2010 AACC International Annual Meeting
October 24–27
Savannah Convention Center
Savannah, Georgia, U.S.A.

Meet face to face with fellow scientists from around the world!

Speakers and presenters at the meeting will represent:
• 94 companies and organizations
• 74 universities
• 34 countries worldwide

Your link to the grain science industry.

“The 2010 scientific program is built around the priorities set forward by the members of the organization. It fosters debate in new session formats such as Science Cafés and PosterTalks to broaden the impact of the science and insights presented at the meeting.”

Christophe Courtin
Katholieke Universiteit Leuven
2010 Annual Meeting Technical Program Planning Chair

“The AACC International Annual Meeting is the best place to obtain the latest cutting-edge science in cereals and related areas, present your research findings, and build relationships with colleagues. It is also the best place for students and young professionals to gain career development.”

Khalil Khan
North Dakota State University
AACC International President

Visit http://meeting.aaccnet.org for complete program, registration, and housing information.
Complete Program
Complete program information, including daily schedules and full session descriptions, is available online.

Abstracts
Abstracts for the 2010 AACC International Annual Meeting are published online as a printable PDF supplement to this issue of Cereal Foods World at www.aaccnet.org/cerealfoodsworld/tablesccontent.asp and in searchable format on the meeting website at http://meeting.aaccnet.org.

New! Scientific Session Formats
The 2010 AACC International Annual Meeting program will feature a blend of traditional symposia and technical sessions, along with the new Science Café and PosterTalk formats. These changes to the program are designed to facilitate discussion and scientific debate among attendees, speakers, and poster presenters. The meeting offers more scientific content and more time scheduled each day to attend the sessions.

Symposia
Symposia are aimed at optimal knowledge transfer through five regular 20-minute talks with room for topical questions.
2010 traditional symposia include:
• Best Student Research Paper Competition
• Celiac Disease: A Multidisciplinary Point of View
• Emerging and Persisting Food Hazards: Analytical Challenges and Socioeconomic Impact
• Grain-Based Food and Ingredient Safety in the Supply Chain
• The Impact of Climate Change on the Production and Utilization of Wheat and Rice
• New Milling and Pretreatment Technologies for Changing Functionality and Nutritional Profiles of Flours
• Recent Advances in Knowledge Related to Starch Synthesis and Structure

Science Café
New! Science Cafés consist of two-hour sessions set up to combine shorter talks or position talks with more time for debate and discussion.
2010 Science Cafés include:
• A Statistical Smorgasbord for Cereal Chemistry
• Assessment of Grain Quality: From Breeding to Store Shelf
• Bioengineering for Human Health
• Whole Grains Unraveled

Technical Session
Technical Sessions each feature 20-minute talks covering new scientific insights and technological advancements in the field.

PosterTalk
New! PosterTalk sessions consist of short talks, highlighting the main findings and take-home messages found on selected posters, followed by in-room poster viewing and discussion.
Premeeting Short Courses and Workshops

Short Course: Sugars: The Not-So-Simple Story  
Saturday, October 23 • 8:30 a.m. – 5:00 p.m.
Sugar comes in many simple and complex forms and understanding its impact is critical to the food processing industry. As consumption of sugar continues to rise and sugar finds its way into our diets in unprecedented quantities, experts from around the world are exploring sugar’s impact on our health, as well as its role in food processing and the marketplace. This course will cover market trends, regulatory implications, functionality of sweeteners, nonnutritive sweeteners, sensory implications, health aspects, and formulating low-sugar grain-based products.

Short Course: Enzymes in Grain-Based Products  
Saturday, October 23 • 8:30 a.m. – 5:00 p.m.  
Continues on Sunday, October 24, 8:30 a.m. – 12:00 p.m.
Enzymes are becoming increasingly important in grain-based products, including processed foods and fermentation ethanol, because of their impact on processing and on the final product. More information on this course is available at http://meeting.aaccnet.org as the program is developed.

Workshop: Healthy Grains: Implications of the Rheology of Digestive Processes  
Sunday, October 24 • 1:00 – 4:00 p.m.
The rheology of the human digestive system is critically important to many health and food phenomena, such as the physiological benefit of cereal fibers and the bioavailability of antioxidants. This workshop will present the state of the science regarding gut rheology as well as spark discussion on future paths of research. The ultimate objective is to gain consensus regarding common methods of analysis for sound evaluations of the health benefits of cereal foods.

