

AACC International Analytical Accuracy Awardees for 2010 Announced

Winners of AACC International's Analytical Accuracy Awards, based on 2010 check sample results, have been announced. This is the 12th such set of awards to be made since the AACC Intl. Check Sample Committee approved it 13 years ago. Winners have received certificates suitable for posting and will be listed in the AACC Intl. Annual Meeting program.

All subscribers to the various AACC Intl. Check Sample series that include a proficiency testing option are eligible provided they have met the requirements for submission of results for the year involved. For each series, the award is made to the laboratory submitting the most accurate analyses. The statistical procedures used to select awardees are the same as those used to evaluate proficiency for other purposes. Awards are based primarily on the required analyses in each series. Analyses that are optional for proficiency test purposes are included, if they improve the score, to encourage subscribers to include the results of optional analyses in their reports.

Series included in the 2010 awards are those shown in the list of awardees. Other AACC Intl. Check Sample series for which the proficiency testing option is not now available may be added later as the number of subscribers and coefficient of variation of results warrant.

Formal entry for award competition is not necessary—all check sample subscribers to a given series are automatically eligible and entered provided they have submitted the required results on all samples for the award year. However, the same considerations apply to the Analytical Accuracy Awards as to other achievement awards. Because there can be only one winner in any category and consideration is limited to those who have subscribed for the full year and submitted all required results, the results speak only to the performance of the awardees' analyst or laboratory and not to that of many others who may be equally qualified.

Check sample subscribers or others who would like more information about the AACC Intl. Check Sample and Proficiency Testing Service are invited to visit www.aaccnet.org/checksample.

Series A—Hard Wheat Flour, Monthly
Bay State Milling Company, Mooresville, NC, U.S.A.

Series B—Hard Wheat Flour, Bimonthly
Kerry Flour Mills Ltd., Samutprakarn, Thailand

Series C—Soft Wheat Flour
Nisshin Flour Mfg., Tokyo, Japan

Series D—Feed Analyses
Analytical Feed and Food Laboratories, Fresno, CA, U.S.A.

Series DF—Dietary Fiber
Silliker Inc., Chicago Heights, IL, U.S.A.

Series HL and HS—Farinograph
AIB International, Manhattan, KS, U.S.A.

Series I—Amylograph
Canadian International Grains Institute, Winnipeg, MB, Canada

Series J—Mixograph
South African Grain Laboratory, Pretoria, South Africa

Series K—Fat and Fatty Acids
Covance Laboratories, Madison, WI, U.S.A.

Series MBA—Microbiological Analyses (Including Pathogens)
Covance Laboratories, Madison, WI, U.S.A.

Series MBB—Microbiological Analyses
Sara Lee, Tarboro, NC, U.S.A.

Series SA—HPLC Sugar Analysis
Land O'Lakes Inc., St. Paul, MN, U.S.A.

Series VMP—Vitamin Analyses
Silliker Canada Co., Markham, ON, Canada

Series VMP—Mineral Analyses
Covance Laboratories, Madison, WI, U.S.A.

Series VMP—Proximate and Vitamin Analyses
General Mills, Minneapolis, MN, U.S.A.

Series VMP—Proximate and Mineral Analyses
Covance Laboratories, Madison, WI, U.S.A.

Series VMP—Vitamins, Minerals, and Proximate Analyses
Covance Laboratories, Madison, WI, U.S.A.

New Dietary Fiber Method 32.50.01 Is Approved

“Consumers are looking for foods with clearly defined health values and the benefits of high-fiber foods. Recent scientific research provides an update in our understanding of and required changes in dietary fiber definitions. Codex Alimentarius (committees) completed work on the updated definitions in 2010,” according to Anne Bridges, chair of the AACC Intl. Approved Methods Technical Leadership Committee. This is timely for food manufacturers who are aiming to meet consumer demands. The AACC Intl. Dietary Fiber and Other Carbohydrates Technical Committee, together with AOAC International, has completed a new method to determine insoluble, soluble, and total dietary fiber, as defined by the Codex Alimentarius and validated for foods. Approved Method 32.50.01 will be added to the 11th edition of the *Approved Methods of Analysis* online in October. Watch for the collaboration study results report in the November-December issue of *CFW*.

