streets where herbal shops, offering jars of ginseng root, alternate with Chinese groceries whose windows display smoked ducks. Aromas from Chinatown restaurants, combined with the sounds of Chinese dialects, complete the illusion of a visit to Hong Kong. At the end of the walk, there will be time to stop and enjoy lunch on your own at one of the many restaurants passed along the way.

➤ Magical Marin

*Tuesday, September 19 • 10:00 a.m. – 3:30 p.m.*

Cross the magnificent Golden Gate Bridge into fabled Marin County with its astonishingly varied landscapes. Driving along the slopes of Mount Tamalpais, the winding mountain road leads to Muir Woods National Monument. The redwoods located here have a biological ancestry dating back well over a million years. There will be time to wander among these ancient trees and come away with a sense of the immense grandeur and spans of time encompassed by this noble forest.

The next stop is Sausalito, a Riviera-like bayside village with its winding wooded streets, eclectic houseboats, unique boutiques, and art galleries. There will be ample time to explore the shops and galleries, or simply stroll along the waterfront before enjoying lunch on your own.
Exhibit Hall

The Exhibition—Make valuable connections with suppliers, known and new, for the latest information on ingredients, instruments, equipment, and services in the food and beverage industries. Network with exhibitors and peers, enjoy refreshments, view technical posters, and enter to win daily prize drawings.

Exhibitors of the World Grains Summit: Foods and Beverages—The following is a preliminary list of exhibiting Companies that had reserved space at press time. For ongoing updates, go to http://www.wgsummit.org/exhibition/current_exhibitors.cfm

