AACC International Members:

The role of scientific associations has never been more important. Associations play a key role in the advancement of science and the continued professional development of members. This year, AACC Intl. has focused on 7 key scientific initiatives. As you will read in the pages ahead, these efforts have resulted in a very successful new format for the annual meeting, a revitalization of education offerings, increased committee actions and decisions, and greater definition of products and services for the future. These key initiatives have been significant in moving the association forward. Scientific associations such as AACC Intl. have to move beyond their traditional benefits, such as networking, and offer more to their members. AACC Intl. must evolve with the times to remain a true driving force behind our mission: advancing grain science worldwide.

AACC Intl. is uniquely positioned to be the bridge connecting academia, industry, and government. By initiating the conversation between these entities and moving forward in our efforts, we can ensure the cereal and grains industry has the future expertise to meet the challenges that lay ahead. AACC Intl. is working to ensure not only that you have the resources to do your research today, but that the future of grain science remains strong.

On a global scale, scientific communities are accepting the challenge of dramatically increasing a sustainable and safe world food supply over the next decades, with less water, land, and other resources. It is clear that the solution to this issue and advancing grain science go hand in hand. It is essential that we succeed, and to do so we must attract the brightest and best students to science, and provide the educational experience to become the next generation of technical experts and scientists. We need to do this in the face of our universities being crippled with huge cuts in support and less research dollars and the disappearance of many university science departments.

AACC Intl. can assist through a number of actions:

• Through partnering with academic departments, we can recruit more students into our science, and promote the awareness of career opportunities for science majors. Coordination of the efforts of the universities and corporations will create greater awareness.

• Through collaborating with corporations, AACC Intl. can identify valuable mentoring programs, internships, scholarships, and employee recruitment opportunities. We can also help corporations find academic researchers working on specific areas of interest.

• Through our relationship with government agencies, we can determine priority areas for research and help take the message of the importance of science to key policy makers. We can help emphasize the importance of science in achieving long-term goals.
Treasurer’s Report for AACC International
FY 2009

During the fiscal year ending March 31, 2009, the Finance Committee, Board of Directors, staff, and I continued to look for ways to reduce costs while enhancing member value and increasing revenue. For the year, operating expenses exceeded operating revenues by a $209,000 net loss. This was $220,000 worse than budgeted and $39,000 worse than the prior year. This net loss from operations included several one-time activities of $97,000, including an inventory write off. Excluding these one-time activities, the net loss would have been $112,000. Operating revenues of $2.2 million were $453,000 under budget and $40,000 less than the prior year. Operating expenses of $2.4 million were $232,000 under budget and $360,000 less than the prior year.

This net loss from operations does not include unrealized losses on investments of $317,000 for the year, ending March 31, 2009. However, as of early September, we have thankfully recovered $149,000, or 47%, of those unrealized losses on investments.

During this past year, AACC Intl. has invested in several new and exciting areas: the Cereal Science Knowledge Database, corporate partnerships, academic partnerships, and the revitalization of short courses, all for the improvement of sharing quality cereal information globally.

The Cereal Science Knowledge Database allows information to be shared via the internet and e-mail. Topics include emerging issues, in-depth cereal science lectures from experts on all areas of cereal science, academic and government updates, and more! Please contact Headquarters to share your knowledge or subscribe to the program.

AACC Intl. is also working on a Corporate Partnership Program. The goal of this program is to develop a set of benefits and services from the company’s point of view. We call it a partnership because the company can customize its benefits package from a series of products and services or a portfolio of optional benefits.

Academic partnerships will nicely complement the Corporate Partnership Program and align with our increased focus on science. The goal is to build a stronger relationship and better communication within the administration at university departments.

Our membership continues to provide access to information in the traditional manners as well. We are revitalizing various short courses around our seven scientific initiatives, publishing several new books, and bringing members a digital version of the AACC International Approved Methods of Analysis, 11th ed.

This has been an exciting year for me as your treasurer. I would like to thank the members of my Finance Committee, Mary Ellen Camire, Khalil Khan, and Maureen Olewnik, for their hard work this past year.
Your Science.

Scientific Advisory Panel

The Scientific Advisory Panel (SAP) is responsible for identifying and monitoring scientific and public interest issues facing cereal and cereal-related industries worldwide, making recommendations to the AACC Intl. Board of Directors or other panels concerning any AACC Intl. response, and otherwise strengthening the scientific stature of the association. Over the past year, under the leadership of Bill Atwell, this group of members has created a database of issues facing the grain industry. While some topics, such as obesity, are broad in nature, SAP looks more deeply to create subareas that are prioritized for the board to consider. By keeping recommendations within our association’s scope, AACC Intl. is able to provide needed information to our members. The top issues/trends that SAP is recommending the board provide programs and services on include global warming and how this affects cereal crops; obesity; food safety; shortage of water for agriculture; and food versus fuel. More information on this dynamic group can be found within the editorial on page 247 of this issue.

Quality of Science Committee Transitions to Strategic Implementation Team

During the annual meeting, the board renamed the Quality of Science Committee the Strategic Implementation Team. This group developed the 7 key scientific initiatives in late 2008 in order to guide the association in providing members with relevant information, strong scientific communities, and significant opportunities for disseminating research findings. With these initiatives guiding the association, the board renamed the committee to better reflect its charge.

The Strategic Implementation Team assists the AACC Intl. Board of Directors in working with committees and staff to execute strategy and to provide continuity among the products and services offered. By continuously defining the value AACC Intl. can bring to industry, academia, agencies, and the individual scientist, the Strategic Implementation Team will continuously evaluate what it means to be relevant. This committee, led by Gene Wisakowsky, will help committees determine solutions to long-standing complex issues so that they may move toward the association’s goals. For example, the Scientific Advisory Panel (SAP) are experts in the technical needs of scientists, providing the most relevant scientific information now and into the future while the Strategic Implementation Team is focused on helping the board and other committees (such as SAP) to execute strategy by defining processes that result in action items and accomplishing goals set by the board.

Whole Grains Task Force

During 2009, the Whole Grains Task Force emphasized the need for a definition since doing so would contribute to consumer understanding and harmonize industrial manufacturing and labeling practices. Furthermore, it is necessary for whole grain health claims. There has been a strong push for a definition that is accepted worldwide as the most desirable outcome, but definitions by countries or regions (North America, the European Union, etc.) are certainly second best. The task force used opportunities at meetings throughout the year to gather input, and the conversation will continue in the coming year.

Given the long-term nature of the task force, the group transitioned into the Whole Grains Working Group (WGWG). They will address issues that arise regarding whole grains that require the scientific expertise that AACC Intl. can provide. Findings will be provided to the AACC Intl. membership and member companies, regulatory bodies worldwide, health promotion organizations, and others who would find such information valuable. It will work with its global members, companies, and government agencies to achieve, wherever possible, international harmonization. The WGWG has appointed subgroups to augment its expertise and accomplish its goals. Such subgroups will provide detailed information on grain-specific topics. The goal of this committee is to clarify AACC Intl.’s widely accepted definition of whole grain by providing scientifically grounded positions on regulatory and research issues.

An Update on the Approved Methods Technical Committees Highlights from 2009

The AACC Intl. technical committees are improving the new 11th edition of the approved methods every month. Following are brief updates on what key committees have accomplished and what’s coming next.

The Barley and Barley Products and Oat Products Committees have been merged to form one group, with Nancy Ames from oat chairing the new committee. The committee is reviewing a new video enhancement for AACC Intl. Method 76-22.01: Pasting Properties of Oat—Rapid Viscosity Analysis. Watch for an announcement soon.

The Bioactive Compounds Methods Committee is the association’s newest Approved Methods Technical Committee, formed one year ago at the 2008 Annual Meeting under the leadership of Chair Elsayed Abdelaal who is now joined by Cochair Boris Nemzer. The committee is working on a method for the determination of total carotenoids and will begin a minicollab soon, in preparation for a 10-lab international test group. The committee also formed a working group to identify priorities in developing methods for phenolics in grains. This important health grains committee also plans to tackle antioxidant measurement and a method based on bile acid binding as a health indicator for bioactive compounds in grains. Longer term, the committee intends to develop a standard definition for bioactive compounds, a complicated issue because of the diversity and large number of bioactive compounds in grains. Padu Krishan will lead the working group for the definition of bioactive compounds.
The Chemical Leavening Agents Committee welcomes new Chair E. B. Russell, while Anne Bridges expressed hope that the committee can continue the solid work it is doing under the leadership of past chair, Barbara Heidolph. This committee is considering the development of a guideline based on the ICL indicator solution method and potential new methods for leavening agents, organic acids, and encapsulated soda.

The Dietary Fiber and Other Carbohydrates Committee is reviewing a new method that aims to quantify oligosaccharides that are soluble in aqueous ethanol. The method is also being discussed as part of the Codex Alimentarius Commission Committee on Nutrition and Foods for Special Dietary Uses Meeting in November in Dusseldorf, Germany. Simultaneously, the AACC Intl. Statistical Advisory Committee is reviewing the method. When all is completed, the Dietary Fiber Methods Committee will vote on this method entitled Integrated Total Dietary Fiber. Watch for more details on the method and an article on the procedure in the next issue of Cereal Foods World. The committee has developed several new calculators for the important fiber section of the 11th edition.

The Biotechnology Methods Committee will post the AACC Intl. Method Quantification of MON 810 Corn in Corn Flour by Real-Time Polymerase Chain Reaction to the online approved methods before the end of 2009. Ron Jenkins and Tandace Scholdberg were named new cochairs of this committee. At the 2009 Annual Meeting in Baltimore, the committee agreed to supply guidance documents for all methods currently established for proficiency testing. They also approved a formal request to USDA/GIPSA to participate and perform an interlaboratory collaborative study. Going forward, the committee plans to consider qualitative methods and identify endogenous control genes.

Mingwei Wang, cochair of the Bread Baking Methods Committee, reports that they are working on a baking sheet video enhancement for the baking quality section of the 11th edition and have already added interactive bake test data recording sheets to AACC Intl. Methods 10-09.01 and 10-10.03. The committee is considering several new methods as well as a breadscoring standard.

The Soft Wheat and Flour Products Committee is staging a preliminary study on a new pancake method in preparation for a full collaborative study to develop a procedure for the production of pancakes in a laboratory setting. The goal is to gain information about the potential performance of a flour batter-based product application. Chair Art Bettge and the committee completed the new ACCC Intl. Method 10-52.02: Baking Quality of Cookie Flour—Micro Method, which was made available with the launch of the new 11th edition in July. A potential video enhancement for AACC Intl. Method 56-11.02: Solvent Retention Capacity Profile Demonstrating Flour Swelling Volume will be reviewed by the committee and added to the online 11th edition if approved.

The Statistical Advisory Committee is developing proposed topics and speaker recommendations for a statistics session at the 2010 AACC Intl. Annual Meeting in Savannah, GA, U.S.A. The committee is also creating statistical guidelines for collaborative studies, availability of spreadsheets, alternatives to spreadsheets, and example programming code to be posted online once approved.

Wayne Moore and Terry Nelsen have joined as cochairs of the Methods for Grain and Flour Testing Committee. This committee has added several calculators to current methods and is currently updating a method calculation.

The Pulse and Legume Committee prepared the first image gallery within the new 11th edition for Method 56-35.01: Method for Determining Water Hydration Capacity and Percentage of Unhydrated Seeds of Pulses. The committee, led by Ning Wang of the Canadian Grain Commission, plans to begin a preliminary collaborative study on measuring firmness of cooked pulse seeds. Wang also reported that the committee is working on an online calculator for Method 44-17.01: Moisture—Air-Oven Method (Pulses).

The Physical Testing Methods Committee and the AACC Intl. statistician have approved a new method tentatively titled, Determination of Rheological Behavior as a Function of Mixing and Temperature Increase in Whole Meal and Flour from Triticum aestivum, and its collaborative study results. Arnaud Dubat has prepared a manuscript about the study for publication in Cereal Foods World that includes a summary of the data. The method will be posted to the new 11th edition in December. This committee, chaired by Elaine J. Sopiwnyk, is also reviewing changes to enhancement videos for the alveograph, consistograph, and SDmatic. If approved, these enhancements will be posted to the new 11th edition soon. Videos for the amylograph, farinograph, and extensigraph are completed and ready for review by the committee.

Clyde Don, chair of the Protein Methods Committee, reports that his committee is working on a flow chart enhancement that will support many methods in the 11th edition. His committee is also discussing making reference material (gliadins, but also the digested gliadins) because these standards may be key to performing future collabs.
AACC Intl. Introduces the Latest Grain Science Resource

The Cereal Science Knowledge Database, a library of netcasts on a variety of topics in the grain science industry, launched in January 2009. This unique resource includes scientific presentations from experts in the field and is being constantly updated, growing with the needs of subscribers. Since this database is available on AACCnet, the netcasts can be downloaded any time and any place, offering an inexpensive continuing education alternative. Members are also invited to present their information via a netcast and will receive full publication credit. The database offers presentations suitable for industry veterans or scientists just starting out and is available to AACC Intl. members only.