AACC International Submits Comments to the FDA

AACC Intl. has responded to the FDA's request for comments on the design of a consumer questionnaire concerning whole-grain labeling statements on food packages (docket no. FDA-2011-N-0320, OC 2011115). Based on input from the AACC Intl. Whole Grains Working Group, AACC Intl. recommended that the FDA rework its questionnaire using appropriate survey methodology that will ensure the questions are clearly written and will deliver the insights the FDA is seeking on whole-grain labeling.

Obituary

Gordon Ray Huber

AACC Intl. member Gordon Ray Huber, age 57, died Saturday, July 16, 2011, following a motorcycle accident at his home near Sabetha, KS. Gordon was born November 28, 1953, to Sam and Mary (Massner) Huber in Fort Scott, KS. He was preceded in death by both parents; an infant daughter, Mary Anne Huber; and a brother, Paul Huber.

Gordon was a graduate of Holton High School and Kansas State University, and was a partner in XIM Group. He was a noted expert in extrusion processes and food-related technologies and was involved with Grains for Hope, a nonprofit organization that provides nutritional products and services to populations in need throughout the world. Gordon was a member of the Apostolic Christian Church.

Gordon married Sharlyn Meyer on February 1, 1981. Their surviving children are Brooke Francesi and her husband Vince of San Francisco, CA; Tyler Huber and his wife Whitney of Winter Park, CO; Brianna Huber of Aurora, CO; and Trenton Huber of the home. He is also survived by his sister Karen Beyer and her husband Martin of Sabetha, KS; two brothers: David Huber and his wife Elena of London, England, and Eric Huber and his wife Marcel of Aurora, CO; his stepmother Jeanette Huber of Morris, MN; and numerous friends, extended family, and business associates. Memorial contributions may be made to Grains for Hope, sent in care of Popkess Mortuary, 823 Virginia Sabetha, KS 66534.

Welcome Corporate Member

Atyab Foodtech LLC

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Atyab Foodtech LLC is a unit of Atyab Investments Company. It is a world-class company that provides solutions to food industries. We provide consultation services by a team of highly qualified professionals through internationally certified laboratories with highly sophisticated equipment. We aim to explore innovative ways to develop, produce, sell, and deliver food products for clients in Oman and Middle Eastern markets. We provide solu-

tions to the food industry through a diverse team of food consultants and scientists from the United States, Canada, the United Kingdom, Germany, India, and GCC countries. Atyab Foodtech is affiliated with various food research and standards organizations and institutions across the globe.

New Members

Ahmadi-Abhari, Salomeh, graduate student, University of Groningen, Groningen, The Netherlands

Ahmed Khan, Mohib, general manager, Atyab Foodtech LLC, Muscat, Oman

Ahovi-Zevon, Hermann Kossivi, scientist, Continental Mills, Tukwila, WA, U.S.A.

Akins-Lewenthal, Deann, principal food safety specialist, ConAgra Mills, Omaha, NE, U.S.A.

Amonsou, Eric O., postdoctoral fellow, University of Pretoria, Pretoria, South Africa

Bael, Kevin, innovation manager, bakery, Puratos NV/SA, Groot-Bijgaarden, Belgium

Bailoni, Marcio Aurelio, SADIA S/A, Sao Paulo, SP, Brazil

Balakrishnan, Gayathri, student, Gainesville, FL, U.S.A.

Bansal, Benu, Delhi, India

Beck, Margit, University of Hohenheim, Stuttgart, Germany

Berry, Matt, Qualitec Inc., Chaska, MN, U.S.A.

