Barbara Heidolph Named 2010 Recipient of the William F. Geddes Memorial Award

Recently, AACC Intl. presented the 2010 William F. Geddes Memorial Award to long-time member Barbara Heidolph (pictured left). Heidolph, a technical service principal with ICL Performance Products LP, received the award at the association’s annual meeting held in Savannah, GA, U.S.A., October 24–27, 2010.

Since first joining AACC Intl., Heidolph has actively and zealously served the association as past chair of the board and president.

“AACC International is my professional organization. I value the relationships that I have developed over the years, the knowledge that I have gained, and the leading-edge technology that I have been kept aware of,” said Heidolph. “It is amazing that the leading experts in the industry are involved and available and open to working and interfacing with all of the members. AACC Intl. provides a forum for discussion, consensus, and collaboration. The organization is diverse and has many opportunities for members to get involved or to create new areas of focus.”

In her more than 30 years in the industry, Heidolph has conducted research with bakery, beverage, dairy, and meat applications of food phosphate products. Currently, her interests within the grain and baking industry include sodium reduction, formulating for health and wellness, chemical leavening and formulation of products which use chemical leavening, food safety and third-party audits, and development of methods. In fact, she helped to organize and contributed to recent Hot Topic Sessions at this year’s annual meeting addressing many of these areas.

Heidolph recalled attending her very first AACC Intl. Annual Meeting, noting that she remembered the clues being read for the Geddes Award recipient and that this recipient was someone whom everyone looked up to for their involvement and leadership.

“I have always attended the session when that person was recognized and been impressed with their contributions and grateful for their willingness to serve. So, this year, when they got to a clue that pointed in my direction, I had a feeling first of disbelief. Then, there was that feeling of ultimate gratification. Recognition for my contributions and activities is a bonus. I love what I do for the organization and my industry. It was extra special to get recognized. What a complete thrill and reward!”

Each year, the Geddes Memorial Award is given in recognition of the leadership and dedication of the late William F. Geddes who served AACC Intl. as president and vice president, and served Cereal Chemistry as editor-in-chief. The award was established to honor an individual member and to emphasize the importance of his or her contributions to the work of the society and outstanding service and devotion to the principles and objectives of the association and its members. One of the association’s highest honors, the award acknowledges a member whose work and commitment to the association are extraordinary.

AACC Intl. is proud to honor Heidolph as the 47th recipient of this award for her outstanding contributions and her dedication to the association. Congratulations, Barbara!

James D. Wideman Named 2010 Stanley Watson Awardee

The Engineering and Processing Division recently announced that James D. Wideman was named the 2010 Stanley Watson Awardee for his outstanding service to the corn wet milling industry. Wideman served as a process engineer and director, international engineering, at A. E. Staley Manufacturing, and president and owner of Maize Associates, Inc. This award is being conferred posthumously to Wideman, who passed away on May 1, 2005.

Third International C&E Spring Meeting—Key Consumer Drivers to Healthy and High-Quality Cereal Products

Cereals&Europe, the European section of AACC International, and the German Research Center for Food Chemistry (DFA) announce the 3rd International Spring Meeting 2011 to be held April 11–13, 2011, on the campus of the University of Munich in Freising-Weihenstephan, Germany. Growing interest in cereals and cereal products puts high demands on technological and sensory characteristics. In other words: healthy food has to be tasty to be accepted by the consumer. Therefore, the Spring Meeting 2011 focuses on technological and sensory aspects of cereals and cereal products. Peter Koehler, member of the local organizing committee, notes that “The C&E Spring Meeting 2011 will cover these topics by providing cutting-edge science presented by leading experts from industry and the academic world.” Keynote speakers, among others, include Peter Schieberle, director of the German Research Center for Food Chemistry; Jan Delcour, Katholieke Universiteit Leuven in Belgium; Thomas Hofmann, chair of food chemistry and molecular sensing at the Technical University, Munich; Kaisa Poutanen, Technical Research Centre of Finland; and Elke Arendt, University College Cork.

