

## 2006–2007 AACC International Board of Directors



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The following individuals generously donate their time and talents to guide AACC International through their leadership on the board. Board members play a major role in determining what programs and services the association provides to advance the industry and you professionally. AACC International is an association run by the members, for the members—an association where your voice is not only welcomed, but considered vital. If you have input, please do not hesitate to contact a board or staff member.

**Rob Hamer, President**, is director of the Structure and Functionality program, Wageningen Centre for Food Sciences, Wageningen, Netherlands. He is also professor, Technology of Cereal Proteins, Wageningen University. He currently employs a multidisciplinary staff of 54 scientists working in breakthrough areas related to the structure and texture of foods and their sensory perception. Hamer has been honored for his achievements in cereal science. He received two best paper awards from the International Wheat Gluten Association in 1988 and 1991, the Harald Perren Award in 1996, and was made an AACC International Fellow in 2001. Hamer has been an AACC International

member since 1990. Since then, he has served on the board of directors as director (1997–2000), chair of the Protein Division (1994), founder and president of the European Section (founded in 1997), and associate editor of *Cereal Chemistry* (1994–1997). At present, Hamer serves as a member of the board of the Cereals and Europe Section and as a member of the Osborne Medal Award Committee and Applied Research Award.

**Stuart Craig, Chair of the Board**, is director of scientific and regulatory affairs for Danisco USA Inc. He has worked previously at Kansas State University, Nabisco, Pfizer, and Cultor. His research interests include health benefits and safety of foods and ingredients. Craig received his degrees (B.Sc. and Ph.D.) in biochemistry from Heriot-Watt University, Edinburgh, Scotland. During his 20-year membership of AACC International, he has been a director, Annual Meeting Technical Program chair, Carbohydrate Division chair, Starch Roundtable chair, Dietary Fiber Technical Committee co-chair, and remains active on several other committees. Craig participates in other scientific societies, including ILSI (International Life Sciences Institute) as chair of the Food, Nutrition and Safety

Program, and member of the Carbohydrate, Obesity, Food Components for Health Promotion, Hydration, and Scientific Program Planning Committees

**Bernie Bruinsma, President-Elect**, is presently technical director for Innovative Cereal Systems. He has been a member of AACC International for more than 30 years. Bruinsma received his B.S. in chemistry from Calvin College in Grand Rapids, MI. He later received a M.S. in agricultural biochemistry from the University of Idaho, Moscow, followed by a Ph.D. in food science at Washington State University. Bruinsma has been an associate editor for *Cereal Chemistry*, secretary for AACC International, and is an active member of the Pacific Northwest Section. He also is a contributor to CEREAL FOODS WORLD and a member of the AACC International technical committees.

**Elizabeth Knight, Treasurer**, is an account executive for McCormick & Company, Inc. She has worked as a food technologist, as well as in food sales. Knight joined AACC International in 1989. She is currently the Finance Committee chair and treasurer of the Northwest Section. She has held numerous positions in both AACC International and IFT.

**Margaret Bath, Director**, is Kellogg Company's vice president, research, quality and technology since June 2004. Bath joined Kellogg Company as director, global product development in March 2000, and was promoted to vice president, snacking research and technology for the Kellogg's Snacks division in February 2002. In April 2004, she was promoted to vice president, research and technology. Prior to joining Kellogg's, Bath was employed by Frito Lay in Plano, TX. Bath received a bachelor's degree in food science from the University of Maryland. She is currently the AACC International corporate member representative to Kellogg Company.

**Mary Ellen Camire, Director**, is a professor in the Department of Food Science & Human Nutrition at the University of Maine and director of the Consumer Testing Center. She recently completed a 3-year term on the Executive Committee of the Institute of Food Technologists, where she also serves as a food science communicator. Camire joined AACC International in 1987 as a student and has held several volunteer positions. She is a member of the Publications Panel, Dietary Fiber & Starch and Barley Technical Committees as well as several divisions. Her research interests include chemical changes in extruded foods, factors influencing consumer acceptability of healthy foods, and health benefits of foods.