A. ZIEMANN GmbH
AB Vickers
AcquiData, Inc.
ADM
Air Products
Alex C. Fergusson (AFCO)
Alfa Laval Inc.
American Ingredients
American Institute of Baking
Anton Paar USA
APV Baker
Aqualon
Arla Foods Ingredients
Aromatic Inc.
Aztec Milling L.P.
Balchem Encapsulates
Baltimore Spice, Inc.
Barry-Wehmiller Company
BASF Corporation
Bio-Chem Laboratories
BEGEROW USA Inc.
Blue Diamond Growers
BLUE PLANET FOODS, INC.
BOC
Brabender GmbH & Co. KG
C. W. Brabender Instruments, Inc.
Brewers Supply Group
Brewing Research International (BRI)
brewmaxx GmbH & Co. KG
Briess Malt & Ingredients Co.
Briggs of Burton, Inc.
Brookfield Engineering
Bruker BioSpin Corp., EPR Division
Buchi Analytical
Budenheim
Buhler Inc.
Bunge Milling
Bunge Oils
Butter Buds Food Ingredients
Calibre Control International Ltd.
California Natural Products
Cambridge Wire Cloth Co.
Can-Oat Milling Inc.
Caravan Products Co., Inc.
Cargill
Carmi Flavor & Fragrance Co., Inc.
CE Elantech, Inc.
Centec LLC
Chemidex
ChemTreat, Inc.
Church & Dwight Co., Inc.
CIL Laboratory Services
Clarkson Grain/Clarkson Soy Products
Clestral, Inc.
Cognis Corporation - QTA
Colloides Natures, Inc.
Corn Products U.S.
Covance Laboratories, Inc.
Creative Research Management
Danisco USA
Decagon Devices, Inc.
Devansoy, Inc.
DIAGNOSTIX
domnick hunter inc.
The Dow Chemical Company
EaglePicher Filtration & Minerals
Ecoflex North America, Inc.
Ecolab Inc.
Edlong Dairy Flavors
elementar Americas, Inc.
ENERFAR, Inc.
ENRECO, Inc.
EnviroLogix Inc.
Enzyme Development Corp.
Eurofins Scientific
Farbest Brands
Farmer Direct Foods, Inc.
Fiberstar, Inc.
Filtron North America
Firmenich Inc.
Flavorchem
FONA International Inc.
Food Ingredient Technologies
Food Processing Center
FOSS North America
Frings America
Fratomar Inc.
Gerstel, Inc.
Givaudan
GKD-USA, Inc.
GNT USA, Inc.
Gold Coast Ingredients Inc.
Grain Millers, Inc.
Grain Processing Corporation
GTC Nutrition
Gum Technology Corp.
Guemser Enterprises
Haffmans
HUPPMANN AG
ICC-International Association for Cereal Science & Technology
ICL Performance Products LP
INEOS Silicas
Innophos, Inc.
International Bakers Services, Inc.
International Fiber Corp.
International Specialty Products
J. Rettenmaier USA L.P.
Jeneil Biotech, Inc.
JohnsonDiversey, Inc.
Kerry Bio-Science
Krones, Inc.
Lallemand Advanced Baking Solutions
Littleford Day, Inc.
Lonza Inc.
Matsutani America, Inc.
McCormick & Co.
Medallion Laboratories/General Mills
Meduri Farms, Inc.
Megazyme International Ireland Ltd.
The Menlll Milling Company
Merlin Development, Inc.
MEURA s.a.
MGP Ingredients, Inc.
Millipore Corporation
Mitsubishi International Food Ingredients
Morton Salt
National Food Laboratory, Inc.
National Mfg.
National Starch Food Innovation
Neogen Corporation
Nutraceuticals World
Norit Process Technologies
Novozymes
NP Analytical Laboratories
Oat Ingredients, LLC
Ocean Nutrition Canada Limited
OMIC USA Inc.
optek-Danulat, Inc.
Oxford Instruments Molecular Biotools
Pacific Coast Chemicals
Pall Corporation
PB Leiner
Perlick Corporation
Perten Instruments Inc.
Perten Instruments, AB
PGP International
Pizzey’s Milling USA
Prayon Inc.
Primera Foods
Pureatos Corporation
PureMalt Products Ltd.
QA Products, Inc.
Quali Tech, Inc.
QUALISOY
R-Biopharm, Inc.
Research Products Company
RIBUS, Inc.
Riken Vitamin USA, Inc.
RITO Partnership
Riviana Foods Inc.
Rockwell Automation
Roman Meal Milling Co.
Romer Labs, Inc.
S. S. Steiner, Inc.
Sensient Colors Inc.
Sensient Flavors
Siebel Institute of Technology/World Brewing Academy
Siemens Energy and Automation
Siemens Water Technology
Siemer Milling Company
Solvay Chemicals, Inc.
Sosland Publishing
Spray Dynamics, Ltd.
Strategic Diagnostics Inc.
Sudmo North America
SunOpta Grains and Foods Group
SunOpta Ingredients Group
Tate & Lyle
Tec5USA, Inc.
Texture Technologies Corp.
THONHAUSER USA INC.
TIC Gums
TNO Life Sciences Inc.
Tripette & Renaud - Chopin
Tuchenhagen Flow Components, LLC
Unity Scientific, Inc.
Valley Fig Growers
Van Drunen Farms
Vanlab Corporation
Vicam
Virginia Dare
VITAMINS, INC.
Watson Inc.
Wenger Manufacturing
Westfalia Separator
Weyermann Specialty Malts
Whatman Inc.
Witteinn Co., LLC
Wolverine Proctor & Schwartz, Inc.
The Wright Group
The XIM Group, LLC
Zeltex, Inc.

Interested in exhibiting?
Debby Woodard
dwoodard@scisoc.org
+1.651.994.3817

Exhibit and Sponsorship Information
www.wgsummit.org/exhibition/current_exhibitors.cfm
Hotel Information

Headquarters Hotel
The Renaissance Parc 55 Hotel, a luxurious hotel just two blocks from Union Square in downtown San Francisco, serves as the World Grains Summit headquarters hotel. Warmly appointed for business and leisure, the hotel affords unparalleled access to “everyone’s favorite city.” From sightseeing to dining, the unique location provides effortless convenience to it all:
- Ideally situated in downtown San Francisco
- Convenient to the Moscone Convention Center
- Walking distance to numerous attractions
- Half-block to cable cars and accessible to Bay Area Rapid Transit

This four-diamond hotel features newly renovated guest rooms, all with bay-style windows that showcase panoramic city views, and a convenient short walk to the convention center.

