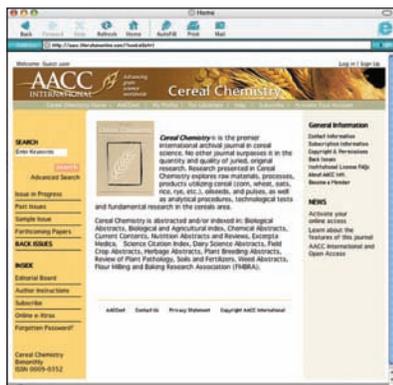


Cereal Chemistry Online Receives a Major Upgrade



Cereal Chemistry Online has received major upgrades that provide dozens of new features to help you find research results quickly and filter that research to fit your needs. When you create a free personal *Cereal Chemistry* profile you will have access to all the new features and benefits. This new and improved journal portal enables you to receive e-mail alerts when new research is published in *Cereal Chemistry* that matches your areas of interest. In addition, you can save these articles directly to your personal profile for easy access.

You will have your first opportunity to create your personal profile in the new *Cereal Chemistry* Online journal portal and receive many free benefits including:

- Custom saved searches;
- Research alerts;
- TOC (table-of-contents) alerts;
- Article citation tracking; and
- Favorites list of articles.

“What’s your *Cereal Chemistry* profile?” is a question you may have been asked recently in e-mails or other promotions from AACC International headquarters. To answer that question, log in to the *Cereal Chemistry* Online portal at <http://cerealchemistry.aaccnet.org> and create a free personal profile with “custom-saved searches” that will help match your specific interests to research published in *Cereal Chemistry* Online.

Gluten Free Response Task Force Takes Action

The AACC International Gluten Free Response Task Force was established earlier this year to review the FDA Center for Food Safety and Applied Nutrition’s proposed definition of “gluten-free” for voluntary use in the labeling of foods. The task force was created from the association’s Protein and Nutrition Divisions.

The task force, chaired by Ronald L. Madl, Department of Grain Science, Kansas State University, submitted their response to the executive board for approval and submission as an official response to the FDA on April 20, 2007.

“We support the FDA’s proposal to establish guidelines for labeling gluten-free foods, but feel that additional research needs to be done on analytical methodology relating to processing effects, protein fraction sensitivity, and reference standards,” Madl said.

The task force’s letter states, “We express concern that current methods to measure gluten at the 20 ppm limit may not be adequate for all foods and comment on the importance of a common reference sample for gluten detection. Additionally, we emphasize that good manufacturing practices are key to the production of gluten-free food.”

“We have an interest in how this definition is finalized and will continue to monitor this issue to see what the outcome will be,” Madl said.

To review the task force’s letter to the FDA, visit www.aaccnet.org/membership/pdfs/AACCIntlGlutenFreeApril07.pdf.

AACC International Responds to Proposed Codex Dietary Fiber Definition

AACC International recently offered its comments on the pending Codex definition of dietary fiber. A task force led by Barry McCleary of Megazyme International Ireland Ltd. convened to review the definition and found that it was in general accord with the definition proposed by AACC International. The letter offered three main points for consideration.

1. A definition of dietary fiber needs to include the recognition of physiological effects as well as structural/component classifications.
2. While nondigestibility cannot be measured when related to the whole human digestive tract, both the proposed Codex and the AACC International definitions are related solely to the alimentary enzymes of humans. This could be simulated in *in vitro* laboratory experiments using either pancreatic enzymes or purified bacterial and/or fungal enzymes with very similar action patterns and specificities.
3. The Englyst nonstarch polysaccharides (NSP) method is suggested as a base reference method. However, the NSP method does not measure resistant starch, which is widely accepted as being a component of dietary fiber. While the NSP method is promoted as a method for selectively measuring just cell wall polysaccharides, it actually measures any, and all, nonstarch polysaccharides that are in a food sample, including plant storage polysaccharides, synthetic or modified polysaccharides, polysaccharides whose conformation is altered during processing, and polysaccharides isolated from various sources and added as an ingredient to make a food product.

