Cereal Scientists Travel to the “Land of Enchantment” to Attend the 2013 Annual Meeting in Albuquerque

The 2013 AACC Annual Meeting held September 29–October 2 in Albuquerque, New Mexico, was a great success by all measures, with almost 1,000 people attending from 34 countries and representing all sectors of industry, academia, and government. This year’s meeting featured over 325 scientific abstracts, including 103 Technical Oral or Poster Talks, and an exhibit hall with over 100 exhibitors and more than 230 posters. The program also featured 10 oral technical sessions, 2 premeeting sessions, 13 symposia, and 3 science cafés all focused on issues of importance within cereal grain science. 2013 Annual Meeting Program Chair, Koushik Seetharaman, said, “This year’s program shifted our current paradigm of knowledge, while at the same time addressing challenges facing our industry today. I believe our offerings this year were diverse and well-received.” This meeting would not have enjoyed the level of success it achieved without the active participation of the meeting attendees, speakers, volunteers, exhibitors, and presenters who shared their science and expertise! One attendee said the meeting was a “Great opportunity to spend time with like-minded individuals, [which] meets the needs of many with detailed and in-depth presentations and events I would recommend attending to anyone who is within the cereal science sector and wants to be up-to-date with the latest thinking, trends, and beliefs.”

President David Hahn welcomed attendees at the Opening General Session and Awards Ceremony on Sunday. Not only did he welcome those in the room in Albuquerque, but he also welcomed colleagues from around the world watching via their computers. This was the first year AACC offered live streaming video of its opening and closing sessions. President Hahn introduced a video that gave a broad overview of the initiatives undertaken by the association this past year, which included making significant progress on the Science Action Plan, identifying key gaps in our science, approving the whole grain food characterization, publishing a Cereal Foods World report series on the benefits of grains, prioritizing science issues, advocating for public policy priorities, collaborating with related organizations, and approving member access to CFW Plexus.

The meeting sessions focused on some of the most current and relevant topics in cereal science, including wheat improvement in the 21st century, value-added processing of oats and barley, and designing safe grain-based food products. In particular, two Hot Topic sessions drew large crowds. In the Hot Topic session Grain Brain for Grain Brains: A Look at Grains and Cognition, Dementia, and Mental Health, Emeritus Professor Julie Miller Jones from the Department of Family, Consumer & Nutritional Science at St. Catherine University tested the strength of the arguments that food containing wheat, sugar, and carbohydrates are detrimental to optimum brain functionality against existing literature on grains and carbohydrates.

The second Hot Topic session led by Anne Bridges, AACC International, and Ray Shillito, Bayer CropScience, addressed the challenge of how to feed the future world population. “Sustainability, Genetics, and Future Cultivars” provided an overview of current breeding technologies for grains and oil seeds, new crops, potential food benefits, and the corresponding updates in molecular detection methods to manage authentication in the food supply chain.

Many of AACC’s leaders, boards, and committees also met to discuss the business of the society, including AACC’s 20 Approved Methods Technical Committees, which took the opportunity to discuss scientific priorities relevant to their committee.
Hannah Ubl from Bridgeworks, LLC, was the keynote speaker at the closing session. BridgeWorks, LLC wrote “When Generations Collide: Who They Are. Why They Clash. How to Solve the Generational Puzzle at Work,” and “The M-Factor.” Ubl discussed the current workplace as well as how to reconcile these generational differences and simultaneously foster collaboration and understanding among these very different cohorts.

“Great meeting to not only learn about advancements in cereal science but to network with colleagues from different sectors and from across the globe.”

As a kickoff to AACC International’s 2015 Centennial year activities, the 2013 meeting honored the association’s first 50 years from 1915–1964 by convening a panel composed of three eminent colleagues who provided their perspectives on the state and nature of science and industry during the early 20th century. Eric Bertoft of Abo University highlighted key aspects of development in science during this period and its impact on cereal science; David Lineback of the University of Maryland discussed scientists and the nature of collaborations between different countries; and Don Sullins of ADM examined the state of the industry in that time period. Next year’s meeting will include programming that will cover the second 50 years (1965–2014). The opening and closing sessions can be seen online at www.aaccnet.org/meetings/archive/2013/program/Pages/SessionVideo.aspx.

There were ample opportunities to network at the Annual Meeting; attendees were able to meet new people and connect with longtime friends and colleagues and discuss their research in a casual atmosphere, whether in the hallways in between sessions or at the several socials that took place throughout the four days. One attendee said that it was a “Great meeting to not only learn about advancements in cereal science but to network with colleagues from different sectors and from across the globe.”

AACC thanks everyone who helped make the 2013 Annual Meeting such a huge success. Sponsors, attendees, poster and session presenters, committee members, and exhibitors all worked together to create a forum in which members of our community could collaborate and share their science. Photos from the 2013 annual meeting are on pages 318–319 and be sure to check out additional images posted at www.aaccnet.org/meetings/archive/2013/Pages/AnnualMeetingPhotos.aspx.