As a satellite activity, the HEALTH-GRAIN Forum will conduct a meeting in conjunction with the conference. The registration form is available at www.springmeeting2011.de. By registering by February 19, 2011, the registration fee is 420 Euro for members and 490 Euro for non-members. After this date, the fee will be 520 Euro for members and 590 Euro for non-members. Students pay 250 Euro for the early registration and 300 Euro afterward. Abstracts must be submitted by January 14, 2011.
Details Announced for 10th European Young Cereal Scientists and Technologists Workshop

On behalf of Cereals&Europe (C&E), the University of Helsinki, and the Technological Research Centre of Finland (VTT), we are pleased to invite you to attend the 10th European Young Cereal Scientists and Technologists Workshop (EYCSTW). The workshop will be held at the Viikki Campus May 23–25, 2011, in Helsinki, Finland. The hosting team will be the Cereal Technology Group (CTG) of the University of Helsinki. The CTG has two main research lines: cereal dietary fiber, such as beta-glucan and its physicochemical properties and stability; and cereal proteins and their hydrolysis, particularly gluten-free foods and celiac disease. The CTG has recently organized conferences relating to these subjects (e.g., GF10 and Dietary Fiber 2006). The main emphasis of VTT’s research in the cereals field is on dietary fiber and whole grain technology, and VTT is developing technologies for fractionation and enzymatic and microbial treatments of cereals. The scientific program of the workshop will be built up by the oral and poster presentations by the participants of the workshop. Young researchers are encouraged to submit an abstract (poster or oral presentations). In the program, five minutes will be given for poster presentations, 10 minutes for an oral presentation about a project that has just started, and 15 minutes for an oral presentation for projects that are well under way or (nearly) finished. Each presentation will be followed by five minutes of discussion. Presentations on any cereal-related topic are welcome. The presentations will be grouped into three or four scientific sessions according to the submitted abstracts. Registration fees are kept at a minimum. These fees are €250 (C&E members) or €262 (non-C&E members). Registration fees include accommodations, book of abstracts, meals, and social events. The deadline for registration and abstract submissions is March 24, 2011. Instructions for abstract submission, travel and accommodation information, an abstract template and registration form, and guidelines for poster and presentation preparations will be available soon on the C&E website at www.cerealsandeurope.net.

Welcome Corporate Members

<table>
<thead>
<tr>
<th>Bepex International LLC</th>
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<tbody>
<tr>
<td><strong>Contact:</strong> Peter Koenig</td>
</tr>
<tr>
<td>333 NE Taft Street</td>
</tr>
<tr>
<td>Minneapolis, MN, U.S.A. 55413</td>
</tr>
<tr>
<td><strong>Phone:</strong> +1.612.331.4370</td>
</tr>
<tr>
<td><strong>Fax:</strong> +1.612.627.1444</td>
</tr>
<tr>
<td><strong>E-mail:</strong> <a href="mailto:pkoenig@bepex.com">pkoenig@bepex.com</a></td>
</tr>
<tr>
<td><strong>Website:</strong> <a href="http://www.bepex.com">www.bepex.com</a></td>
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Bepex International, founded in the early 1900s, is a global provider of process systems equipment and engineering services. Our expertise spans agglomeration, compaction, thermal processing, size reduction, and mixing. Our technical center performs feasibility studies and machine or full-process testing, including small-scale production, to aid all aspects of customer product development.

National Manufacturing

| **Contact:** Dan Moore |
| Division of TMCO Inc. |
| Lincoln, NE, U.S.A. 68508-2935 |
| **Phone:** +1.402.476.0013 |
| **Fax:** +1.402.742.2232 |
| **E-mail:** dmoore@tmcoinc.com |
| **Website:** www.national-mfg.com |

Since 1939, National Mfg. has been supplying analysis equipment to the food science and production industry worldwide. Equipment items include the Risograph, Mixograph, 10–200-g dough mixers, fermentation cabinets, several models of test baking ovens, a set of small dough sheeting rolls, and a three-roll molder suitable for pup loaves. In 2010, National Mfg introduced the Insectograph and a three-row color sorter to the product list.

