

HOLLYWOOD

# FLORIDA

## AACC International Annual Meeting

September 30 – October 3, 2012

The Westin Diplomat Hotel

Hollywood, Florida, U.S.A.

### An Intellectual Boost

The AACC International Annual Meeting is your chance to connect with both the science of cereal chemistry and the cereal grain science community. Network with your peers, discuss the hot, critical issues in our science, and discover the latest methods and techniques of other scientists. Not only can you learn about the latest research during the sessions, but you can take advantage of the time between sessions and at AACCI events to speak one-on-one with the top scientists in our field, discuss research, and receive feedback.

This year's meeting contains more scientific content than ever, with even more symposia and Science Cafés covering the important areas of our science. The schedule allows for attendance of multiple sessions and plenty of time to discuss the findings with your colleagues. **Come to the AACCI Annual Meeting ready to learn and you will find the knowledge and receive an intellectual boost that will last you all year long.**



[www.aaccnet.org/meet](http://www.aaccnet.org/meet)

# The Top Science

## Designed for Your Needs

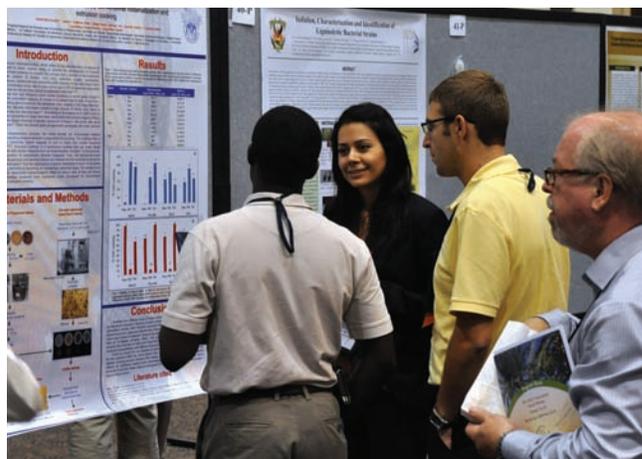
With so much science to cover, your AACCI Annual Meeting experience will feature multiple opportunities to learn.

**Take Notes.** **Symposia** focus on multidisciplinary, cross-scientific initiative topics and feature invited speakers. **Technical Sessions** are developed from peer-reviewed abstracts submitted for the meeting.

**Discuss.** Popular **Science Cafés** are created around themes suggested by the AACCI community and combine position talks with debate and discussion. **Poster Talks** consist of short talks highlighting the main findings and take-home messages from selected posters, followed by in-room poster viewing and discussion.

*“The Annual Meeting features top-notch scientists addressing important and novel challenges and sharing the latest innovations and technological solutions.”*

Art Bettge, 2012 AACCI Annual Meeting  
Program Team Chair



## So Much to Discover

- Gluten-free Products
- Food Allergies
- Conventional Versus Modern Biotechnology
- Health Benefits of Grains
- Sugar, Salt, and Fat Reduction
- Texture Challenges
- Asian Products
- Glucose Control
- Enzymes in Cereal Science
- Protein Quality
- Mycotoxins
- And Much More

## Abstracts

Abstracts for the 2012 AACCI Annual Meeting are published online as a printable PDF supplement to this issue of *Cereal Foods World* and in a searchable format on the meeting website at [www.aaccnet.org/meet](http://www.aaccnet.org/meet). In September, the abstracts will also be available on the AACCI Annual Meeting Mobile App for your mobile device.

### AACCI Annual Meeting Sponsors

Bunge Corp.	FONA International
Cablevey Conveyors	Megazyme International
Charm Sciences, Inc.	Ireland
Chopin Technologies	MGP Ingredients, Inc.
C. W. Brabender	Palsgaard, Inc.
Instruments, Inc.	R-Biopharm, Inc.
DSM Food Specialties	The Wright Group
USA, Inc.	