To view a copy of the letter, choose the Definitions/Reports tab on the left sidebar of www.aaccnet.org and go to the dietary fiber area.

Recommendations to National School Lunch Program

Earlier this year the U.S. Department of Agriculture (USDA), Farm Service Agency (FSA), and the Food and Nutrition Service (FNS) were working to introduce whole grain pasta into the National School Lunch Program in the form of macaroni, rotini, and spaghetti. As part of this process they contacted AACC International to review the sources-sought documentation as well as the commercial item description (CID), which USDA uses to purchase enriched and whole wheat pasta products.

The Whole Grains Task Force, led by Julie Miller Jones, reviewed the materials and recommended that foods be made with a blend of whole and enriched grains that contribute dietarily significant whole grain content—not just foods that are entirely manufactured with whole grains. The letter also outlined possible grains as well as those that might be used when trying to produce pasta suitable for those with gluten intolerance or certain allergies. The letter concluded by describing how much grain content should be required. To view a copy of the May 31, 2007, letter, choose the Definitions/Reports tab on the left sidebar of www.aaccnet.org and go to the whole grain area.

Keep Recruiting New Members!

Thank you to all the members who have already participated in the Member-Get-A-Member Campaign. To date, 33 new members have joined the association because a current member encouraged them to become a part of this global community.

Let's kept the momentum going! Please share the value of membership with colleagues who are not current members and help AACC International grow. Increasing the number of members in the AACC International community enables the association to create new products and services that meet member needs and tackle important issues in the grains-based food industry.

While the real benefits go to the new members you recruit, all current members who successfully bring in new members through December 31, 2007, will be entered into a drawing for a \$100 Visa gift card. For each new member you recruit, your name will be entered into the drawing, so the more new members you bring in, the higher your chances are of winning. Plus, members who successfully recruit five or more new members will be eligible to receive free membership dues for one year!

Go to www.aaccnet.org/membership/membergetamember.asp to learn more and access special membership applications. Remember, your name must appear in the member referral area of the application. You can also complete the online referral form and an e-mail will be sent directly to your colleague. Contact the membership department at +1.651.454.7250 or aaccinfo@scisoc.org if you would like to receive a specific quantity of applications or if you would like them to contact your colleague directly.

Thank you for your involvement in this special campaign. Please continue to share the value of membership with your colleagues!

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

Milling & Baking Division Meets in Las Vegas



Joe Turk, Brooks Food Group, had the longest drive during the Milling & Baking Division's 2007 golf tournament held at Angel Park Golf Course in Las Vegas, NV.

Nearly 60 Milling & Baking Division members of AACC International met May 16–18 in Las Vegas, NV, and listened to speakers on a variety of topics in the food industry during their annual Spring Technical Conference. Highlights of the program included guest speaker Steve Ettlinger, author of *Twinkie Deconstructed*, and an excellent panel discussion on “Contemporary Problems and Opportunities in Bakery Formulating,” moderated by Laurie Gorton from Sosland Publishing. Steve Schorn, Research Products Co., was this year's program chair. One member stated, “It was a great meeting, one of the best we've had in years.”

In addition to the technical program, 20 members participated in the golf tournament at Angel Park Golf Course. First place team winners were Bill Gambel, Brian Walker, Tim Aschbrenner, and Bob Sombke. Longest drive was won by Joe Turk. Longest putt was won by Jim Vysoky. Sponsors included ADM Milling, American Bakers Association, Bay State Milling, BC Williams Bakery Services, Inc., Cain Food Industries, Caravan Ingredients, Cargill, Inc., Cereal Food Processors, DSM Food Specialties—Baking Enzymes, International Fiber Corporation, The Mennel Milling Company, Research Products Company, Roman Meal Milling Company, and The Long Company.

