

Understanding Cereal Proteins Workshop in South Africa



John Taylor, co-chair of AACC International's International Executive Council (front row left), Phil Williams (front row right), and other attendees of the Understanding Cereal Proteins: Nutritional, Functional, and Analytical Aspects workshop are enjoying a lighter moment during the presentations.

In November 2006, Cereal Science and Technology-SA collaborated with AACC International to present a 2-day technical workshop on "Understanding Cereal Proteins: Nutritional, Functional and Analytical Aspects" in Pretoria. Representing AACC International was keynote speaker, Phil Williams, PDK Projects Inc., who delivered papers on Analysis of Cereal Proteins and New Applications of NIR in Agriculture and Food Processing. The workshop was attended by more than 70 people and there were 10 papers and 7 practical demonstrations. The presentations are available from Belinda van der Merwe by contacting her at vandermerweb@tut.ac.za.

Japan Section November Meeting



After the November Japan Section lecture meeting, members enjoyed time to talk with guest speakers and exchange information during a beer reception. Shown in the photo are Hideki Okusu, Nancy Edwards, and Kiwamu Shiiba.

The AACC International Japan Section held two unique lecture meetings at the Flour Miller Association building in November 2006. Nancy M. Edwards, program manager, Grain Research Laboratory of Canadian Grain Commission, spoke on the current research of bread and durum wheat being done at the Grain Research Laboratory. A wide variety of topics were covered, including fundamental rheological studies using model systems, rheology of fermented doughs, protein composition studies, and baking with nontraditional ingredients.

Hideki Okusu, chief manager, Analytical Center of Central Laboratory, Nippon Flour Mills Co. Ltd., updated Japan Section members on the World Grains Summit meeting using video tape and also reported on topics of importance.

What's going on in your corner of the world?

Do you have a news item pertaining to AACC International to share with colleagues around the globe? If so, *we want to hear from you!* Send Susan Kohn, skohn@scisoc.org, your copy and an accompanying photo if available, and we'll include it in the News.

OBITUARIES

William Ogilvie Swinton Meredith

William Ogilvie Swinton Meredith, a longtime AACC International member, passed away on October 15, 2006, in Saskatoon, Saskatchewan, Canada. He was born in Fife, Scotland in 1911. At age 18, he went to Canada on an agricultural scholarship. He attended Ontario Agricultural College in Guelph, Ontario, and graduated with a B.S.A. from the University of Toronto in 1934.

Meredith first worked as a research chemist with the National Research Council in Ottawa. During 1937, he moved to Winnipeg, still with NRC. He completed an M.Sc. degree in 1939 in organic chemistry and statistics from the University of Manitoba.

During the war years, he was on loan from NRC for research on food storage and alternative energy sources from oil seeds. Meredith spent a year (1948) at the University of Minnesota on a special NRC Fellowship, and in 1949, he completed a Ph.D. in biochemistry and genetics at the University of Manitoba.

From 1946 to 1974, Meredith was a research scientist, Grain Research Laboratory of the Canadian Grain Commission, Winnipeg. He was head of barley and malt research and a consultant in statistics and biometrics. He carried out pioneering work on the effects of barley protein on malt and beer quality and his work was also instrumental in identifying beta-glucan as the material causing filtration problems during brewing. His research work, including research articles and book chapters, was reported in more than 120 publications. Meredith traveled extensively as Canadian liaison to the European Brewery Convention and in relation to collaborative studies with universities around the world. He gave numerous talks at scientific conferences around the world. In 1967, Meredith was awarded the Canada Centennial Medal for his professional contributions to Canadian barley research and development. He was a Fellow of the Chemical Institute of Canada and a Fellow of the Institute of Brewing.

He was predeceased by Dorothy, his wife of 68 years, in 2005. He is survived by son John O. Meredith (Helen) of Saskatoon, two grandchildren, Scott Meredith (Jennifer) and Karla Manuel (Vance), and

one great granddaughter, Hannah Dorothy Meredith, all in Toronto.

Paul E. Ramstad

Paul E. Ramstad, a longtime AACC International member, passed away in Ithaca, NY, on October 13, 2006, at the age of 88.

Ramstad was a native of Minneapolis, MN and received his B.S. and Ph.D. degrees from the University of Minnesota. From 1948 to 1953, he was an associate professor at Cornell University.

Ramstad joined American Maize in 1965 as vice president of research and development and was named president of the company's Corn Processing Division in 1969. He was elected corporate president in 1975. He also held research and executive positions with General Mills and Oscar Mayer & Co. before joining American Maize.

Ramstad was an active participant in numerous professional organizations. He was a past president of AACC International, served as executive editor of the association's publication *Cereal Science Today*, and was the recipient of the William F. Geddes Memorial Award honoring his personal commitment to the association. He was coeditor of the first edition of *Corn Chemistry and Technology*.

Ramstad was also active in the Institute of Food Technologists, the American Chemical Society and the American Association for the Advancement of Science.

