

## Northwest Section Honors Fulcher

On April 22, 2009, R. Gary Fulcher delivered the 2009 AACC International Northwest Section William F. Geddes Memorial Lecture entitled “Cross Border Shopping for Grains and Health Research” at the Cargill Building of the University of Minnesota. Fulcher is professor and director of the Department of Food Science at the University of Manitoba in Winnipeg, Canada. The Northwest Section William F. Geddes Memorial Lectureship aims to advance the profession and practice of cereal chemistry and honor the memory of William F. Geddes by bringing outstanding persons not normally available to the section to Minnesota to speak on advances in any aspect of cereal science and technology. Following his presentation, Fulcher received the William F. Geddes plaque and honorarium from committee chair Len Marquart.



Current and past chairs of the University of Minnesota Department of Food Science and Nutrition with the Geddes Award recipient. (Left to right): Gary Reineccius, R. Gary Fulcher, Elwood Caldwell, and Frank Busta.



R. Gary Fulcher receives the Northwest Section Geddes Award from Len Marquart.

## Milling and Baking Division Spring Technical Conference Provides Forum for Industry and Product Trends and Issues

The Milling and Baking Division took its show out west, holding their annual spring technical conference in Albuquerque, NM, U.S.A., from May 13 through May 15. Milling and Baking Division Chair Dave Braun, the Mennel Milling Company, chaired the meeting. Many took part in the preconference golf tournament chaired by Bill Olson of Caravan Ingredients and held at the University of New Mexico Championship Golf Course.

Conference attendees were able to hear presentations on a diverse range of interesting and timely topics from a cast of very knowledgeable speakers. Topics included a presentation on audits by Jennifer Robinson, Cargill; an update from the North American Millers’ Association by Jane DeMarchi; a discussion on bioterrorism with Rob Ostrander, Horizon Milling; an update from AACC Intl. President Mary Ellen Camire; Charles Adams, Sara Lee, presented on wheat quality; Laurie Gorton, *Baking & Snack*, covered unique trends in the industry, while Theresa Cogswell, Baker Cogs, Inc., talked about emerging issues.

Meera Kweon, USDA ARS SWQL, presented a research review and Marcia Scheidman, Wheat Foods Council, provided an update on the urban wheat field. Additional speakers and topics included Don Sullins and Nick Weigel of ADM—energy and biofuels; Lee Sanders, American Bakers Association—news from DC; Karen Foehse, General Mills—managing food preparation at high altitudes; and Art Bettge, USDA ARS WWQL—flour quality. Furthermore, Bettge was this year’s recipient of the John C. Halvorsen Memorial Lectureship Award.

Many thanks to conference sponsors AgriCor, the American Bakers Association, Bay State Milling Company, Caravan Ingredients, Cereal Food Processors, Church and Dwight Company, Inc., DSM Food Specialties USA, Inc., Dakota Specialty Milling, Inc., Innovative Cereal Systems, Research Products, The Mennel Milling Company, Horizon Milling, and Wright Enrichment.

Plans are already underway for next year’s technical conference and details on the next meeting will be announced at the AACC Intl. Annual Meeting in Baltimore this September. More on the conference can be found at [www.aacnet.org/divisions/pdfs/2009MillBakeSpringConfMtgReview.pdf](http://www.aacnet.org/divisions/pdfs/2009MillBakeSpringConfMtgReview.pdf). For information on the Milling and Baking Division, please visit their website.



Milling and Baking Division Chair Dave Braun (left), Mennel Milling Company, gives Art Bettge (right), USDA ARS WWQL, the John C. Halvorsen Memorial Lectureship Award, which is presented by the division to honor an individual for their contributions to the technology of milling and baking. Bettge’s presentation focused on ways to enhance end product quality through testing.

## Eighth European Young Cereal Scientists and Technologists Workshop August 3–5

The Eighth European Young Cereal Scientists and Technologists Workshop, Viterbo, Italy, August 3–5, 2009, aims to especially attract (young) people to the field of cereal science and will cover a range of cereal-related topics, including breeding, biotechnology, ingredients functionality, processing, nutrition, and more. This low-cost workshop centers on state-of-the-art topics in the field and is designed to initiate networking among the cereal community. Information on travel and registration are available on [www.cerealsandurope.net](http://www.cerealsandurope.net).

