

## The 2012 Whole Grains Summit: Mixing of the Minds

Previous international Whole Grains Summits in Porvoo, Finland (2001); Minneapolis, MN, U.S.A. (2005); and New Castle, England (2009), have delivered cutting-edge research, superior networking opportunities, and updates on the latest news in the world of whole grains. The 2012 Whole Grains Summit to be held in Minneapolis, MN, U.S.A., on May 20–22 will fulfill all expectations set by past meetings. It will also deliver opportunities for looking at whole-grain issues in a new light, utilizing a lens that captures the perspectives of the collective views of all participants.

We are honored to be partnering with several organizations, including AACC International. Please visit the Whole Grains Summit 2012 website for a full list of Sponsors and Partners ([www.cce.umn.edu/Whole-Grains-Summit-2012/Sponsors-and-Organizers/index.html](http://www.cce.umn.edu/Whole-Grains-Summit-2012/Sponsors-and-Organizers/index.html)).

The issues that the whole-grains community currently wrestles with are complex—impact on chronic disease, “good” versus “bad” public perceptions of grains, definition of whole-grain foods, aligning research strategies worldwide, and the role of grain-based foods in delivering nutrition in both developed and developing countries. This summit is designed to provide an opportunity for you to bring your voice and to share your view of the research, regulatory, and/or consumer landscape as it relates to whole grains. New topics include the business and economics of delivering more whole-grain foods to consumers. Sessions will include informative presentations from leading researchers, regulators, and manufacturers from around the world who will deliver up-to-date knowledge and experience.

Outcomes from each session will be scribed and delivered to a postconference task force to summarize into key issues and opportunities for work in the world of whole grains. In this way, your voice at the summit can influence the coming years of whole-grain research, projects, and conversation. Don't miss this opportunity to share your knowledge, expertise, and experience. We all have much to learn from one another, as all of us know more than any of us know individually.

## CSAW Gaining Increased Visibility

AACC International is one of several organizations that made a formal response in February 2012, through its participation in the Coalition for a Sustainable Agricultural Workforce (CSAW), to the U.S. Senate and House to gain visibility for agricultural sciences. CSAW is a unique coalition of industry and scientific associations advocating for an ample workforce for the food and agricultural industries. The letter was sent to members of the Committee on Appropriations, Subcommittee on Agriculture, Rural Development & Related Agencies, encouraging their support for agricultural science research and help in countering negative messages, such as the recent article published on Yahoo that names agriculture as one of the most useless degrees. A copy of the letter is available at [www.sustainableagworkforce.org/CSAWLtrtoCongress2012](http://www.sustainableagworkforce.org/CSAWLtrtoCongress2012). A press release announcing this request to the U.S. Congress was also sent to the media and is available at [www.aaccnet.org/about/pdfs/CSAWPRHill2012.pdf](http://www.aaccnet.org/about/pdfs/CSAWPRHill2012.pdf).

CSAW also was recently invited to recommend a representative to an upcoming meeting of the President's Council of Advisors on Science and Technology on Agricultural Preparedness. AACC International staff worked with CSAW organizers to prepare talking points on the ability of agricultural research to meet current and future challenges, identifying critical science issues impacting agriculture, ways to meet the demands for the future agricultural workforce, integration of nutritional and health considerations into agricultural research, and how to optimize innovation and U.S. competitiveness in agricultural research.

AACCI members interested in general information on CSAW are encouraged to visit [www.sustainableagworkforce.org](http://www.sustainableagworkforce.org). The AACCI Board of Directors welcomes additional comments from members on continued efforts in this area; you can direct your comments to Executive Vice President Steve Nelson ([snelson@scisoc.org](mailto:snelson@scisoc.org)).



## Students, Show Off Your Knowledge, Create a New Product Today!

The 2012 AACC International Student Product Development Competition (PDC) is underway! Student members are invited to compete with their new product containing at least one major cereal or legume ingredient. The deadline for product submission is June 1, 2012; the product report deadline is July 2. The top five teams will be chosen to participate in the poster, oral, and product sampling sessions at the 2012 AACCI Annual Meeting, September 30–October 2, in Hollywood, FL. Three prizes will be awarded. The first-place winner will receive \$2,550, second place will receive \$1,700, and the third-place winner will take home \$850. The five finalists selected to compete will also receive \$300 per team toward travel expenses. Visit the AACCI Student Division webpage for details and information on how to get started. Questions? Contact PDC Chair Hanyu Yangcheng ([yichyisu@iastate.edu](mailto:yichyisu@iastate.edu)).