New Members

<table>
<thead>
<tr>
<th>AbuHammad, Wesam</th>
<th>graduate research assistant, North Dakota State Univ, Fargo, ND, U.S.A.</th>
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<tbody>
<tr>
<td>Ahuja, Geetika</td>
<td>Univ of Saskatchewan, Saskatoon, SK, CANADA</td>
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<tr>
<td>Arasaki, Leticia Harumi</td>
<td>Yoki Alimentos, S Bernardo Do Campo, SP, BRAZIL</td>
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<tr>
<td>Aravind, Nisha</td>
<td>Univ of New England, Sydney, NSW, AUSTRALIA</td>
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<tr>
<td>Aroeot, Jayashree</td>
<td>associate professor, University of New South Wales, Sydney, NSW, AUSTRALIA</td>
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<tr>
<td>Asif, Muhammad</td>
<td>Texas A&amp;M Univ, College Station, TX, U.S.A.</td>
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<tr>
<td>Baer, Shirley J.</td>
<td>quality manager, Bartlett Milling Co., Coffeyville, KS, U.S.A.</td>
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<tr>
<td>Bell, Connie</td>
<td>director of food safety, Clif Bar &amp; Company, Emeryville, CA, U.S.A.</td>
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<tr>
<td>Belloia, Stefania</td>
<td>project manager, Buhler AG, Henau, SWITZERLAND</td>
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<tr>
<td>Belu, Paula</td>
<td>senior food technologist, baking, Nestle USA, Solon, OH, U.S.A.</td>
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<td>Betz, Reinhold</td>
<td>Singen, GERMANY</td>
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<td>Biffin, Evelin</td>
<td>Dipl-Ing, economist, Evelin Biffin Consulting, Hamburg, GERMANY</td>
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<tr>
<td>Boux, Gina L.</td>
<td>technician, Canadian International Grains Institute, Winnipeg, MB, CANADA</td>
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<td>Bracht, Cissa</td>
<td>GrainSolutions, Maringa, BRAZIL</td>
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<tr>
<td>Brutlag, Andrew</td>
<td>QC manager, Farmers’ Rice Cooperative, West Sacramento, CA, U.S.A.</td>
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<td>Calingacion, Mariafe</td>
<td>Intl. Rice Research Inst., Los Banos, PHILIPPINES</td>
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<td>Chandra-Hioe, Maria Veronica</td>
<td>Ph.D. candidate, Univ of New South Wales, Wahroonga, NSW, AUSTRALIA</td>
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<tr>
<td>Channaiah, Lakshmikantha</td>
<td>post-doctoral researcher and manager, Kansas State Univ, Manhattan, KS, U.S.A.</td>
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<td>Charoen, Ratchane</td>
<td>Univ of Massachusetts, Amherst, MA, U.S.A.</td>
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<td>Chen, Gong</td>
<td>Reynolds American, Winston Salem, NC, U.S.A.</td>
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<tr>
<td>Chen, Ming-Hsu</td>
<td>graduate student, Univ of Illinois, Urbana-Champaign, Urbana, IL, U.S.A.</td>
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<tr>
<td>Cho, Seungwoo</td>
<td>Iowa State Univ, Ames, IA, U.S.A.</td>
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<td>Chomporoorat, Pavalee</td>
<td>Stillwater, OK, U.S.A.</td>
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<tr>
<td>Chuy, Silvia</td>
<td>product development scientist, Kellogg Co., Battle Creek, MI, U.S.A.</td>
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<tr>
<td>Cisse, Fatimata</td>
<td>graduate student, Purdue Univ, West Lafayette, IN, U.S.A.</td>
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<tr>
<td>Cooper, Nora</td>
<td>senior food technologist, Tyson Mexican Original, Fayetteville, AR, U.S.A.</td>
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<tr>
<td>Croucher, Derek C.</td>
<td>technical director, Morning Foods Ltd., Crewe, UNITED KINGDOM</td>
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<td>Curic, Duska</td>
<td>Univ of Zagreb, Zagreb, CROATIA</td>