### For More Information Visit the Annual Meeting Website for

- Registration rates, deadlines, and instructions
- Housing reservations and hotel information
- Meeting abstracts
- Preliminary meeting schedule
- Full registration brochure (PDF)
- Special sessions with speakers and topics
- 2012 Exhibitors
- Becoming an exhibitor
- Advertising and sponsorship opportunities
- What to do in Hollywood, FL
- Tips for international attendees

[www.aaccnet.org/meet](http://www.aaccnet.org/meet)

## Just Added—Complimentary Workshops

The 2012 AACCI Premeeting Workshops offer a chance to learn more while in Hollywood, FL. No registration is required.

### Recent Developments on Gluten Detection in Foods & Beverages

Sunday, September 30, 1:00 – 3:00 p.m.

Organizers: Clyde Don, Foodphysica, Driel, The Netherlands; Michael Tilley, USDA-ARS CGAHR, Manhattan, KS, U.S.A.  
Financial Sponsor: R-Biopharm AG

Consumers, food regulators, and food product developers all have different criteria for the selection and use of gluten detection methods. The challenge for method developers is to meet these different needs. In all cases, an accurate and reproducible result that detects international gluten labeling thresholds is essential. This workshop will cover the pros and cons of using ELISA methods and introduce new research into alternate detection methods. It will include a discussion of recently completed AACCI International collaborative trials.

AACCI approved methods meet membership needs. A. BRIDGES, AMTC Chair, AACCI International, St. Paul, MN, U.S.A.

An introduction to protein detection by ELISA. M. TILLEY, USDA-ARS CGAHR, Manhattan KS, U.S.A.

Current status of non-ELISA methods for gluten quantitation. P. KOEHLER, German Research Center for Food Chemistry, Freising, Germany

Recent results of collab and pre-collab studies using ELISA kits. C. DON, Foodphysica, Driel, The Netherlands

Testing for gluten according to the Codex level. S. HAAS-LAUTERBACH, R-Biopharm AG, Darmstadt, Germany

### Rice Quality Issues: Chalk and Fissure Standardization and Measurement

Sunday, September 30, 12:00 – 4:00 p.m.

Organizers: Grace H. Lai, Kellogg Company, Battle Creek, MI, U.S.A.; Melissa Fitzgerald, IRRI Philippines and School of Agriculture and Food Science, University of Qld, Australia; Delilah F. Wood, USDA ARS WRRC, Albany, CA, U.S.A.

Financial Sponsor: Kellogg Company

The workshop will focus on quality assessment, limitations and solutions surrounding the issues of chalk and fissuring in rice. Ways forward will be discussed for how we can improve our ability to measure quality, improve breeding, farming and milling practices in terms of chalk and fissures.

Importance of rice quality—An Industry perspective. G. H. LAI  
Chalky Rice—Formation and measurement. M. FITZGERALD  
Effect of harvest/drying/storage/milling conditions on fissure formation. T. SIEBENMORGEN, University of Arkansas, Fayetteville, AR, U.S.A.

Rice quality standardization and measurement. S.A. METHENY, USDA FGIS Field Office, Stuttgart, AR, U.S.A.

Quality at the micro level. D.F. WOOD

Genes affecting grain fissure resistance mapped through association with molecular markers. S. PINSON, USDA ARS Dale Bumpers National Rice Research Center, Stuttgart, AR, U.S.A.

Instrumentation for measuring quality control in rice milling. M. HOST, FOSS North America, Eden Prairie, MN, U.S.A.

Industrial issues of rice. *Presenter To Be Announced.*

Round table discussion of methods and standard: 1) Degree of chalky, 2) Stress cracks, 3) Degree of milling, and 4) Other defects: Broken rice; foreign material etc.

Visit [www.aaccnet.org/meet](http://www.aaccnet.org/meet) for more workshop details.

## 2012 Schedule-at-a-Glance

### Sunday, September 30

4:00 – 4:30 p.m. Opening General Session Reception  
4:30 – 5:30 p.m. Opening General Session and Awards Ceremony  
5:30 – 7:30 p.m. Grand Opening Exhibition

### Monday, October 1

7:00 – 8:30 a.m. Approved Methods Technical Committee Meetings  
8:30 – 10:10 a.m. Scientific Sessions  
10:40 a.m. – 12:20 p.m. Scientific Sessions  
12:20 – 2:00 p.m. Lunch Break—Division Lunches, Poster Viewing  
2:00 – 4:00 p.m. Scientific Sessions  
4:00 – 7:00 p.m. Beer and Poster Viewing  
Poster Authors Present (all student posters only, 4:00 – 5:00 p.m.; even-numbered posters, 5:00 – 6:00 p.m.)  
4:00 – 7:00 p.m. Exhibition Open  
Open Evening—Division Socials and Dinners