Members Connect and Open Doors

Guidance and breakthroughs. Encouragement and connections. So much is gained by becoming a mentor or protégé, as more than 40 AACC Intl. members discovered this year. The AACC Intl. Mentoring Program, sponsored by the Professional Development Panel, is now in its 5th year and has made more than 100 mentoring matches since the program’s inception. Through the Mentoring Program, protégés can expect help with career development, encouragement, honest criticism and feedback, and advice from someone with real-world experience. Mentors can expect important recognition and feedback, a fresh perspective on the industry, and insight into basic or new research programs. Together, both protégé and mentor are exposed to a new level of professional contacts, discovering that if you open doors for others, doors will be opened for you.

Keep the Competitive Edge with Continuing Education Courses

The year 2009 was an exciting one for the continuing education program as AACC Intl. recommitted itself to offering more high-quality, hands-on short courses and learning opportunities throughout the year. A new Continuing Education Committee is being formed that will look at formats, types of courses, potential hot topics, and areas of interest for grain scientists.

This year, short course offerings included Food Extrusion in Mahwah, NJ, U.S.A.; Breakfast Cereals in both Peterborough, England, and Kansas City, MO, U.S.A.; Technology of Batters and Breading and Chemical Leavening in Tampa, FL, U.S.A.; Dietary Fiber in Food Systems in Baltimore, MD, U.S.A.; and School Nutrition: Understanding Our Food Supply Chain to Help Improve Child Health in Minneapolis, MN, U.S.A. These courses are taught by expert faculty and emphasize hands-on learning in a small group setting, with field trips, workshops, and demonstrations whenever possible.

A short amount of time can have a lifelong impact on your career and the AACC Intl. short course program will continue to grow in 2010 by offering courses that reflect the interests and needs of our members and attendees. Would you like to recommend a short course for AACC Intl.? Contact Tressa Patrias at +1.651.994.3851 or tpatrias@scisoc.org. Visit www.aaccnet.org/continuingeducation throughout the year to see our new offerings.
A Special Note of Thanks

In 2009, more than 400 AACC Intl. members served the association as volunteers. Getting involved in a section is a great way to connect with other professionals in your area. Divisions offer networking and current scientific information in specific technical areas, while committees help the association carry out its strategic plan. From serving on a committee to representing your division at an annual meeting—for devoting your time to the association in any capacity and for offering your dedication, we thank you. We truly value your support and your time.

When volunteers offer their time, support, and skills to AACC Intl., they not only benefit AACC Intl., but they also broaden their network and expand their opportunities for personal and professional growth. They are also able to make valuable industry contacts and socialize with others in their fields of interest. Are you interested in getting involved with a specific committee? Contact the current chair of the committee in which you are interested. A full list of the committees is available at www.aacccnet.org/membership/committees.cfm.

Thanks again to all members for your dedication, commitment, and contributions to AACC Intl.

Corporate and Academic Partnerships

AACC International is focused on supporting the future of the grain science food industry and recognizes the vital link we provide that connects industry and academia. To strengthen these relationships, AACC Intl. is building new Corporate and Academic Partnership Programs. While AACC Intl. has traditionally worked with individual members, there is a need to work within individual organizations to build a customizable program for each company/institution. The goal is to provide the highest quality professional development programs and world-class scientific knowledge in a manner that is highly efficient for each company/institution and at a cost savings. By participating, institutions will also have the opportunity to update the resources on a continuous basis and fulfill the purpose of advancing grain science worldwide.

Membership Panel

The AACC International Membership Panel was created this year to identify strategies for improving the membership experience. In the past, this responsibility was shared by many committees. Led by Jorge Morales, this panel of nine members is charged with overseeing member benefits for all segments. They will be working with many other committees and directly with the membership for feedback and input. Over the next year, they will further develop the member value proposition keeping in mind the various segments, looking at why members lapse, identifying new potential member segments and suggesting member benefits, and determining methods to elevate member participation.

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Brief Updates on AACC Intl. Divisions & Sections

The Biotechnology Division organized a symposium at the annual meeting entitled “Biofuel from Maize: Current Economics and Future Sustainability” organized by G. Ronald Jenkins, USDA/GIPSA. The Biotechnology Methods Committee did a write up of a collaborative study entitled “Quantification of MON 810 corn in corn flour by real-time polymerase chain reaction” and AACC Intl. Method 11-30 has been completed by Anne Bridges and Paul Wehling. The division also sponsored two student travel awards for the 2009 annual meeting.

The Carbohydrate Division organized two annual meeting symposia, co-organized by Bruce Hamaker of Purdue University, entitled “Health Claims and Use of Dietary Fibers in Cereal Products” and “The Effects of Dietary Fiber from Cereals on Gut Health.”

The Milling and Baking Division held its 2009 Spring Technical Conference in Albuquerque, NM, U.S.A., May 13–15. Art Bettge presented the John C. Haverson Memorial Lectureship. The 2010 Spring Technical Conference is scheduled for May 5–7 at the Renaissance Worthington Hotel in Fort Worth, TX, U.S.A. Online registration and housing will be available in February 2010. Lee Sanders received the Myron T. Bastian Award for 2009 in honor of her outstanding support of and dedication to the Milling & Baking Division.

The Nutrition Division sponsored a short course on Dietary Fiber in Food Systems. Division Chair Brinda Govindarajan, Kellogg Company, organized the premeeting short course, providing up-to-date information on different fiber ingredients.

The Protein Division sponsored a symposia entitled “Chemistry and Structure of Non-Wheat Proteins” and cosponsored with the Rheology Division a symposia entitled “Replacing Gluten Functionality.” The division sponsored one travel award for the 2009 annual meeting. Additionally, the division is working on proposed outlines for an online protein course.

The Rheology Division organized a symposium entitled “Advances in Delivery of Food Nutrients—Tailoring Process Operations for Health and Wellness” organized by Martin Scanlon of the University of Manitoba, Hulya Dogan of Kansas State University, and Jorge Morales of Frito-Lay. The division presented the 2009 Rheology Division Young Scientist Award to Athina Lazaridou for her seminal work on beta glucans and rheology. The division sponsored one student travel award for the 2009 annual meeting. Clyde Don is working hard on constructing a short course on cereal rheology that will take place in Ghent, Belgium, April 2010, where there will be a strong focus on applications of rheology for cereal products.

The Canadian Prairie Section held several meetings throughout the year. The Statistical Methods for Agriculture and Food Scientists Workshop was held June 17–18, 2009. The course was designed for researchers in the field of cereal science or agriculture interested in improving their knowledge of statistical methods and experimental design. Gary Fulcher was honored for his outstanding work in cereal grains with the Northwest Section
Geddes Award on April 22, 2009, at the University of Minnesota. Walter Bushuk received the Distinguished Achievement Award from the International Association for Cereal Science and Technology (ICC).

The Cincinnati Section is sponsoring an award for a student paper focused on eastern soft wheat. The section is continuing with their check sample program that sends out samples for each lab to test for moisture, protein ash, pH, falling number, SRC, and viscosity. The section held their annual meeting in March 2009 in Wooster, OH, U.S.A. During the annual research review conference, awards for the check sample programs were awarded to the most accurate labs. The section also sponsored the social hour at the conference banquet. Last, the section donated $500 to the AACC Intl. Student Travel Fund.

The C&E Section held the 8th European Young Cereal Scientists and Technologists Workshop (EYCSTW) in Viterbo, Italy, in August 2009, with more than 40 participants and 30 presentations. The 9th EYCSTW will be held in May 2010 in Budapest, Hungary. In addition, the 2nd Spring Meeting/3rd Wholegrain Global Summit was held in March 2009 in Newcastle, United Kingdom. The second C&E Spring Meeting attracted nearly 200 participants from 21 countries to the two-and-a-half day conference. Participants had the opportunity to choose one or two of the four working groups: nutrition and health; technology and consumer products; phytochemicals, processing, and analysis; and definitions, health claims, and consumer communication and understanding. An extended summary by Julie Jones was published in the May/June issue of CEREAL FOODS WORLD.

The DownUnder Section organized the 59th Australian Cereal Chemistry Conference with a “Quality Science for the Country” theme held September 27–30, 2009, in Queensland. Subthemes of the conference were: grains and health, GM grains, new technologies, environmental influences on grain quality, and the future of food grains.

The Northwest Section held several meetings over the course of the year. In October 2008 at the annual Minnesota IFT Suppliers’ Day, the Northwest Section organized a lunch and presentation. H. S. Muralidhara from Cargill presented on the topic of sustainability pertaining to reusing and recycling water in the food processing industry. In December 2008, a hands-on event was scheduled around the holidays. This past year the event was sponsored by Cargill and focused on gluten-free products. In January 2009, a service activity was scheduled after the New Year. This year’s attendance to this event was the highest it has been in several years. In February, a joint meeting with IFT was held. In March, a food nexus was held. This event focuses on networking, business, and people skills and less on technical skills. The guest speaker was Heidi Emanuel from General Mills who discussed the topic of “building an innovative culture.” In April, the section gave out their William F. Geddes Memorial Award. This past year, the memorial lecture was hosted at the University of Minnesota, and R. Gary Fulcher was the recipient of the award. In May, an educational/technical event was held at Buhler.

The South Africa Section, in collaboration with the National Food Technology Research Centre (NFTRC), Botswana, the International Sorghum and Millets Collaborative Research Support Program (INTSORMIL), and Cereal Science and Technology South Africa (CST-SA), which is affiliated with AACC Intl., was involved in organizing a three-day technical workshop under the broad theme of “alternative cereal processing technologies” at the Cumberland Hotel in Lobatse, Botswana, November 4–6, 2008. In the past year, CST-SA continued with the Research and Development Prize and Student Travel Awards. Maryke Labuschagne of the University of the Free State won the Research and Development Prize and Gerida du Toit, Stellenbosch University, received the Student Travel Award. As winner of the Research and Development Prize, Labuschagne gave a talk entitled “Wheat gluten research, a South African perspective after the 2008 AACC Intl. Annual Meeting in Hawaii.” du Toit used her award to attend the 2008 AACC Intl. Annual Meeting held in Hawaii. She presented a lecture entitled “Potential of NIR hyperspectral imaging” and shared her impressions of and experiences at the annual meeting. The arrangements for the symposium on quality and safety of grain crops and foods at the University of Pretoria in February 2010 is coming along and several international speakers have already accepted invitations to give papers at the conference.

The Grain Science Community Expands Online

AACC Intl. is now offering more ways for you to connect with the grain science industry. Stay in touch with the community through AACC Intl.’s Facebook group and Twitter page, both launched in 2009. Join the Facebook group to ask questions, plan activities, and check out photos from a variety of events (www.facebook.com). Follow AACC Intl. tweets for information on the association’s activities and up-to-date posts from meetings and other events (http://twitter.com/aaccintl).
New Books from AACC International PRESS

In the past year, AACC Intl. PRESS has published five new titles, including a complete revision and expansion of the wheat chemistry monograph and a new edition of the best-selling desk reference and textbook on cereal science, as well as an overview of the increasingly important science of gluten-free foods and beverages.

**Principles of Cereal Science and Technology, Third Edition** is completely updated providing food science professionals and students a thorough background on grain science. Much has changed in cereal science and technology since the second edition was published in 1994 and this all new update provides readers with the current state of the science and important new views and additions in an updated format.

Since it was first published, *Wheat: Chemistry and Technology* has become the standard reference on wheat for generations of grain scientists. Wheat science has undergone countless new developments since the previous edition was published more than 20 years ago. This all new fourth edition ushers in a new era in our knowledge of this mainstay grain. It is completely revised, providing the latest information on wheat grain development, structure, and composition, including vital peer-reviewed information not readily available online.

The new multifaceted, comprehensive guide, *Stored-Product Insect Resource*, provides information on 1,665 insect species associated with stored products. This book covers 1,105 commodities and more than 9,200 different insect-commodity associations. This reference will be an important desktop directory for identifying and finding information on stored-product insects.

*The Science of Gluten-Free Foods and Beverages* covers the work presented at the First International Conference on Gluten-Free Cereal Products and Beverages. The area of gluten-free foods and beverages is becoming more and more important, since the number of people suffering from celiac disease, as well as people suffering from gluten allergies, is rising. This book will give an overview of progress in the area of gluten-free science and help meet the demand for more choices in this growing market.

**Consumer Driven Cereal Innovation: Where Science Meets Industry** is a compilation of 30 papers from the first spring meeting organized by the Cereals&Europe Section of AACC Intl. It discusses the major innovation challenges the cereal industry must overcome to meet consumers’ demands and expectations.

**Technical Committees Deliver New Online Edition of the AACC International Approved Methods of Analysis**

In July 2009, AACC Intl. launched the new *AACC International Approved Methods of Analysis, 11th Edition*. This new edition has an online-only format that allows for continual updating of the official methods overseen by the 21 AACC Intl. technical committees, ensuring the most up-to-date methods available.