**Jan Delcour, Director**, is a professor at Katholieke Universiteit Leuven in Belgium with responsibilities in teaching and research. Upon completion of his Ph.D. program, he carried out a postdoctoral stay at Kansas State University where, under the

guidance of Carl Hosney, was introduced to cereal science and technology. Delcour, an active AACC International member since 1992, is a member of the Carbohydrate Division and serves or has served on a number of committees. He chaired the Technical Program and the Program Advisory Committees and currently chairs the Publications Task Force. In addition, he is a member of the Excellence in Teaching Award and the Young Scientist Award. Over the past years (2000–2005), he served *Cereal Chemistry* as associate editor and now as senior editor.

**Laura Hansen, Director**, is a senior technology manager for General Mills Bakeries and Foodservice, where she directs the work of several scientists and technicians in the areas of bakery mixes and frozen dough bagels and donuts. She joined General Mills through the acquisition of the Pillsbury Company. Prior to the industry jobs with General Mills and Pillsbury, Hansen obtained a B.S. from the University of Oregon and M.S. and Ph.D. degrees from Kansas State in food science and nutrition. She has been an active member in AACC International since joining in 1984. Activities at the AACC International level include: Annual Program Technical Chair (Montreal, 2002), Secretary (1997–1999), Nominations Committee (2004), and Rheology Division Secretary, Chair-Elect, and Chair (1992–1995), and she taught sections of the short course on Rheology and Baked Product Texture (1987, 1988). Activities within AACC International at the local level include: Northwest Section Newsletter Coordinator, Northwest Section Secretary, Chair-Elect and Chair, and Geddes Lectureship Chair.

**Moses Okot-Kotber, Director**, is the director of a newly formed contract research and analytical laboratory, Analytix Laboratories, based in Manhattan, KS. He is consulting on molecular aspects of grains and other food-related products in the cereal and food industries. His interests continue to focus on enzymes, proteins, and bioactive small molecules, such as antioxidants, found in cereals, their applications in food processing, and their nutritional benefits for good health. Okot-Kotber was an assistant professor of grain science in the Department of Grain Science and Industry at Kansas State University from 1997 and then an associate professor in the same department before establishing privately owned Analytix Laboratories in October of 2004. He taught courses on proteins in foods and enzyme application in foods. His research interests focused on cereal enzymes, proteins, phenolics, and vitamins. He has held offices in the AACC International Protein Division and has been a member of the association's Biotechnology Division.

**Jan Willem van der Kamp, International Director**, is senior adviser, international projects for TNO Nutrition and Food Research, Zeist, Netherlands, the largest food research institute in Europe on one site. After a range of R&D positions in Unilever, he joined TNO as director of Grain, Bakery, and Animal Nutrition Research (1986–93) and program director Biotechnology (1994–2003). In AACC International, he has served on a number of committees and in the Biotechnology Division as officer and chair. He has been a member of the ICC Executive Committee since 1988 and was President of ICC.

## Cereals 2006—Hububat 2006

Turkish cereal scientists and technologists met at the University of Gaziantep September 7–8 for their bi-annual cereals meeting. Professor Ahmet Kaya and his team hosted the conference and exhibition, which was heavily supported by the Turkish Federation of Flour Industries (USF). The conference and exhibition attracted more than 180 academic researchers and approximately 300 industrial participants from Turkey.

During the plenary opening session, in the presence of the Turkish Minister of Agriculture Mehdi Eker, several simultaneously translated, invited lectures were presented. AACC International members Kaisa Poutanen, VTT-Finland, introduced the European HEALTHGRAIN project; Joël Abecassis, INRA, discussed physico-chemical basis for the milling value of durum wheat; and Jozef L. Kokini, Rutgers University-USA gave a lecture about phase

transitions of cereal proteins and their effect on rheological properties and functionality of baked and extruded foods.

The exhibition, set up in a huge tent on the campus, consisted mainly of displays of milling equipment, production machinery for industrial bread baking and pasta production, and quality testing instrumentation. AACC International and Cereals&Europe were represented by Hilde Keunen. Initial contacts were established with USF to look into ways to enhance mutual involvement and cooperation.

