Get connected at the AACC International Annual Meeting in Hawaii! Join hundreds of industry experts from around the world as they discuss the latest research in the grain-based food industry. This year’s meeting features an outstanding program with leading experts presenting on topics such as past, present, and future applications in biotech crops; dynamics of health and wellness; the genetic basis of cereal quality; whole grains and cultural diversity; food safety and quality; and more.

The affordable, central Hawaiian location is expected to attract attendees from Western countries, as well as from countries of the Pacific Rim. If you think you can’t afford to come to Hawaii, take a minute to check out special pricing for this event that will make your combined costs equal to or less than some of AACC International’s past annual meetings. We think it’s an event you can’t afford to miss!

New Program Schedule
AACC International is pleased to present enhancements to the 2008 program schedule. Check out the outstanding symposia and prepare for equally outstanding oral technical presentations as we focus on our theme, Diversity of Grains. This schedule tackles the science and provides ample time to connect with colleagues and experts in the industry, whether attending a technical presentation, speaking with an exhibitor, or conversing at a reception. Take a look—we think you will like what you see!

Meeting Highlights

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

- Analytical
- Baking
- Barley
- Biotechnology
- Carbohydrates
- Corn
- Durum
- Engineering
- Enzymes
- Extrusion
- Fiber
- Grains
- Health and nutrition
- Legumes and pulses
- NIR analysis
- Oat processing
- Proteins
- Rheology and texture
- Rice
- Sorghum
- Starch
- Wheat

Grand Opening Exhibition
Sunday • 4:00 – 7:00 p.m.
Kick off the 2008 annual meeting at the Grand Opening Exhibition! Greet old friends, make new acquaintances, and visit with more than 100 of the industry’s leading suppliers during this casual and festive event. Light appetizers will be served.

New Times! Exhibition
Sunday, Monday, Tuesday
Experience an exhibition that allows you to connect with the leading suppliers advancing the work of the industry. To allow ample time for meeting with suppliers of ingredients, instruments, equipment, and services, technical sessions do not take place during exhibit hours.

Technical Committees
Sunday, Tuesday, Wednesday
Technical Committee meetings are your chance to join other scientists and experts in your specialty areas to identify and discuss issues critical to you. Don’t miss this opportunity to bring your ideas, learn about key advances, and help enhance the Approved Methods of AACC International. Look for committee meeting times by interest area in the annual meeting schedule. Get involved and be prepared for enlightening discussions with your colleagues in grain science.

Opening General Session and Awards Ceremony
Monday • 8:00 – 9:00 a.m.
Join fellow attendees for a light breakfast and update on what your association is doing to further the advancement of grain science. A special part of the session will be honoring AACC International members who have made significant contributions to the field of grain science through their talent and vision. Attend and see who will be given AACC International’s highest honor, the William F. Geddes Memorial Award.

Returning! Beer and Poster Session Presentations
Monday • 3:30 – 5:30 p.m.
Back by popular demand, additional time for poster viewing and author presentations…and the beer! 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.

Returning! Supplier Innovation Sessions
Wednesday • 8:30 – 11:30 a.m.
Join suppliers as they present 30 minute capsules of the latest in supplier innovation. Suppliers check out http://meeting.aaccnet.org/exhibitors for more information and instructions for submitting an application for participation.
New! Pre-Meeting Workshops

Dynamics of Health and Wellness: Emerging Trends with Focus on Grains as a Source of Functional Foods

Sunday • 1:00 – 4:00 p.m.
Workshop Fee: $25

Preregistration is required. Registration fee includes coffee and light snack during the break.


Financial Sponsors: Agriculture and Agri-Food Canada (AAFC); Frito-Lay, Inc.; Gilbertson & Page (Canada) Inc.; SAATBAU LINZ

Presenters/Presentations:
Physiochemical Diversity and Bioactivity of Dietary Fiber. Peter Wood, Agriculture and Agri-Food Canada, Guelph, ON, Canada
Health Benefits of Whole Grain Phytochemicals. Rui Hai Liu, Cornell University, Ithaca, NY, U.S.A.
Sad? Blue Pigmented Grains for Happy Health. Chris Young, Agriculture and Agri-Food Canada, Guelph, ON, Canada
A Synergistic Approach to Functional Product Development. Mary Ellen Camire, University of Maine, Orono, ME, U.S.A.

Open Discussion: Functional Foods: Bridging the Gap between Technology and the Biological Sciences.