The 11th edition is exclusively available through institutional and company subscriptions, which give all users at any location convenient access to more than 325 approved methods and enhancements. The 21 technical committees are active throughout the year and real-time updates and additions to the 11th edition will include new and revised methods, built-in calculators, videos, spreadsheets, collab study reports, audio PowerPoints, and color images.

**Cereal Chemistry Legacy Research Articles from 1960 Onward Are Digitized and Now Available Online—More to Come**

AACC Intl. is another step closer to its goal of digitizing more than 70 years of some of the most important archival research articles in grain science. In 2009, the association increased its number of digitized archival volumes to nearly four decades of research. Legacy content from *Cereal Chemistry* now includes all research published between 1960 and 1997. It is being made available in an open-access environment that allows anyone to view it without a subscription. At some point, this legacy content will be integrated into the search functionality of the paid *Cereal Chemistry* content and search queries will present results from both areas in a seamless manner. Until this process is complete, you may search the issues prior to 1997 by visiting www.aaccnet.org. Click “Search AACCnet” at the top of the left navigation bar, then click *Cereal Chemistry* and enter your search terms in the search bar.

continued
 Ten 2009 Papers You Should Not Miss from Cereal Chemistry

In 2009, Cereal Chemistry published papers on developing topics, such as grains and health and biofuels, in addition to core papers on topics such as starches and rheology. Be sure to take a look at the following highly viewed papers of 2009.

9. Barley and Oat β-Glucan Content Measured by Calcofluor Fluorescence in a Microplate Assay, March/April 2009
8. Starch Granule Size Distribution from Seven Wheat Cultivars Under Different Water Regimes, January/February 2009
5. Effect of Tempering Conditions on Milling Performance and Flour Functionality, January/February 2009
4. Extrusion and Characterization of Starch Films, January/February 2009
2. Effects of Ferulic Acid and Transglutaminase on Hard Wheat Flour Dough and Bread, January/February 2009
1. Factors Influencing β-Glucan Levels and Molecular Weight in Cereal-Based Products, May/June 2009

Interested in publishing in Cereal Chemistry? Visit http://cerealchemistry.aaccnet.org and click “Author Instructions” to learn how.

Stay Current with CFW

CEREAL FOODS WORLD (CFW), brought to you for 54 years, is the leading source of information for managers, executives, food scientists, chemists, engineers and all of those involved in the grain industry. CFW covers a variety of issues, keeping members current on scientific and technological changes, product information and development, as well as industry developments and trends. Over the years, CFW has remained one of the top-rated aspects of an AACC Intl. membership. CFW would like to thank all of the authors, reviewers, columnists, advertisers, and sponsors who have made CFW a continued success and the leading source of information in the grain-based foods field.

In 2010, look for these exciting editorial themes: product development, health and nutrition, quality, lean and green, ingredient innovation, and emerging issues. If you are interested in contributing on any of these topics, please visit www.aaccnet.org/cerealfoodsworld.
AACC Intl. Honors Members for Advancing the Field of Grain Science

AACC Intl. is pleased to announce the recipients of its 2009 honorary awards. The awards were presented at the Opening Session of the annual meeting. This year’s awardees include:

Peter Wood, with Agriculture and Agri-Food Canada, Center for Food and Animal Research, was named this year’s recipient of the prestigious William F. Geddes Memorial Award—one of the association’s highest honors. The award, created in 1961 in recognition of the leadership and dedication of the late William F. Geddes, honors the zeal and unselfish industry of an individual member and emphasizes the importance of his or her contributions to the work of the society.

Jon DeVries was honored with the Edith Christenson Award for Outstanding Contributions in Analytical Methods. The honor recognizes outstanding contributions in basic and applied research to cereal science with the expectation that contributions will continue. DeVries, a senior principal scientist at General Mills, serves as senior technical manager for Medallion Laboratories. DeVries has been active in quality-related research and analytical work for more than 40 years, including activity in food safety, nutrition, and packaging.

Mirko Bunzel was awarded the association’s Young Scientist Research Award. This award recognizes outstanding contributions in basic and applied research to cereal science with the expectation that contributions will continue. Bunzel is an associate professor and the General Mills Endowed Land Grant Chair in Cereal Chemistry and Technology at the Department of Food Science and Nutrition at the University of Minnesota.

Mike Gidley received the Alsberg-French-Schoch Lectureship Award. This award, sponsored by the Corn Refiners Association, honors chemists who have made superior contributions to fundamental starch science. Gidley is director of the Centre for Nutrition and Food Sciences, University of Queensland, where he has active research programs in the areas of naturally structured foods, biopolymer materials science, micronutrient identification and bioactivities, and the behavior of food in the digestive tract.

The 2009 AACC Intl. Excellence in Teaching Award was presented to Steve Mulvaney, a professor of food processing and engineering in the Department of Food Science at Cornell University. This award honors an AACC Intl. member and teacher who has made significant contributions through teaching in the broad field of cereal science and technology.

Barry McCleary, Megazyme International Ireland Ltd., received the Applied Research Award. This award is given to an individual or team for their significant body of distinguished contributions to the application of science in the cereals area. Within Megazyme, his specific aim is to develop improved analytical methodology for the cereals, food, and beverage industries. McCleary also serves as an adjunct professor at the University of Sydney.

Jan Delcour, a full professor in the laboratory of food chemistry and biochemistry at the Katholieke Universiteit Leuven, has received the Thomas Burr Osborne Medal. His research focuses on starch, nonstarch polysaccharide, and protein constituents of cereals, as well as on plant and microbial enzyme systems converting such constituents. This award, established in 1926, recognizes distinguished contributions in the field of cereal chemistry. Recipients of the medal are also accorded the status of AACC Intl. fellow.

Larry Johnson was named AACC Intl. fellow in recognition of his outstanding contribution to cereal science and technology. The award honors achievements in research, industry, leadership, education, administration, communication, or regulatory affairs. Since 1985, Johnson has served as director of the Food Protein R&D Center of Texas A&M University.

The 2009 AACC Intl. Excellence in Teaching Award was presented to Steve Mulvaney, a professor of food processing and engineering in the Department of Food Science at Cornell University. This award honors an AACC Intl. member and teacher who has made significant contributions through teaching in the broad field of cereal science and technology.

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Nominations for the 2010 awards are now being sought. Award descriptions and criteria, past awardees, and nomination deadlines are available at www.aaccnet.org/membership/awards.asp.

Analytical Accuracy Awardees Announced

AACC Intl. presented the 11th set of Analytical Accuracy Awards earlier this year. The awards were based on 2008 check sample results. For each series, the award is made to the laboratory submitting the most accurate analyses. The statistical procedures used to select awardees are the same as those used to evaluate proficiency for other purposes. Awards are based primarily on the required analyses in each series. Analyses that are optional for proficiency test purposes are included if they improve the score to encourage subscribers to include the results of optional analyses in their reports.

continued
Awardees of the 2009 Best Student Research Paper Competition

AACC International is proud to announce the results of its 2009 Best Student Research Paper Competition held at the 2009 Annual Meeting. The objectives of the competition were to challenge students to present superior presentation skills, highlight the best grain science research conducted and presented by students, and offer an opportunity for students to interact with the AACC Intl. community at an early stage in their career.

The competition was judged in two stages. During the first phase, university department heads nominated student members who submitted an abstract and initial presentation. A jury reviewed the many nominations and chose six students to advance to the final round of competition that took place on September 15, 2009, in Baltimore, MD, U.S.A. Each of these six students received a travel grant to attend the meeting.

Winning first place was Sean Finnie, Kansas State University, with his “Variation in polar lipid composition within near-isogenic wheat lines containing different puroindoline haplotypes” paper. Sean received a $1,000 prize and the opportunity to publish his paper with AACC Intl.

Liyi Yang from Texas A&M University won second place with her “Inhibitory effect of sorghum 3-deoxyanthocyanin structure on esophageal cancer cell proliferation in vitro” paper. She received a $500 cash award and the opportunity to add her paper to the Cereal Science Knowledge Database.

Coming in third place was Stephanie Moriartey from the University of Alberta with her paper, “Effect of health information on the acceptability of bread fortified with barley beta-glucan.” She received a $250 cash award and the opportunity to add her paper to the Cereal Science Knowledge Database.

Other finalists included Sindhu Nair, Washington State University; Moustafa Saad, Université Montpellier II; and Catrin Tyl, University of Minnesota.


Formal entry for award competition is not necessary—all check sample subscribers to a given series are automatically eligible and entered provided they have submitted the required results on all samples for the award year. However, the same considerations apply to the Analytical Accuracy Awards as to other achievement awards. Because there can be only one winner in any category and consideration is limited to those who have subscribed for the full year and submitted all required results, the results speak only to the performance of the awardee’s analyst or laboratory and not to that of many others who might be equally qualified.

Check sample subscribers or others who would like more information about the AACC Intl. Check Sample and Proficiency Testing Service are invited to visit www.aaccnet.org/checksample. For a full list of awardees, visit www.aaccnet.org/checksample/2009results.asp or see page 125 of the September-October issue of Cereal Foods World.

AACC Intl. Receives New Endowment

In 2009 the AACC Intl. Foundation received a generous contribution to establish the endowed Elvira A. Tarleton Graduate Fellowship. Elvira, “Andy” to her friends, was the wife of longtime AACC Intl. Executive Vice President Ray Tarleton. After Ray’s retirement, he and Andy wanted to give back to the profession that meant so much to their family. They decided to include the AACC Intl. Foundation in their estate plan, and soon after Andy passed away, the fellowship was established to help worthy students achieve an education in the grain science field. The first $2,500 fellowship was awarded this year to Ph.D. student Stephanie Moriartey from the University of Alberta, Canada.

AACC Intl. Foundation Scholarship Recipients

For the 2009–2010 school year, 10 students (nine undergraduate and one graduate student) received $24,500 in funding from the various foundation endowment and scholarship funds. Applicants had to have been majoring in a program of courses and/or participating in research that would normally lead to a career in cereal chemistry and technology (including oilseeds) or were to have taken available courses and otherwise demonstrated interest in such a career. Recipients received their awards in September 2009, accompanied by a certificate suitable for presentation at a local section meeting or campus seminar, as arranged by the department head.

AACC Intl. Foundation graduate and undergraduate scholarship awardees can be viewed online at www.aaccnet.org/foundation/pastawardees.asp or in the September-October issue of Cereal Foods World.

This generous funding would not be possible without the direct support of our membership, corporate sponsors, AACC Intl. divisions and sections, and the volunteer time and effort of several members. Thank you to everyone who has supported the efforts of the AACC Intl. Foundation this year.
Seventy-One Students Receive Travel Grant Awards

This year, more than $16,000 was awarded to student members. For more information on how to help students attend next year’s meeting, contact Mike Tilley at michael.tilley@ars.usda.gov.

Ghent University (Belgium)
Filip Van Bockstaele

Iowa State University (U.S.A.)
Yongfeng Ai
Jelena Gutesa
Hongxin Jiang
Yanjun Liu
Debjani Mitra
Tephen Setiawan

Kansas State University (U.S.A.)
Samer Shaur Ali
Nanjunda Ananda
Yanjie Bai
Khushal Brijwani
Liming Cai
Sean Finnie
Hyma Gajula
Jian Li
Daniela Nath de Oliveira
Gabriela Rattin
Shifeng Ruan
Summer Steeples
Shuping Yan
Juhyun Yoo
Jianmiu Zhou
Lijia Zhu

Korea University (Korea)
Tae-Rang Seo
Xing Zhou

Michigan State University (U.S.A.)
Rabiha Sulaiman

Mississippi State University (U.S.A.)
Ravi Kumar Challa

National Taiwan University (Taiwan)
Yu Chan Huang
Wan-Yuan Kuo

North Carolina State University (U.S.A.)
Aswini Kumar Jasrotia

North Dakota State University (U.S.A.)
Ya Liu
Gurleen Sandhu
Harkanwal Sandhu
Kristin Whitney

Oklahoma State University (U.S.A.)
Amogh Ambardar

Pennsylvania State University (U.S.A.)
Tanuj Motwani
Debora Saibene
Huan Xia

Purdue University (U.S.A.)
Carlos Campabadal
Madhuvanti Kale
Byung-Hoo Lee
Cynthia Machado
Pinthip Rumpagaporn
Xinyu Shen

Rutgers State University (U.S.A.)
Maureen Ratod

Texas A&M University (U.S.A.)
Sara Boswell
Tom Jondiko
Hoang K. La
Leonard Ojwang
Elaina Pinella
Victor Taleon
Liyi Yang

Universidad degli Studi di Milano (Italy)
Alessandra Marti

University de Nantes (France)
Aamir Shehzad

University of Montpelier II (France)
Moustafa Saad

University of Alberta (Canada)
Lauren Comin
Stephanie Moriartey

University of Arkansas (U.S.A.)
Jumaane Newton

University of Guelph (Canada)
Trang Bui
Falguni Chauhan

University of Illinois (U.S.A.)
Prabhjot Kaur
Esha Khullar
Bernardo Vidal

University of Manitoba (Canada)
Rhanissa Hirawan
Xiangdong Sun
Shanleigh Thomson
Huqin Wang
Chenxin Zhao

University of Minnesota (U.S.A.)
Denise Hauge
Catrin Tyl

Washington State University (U.S.A.)
Sindhu Nair
2009 AACC International Annual Meeting—News from Baltimore

The 2009 AACC International Annual Meeting was a huge success, with more than 1,000 people in attendance and nearly 400 organizations and universities from 32 countries worldwide represented. Attendees enjoyed many new additions to the meeting this year, including the launch of a new program based on AACC International’s 7 Key Scientific Initiatives, a premeeting short course, two Hot Topic Sessions, the Best Student Research Paper Competition, the return of the closing session with keynote speaker, and an exhibition with more than 140 exhibits. AACC Intl. gives special thanks to the exceptional speakers, poster presenters, exhibitors, and attendees who made this year’s meeting great. See page 272 for program chair Jodi Engleson’s summary of the science presented at the meeting.