Bhatt, Premal, associate scientific liaison, foods, The U.S. Pharmacopeia, Rockville, MD, U.S.A.

Bianchi, Marc, Kansas State University, Saleilles, France

Blennow, Andreas, Copenhagen University, Frederiksberg C, Denmark

Bolden, David, Snaveley's Mill Inc., Lititz, PA, U.S.A.

Bottega, Gabriella, University of Degli Studi di Milano, Milano, Italy

Bova, Matthew, quality assurance manager, ADM Milling Co., Los Angeles, CA, U.S.A.

Brinksma, Jelle, AVEBE, Veendam, The Netherlands

Brunnbauer, Markus, German Research Center for Food Chemistry, Freising, Germany

Bui, Linh, director, scientific & regulatory affairs, Mars Food US, Rancho Dominguez, CA, U.S.A.

Bunczek, Michael T., principal research scientist, Griffith Laboratories, Alsip, IL, U.S.A.

Carlson, Carla, Plymouth, MN, U.S.A.

Davis, Jared L., Cargill Inc., Wichita, KS, U.S.A.

De Lapena, Elena, North Dakota State University, Fargo, ND, U.S.A.

Deliaphan, Aiswariya, Manhattan, KS, U.S.A.

Duyvejonck, Annelies E., Katholieke University Leuven, Leuven, Belgium

Ferreira, Daniela, master of food science, State University of Campinas, Campinas, Brazil

Ferrell, Julia L., director of blending QA, Bay State Milling Co., Quincy, MA, U.S.A.

Fladung, Keith, quality manager, Cargill Inc., Wayzata, MN, U.S.A.

Foster, Caroline, Badingham, U.K.

Freeman, David, associate food scientist, Grain Processing Corporation, Muscatine, IA, U.S.A.

Godinho Miranda, Nara, Inmetro, Rio de Janeiro, Brazil

Grosz, Michael, Monsanto Co., Chesterfield, MO, U.S.A.

Haas-Lauterbach, Sigrid, marketing, R-Biopharm AG, Darmstadt, Germany

Hager, Anna-Sophie, graduate student, University College Cork, Cork, Ireland

Howe, Richard C., Middlewich, U.K.

Hsieh, Chao-Feng, University of Idaho, Moscow, ID, U.S.A.

Huang, Chien-Chun, assistant professor, Asia University, Wufeng, Taichung, Taiwan

Huang, Haibo, research assistant, University of Illinois, Urbana, IL, U.S.A.

Huselid, Kevin P., R&D engineer, General Mills Inc., Minneapolis, MN, U.S.A.

Jazaeri, Sahar, Guelph, ON, Canada

Jekle, Mario, Technische University of Munchen, Freising, Germany

Jia, Chunli, Jiangnan University, Wuxi, Jiangsu, Peoples Republic of China

Jones, Derek M., engineer I, General Mills, Minneapolis, MN, U.S.A.

Kallman, Anna, graduate student, SLU, Uppsala, Sweden

Karnemaat, Richard J., director of sales, Dakota Specialty Milling, Portage, MI, U.S.A.

Kaur, Amandeep, West Lafayette, IN, U.S.A.

Kee, Jun Il, Sejong University, Seoul, South Korea

Kim, Heeyu, Yangsan-si, South Korea

Klimczak, Vanessa M., product developer, Bay State Milling, Quincy, MA, U.S.A.

Landberg, Rikard, assistant professor, Swedish University of Agricultural Sciences, Uppsala, Sweden

Li, Enpeng, University of Queensland, St. Lucia, Brisbane, QLD, Australia

Lim, Sengwooi, Stillwater, OK, U.S.A.