Five distinguished subject matter experts will discuss health and wellness as the most powerful motivators for ingredient and product development in today’s food industry. In addition, an open panel discussion on functional foods will follow and allow attendees to delve deeper into the topic of bridging the gap between technology and the biological sciences. The workshop will also include a functional food display. Health and wellness are among the most powerful motivators for ingredient and product development in today’s food industry. Naturally then, the grain industry is progressively moving beyond basic nutrition into the development of food for health and natural health products. This requires a new generation of grains that contain bioactive compounds with demonstrated therapeutic and disease-prevention properties. This workshop will focus on a variety of bioactive compounds in grains, such as dietary fiber, antioxidants, and anthocyanins, and their roles in human health and nutrition. In addition to grains, emerging product trends that leverage the health benefits of fruits and vegetables and wellness benefits of food ingredients such as wine, chocolate, and coffee will be addressed with application to the grain industry. The latest consumer perceptions regarding ingredients in commercial food products will also be discussed.

Opportunities for the Experienced Professionals

Sunday • 2:00 – 4:00 p.m.

There is no registration fee for this event but preregistration is necessary to plan accordingly for the attendees.

Organizer: Barb Beckman, YourEncore—General Mills, Inc., Minneapolis, MN

Presenters/Presentations:
Consulting After Retirement—YourEncore. Jim Kamman, YourEncore, Minneapolis, MN, U.S.A.

Semi-Retirement Recommended! An Opportunity to Pass Knowledge to the Next Generation. Colin Wrigley, Food Science Australia, Sydney, NSW, Australia; Chuck Walker, Kansas State University, Manhattan, KS, U.S.A.


What You Need to Know about Pensions, Health Care, and Social Security. Bruce Bottorff, AARP Organization, Honolulu, HI, U.S.A.

How to Stay Engaged, Productive, and Gratified After the Job is Gone. Bill Atwell, Cargill, Inc., Plymouth, MN, U.S.A.

The retirement years for baby boomers are here and expertise is walking out the door. Now that you’ve dedicated your career to this science, how do you create a successful transition into retirement? Learn how companies are retaining the expertise and accumulated experience of baby boomers while still allowing them to have a meaningful retirement. Discover how to become a part-time consultant in the science and technical industries or find rewarding mentoring programs and academic opportunities. This workshop will focus on navigating a successful path from a career you love to a retirement you love. Additional topics such as pensions, social security, and investments will also be discussed.

Symposia Topics and Descriptions

Listed in alphabetical order. Information current as of April 15, 2008.

Advances in Cereal Grain Processing Technologies


Sponsoring Committee: Engineering and Processing Division

Financial Sponsors: Kellogg Company and Rich Products Corporation

Presenters/Presentations:
Nanostructured Products and Microprocessing Technology. Remko Boom, Wageningen University, Wageningen, The Netherlands
Potential Applications of Advanced Sensing and Characterization Techniques for Cereal Grain Processing. Surajan Pani-grahi, North Dakota State University, Fargo, ND, U.S.A.
Challenges in Extruding Healthful Products. Mary Ellen Camire, University of Maine, Orono, ME, U.S.A.
Grain Fractionation and Powder Engineering. Joel Abecassis, INRA, Montpellier, France
Ultrasonication for Modification of Proteins. Finlay Macritchie, and Harmit Singh, Kansas State University, Manhattan, KS, U.S.A.
Supercritical Fluid Extrusion. Syed Rizvi, Cornell University, Ithaca, NY, U.S.A.
Advances in Microbial Load Reduction in Flours. Glen Weaver, ConAgra Foods, Inc., Omaha, NE, U.S.A.

This symposium will focus on the latest developments in emerging processing technologies, such as nano-scale processing and ultrasonication, that are currently being adopted or can be utilized in the future for the processing of cereal grains. Focus will also be on smaller but significant innovations in existing technologies like milling, refining, extrusion, and process monitoring sensors.
Applying High Tech Instrumental Approaches to Cereal Chemistry Part 1—Chemical Imaging
Organizer: David L. Wetzel, Kansas State University, Manhattan, KS, U.S.A.
Presenters/Presentations:
FT-IR Microspectroscopic Imaging (Mid-IR). David L. Wetzel, Kansas State University, Manhattan, KS, U.S.A.
Near-IR Spectroscopic Imaging. Lauren Brewer and David L. Wetzel, Kansas State University, Manhattan, KS, U.S.A.
Raman Microspectroscopic Imaging. David Himmelsbach, USDA-Russel Research Center, Athens, GA, U.S.A.
State of the art chemical imaging spectroscopy.