AACC International gives special thanks to the 2009 Annual Meeting Program Planning Team:

Program Chair: Jodi A. Engelson, Grains for Health Foundation, U.S.A.

Program Vice Chair: Christophe Courtin, Katholieke Universiteit Leuven, Belgium

Team Members by Scientific Initiative

Biotechnology & Sustainability
Chair: Ann E. Blechl, USDA ARS WRRC, U.S.A.
Vice Chair: Peter Shewry, Rothamsted Research, United Kingdom

Cereal & Polymer Chemistry
Chair: Mirko Bunzel, University of Minnesota, U.S.A.
Vice Chair: Peter Koehler, Hans-Dieter-Belitz-Institute, Germany

Engineering & Processing
Chair: Sajid Alavi, Kansas State University, U.S.A.
Vice Chair: Vijay Singh, University of Illinois at Urbana-Champaign, U.S.A.

Food Safety & Regulatory
Chair: Jack C. Cappozzo, National Center for Food Safety & Technology, U.S.A.
Vice Chair: Lauren Jackson, U.S. Food and Drug Administration, U.S.A.

Health & Nutrition
Chair: Jan Devries, CSM, the Netherlands
Vice Chair: Bruce Hamaker, Purdue University, U.S.A.

Ingredients & Cost of Goods Sold
Chair: D’Anne M. Hayman, Kellogg Company, U.S.A.
Vice Chair: Greet Vandeputte, Nestle PTC Orbe, Switzerland

Quality & Analytical Methods
Chair: Nancy Ames, Agric & Agri-Food Canada, Canada
Vice Chair: Art Bettege, USDA ARS WWQL, U.S.A.

The scientific and technical sessions offered new information on the latest research and developments in grain science.

The New Program—7 Key Scientific Initiatives

The 2009 Program Planning Team, led by Jodi Engleson of the Grains for Health Foundation and Christophe Courtin of Katholieke Universiteit Leuven, put together an all-new, streamlined program based on AACC International’s 7 Key Scientific Initiatives, which made it easier for attendees to locate the sessions, posters, exhibits, and speakers that applied most directly to their everyday work. In addition, afternoon sessions offered more time for audience participation and discussion of relevant topic areas. At the end of each session, the last presentation slide helped attendees locate the posters that applied directly to the topics discussed in each session. These changes to the program were well-received throughout the meeting and AACC Intl. will continue in the direction of providing a clear focus on technical content and more opportunities for open discussion within the sessions as we plan future meetings.

Premeeting Short Course

Attendees were invited to make the most of their trip to Baltimore at a premeeting short course, “Dietary Fiber in Food Systems.” With increasing consumer awareness about health and wellness and the importance of fiber in the diet, this popular two-day fiber course was a great start to the meeting and helped AACC Intl. in its efforts to focus on education. Visit www.aaccnet.org/continuingeducation for more information on upcoming short courses and other opportunities to learn with AACC Intl.

Hot Topic Sessions

New for 2009, two Hot Topic Sessions were chosen by AACC Intl. leadership to bring unique perspectives and a broad examination of two of today’s most relevant topics, Third-Party and Customer Audits and USDA Research Funding Opportunities. The Third-Party and Customer Audits Session offered a unique opportunity to gather stakeholders from manufacturing, third-party audit programs, AIB, ISO, GFSI, and the FDA in one room to help attendees fully understand and determine security requirements for the food and beverage supply chain. At the USDA Research Funding Opportunities Session, attendees got the chance to learn about funding opportunities straight from the source during presentations by representatives of the USDA Cooperative State Research, Education and Extension Service (CSREES) on funding programs related to cereal chemistry and processing.
Technical Committees

Technical committees are an important component of the annual meeting and are considered by many to be the heart of AACC Intl. Technical Committee meetings in Baltimore provided members and attendees with the best opportunity to have a voice in specific areas of interest and help identify critical issues. Plus, for some, meeting new people and building relationships is easier in a formal program. The technical committees combine the best of both worlds—a great opportunity for attendees to make personal connections with the experts in their specialties and a chance to bring their scientific ideas and information to the table.

The Next Generation of Product Developers Compete at the 2009 AACC Intl. Annual Meeting

An ice-cream-worthy alternative to the traditional wheat flour-based waffle cone and new pea-based breakfast pancakes were the top winners at this year’s AACC Intl. Student Division Product Development Competition. Held during the 2009 Annual Meeting in Baltimore, the competition featured teams presenting their new and innovative products incorporating at least one major cereal ingredient. Thirteen teams entered this year’s competition and prepared a report, including the product description, rational/target market, and processing/packaging procedures. Five teams were then selected by the judges to compete at the annual meeting.

First place ($2,550) went to Fun Flavored Waffle Cones, Kansas State University. Crêpe Ups, University of Manitoba, took second ($1,700), and dietary fiber-fortified instant noodles, South Dakota State University, took third ($850). Team TruCous, gluten-free couscous, Texas A&M, and Burger Bites, University of Arkansas, won fourth and fifth place, respectively. All finalist teams were given a travel award of $300.

The event was made possible by sponsorships from Archer Daniels Midland Co., Caravan Ingredients, Cargill, Inc., ConAgra, David Michael & Co., Deb Patterson, Frito-Lay, General Mills Inc., Kellogg Co., Srim Enterprises LLC, Starquest F.O.O.D. Consulting LLC, and TIC Gums.

Symposia and Technical Sessions

Also new for this year, symposia sessions and technical sessions were organized by scientific initiative, helping individuals navigate the program more effectively. Popular sessions included foods for better health, the role of grain-based foods in the prevention of childhood obesity, breeding and bioconversion of plants for sustainability, nonfood uses of plant-based materials, biofuel from maize, and replacing gluten functionality.

Exhibition

The 2009 exhibition provided exhibitors and attendees a chance to connect, discuss products and services, and develop business relationships. The 2009 exhibition included 140 of the industry’s top suppliers, innovators, and decision makers at companies from around the world. For more information on the exhibits, visit pages 300-313 of this issue of CFW.

Closing Session with Keynote Speaker H. S. Muralidhara

Water availability is one of the most pressing resources in the world, and this year’s keynote speaker, H. S. Muralidhara of Cargill, Inc., presented his take on Reuse/Recycle Water Opportunities and Challenges in the Food/Bio-Processing Industry Using Membrane Technology: Is This Myth or Reality? Muralidhara discussed the importance of using water responsibly in the food-processing industry and how membrane technology can be further explored to mitigate water shortages.

AACC Intl. President Mary Ellen Camire congratulates Melissa Daniel and Angela Dodd, the winners of the Student Division Product Development Competition for their product, Fun Flavored Waffle Cones.
2009 AACC International Annual Meeting Exhibitors

Visitors to the 2009 exhibition made valuable connections with 140 leading industry suppliers and learned about the latest technological advances in products and services. The following descriptions were supplied by this year’s exhibitors. Please contact them directly for more information.

* AACC International Corporate Member

21st Century Grain Processing*
4800 Main St., Suite 501, Kansas City, MO 64112; Telephone: +1.816.994.7600, Fax: +1.816.994.7629, Web: www.21centurygrain.com. Creative solutions to new product applications begin with Custom Coated Whole Grains and Clusters from 21st Century Grain Processing®. We deliver customized grain based solutions to meet your product development requirements and consumer trends. Wheat, corn, oats, custom whole grains & clusters… Custom Ingredients – Innovative Ideas®…just the way you like it!

AIB International*
P. O. Box 3999, 1213 Bakers Way, Manhattan, KS 66505-3999; Telephone: +1.785.437.4750 or 1.800.633.5137, Fax: +1.785.537.1493, Web: www.aibonline.org. AIB International can solve your real world problems -Consulting for production and quality issues -Ingredient testing -Formula optimization for maximum performance -Product development or improvement -Commercial feasibility assessments -Audits of ingredient and finished product quality -In plant audits of processes and product quality -Assistance with commercial start-ups - One of a kind Baking Science and Technology Course

ANKOM Technology
2052 O’Neil Rd, Macedon, NY 14502; Telephone: +1.315.986.8090, Fax: +1.315.986.8091, Web: www.ankom.com. ANKOM Technology manufactures and markets analytical instrumentation for the food and feed industry. ANKOM is best known for the development of Filter Bag Technology (FBT) for determining Detergent and Crude Fiber, as well as Crude and Total Fat in feeds and foods. Talk to us about developments in TDF automation.

Arla Foods Ingredients*
645 Martinsville Rd, P.O. Box 645, Basking Ridge, NJ 07920-0624; Telephone: +1.908.604.8557, Fax: +1.908.604.9310, Web: www.arlafoodsingredients.com. AFI provides natural dairy protein solutions for all bakery applications, including egg alternatives, NFDM replacement, nutritional improvements, cost optimization, and price stability. Technical support is available from benchtop to production. Successfully used in cakes, muffins, cookies, waffles, and pasta. New high protein baked snack information is available.

Aromatic Inc.
9100 Centre Pointe Dr., West Chester, OH 45069; Telephone: +1.513.942.2005, Fax: +1.513.942.1005, Web: www.aromatic.se. Aromatic, a Swedish company established in 1936, are the experts in emulsiﬁcation and shelf-life enhancing ingredients for the food industry. Well known for highly functional and unique “alpha gel” emulsifiers, Aromatic raised the European standard for cake performance and didn’t stop there. Today, Aromatic has special products to improve whole grain breads, freezer-to-oven products, and gluten-free foods of all kinds. Aromatic emulsifiers and improvers are now available in pumpable forms to bring dust-free efficiency to your operations.

Baker Perkins Inc.*
3223 Kraft Ave, SE, Grand Rapids, MI, 49152-2027; Telephone: +1.616.784.3111, Fax: +1.616.784.0973, Web: www.bakerperkinsgroup.com. Baker Perkins supplies unit machines and complete systems for virtually every kind of breakfast cereal, as well as the snack cookie, cracker, and other grain-based food industries. Proven process technology is fully supported by an Innovation Centre for new product development and a full range of aftermarket services.

Balchem Encapsulates
52 Sunrise Rd, P.O. Box 600, New Hampton, NY 10958; Telephone: 1.877.222.8811 or +1.845.326.5600, Fax: +1.845.326.8730, Web: www.balchem.com. Balchem specializes in development of microencapsulated solutions, which are used in a variety of applications; nutritional fortification, extends shelf life, dough leavening and conditioning, and flavor enhancement, enhance bioavailability. Ready-to-market solutions are available through Bakeshure®, Vitashure®, Flavorshure®, Confecshure®, Meatshure® and Memor-C™ - Balchem’s Choline product. Call 845-355-5302, e-mail foodinfo@balchem.com, www.bakeshure.com.

BENEO-Orafti*
2470 State Rd 10W, Morris Plains, NJ, 07950; Telephone: +1.973.867.2140, Fax: +1.973.867.2141, Web: www.orafti.com. BENEO-Orafti is the world’s leading supplier of inulin and oligofructose for the food, beverage, baking, and supplement industries which are marketed under the trade name of Orafti. These all natural prebiotics offer the nutritional benefits of added fiber, good digestive health, and improved calcium absorption.

BPEA
6 a 14 avenue Louis Roche, 92 230 Gennevilliers, France; Telephone: 00.33.1.47.33.54.60. Fax: 00.33.1.47.86.92.59, Web: www.bpea.org. Founded in 1970 by the Cereal Industry, Bpea is the first organizer of interlaboratory comparisons to be accredited. Participation to our proficiency testing schemes is open to both private and public laboratories. Creator of homogeneous samples, we evaluate the performance of laboratories thanks to an in-house statistical treatment.
Blue Diamond Growers
1802 C St., Sacramento, CA 95812; Telephone: +1.916.442.0771, Fax: +1.916.446.8422, Web: www.bluediamond.com. Blue Diamond Growers has been supplying quality almond products since 1910. The largest almond company in the world is well positioned to assist users with finding the right form of almond for their project. Plentiful supplies, value pricing, and a wide selection of choices. Now more than ever, Blue Diamond.