The Milling & Baking Division Executive Committee approved the 2008 Spring Technical Conference to be in Kansas City next May 2008. Bob Sombke will be the program chair. Watch for more information on the division's website located on www.aaccnet.org.

News for Students—Delivered



AACC International student members now have another opportunity to stay up-to-date on the latest association information that is geared just for them. The student newsletter, *Caryopsis*, has returned in a new electronic format. All student members will receive an e-mail notice when this quarterly publication is available. The newsletter can also be found on the student division website.

The first issue, published in May, featured a welcome from AACC International President Rob Hamer and an introduction to the Student Division Chair Carlos Campabadal. It also includes a variety of chances to volunteer, along with some special

offers just for students. Watch for the second issue in late August, highlighting all of the incredible student opportunities at the annual meeting, along with a recap of the 6th European Young Cereal Scientists and Technologists Workshop held in May.

This is a newsletter for students and we request the input of all student members! If you have any suggestions, please contact Karen Deuschle at AACC International headquarters at kdeuschle@scisoc.org.

Obituaries

Roland A. Morck



Former AACC International president Roland Anton Morck died April 15, 2007, at age 93.

Morck was born in Crookston, MN, and he received his M.S. and Ph.D. degrees from Pennsylvania State University. He worked for the RB Davis Co. as chief chemist. When that company was sold, he went on to work for Nabisco in New York City. In 1958 he moved to the company's new Fair Lawn, NJ, facility where he became director of research and vice president of nutrition. Before retiring in 1978, Morck served as president of Nabisco-Astra.

Active in numerous professional organizations, Morck served as AACC International president from 1978–1979 and was named an AACC International Fellow in 1991. He was also a Fellow of the Institute of Food Technologists, and he was active in the American Oil Chemists Society, Chemists Club of NYC, Alpha Chi Sigma fraternity, and Sigma Xi.

Morck is survived by his wife, Ruth; daughters, Rolaine (Gresham, OR) and Molly (Lebanon, NH); and sons, Timothy (Chicago, IL) and Thomas (Cheshire, CT).

Clifford A. Watson

Clifford A. Watson, 77, passed away March 24, 2007.

Watson received his B.S. in agricultural education from Montana State University and his M.S. and Ph.D. degrees in cereal chemistry from Kansas State University. From 1952 to 1967 he worked in the Plant and Soils Science Department at Montana State University. He then worked for the USDA from 1967 to 1991 as acting director of the U.S. Grain Marketing Research Center and later as director of the USDA Federal Grain Inspection Service Technical Center.

He was awarded the American Chemical Society's Kenneth A. Spencer Medal for outstanding achievement in agricultural chemistry.

Watson served in the U.S. Navy from 1948 to 1952 as a radioman aboard the USS Pickaway. He was buried with full military honors in the Englewood Cemetery in Clinton, MO.

He is survived by his wife, Mary Ann; daughter, Janice (Boulder, CO); and daughter, Lisa (Howard Lake, MN).

NEW MEMBERS

Acosta, Pedro, R&D manager, Glutino Foods—Gluten Free Pantry, Laval, Quebec, Canada

Allen, Teresa M., laboratory supervisor, ADM Milling Co., Minneapolis, MN

Anand, Ashish, research engineer, Frito Lay Inc., Plano, TX

Arora, Amit, University of Illinois, Urbana, IL

Beckett, Michael E., Lancaster, PA

Berglund, Jessica L., technician, General Mills, Minneapolis, MN

Bernardo, Vidal C., graduate student, University of Illinois, Urbana, IL

Berube, Robert G., technical service manager, Church & Dwight Co. Inc., Princeton, NJ