Applying High Tech Instrumental Approaches to Cereal Chemistry Part 2—Separations and Determinations
Organizer: David L. Wetzel, Kansas State University, Manhattan, KS, U.S.A.
Presenters/Presentations:
Biopolymer Structure via Small Angle X-ray Scattering. Yong-Cheng Shi, Kansas State University, Manhattan, KS, U.S.A.
Variety and Defect Identification by Microfluidics. Ian Batey, Surjani Uthayakumaran, and Colin Wigley, Food Science Australia, Sydney, NSW, Australia.
LC—Mass Spec. Speaker to be announced
Application of Atomic Force Microscopy. Peter Cooke, USDA-ARS ERRC, Wyndmoor, PA, U.S.A.
Fluorescence Microspectroscopic Imaging. Speaker to be announced
Open Discussion: Ask the Panel.

Biofuels and Biorefining/Biomaterials
Organizer: David L. Wetzel, Kansas State University, Manhattan, KS, U.S.A.
Presenters/Presentations:
The Bioeconomy—Will Science Make it a Good Revolution? Lawrence A. Johnson, Center for Crops Utilization Research, Iowa State University, IA, U.S.A.
Biofuel Production and Biorefining in Illinois. Vijay Singh, University of Illinois, Urbana, IL, U.S.A.
Enzymatic Conversion of Cellulose. Mike Smith and Vic Rathi, Specialty Enzymes & Biochemicals Co., Chino, CA, U.S.A.
Open Discussion: Ask the Speakers and Panel Members.

Future prospects for biofuel production and bioprocessing and current ongoing activity in these fields.

Case Studies of Past, Present, and Future Applications in Biotech Crops
Organizer: Tigst Demeke, Canadian Grain Commission, Winnipeg, MB, Canada
Sponsoring Committee: Biotechnology Division
Presenters/Presentations:
Future Applications of Crops Developed Using Modern Biotechnology. David Grothaus, Monsanto, St. Louis, MO, U.S.A.
Hawaiian Transgenic Papaya: Need, Development, Commercialization, and Impact. Dennis Gonsalves, USDA-ARS, Hilo, HI, U.S.A.
Genomics Strategies to Improve Abiotic Stress Tolerance in Cereal Crops. Ravindra N. Chibbar, Monica Baga, Seedhabadee Ganeshan, and D. Brian Fowler, University of Saskatchewan, Saskatoon, SK, Canada.
Implications of Global Climate Change for Wheat-Grain Quality. Ian Batey, Surjani Uthayakumaran, and Colin Wigley, Food Science Australia, Sydney, NSW, Australia.

It has been over a decade since genetically engineered plant products were introduced to the marketplace. There has been a steady increase in the area of genetically engineered crops as well as total production. In 2006, over 100 million ha of biotech crops were grown in the world, and the number of farmers growing biotech crops exceeded 10 million. Currently, biotechnology crops have proven successful to address two major agricultural challenges, i.e., pest control and weed control. While predominantly used in canola, cotton, corn, and soybeans, the technology is expected to be applied in other crops as well. For example, herbicide-tolerant sugar beets were introduced in 2007. The functional traits introduced into commercial crop plants by means of modern biotechnology will diversify considerably over the next decade. For example, drought-tolerant genetically engineered wheat and maize lines are being developed in both the United States and abroad, and a Fusarium-resistant wheat is on the horizon. Vistive low-linolenic acid soybean oil is being used to reduce or eliminate transfats in food products. There are also examples of commercialized biotech crops, such as papaya, with resistance to plant viruses. This session will examine these trends, using concrete commercial examples and developments that are expected to be commercialized in the near future.

Dough Structure and its Relation to Bread Making Performance
Organizer: Baninder Sroan, Frito-Lay, Inc., Plano, TX, U.S.A.
Sponsoring Committees: Protein Division, Rheology Division
Presenters/Presentations:
Molecular Basis of Extensional Rheology Required for Bubble Stability. Bogdan Dobraszczyk, University of Reading, Reading, U.K.
Hydration and Dough Microstructure, Kinetic and Thermodynamic Effects. Peter Belton, University of East Anglia, Norfolk, U.K.
Measuring and Modeling the Nonlinear Rheology of Gluten Gels. Gareth Mckinley, Massachusetts Institute of Technology, Cambridge, MA, U.S.A.
Studying (Molecular) Semental Motion of Wheat Gluten Proteins with High Frequency Ultrasound. Martin Scanlon, University of Manitoba, Winnipeg, MB, Canada

It is generally accepted that wheat gluten proteins provide the dough functionality (visco elasticity—extensibility and resistance to extension) necessary for bread making. Nevertheless, there are divergent views on the protein structure and interactions necessary to provide this functionality. Similarly, different schools of thought rely on different rheological procedures (oscillatory/extensional, small/large deformations) to understand the required dough structure. This symposium provides a forum to review current rheological and biochemical approaches to resolve the “dough structure puzzle” in terms of the requirements for bread making.