### Tuesday, October 2

7:00 – 8:30 a.m. Approved Methods Technical Committee Meetings  
8:30 – 10:10 a.m. Scientific Sessions  
10:40 a.m. – 12:20 p.m. Scientific Sessions  
12:00 – 2:15 p.m. Lunch with the Exhibitors and Poster Viewing  
Poster Authors Present (odd-numbered posters, 1:00 – 2:00 p.m.)  
2:30 – 4:30 p.m. Scientific Sessions  
Open Evening—Division Socials and Dinners

### Wednesday, October 3

7:00 – 8:30 a.m. Approved Methods Technical Committee Meetings  
8:30 – 10:10 a.m. Scientific Sessions  
10:40 a.m. – 12:20 p.m. Scientific Sessions  
12:30 – 2:00 p.m. Lunch Break—Division Lunches, ICC Luncheon  
2:00 – 4:00 p.m. Scientific Sessions  
4:15 – 6:00 p.m. Closing Session and Farewell Reception

## Make Connections with Top Scientists

### Sunday, September 30

#### Opening General Session and Awards Ceremony

4:30 – 5:30 p.m.

A beverage reception kicks off the opening of the 2012 AACCI Annual Meeting, followed by updates on what your association is doing and the presentation of awards to AACCI members who have made significant contributions to the field.

#### Grand Opening Exhibition

5:30 – 7:30 p.m.

Greet old friends and network with colleagues while you visit with more than 120 of the industry's leading suppliers during this casual and festive event.

### Monday, October 1

#### Exhibits with Beer and Poster Viewing

4:00 – 7:00 p.m.

Grab a beer, iced tea, or lemonade and visit with industry suppliers at their exhibits, talk with poster authors, and learn more about AACCI's innovations.

### Tuesday, October 2

#### Lunch with the Exhibitors and Poster Viewing

12:00 – 2:15 p.m.

Enjoy a complimentary lunch and continue networking and exploring as you meet with industry suppliers and talk with poster authors. Authors present from 1:00 – 2:00 p.m.

#### Speed Mentoring Social

4:30 – 5:30 p.m.

Through a series of quick exchanges with multiple contacts, you'll have the chance to seek career and research guidance, hear about the experiences of others, and potentially find a long-term mentor/protégé match.

#### Pairing with a Purpose – Foundation Event

7:00 – 9:00 p.m.

The AACCI Foundation invites you to an evening of food, wine, beer, and delight at Lola's on Harrison Restaurant. *Preregistration is required.*

### Wednesday, October 3

#### Closing Session and Farewell Reception

4:15 – 6:00 p.m.

AACCI provides a new twist to the traditional closing and keynote speaker, which will be followed by a farewell reception featuring great conversation and beverages.

## Division, Section, and Alumni Meetings and Events

### Saturday, September 29

4:00 – 6:00 p.m. Milling & Baking Division Executive Committee and Advisory Board Meeting

6:30 – 9:00 p.m. Cincinnati Section Meeting and Dinner

### Sunday, September 30

5:30 – 6:30 p.m. Student Division Executive Committee and University Representative Meeting

