

Product Development Challenges Course Precedes the AACC Intl. Annual Meeting



More than 65 people arrived a day before the AACC Intl. Annual Meeting to participate in the Product Development Challenges short course. The day was broken into two half-day segments. The morning session addressed Fiber and Whole-Grain Enhancement in Grain-based Foods, and the afternoon took an in-depth look at Functional Issues in Sodium Reduction in Grain-based Foods.

Reducing sodium intake and increasing fiber and whole-grain consumption are two key drivers in formulating healthier products. This course addressed the opportunities and challenges from a product development perspective. Keynote speakers opened the morning and afternoon sessions, providing an overview of the topic area. A panel of speakers then gave more specific 15-minute presentations before the floor was opened up for a Q&A session.

Attendees walked away with the latest research and ideas on what to consider when formulating healthier products, including health studies and the types of products available. **Lisa Casper**, Food Development Centre, stated that she “liked that the scientific, sensory, and market perspectives were all shown.” When asked how this course will impact job performance, one attendee said, “We are formulating snacks with high fiber and low sodium. I learned a few new approaches to do both.” According to attendees, this course provided a great forum for receiving a broad range of information and discussing how it applies to formulation.

The Product Development Challenges course was a great way for attendees to kick off the AACC Intl. Annual Meeting, giving them a chance to explore new ideas and build toolboxes they can take back to the workplace. For more information about future AACC Intl. offerings, visit www.aaccnet.org/continuingeducation.

Buddhi Lamsal Receives 2011 Pinney Travel Award



Buddhi P. Lamsal

The AACC International Foundation Cecil F. Pinney Travel Award is a travel grant for professionals to attend the AACC Intl. Annual Meeting. This award is for an individual establishing a career in grain science and technology and who has been in their career less than eight years as of March 1 of the year of application. The 2011 Cecil F. Pinney Travel Award was given to **Buddhi P. Lamsal**, assistant professor food and bioprocess engineering in the Food Sciences and Human Nutrition Department at Iowa State University. Lamsal received \$1,500 to attend the 2011 AACC Intl. Annual Meeting, free division membership for 2011–2012, and free registration to the 2011 AACC Intl. Annual Meeting.

Join the Conversation on LinkedIn!



AACC International recently joined LinkedIn. Now you can continue to share knowledge and discuss the annual meeting all year long. Visit our LinkedIn group to reconnect with your peers and help grow our scientific community! Join a discussion or start your own. Reach out to new members and find out what other AACC Intl. members are talking about. Need a job? In addition to visiting the AACCnet Job Center, you can also discuss professional opportunities with members of the LinkedIn group. Join us today!

The link for the LinkedIn group is www.linkedin.com/groups/AACC-International-4163868.

Welcome Corporate Members

AEGIS Food Testing Laboratories Inc.

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AEGIS Food Testing Laboratories, Inc. (AEGIS) began operations at its North Sioux City, SD, location in January 2008. In January 2010, AEGIS opened its secondary laboratory in Oklahoma City, OK. Both facilities are state-of-the-art, independent third-party laboratories that serve the food industry by offering microbiological and chemical testing that is ISO 17025 accredited by the American Association for Laboratory Accreditation. Microbiological tests include quantitative analysis that monitors the sanitation levels of both raw materials and finished products and qualitative analysis that tests for the presence of pathogenic bacteria that could cause illness. Clients are typically food processors that require testing before their raw materials enter production or their finished products are released to the market.

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AFB International was founded in 1986 and has grown to be a worldwide leader in pet food palatability technology. Throughout our history, we have applied superior scientific approaches and advanced technology to help our customers maximize pet food performance and grow their market share. Supported by our research and development, technical service, and customer service groups, we provide exceptional products and services designed to consistently deliver superior palatability and outstanding quality.

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Best Cooking Pulses is a family-owned, Canadian agrifoods company that has been active in the international pulse trade since 1936. Proprietary technology is used to mill varietal-specific beet, pea, chickpea, lentil, and bean flours and pea fiber. Gluten-free, kosher, natural/certified organic, and WBE-certified healthy foods for healthy diets and a sustainable world.

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TraceGains is the answer for food company quality, purchasing, sourcing, and regulatory managers who are dissatisfied with the high costs and high risks of manual tracking and control of ingredients and suppliers. By automating data from paper or electronic filing cabinets and making it actionable, the system continuously controls, illuminates, and predicts the risks for each ingredient shipment and supplier certification.

New Members

Abd El-Wahab, M., general director, Chemiteczymes, Cairo, Egypt
Abraham, T. K., senior VP research & nutrition, Kraft Foods North America, Glenview, IL, U.S.A.
Agil, R., graduate student, Carleton University, Ottawa, ON, Canada
Albertson, A., General Mills Inc., Minneapolis, MN, U.S.A.
Ambrose, R. P. K., post-doctoral RA, Purdue University, West Lafayette, IN, U.S.A.

Amegatcher, I. A., R&D scientist, General Mills Inc., Minneapolis, MN, U.S.A.
Anantharaman-Barr, H. G., VP R&D, Nestle, Marysville, OH, U.S.A.
Baumert, J., territory sales representative, MGP Ingredients Inc., Atchison, KS, U.S.A.
Belozerc, L., director R&D, Fresca Mexican Foods, Boise, ID, U.S.A.
Burton, K., R&D scientist, General Mills Inc., Golden Valley, MN, U.S.A.
Chen, S.-Y., Taipei, Taiwan
Dow, K., VP global food technology, Cargill, Wayzata, MN, U.S.A.
Ellis, D. C., senior lab tech, Innophos Inc., Cranbury, NJ, U.S.A.
Fortin, K., quality control team leader, AFB International, Aurora, MO, U.S.A.
Gibbons, R., R&D manager, Siemer Milling Co., Teutopolis, IL, U.S.A.
Guerrera, F. P., product manager, Lab Synergy, Goshen, NY, U.S.A.
Gunter, B., Meneba Weert BV, Weert, Netherlands
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Istenik, I., quality ingredients manager, Kellogg Co., Battle Creek, MI, U.S.A.
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Kawakami, H., Nippon Flour Mills, Pullman, WA, U.S.A.
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