Freaky Wheat: Underutilized Varieties and Their Potential for Commercial Use
Organizers: Jeffrey Casper, Cargill, Inc., Wayzata, MN, U.S.A.; Sean Finnie, Kansas State University, Manhattan, KS, U.S.A.
Presenters/Presentations:
Waxy Wheat: The Second Biggest Event in 8,000 Years. Craig Morris, USDA-ARS WWQL, Pullman, WA, U.S.A.
Puroindoline Mutagenesis: Improving Wheat Milling and Baking Properties. Mike Giroux, Montana State University, Bozeman, MT, U.S.A.
Einkorn: Functional Wheat for Health Promotion. Elsayed Abdelaal, Agriculture and Agri-Food Canada, Guelph, ON, Canada
Progress in Developing and Characterizing High-Anthocyanin Spring Wheat. Pierre Hucl and Donna Knievel, University of Saskatchewan, Saskatoon, SK, Canada; Elsayed Abdelaal, Agriculture and Agri-Food Canada, Guelph, ON, Canada
Open Discussion.

This symposia will offer a forum to discuss and present the properties of lesser known wheat varietals and opportunities for application. Varieties such as partial waxy, full waxy, low PPO, low phytic acid, purple/blue wheat, “soft” durums, and “durum like” hexaploids are not widely used, partly due to their obscurity.

Genetic Basis of Cereal Quality
Organizers: Colin W. Wrigley, Food Science Australia, Sydney, NSW, Australia; Ann E. Blechl, USDA-ARS, Albany, CA, U.S.A.
Presenters/Presentations:
2008 Osborne Medal Award Winner. Domenico Lafiandra, University of Tuscia, Viterbo, Italy
Genetic Manipulation of Starch Synthesis to Increase the Contribution of Cereal Grains to Health. Matthew Morell, CSIRO, Canberra, ACT, Australia

Grains as a Source of Dietary Fiber for Human Wellness
Sponsoring Committee: Carbohydrate Division
Presenters/Presentations:
An Overview of FOSHU and Recent Progress in Food Function Research in Japan. Tojiro Tsushida, NFRI, Tskuba, Ibaraki, Japan
The Spectrum of Starch Digestion—When Does It Act as Fiber? Bruce Hamaker, Purdue University, West Lafayette, IN, U.S.A.
Dietary Fiber and Sativity. Joanne Slavin, University of Minnesota, St. Paul, MN, U.S.A.
The Contribution of Cereal to the Intake of Dietary Fiber and Antioxidants in the Whole Diet. Fulgencio Saura-Calixto, IF-CSIC, Madrid, Spain
Dietary Fibers and Cardiovascular Health and Cholesterol. Tawinder Kahlon, USDA, Albany, CA, U.S.A.
The Role of Fermentable Carbohydrates in the Health of the Gastrointestinal Tract. Jane Muir, Monash University, Box Hill, VIC, Australia

Cereal grains contain various types of polysaccharides that have been identified as dietary fiber. These polysaccharides have been determined to provide significant benefits in the nutrition and well-being of humans. The type of polysaccharides and their concentration within grains is of increasing interest because of the role they may play as prebiotics, in satiety and obesity, in the modulation of cholesterol and glucose absorption, and in general...
digested and bowel health. The symposium will examine recent research on the benefits that can be derived from the diversity of grains and dietary fiber polysaccharides.

**Modeling of Sensory Perception of Texture and Flavor**

**Organizer:** Elaine Champagne, USDA-ARS Southern Regional Research Center, New Orleans, LA, U.S.A.

**Presenters/Presentations:**

A Roadmap to Correlating Sensory Measures of Food Texture to Instrumental Correlaries. Jean-Francois Meullenet, University of Arkansas, Fayetteville, AR, U.S.A.

Texture Evaluation of Rice Cake by Chewing and Swallowing Measurements on Humans. Kaoru Kohyama, National Food Research Institute, Tsukuba, Ibaraki, Japan

Characterizing Crispiness of Snack Products by Fracture and Acoustic Measurements. Ton Van Vliet, Wageningen Centre for Food Sciences, Wageningen, The Netherlands

Combining Sensory Flavor Evaluations with Analytical Techniques. Elaine Champagne, USDA-ARS Southern Regional Research Center, New Orleans, LA, U.S.A.