We look forward to welcoming everyone to the 2014 Annual Meeting in Providence, Rhode Island, U.S.A., October 5–8!

Science Program at the AACCI Annual Meeting Packs a Powerful Punch

The annual meeting technical program included 233 posters, 10 oral technical sessions, 3 poster talk sessions, 2 premeeting sessions, 13 symposia, and 3 science cafés all focused on issues of importance within cereal grain science.

Hot Topics

Sustainability, Genetics, and Future Cultivars
Grain Brain for Grain Brains: A Look at Grains and Cognition, Dementia, and Mental Health

Conversations That Matter

Conversations That Matter…on the Perception of Whole Grain Foods (Scientific Initiatives: Engineering & Processing, Ingredients & Innovations, Quality & Analytical Methods)
Conversations That Matter…on the Issue of Gluten-free Products (Scientific Initiatives: Chemistry & Interactions, Quality & Analytical Methods)
Conversations That Matter…on the Formulation of Healthy Foods (Scientific Initiatives: Chemistry & Interactions, Health & Nutrition, Ingredients & Innovations)
Conversations That Matter…on the Measurement of Dietary Fiber (Scientific Initiatives: Health & Nutrition, Quality & Analytical Methods)

Special Sessions

Symposium: Antioxidants in Grains and Health: Is There a Linkage? (Scientific Initiative: Health & Nutrition)
Symposium: Bioactive Components of Grains: Health Benefits, Effects of Processing, and Bioavailability (Scientific Initiative: Health & Nutrition)
Symposium: Designing Safe Grain-Based Food Products (Scientific Initiative: Food Safety & Regulatory)
Symposium: Food Safety in the Global Supply Chain: Facts vs. Myths (Scientific Initiative: Food Safety & Regulatory)
Symposium: Grain Processing: Impacts of Grain Flows, Sustainability, and Grain Production Goals on Ingredient Costs and Food Aid (Scientific Initiative: Biotechnology & Sustainability)
Symposium: Overview of Health Risks Associated with Acrylamide and Mitigation Strategies in Carbohydrate-Rich Foods (Scientific Initiative: Health & Nutrition)
Symposium: Pulses as Complementary Ingredients in Cereal-Based Products (Scientific Initiatives: Engineering & Processing, Health & Nutrition, Ingredients & Innovations)
Symposium: Recent Advances in Starch Research (Scientific Initiative: Chemistry & Interactions)
Symposium: Role of Extrusion in Improving Nutritional Profiles of Cereal Foods (Scientific Initiatives: Engineering & Processing, Health & Nutrition)
Symposium: Technologies & Issues for Rice Quality Determination (Scientific Initiative: Quality & Analytical Methods)
Symposium: Value-Added Processing of Oats and Barley (Scientific Initiatives: Engineering & Processing, Health & Nutrition, Ingredients & Innovations)
Symposium: Wheat Improvement in the 21st Century (Scientific Initiative: Biotechnology & Sustainability)
Technical Session: Characterization and Functionality of Small Molecules (Scientific Initiatives: Chemistry & Interactions, Health & Nutrition, Ingredients & Innovations)
Technical Session: Gluten and Flour Functionality (Scientific Initiatives: Chemistry & Interactions, Quality & Analytical Methods)
Technical Session: Gluten Characterization and Interactions (Scientific Initiatives: Biotechnology & Sustainability, Chemistry & Interactions, Quality & Analytical Methods)
Technical Session: Impact of Cell Wall Components on Health (Scientific Initiatives: Biotechnology & Sustainability, Health & Nutrition)
Technical Session: Minor Cereals (Scientific Initiatives: Chemistry & Interactions, Engineering & Processing, Health & Nutrition, Ingredients & Innovations)
Technical Session: New Techniques to Analyze Microstructures (Scientific Initiative: Quality & Analytical Methods)
Technical Session: Polysaccharides Digestion and Fermentation (Scientific Initiatives: Chemistry & Interactions, Health & Nutrition)
Technical Session: Starch Structure and Digestion (Scientific Initiatives: Biotechnology & Sustainability, Chemistry & Interactions, Health & Nutrition)
Technical Session: Starch Structure and Processing (Scientific Initiatives: Biotechnology & Sustainability, Chemistry & Interactions, Engineering & Processing, Quality & Analytical Methods)
Technical Session: Studies on Rice (Scientific Initiatives: Chemistry & Interactions, Engineering & Processing, Health & Nutrition, Quality & Analytical Methods)
The New Generation of Professionals: Opportunities and Challenges in Transitioning from School to Work (Scientific Initiative: Ingredients & Innovations)
Whole Grains, from Evolution to Revolution (Scientific Initiatives: Health & Nutrition, Ingredients & Innovations, Quality & Analytical Methods)

**Premeeting Workshop**

Near-Infrared Spectroscopy in Cereals Commerce, Processing, and Research

**Science Cafés**

Conflict of Interest in Science: Myth or Reality (Scientific Initiative: Health & Nutrition)
Leveraging Innovation and Cost Management for Profitability (Scientific Initiative: Ingredients & Innovations)
Cereal Food Processing: What Are the Benefits? (Scientific Initiatives: Chemistry & Interactions, Engineering & Processing, Food Safety & Regulatory, Health & Nutrition)

**Poster Talks**

Dough Functionality and Baking
Production and Analyses of Gluten-Free Foods
Update on Starch Research

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**Share Your Milestones and Scientific Breakthroughs**

The 2015 Centennial Meeting will feature cereal science milestones, and we need your input.

