

## Ready! Set! Match!

Gain career guidance, grow your confidence, and connect with new contacts within grain science throughout the year with the AACC Intl. Mentoring Program. Protégés can expect help with career development, encouragement, and honest advice. Mentors provide insight and support to members who may be new to our field. Sign up for the 2011 program, matching mentors and protégés for a year-round experience, by filling out a quick, easy survey by August 19.

Visit [www.aaccnet.org/membership/mentor](http://www.aaccnet.org/membership/mentor) for more details.



## Pacific Northwest Section Announces 2011 Student Travel Awards

The AACC Intl. Pacific Northwest Section has announced the 2011 recipients of the AACC Intl. Pacific Northwest Section Student Travel Awards: **Daniel Ramseyer** (advisor: **Craig Morris**), WSU School of Food Science, USDA-ARS Western Wheat Quality Lab (currently employed at ConAgra Foods); and **Teepakorn Kongraksawech** (advisor: **Andrew Ross**), Departments of Crop and Soil Science and Food Science and Technology, Oregon State University. Each has been awarded \$200 to aid in traveling to the 2011 AACC Intl. Annual Meeting in Palm Springs, CA. The section would like to thank Carl Hosoney for his help in selecting these abstracts and the members of the PNW Section for participating.



*Pacific Northwest Section*

## Milling & Baking Division Holds Spring Technical Conference in the Mill City



The AACC International Milling & Baking Division held its annual Spring Technical Conference May 18–20, 2011, in Minneapolis, MN. The theme of the conference was Field to Mill to Oven—Meeting the World’s Food Demands. The two-day conference began with a golf tournament at Legends Golf Club, followed by the scientific program, during which 64 attendees heard presentations on a variety of

topics. Presentations included “Traditional Versus Non-traditional Breeding” by **Craig Morris** (USDA-ARS Western Wheat Quality Lab), “GMO Wheat” by **Anne Bridges** (AACC International), “Emerging Disease Threats to Grains” by **Matthew Rouse** (University of Minnesota), “Market and Crop Update” by **Brian Walker** (Horizon Milling LLC), “Commodities” by **Jay O’Neil** (Kansas State University), “Regulatory Update” by **Lee Sanders** (American Bakers Association), “Open Innovation Update” by **Lisa Pannel** (General Mills, Inc.), “Fats and Oils” by **Sean Finnie** (Cargill, Inc.), and “Sodium Update” by **Barbara Heidolph** (ICL Performance Products LP). The program also included two panel discussions. The first panel, **Dave Green** (ADM), **Brian Sorenson** (Dakota Specialty Milling), and **Craig Morris**, discussed “New and Alternative Sources of Wheat.” The second panel, **Gayle Crose** (General Mills, Inc.), **Glen Weaver** (ConAgra Mills), and **Julie Miller Jones** (St. Catherine University), discussed “Whole Grain Update.”



Many thanks to the conference sponsors: AB Mauri Fleischmann’s, ADM Milling Company, American Bakers Association, Bay State Milling Company, Caravan Ingredients, Cereal Food Processors, Church & Dwight, ConAgra Mills, DSM Food Specialties USA, Inc., Dakota Specialty Milling, Danisco, General Mills, Inc., Horizon Milling, LLC, ICL Performance Products LP, Research Products Company, The Mennel Milling Company, and The Wright Group. Planning has begun for next year’s conference, with possible meeting locations of San Diego, CA, or Austin, TX, in April or May. More information will be announced during the AACC Intl. Annual Meeting in Palm Springs, CA. For more information on the AACC Intl. Milling & Baking Division visit [www.aaccnet.org/divisions/divisionsdetail.cfm?CODE=MILLING](http://www.aaccnet.org/divisions/divisionsdetail.cfm?CODE=MILLING).

## Izydorczyk Presents Geddes Lecture at Northwest Section’s Spring Meeting



*Marta S. Izydorczyk*

The AACC International Northwest Section awarded its annual William F. Geddes Memorial Lectureship to **Marta Izydorczyk** (Canadian Grain Commission) during the section’s spring meeting. Her lecture was titled “Molecular and Functional Properties of Cereal  $\beta$ -Glucans.” Included in the event was a minisymposium on  $\beta$ -glucans, oats, and barley. The well-attended meeting brought together the academic and business communities for wide-ranging presentations and discussions. Presentations were made by **Kevin Maki** (Provident Clinical Research), **Patrick Hayes** and **Andrew Ross** (Oregon State University), and **Joe Lutz** and **Kathy Wiemer** (General Mills, Inc.). The presentation topics guided the group through breeding, the field, the food, regulation, and the gut—a

journey we will not soon forget!