The Odor of Cooked Rice: Identification and Origin of Odor Active Compounds. Christian Mestres, CIRAD, Montpellier, France

Development of a Chewing Simulator for Food Breakdown and the Analysis of In Vitro Flavor Compound Release in a Mouth Environment. Christian Salles, United Mixte de Recherches FLAVIC, Dijon, France

Quality control of cereal crops is inherently based on human sensory perception. From the snap, crackle, pop of our morning cereal to the tantalizing aroma of scented rice, we determine the acceptability of the food we eat based upon the input from our five senses. Analytically the sensory properties of a crop can be characterized and measured by panelists trained in descriptive sensory analysis. The objective measures provided by a descriptive panel can be related to preference sensory scores to identify quality characteristics desired by various markets. The combined use of descriptive and preference sensory panels can provide accurate assessment. However, sensory analyses are expensive, time-consuming, not feasible for breeders with limited amounts of crops for evaluation, and impractical for large-scale analyses required in monitoring the quality control of cereal grain products. Thus, there has been a quest, through an understanding of the oral process and statistical modeling, to develop instrumental methods that will accurately assess sensory properties. This symposium will highlight the latest developments in modeling texture and flavor of cereal crops using chewing simulators, electromyography for monitoring swallowing characteristics, fracture and acoustic measurements, imaging, and volatile analyses (e.g., SPME/GC/MS, SPME/MS, GC-olfactometry).

**Rheological Properties of Whole Grains**

**Organizers:** Alan Oppenheimer, General Mills, Minneapolis, MN, U.S.A.; Teri Paeschke, Cargill, Wayzata, MN, U.S.A.; Martin Scanlon, University of Manitoba, Winnipeg, MB, Canada; Baninder Sroan, Frito-Lay Inc., Plano, TX, U.S.A.

**Sponsoring Committees:** Rheology Division, Protein Division

**Financial Sponsor:** General Mills, Inc.

**Presenters/Presentations:**

Effect of Bran on Bubble Stability. Grant Campbell, University of Manchester, Manchester, U.K.

Impact of Different Fiber Sources on Wheat Flour and Dough Properties. Cristina M. Rosell, Institute of Agrochemistry and Food Technology, Valencia, Spain

Presentations will concern rheological properties of whole grains or whole grain systems. High fiber and whole grains are becoming increasingly utilized in cereal and food systems throughout the world. As interest rises and more manufacturing takes place with fiber/whole grains, the rheological effects of these systems will increasingly come into play. This symposium will address some of the work that is taking place to understand just what these rheological effects are and how they will affect product and process development.

**Rice**

**Organizers:** Elaine Champagne, USDA-ARS SRRC, New Orleans, LA, U.S.A.; Melissa Fitzgerald, International Rice Research Center, Metro Manila, Philippines

**Sponsoring Committee:** Rice Division

**Presenters/Presentations:**

Peering Through the Lens of Diversity for Different Traits of Rice Quality. Rosa Paula CUEVAS, Grain Quality, Nutrition and Postharvest Centre, IRRI, Philippines

Genetic Pathways to Resistant Starch in Rice. Dianxin Wu, Zhejiang University, Hangzhou, China


Implementing Sensory Evaluation into Breeding Programs. Elaine Champagne, USDA-ARS SRRC, New Orleans, LA, U.S.A.

Consumer Acceptance of Pregerminated Rice Sensory Properties. Christine Bergman, University of Nevada Las Vegas, Las Vegas, NV, U.S.A.

Rice will be examined with respect to new trends including quality, resistant starch, viscosity, aroma, breeding, and sensory.

**Variation in Analytical Methods**

**Organizer:** Debra Palmquist, USDA-ARS, Peoria, IL, U.S.A.

**Sponsoring Committee:** Statistical Advisory Technical Committee

**Presenters/Presentations:**

Bias in Proficiency Reporting: Precision and Accuracy. Debbie Boykin, USDA-ARS, Stoneville, MS, U.S.A.

Managing Outliers in Collaborative Studies. Debra Palmquist, USDA-ARS, Peoria, IL, U.S.A.


Comparison of Methods. Phil Williams, PDK Grain, Nanaimo, BC, Canada

The symposium will focus on statistical issues arising in the cereal science disciplines. Papers on managing outliers in collaborative studies, bias in proficiency reporting (precision and accuracy, means, averages, and standard deviations), and the statistics used to compare methods will be presented.

