

# AACC International Annual Meeting Promises Science, Sand, and Sun

The 2012 AACC International Annual Meeting will take place for the first time in Hollywood, Florida, a scenic beach town easily accessible from nearby Fort Lauderdale and Miami.



Art Bettge

Hollywood's beaches and temperate climate may deliver the sand and the sun, but AACCI will be featuring the hottest cereal grain science in the world. Building on the strong scientific content from recent meetings, this year's annual meeting, taking place September 30–October 3, 2012, promises an even more science-packed program. According to Program Chair Art Bettge, "This is the opportunity to hear the latest, cutting-edge science; to hear the direction the industry is heading; and to discuss with

peers the most up-to-date information that can be taken back and applied to your job."

"After taking a peek at the preliminary program, I am really excited," adds AACCI President Debi Rogers. "There definitely is something for everyone—I'm just concerned that I won't be able to take it all in. Symposia vary from whole grains to the impacts of cold-forming products and from liquids as ingredients to texture changes." The program will cover a wide range of topics. A listing of preliminary session titles are provided below.



Debi Rogers

The 2012 meeting will continue the focus on AACCI's 7 Key Scientific Initiatives, helping attendees determine which sessions apply to their work and ensuring the advancement of these areas

of cereal grain science. In addition, the popular interactive Science Cafés and PosterTalks will return. "Science Cafés," states Bettge, "will offer the opportunity for intense discussion of aspects of our science that is unavailable in the traditional symposium format." In addition to the Symposia and Technical Sessions, there are two new special sessions planned, The New Generation of Professionals: Opportunities and Challenges in Transitioning from School to Work and the Peter Wood Memorial session, covering topics in dietary fiber, with special emphasis on current research involving  $\beta$ -glucans.

## Showcase Your Research

By submitting your research for inclusion in the AACCI Annual Meeting, you will have the opportunity to share your work with the top cereal scientists in the world, gaining important exposure and receiving feedback on your research. The online submission period is open from March 1 through April 17, 2012. Oral and poster submissions will be reviewed for scientific quality. Note, an individual may be a presenter for only one oral and two poster submissions.

Take a look at what is going to be covered at this year's annual meeting, and see where your research and innovations fit in.



Boardwalk Beauty courtesy of [vistahollywoodfl.org](http://vistahollywoodfl.org).

## Preliminary Session Titles

- Addressing Texture Challenges in Baked Products
- Best Student Research Paper Competition
- Chemistry and Nutrition of Pulses and Minor Cereals
- Current Status and Development Trends of Asian Products\*
- Enzymes in Cereal Science: From Improving Dough & Product Quality to Improving Bioavailability of Functional Compounds
- Exploring the Differences Between Conventional and Modern Biotechnology—A Focus on Grains\*
- Food Allergy Thresholds and Risk Assessment: Potential Stakeholder Benefits
- Formulating Grain-based Foods for Glucose Control
- Gluten Free: Opportunities and Challenges Across the Supply Chain
- Healthy Food Manufacturing: Process Challenges & Solutions for Salt Reduction, Fat Reduction, and Fiber Enhancement
- Is It Sweet Enough? A Dialogue on Sugar Reduction\*
- Leveraging Innovation, Cost Management, and Sustainability for Profitability\*
- Lipids in Baking: Minor Components with Major Impact
- Peter Wood Memorial
- Protein & Starch Changes Occurring During Various Cold-Forming and Dehydration Processing of Pasta, Noodle, & Pretzel Products
- Protein Quality in Product Development: Regulatory Considerations\*
- Starch Modification
- Statistical Tools Supporting Food Safety, Regulatory, and Processing\*
- The New Generation of Professionals: Opportunities and Challenges in Transitioning from School to Work
- Whole Grains: Where Are We and Where Are We Going?

\* These sessions are Science Cafés. The remaining sessions are traditional symposia.

To learn more about the call for papers and preliminary scientific program, visit AACCI at [www.aaccnet.org](http://www.aaccnet.org).

## 2012 AACCI Annual Meeting Program Team

### Program Chair

Art Bettge, ADB Wheat Consulting, Moscow, ID, U.S.A.

### Program Vice-Chair

Koushik Seetharaman, University of Guelph, Guelph, ON, Canada

## Scientific Initiative Track Chairs & Vice-Chairs

### Biotechnology & Sustainability

Track Chair: Michael J. Giroux, Montana State University, Bozeman, MT, U.S.A.

Vice-Chair: Michael Tilley, USDA ARS CGAHR, Manhattan, KS, U.S.A.

### Chemistry & Interactions

Track Chair: Andrew E. McPherson, Kraft Foods, Glenview, IL, U.S.A.

Vice-Chair: Baljit S. Ghotra, National Starch LLC, Bridgewater, NJ, U.S.A.

### Engineering & Processing

Track Chair: Clyde Don, Foodphysica, Driel, Netherlands

Vice-Chair: Sathya Kalambur, PepsiCo (Frito-Lay Inc.), Plano, TX, U.S.A.

### Food Safety & Regulatory

Track Chair: Rangan Chinnaswamy, USDA GIPSA, Kansas City, MO, U.S.A.

Vice-Chair: Andreia Bianchini, University of Nebraska, Lincoln, NE, U.S.A.

### Health & Nutrition

Track Chair: S. Shea Miller, Agriculture & Agri-Food Canada, Ottawa, ON, Canada

Vice-Chair: Trust Beta, University of Manitoba, Winnipeg, MB, Canada

### Ingredients & Innovations

Track Chair: Rajen S. Mehta, SunOpta Ingredients Group, Chelmsford, MA, U.S.A.

Vice-Chair: Brian J. Anderson, Bunge, St. Louis, MO, U.S.A.

### Quality & Analytical Methods

Track Chair: Sean Finnie, Cargill Inc., Plymouth, MN, U.S.A.

Vice-Chair: Elaine J. Sopiwnyk, Canadian International Grains Institute, Winnipeg, MB, Canada



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