Cameron, Devon K., graduate assistant, University of Arkansas, Fayetteville, AR

Chandran, Smita, graduate student, South Dakota State University, Brookings, SD

Cilic, Milenko, Split, Croatia

Corrigan, Patrick, research fellow, Procter & Gamble Co., Cincinnati, OH

DeFusco, Kelly, Philadelphia, PA

Dezordi, Daniela De Castro, raw material manager, AMBEV, Jacarei, SP, Brazil

Fadul, Peter Q., QA manager, Dawn Food Products, Tustin, CA

Gomez Guerrero, Blanca, biochemist, University of Manitoba, Winnipeg, MB, Canada

Gritsenko, Maria, Texas A&M University, College Station, TX

Guan, Lan, student, Kansas State University, Manhattan, KS

Gutesa, Jelena, Iowa State University, Ames, IA

Hanson, Sarah M., laboratory supervisor, ADM Milling Co., Minneapolis, MN

Hays, Dirk B., assistant professor, Texas A&M University, College Station, TX

Hayward, James, senior food scientist, Kerry Ingredients, Blue Earth, MN

Heldman, Dennis R., Weston, FL

Hodgen, Jennie M., Abingdon, IL

Jayakody, Luckshman P., Memorial University of Newfoundland, St. John's, NF, Canada

Kasinadhuni, Manjusha, graduate assistant, University of Nebraska, Lincoln, NE

Khatutsov, Alexander V., director, Federal Service Veterinary Phytosanitary Surveillance, Moscow, Russia

Khouryi, Hanna A., senior research scientist, Delaware State University, Dover, DE

Kongraksawech, Teepakorn, student, Oregon State University, Corvallis, OR

Le Corre, Anne-Sophie, process manager,
Clextral Inc., Tampa, FL

Lindgren, Ron, central lab manager, ADM
Milling Co., Olathe, KS

Loens, Markus, Brabender GmbH & Co.
KG, Duisburg, Germany

Lynch, Emma J., University College Cork,
Cork, Ireland

Mandeville, Alyson S., Flanders, NJ

Mariolis, Nikolaos, agronomist,
Thessaloniki, Greece

Miller, Chris L., Kansas State University,
Manhattan, KS

Minier, Chantal, Panzani-Creccerpal,
Marseille, France

Molengraft, Andrea, Lansing, MI

Moon, Hyung Kyung, Seoul, AC, South
Korea

Newman, Kyle, lab director, Venture
Laboratories, Lexington, KY

Onyeneho, Sylvester N., department head,
Dunwoody College of Technology,
Minneapolis, MN

Parinyapatthanaboot, Thanawoot, King
MongKut's Institute of Technology
Ladkrabang, Bangkok, AC, Thailand

Poland, Nathan D., graduate assistant,
Texas A&M University, College Station,
TX

Prins, Tim, group manager, Nestle USA,
Solon, OH

Prothon, Frederic, Swedish Oat Fiber,
Varobacka, Sweden

Ranieri, Roberto, Barilla G and R Filli
SpA, Parma, Italy

Rath, Curtis M., director of Sales Food
Division, J. Rettenmaier USA LP,
Schoolcraft, MI

Reed, Jerry, lab supervisor, Fort Smith,
AR

Rivera, Rolando A., global product
manager, SGS, Geneva, Switzerland

Robledo, Ana Laura, research assistant,
ITESM, Monterrey, N.L., Mexico

Rubi Guadalupe, Utrilla-Coello,
CEPROBI-IPN, Yauatepec, Morelos,
Mexico

Schaefer, Martin, Extrusion Technology,
Buhler Ltd., Uzwil, Switzerland

Schmitt, Mark R., research chemist,
USDA Agricultural Research Service,
Madison, WI

Seibold, Jon D., director, Fats and
Oils Technology, General Mills Inc.,
Minneapolis, MN

Simsek, Senay, assistant professor, North
Dakota State University, Fargo, ND

Singh, Jasvir, manager quality, ITC
Limited, Bangalore, India

Spoerndli, Caecilia, Buhler Ag, Uzwil,
Switzerland

Tacer, Zeynep, research assistant, Istanbul
Technical University, Tarabya, Istanbul,
Turkey

Departments appeared here
in the printed version of the journal.