**Whole Grain Foods—Dealing with Impacts on Formulations, Processing, and Sensory Attributes**

**Organizer:** Ansui Xu, Cargill, Inc., Indianapolis, IN, U.S.A.

**Presenters/Presentations:**

Formulations of Whole Grain Foods. Elizabeth Arndt, ConAgra Foods, Inc., Omaha, NE, U.S.A.
With the ever-increasing consumer awareness on the health benefits of whole grain foods, food manufacturers are developing more and more new products made with whole grain ingredients. This symposium will focus on the unique properties of whole grain ingredients and implications of using whole grain ingredients on formulation, processing, and sensory attributes of foods.

**Whole Grains: The Synergy of Cultural Diversity**

Organizers: Len Marquart, University of Minnesota, St. Paul, MN, U.S.A.; Mary Ellen Camire, University of Maine, Orono, ME, U.S.A.

Sponsoring Committees: Nutrition Division, IGHR

Financial Sponsor: Institute for Grains and Health Research, Nutrition Division

**Presenters/Presentations:**

Whole Grains: What’s in a Name? Julie Miller Jones, College of St. Catherine, Arden Hills, MN, U.S.A.

European Union HEALTHGRAIN. Kaisa Poutanen, VTT Technical Research Centre, Espoo, Finland

Grain Research Initiatives in North America. Gary Fulcher, University of Manitoba, Winnipeg, MB, Canada

Whole Grain Consumption and Uses: A South American Perspective. Caroline Rosa, University of Manitoba, Winnipeg, MB, Canada

High Fiber Grains and Health: Collaborative R&D in Australia. Steve Jobling, CSIRO, Canberra, ACT, Australia

Cultural Considerations in Formulating and Marketing Locally Processed Foods: Kenya and Namibia. Audrey Maretzki, Penn State, University Park, PA, U.S.A.

Synergy and Cultural Diversity: At What Level? Craig Hassel, University of Minnesota, St. Paul, MN, U.S.A.

Whole grains transverse diverse international cultures ranging from research, consumer issues, technology, and regulatory/policy guidelines. This symposium will address the need to develop a universal whole grain definition to help facilitate international communication and collaboration. Experts from six continents will address collaborative whole grain research efforts currently underway with suggestions for enhanced international networks. The session will culminate with a discussion about increasing international communication among the major programs working on whole grain foods. The outcome of this session will provide a platform for AACC International to link the world’s experts on whole grain foods and health.

---

**Meeting Registration**

Registration may be made in one of the following ways:

**Internet:**

http://meeting.aaccnet.org

**Fax or Mail:**

Fax: +1.651.454.0766

Mail: AACC International Annual Meeting Registration

3340 Pilot Knob Road

St. Paul, MN 55121 U.S.A.

Full registration includes all sessions, posters, exhibition, and the Grand Opening Exhibition.

**SAVE!!** Take advantage of the Early Bird and Advanced registration deadlines.

---

**2008 AACC International Registration Fees**

<table>
<thead>
<tr>
<th>Registration</th>
<th>Early Bird by June 1</th>
<th>Advanced by July 24</th>
<th>Regular by Aug 25</th>
<th>Late/Onsite starting Aug 26</th>
</tr>
</thead>
<tbody>
<tr>
<td>Member</td>
<td>$475</td>
<td>$575</td>
<td>$650</td>
<td>$690</td>
</tr>
<tr>
<td>NEW! Speaker</td>
<td>$475</td>
<td>$550</td>
<td>$625</td>
<td>$665</td>
</tr>
<tr>
<td>Student Member</td>
<td>$190</td>
<td>$190</td>
<td>$190</td>
<td>$190</td>
</tr>
<tr>
<td>Meeting plus membership</td>
<td>$575</td>
<td>$650</td>
<td>$720</td>
<td>$745</td>
</tr>
<tr>
<td>Registration plus regular membership</td>
<td>$232</td>
<td>$232</td>
<td>$232</td>
<td>$232</td>
</tr>
<tr>
<td>Life member</td>
<td>$150</td>
<td>$150</td>
<td>$150</td>
<td>$150</td>
</tr>
<tr>
<td>Nonmember</td>
<td>$575</td>
<td>$650</td>
<td>$720</td>
<td>$745</td>
</tr>
<tr>
<td>Exhibitor</td>
<td>$425</td>
<td>$425</td>
<td>$475</td>
<td>$475</td>
</tr>
<tr>
<td>Single day</td>
<td>$315</td>
<td>$315</td>
<td>$315</td>
<td>$315</td>
</tr>
</tbody>
</table>

**Special Offer for Nonmembers**

If you are not currently an AACC International member, take advantage of exclusive savings when you become a member as you register for the meeting. You’ll receive all the benefits of membership, full registration for the meeting, and a discount on the combined costs of both. Please note that this offer is not for current members or those who have been a member within the past 12 months. Visit www.aaccnet.org/registration for more information.
Hotel Information

AACC International has secured three hotels to accommodate delegates attending the 2008 annual meeting. Negotiated average rates offer hotel accommodations equal to or less than hotel rates at the 2005 annual meeting.