### Monday, October 1

12:30 – 2:00 p.m. Down Under Section Meeting

12:30 – 2:00 p.m. Engineering & Processing Division Meeting and Lunch

12:30 – 2:00 p.m. Milling & Baking Division Meeting and Networking Lunch

12:30 – 2:00 p.m. Nutrition Division Meeting and Lunch

12:30 – 2:00 p.m. Rice Division Lunch

2:00 – 3:30 p.m. Student Division Business Meeting

5:30 – 6:00 p.m. Carbohydrate Division Executive Committee Meeting

6:00 – 7:00 p.m. Carbohydrate Division Meeting

7:00 – 10:00 p.m. Cereals&Europe Section Dinner

7:00 – 10:00 p.m. Northwest Section Dinner

7:00 – 10:30 p.m. Student Division Social and Dinner

### Tuesday, October 2

4:30 – 5:30 p.m. Protein Division Business Meeting

4:30 – 6:00 p.m. Iowa State University and Friends Reception

5:30 – 6:00 p.m. Carbohydrate Division Executive Committee Meeting

5:30 – 6:30 p.m. Protein Division Social

6:00 – 9:00 p.m. Carbohydrate Division Dinner

### Wednesday, October 3

7:00 – 8:15 a.m. Kansas State University Breakfast

7:00 – 8:30 a.m. North Dakota State University Alumni and Friends Breakfast

12:30 – 1:30 p.m. Rheology Division Meeting and Lunch

## Approved Methods Technical Committee Meetings

Check out the AACCI Annual Meeting website at [www.aaccnet.org/meetings/annual/program/Pages/DailySchedule.aspx](http://www.aaccnet.org/meetings/annual/program/Pages/DailySchedule.aspx) for more information and a list of Approved Methods Technical Committee Meetings taking place daily Monday through Wednesday, 7:00 – 8:30 a.m.

## Registration and Hotel Information

### Registration

This is the meeting you've been waiting for! Register today to join us in scenic Hollywood, Florida, U.S.A. Registration may be completed online, via fax, or via mail. Registration includes all sessions, posters, the exhibition, the Opening General Session Reception, the Grand Opening Exhibition, the Tuesday Lunch, and the Farewell Reception. For complete information, as well as printable PDFs of the registration brochure and registration form, visit [www.aaccnet.org/meet](http://www.aaccnet.org/meet). *Regular registration ends August 30, with late/onsite rates beginning August 31.*



*The Westin Diplomat Hotel*

### Hotel Information

The Westin Diplomat Hotel serves as the headquarters hotel and the location of all the meeting sessions. The Crowne Plaza Hollywood Beach serves as an overflow hotel. Staying at an AACCI-designated hotel supports the meeting and keeps meeting facility rentals lower, thus keeping registration fees lower.



*Crowne Plaza Hollywood Beach*

### Hotel Reservations

#### **The Westin Diplomat Hotel**

*(beach-front property, location of all meeting sessions)*

**Discounted Rates:** Standard Single/Double: \$179, plus 11% tax

Government rate available on request with proper ID and based on limited availability

**Internet:** [www.aaccnet.org/meetings/annual/registrationhotel/Pages/Hotel.aspx](http://www.aaccnet.org/meetings/annual/registrationhotel/Pages/Hotel.aspx)

**Telephone:** 1.888.627.7218 (for government rate call +1.954.602.8700)

(Inform the operator that you are attending the AACC International Annual Meeting.)

**Questions? E-mail:** [01402.diplomatreservations@westin.com](mailto:01402.diplomatreservations@westin.com)

#### **Crowne Plaza Hollywood Beach**

**Discounted Rates:** Standard Single/Double: \$139, plus 11% tax

**Internet:** [www.aaccnet.org/meetings/annual/registrationhotel/Pages/Hotel.aspx](http://www.aaccnet.org/meetings/annual/registrationhotel/Pages/Hotel.aspx)

**Telephone:** 1.800.227.6963

(Inform the operator that you are attending the AACC International Annual Meeting.)

**Questions?** +1.954.454.4334, ext. 208; 8:30 a.m. – 5:30 p.m. (EDT)

### Reservation Deadline

Reservations must be made by **August 30, 2012**, to guarantee annual meeting rates. After that date, rooms and rates will be based on availability. All housing changes, cancellations, and inquiries should be made directly with the hotel.

## About Hollywood, FLORIDA

Hollywood, Florida, is located in South Florida, nestled between Miami and Fort Lauderdale.

Hollywood, otherwise known as the "Diamond" of the Gold Coast, has palm tree-lined streets and sits on roughly 6 miles of sparkling Atlantic Ocean and award-winning white sand beaches. Home to the Hollywood Beach Boardwalk and some of the best restaurants on the coast, Hollywood maintains an old, laid-back Florida feel despite its urban locale.