Renaissance Parc 55 Hotel • 55 Cyril Magnin Street, San Francisco, CA 94102
Discounted Rate: Single/Double $185
Plus 14% tax (subject to change)
Check-In: 3:00 p.m.
Check-Out: 1:00 p.m.
Parking: $38 daily, valet or self-park (subject to change)
Guest Room Amenities: Coffee maker/tea service, iron and ironing board, Internet access (w/fee), hairdryer, in-room movies, daily newspaper delivery, complimentary toll-free calls, and fitness center.
Hotel Services: Concierge desk, full-service business center, local restaurant dinner delivery, safe deposit boxes at front desk, currency exchange at front desk, cash machine/ATM, car rental desk.

Additional Housing Options

Hotel Milano • 55 5th Street, San Francisco, CA 94103
Discounted Rate: Single/Double $126
Additional persons 12 and over $20 per room, per night
Plus 14% tax (subject to change)
Check-In: 3:00 p.m.
Check-Out: 12:00 p.m.
Parking: $30, valet only (subject to change)
Guest Room Amenities: Refrigerator, in-room safe, NINTENDO, in-room movies, hairdryer, complimentary newspaper delivery, wireless Internet access (w/fee), fitness center.

Serrano Hotel • 405 Taylor Street, San Francisco, CA 94102
The Serrano Hotel is a boutique, downtown San Francisco luxury hotel located near Union Square, the Theatre District, and Moscone Convention Center.
Discounted Rate: Single/Double $149
Additional persons 12 and over $20 per room, per night
Plus 14% tax (subject to change)
Check-In: 3:00 p.m.
Check-Out: 12:00 p.m.
Guest Room Amenities: Complimentary high-speed Internet access, hairdryer, bathrobes, irons and ironing boards, honor bar, in-room movies, in-room safe, fitness center.

Housing Reservations

Reservations may be made one of the following ways:

Renaissance Parc 55
Internet: www.wgsummit.org
Telephone: +1.415.392.8000 (North America and Int’l.)
MasterCard, Visa, American Express, Carte Blanche, Diners Club, Discover, JCB
Inform the operator that you are attending the World Grains Summit.

The Milano Hotel
Telephone: +1.415.543.8555 (North America and Int’l.)
MasterCard, Visa, American Express, Carte Blanche, Diners Club, Discover, JCB
Inform the operator that you are attending the World Grains Summit.

Serrano Hotel
Telephone: 866.289.6561 (U.S.A. and Canada) or +1.415.885.2500 (North America and International)
MasterCard, VISA, American Express, Discover, Diners Club
Inform the operator that you are attending the World Grains Summit.

Deadline
Reservations must be made by Internet or phone by August 11, 2006, to guarantee convention rates. After that date, room blocks will be released, and rooms/rates will be based on availability. All housing reservations and inquiries should be made directly with the hotel.

Special Accommodations
Indicate any special needs you may have when making reservations either online or by telephone.

Confirmations
Confirmations will be e-mailed to attendees making reservations using the Internet, if an e-mail address is provided. Confirmation numbers will be given to attendees making reservations by phone.

Room Deposit, Payment Methods, and Tax
All rates are per room per night and are subject to 14% tax (subject to change). Reservations will not be accepted without a valid credit card guarantee of one night’s room rate plus tax for each room reserved.

Cancellations
Cancellations must be received 72 hours prior to arrival date to receive full refund of room reservation deposit.
Meeting Registration

Registration may be made in one of the following ways:

Internet: www.wgsummit.org
Fax or Mail: Complete the attached Registration Form
Fax: +1.651.454.0766
Mail: World Grains Summit Registration
3340 Pilot Knob Road
St. Paul, MN 55121 U.S.A.

➤ SAVE! Register online and save $25 off the Advanced and Regular Registration fees.
➤ SAVE MORE!!! Take advantage of the Advance Registration deadline of July 13, 2006, and save $75 off the Regular Registration rate.

Full registration includes all sessions, posters, exhibits and lunch in exhibit hall, entry to the Bierstube, and the Grand Opening Exhibition and Gala.

Special Offer for Nonmembers
Take advantage of exclusive savings when you become an AACC International or MBAA member as you register for the meeting. Receive all the benefits of membership and save. Join today! This offer is not for current members or those who have been a member within the last 12 months.