## OBITUARY

### Robert Edward Langan



"Rob" Edward Langan

AACC International member Robert "Rob" Edward Langan passed away suddenly on April 6, 2009, at his home at the age of 84. Rob was born on January 8, 1925, in Chicago, IL, U.S.A., to Edward Langan and Gertrude Spikings Langan. From 1943 to 1945, Rob proudly served in the 15th Air Force (97th Bomb Group) as a bombardier on the B-17 "Flying Fortress." After the war, Rob received his B.S. degree from St. Ambrose College and his M.S. degree in chemistry from the University of Illinois. In his 50-year career as a food chemist, Rob helped develop innovative products that became staples in American kitchens, such as Pringles, Lifesavers, and Power Bars. Employed by Victor Chemical, Corn Products, and the National Starch and Chemical Corporation, Rob solved challenging problems that improved Americans' health and happiness, including the first fluoride toothpaste. In 1960, Rob married the late Patricia "Pat" Zengler and they enjoyed a 46-year marriage in Wilmette, IL, and Darien, CT, U.S.A. Rob is the brother of Eileen (Frank) Condon and the late Clement, Bill, Gene (Dorothy Dasbach), Justine (Bill Conroy), and John Langan; Rob is also survived by his devoted daughter, Patricia E. Langan (son-in-law James Figetakis); and 19 nieces and nephews.

Rob is remembered for his passion for sailing at Sheridan Shores Yacht Club, an extraordinary sense of humor, a joyful lust for life, and his willingness to go beyond the call of duty for friends and neighbors. With his "Mr. Fix-It" attitude, Rob used junk others threw away to solve any household crisis.

## WELCOME CORPORATE MEMBERS

### Oatly AB

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**Website:** www.oatly.com

Oatly AB is a food company that focuses on the research and development, and mar-

keting and sales of oat-based, nondairy products. The company is based in Landskrona, Sweden, and Oatly Research & Development operations have strong links with Lund University. Oatly's researchers have developed a unique, patented liquid oat food—Oat Drink—and a number of other products based on a liquid oat base. Production takes place in Landskrona, Trensums, and at Sia Glass. Oatly AB currently employs 40 staff.

### Mortec Scientific Inc.

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Mortec Scientific Inc. is a laboratory specializing in routine and advanced chemistry and microbiology, serving the food, natural health, medical, and pharmaceutical industries.

### FSI Centre for Grain Quality Assurance

**Contact:** Alexander V. Khatuntsov  
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## NEW MEMBERS

**Bernjak, Caroline**, University of Manitoba, Winnipeg, MB, Canada  
**Buckley, Elyse N.**, Kansas State University, Manhattan, KS, U.S.A.  
**Bui, Trang**, graduate student, Univ of Guelph, Guelph, ON, Canada  
**Comin, Lauren M.**, Ph.D. student, Univ of Alberta, Edmonton, AB, Canada

**Dzisiak, David N.**, commercial leader, oils business unit, Dow AgroSciences, Indianapolis, IN, U.S.A.  
**Ge, Wu**, scientist, Kraft Foods, Glenview, IL, U.S.A.  
**Graves, Annie**, graduate student, University of Arkansas, Fayetteville, Van Buren, AR, U.S.A.  
**Harvey, Clayton P.**, quality control program leader, Domino's Pizza LLC, Ann Arbor, MI, U.S.A.  
**Hauge, Denise A.**, graduate student, University of Minnesota, St. Paul, MN, U.S.A.  
**Huang, Yu-Chan**, Ph.D. student, University of Taiwan, Taipei, Taiwan  
**Jespersen, Birthe M.**, associate professor, University of Copenhagen, Frederiksberg, Denmark  
**Kale, Madhuvanti**, Purdue Univ, West Lafayette, IN, U.S.A.  
**Kane, Karen**, Post Cereals LLC, Battle Creek, MI, U.S.A.  
**Kang, Olivia**, KMS Chemical Company, Seoul, Korea  
**Khatuntsov, Alexander V.**, director, FSI Centre for Grain Quality Assurance, Moscow, Russia  
**Kim, Hyokyum**, Seoul, Korea  
**Koh, Young Joon**, Seoul, Korea  
**Longmire, Kandice L.**, scientist, Sara Lee Co., Downers Grove, IL, U.S.A.  
**Mangione, Biagio**, R&D QA manager, Geovita Functional Ingredients Srl, Nizza Monferrato, Italy  
**Morton, Scott**, president, Mortec Scientific Inc., Cambridge, ON, Canada  
**Naik, Preyas, Dipak**, Chapman Univ, Artesia, CA, U.S.A.  
**Oestdal, Henrik**, research scientist, Novozymes A/S, Bagsvaerd, Denmark  
**Owiss, Nahla Ahmed**, lecturer of nutrition and food science, Helwan Univ, Nasr City, Cairo, Egypt  
**Rattin, Gabriela Eyng**, Kansas State University, Manhattan, KS, U.S.A.  
**Reis, Duarte M.**, Bakermix Lda, Caldas da Rainha, Portugal  
**Selmair, Patrick L.**, food chemist, German Research Center for Food Chemistry, Garching, Germany  
**Shmorhun, Mark A.**, Delta-T Corp., Williamsburg, VA, U.S.A.  
**Simunic, Zoran**, Nase Klasje, Zagreb, Croatia  
**Tosch, Wolfgang**, group technology consultant, SABMiller plc, Woking, U.K.  
**Turk, Joseph**, R&D project manager, Brooks Food Group, Bedford, VA, U.S.A.  
**Wilkes, Meredith**, lecturer, Univ of Sydney, Sydney, NSW, Australia  
**Yoshida, Atsuko**, Nakamuraagakuen University, Fukuoka, AC, Japan