Headquarters Hotel
Hilton Hawaiian Village
2005 Kalia Road
Honolulu, Hawaii 96815 U.S.A.

The Hilton Hawaiian Village Beach Resort & Spa will serve as the 2008 AACC International Annual Meeting headquarters hotel. Located on Waikiki’s widest stretch of beach, the Hilton Hawaiian Village is nestled on 22 oceanfront acres offering the perfect mix of exceptional hotel accommodations and classic Hawaiian hospitality. With 22 restaurants and lounges, shopping, recreational and cultural activities, nightly entertainment, and more, this is a true island paradise. The hotel is located:

- 20 minutes from Honolulu International Airport;
- 7 minute walk to the Hawaii Convention Center; and
- 3 miles from downtown Honolulu.

Discount Rates: Garden view—Single/Double $185
Partial ocean view—Single/Double $200
Ocean view—Single/Double $230
Plus 11.962% tax (subject to change)
Additional person per day add $50

Check-in: 2:00 p.m.  Check-out: 11:00 a.m.
Parking: $22 self-park; $28 valet

Hotel Amenities and Services: coffeemaker; in-room safe (fee); refrigerator; high speed Internet (fee); three resort pools; ocean full of activities including snorkeling, surfing, and beach toy rentals; six hours of free daily activities for guests, ranging from lei-making to hula fitness; nightly torch lighting and poolside entertainment; children’s program; 22 restaurants and lounges; 90 shops, boutiques, and services; doctor’s office; and Mandara Spa.

Additional Housing:
Hawaii Prince Hotel Waikiki
100 Holomoana Street
Honolulu, Hawaii 96815 U.S.A.

Located at the gateway to Waikiki, overlooking the serene and picturesque Ala Wai Yacht Harbor, the Hawaii Prince Hotel Waikiki presents spectacular all-oceanfront accommodations and world-class service at one of the most desirable and convenient locations in Waikiki. Twenty-eight floors of oceanfront guest rooms, with restaurants, an open-air lounge, lobby, shops, and guest services. The hotel is located:

- 20 minutes from Honolulu International Airport;
- 6 minute walk to the Hawaii Convention Center; and
- 3 miles from downtown Honolulu.

Discount Rates: Oceanfront—Single/Double $172
Oceanfront Prime—Single/Double $202
Plus 11.962% tax (subject to change)
Additional person per day add $60

Check-in: 3:00 p.m.  Check-out: 12:00 noon
Parking: $15 self-park; $21 valet

Hotel Amenities and Services: complimentary bottled water and Kona blend coffee daily, safe in each room, admission to fitness room, use of bathrobe and slippers, beach/pool towel service. Additional services include signature restaurants offering Hawaii regional and authentic Japanese cuisine; business center; high speed Internet (fee); two tennis courts; fitness room; day spa and beauty salon.

Doubletree Alana Hotel —Waikiki
1956 Ala Moana Boulevard
Honolulu, Hawaii 96815 U.S.A.

For visitors to Honolulu and Waikiki who prefer an intimate, boutique hotel setting, there is no finer choice than the Doubletree Alana Hotel-Waikiki. Conveniently located at the gateway to world famous Waikiki, the hotel is an easy walk to the beach, shopping, dining, and nightlife of Waikiki. The hotel is located:

- 20 minutes from Honolulu International Airport;
- 5 minute walk to the Hawaii Convention Center; and
- 3 miles from downtown Honolulu.

Discount Rates: Single/Double $147
Plus 11.962% tax (subject to change)
Additional person per day add $30

Check-in: 3:00 p.m.  Check-out: 12:00 noon
Parking: $22 valet only

Hotel Amenities and Services: Doubletree signature chocolate chip cookie upon arrival; high speed Internet (fee); heated outdoor pool; fitness center; J Bistro Martini & Wine Bar; complimentary coffee and paper; complimentary in-room safe; business center.

Hotel Reservations

Reservations may be made via the Internet at http://meeting.aacccnet.org or by calling the hotel directly. If calling, inform the operator that you are attending the AACC International Annual Meeting in order to receive the special rates. Complete contact information for all hotels is available online and in the registration brochure.