## Bread-Baking Methods Committee Plans a C-CELL User Group Workshop

The C-CELL is a baked-product imaging system used for product quality assessment. It quantifies cell characteristics and external features, and results can be related to the results of existing sensory techniques for more objective analysis. One baking technician said, "It is used as an integral part of our bread scoring system. It takes out all guesswork with solid numbers, and makes results difficult to reject." The AACC Intl. Bread-Baking Methods Committee has invited a leading authority on the instrument, Simon Penson (head of Cereals & Milling at Campden BRI), to hold a user group session at the AACC Intl. Annual Meeting. Anyone using the instrument or considering adding it to their quality assurance program should take advantage of this session, which will be held Sunday, October 16, 2011, from 1:00 to 3:00 p.m.

## Association Approved for Official Codex Status

AACC Intl. has been approved for official Codex status, joining AOAC International, AOCS International, NMKL (Nordic Committee on Food Analysis), the International Dairy Federation, and ISO (International Organization for Standardization), among others. "We now have official status in the international discussions that lead to development of food standards with governments. Our association has been particularly active in the discussion on guidelines for DNA and protein detection analytical methods. In the last two years we have played a key role in the approval of dietary fiber methods for the Codex Standards," said Anne Bridges, chair of the AACC Intl. Approved Methods Technical Committees. "This new recognition will provide more opportunities for our members to understand the process and be represented in discussions that are critical to address food safety issues and provide the tools for trade to proceed without interruption."

## AACC Intl. Technical Committee Reviewing Experimental Milling Method



Photo of CD1 Mill courtesy of CHOPIN Technologies.

The AACC International Experimental Milling Committee met via conference calls in March, April, May, and June to discuss the details of a draft method utilizing the Chopin CD1 mill. When approved, this method will be useful for producing standardized flours for rheological testing, since the roll gaps in the CD1 are predetermined. The CD1 mill is used to produce flour for Alveo-Consistograph tests. The summary statistical data from the ring test conducted by Chopin (ICC standard) was reviewed and discussed. The committee requested and received additional specific milling results from the ring test, which are now under review. Labs from Europe, Argentina, Canada, and the United States participated in the ring test. When the Experimental Milling Committee review is complete and the statistical review is done, this method will go to the full AACC Intl. Approved Methods Technical Committee for review. Watch for an article on the collaborative study for this method in a future issue of *Cereal Foods World*.

## Method on Qualitative Peroxidase in Oat Products to Get Enhancement

Many labs using AACC Intl. Approved Method 22-80.01 have asked for assistance with performing this method properly, according to Nancy Ames, chair of the Oat and Barley Products Committee. This committee is reviewing an instructional PowerPoint presentation developed to clarify some of the steps for users. Once the committee review is complete, the webcast will go to the Approved Methods Enhancement Review Committee before it is posted to the *Approved Methods of Analysis*, 11th Edition Online.

## New Members

**Annor, George Amponsah**, graduate student, University of Guelph, Guelph, ON, Canada

**Bhopatkar, Deepak**, Purdue University, West Lafayette, IN, U.S.A.

**Bogoni, Carlo**, application engineer, Buhler AG, Uzwil, Switzerland

**Chaggar, R. S.**, New Delhi, India

**Collins, Jo-Anne**, laboratory manager, PepsiCo ANZ, Rydalmere, Australia

**Ganeshan, Pooba**, research scientist, University of Saskatchewan, Saskatoon, SK, Canada

**Gawuga, Vivian**, University of Guelph, Guelph, ON, Canada

**Gilliland, Amy F.**, technical manager, BENE Inc., Morris Plains, NJ, U.S.A.

**Grewal, Navneet K.**, graduate research assistant, Kansas State University, Manhattan, KS, U.S.A.

**Gunenc, Aynur**, Carleton University, Ottawa, ON, Canada

**Kannan, Udhaya**, graduate student, University of Saskatchewan, Saskatoon, SK, Canada

**Karlsson, Johan**, food engineer, Polarbröd AB, Umeå, Sweden

**Massi, Andrea**, CoNaSe Soc. Coop. Agr., Argelato, Bo, Italy

**Mays, Matt**, Hubbard Foods Ltd., Auckland, New Zealand

**McFaul, Morgan M.**, regulatory and labeling analyst I, Hostess Brands, Irving, TX, U.S.A.

**Mitchell, Paul Andrew**, Manhattan, KS, U.S.A.

**Montoya, Alvaro**, Universidad Autonoma de Sinaloa, Ciencias, Sinaloa, Mexico

**Paxhia, Jeffery**, principal scientist, Kellogg Co., Battle Creek, MI, U.S.A.

**Prasad, Guru**, Hyderabad, A.P., India

**Reuter, Anthony J.**, Falcon Heights, MN, U.S.A.

**Ross, Norman D.**, tech rep, Bay State Milling Co., Winona, MN, U.S.A.

**Shaw, Timothy R.**, process improvement leader, Ralston Foods, Lancaster, OH, U.S.A.

**Tietz, Melanie**, head food ingredients and application, RPN Foodtechnology Ag, Sursee, Switzerland

**Vaidyanathan, Sharmila**, University of Minnesota, St. Paul, MN, U.S.A.

**Williams, Kevin O.**, University of the West Indies, St. Augustine, Trinidad

## Deceased Member

**Barresi, Frank W.**, Muscatine, IA