## POSITION ANNOUNCEMENT

### Post-doctoral Research Associate Rice Physicochemical Property Analysis and Quality Evaluation Job Description...

The successful applicant will lead research in the area of rice physicochemical property measurement and analysis, particularly in relating such properties to rice quality. Responsibilities include:

- conducting research in the general area of rice physicochemical properties, comprising both field and laboratory experimentation, and bulk and individual kernel property analysis;
- supervising technicians, undergraduate students, and interns
- procuring, calibrating, and maintaining equipment/instrumentation;
- serving as a liaison with companies and agencies with relevant functions/interests.

The position requires abilities in designing and coordinating experiments, analyzing and interpreting data, writing manuscripts and proposals, and presenting results at local and national meetings. Research will be conducted at the University of Arkansas at Fayetteville and at off-campus, rice industry facilities.

**Qualifications...** Applicants are required to have a doctorate in Food/Agricultural Engineering, Food Science, or a related field. Preference will be given to applicants having technical experience and a strong publication record in grain property analysis and/or processing, the ability to work within a group or independently, the ability to use a wide range of software, instrumentation, and equipment.

**Application Procedure...** Qualified applicants are asked to send an application letter, vita, transcripts, and names, addresses, and phone numbers of three professional references to:

Terry J. Siebenmorgen  
University Professor and Director,  
University of Arkansas Rice  
Processing Program  
Food Science Department  
2650 N. Young Ave  
Fayetteville, AR 72704

Review of applications will begin July 15, 2009.

The University of Arkansas is an equal opportunity, affirmative action institution. All applicants are subject to public disclosure under the Arkansas Freedom of Information Act and persons hired must have proof of legal authority to work in the United States.

## HEAD AND PROFESSOR DEPARTMENT OF FOOD SCIENCE & DIRECTOR OF THE INSTITUTE OF FOOD SCIENCE AND ENGINEERING

DALE BUMPERS COLLEGE OF AGRICULTURAL, FOOD AND  
LIFE SCIENCES, UNIVERSITY OF ARKANSAS DIVISION  
OF AGRICULTURE, FAYETTEVILLE, ARKANSAS

**Description:** The University of Arkansas seeks a progressive, energetic individual to provide leadership as Head of the Department of Food Science and Director of the Institute of Food Science and Engineering (IFSE). The selected individual will provide administrative leadership and vision for all aspects of the department (teaching, research and extension) and the Institute of Food Science and Engineering and will serve on the College and Division administrative teams. More details about the department and the university can be found at <http://foodscience.uark.edu/>.

**Salary:** Commensurate with qualifications and experience.

**Major Duties and Responsibilities:** The Department Head leads efforts to obtain extramural funding for research, teaching and extension programs. Administrative responsibilities include student recruitment and retention, faculty development, food science research, undergraduate instruction and graduate training at the M.S. and Ph.D. level. The Head schedules regular faculty meetings and promotes a cohesive interaction among scientists. Administration of the Department and IFSE includes implementing State, University, and Division of Agriculture policies; budget planning and resource allocation; and personnel management. The Head maintains an in-depth understanding of Arkansas agriculture and related food processing industries, serves as a liaison to those industries and maintains an awareness of changing national priorities for food science technology.

**Qualifications:** The position requires a Ph.D. degree in food science or a related discipline and evidence of national recognition and experience in one or more of the following areas: teaching, research and extension. The candidate must show evidence of vision and leadership essential to lead the Department of Food Science and the IFSE toward achieving the overall goals of the University's Division of Agriculture. The candidate will have credentials qualifying him/her for appointment at the rank of Professor.

**Location:** The University of Arkansas is a Land Grant Institution with approximately 19,000 students on the Fayetteville campus. Fayetteville, located in the scenic Ozark Mountain region of northwest Arkansas, is a city of approximately 68,000 with a regional population of approximately 450,000.

**Application Procedure and Deadlines:** Nominations of potential candidates are solicited. Applications will be accepted until a successful candidate is identified. Prospective candidates should submit an application consisting of a letter stating interest, a statement of professional goals and philosophy of administrative leadership, a curriculum vitae and a list of five professional references (including telephone numbers and addresses). Complete applications should be mailed to:

Dr. Steve A. Halbrook, Food Science Search Committee Chair  
Department of Agricultural Economics and Agribusiness  
217E Agriculture Hall  
University of Arkansas  
Fayetteville, AR 72701  
Phone: (479) 575-2258 • FAX (479) 575-5306  
E-mail: [halbrook@uark.edu](mailto:halbrook@uark.edu)

*The University of Arkansas IS an AFFIRMATIVE ACTION/EQUAL OPPORTUNITY INSTITUTION and applications will be accepted without regard to age, race, color, sex, or national origin. Applicants must have proof of legal authority to work in the United States.*