Lubinski, Kassie, lab manager, Canadian Prairies Analytical Lab, Saskatoon, SK, Canada

- Lutz, Elena**, German Research Center for Food Chemistry, Freising, Germany
- Lyly, Marika**, Vaasan, Espoo, Finland
- Mandato, Sandra**, UMR IATE, Montpellier, France
- Marklund, Matti**, graduate student, Swedish University of Agricultural Sciences, Uppsala, Sweden
- McDaniel, Eric W.**, quality manager, Horizon Milling, Chattanooga, TN, U.S.A.
- McKendry, Twylla K. P.**, program manager analytical services, Canadian Grain Commission, Winnipeg, MB, Canada
- Mense, Andrew L.**, Kansas State University, Manhattan, KS, U.S.A.
- Moreira de Almeida, Isabel**, associate principal scientist, Kraft Foods, Saclay, France
- Nakamura, Kenji**, chief researcher, Nishin Flour Milling Inc., Tsukuba-city, Ibaraki, Japan
- Nhan, Minh Tri**, University of Sydney, Sydney, NSW, Australia
- Oshikiri, Reona**, Kansas State University, Manhattan, KS, U.S.A.
- Pagana, Irene**, University of Arkansas, Fayetteville, AR, U.S.A.
- Pang, Shintaro**, Brigham Young University, Orem, UT, U.S.A.
- Park, Eun Young**, Pullman, WA, U.S.A.
- Pesselman, Robert**, manager business development, Covance Laboratories, Madison, WI, U.S.A.
- Pike, Stephen**, export sales manager, Calibre Control International Ltd., Warrington, U.K.
- Prata, Rogerio**, Novozymes N.A., Franklinton, NC, U.S.A.
- Ramesh, Sangeetha A.**, research associate, IICPT, Thanjavur, Tamil Nadu, India
- Ratnayaka, Indira**, research biologist, Canadian Grain Commission, Winnipeg, MB, Canada
- Rattes, Claudio**, director of R&D, McCormick & Co. Inc., Gretna, LA, U.S.A.
- Rayaprolu, Srinivas J.**, graduate student, University of Arkansas, Fayetteville, AR, U.S.A.
- Reiling, Andre**, Werner & Pleiderer Industrielle Backtechnik, Tamm, Germany
- Robertson, John Roy**, lead statistician, Kellogg Co., Battle Creek, MI, U.S.A.
- Rodgers, Patrick J.**, student, University of Arkansas, Fayetteville, AR, U.S.A.
- Santhanam, Balaji**, Tate & Lyle, Decatur, IL, U.S.A.
- Saunders, Paria**, senior scientist, Novozymes N.A., Franklinton, NC, U.S.A.
- Sehgal, Blossom**, student, Kansas State University, Manhattan, KS, U.S.A.
- Siska, Karla P.**, Texas A&M, College Station, TX, U.S.A.
- Steel, Caroline**, ProDoc, UNICAMP, Campinas, SP, Brazil
- Strinsjo, Hans G.**, marketing manager, TexVol Instruments AB, Viken, Sweden
- Tahir, Ayesha**, INRA, Clermont Ferrand, France
- Teague, Jack**, University of Arkansas, Fayetteville, AR, U.S.A.
- Thomas, Chris**, senior technologist, National Starch Food Innovation, Bridgewater, NJ, U.S.A.
- Tulva, Arya N.**, production manager, MGP Ingredients Inc., Atchison, KS, U.S.A.
- Tuncil, Yunus E.**, College Station, TX, U.S.A.
- Van den Akker-Bleumink, Brenda**, Ir., AVEBE, Veendam, The Netherlands
- Wang, Feng**, Jiangnan University, Wuxi, Jiangsu, Peoples Republic of China
- Wang, Xin**, student, University of Manitoba, Winnipeg, MB, Canada
- Wium, Helle**, application scientist, Danisco A/S, Brabrand, Denmark
- Wu, Alex Chi**, University of Queensland, Brisbane, QLD, Australia
- Xie, Luke**, Roquette America Inc., Geneva, IL, U.S.A.
- Zhong, Xiyang**, East Lansing, MI, U.S.A.