Blue Planet Foods*
9104 Apison Pike, Collegedale, TN 37315; Telephone: +1.423.396.3145 X68550 or 1.877.963.3145 X68550, Web: www.blueplanetfoods.net. Seeking your whole grain solution? Blue Planet Foods is your answer. By manufacturing Granola for over 30 years, we know “whole grains.” We also manufacture dessert toppings, toasted oats, graham pie shells, and are a private label cereal manufacturer as well. As we have the capability to design a product around your specifications, custom formulations are not a problem. Intrigued? We hope so. Come see us and let’s discuss your next project.

Brabender® GmbH & Co. KG*
Kulturstr. 51 – 55, Duisburg, 47055 Germany; Telephone: +49 (0) 203-7788-0, Fax: +49 (0) 203-7788-102, Web: www.brabender.com. Brabender® GmbH is the worldwide leading manufacturer of instrumentation for testing physical properties and quality of materials utilized in the food industry. From sample preparation and research and development to evaluation, quality control and production, Brabender® GmbH has the world covered.

Briess Malt Ingredients Company*
625 South Irish Road, P.O. Box 229, Chilton, WI 53014; Telephone: +1.920.849.7771, Fax: +1.920.849.4150, Web: www.briess.com. “Put a better label on the table” with minimally processed, all natural ingredients from Briess. Ingredient categories include natural sweeteners (syrups and malt extracts); malted barley flours and grits; roasted barley, corn and wheat ingredients; reduced cook-time flours, flakes and particles; organic tapioca maltodextrin, and sprouted-roasted wheat flours.

Brookfield Engineering Laboratories, Inc.*
11 Commerce Blvd., Middleboro, MA 02346; Telephone: +1.508.946.6200, Fax: +1.508.946.6262, Web: www.brookfieldengineering.com. Brookfield is the worldís leading manufacturer of viscometers for laboratory and online process measurement and control including texture applications. Our CT3 is a low cost, stand-alone Texture Analyzer featuring both compression and tension modes so manufacturers can test their products and packaging as well.

Bruker Optics
19 Fortune Dr., Billerica, MA 01821; Telephone: +1.978.439.9899, Fax: +1.978.667.3954, Web: www.brukeroptics.com. Bruker’s TD-NMR analyzers and Near Infrared (NIR) spectrometers can be used for the research and development, quality and process control of grains. Determine multiple parameters using our non-destructive and rapid spectroscopy techniques without using any consumables.

Bunge Milling*
11720 Borman Dr., St. Louis, MO 63146-1000; Telephone: 1.800.528.4633, Fax: +1.314.292.2333, Web: www.bungenorthamerica.com. Bunge Milling is a primary supplier to the top food manufacturers in North America and the leading corn dry miller in the world. Bunge Milling offers unparalleled value, quality, and service. But it’s our commitment to innovation and our collaborative partnerships with the manufacturers of North America’s favorite brands that are the hallmarks of our success.

Bunge Oils

Butter Buds Food Ingredients*
2330 Chicory Rd., Racine, WI 53403; Telephone: 1.800.426.1119, Fax: +1.262.598.9999, Web: www.bbuds.com. We use proprietary enzyme modification technology to “unlock” the potent flavor elements in butter, cream, cheese and other flavorful fats, delivering highly concentrated natural flavor in convenient powdered, paste, and liquid form. These natural dairy concentrates are used at extremely low applications levels, easy to use and stable in price. They allow the production of better tasting, more economical, healthier foods with very clean label statements. Organic forms of core products are available.
C.W. Brabender® Instruments, Inc.*
50 E. Wesley St., South Hackensack, NJ 07606; Telephone: +1.201.343.8425, Fax: +1.201.343.0608, Web: www.brabender.com. For over 85 years C.W. Brabender® Instruments, Inc. has been the leading manufacturer of instrumentation designed for testing physical properties and quality of various materials utilized within the food industry. From sample preparation and research & development to evaluation, quality control and production, C.W. Brabender® is the choice for you.

Cablevey Conveyors
2397 Hwy 23, P.O. Box 148, Oskaloosa, IA 52577; Telephone: +1.641.673.8451, Fax: +1.641.673.7419, Web: www.cablevey.com. Versatile tubular conveying without the use of air. This cable/disc technology is used for a wide variety of products – fine powders to chunks. Convey rates up to 1240 cu. ft./hr. Numerous layout designs available using multiple inlets and discharge points. Product separation and degradation are practically eliminated. Think Cablevey Conveyors!

Calibre Control International Ltd®
Asher Court, Lyncastle Way, Appleton, Warrington, WA4 4ST United Kingdom; Telephone: +44 1925 860401, Fax: +44 1925 860402 Web: www.calibrecontrol.com. Calibre will be demonstrating the popular C-Cell instrument for Image Analysis of cellular structures in baked products. C-Cell is now widely used in test baking and ingredient evaluation for bread and other baked products, providing transfer of objective information within the industry. Newer advanced models are now used for extruded products and confectionery.

California Natural Products*
P.O. Box 1219, 1250 E. Lathrop Rd, Lathrop, CA 95330; Telephone: +1.209.858.2525, Web: www.cnp.com. Syrups, solids, and natural functional ingredients from grain-rice syrups, rice syrup solids, rice oligodextrins, tapioca syrups, rice milk powder. Completo (the soluble whole grain rice-powder or liquid), and Bake-Trimi – the natural rice syrup solid dough conditioner, emulsifier, and fat replacer. Organic and conventional versions are available.

California Raisin Marketing Board
3445 N. First St., Suite 101, Fresno, CA 93726; Telephone: +1.559.248.0287, Fax: +1.559.224.7016, Web: www.LoveYourRaisins.com. The California Raisin Marketing Board represents the nearly 3500 raisin farmers in California. The Board’s mission is to increase demand for California Raisins by conducting marketing activities and fostering new product development. The board also funds crop and health research on behalf of the industry. Visit LoveYourRaisins.com for recipes and more information.

Can-Oat Milling, a Division of Viterra Inc.*
1 Can-Oat Dr., Portage La Prairie, MB, R1N 3WI, Canada; Telephone: 1.800.663.6287, Fax: +1.204.857.9500, Web: www.can-oat.com. Three milling facilities strategically located in Western Canada produce a wide variety of oat and barley product. Whole Grain Oat products include flakes, flour, whole groats, and steel-cut groats. Oat bran can be custom milled to elevate the level of soluble fiber. Barley products include pearled, dehulled, flaked, and flour.

Caravan Ingredients*
7905 Quivira Rd., Lenexa, KS 66215; Telephone: 1.800.669.4092, Fax: +1.913.888.7970, Web: www.caravaningredients.com. Caravan Ingredients is a leader in the finest quality bakery and food ingredients. For over 100 years we have delivered innovative solutions, technical expertise, and endless customer service. With an extensive product portfolio including industrial and artisan baking products and ingredients, specialty ingredients, grain processing, polymer additives and specialty blending equipment, Caravan Ingredients serves a wide range of customer channels. SERVICE AND TECHNOLOGY WORKING FOR YOU.

Caremoli USA, Inc.*
23959 580th St., Ames, IA 50010; Telephone: +1.515.233.1255, Fax: +1.515.233.2933, Web: www.caremoliusainc.com. Caremoli USA specializes in the custom manufacture of precooked cereals and legumes, multigrain flours through all natural cooking and drying technologies, milling and mixing processes. Caremoli also produces instant flours, gluten free flours and mixes, natural anhydrous creams, high PDI defatted soy flours, and a variety of natural gums.

Carmi Flavor & Fragrance Co., Inc.
6030 S. Scott Way, Commerce, CA 90040; Telephone: +1.323.888.9240 or +1.800.421.9647, Fax: +1.323.888.9339, Web: www.carmiflavors.com. Carmi Flavor & Fragrance manufactures a full line of high quality flavors for the entire food and beverage industry. Flavors are available in natural, artificial, natural/artificial, and organic from our facilities throughout North America and we also have no required minimum orders. For more information call +1.877.888.5949.

Cereal Ingredients, Inc.*
4720 S. 13th St., Leavenworth, KS 66048; Telephone: +1.913.727.3434, Fax: +1.913.727.3681, Web: www.cerealingredients.com. Cereal Ingredients produces food particulates that add flavor, texture, and color to baked goods and ready-to-eat cereals, as well as pre-blended mixes to create added...
flavor and swirl effects in bread products. CII’s newest product line, Nutri-Bites®, consists of particles with special nutritional qualities such as extra levels of fiber, protein, vitamins, or minerals.

CE Elantech, Inc.
170 Oberlin Ave. N. Suite 5, Lakewood, NJ 08701; Telephone: +1.732.370.5559, Fax: +1.732.370.3888, Web: www.ceelantech.com. CE Elantech and Thermo Scientific introduce the NEW Flash 4000 Combustion Nitrogen/Protein Analyzer featuring true large sample (2 grams nominal for most applications) capability, Twin-Trap Technology consisting of two CO2 traps which are automatically activated and regenerated and moisture removal by a Peltier condensing device without the need for solid adsorbents.

CEREX AG (outside North America)
Worbstrasse 164, CH-30730 Guemligen, Switzerland; Telephone: +41 31 954 0110, Fax: +41 31 954 0111, Web: www.cerex.ch. We are specialists in the processing of raw grain products into modern breakfast cereals. We offer expertise based on long experience in all the following areas: The direct and indirect expansion (by puffing and extrusion) of all types of cereals; the cooking, rolling, and roasting of flaked products; the coating, drying, and cooling of coated products; the mixing and baking of muesli-type and crunchy cereals.

CHOPIN Technologies*
20 Avenue Marcellin Berthelot, Villeneuve-la-Garenne, 92390 France; Telephone: +33141475079, Fax: +33141210710, Web: www.chopin.fr. Methods and equipment necessary to the quality control of grains, flours, and derivatives: test milling, moisture content, NIR analysis, starch damage, dough behavior during mixing, proofing, and heating. Accompanying services: training, adaptation of protocols and specific studies.

Church and Dwight Co., Inc.
469 North Harrison Street, Princeton, NJ, 08540, Telephone: 1.800.631.5591, Web: www.churchn Dwight.com. Church and Dwight is the manufacturer of Arm & Hammer® brand Sodium Bicarbonate, Ammonium Bicarbonate and Potassium Bicarbonate. Church and Dwight caters to the food industry offering only the highest quality bicarbonates for your end use or our special blends offer unsurpassed performance and innovation.

CII Laboratory Services*
10835 NW Ambassador Dr., Kansas City, MO 64153; Telephone: +1.303.774.8262, Fax: +1.303.774.7545, Web: www.cilab.com. The leading cereal chemistry laboratory in the U.S. is an ISO 9001 certified laboratory providing extensive services dedicated to the grain, milling, and baking industries. Directly focused on the cereal grain industry, CII provides analytical capabilities that cater to the specific cereal chemistry needs of the food and agribusiness sectors.

Clextral Inc.
14450 Carlson Circle, Tampa, FL 33626; Telephone: +1.813.854.4434, Fax: +1.813.855.2269, Web: www.clextral.com. Clextral manufactures twin screw extruders, dryers, and complete production lines for snacks, cereals, ingredients (precooked flours, encapsulated flavors, soy/rice crisps, etc.), instant baby foods/drink mixes, meat analogs, premium petfood/treats, and many other extruded products. Many value-added products can also be made including healthy products made from whole grains, legumes, and fruits and vegetables and bi-color and co-extruded products to name a few. The range of extruders includes small scale pilot extruders for R&D to full scale production models. Clextral also has a pilot plant facility with extruders and food scientists to assist in confidential new product development and testing.

Colloides Naturels, Inc.*
1140 US highway 22, Suite 102, Bridgewater, NJ, 08809; Telephone: +1.908.707.9400, Fax: +1.908.707.9405, Web: www.cnworld.com. Colloides Naturels, Inc. is the US subsidiary of Colloides Naturels International, the world’s leading manufacturer of Acacia gum. CN focuses on development of the nutritional aspects of gum acacia as a native soluble fiber source through their FIBREGUM™ and EQUACIA™ product line."

CPM Century Extrusion
2412 W. Aeor Park Cty., Traverse City, MI, 49686; Telephone: +1.231.947.6400, Fax: +1.231.947.8400, Web: www.cpmroskamp.com. CPM Century Extrusion manufactures high performance screws, shafts, barrels, and accessories for more than 25 brands of twin screw extruders including Coperion, APV, Buhler, and Clextral. We are your partner in productivity.

CPM Wolverine Proctor

CreaFill Fibers Corp.

Dakota Specialty Milling Inc.*
4014 15th Ave. NW, Fargo, ND 58102; Telephone: +1.701.282.9656 or 1.877.282.9743, Fax: +1.701.282.9743, Web: www.dakotaspecialtymilling.com. Dakota Specialty Milling company, is a manufacturer and supplier of multigrain and whole-grain blends. The company partners with bakers as a trusted supplier for Americas leading brands of variety breads, cereals, crackers, snack foods, donuts, and granola. Products include custom whole-grain blends, specialty flours (including multigrain), batter blends, granolas, and oven-toasted ingredients.
Danisco USA Inc.*


Danisco is one of the world’s leading producers of ingredients and services for food and other consumer products. Danisco’s broad technology platform and product portfolio includes enzymes, emulsifiers, antimicrobials, antioxidants, cultures, hydrocolloids, tailored blends, and sweeteners. Key areas of expertise include improving the eating qualities and shelf life of bakery and dairy products.