Green Technology and Carbon Footprint—Impact on Food and Feed Processing  
Sunday, October 24 • 1:30 – 4:30 p.m.
As global warming concerns take center stage and fuel and energy costs remain volatile, food processors in North America and Europe are making efforts toward reducing environmental impact and decreasing the use of electricity, natural gas, coal, diesel fuel, and other conventional energy sources. This workshop focuses on the basics of carbon trading; regulatory issues and initiatives to track the carbon footprint in food, animal feed, and ethanol industries; and opportunities to reduce this footprint from raw materials to the final product.

About Savannah

Savannah is known for its historic architecture, southern hospitality, and beautiful city squares. The Savannah Convention Center sits on Hutchinson Island and is surrounded by the Savannah River. The Belles Ferry connects the island with mainland Savannah. The downtown district includes the Historic District, the Victorian Historic District, and 21 parklike squares that dot the city grid. This area, located just across the river from the Savannah Convention Center, is home to many fine restaurants, antique shops, art galleries, gift shops, and jewelers.

For more information on what to see and do in Savannah, visit http://savannahvisit.com.
You Asked. We Listened.
We’ve added more scientific content to choose from and more time scheduled each day to attend the sessions. The updated schedule gives you the opportunity to attend three full scientific sessions each day, allowing more time for educational content and scientific discussion with your peers.

**2010 Schedule-at-a-Glance (Preliminary—Subject to Change)**

**Saturday, October 23**

**Short Courses**
8:30 a.m. – 5:00 p.m. Sugars: The Not-So-Simple Story
8:30 a.m. – 5:00 p.m. Enzymes in Grain-Based Products (*continues on Sunday*)

**Sunday, October 24**

**Short Course**
8:30 a.m. – 12:00 p.m. Enzymes in Grain-Based Products (*continued from Saturday*)

**Premeeting Workshops**
1:00 – 4:00 p.m. Healthy Grains: Implications of Rheology of Digestive Processes
1:30 – 4:30 p.m. Green Technology and Carbon Footprint—Impact on Food and Feed Processing
4:30 – 5:00 p.m. *New!* Opening General Session Reception
5:00 – 6:00 p.m. *New Day and Time!* Opening General Session and Awards
6:00 – 9:00 p.m. *New Time!* Grand Opening Exhibition

**Monday, October 25**

7:00 – 8:30 a.m. Approved Methods Technical Committee Meetings
8:30 – 10:10 a.m. **Scientific Sessions**
10:40 a.m. – 12:20 p.m. **Scientific Sessions**
12:20 – 2:00 p.m. Lunch Break—Division Lunches, Poster Viewing
2:00 – 4:00 p.m. **Scientific Sessions**
4:00 – 7:00 p.m. Beer and Poster Viewing
Poster Authors Present (even-numbered posters, 4:30 – 5:30 p.m.)
2:30 – 4:30 p.m. Exhibition Open
Open Evening—Division Socials and Dinners

**Tuesday, October 26**

7:00 – 8:30 a.m. Approved Methods Technical Committee Meetings
8:30 – 10:10 a.m. **Scientific Sessions**
10:40 a.m. – 12:20 p.m. **Scientific Sessions**
12:00 – 2:30 p.m. Returning! Lunch with the Exhibitors and Poster Viewing
Poster Authors Present (odd-numbered posters, 1:15 – 2:15 p.m.)
2:30 – 4:30 p.m. **Scientific Sessions**
Open Evening—Division Socials and Dinners, Foundation Event

**Wednesday, October 27**

7:00 – 8:30 a.m. Approved Methods Technical Committee Meetings
8:30 – 10:10 a.m. **Scientific Sessions**
10:40 a.m. – 12:20 p.m. **Scientific Sessions**
12:30 – 2:00 p.m. Lunch Break—Division Lunches, ICC Luncheon
2:00 – 4:00 p.m. **Scientific Sessions**
4:15 – 5:30 p.m. Closing Session with Keynote Speaker Margaret Bath and Farewell Reception
Meeting Highlights

Sunday, October 24

Opening General Session Reception
4:30 – 5:00 p.m.
Gather with friends and colleagues before the Opening Session and enjoy a beverage. Drink ticket provided with registration.

Opening General Session
5:00 – 6:00 p.m.
Get updates on what your association is doing to further the advancement of grain science, help honor AACC Intl. members who have made significant contributions to the field of grain science, and see who will win the William F. Geddes Memorial Award. One drink ticket is provided during the reception.

Grand Opening Exhibition
6:00 – 9:00 p.m.
Greet old friends, make new acquaintances, and visit with more than 100 of the industry’s leading suppliers during this casual and festive event. Light appetizers and beverages will be served.