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<tr>
<td>Dahl, Dawn</td>
<td>scientist, Grain Processing Corp., Muscatine, IA, U.S.A.</td>
</tr>
</tbody>
</table>
Dar, Yadunandan L., applications technology manager, National Starch, Bridgewater, NJ, U.S.A.
Der, Tanya, manager of food innovation and marketing, Pulse Canada, Winnipeg, MB, CANADA
DeWitt, Douglas J., vice president, Bay State Milling, Quincy, MA, U.S.A.
Dhital, Sushil, Univ of Queensland, St. Lucia, Brisbane, QLD, AUSTRALIA
Eastwood, Kelly, NPD projects manager, Hubbard Foods Ltd., Auckland, NEW ZEALAND
Edwards, Tim, quality assurance manager, Mennel Milling Co. of Virginia Inc., Roanoke, VA, U.S.A.
Feinberg, Steven, president, Mid-America Food Sales Ltd., Northbrook, IL, U.S.A.
Frohlich, Peter, technical specialist, pulses, Canadian International Grains Inst., Winnipeg, MB, CANADA
Fukudome, Shinichi, Nishin Seifun Group Inc., Fugimino-City, Saitama, JAPAN
Funk, Carola, Hamburg, GERMANY
Gennrich, Matthew A., food scientist, Cargill Bakery Technology, Plymouth, MN, U.S.A.
Gibson, Kyle, food scientist, Kerry Ingredients & Flavours, Beloit, WI, U.S.A.
Gillespie, Mary O'Meara, director of quality and regulatory, Grain Millers Inc., Eden Prairie, MN, U.S.A.
Goh, Aaron (Suk Meng), senior manager, quality, 21st Century Grain Processing, Inc., Fremont, NE, U.S.A.
Goh, Aaron (Suk Meng), senior manager, quality, 21st Century Grain Processing, Inc., Fremont, NE, U.S.A.
Goh, Aaron (Suk Meng), senior manager, quality, 21st Century Grain Processing, Inc., Fremont, NE, U.S.A.
Goh, Aaron (Suk Meng), senior manager, quality, 21st Century Grain Processing, Inc., Fremont, NE, U.S.A.
Green, Daniel, senior principal engineer, General Mills, Minneapolis, MN, U.S.A.
Gu, Bon-Jae, Konjuo Natl Univ, Choongnam, SOUTH KOREA
Halden, Jonas, senior dough technologist, Nestle R&D, Solon, OH, U.S.A.
Han, Jung Sook, senior researcher, Samyang Genex Corp, Incheon, KOREA
Headlee, Brandon, ConAgra Mills, Omaha, NE, U.S.A.
Heishman, Adam, Fremont, NE, U.S.A.
Hindaya, Addis A., Norwegian Univ of Life Sciences (UMB), As, NORWAY
Hiner, Mary E., account manager, Summit, NJ, U.S.A.
Hirte, Anita, Dipl Ing,Wageningen Univ, Zeist, NETHERLANDS
Horton, Joe, Dakota Specialty Milling, Fargo, ND, U.S.A.
Huang, Yu-Ping, Natl Taiwan Univ, Taipei City, TAIWAN REP OF CHINA
Ie, Pauline, M.Sc. candidate in food science, Ohio State Univ, Columbus, OH, U.S.A.
Jackson, Eric F., technical services supervisor, 21st Century Grain Processing, Kansas City, MO, U.S.A.
Jaiswal, Sarita, post-doctoral fellow, Univ of Saskatchewan, Saskatoon, SK, CANADA
Johal, Malcolm, Novozymes North America, Franklin, NC, U.S.A.
Jones, Stuart D., technical controller, Warburtons Limited, Bolton, Lancashire, UNITED KINGDOM
Jurassis, Dave, product quality technical support, ConAgra Foods, Martins Creek, PA, U.S.A.
Katz, Jodi, product performance manager, Siemer Milling Co., Teutopolis, IL, U.S.A.
Kim, Hee-Young, Korea Univ, Seoul, SOUTH KOREA
Kizionsas, Alecia M., graduate student, USDA ARS, Pullman, WA, U.S.A.
Koenig, Peter, industry development manager, BepeX International LLC, Minneapolis, MN, U.S.A.
Kojima, Hironobu, Nippon Flour Mills Co. Ltd, Tokyo, JAPAN
Kyro, Rachel R., Univ of Minnesota, Twin Cities, Byne, MN, U.S.A.
LaRue, Edward, scientist, Post Foods LLC, Battle Creek, MI, U.S.A.
Laurich, Peter, head of application, Erlebacher Backwaren GmbH, Grossgerau, GERMANY
Lawrence, Jeremy, QA manager, Bay State Milling Co., Wichita, KS, U.S.A.
Livingston, Andrew, application specialist, DSM Food Specialties, Delft, NETHERLANDS
Lund, Cynthia, creative leader, Cargill Integrated Bakery Resources, Lake Oswego, OR, U.S.A.
Luo, Zhiang, associate professor, South China Univ of Technology, Guangzhou, PEOPLE’S REP OF CHINA
Lutz, Joseph, General Mills, LeSueur, MN, U.S.A.
Lyon, Joan, nutritionist, USDA CNPP, Accident, MD, U.S.A.
Masey O’Neill, Helen, research manager, AB Vista, Marlborough, UNITED KINGDOM
McKim, Brian, Chelsea Milling Co., Chelsea, MI, U.S.A.
Melnik, John P., graduate research assistant/student, University of Guelph, Guelph, ON, CANADA