David Michael & Co.*

10801 Decatur Road, Philadelphia, PA 19154; Telephone: 1.800. DM-FLAVORS, Web: www.dmflavors.com. Hit Your Flavor Target Faster.® David Michael & Co. is a leading manufacturer of flavors, stabilizers, and natural colors for the food industry, with over 100 years of experience serving clients worldwide. Well known for vanilla, we offer much more, including total product development assistance. Whatever your application may be, hit your flavor target faster with David Michael.

Domino Specialty Ingredients

One N. Clematis St., West Palm Beach, FL 33401-5551; Telephone: +1.561.336.5150, Fax: +1.561.336.5158, Web: www.dominospecialtyingredients.com. DOMINO SPECIALTY INGREDIENTSí is a leading manufacturer producing, high quality certified organic and natural sugar, malt, molasses, honey & honey granules, rice, rice syrup, rice bran, rice flour, rice maltodextrins, specialty sugars and pharmaceutical products. We are proud offer Florida Crystals certified carbonfree™ Evaporated Cane Juice and Golden Granulated™ products.

The Dow Chemical Company

P.O. Box 1206, Midland, MI 48642; Telephone: 1.800.447.4369, Fax: +1.847.548.1450, Web: www.methocelfood.com. Dow Food & Nutrition delivers healthy and convenient food solutions to help customers meet their formulation needs. Our technologies address customer and market trends with ingredients that provide choices for a healthier lifestyle, enable reduced-fat foods, and keep products looking and tasting fresh. For more information, visit us at: www.dowfood.com.

DSM Food Specialties USA, Inc.*

45 Waterview Blvd., Parsippany, NJ 07054; Telephone: +1.973.257.8290, Fax: +1.973.257.8248, Web: www.dsm-foodspecialties.com. DSM Baking Enzymes is one of the world’s leading baking enzyme companies. It is our mission to create value for our customers by discovering, developing, and marketing enzymes for cereal based applications. We are committed to the baking industry and aim to be the partner of choice for the milling, bread improving, and other leading cereal based companies. We are a proactive partner who understands the challenges our customers face and helps to resolve them. DSM offers a complete Bakezyme range of both concentrated and diluted amylases, hemicellulases, oxidases, lipases, and proteases. Contact DSM today and Let’s Bakezyme!
Fiberstar Inc.
713 St. Croix Street, River Falk, WI, 54022; Telephone: +1.715.425.7550, Fax: +1.715.425.7572, Web: www.fiberstar.net. Developed by Fiberstar, Citri-Fi has the unique functionality to improve yields, emulsification, and replace fat because of its high binding ability and low cost in use. Citri-Fi is extremely functional while the sensory benefits are unmatched because of it being non gummy, non gritty, and having other sensory benefits.

Firmenich Inc.*
P.O. Box 5880, Princeton, NJ 08543; Telephone: +1.609.452.1000, Web: www.firmenich.com. Firmenich, a leader in supplying flavors to the bakery and cereal industries, offers a diverse range of flavors that include bake-stable encapsulated flavors and indulgent sweet brown flavors and fruit flavors.

FONA International Inc.*
1900 Averill Rd., Geneva, IL 60134; Telephone: +1.630.578.8600, Web: www.fona.com. FONA International creates and manufactures flavors for some of the largest food, beverage, and nutraceutical companies in the world through its state-of-the-art, 33-acre campus in Geneva, IL. FONA has established a reputation as the forward-thinking, independent solution provider in the very competitive flavor industry.

Fortitech, Inc.*
2105 Technology Dr., Schenectady, NY 12308; Telephone: +1.518.372.5155, Fax: +1.518.372.5599, Web: www.fortitech.com. Fortitech is the world leader in the development of custom nutrient premixes for the food, beverage, and pharmaceutical industries. Fortitech premixes integrate functional ingredients from a comprehensive selection of vitamins, minerals, amino acids, nucleotides and nutraceuticals. Fortitech has facilities in the United States, Europe, Asia Pacific, South America and Mexico. For more information, visit fortitech.com.

FOSS North America*
8091 Wallace Rd., Eden Prairie, MN 55344; Telephone: 1.800.547.6275 or +1.952.974.9892, Fax: +1.952.974.9823, Web: www.foss.us. FOSS provides and supports analytical instrumentation for the food, agricultural, and pharmaceutical industries. The FOSS name is known in laboratories and production facilities around the world for its robust, reliable and easy-to-use instruments. FOSS solutions are sold and supported in over 100 countries and by more than 75 dedicated distributors.

Fuchs North America
9740 Reisterstown Rd, Owings Mills, MD 21117; Telephone: 1.800.365.3229, Fax: +1.410.363.1700. Web: www.baltimorespice.com. Spices and seasoning blends are used to provide processing solutions, prolonged shelf life, enhanced flavor, and visual appeal.

Gamay
4717B Eisenhower Avenue, Alexandria, VA 22304; Telephone: +1.703.751.7430, Fax: +1.703.751.7433, Web: gamayflavors.com. Gamay is a top North American supplier in technology-based dairy flavor solutions for the food industry. Areas of core competence include flavor creation for natural and process cheeses, heat stable butter, and cheese flavors for snack and bakery applications as well as premier dairy flavors for custom-designed food applications.

Givaudan
1199 Edison Dr., Cincinnati, OH, 45216; Telephone: +1.513.948.8000, Web: www.givaudan.com. Givaudan is the leading company in the flavor and fragrance industry with a vision to be the Essential Source of Sensory Innovation for their customers, driven by mutual passion for excellence. Through unique sensory experience and consumer insight, Givaudan provides customers with the taste and smell profiles that are key to their products’ success. Givaudan serves global, regional, and local customers around the world.

Gold Coast Ingredients, Inc.
2429 Yates Ave., Commerce, CA 90040; Telephone: +1.323.724.8935, Fax: +1.323.724.9354, Web: goldcoastinc.com. Gold Coast Ingredients is a full service manufacturer of flavors and colors for the food industry. We offer a wide range of natural, natural & artificial and artificial flavors in liquid, powder and spray dried forms. Kosher and organic certified flavors are available. Custom flavor and color formulations are our specialty as well as heat-stable flavors for specific needs of the baking and grain-based food industry. Gold Coast Ingredients is committed to bringing you the finest flavors and food products at a fair value delivered with service that is unsurpassed in promptness, courtesy, and consistency.

Grain Foods CRC Ltd.
P.O. Box 520, Norht Ryde, New South Wales, 1670, Australia; Telephone: +61.2.8877.7875, Fax: +61.2.8877.7839, Web: www.grainfoodscrc.com.au. Grain Foods CRC Ltd was set up to enhance value within the grains industry through the delivery of unique, higher value functional products. The company develops technologies and products that meet market needs in terms of cost, health, taste and convenience. Grain Foods uses a combination of genetic and processing technologies to enable commercialisation of differentiated grain based products across the value chain.

Grains for Health Foundation
3340 Pilot Knob Road, St. Paul, MN 55121; Web: www.grainsforhealth.org. Non-profit organization that facilitates the development, delivery and consumption of whole grain foods. Convenor of international scientists to focus, prioritize and leverage grain-based research to improve public health.
Grains for Hope
658 220th St., Fairview, KS 66425; Telephone: +1.785.284.2155 or +1.785.285.1261, Fax: +1.785.285.2600, Web: www.grainsforhope.com. Grains for Hope produces extruded, micronutrient-enhanced fortified grain-like products to bring nutritious food to malnourished populations. A 501 c-3 not-for-profit foundation, local, national, and international food experts work with high school students in Sabetha, Kansas, to send food to Mozambique and other populations in need around the world.

Grain Millers, Inc.*
9531 W. 78th St., Suite 400, Eden Prairie, MN 55344; Telephone: 1.800.232.6287 or +1.952.829.8819, Fax: +1.952.829.8819, Web: www.grainmillers.com. Full line of specialty grain items and multigrain blends. Wide range of flakes, flour, steel-cut pearled grains, and custom products produced from oats, barley, wheat, rye, triticale, and organic grains. Oat fiber and stabilized wheat germ/bran blends are now available as ingredients or used in custom blends. With plants in Canada, West Coast U.S. and Midwest, Grain Millers is the only miller able to meet your needs for grain-based ingredients, grain blends, and mixes from multiple locations.

Grain Processing Corporation (GPC)

Granotec North America
1165 Glove Ave., Mountainside, NJ, 07092; Telephone: +1.908.301.1811, Fax: +1.908.301.1812, Web: www.granotec.com. Granotec offers nutrients, ingredients, laboratory services, technology transfer, and quality assurance systems, partnering with its customers in the production of healthy food. A leading supplier to the food industry in the Americas for over 25 years, Granotec has facilities in Argentina, Brazil, Chile, Ecuador, Mexico, Peru, and the United States.

Hayashibara International
390 Interlocken Crescent, Broomfield, CO, 80021; Telephone: +1.303.650.4950, Fax: +1.303.650.9860, Web: www.hayashibara-Intl.com. We are the proud manufacturers of Trehalose, a natural functional sugar. We will be featuring Trehalose and its wide range of applications at our booth this year. Product samples will be available for taste testing.

Haubelt Laborgerate*
Gartenfelderstr 29, 13599 Berlin, Germany; Web: www.haubelt-labor.de. HAUBELT Laborgeräte GmbH is producing reological flour quality testing instruments called Flourgraph E 6 and Flourgraph E 7 Haubelt equipment became ICC Standard 179 and 180. HAUBELT Laborgeräte GmbH instruments are of a high technical standard, reliable, and complied with the demand for simple and safe handling and easy to use. The Haubelt experts, who work on the R & D department, also know cereal chemistry and flour production.

Hesco, Inc./Dakota Organic Products
500 19th St SW, Watertown, SD 57201; Telephone: 1.800.243.7264, Fax: +1.605.884.1133, Web: www.hesco-inc.com Hesco, Inc./Dakota Organic Products specialized in cereal grains grown in the heart of the United States grain belt and Canada. With our strategically located plants in South Dakota and Nebraska, our mission is to provide high quality, super clean organic and conventional grain and grain related products for the food industry.

ICC - International Association for Cereal Science and Technology
Marxergasse 2, Vienna, 1030 Austria; Telephone: +43170772020, Fax: +43170772040, Web: www.icc.or.at. ICC is a non-political, non-profit-making, non-religious organization, an independent, internationally recognised organisation of experts, a neutral forum for all cereal scientists and technologists, a publisher of international standard methods and other publications related to our field, and an important organiser of national and international events.

ICL Performance Products LP*
622 Emerson Rd., Ste. 500, St. Louis, MO 63141; Telephone: +1.314.983.7940 or 1.800.244.6169, Fax: +1.314.918.0617, Web: www.astaris.com. Cal-Sistent™, a new choice in calcium fortification, is engineered to be a fine powder with a narrow particle size distribution. Cal-Sistent provides fortification without impact on sensory characteristics. ICL is also featuring Levona® Brio and Levona® Opus, calcium-rich, zero sodium leavening agents. Levona has controlled release for convenient, ibetter-for-you baked goods. ICL offers a complete line of phosphates and acids for leavening, shelf life, and dough conditioning of grain-based products.

InfraReady Products*
1438 Fletcher Road, Saskatoon SK, S7M 5T2, Canada; Telephone: +1.306 242 4950, Fax: +1.306 242 4213, Web: www.inframreadyproducts.com. The Good We Get from Grain™. InfraReady offers a wide range of value added cereal grains, oilseeds, and pulses. All of our products are whole grain, and custom designed to meet your needs. We have a full range of ancient and unique grains, including quinoa, spelt, Kamut® wheat, AnthoGrain™ wheat and waxy hulless barley.

Innophos, Inc.*
259 Prospect Plains Rd., Bldg. N, Cranbury, NJ 08512; Telephone: +1.609.495.2495, Fax: +1.609.860.0245, Web: www.innophos.com. Innophos, Inc., the leading North American manufacturer of specialty phosphates, offers a complete range of food-grade phosphates for baking, beverage, dairy, meat, and nutritional supplement applications. Looking for healthy baking solutions? Discover CAL-RISE®. An easy to formulate, sodium free, calcium-based leavening. It can be used as a direct replacement for typical sodium based leavening, such as SAPP 28, and is as economical to use. CAL-RISE® may also provide a
calcium health claim of “good” or “excellent” depending on formulation.

International Fiber Corp.
50 Bridge St., No. Tonawanda, NY 14120; Telephone: +1.716.693.4040, Fax: +1.716.693.3528, Web: www.ifcfiber.com. International Fiber Corporation gives you many ways to improve your products using Solka-Floc®, JustFiber® and Fibrex® functional fibers. We can assist you whether you want to make a fiber claim or need the functionality that fiber can offer. We have the fiber solutions to improve your product success and help manage your costs.