**For more information on  
Hollywood, Florida, go to  
[www.visithollywoodfl.org](http://www.visithollywoodfl.org).**



# Exhibit Hall

## Exhibit and Poster Hours

### Sunday, September 30

5:30 – 7:30 p.m. Grand Opening Exhibition

### Monday, October 1

10:00 a.m. – 7:00 p.m. Poster Viewing  
4:00 – 7:00 p.m. Exhibits with Beer and Poster Viewing  
Student Poster Authors Present  
Poster Authors Present

### Tuesday, October 2

12:00 – 2:15 p.m. Lunch with the Exhibitors and Poster Viewing  
Poster Authors Present



## Exhibitors (as of July 12, 2012)

AB Mauri Baking Solutions	Carl Zeiss Micro Imaging, LLC	Great Plains Analytical Laboratory (formerly CII Laboratory Services)	Naturels Inc.)
ADM/Matsutani LLC	CE Elantech, Inc.	Hesco, Inc.	NP Analytical Laboratories
ADM Milling Co.	Charm Sciences, Inc.	ICC/MoniQA/Healthgrain	Oat Ingredients LLC
AIB International	Chopin Technologies	ICL Performance Products LP	Palsgaard, Inc.
ANKOM Technology	Church & Dwight Co., Inc.	InfraReady Products Ltd.	Penford Food Ingredients
Arla Foods Ingredients	Clextal, Inc.	Ingredion, Inc. (Corn Products Intl.)	Perten Instruments, Inc.
Baker Perkins	CPM Wolverine Proctor	Innophos, Inc.	Prayon, Inc.
BENEEO, Inc.	C. W. Brabender Instruments, Inc.	International Fiber Corp.	QualiTech, Inc.
Bepex International LLC	Dakota Specialty Milling, Inc.	International Flavors & Fragrances, Inc.	R-Biopharm, Inc.
Best Cooking Pulses, Inc.	David Michael & Co., Inc.	J. Rettenmaier USA LP	Research Products Co.
Best Vantage, Inc.	Domino Specialty Ingredients	Kansas State University	Riviana Foods, Inc.
BI Nutraceuticals	DSM Food Specialties USA, Inc.	Kudos Blends Ltd.	Romer Labs, Inc.
Blue Diamond Grower (Almond Board)	Elementar Americas, Inc.	Lab Synergy	Sensient Colors LLC
Brabender GmbH & Co. KG	EnviroLogix, Inc.	Lallemand Baking Solutions	Sensient Flavors LLC
Briess Malt & Ingredients Co.	Enzyme Development Corp.	Malt Products Corp.	Sensus America, Inc.
Brolite Products, Inc.	Eurofins Scientific Group	Mane, Inc.	Siemer Specialty Ingredients
Brookfield Engineering Laboratories USA	Farmer Direct Foods, Inc.	McCormick & Company, Inc.	SPEX SamplePrep LLC
Bruker Optics	Firmenich, Inc.	Medallion Labs	SunOpta Ingredients Group
Buhler Inc.	FONA International	Megazyme International Ireland	Symrise, Inc.
Bunge Corp.	Fortitech, Inc.	Merlin Development, Inc.	Tate & Lyle
Butter Buds Food Ingredients	FOSS North America	MGP Ingredients, Inc.	Texture Technologies Corp.
Cablevey Conveyors	Givaudan Flavors Corp.	Mid-America Food Sales Ltd.	The Mennel Milling Co.
Calibre Control International Ltd.	Glanbia Nutritionals	Mother Murphy's Laboratories, Inc.	The Wright Group
California Natural Products	GNT USA, Inc.	Navas Instruments LLC	Thymly Products, Inc.
Campden BRI	Gold Coast Ingredients, Inc.	Nexira (formerly Colloides	TIC Gums, Inc.
Canadian International Grains Institute	Grain Millers, Inc.		TNO Nutrition & Food Research Institute
Caremoli USA, Inc.	Grain Processing Corp.		Viterra, Inc. (formerly 21st Century Grain Processing)

## Contact Information

Exhibit, Sponsorship, and Program Book Advertising Information

[www.aaccnet.org/meetings/annual/exhibition](http://www.aaccnet.org/meetings/annual/exhibition)

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