Registration Desk
The World Grains Summit Registration Desk will be located in Exhibit Hall C of the Moscone Convention Center and will be open during the following hours:

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday, September 17</td>
<td>4:00 – 6:30 p.m.</td>
</tr>
<tr>
<td>Monday, September 18</td>
<td>7:30 a.m. – 7:00 p.m.</td>
</tr>
<tr>
<td>Tuesday, September 19</td>
<td>7:30 a.m. – 4:00 p.m.</td>
</tr>
<tr>
<td>Wednesday, September 20</td>
<td>7:30 a.m. – 1:00 p.m.</td>
</tr>
</tbody>
</table>

Cancellation/Refund Policy
Registration cancellations must be made in writing and received by World Grains Summit no later than August 28, 2006. Cancellations received by this date are subject to a $75 processing fee; ticketed events will be fully refunded. Ticketed events and meeting registration cancellations received after August 28, 2006, are not subject to a refund.

Check out the World Grains Summit website www.wgsummit.org for the latest information!

Online Registration
•
Online Housing Reservations
•
Full Program Schedule
•
Searchable Abstracts (coming soon)
•
2006 Exhibitor Listing
•
Tour Information
•
Local Attractions in the San Francisco Area
  Alcatraz Island Tour
  Chinatown
  Fisherman’s Wharf
  Golden Gate Promenade/
  Golden Gate Bridge
  Haight-Ashbury
  Nob Hill
  and more

Register online and SAVE $25!
World Grains Summit Registration Form

World Grains Summit: Foods and Beverages
September 17-20, 2006 • San Francisco, California

Advance registration deadline—July 13, 2006
Register online at http://www.wgsummit.org

Member ID Number (located on mailing label) _______________________________________

Complete the following information. Please print clearly or type to insure correct spelling on name badge.

Registrant is ☐ Male ☐ Female ☐ Mr. ☐ Mrs. ☐ Ms. ☐ Dr.

First Name ___________________________________ Middle Initial __________

Name Preferred on Badge (first name only) _________________________________

Last/Surname ___________________________________________________________

Job Title ________________________________ __________________________________

Date of Birth (new members only) __________________________ Month Day Year

Guests’s Name (first, last) _________________________________________________

Information below is ☐ New Address ☐ Alternate Address

Employer/Company/Institution _____________________________________________

Company Address ________________________________________________________

Street

________________________________________________________________________

City State/Province

Zip/Postal Code Country

Daytime Telephone ________________________________

Facsimile ____________________________________________

E-mail ______________________________________________

Emergency Contact:

Name _________________________________________________________________

Telephone (September 17-20, 2006) _______________________________________

Mail or fax form and payment to:
World Grains Summit Registration
3340 Pilot Knob Road
St. Paul, MN 55121 U.S.A.
TelephoneNumber: +1.651.454.7250
Fax: +1.651.454.0766 (Faxed forms must include credit card information to be processed.)

Housing Reservations
Reservations may be made in one of the following ways:
Internet: http://www.wgsummit.org
Telephone: Check website or brochure for hotel reservation phone numbers. Inform operator you are attending the World Grains Summit.

Cancellations/Refund Policy
Registration cancellations must be made in writing and received by World Grains Summit by August 28, 2006, and are subject to a $75 processing fee; ticketed events will be fully funded. Ticketed events and meeting registration cancellations received after August 28, 2006, are not subject to a refund.

☐ ☑ Check here if you require special meals or accommodations to fully participate in this meeting and include a written description of your needs.

Tickets
Tickets will be collected for all food functions.

Photo Release
Photographs will be taken throughout the summit for use in promotional materials. By virtue of your attendance, you agree to AACC International’s and MBAA’s use of your likeness in promotional materials.

Reverse Side Must Be Completed To Register. Thanks!
World Grains Summit Registration Fees