Lab Synergy
374 Pulaski Hwy., Goshen, NY, 10924; Telephone: +1.845.258.1200, Fax: +1.845.258.1208, Web: www.lab Synergy.com. Lab Synergy is an exclusive provider of laboratory instrumentation specializing in assisting cereal grain manufacturers with their qualitative and quantitative measurements. With our instrumentation, we can quantify and characterize a variety of constituents that are present in the cereal grains inear line. Protein content, fat, and oil content, total salt and acidity, starch damage, and flour rheology are just a few or the components that we can monitor. Please drop by our booth and ask for an on-site presentation.

Lallemand Baking Solutions*
5494 Notre-Dame Est, Montreal, QC H1N 2C4, Canada; Telephone: +1.514.251.3620 or +1.514.251.3610, Fax: +1.514.255.6861, Web: www.lallemand.com. Lallemand Baking Solutions is the specialty baking ingredients business of Lallemand, the Canadian yeast and bacteria company. Lallemand Baking Solutions supplies Essential® enzyme-based dough conditioners, Fermaid® yeast-based dough relaxers, Lalvain du Jour® and Florapan® cultures to the global baking industry. Also offering, Bocker ready-to-use cultured flours in North America.

Lonza Inc.
90 Boroline Rd., Allendale, NJ, 07401; Telephone: 1.800.365.8324, Fax: +1.201.696.3612, Web: www.lonza.com. Lonza produces a broad range of emulsifiers and additives for food applications. Key products include glycerol and polyglycerol esters, sorbitan esters, and polysorbates. Lonza offers Kosher, non-GMO emulsifiers, unique custom reactions and specialty lipid products. Other nutritional products include Carnipure™ Crystalline (GRAS) and Carnipure™ Tartrate (GRAS; U.S. Patent 5,073,376), as well as FiberAid® prebiotic a dietary fiber and Niacin/Niacinamide. Email: contact.allendale@lonza.com

Malt Products/Int’s Molasses*
88 Market, Saddle Brook, NJ 07663, Telephone: 1.800.526.0180, Web: www.maltproducts.com. Malt Products Corporation, including our wholly owned subsidiary, International Molasses Corporation, LTD, has grown to become an international company offering a full line of natural sweeteners. We take pride in our products and our ability to meet our customer’s needs. Thanks to customer loyalty, we continue to manufacture and distribute high quality natural malts, molasses and other natural sweeteners.

Martek Biosciences
6480 Dobbin Road, Columbia, MD 21045; Telephone: +1.410.740.0081. Fax:+1.410.740.2985, Web: www.martek.com. Martek is a world leader in the research and development of docosahexaenoic acid (DHA), an omega-3 fatty acid that is important throughout life. DHA is a major structural fat in the brain and eyes and supports neurological and visual health. Martek’s life’sDHA™, from a vegetarian source, is available in dietary supplements and functional foods.
Fibersol-2 is a ready dispersible, tasteless source of high fiber (90 percent min. DSB) with many beneficial physiological properties. Fibersol-2 is perfect for beverages, including sports drinks and fortified waters, processed foods, baked goods, dietetic foods, fiber supplements, and functional foods.

McCormick & Co.*
204 Wight Ave., Hunt Valley, MD 21031; Telephone: +1.952.345.0378, Web: www.mccormick.com. McCormick will be demonstrating their Create It Center process and stop in to learn more about the new McCormick Science Institute. There will also be product sampling of new flavor and topical seasoning for cereal based snacks.

Medallion Labs/General Mills*
9000 Plymouth Ave., Minneapolis, MN 55427; Telephone: 1.800.245.5615, Fax: +1.763.764-4010, Web: www.medallionlabs.com. Medallion Labs, a division of General Mills, is an analytical testing facility. Since 1974, we have served thousands of clients, earning us a reputation for quality, reliability, and flexibility. Medallion’s areas of expertise include: nutritional testing, specialty fibers, microbiology testing, shelf life studies as well as sensory and product performance evaluations.

Meduri Farms, Inc.
P.O. Box 636, Dallas, OR, 97338; Telephone: +1.503.623.0308, Fax: +1.503.623.0726, Web: www.medurifarms.com. Meduri Farms, Inc. is a leading producer of dried specialty fruits. We are located in Oregon’s agriculturally rich Willamette Valley. Our product line includes apples, apricots, blackberries, blueberries, cherries, citrus peel, cranberries, peaches, pears, raspberries, strawberries, and other specialty fruits used as ingredients by food manufacturers around the world.

Megazyme International*
Bray Business Pk., Bray County Wicklow, Ireland; Telephone: +353.1.2861220, Fax: +353.1.2861264, Web: www.megazyme.com. Megazyme is a leading manufacturer of test kits and reagents for the food, feed, fermentation, dairy, and wine industries. These kits are used in analytical laboratories worldwide for health and nutritional labeling purposes. Our Total Dietary Fibre, Total Starch, Fructan and Beta-Glucan assay kits are world standards.

The Mennel Milling Company*
P.O. Box 806, Fostoria, OH 44830; Telephone: +1.419.435.8151 x210, Fax: +1.419.436.5150, Web: www.mennel.com. The Mennel Company with five flour mills in four states, is one of the leading soft wheat millers in the country and specializes in custom milling to customer needs. In addition, two of the four mills produce bread flours from both hard and spring wheats. Mills are located in Fostoria & Bucyrus, OH, Dowagiac, MI, Roanoke, VA and Mount Olive, IL.
National Starch Food Innovation*
10 Finderne Ave., Bridgewater, NJ 08807; Telephone: +1.866.961.6285, Web: www.foodinnovation.com. National Starch Food Innovation is a leading global supplier of nature-based functional and nutritional ingredient solutions to the food and beverage industries. The company has a strong focus on delivering innovation to meet market and consumer trends in wholesome and natural; texture, nutrition, wellness, vitality and extensive, award-winning product range, market knowledge and technical expertise makes National Starch Food Innovation a partner of choice for the next generation of food producers.

Navas Instruments®
105 Wind Tree Ln., Conway, SC 29526; Telephone: +1.843.347.1379, Fax: +1.843.347.2527, Web: www.navas-instruments.com. Manufacturer of high performance moisture and weight systems for fortifying food products including: OmegaPure® Essential Fatty Acids (EPA and DHA) made from menhaden, a sustainable resource harvested in U.S. waters. OmegaPure® products are rich in long-chain omega-3 fatty acids (EPA and DHA) made from menhaden, a sustainable resource harvested in U.S. waters. We offer an entire range of spectroscopic solutions for UV, NIR, Raman, LIBS and more. Ocean Optics also stocks quality optical fibers, accessories and more.

Ocean Optics
830 Douglas Ave., Dunedin, FL; Telephone: +1.727.733.2447, Fax: +1.727.733.3962, Web: www.oceanoptics.com. Ocean Optics is the inventor of the world’s first miniature spectrometer and an industry leader in optical sensing solutions. We offer an extensive line of components with nutraceutical value such as gamma-oryzanol and tocotrienols.

Oilseeds International Ltd.
8 Jackson St. San Francisco, CA 94111; Telephone: +1.415.956.7251, Fax: +1.415.940.6111, Web: www.omegapure.com. OmegaPure® High Stability Oils, Custom Ingredients OmegaBits (Bakery Inclusions) and Meadowpure UltraGrad Fish Oil and Flax blend.

PB Leiner*
P.O. Box 654, New Hope, PA 18938; Telephone: +1.215.862.6680, Fax: +1.215.862.6681, Web: www.gelatin.com. PB Leiner is a major producer of porkskin, beefskin, and bone gelatins for food, pharma, and photo applications. As a leader PB has a superior technical support staff available to help customers with innovative applications such as low carbohydrate, high protein, and low GI products. Besides its multi-functionality and non-allergenicity, gelatin is a natural, easily digestible protein, free of fat, cholesterol and carbohydrates.

nutraceuticalsworld.com. Nutraceuticals World is the premier magazine serving the global dietary supplement, functional food, nutritional beverage, and sports nutrition industries. By providing valuable information on ingredient sourcing, marketing trends, new product launches, packaging, manufacturing equipment, industry trends, Nutraceuticals World is an important resource for industry executives worldwide. Our weekly E-Newsletter “Nutraceuticals World NOW” offers exclusive online articles. Visit www.nutraceuticalsworld.com for the most timely industry news and subscription information.
Penford Food Ingredients Co.*
7094 S. Revere Pkwy., Centennial, CO, 80112; Telephone: +1.303.649.1900, Web: www.penfordfoods.com. Penford Food Ingredients offers unmodified and modified potato, tapioca, corn, high amylose, waxy maize and rice starches in cook up and pregelatinized format for coatings & batters, meats, dairy products, candy & confections, bakery applications and soups/gravies, including many inatural starches, physically modified Natureite® starches and starches for gluten-free products.

Perten Instruments AB/ Perten Instruments, Inc.*
6444 S. 6th St. Rd., Springfield, IL 62712; Telephone: +1.217.585.9440, Fax: +1.217.585.9441, Web: www.perten.com. Instrumentation for analysis and process monitoring from R&D to finished foods. Perten Instruments provides analyzers to help you meet the functionality and nutritional requirements of your products. Stop by to discuss NIR, RVA, dough rheology, gluten analysis, enzyme characterization, and much more.

PGP International*
351 Hanson Way, P.O. Box 2060, Woodland, CA 95776; Telephone: +1.530.662.5056 or 1.800.533.0110, Fax: +1.530.662.6074. Web: www.pacgrain.com. PGP International is a leading supplier dedicated to bringing you high-quality food ingredients used to develop good tasting nutritional food products. PGP International is able to produce highly customized products into healthy ingredients that include crisp rice, extruded particulates, protein crisps, rice flours and blends, millet and sorghum flours and a line of functional grain-based ingredients called PAC products. PGP International also offers Nutri Sperse, a line of nutritional bases and rice bran. Our natural and healthy ingredients can be found worldwide in high-profile brands that include the bar, baking, beverage, confectionery, meat, nutritional, prepared foods, ready-to-eat cereal, and snack sectors.

Pizzey’s Nutritionalns
5951 McKee Road, Fitchburg, WI 52719; Telephone: +1.877.804.6444, Fax: +1.608.316.8504, Web: www.pizeys.com. Pizzeys’s Nutritionalns is North America’s largest, most advanced processor of flaxseed ingredients. Pizzeys’s unparalleled expertise has created great tasting Omega-3 solutions for a wide range of applications. UltraGrad, its latest innovation, features ALA, EPA, and DHA with fiber and antioxidants for an easy, stable, great tasting solution.

Prayon Inc.
P.O. Box 1473, Augusta, GA 30903-1473; Telephone: 1.800.477.2966, Fax: +1.706.798.0015, Web: www.prayon.com. For a complete range of phosphate products including MCPM, DCP, TCP, SAPP-28, SAPP-40 and SAPP-43 for baking and cereal applications contact Prayon Inc. Prayon also offers phosphoric acid and a full range of calcium, potassium, and sodium phosphates for other applications.

Primera Foods
612 S. Eighth St., Cameron, WI 54822; Telephone: +1.715.458.4075, Fax: +1.715.458.4078, Web: www.primerafoods.com. Committed to providing high quality products, service, and innovation at competitive prices, Primera Foods is the answer to all your egg needs. Our product line includes dried, liquid and highly functional egg products. We also offer rice and tapioca maltodextrins and syrup solids along with agglomerated and custom spray-dried ingredients.

Procon Technologies, Inc.
530 Industrial Dr., Naperville, IL 60563-3935; Telephone: +1.630.357.8540, Fax: +1.630.357.4918, Web: www.procon technologies.com. Procon is the exclusive North American distributor for NIR-Online GmbH of Waldorf, Germany. NIR-Online systems measure and analyze incoming and in-process properties of cereal grains, oil seeds, dairy products, meat products, and beer and wine. These properties include fat, water, protein, crude fibre, oil, amino acids, free fatty acids, alcohol, and caffeine amongst others.

Puratos Corp.*
1941 Old Cuthbert Rd., Cherry Hill, NJ 08034; Telephone: +1.856.428.4300, Fax: +1.856.428.2939, Web: www.puratos.us. Puratos is committed to being your reliable partner in innovation. Our passion is to help bakers, pastry chefs, and chocolatiers be successful in their business. We work side by side with our customers to develop original and innovative ingredients, technologies, and solutions. Our Puratos companies, combined with a network of independent distributors, allow us to serve you nationwide.