## Food Extrusion Master Course Presented in Stuttgart, Germany

On February 20–22 the AACC International Food Extrusion Master Course was presented in the Kongresshotel Hotel in Stuttgart, Germany. The course had 21 participants from 11 countries and 3 continents. The 2012 course marked the 25th anniversary of the initial presentation of this course! Attendees represented the snack, cereal, pet food, and milling industries. In addition to presenters from academia and industry, representatives of three extrusion companies gave presentations on technical aspects of extrusion systems.

The course included a half day visit to Coperion/Werner Pfleiderer for a tour of their fabricating shops and a demonstration of the manufacture of a direct expanded cereal and the equipment used for coating and infusing expanded products with flavors, nutrients, etc. Coperion also very generously sponsored a dinner for the faculty and students that provided a unique opportunity to socialize.

The 2012 master course included discussions of a wide variety of technical topics related to extrusion, including rheological aspects of extrusion, fluid mechanics of flow in extruders and dies, food chemistry of ingredients used in extrusion, performance of internal and external extruder components (feeders, preconditioners, etc.), modification of starchy components by extrusion, development and measurement of the texture of extruded products, heat transfer in extruders, and scale up in extruders. Evenings provided course attendees and faculty with ample opportunities to share ideas and socialize at the hotel and local restaurants.

The course was very well received, with attendees indicating they “would recommend it to a friend.” One attendee commented that they “got a much better understanding of the extrusion process,” and another noted the course “had great content for technical and engineering staff.”

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## New Submission Process for AACCI 2012 Student Travel Awards

New this year! Students can now apply for an AACC International Student Travel Award as part of the annual meeting abstract submission process. A simple check box has been added to the AACCI Annual Meeting Abstract Submission form. Students who select the travel award option will automatically have their details submitted as a 2012 travel award application. Applicants must meet all eligibility requirements for consideration. (Applicant must be an AACCI student member, submit an accepted abstract, register, and present at a poster or oral session during the 2012 annual meeting to be eligible.) Awardees will be notified prior to the meeting and will receive their award check at the meeting. Students, make sure to apply when you submit your meeting abstract!

## AACCI Pacific Northwest Section



The annual meeting of the Pacific Northwest Section of AACCI International was held January 19, 2012, at the Courtyard Marriott Old Town in San Diego, CA, in conjunction

with the Pacific Northwest Wheat Quality Council. Technical presentations were given on the Barley Foods Council, “Low Falling Numbers in 2011 Harvest,” and “Quality Targets—HRS & SW Update.” A business meeting followed. Section Check Sample winners were announced and provided with certificates:

### Moisture

- 1) ADM Milling, Cheney, WA, U.S.A.
- 2) Sunnyland Mills, Fresno, CA, U.S.A.
- 3) Anresco Inc., San Francisco, CA, U.S.A.

### Protein

- 1) P&H Milling Group, Saskatoon, SAS, Canada
- 2) OMIC, USA, Portland, OR, U.S.A.
- 3) P&H Milling Group, Lethbridge, AB, Canada

### Ash

- 1) Cereal Food Processors, Ogden, UT, U.S.A.
- 2) USDA, ARS, WWQL, Pullman, WA, U.S.A.
- 3) Third Place, PFM, LLC, Blackfoot, ID, U.S.A.

### Falling Number

- 1) OMIC, USA, Portland, OR, U.S.A.
- 2) Gilliam County Grain Quality Lab, Arlington, OR, U.S.A.
- 3) Bob's Red Mill, Milwaukie, OR, U.S.A.

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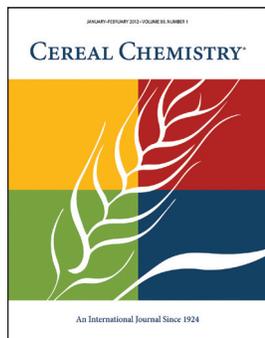
## Sponsor a Student Experience and Inspire a Cereal Scientist for a Lifetime!

AACC International is committed to making a significant investment in its student members. We are proud of the new initiatives and the added emphasis on our long-term programs—all focused on ensuring a highly valuable experience for students at the AACCI Annual Meeting. These efforts could not have been accomplished without the matched support of our members.

In an effort to create a more coordinated approach to our sponsorship efforts for students, we now have one simple form for members and companies alike to support any or all of the student experience opportunities that are available. This should make it easier for you to provide the level of support and encouragement needed by our AACCI students. Recognition of your support will be clearly visible in all the meeting materials.

Make plans to sponsor a student experience in 2012, simply complete a Student Experience Sponsorship Form by contacting Cindy Scheller (cscheller@scisoc.org or +1.651.994.3808). Your support is sure to be inspiring!