Deadline

Reservations must be made by Internet or phone by August 15, 2008, to guarantee convention rates. After that date, room blocks will be released and rooms/rates will be based on availability. All hotel reservations and inquiries should be made directly with the hotel.

Attendees from Outside the United States

Attendees from outside the United States will need a valid passport or visa. A personalized letter of invitation for meeting registrants with addresses outside the United States will be sent upon request once registration has been submitted. Remember, if applying for a visa, please do so a minimum of three months in advance of the meeting.

NOTE: U.S. legislation requires foreign nationals to provide to air carriers a valid U.S. address during their stay prior to the departure of their U.S. bound flight. Most airlines require a passport number, as well as a valid U.S. address for the passenger’s stay, at the time of booking. Hotel addresses are listed above.

Travel Information

Websites such as www.farecast.com and www.airfarewatchdog.com can send you alerts based on your specific flight requirements. AACC Intl. does not endorse or recommend these specific sites, but suggests that researching flight information could help you find the option that is best for you.
The 2008 annual meeting would not be complete without an exhibition of the latest products and services that advance the work of the industry. Technical sessions do not take place during exhibit hours to allow ample time for expanding your knowledge with exhibitors, peers, and technical posters.

**Exhibit Hall Hours**

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday, September 21</td>
<td>4:00 – 7:00 p.m.</td>
<td>Grand Opening Exhibition</td>
</tr>
<tr>
<td>Monday, September 22</td>
<td>3:30 – 5:30 p.m.</td>
<td>Exhibits with Beer and Poster Sessions</td>
</tr>
<tr>
<td>Tuesday, September 23</td>
<td>8:30 – 10:00 a.m.</td>
<td>Jivin’ Java—Coffee with the Exhibits</td>
</tr>
</tbody>
</table>

**2008 AACC International Exhibitors**

The following is a preliminary list of exhibiting companies that had reserved space at press time. For ongoing updates, go to http://meeting.aaccnet.org/exhibition/currentExhibitors.cfm.

- 21st Century Grain Processing
- AACC Intl. Check Sample Service
- AIB International
- Arla Foods Ingredients
- Brabender GmbH & Co. KG
- C W Brabender Instruments, Inc.
- Buhler, Inc.
- Bunge Milling
- Bunge North America
- Calibre Control International, Ltd.
- Caravan Ingredients
- Cargill, Inc.
- Carmi Flavor & Fragrance, Inc.
- Cerex AG
- Chopin Technologies
- Clextral, Inc.
- CPM Wolverine Proctor
- Dakota Specialty Milling, Inc.
- David Michael & Co.
- DSM Food Specialties USA, Inc.
- Elementar Americas, Inc.
- Firmenich, Inc.
- FOSS North America, Inc.
- Givaudan
- Gold Coast Ingredients, Inc.
- Grain Processing Corp.
- Health Grain
- Hellma
- ICC—International Association for Cereal Science & Technology
- ICL Performance Products LP
- Immophos, Inc.
- International Fiber Corp.
- Kerry Ingredients & Flavours
- Laboratory Automation Solutions
- Lallemand Baking Solutions
- McCormick & Co.
- Medallion Labs/General Mills
- Megazyme Intl. Ireland Ltd.
- The Mennel Milling Co.
- Merlin Development Inc.
- MGP Ingredients Inc.
- The National Food Laboratory
- Northern Crops Institute
- Navas Instruments LLC
- Nutraceuticals World
- NP Analytical Laboratories
- Oat Ingredients LLC
- OmegaPure
- PCI Company (Diehl Food & Sensory Effects)
- Perten Instruments
- Perten Instruments AB
- PGP International
- Primera Foods
- Puratos Corp.
- QUALISOY
- R-Biopharm, Inc.
- Research Products Co.
- Riken Vitamin USA, Inc.
- Riviana Foods, Inc.
- Romer Labs, Inc.
- Solae
- Stable Micro Systems
- Symrise, Inc.
- Texture Technologies Corp.
- TIC Gums, Inc.
- Unity Scientific, Inc.
- Valley Fig Growers
- Vicam Group of Waters Tech Corp.
- VITAMINS, Inc.
- Wenger Manufacturing, Inc.
- The Wright Group
- The XIM Group LLC

**Exhibit and Sponsorship Information**

http://meeting.aaccnet.org

Contact Sue Fern or Barbara Divver • +1.727.942.4503
sue@fernmanagement.com • barbara@fernmanagement.com