Quali Tech, Inc.*
318 Lake Hazeltine Dr., Chaska, MN 55318; Telephone: +1.952.448.5151, Fax: +1.952.448.3603, Web: www.qualitechco.com. Innovative Flavor Particulate Ingredients including Flavor-ettes, Flavor Islands, Pell-ettes, PepR and Season-ettes where virtually any color and/or flavor can be created through engineered formulas allowing for fruit content, non-GMO, non-Trans, Sugar Free and Organic systems. Also showing 100% natural Flav-R-Grain Toasted Corn Germ for utilization in almost any baking application where a natural roasted or nutty profile is desired.
R-Biopharm, Inc.*
7950 Old US 27 S., Marshall, MI 49068; Telephone: +1.269.789.3033, Fax: +1.269.789.3070, Web: www.r-biopharm.com. R-Biopharm is a leading developer of test solutions for food and feed analysis. R-Biopharm test kits offer high precision and accuracy, key requirements where consumer health is at risk. The use of R-Biopharm tests to screen for mycotoxins, hormones, antibiotics, genetically modified material, specified risk material, allergens and pathogens is fast, reliable and, above all, cost-effective. R-Biopharm recently released the first test kit on the market for the detection of gluten fragments in beer, syrup, and starch.

Research Products Co.*
1835 E. North St., P.O. Box 1460, Salina, KS, 67402-1460; Telephone: +1.785.825.2181, Fax: +1.785.825.8908, Web: www.researchprod.com. Serving the milling and baking industries worldwide since 1970, Research Products Company, a division of McShares, Inc., manufactures premium food additives, including standard-setting flour bleaching and maturing services, essential vitamin and mineral premixes, custom blending, micro-ingredient dispensing systems, complete analytical laboratory testing and a full service field service team.

RIBUS, Inc.
8000 Maryland Avenue, Suite 460, St. Louis, MO 63105; Telephone: +1.314.727.4287, Fax: +1.314.727.1199, Web: www.ribus.com. Since 1992 RIBUS has offered a variety of “problem solving” rice-based specialty ingredients to help you: clean up your label (remove SiO2), remove allergens (soy), increase yield, manage water activity, improve texture and mouth feel (especially in Gluten-Free products), and lower overall cost. RIBUS is best known for its Lecithin Replacer that gives you all of the functionality without any of the allergens. RIBUS products are All-Natural, Non-GMO and Certified Kosher; also available in Certified Organic forms.

Riviana Foods Inc.*
2777 Allen Pkwy., Houston, TX 77019; Telephone: +1.713.529.3251, Fax: +1.713.529.1661, Web: www.riviana.com. Riviana offers a variety of rice products that include white, parboiled, brown, instant rice, wild rice, milled rice, crisp rice, and rice flour. We are a full service rice supplier.

Romer Labs, Inc.
1301 Stylemaster Ln., Union, MO 63084; Telephone: +1.636.583.8600, Fax: +1.636.583.6553, Web: www.romerlabs.com. Romer Labs® is a leading provider of diagnostic solutions including mycotoxins and GMO tests for the agricultural, food and feed industry. Our broad range of innovative tests and services play a pivotal role in integrated food safety solutions to “Make the Worlds Food Safer”® Romer Labs® aims to be at the forefront of diagnostic technology and constantly expands its product and service portfolio to continually meet the evolving demands of its customers.

R-Biopharm is a leading developer of test solutions for food and feed analysis. R-Biopharm test kits offer high precision and accuracy, key requirements where consumer health is at risk. The use of R-Biopharm tests to screen for mycotoxins, hormones, antibiotics, genetically modified material, specified risk material, allergens and pathogens is fast, reliable and, above all, cost-effective. R-Biopharm recently released the first test kit on the market for the detection of gluten fragments in beer, syrup, and starch.

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Sage V Foods
705 Ironwood Ave., NE, New Prague, MN 56071; Telephone: +1.952.4393, Fax: +1.952.758.7611, Web: www.sagevfoods.com. Sage V Foods (“Sage Five”) is the premier supplier of rice-based food ingredients, such as rice flour, extruded crisp rice, individually quick-frozen rice dishes, and instant rice. We offer unparalleled rice expertise to assist you in developing the exact rice ingredient you need.

Sensient Flavors LLC
5600 W. Raymond St., Indianapolis, IN 46241-4343; Telephone: 1.800.445.0073, Fax: +1.317.244.6076, Web: www.sensienttech.com. Sensient Flavors, a leading global flavor company offers extensive flavor solutions including Vanilla, Sweet Brown Flavors, Fruit Flavors, DairyBoost® Milk & Cream flavors, Chocolate Enhancers, and Masking Flavors for grain and sweet based applications.

Sensient Food Colors
2515 North Jefferson Ave., Saint Louis, MO, 63106; Telephone: 1.800.325.8110, Fax: +1.314.286.7160, Web: www.sensientfoodcolors.com. As the global leader in color innovation, only Sensient® is capable of delivering global scope, expertise, and resources in the realm of supply, development, manufacture, and application of exact shades in natural colors. Our Fusion Precise Natural Colors™ bring together over 100 years of expertise in color science and formulation.

SensoryEffects®
24 N. Clinton Street, Defiance, OH 43512; Telephone: 1.800.957.3130, Web: www.sensoryeffects.com. SensoryEffects® offers a wide range of functional ingredient delivery systems designed for specific functionality in a variety of bakery and processed food systems: SensoryEffects® Fat-Based Inclusions; Encap® Cake Emulsifier; Cereal-Based Ingredients & Inclusions; Creamer Bases (Richmix® and Jerzee® brands); Powdered Vegetable Shortenings & Fats (Centennial® brand); Whip Topping & Dessert Systems; Organic & Non-GMO Specialties.

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Sola& LLC
4300 Duncan Ave., St. Louis, MO 63110; Telephone: +1.314.659.3820, Fax: +1.314.659.5820, Web: www.solae.com. Solae is a leader in innovative soy-based ingredients for the food, meat and nutritional products industries. We provide solutions that deliver a unique combination of functional, nutritional and economic benefits. At Solae, innovation begins with nature. We take one of nature’s best resources—the soybean—and create ingredients that enable nutritious and great-tasting food products.
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Stable Micro Systems*
Vienna Court, Lamsma Road, Godalming Surrey, GU7 1YI, United Kingdom; Telephone: +44 1483 427345, Fax: +44 1483 427600, Web: www.stablemicrosystems.com. Stable Micro Systems’ major products, the TA.XTplus and TA.HDplus texture analysers, can be used to test materials and ingredients, semi-finished and finished products with force measurement of up to 750kg. Textural properties such as hardness, adhesiveness, brittleness and extensibility can be quantified. Volume measurement of baked product with the VolScan Profiller is another major extension to the company’s portfolio of characterisation instrumentation.

SunOpta Grains and Foods Group
3824 S.W. 93rd St., P.O. Box 128, Hope, MN 56046; Telephone: 1.800.597.2997, Web: www.sunopta.com. SunOpta Grains and Foods Group specializes in sourcing, processing, and distributing “good for you” functional, natural, and organic food products. Vertical integration allows us to monitor the growth of the identity preserved crops used in our ingredients and offered as whole grains for the food and feed industries.

SunOpta Ingredients Group*
100 Apollo Drive, Chelmsford, MA, 01825; Telephone: 1.800.363.6782, Fax: +1.787.276.5125, www.sunopta.com/ingredients. SunOpta Ingredients is the world’s largest producer of natural and sustainable oat fibers for the food industry. SunOpta also offers soy fibers, stabilized brans (oat/wheat/corn), stabilized wheat germ and bran/germ blends, Barley Balance™ beta-glucan soluble fiber, MultiFiber™ Blends (insoluble and soluble fiber blends), ingredient systems and specialty starches.

Target Flavors, Incorporated
7 Del Mar Drive, Brookfield, CT 06804; Telephone: 1.800.538.3350, Web: www.targetflavors.com. Target Flavors, established 1981, is a full-service flavor house. Current focus is on Health and Wellness market sectors with emphasis on Cereal, Bakery and Snack products. Our specialty flavor systems include enhancers, shelf-life extenders and flavors uniquely designed to address challenging issues of process tolerance and undesirable tastes.

Tate & Lyle*
2200 E. Eldorado St., Decatur, IL 62521; Telephone: +1.217.423.4411, Web: www.tateandlyle.com. Tate & Lyle is a world-leading renewable food and industrial ingredients company, serving a global market from over fifty production facilities throughout the Americas, Europe, and South East Asia. Tate & Lyle’s range of leading branded food ingredients includes SPLENDA® Sucralose, PROMITOR™ Dietary Fiber and STALITE® Polydextrose. SPLENDA® is a trademark of McNeil Nutritional, LLC.

Unity Scientific LLC*

Texture Technologies Corp.*
18 Fairview Rd., Scarsdale, NY 10583-2136; Telephone: +1.914.472.0531, Fax: +1.914.472.0532, Web: www.texturtechnologies.com. The TA.XTplus texture analyzer system provides complete tests for all forms of cereal products. Among the attributes it quantifies are dough and gluten extensibility, dough stickiness, bread freshness, pasta firmness and stickiness, pizza dough and crust firmness and toughness, tortilla freshness and bendability, snack food crunchiness, breakfast cereal bowl life, cookie and cake firmness, and much more. The TA.XTplus can even simultaneously quantify the acoustic profile of a product. Please visit our table top to learn what our system can do for you.

TexVol Instruments AB
Box 45, Viken, 260 40, Sweden; Telephone: +46 70 7 286077, Fax: +46 42 237006, Web: www.texvol.com. TexVol Instruments specialises in the development and marketing of analytical instruments for the food industry, with particular focus on texture and volume analysis. The instruments are comprehensive but still easy to use. The instruments are used globally by a large number of varying companies.

Thymly Products Inc.
1332 Colora Road, Colora, MD; Telephone: +1.410.658.4820, Fax: +1.410.658.4824, Web: www.thymlyproducts.com. Thymly Products Inc. was founded in 1967 and is well known for their ability to formulate bakery blends to meet the bakers needs. Thymly Products does business with all types of bakeries both small and large. Give us a chance and let us prove that are mixes, dough conditioners and custom blends will not only save you time but also money.

TIC Gums*
10552 Philadelphia Road, White Marsh MD 21162; Telephone: 1.800.899.3953 or +1.410.273.7300, Fax: +1.410.273.6469, Web: www.ticgums.com. TIC Gums is 100 years strong! We are celebrating our 100 year anniversary this year at home with AACC International in Baltimore. TIC Gums provides texture and stabilization solutions to the bakery and grain industries. Gums not only provide soluble dietary fiber but also boost viscosity, provide moisture control, improve product stability, and increase mouth feel.
U.S. Pharmacopeia
U.S. Pharmacopeia (USP) is an independent, nonprofit organization that sets internationally recognized quality standards for medicines, food ingredients, and dietary supplements. USP promotes the use of quality standards through publications, including the USP-NF, the Food Chemicals Codex, and the new USP Dietary Supplements Compendium, as well as rigorous dietary supplement ingredient and finished product verification programs, reference standards, and education courses. USP is headquartered in the U.S., with locations in Switzerland, India, China, and Brazil. Learn more at www.usp.org.

Van Drunen Farms
300 W. 6th Street, Momence, IL, 60954; Telephone: +1.815.472.3100, Fax: +1.815.472.3850, Web: www.vandrunenfarms.com. Van Drunen Farms supplies an extensive line of conventional and organic dehydrated, whole-food fruits, vegetables, herbs, and other all-natural ingredients, and IQF herbs and specialty vegetables, for use in a variety of applications spanning the processed food industry.

VITAMINS, INC.*
200 East Randolph Dr., Ste. 5130, Chicago, IL 60601; Telephone: +1.312.861.0700, Fax: +1.312.861.0708, Website: www.vitamins-inc.com. Since its founding in 1936, VITAMINS, INC. has been an innovator in producing vitamins, premixes, defatted wheat germ flour, granules & nuggets and wheat germ oil. Our products are produced and marketed for the domestic and international markets, targeting the food, pharmaceutical and cosmetic industries.

Watson Inc.
301 Heffeman Dr., West Haven, CT 06516; Telephone: +1.203.932.3000 or 1.800.388.3481, Fax: +1.203.932.8266, Web: www.watson-inc.com. Watson manufactures a full range of standard enrichment blends or we can custom formulate a vitamin/mineral premix to achieve the nutritional profile you desire. Watson also manufactures a full line of functional bakery ingredients. Watson has two production facilities in Connecticut and Illinois as well as three in-house labs for R&D and QC.

Wenger Manufacturing, Inc.*
714 Main St., Sabetha, KS 66534; Telephone: +1.785.284.2133, Fax: +1.785.284.3861, Web: www.wenger.com. Wenger will be supplying literature and technical information on extrusion and drying equipment for the cereal and snack industry.

WILD Flavors, Inc.
1261 Pacific Ave., Erlenger, KY, 41018; Telephone: +1.854.342.3600, Fax: +1.854.342.3610, Web: www.wildflavors.com. WILD Flavors, Inc. delivers innovative flavor, health & wellness ingredients, natural colors, and ingredient system & process technology solutions to the food industry. As leading experts, WILD offers OnlySweet™ Stevia Extracts thanks to a recent partnership with Sunwin International Neutraceuticals, along with taste modification technologies to perfect the sweet profile.

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