<table>
<thead>
<tr>
<th>Registration</th>
<th>Advance by July 13</th>
<th>Regular by Aug 28</th>
<th>Late/Onsite starting Aug 29</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Member–AACC Intl.</td>
<td>$550</td>
<td>$625</td>
<td>$665</td>
<td></td>
</tr>
<tr>
<td>Student Member–AACC Intl.</td>
<td>$230</td>
<td>$230</td>
<td>$230</td>
<td></td>
</tr>
<tr>
<td>Meeting Plus Membership*</td>
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<td></td>
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<tr>
<td>Registration Plus Regular Membership</td>
<td>$625</td>
<td>$695</td>
<td>$735</td>
<td></td>
</tr>
<tr>
<td>Registration Plus Student Membership</td>
<td>$270</td>
<td>$270</td>
<td>$270</td>
<td></td>
</tr>
<tr>
<td>Life Member-AACC Intl.</td>
<td>$210</td>
<td>$210</td>
<td>$210</td>
<td></td>
</tr>
<tr>
<td>Nonmember</td>
<td>$625</td>
<td>$695</td>
<td>$735</td>
<td></td>
</tr>
<tr>
<td>Exhibitor**</td>
<td>$425</td>
<td>$475</td>
<td>$475</td>
<td></td>
</tr>
<tr>
<td>Single Day (select one)</td>
<td>$315</td>
<td>$315</td>
<td>$315</td>
<td></td>
</tr>
<tr>
<td>☑ Monday ☑ Tuesday ☑ Wednesday</td>
<td></td>
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<tr>
<td>Gluten Workshop****</td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Professional</td>
<td>$900</td>
<td>$1015</td>
<td>$1095</td>
<td></td>
</tr>
<tr>
<td>Student/Retiree</td>
<td>$480</td>
<td>$510</td>
<td>$540</td>
<td></td>
</tr>
<tr>
<td><strong>Total Registration Fees</strong> $</td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

Guest***

See box below

* Excludes current regular members and those whose regular membership lapsed within the past 12 months.

Students registering with the Meeting Plus Membership option must have a faculty member sign here to qualify.

Faculty Member Signature

** Each table-top and single booth exhibit includes one (1) free exhibitor registration. Additional exhibitor registrations may be purchased. Online discount does not apply, registration must be received by fax or mail.

*** Guest Program—Guests will not pay registration. Guests wishing to attend receptions, luncheons, or participate in the tour package must purchase tickets in advance. Name badge and ticket are required to attend ticketed functions. Guests do not have access to the sessions.

Co-workers and business associates are not considered guests and must pay registration fees.


Registration fee includes $50 off the combined registration.

† Guests must purchase a ticket to attend this event.

Meeting Activities and Products

Split pricing indicates regular/student fees.