Miesner, Abigail M., quality engineering manager, Semo Milling LLC, Scott City, MO, U.S.A.
Moline, Jill, senior manager, quality, Valero Renewable Fuels, Fort Dodge, IA, U.S.A.
Molle, Taryn-Lisa, technical projects manager, Natl Brands Ltd, Isando, REP OF SOUTH AFRICA
Morgan, Russell, lab manager, Cotecna Inspection Inc., Houston, TX, U.S.A.
Muller-Thym, Harry, president, Thymly Products Inc., Colora, MD, U.S.A.
Murakami, Koji, manager, Nissin Flour Milling Inc., Tokyo, JAPAN
Neal, Greg, president, advanced testing laboratory, Cincinnati, OH, U.S.A.
Norvell, Emma, project management, Lantmannen Food R&D AB, Malmo, SWEDEN
Norkus, Norajean, Mountain/Southern States & Canada account manager, Inst of Food Technologists, Chicago, IL, U.S.A.
Park, Hyuk Sang, post-doctoral fellow, Univ of Guelph, Guelph, ON, CANADA
Park, Jongtae, Iowa State Univ, Ames, IA, U.S.A.
Patial, Pradip Subhash, Algal India Pvt LTD, Kolhapur, INDIA
Patioo, Jairo, Medellin, AM, COLOMBIA
Peet, Harold, Kraft Foods, East Hanover, NJ, U.S.A.
Philipsen, Mia, application specialist, Danisco A/S, Brabrand, DENMARK
Ramos, Oscar, graduate research assistant, Kansas State Univ, Manhattan, KS, U.S.A.
Randall, Joan, senior research associate, Kemin Food Technologies Inc., Des Moines, IA, U.S.A.
Rangarajan, Jaganmohan, senior scientist, Indian Inst of Crop Processing Technology, Thanjavur, Tamil Nadu, INDIA
Reitz, Debra, food technologist, Cargill Flavor Systems, Cincinnati, OH, U.S.A.
Robles, Alexandra, food engineer, ITESM, Monterrey, MEXICO
Robles, Efrain, M.S., Industrias Centli S.A. DE C.V., Los Mochis, Sinaloa, MEXICO
Ron, Eyal, chief technical officer, Gelesis Inc., Boston, MA, U.S.A.
Ruhlman, Maria D., product development scientist, the Kellogg Co., Battle Creek, MI, U.S.A.
Rutz, Daniel, professor, Univ Federal de Pelotas, Pelotas, RS, BRAZIL
Samala, Aditya, Mississippi State Univ, Starkville, MS, U.S.A.
Sanders, Thomas, Bluesky technologist, Mission Foods Europe, Coventry, UNITED KINGDOM
Sarawong, Chonthira, Inst of Food Technology, Vienna, AUSTRIA
Schneider, Jen, St. Cloud, MN, U.S.A.
Schnicker, Bruce J., strategy and operations lead, Monsanto, St. Louis, MO, U.S.A.
Schoenlechner, Regine, university assistant, Univ of Natural Resources & Life Sciences, Vienna, AUSTRIA
Schorn, Stephen, national account manager-baking enymes, DSM Food Specialities USA Inc., South Bend, IN, U.S.A.
Scott, Leonard J., Singapore, SINGAPORE
Shaffer, Kimberlee, Monsanto, Ankeny, IA, U.S.A.
Show, Kevin, QA director, Bama Companies Inc., Tulsa, OK, U.S.A.
Shukri, Radiah, Kansas State Univ, Manhattan, KS, U.S.A.
Signor, Mistelle, quality assurance manager, Bay State Milling Co., Indiantown, FL, U.S.A.
Singh, Vineeta, R&D cereal technologist, Beech-Nut Nutrition Corporation, Amsterdam, NY, U.S.A.
Skorge, Rob, principal chemist, National Star LLC, Bridgewater, NJ, U.S.A.
Sompong, Rutrada, Ph.D. student, Univ of Natural Resources & Life Sciences, Vienna, AUSTRIA
Sprouse, Janet G., executive director of research and development, Donatos, Columbus, OH, U.S.A.
Stahl, Brenda S., director of microbiology, AIB International, Raleigh, NC, U.S.A.
Strobbe, Lambertus G., sales, DSM Food Specialties, Delft, NETHERLANDS
Sui, Zhongquan, Purdue Univ, West Lafayette, IN, U.S.A.
Tatiana, Schneider, Moscow, RUSSIA
Taylor, Kevin, global C+D manager, Procter & Gamble, Mason, OH, U.S.A.
Tovborg, Morten, senior scientist, Novozymes, Bagsvaerd, DENMARK
Tyler, Narelle M., technical research scientist, Manildra Flour Mills, Manildra, NSW, AUSTRALIA
Urbina, Rene, Molino Central Helvetia S.A., Guatemala C.A., GUATEMALA
Uzunalioglu, Dilek, senior associate, National Star LLC, Bridgewater, NJ, U.S.A.
Valgursky, Lisa, senior account manager, DSM North America, Acworth, GA, U.S.A.
Vamadevan, Varatharajan, graduate student, Memorial Univ of Newfoundland, St John’s, NF, CANADA
Vandoust, Azadeh, Univ of Guelph, Guelph, ON, CANADA
Vericel, Gregory, Lab Synergy, Goshen, NY, U.S.A.

Sales Representative for the Midwest Territory
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