Monday, October 25

Approved Methods Technical Committee Meetings
7:00 – 8:30 a.m.
Committee meetings also take place on Tuesday, October 26, and Wednesday, October 27.
Did you know that anyone can attend a committee meeting at the AACC International Annual Meeting? Just drop in! AACC Intl. committee members tackle important issues and influence future annual meeting content. In short, committee members make things happen!

Student Product Development Competition
Presentations: 10:00 a.m. – 1:00 p.m.
Student teams submitted a new product containing at least one major cereal ingredient. Five teams have been chosen to present at the meeting and cash prizes will be awarded to the top three teams. The top five teams will participate in this poster, oral, and product sampling session.

Exhibits with Beer and Poster Viewing
4:00 – 7:00 p.m.
Authors present from 4:30 to 5:30 p.m. (even-numbered posters)
Grab a beer, iced tea, or lemonade and visit with industry suppliers at their exhibits, talk with poster authors, or shop at the AACC Intl. Marketplace.

Tuesday, October 26

Returning! Lunch with the Exhibitors and Poster Viewing
12:00 – 2:30 p.m.
Authors present from 1:15 to 2:15 p.m. (odd-numbered posters)
Grab a complimentary lunch and continue the networking as you meet with industry suppliers and talk with poster authors.

2:30 – 5:00 p.m.
Late 2010 will likely see a perfect storm in the regulatory and legislative realm of the food and beverage business. The dietary guidelines will issue; the Obama family effort on childhood obesity will take shape; the FDA has issued warning letters as they enforce food safety/regulation; further guidance with regard to sodium is anticipated; and the FTC is still working on protecting children via advertising. In addition, the U.S. Congress will conclude their session in preparation for elections and we will know which legislative efforts have passed. In this Hot Topic Session, experts in the area of regulation and legislation will provide both a summary of what has taken place and a forecast of what’s to come. This panel discussion, moderated by Barbara Heidolph, ICL Performance Products LP, will also provide attendees with the opportunity to ask the panel questions.

Introduction — Barbara Heidolph, principal, ICL Performance Products LP, St. Louis, MO, U.S.A.
Latest news on government nutrition — Judi Adams, president, Grain Foods Foundation, Ridgway, CO, U.S.A.
Nutrition and obesity issues on the forefront — Lee Sanders, senior vice president, government relations and public affairs, American Bakers Association, Washington, DC, U.S.A.
Update on food safety regulations — Jane DeMarchi, director of government relations, North American Millers’ Association, Washington, DC, U.S.A.
Forecast for food marketing enforcement and policy: FDA, FTC, and the states — Sarah Roller, partner and chair, food and drug law practice, Kelley Drye & Warren LLP, Washington, DC, U.S.A.

More Hot Topic Sessions will be announced at http://meeting.aaccnet.org as the program develops.

AACC Intl. Foundation Party for a Purpose: Taste of Savannah Pub Crawl
7:00 – 9:00 p.m.
This custom tour is unlike any other offered, providing a glimpse of why Savannah has been noted as one of the most haunted cities in the United States. Hear grand stories of Savannah’s history along with some interesting ghost tales as we walk to three pubs and enjoy a sample signature drink and appetizers at each. This event supports the AACC International Foundation’s scholarship program. Preregistration is required. You must be 21 years of age to participate.
Wednesday, October 27

Closing Session with Keynote Speaker and Farewell Reception
4:15 – 5:30 p.m.

Keynote Presentation: Challenges Facing the Cereal Processing Industry and How Cereal Science Can Improve the Lives of the World’s Consumers

Keynote speaker Margaret Bath, vice president of research, quality, and technology at Kellogg Company, will discuss challenges for the cereal processing industry. Consumers have increasingly become aware of the relationship between diet and health. Today, nutrition is at the forefront of their food purchase decisions. Additionally, with the obesity epidemic on the rise, government agencies have taken a more active role in health intervention through consumer education and regulations related to food guidelines and claims. An emphasis on plant-based foods is driven by the phytochemicals they contain and the desire to increase fiber intake, which is lacking in many diets. The cereal processing industry in particular has an important role to play in improving the lives of the world’s consumers.

Immediately following the closing session, join colleagues and friends at the farewell reception for conversation, light snacks, and beverages.

