**Student Product Development Competition Submissions Deadline**

June 3

AACC student members are invited to compete in the 2013 AACC Product Development Competition (PDC) by submitting a new product containing at least one major ingredient from a cereal or legume. The deadline for product submission is June 3, 2013, and the product report deadline is July 8. The top five teams will participate in the poster, oral, and product sampling sessions at the 2013 AACC Annual Meeting, September 29 to October 2, in Albuquerque, NM. Cash prizes will be awarded to each team competing at the annual meeting! Visit the AACC Student Division webpage (www.aaccnet.org/membership/divisions/Pages/Student.aspx) for details and information on how to get started, or contact Tom Jondiko, AACC Student Division PDC chair (jondiko@yahoo.com).

**First Ever AACC Sino-U.S. Baking Science & Technology Summit to Be Held in Shanghai, China**

This first-of-its-kind AACC summit will bring together Sino and U.S. scientists to share the latest research and techniques in baking. Experts will present information on worldwide innovations and trends in enzymes, equipment, and fermented baked products, along with new baking developments and trends in China. The summit will be held May 21, 2013, in parallel with the Bakery China 2013 expo. The preliminary program has been announced and is available on AACCnet at www.aaccnet.org/meetings/events/Pages/SinoUSBakingScienceTechSummit.aspx. Admission is free.

**AACC Student Division Announces New Officers for 2013**

Yunus Emre Tuncil will serve as vice-chair for 2013. Tuncil is currently working on his Ph.D. degree at the Whistler Center for Carbohydrate Research at Purdue University. Kristen Dunn will serve as secretary/treasurer. Dunn is pursuing an M.S. degree in food science and technology at Texas A&M University.

**New Method and Enhancements Added to AACC Approved Methods of Analysis**

A new method that determines and quantifies gluten in processed foods labeled as “gluten-free” is now available. This method is optimized to determine gluten content with respect to the Codex Alimentarius Commission regulatory level. Celiac disease is an intolerance to gluten that results in damage to the small intestine and is reversible when gluten is avoided in the diet. In foods labeled “gluten-free,” the gluten level must not exceed 20 mg/kg, based on the food as sold. The method comes out of the AACC Protein Committee, chaired by Clyde Don (Foodphysica), and is important to food companies serving this market segment.

A new visual supplement for the Qualitative Test for Peroxidase in Oat Products method and the newly added Guidelines for Scoring Experimental Bread are among the latest enhancements to the AACC Approved Methods of Analysis. Enhancements, including built-in calculators, videos, spreadsheets, co-lab reports, audio PowerPoints, and color images, are designed to assist approved methods subscribers in understanding or performing methods better or more quickly.

**Cereals&Europe Spring Meeting 2013**

Titled “Unlocking the Full Potential of Cereals: Challenges for Science Based Innovation,” the C&E Spring Meeting 2013 will provide a science platform to present the latest cereal research and to discuss different aspects of cereals related to new technologies in cultivar development, food processing, properties of ingredients and constituents, nutritional aspects, and end-product analytics, as well as structure–function relationships. The meeting will be held May 29–31, 2013, in Leuven, Belgium. More information is available at cespringmeeting2013.org.
New Members

Eversole, K. A., Eversole Associates, Bethesda, MD, U.S.A.
Fincher, G. B., professor, University of Adelaide, Glen Osmond, Australia
Ghosh, V., bakery technology leader, Cargill, Inc., Plymouth, MN, U.S.A.
Hystad, S., graduate student, Montana State University, Bozeman, MT, U.S.A.
Javid, R., Stillwater, OK, U.S.A.
Jimenez, J., lab chief, Procter & Gamble, Russellville, AR, U.S.A.
Malcolm, B., Kansas State University, Manhattan, KS, U.S.A.
Meng, X., research scientist, Alberta Agriculture and Rural Development, Brooks, AB, Canada
Mutz-Darwell, S., senior business development manager, nutrition, Ingredion, Inc., Bridgewater, NJ, U.S.A.
Ndolo, V. U., Winnipeg, CA, Canada
Pfrang, K., technical service representative, Horizon Milling, Minnetonka, MN, U.S.A.
Piu, L., audience manager, Virgo Publishing, LLC, Phoenix, AZ, U.S.A.
Reidy, J., Newton Centre, MA, U.S.A.
Williams, M., food safety and quality manager, Adams Group, Inc., Arbuckle, CA, U.S.A.
Wlaschin, A., engineer, General Mills, Inc., Minneapolis, MN, U.S.A.

People

C.W. Brabender Instruments, Inc. has hired Kristen McCarty as laboratory manager for their Food Characterization Lab in South Hackensack, NJ. Kristen has significant experience in food testing and quality assurance with the company. Previously, she held the position of quality lead for ConAgra. Kristen has a B.S. degree in food science technology from the University of Nebraska. She will be responsible for maintaining the C.W. Brabender Food Laboratory, conducting customer trials on their extensive line of laboratory-scale food-testing instruments and handling all customer technical inquiries in support of their food instrument product line for the North American market.

Erratum


In the feature article “Improvements in Technology for Parboiling Rice” by Bhattacharya (pages 23–26), the quantities of parboiled rice have been specified incorrectly in the first paragraph of the article. The corrected paragraph is provided below.

Rice is used world over in predominantly two forms. One form is common white rice (also referred to as raw milled rice). The other is parboiled rice, which is rice that has been precooked in paddy form (rough rice) and then dried and milled (1). South Asia, especially India, is the most extensive producer of parboiled rice. Approximately 120 million tonnes of paddy is parboiled every year in South Asia (close to two-thirds of its crop production). In addition, substantial amounts of paddy (5–10 million tonnes) are parboiled outside South Asia. Approximately 3–4 million tonnes of high-value parboiled milled rice is moved in world trade each year.

Important AACC Dates

April 2013
10–12. AACC Milling & Baking Division Spring Technical Conference, Phoenix, AZ, U.S.A.

10–12. AACC Food Extrusion Short Course, St. Paul, MN, U.S.A.

May 2013
21. AACC Sino-U.S. Baking Science & Technology Summit, Shanghai, China

29–31. Cereals & Europe Spring Meeting, Leuven, Belgium

September 2013
29–October 2. AACC Annual Meeting, Albuquerque, NM, U.S.A.

More information is available on AACCnet.
www.aaccnet.org

Extrusion Processing:
Technology and Commercialization. An International Grains Program Short Course

August 13-16, 2013

IGP Conference Center
Department of Grain Science and Industry
Kansas State University
Manhattan, Kansas

For Brochure with Details and Registration Information Please Visit the IGP Website at www.ksu.edu/igp

Or Contact: Anita McDiffett
Email: amcdiffett@ksu.edu • Ph: 785-532-4080