Some Turkish universities (University of Gaziantep and Middle East Technical University), teaching Food Chemistry and Cereal Chemistry, do so in English, which is of unequalled importance to help the country open up to the European markets.

HUBUBAT will take place again in Gaziantep in 2008. The meeting organizers have the intention to turn it in to a fully in-

ternational conference with a program completely presented in English.



**Hamit Köksel addresses the audience at Hububat 2006.**

## Elizabeth Knight Honored with 2006 William F. Geddes Memorial Award

The William F. Geddes Memorial Award is one of AACC International's most esteemed awards, designed to acknowledge members whose work and commitment to the association are extraordinary. This year, the prestigious award was given to Elizabeth Knight, account executive at McCormick & Company Inc.

The award was presented on Monday, September 18, 2006, at an awards ceremony held during the World Grains Summit in San Francisco, CA. In keeping with tradition, the identity of the award recipient was kept secret until the moment of presentation at the ceremony.

According to Gene Wisakowsky, chair of the Geddes Memorial Award Committee, Knight was selected to receive the award based on her exceptional record of service to AACC International. "Liz's dedication to the association, from her section involvement to work as treasurer, exemplifies what the Geddes award stands for," said Wisakowsky.

The Geddes award is given in recognition of the leadership and dedication of the

late William F. Geddes who served AACC International long and unselfishly as president, vice-president, and *Cereal Chemistry* editor-in-chief. His service also extended beyond these roles, and over the years Geddes influenced AACC International in long-lasting ways. In 1961, the Geddes award was created to honor the zeal and unselfish industry of an individual member and to emphasize the importance of his or her contributions to the work of the association.

Knight has served AACC International in numerous capacities since joining in 1989. She currently serves on the Board of Directors as treasurer, is chair of the AACC International Finance Committee, treasurer of AACC International's Northwest Section, and chair of the Flavor and Food Ingredients Division. She is also a liaison to the Foundation Board and Publications Panel and participates in the mentoring program.

"Liz has been a true asset to AACC International," said AACC International Executive Vice President Steve Nelson. "Her

unwavering dedication and energy and her superb leadership skills have enriched our association and will have a lasting impact on the state of the association for years to come," Nelson said.



Elizabeth Knight receives the 2006 William F. Geddes Memorial Award from Stuart Craig.

## Obituaries

### Gene Spiller

AACC International member Gene Spiller died September 12, 2006. Spiller came to Los Angeles from Milan, Italy, in the 1950s.

Spiller received his Ph.D. in nutritional physiology from the University of California, Berkeley in 1971. He taught nutrition

at Foothill College for 26 years. He was affectionately known as Dr. Fiber following his efforts in the mid 1970s to expand on and draw attention in the scientific community to the earlier work of Dr. H. Trowell and Dr. D. Burkitt in Africa.

Spiller's most interesting studies were with local participants at his Health Research

and Studies Center in Los Altos in 1989 when he demonstrated the cholesterol-lowering power of eating whole almonds, and later, the antioxidant advantage for athletes of eating raisins.

Gene Spiller is survived by his wife, Monica.

### Charles Bates

AACC International member Charles J. Bates died September 28, 2006, at age 76.

Bates received his B.S. degree from the California Institute of Technology in 1951 and his Ph.D. degree from the Massachusetts Institute of Technology in 1957. After completing his Ph.D. in food technology, he started his career at Procter and Gamble, Cincinnati, OH. He was instrumental in developing formulas for angel food and devil's food cakes.

Bates was also employed with American Maize Co. where he was instrumental in the development of high fructose corn sweetener for Coca-Cola.

He served on the AACC International Board of Directors in 1993 and 1994.

Charles J. Bates is survived by sons Charles J. Bates, Jr. (Muncie, IN), Rick Bates (Gary, IN); daughter Penny Crosland (Mableton, GA); three grandchildren; two brothers; and many nieces and nephews. Charles' wife Nancy preceded him in death.