Division, Section, and Alumni Meetings and Events

Monday, October 25

12:30 – 2:00 p.m.  Engineering & Processing Division Meeting and Lunch*
12:30 – 2:00 p.m.  Milling & Baking Division Meeting and Networking Luncheon*
12:30 – 2:00 p.m.  Nutrition Division Meeting and Luncheon*
12:30 – 2:00 p.m.  Rice Division Lunch*
2:00 – 3:30 p.m.  Student Division Business Meeting
5:15 – 8:00 p.m.  Biotechnology Division Meeting and Dinner*
6:00 – 6:30 p.m.  Cereals&Europe Section Meeting
7:00 – 9:00 p.m.  Cereals&Europe Section Dinner*
7:00 – 11:00 p.m.  Student Division Social and Dinner*

Tuesday, October 26

7:00 – 8:00 a.m.  Cincinnati Section Meeting and Breakfast
7:00 – 8:30 a.m.  Education Division Meeting
4:30 – 5:30 p.m.  Carbohydrate Division Meeting
4:30 – 5:30 a.m.  Protein Division Business Meeting
4:30 – 5:30 p.m.  Young Professionals Event*
4:45 – 6:00 p.m.  Iowa State University & Friends Reception*
5:30 – 7:00 p.m.  Protein Division Social*
6:30 – 9:00 p.m.  Carbohydrate Division Dinner*

Wednesday, October 27

7:00 – 8:00 a.m.  Kansas State University Breakfast*
7:00 – 8:30 a.m.  North Dakota State University Alumni and Friends Breakfast*
12:30 – 2:00 p.m.  Rheology Division Meeting and Luncheon*

*Ticket required

Reserve Your Tee Time Now!

AACC International has negotiated discount fees and reserved tee times for attendees at Savannah’s only PGA-tour-recognized course, the Club at Westin Savannah Harbor. Tee times start at 7:30 a.m. and run through 8:51 a.m. This is not an AACC International-organized event, so you must reserve your tee times directly through the club. Visit http://meeting.aaccnet.org/cityTrave/Golf.cfm for more information.
Register today and join us at the annual meeting in Savannah! Registration may be completed online, via fax, or via mail. For complete information, as well as printable PDFs of the registration brochure and the registration form, visit http://meeting.aaccnet.org.

Registration includes all sessions, posters, exhibition, Opening General Session Reception, Grand Opening Exhibition, Tuesday Lunch, and Farewell Reception. The printable version of the registration form is available on the annual meeting website: http://meeting.aaccnet.org.

Registration Fees

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* Presenter Rates—Reduced presenter registration fees are offered for special sessions (symposia), oral technical, and poster presenters.

** Special Savings for Nonmembers—Become a member when you register for the annual meeting and qualify for exclusive savings. You’ll receive the benefits of membership and full registration for the meeting, all for less than the cost of registering as a nonmember. This offer is not valid for current members or those who have been members within the past 12 months.

*** Exhibitor Registration—Each table-top exhibit includes one free exhibitor registration. Additional exhibitor registrations may be purchased.

Cancellation/Refund Policy

Registration cancellations must be made in writing and received by AACC Intl. no later than September 14, 2010. Cancellations received by this date are subject to a $125 processing fee; ticketed events will be fully refunded. Ticketed events and meeting registration cancellations received after September 14, 2010, are not subject to a refund.

Hotel Reservations

Hotel reservations for the annual meeting MUST be made through Savannah CVB Housing Bureau. Savannah CVB Housing Bureau offers an easy and convenient way to choose the hotel that best meets your needs. Reservations will be accepted online and by phone. The special discounted hotel rates for the meeting are not offered if you call the hotel directly.

Savannah CVB Housing Bureau

Internet: http://meeting.aaccnet.org/reghotel
Telephone: +1.912.644.6426
Inform the operator that you are attending the AACC International Annual Meeting.

Westin Savannah Harbor Golf Resort & Spa
Adjacent to the convention center.

Discounted Rates: Standard Single/Double: $199
Additional Person(s): $25/person
Plus 13% tax + $1.75 city occupancy tax/night (subject to change)

Amenities and Services: Complimentary high-speed internet in rooms; complimentary use of fitness room, steam room and sauna; heated outdoor pool; golf course; and Westin Heavenly Spa

Hyatt Regency Savannah
Discounted Rates: Standard Single/Double: $199
Additional Person(s): $25/person
Plus 13% tax + $1 city occupancy tax/night (subject to change)

Amenities and Services: Riverfront loading access to convention center; premier downtown location; complimentary high-speed internet in rooms; complimentary use of fitness room; in-room safe; and iHome docking station in all guest rooms

Marriott Savannah Riverfront
Discounted Rates: Single/Double: $195
Additional Person(s): $20/person
Plus 13% tax + $1 city occupancy tax/night (subject to change)

Amenities and Services: Riverfront loading access to convention center; complimentary high-speed internet in rooms; complimentary use of fitness room, heated outdoor pool; indoor pool; and Magnolia Spa

