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.

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. Halverson 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.aaccnet.org/divisions/pdfs/2009MillBakeSpringConfMtgReview.pdf. For information on the Milling and Baking Division, please visit their website.

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.cerealsandeurope.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 Dusbach), 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

Contact: Angie Oste Triantafyllou
Foretagsv 42
Landskrona, 26151 Sweden
Phone: +46 418 475 500
Fax: +46 418 475 591
E-mail: info@oatly.com
Website: www.oatly.com

Oatly AB is a food company that focuses on the research and development, and marketing 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, Trensunds, and at Sia Glass. Oatly AB currently employs 40 staff.

Mortec Scientific Inc.

Contact: Scott Morton
PO Box 24091
Pinebush RPO
Cambridge, ON N3C 4L6 Canada
Phone: +1.519.260.0193
Fax: +1.519.260.0293
E-mail: scott@mortecscientific.com
Website: www.mortecscientific.com

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. Khautetsov
Olkhovskaya Street, House 16, Bldg 1
Moscow, 105066 Russia
Phone: +7 499 267 3015
Fax: +7 499 267 3015
E-mail: iteko@bk.ru
Website: www.fcsenza.ru

Matsutani America Inc.

Contact: Yuma Tani
500 Park Blvd, Ste 1240
Itasca, IL, 60143 U.S.A.
Phone: +1.630.250.8720
Fax: +1.630.250.8725
Website: www.matsutaniamerica.com

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NEW MEMBERS

Bemjajak, 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
Dzisiaik, 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
Khautetsov, 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 Eung, Kansas State University, Manhattan, KS, U.S.A.
Reis, Duarte M., Bakermix Lda, Caldas da Rainha, Portugal
Selmair, Patrick L., consultant, SABMiller plc, Woking, U.K.
Selma, Moroccan, 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, Nakamuragakuen 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 measurement and 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


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.