## Cereal Chemistry Focus Issue Offers Unique Publishing Opportunity



“Closing in on Cereal Structure-Function Relationships” will be the focus of an upcoming special issue of the journal of *Cereal Chemistry*. This single-topic issue provides the opportunity to publish your work alongside the related work of your peers to highlight the progress being made in this research area. The Cereal Structure-Function Relationships Focus Issue will be widely promoted and is expected to

be highly cited. Articles will be submitted to CrossRef, allowing citation tracking and connectivity as this research area moves forward in *Cereal Chemistry* and other scientific journals. Published papers will be indexed by ISI Web of Science and other important access portals. Submitted papers will be reviewed by an outstanding editorial board and edited by a caring, professional staff dedicated to publishing at the highest standard of quality. The deadline to submit papers for the issue is August 31, 2012. If you are working in this area of cereal research and wish to submit a paper for consideration, please submit your paper online at <http://cerealchemistry.aaccnet.org/page/focus>. For more information about the scope of this issue, please contact Bruce Hamaker at [hamakerb@purdue.edu](mailto:hamakerb@purdue.edu).

## New Award to Encourage Outstanding Research Involving Texture Measurement Created

A new award has been created for research involving texture measurement, an integral component of several papers and AACC International Annual Meeting presentations. The field of texture analyzers has blossomed in both the academic and industrial worlds. Analyzers are used to quantify characteristics of grains, seeds, flours, doughs, batters, ingredients, final baked products, and more. The Texture Technologies Quality Research Award will be presented annually to two authors who write and/or present high-quality research that broadly involves instrumental texture analysis. The objective of the award is to increase awareness among professors and students of the importance of publishing impactful, high-quality research that fellow researchers can replicate and build on. One award will be given to the author of a paper published in *Cereal Chemistry*, *Cereal Foods World*, or *CFW Plexus*. The other will be given to the presenter of a poster at the AACCI Annual Meeting. Submitted papers and posters will be judged by the Texture Award Subcommittee of the AACCI Awards Committee. Poster nominations should be indicated in the annual meeting abstract submission process; the abstract submission deadline is April 17, 2012. Paper nominations will be automatically considered based on publication during the calendar year.

## Welcome Corporate Members

### Brolite Products Inc.

**Contact:** Tom MacDonald  
1900 S. Park Ave.  
Streamwood, IL 60107-2944, U.S.A.  
**Tel:** +1.630.830.0340  
**Fax:** +1.630.830.0356  
**E-mail:** [tmacbrolite@yahoo.com](mailto:tmacbrolite@yahoo.com)  
**Website:** [www.bakewithbrolite.com](http://www.bakewithbrolite.com)

### Chemitec International

**Contact:** Mohamed Labana  
1st Touristic Zone, Plot 19  
Juhaina Square, 6th of October City  
Cairo, 11341, Egypt  
**Tel:** 20 2 3821 0720  
**Fax:** 20 2 3821 0720  
**E-mail:** [dr.mohamed@chemitecinternational.com](mailto:dr.mohamed@chemitecinternational.com)  
**Website:** [www.chemitecinternational.com](http://www.chemitecinternational.com)

## New Members

- Albuja, Mario**, research engineer, Nestle Purina Product Technology Center, St. Louis, MO, U.S.A.  
**Atuobi Ampadu, Christiana**, General Mills, Burnsville, MN, U.S.A.  
**Barnes, Thomas J.**, senior research investigator, Applied Technology Manager, Solae, LLC, St. Louis, MO, U.S.A.  
**Bello, Florence A.**, Federal University of Technology Akure, Akure, Nigeria  
**Burke, Molly**, research food scientist, Cargill, Plymouth, MN, U.S.A.  
**Damen, Caty**, Zeelandia H.J. Doeleman B.V., Zierikzee, Netherlands  
**Dunn, Kristen L.**, College Station, TX, U.S.A.  
**El Shorbagi, Mahmoud M.**, Five Star Flour Mills Co., Cairo, Egypt  
**Graham, Charmaine R.**, R&D manager, Maple Lodge Farms Ltd., Mississauga, ON, Canada  
**Jain, P. K.**, consultant, New Deli, India  
**Karki, David**, graduate research assistant, South Dakota State University, Brookings, SD, U.S.A.  
**Katic, Marko**, CEO, Mlin Katic d.o.o., Leskovec, Slovenia  
**Komarek, Andrew R.**, president, ANKOM Technology, Macedon, NY, U.S.A.  
**Labana, Mohamed**, chair, Chemitec International, Cairo, Egypt  
**Li, Song**, University of Illinois, Urbana, IL, U.S.A.  
**Li, Yigiao**, research associate, The Mennel Milling Co., Fostoria, OH, U.S.A.  
**Lim, Hye Jin**, Seoul National University, Seoul, South Korea  
**MacDonald, Tom**, Brolite Products Inc., Streamwood, IL, U.S.A.  
**Mark, Priscilla M.**, bakery and cereal VP technologist, David Michael & Co., Philadelphia, PA, U.S.A.  
**Murtini, Erni S.**, Oklahoma State University, Stillwater, OK, U.S.A.  
**Nelson, Lauren**, food technologist, Mane Inc., Milford, OH, U.S.A.  
**Nieto, Victor**, lab tech, Pendleton Flour Mills, Blackfoot, ID, U.S.A.