Ramstad is survived by his wife, Loretta, brothers Ralph and Philip, 4 children, 12 grandchildren, and 4 great grandchildren.

An advertisement appeared here in the printed version of the journal.

WELCOME CORPORATE MEMBER

Haubelt Laborgerate GmbH

Gartenfelder Str 29, Berlin, DE-13599, Germany. Phone: 49.176.2192.6700; Fax: 49.30.3300.2511; E-mail: haubelt@haubelt-labor.de

Haubelt Laborgerate GmbH was founded in January of 2006. Haubelt has been designed to test rheological properties of wheat and wheat flour. The factory, located in Berlin, is producing rheological flour quality testing instruments called Flourgraph E6 and Flourgraph E7.

NEW MEMBERS

Afanou, A. K., UMB, Oslo, Norway
Ali, R. B., professor, University of Karachi, Karachi, Pakistan
Ashton, J. X., Sanitarium, Cooranbong, NSW, Australia
Banka, A., technical director, Airflow Sciences Corporation, Livonia, MI
Beyer, K. M., research coordinator, Wenger Manufacturing Inc., Sabetha, KS
Bredon, F., Grands Moulins de Paris- Nutriox, Gennevilliers, France
Burmester, T., R&D director, Baldwin Richardson Foods, Frankfort, IL
Chung, G. G., California State University Los Angeles, Los Angeles, CA
Costanzo, E. A., R&D technologist, Mission Foods, Rancho Cucamonga, CA
Crawford, S. L., associate process engineer, Kellogg Co., Battle Creek, MI
De Souza, M. L., principal scientist, Cargill, Navarre, MN
DeNamur, T. L., laboratory group leader, Birds Eye Foods Inc., Green Bay, WI
Hoover, J. S., American Italian Pasta Co., Kansas City, MO
Jones, B. A., vice president-Latin America, Danisco Mexico, México, DF, Mexico
Kambonde, L. H., science and technology officer, Ministry of Education, Windhoek, Namibia
Kaye, K., technical director, La Brea Bakery Inc., Swedesboro, NJ
Kim, W.-K., manager, Dong Suh Foods Corp LTD, Incheon, Korea
Kirksey, N., VP R&D, Sweet Life Enterprises Inc., Santa Ana, CA
Kreisz, S., assistant professor, Technische University Munchen, Freising, Germany
Kubomura, K. R., president, Kubomura Food Advisory Consultants, Tokyo, Japan
Kuo, M.-I., assistant professor, Fu-Jen University, Taipei, Taiwan Rep of China

Latham, P., DSM Food Specialties, Delft, Netherlands
Lee, C.-R., senior staff, Dong Suh Food Co Ltd, Jinchon-Kun Chungbuk, Korea
Lee, S. Y., Korea University, Incheon, Korea
Levin, L. B., senior technologist, General Mills, Minneapolis, MN
Levine, A. S., professor and head, University of Minnesota, St Paul, MN
Lien, T., MOFA, Taipei, Taiwan Rep of China
Lucius, R. A., graduate research associate, Ohio State University, Columbus, OH
McGee, K., quality control coordinator, Kashi Co, La Jolla, CA
Milan-Noris, E. M., Univ Autonoma De Sinaloa, Culiacan Sinaloa, Mexico
Mills, L., QA manager, Miller Milling Co., Fresno, CA
Molina-Jarott, L. E., CIAD AC, Hermosillo, Senora, Mexico
Moore, G., process improvement and training manager, Hubbard Foods Ltd, Auckland, New Zealand
Morales, J. M., Danisco Mexico, Mexico DF, Mexico
Nielsen, P., Cargill, Wayzata, MN
Nieves, A., baking lab manager, The Wright Group, Crowley, LA
Olsen, T. S., account manager, Danisco Mexico, Mexico, DF, Mexico
Oste, R. E., Oatly AB, Landskrona, Sweden
Oudhuis, A. A. C. M., senior scientist, TNO Quality of Life, Groningen, Netherlands
Pedersen, H. E., innovation vice president, Danisco A/S, Brabrand, Denmark
Pojic, M., B.Sc., University of Novi Sad, Novi Sad, Serbia and Montenegro
Prasopsunwattana, N., Cal Poly Pomona, West Covina, CA
Scott, W. A., business resource manager, Frito Lay, Plano, TX
Sinha, L. K., visiting scientist, Washington State University, Pullman, WA
Sommer, V. P., General Mills, Minneapolis, MN
Tissot, C., Cereal Partners UK, Hertfordshire, United Kingdom
Toma, A., California State Polytechnic University, Rosemead, CA
Upreti, P., scientist, Bakery Technology, Rich Products Corp, Buffalo, NY
Velazquez, J. C., sales director, Danisco Mexico, Mexico, DF, Mexico
Zapfe, H. M., general director, DIFUSA, Naucal Pan, Estado De, Mexico
Zhang, H., Ph.D. student, Chemical Center, Lund, Sweden
Zhao, D., Ithaca, NY