## Bruce Wasserman Young Investigator Award

### Call for Nominations

The Bruce Wasserman Young Investigator Award is given by the AACC International Biotechnology Division. The aim is to recognize outstanding research, which may be basic or applied. The work should be broadly relevant to cereal production and utilization but may include genetic, molecular, or biochemical studies of plants, microbes, genes, or other biomolecules. Nominees must be no older than 40 years of age by July 1, 2007. Achievements will be considered in relation to the age and experience of the nominee. AACC International membership is not required. Nominations of younger scientists are particularly welcome. The awardee will receive an honorarium of \$1,000 and will present an award lecture. An original and five copies of the nomination packet should be submitted by January 15, 2007, to Randal Giroux, the 2007 Biotechnology Division Awards Committee chair. For further details, contact Randal by E-mail: [randal\\_giroux@cargill.com](mailto:randal_giroux@cargill.com) or Phone: +1.952.742.3325 or visit <http://www.aaccnet.org/divisions/pdfs/2007WassermanAward.pdf>.

## Manhattan Section Meeting

During the August 30 meeting of the Manhattan Section, Toby Moore, AIB International, presented a plaque of thanks to Margo Caley, USDA ARS, for her service as the Manhattan Section chair. Also during the section meeting, Dr. Fred Cholick, Dean of the College of Agriculture and Director of Research and Extension, Kansas State University, briefed the group on several topics related to the University's mission of teaching and research.



Margo Caley receives a plaque of thanks from Toby Moore.

## AACC International Makes Whole Grain Recommendations to WIC Program

The AACC International Task Force on Defining Whole Grain wrote in response to and in support of the proposed USDA/FNS, Women, Infants, and Children (WIC) Food Packages Rule to align WIC food packages with the 2005 Dietary Guidelines for Americans. The proposed rule, published August 7, 2006 at [www.fns.usda.gov/wic/regspublished/food\\_packagesrevisions-proposedrule.htm](http://www.fns.usda.gov/wic/regspublished/food_packagesrevisions-proposedrule.htm) had a closing date of November 6, 2006.

Overall, the task force supports the USDA/FNS proposal to increase fruit and vegetable consumption and to provide whole grains through the WIC program. AACC International's letter commented on what foods should meet the requirements of whole grain, which foods should be allowed, and what amounts should be included in the WIC food packages and are these specified amounts available in supermarkets. To view the letter, visit [www.aaccnet.org](http://www.aaccnet.org). The task force, chaired by Julie Miller Jones, is comprised of academics, industry, non-profit, and government participants trying to arrive at the best possible labeling, research, and communication agendas on the whole-grain issue.

## WELCOME CORPORATE MEMBERS

**Baldwin Richardson Foods, 20201 S. LaGrange Road, Suite 200, Frankfort, IL 60423. Phone 815/464/9995 or 1/888/brfoods; E-mail: [tburmester@brfoods.com](mailto:tburmester@brfoods.com); Website: [www.brfoods.com](http://www.brfoods.com).**

Baldwin Richardson Foods Co. is a liquid ingredient manufacturer specializing in bakery fillings with expertise in low-water activity systems. We also manufacture savory sauces for meal kits, dessert sauces, and beverage/coffee syrups. Our full-service R&D group is dedicated to new product development with culinary and sensory support. Packaging capabilities include portion control cups and pouches, standard retail/foodservice packs, and industrial drums and totes offering a wide range of private label and co-pack options.

**Waters Corporation, 34 Maple Street, Milford, MA 01757. Phone: 508/482-3212; Fax: 508/482-2245; E-mail: [ken\\_j\\_langley@waters.com](mailto:ken_j_langley@waters.com); Website: [www.waters.com](http://www.waters.com).** Waters Corporation is the world's leading supplier of HPLC, UPLC, mass spectrometry, laboratory informatics and chemistry. Servicing the food, beverage, and environmental markets, Waters Corporation delivers the most reliable and accurate results.