<table>
<thead>
<tr>
<th>Activity Description</th>
<th>Quantity</th>
<th>Cost</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. World Grains Summit Posters on CD-Rom (Save when you order now.)</td>
<td></td>
<td>$45</td>
<td></td>
</tr>
<tr>
<td><strong>Sunday, September 17</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pre-Summit Short Courses</td>
<td></td>
<td></td>
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<tr>
<td>2. MBAA – Malt Analysis: Today and Tomorrow, 12:00-4:00 p.m.</td>
<td></td>
<td>$129</td>
<td></td>
</tr>
<tr>
<td>3. MBAA – Beer Tasting 101 (choose one)</td>
<td></td>
<td>$59</td>
<td></td>
</tr>
<tr>
<td>4. Tour—Sonoma Winemaking, 8:30 a.m.-3:00 p.m.</td>
<td></td>
<td>$95</td>
<td></td>
</tr>
<tr>
<td>5. Meeting Orientation, 2:00-3:00 p.m.</td>
<td></td>
<td>No Fee</td>
<td></td>
</tr>
<tr>
<td><strong>Monday, September 18</strong></td>
<td></td>
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<tr>
<td>6. Tour—San Francisco Highlights, 6:30-11:00 p.m.</td>
<td></td>
<td>$35</td>
<td></td>
</tr>
<tr>
<td>7. Tour—San Francisco Pubcrawl, 7:00-11:00 p.m.</td>
<td></td>
<td>$75</td>
<td></td>
</tr>
<tr>
<td>8. Student Division Dinner &amp; Social, 7:00-11:00 p.m.</td>
<td></td>
<td>$45/$25</td>
<td></td>
</tr>
<tr>
<td>9. Cereal &amp; Europe Special Event, 7:30-11:00 p.m.</td>
<td></td>
<td>$42</td>
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<tr>
<td><strong>Tuesday, September 19</strong></td>
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<tr>
<td>10. Iowa State University &amp; Friends Reception, 4:30-5:30 p.m.</td>
<td></td>
<td>$15/$7</td>
<td></td>
</tr>
<tr>
<td>11. Young Professionals Event, 4:30-6:00 p.m.</td>
<td></td>
<td>No Fee</td>
<td></td>
</tr>
<tr>
<td>12. Biotechnology Division Meeting and Dinner, 5:15-8:00 p.m.</td>
<td></td>
<td>$44/$22</td>
<td></td>
</tr>
<tr>
<td>13. Carbohydrate Division Dinner, 6:30-9:30 p.m.</td>
<td></td>
<td>$55/$28</td>
<td></td>
</tr>
<tr>
<td>14. Protein Division Dinner, 6:30-10:00 p.m.</td>
<td></td>
<td>$42/$25</td>
<td></td>
</tr>
<tr>
<td>15. Tour—Hollywood by the Bay, 6:30-11:30 p.m.</td>
<td></td>
<td>$45</td>
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<tr>
<td><strong>Wednesday, September 20</strong></td>
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<tr>
<td>16. Engineering &amp; Processing Meeting and Luncheon, 12:00-1:00 p.m.</td>
<td></td>
<td>$30</td>
<td></td>
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<tr>
<td>17. Milling &amp; Baking Division Meeting and Lunch, 12:00-1:30 p.m.</td>
<td></td>
<td>$40/$20</td>
<td></td>
</tr>
<tr>
<td>18. Rheology Division Meeting and Lunch, 12:00-1:30 p.m.</td>
<td></td>
<td>$40/$20</td>
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</tr>
<tr>
<td>19. Rice Division Meeting &amp; Luncheon, 12:00-2:00 p.m.</td>
<td></td>
<td>$44/$10</td>
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<tr>
<td>20. ICC Luncheon, 12:30-2:00 p.m.</td>
<td></td>
<td>$28/$18</td>
<td></td>
</tr>
<tr>
<td>21. Wild Crush: A Wine Affair – Closing Event, 6:30-9:30 p.m.</td>
<td></td>
<td>$65</td>
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<tr>
<td><strong>Thursday, September 21–Friday, September 22</strong></td>
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<tr>
<td>Post-Summit Short Course</td>
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<tr>
<td>22. Grain Morphology: A Basis for Understanding Whole Grain Cereals</td>
<td></td>
<td>$800</td>
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<tr>
<td><strong>Extra Tickets Only</strong></td>
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<tr>
<td>Gluten Workshop – Extra Tickets/Proceedings</td>
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<tr>
<td>23. Welcome Reception, Thursday, September 14</td>
<td></td>
<td>$65</td>
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<tr>
<td>24. Lunch, Friday, September 15</td>
<td></td>
<td>$45</td>
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<tr>
<td>25. Banquet, Friday, September 15</td>
<td></td>
<td>$80</td>
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<tr>
<td>26. Lunch, Saturday, September 16</td>
<td></td>
<td>$45</td>
<td></td>
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<tr>
<td>27. Proceedings Book (extra copy)</td>
<td></td>
<td>$110</td>
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<tr>
<td><strong>World Grains Summit</strong></td>
<td></td>
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<tr>
<td>28. Grand Opening Exhibition/Gala, Sunday, September 17</td>
<td></td>
<td>$35</td>
<td></td>
</tr>
<tr>
<td>29. Exhibit Hall Lunch, Monday, September 18†</td>
<td></td>
<td>$35</td>
<td></td>
</tr>
<tr>
<td>30. Exhibit Hall Lunch, Tuesday, September 19†</td>
<td></td>
<td>$35</td>
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<tr>
<td>31. MBAA Dinner and Social (MBAA guests only)</td>
<td></td>
<td>$75</td>
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<tr>
<td><strong>Guest Program (optional for guests)</strong>*</td>
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</tr>
<tr>
<td>32. San Francisco Orientation and Breakfast</td>
<td></td>
<td>No Fee</td>
<td></td>
</tr>
<tr>
<td>33. San Francisco Guest Tour Package (includes Orientation Breakfast, Opening Exhibition and Gala plus two tours)</td>
<td></td>
<td>$140</td>
<td></td>
</tr>
</tbody>
</table>

Total Activities and Products $ 

Grand Total (Registration and Ticket Fees) $