**Palange, Jean**, scientist, Post Foods, Battle Creek, MI, U.S.A.  
**Pyle, Jay**, Semo Milling LLC, Scott City, MO, U.S.A.  
**Quick, Jorgen**, DSM Innovation Center, Delft, Netherlands  
**Richer-Roy, Marie-Julie**, Burbank, CA, U.S.A.  
**Roberts, Elizabeth A.**, quality assurance chemist, Briess Malt & Ingredients Co., Chilton, WI, U.S.A.  
**Romero, Roberto**, managing director, Planta Del Prado, Guatemala, Guatemala  
**Schubert, Darren**, Grain Millers Inc., Eugene, OR, U.S.A.  
**Scott, Paul M.**, research geneticist, USDA ARS, Ames, IA, U.S.A.  
**Shah, Niraj**, Sugar Land, TX, U.S.A.  
**Simmons, Ryan**, regional sales director, AB Enzymes, Frankfort, IL, U.S.A.  
**West, Ryan**, University of Guelph, Guelph, ON, Canada  
**Yamada, Masaharu**, professor, Kogakuin University, Hachioji-shi, Tokyo, Japan

## People



FlavorActiV has made two new appointments to strengthen its international team. **Alexander Guzhiev** has joined the company as a taster management adviser (TMA), with a remit to manage and develop FlavorActiV's growing business in Russia, CIS, and Baltic countries. Alexander has a wealth of beverage industry experience, having previously worked for Diageo and a major soft drinks producer. **Rebecca Fennell** has been appointed marketing officer—a new role for FlavorActiV, reflecting the growing importance of communications as the company expands both its client base and its team of TMAs. Rebecca graduated with a B.A. degree with joint honors in Spanish and Portuguese last year. [www.flavoractiv.com](http://www.flavoractiv.com)



As part of a new organizational structure, Lesaffre has made several internal appointments. **Emmanuel Lorette** has been named Europe bread making president. Emmanuel was previously president for Central Europe. **Vincent Saingier** has been named Latin America bread making president. Vincent was previously overseas bread making president. **Jean-Philippe Poulin** has been named overseas bread making president. Jean-Philippe formerly was in charge of the ingredients business unit. **Hervé Bolze** has been named bread making marketing and commercial coordination vice president. Hervé was formerly in charge of the sales and marketing department for the Central American region. **Paolo Rossi** has been named nutrition and health president. Paolo previously managed the Western European region. [www.lesaffre.com](http://www.lesaffre.com)

## Companies

The Wenger Extrusion Group (Wenger Manufacturing, Inc., Extru-Tech, Inc., and Corporate Project Services), Sabetha, KS, has announced the acquisition of Source Technology A/S, a leading provider of in-line analysis systems used in food and feed manufacturing headquartered in Kolding, Denmark. Source Technology leverages its expertise to help manufacturers enhance product quality, improve energy and operational efficiencies, and increase food safety regulation compliance. The Wenger Extrusion Group is a global designer, manufacturer, and full-service provider of extrusion processing systems. The acquisition of Source Technology will strengthen its ability to provide a full scope of automated extrusion technology systems with enhanced process control. [www.wenger.com](http://www.wenger.com); [www.sourcetechnology.dk](http://www.sourcetechnology.dk); [www.extru-techinc.com](http://www.extru-techinc.com)

## Important AACCI Dates

### April

**17.** AACCI Annual Meeting abstract submission close

### May

**1.** Bulk Grain Traceability Symposium. Joint session with AOCS. Long Beach, CA, U.S.A.

**2–4.** AACCI Milling & Baking Division Spring Technical Conference, San Diego, CA, U.S.A.

**15–17.** AACCI Breakfast Cereals Short Course, St. Paul, MN, U.S.A.

**20–22.** Whole Grains Summit, Minneapolis, MN, U.S.A.

### June

**1.** 2012 AACCI Student Product Development Competition product submission deadline

### July

**2.** 2012 AACCI Student Product Development Competition product report deadline

### August

**31.** *Cereal Chemistry* Cereal Structure-Function Relationships Focus Issue paper submission deadline

### September

**30–October 3.** AACCI Annual Meeting, Hollywood, FL, U.S.A.

More information is available on [AACCI.net](http://AACCI.net).  
[www.aaccnet.org](http://www.aaccnet.org).