## NEW MEMBERS

**Adelmann, H.**, ETH Zurich, Zurich, Switzerland  
**Auger, F.**, Tate & Lyle, Montpellier, France  
**Bakker, J.**, Weetabix of Canada Ltd, Cobourg, ON, Canada  
**Beaugrand, J.**, Katholieke Univ of Leuven, Leuven, Belgium  
**Brenner, C., A.**, physical scientist, USDA GIPSA TSD, Kansas City, MO  
**Carson, B. A.**, Product Application Technology, ADM, Decatur, IL  
**Chen, P. L.**, Univ of Minnesota, St Paul, MN  
**Choi, I.-D.**, post-doc, Natl Inst of Crop Science, RDA, Kyeonggi-do, South Korea  
**Chongcham, S.**, Covina, CA  
**Close, A.**, Bake'n Joy Foods, North Andover, MA  
**Dancourt, J.**, CSULA, Redondo Beach, CA  
**Ebert, J.**, quality lab manager, United Wisconsin Grain Producers LLC, Friesland, WI  
**Eui-Hong, B.**, Advanced Radiation Technology Inst, Jeongseup-Si, Chunbuk, Korea  
**Fuglesang, S. J.**, director operations, Lantmannen Mills, Oslo, Norway

**Funke, J. K.**, QRO ingredient manager, General Mills Inc, Minneapolis, MN  
**Guerzoni, M. E.**, professor, Univ Di Bologna, Bologna, Italy  
**Gujral, H. S.**, research associate, Washington State Univ, Pullman, WA  
**Hammond, L.**, Kellogg Co, Battle Creek, MI  
**Harriman, C.**, Oldways Whole Grains Council, Boston, MA  
**Hetherington, P.**, president & CEO, Baking Association of Canada, Mississauga, ON, Canada  
**Hu, B.**, senior scientist, North American Hoganas Inc, Hollsopple, PA  
**Jain, S. S.**, executive director, Belgaum Roller Flour Mills, Bangalore, India  
**Kannan, A.**, Univ of Arkansas, Fayetteville, AR  
**Koc, H.**, graduate research assistant, Kansas State Univ, Manhattan, KS  
**Kolberg, L. W.**, manager, Regulatory and Scientific Affairs, Cargill Inc, Chanhassen, MN  
**Kraiger, S.**, scientist, Kraft Foods, Battle Creek, MI  
**Kraus, K.**, president, Lallemand Baking Solutions, Tenaflly, NJ  
**Lagrain, B.**, Katholieke Univ Leuven, Heverlee, Belgium  
**Lamsal, B. P.**, senior scientist, Kansas State Univ, Manhattan, KS  
**Langley, K. J.**, marketing manager, Waters Corp, Milford, MA  
**Larsson, M.**, managing director, Lantmannen Food R&D, Malmoe, Sweden  
**Maragioglio, N.**, sr life science editor, Academic Press/Elsevier, Bloomington, IN  
**McGuffey, M. K.**, scientist, General Mills Inc, Minneapolis, MN  
**McKinney, L. J.**, assistant professor, Kansas State Univ, Manhattan, KS  
**Miller, R.**, Kansas State Univ, Manhattan, KS  
**Moallic, C.**, postdoctoral research associate, Iowa State Univ, Ames, IA  
**Ojwang, L. O.**, student, University of Missouri, Columbia, MO  
**Palmer, K. L.**, General Mills Inc, Golden Valley, MN  
**Pex, N.**, R&D technologist, Mission Foods, Roermond, Netherlands  
**Rojas Quiroz, E.**, sales, Danisco Mexico, Mexico, DF, Mexico  
**Ruiz Hermesdorf, M.**, general manager, Danisco Mexico, Mexico, City, DF, Mexico  
**Sabanis, D.**, Natl Technical Univ of Athens, Avlonas, Attica, Greece  
**Selling, G.**, Peoria, IL  
**Shomenta, J.**, Cargill, Wayzata, MN  
**Thompson, S. D.**, manager, Covance Laboratories, Madison, WI  
**Zhao, J.**, scientist, Hershey Corp, Hershey, PA