Holiday Inn Express Historic District

Discounted Rates: Single/Double: $169
Additional Person(s): $10/person
Plus 13% tax + $1 city occupancy tax/night (subject to change)

Amenities and Services: Complimentary deluxe continental breakfast; complimentary high-speed internet in rooms; in-room mini refrigerator and microwave; complimentary use of fitness room; and heated outdoor pool
Exhibit Hall Hours

Sunday, October 24  6:00 – 9:00 p.m.  Grand Opening Exhibition
Monday, October 25  10:00 a.m. – 4:00 p.m.  Poster Viewing
             4:00 – 7:00 p.m.  Exhibits with Beer and Poster Session
             4:30 – 5:30 p.m.  Even-Numbered Poster Authors Present
Tuesday, October 26  8:00 a.m. – 2:30 p.m.  Poster Viewing
             12:00 – 2:30 p.m.  Lunch with the Exhibitors
             1:15 – 2:15 p.m.  Odd-Numbered Poster Authors Present

Exhibitors at the 2010 AACC International Annual Meeting

The following is a preliminary list of exhibiting companies who have reserved space (at the time this issue went to print). For ongoing updates, visit [http://meeting.aaccnet.org](http://meeting.aaccnet.org).

*Indicates an AACC Intl. Corporate Member

21st Century Grain Processing*
ADM Milling Co.*
AHD International
AIB International*
ANKOM Technology*
Arla Foods Ingredients*
Baker Perkins Inc.*
BENEO-Orafti*
BIPEA
Blue Diamond Growers
Blue Planet Foods*
Brabender GmbH & Co. KG*
Briess Malt & Ingredients Company*
Brookfield Engineering Laboratories U.S.A.*
Bruker Optics
Buhler Inc.*
Bunge Milling*
Bunge Oils*
Butter Buds Food Ingredients*
Calibre Control International Ltd.*
California Natural Products*
California Raisin Marketing Board*
Can-Oat Milling*
Caravan Ingredients*
Caremoli USA Inc.*
Carni Flavors & Fragrance Co., Inc.*
CE Elantech*
CEREX AG
CHOPIN Technologies*
Church & Dwight Co., Inc.*
CII Laboratory Services*
Clextral Inc.
Colloides Naturels Inc.*
CPM Wolverine Proctor
C. W. Brabender Instruments, Inc.*
Dakota Specialty Milling, Inc.*
Danisco U.S.A. Inc.*
David Michael & Co. Inc.*
Domino Specialty Ingredients
DSM Food Specialities USA, Inc.
Elementar Americas
Envirologix Inc.
Enzyme Development Corporation*
Eurofins Scientific, Inc.*
Farmer Direct Foods, Inc.
Fiberstar Inc.
Firmenich Inc.*
FONA International, Inc.*
Fortitech Inc.*
FOSS North America Inc.*
Gamay Foods
Glanbia Nutritional
Gold Coast Ingredients, Inc.*
Golden Peanut Company
Grain Millers Inc.*
Grain Processing Corporation*
Grains for Hope
Granotec North America*
Hesco Inc./Dakota Organic Products*
ICL Performance Products LP*
Innophos, Inc.*
International Fiber Corporation
J. Rettenmaier U.S.A. LP*
Lallemand Baking Solutions*
Matsutani America, Inc.*
McCormick & Company, Inc.*
Medallion Labs/General Mills Inc.*
Megazyme International Ireland Ltd.*
The Mennel Milling Company*
Merlin Development, Inc.
MGP Ingredients, Inc.
Mother Murphy’s Laboratories
National Starch Food Innovation
Navas Instruments LLC*
Northern Crops Institute
NP Analytical Laboratories*
Nutraceuticals World
Oxford Instruments
Palsgaard Incorporated*
Penford Food Ingredients Co.*
Perten Instruments AB*
Perten Instruments, Inc.*
PGP International*
Prayon Inc.
Pizzey’s Nutritional
Primera Foods
Quali Tech, Inc.*
R-Biopharm, Inc.*
Research Products Company*
Riviana Foods Inc.*
Roha Food Colors
Romer Labs Inc.
rttech Laboratories
Siemer Specialty Ingredients
Sosland Publishing Co.
SPEX SamplePrep LLC*
SunOpta Ingredients Group*
Synrise Inc.*
Target Flavors
Tate & Lyle North America*
Texture Technologies Corporation*
Thymly Products, Inc.
TIC Gums, Inc.*
Valley Fig Growers
Wenger Manufacturing, Inc.*
Wild Flavors Inc.
The Wright Group*

Exhibit, Sponsorship, and Program Book Advertising Information:

http://meeting.aaccnet.org/exhibition/default.cfm

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