With your contribution to notable cereal science milestones, we will:

- Highlight AACCI Milestones
- Recognize Scientific Breakthroughs
- Identify Key Moments in Cereal Grain Science

**Scan this QR Code or go to the link provided below to submit your information, and you will be entered to win free registration to the 2015 Centennial Meeting.**

http://surveys.az1.qualtrics.com/SE/?SID=SV_3EIVTCA1TP12aF
Annual Meeting Exhibitors

The exhibition included over 100 exhibitors, a Grand Exhibition Opening on Sunday, beer and poster viewing on Monday, and lunch on Tuesday.

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Bepex International LLC*
Best Cooking Pulses, Inc.*
Bi Nutraceuticals
Blue Diamond Growers
Brabender GmbH & Co. KG*
Brolite Products, Inc.*
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Bruker Optics
Budenheim USA, Inc.*
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ICC/MONIQA/HEALTHGRAIN
ICL Food Specialties*
Ingrandoon Inc.*
Innophos, Inc.*
International Fiber Corp.
International Flavors & Fragrances Inc.
J. Rettenmaier USA LP*
Lab Synergy
Lallemand Baking Solutions*
Malt Products Corp.*
Mane, Inc.
Manildra Group, USA
McCormick & Company, Inc.*
Medallion Labs
Megazyme International Ireland Ltd.*
Merlin Development, Inc.*
MGP Ingredients, Inc.*
Mid-America Food Sales

Neutec Group, Inc.
Nexira
National Mfg. (Division of TMCO Inc.)*
Northern Crops Institute*
NP Analytical Laboratories*
Nutraceuticals World
Palsgaard Inc.*
Perten AB
Perten, Inc.*
Prayon Inc.
QualySense AG*
R-Biopharm, Inc.*
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Sosland Publishing Company
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Suntava, Inc.
 Tate & Lyle
Texture Technologies Corp.*
The Mennel Milling Co.*
Thermo Scientific
Thymly Products*
TIC Gums*
Tree Top, Inc.
VICAM, A Waters Business
Wenger Manufacturing, Inc.*
2013 AACC Annual Meeting

Attendees visit with exhibitors, review posters, and connect with old friends.

2013 Annual Meeting Program Chair Koushik Seetharaman welcomes attendees to the meeting.

2015 Centennial Planning Committee Chair Bill Atwell tells opening session attendees about plans for the upcoming celebration.

President David Hahn and Best Student Research Paper winner Daniel Erickson.

This year’s Geddes award winner is former AACC Executive Vice President Steve Nelson, pictured with Debi Rogers and David Hahn.

AACC award winners (left to right) Vijay Singh, Privat Lasme, Senay Simsek, Stephen Delwiche, Bruce Hamaker, Geoff Fincher, and Pamela White.

Attendees collaborate at a diner along our very own Route 66!
Poster authors share their science with attendees

At AACCI Central, attendees buy books and foundation T-shirts and watch demos of some of the latest technology AACCI is using to communicate science

A meeting attendee views a presentation about the first 50 years of AACCI’s history

This year’s diverse scientific program offers sessions of interest to everyone

At the Student Product Development Competition, attendees enjoy the opportunity to sample finalists’ products

Closing Keynote Speaker, Hannah Ubl, discusses generations in the workplace
2013 AACCI Awards

Honoring Member Expertise and Contributions
It is a privilege to congratulate AACCI International’s prestigious awardees for 2013. These members have made significant contributions to our cereal grain science community. Awards are given annually and presented during the annual meeting. In recognition of their scientific and technical contributions and their dedication and commitment to the association, we are pleased to honor the following individuals.

William F. Geddes Memorial Award
Created in 1961, this award honors the zeal and unselfish industry of an individual member, emphasizing the importance of their contributions to the work of the association. Steven C. Nelson was AACCI’s executive vice president for 40 years, retiring last spring. Steve joined AACCI in 1973 as an artist and keyliner in the Publications Department. He was promoted to the position of publications manager two years later, during which time he managed the startup of several signature publications and implemented the AACCI PRESS book marketing program. Steve went on to complete advanced studies in business management and held several key operational positions at AACCI headquarters before being named the association’s executive vice president in 1991. Over the course of his career, Steve has played a pivotal role in the association’s preeminent events and gained the respect and support of AACCI leaders, volunteers, and members alike. He has been praised for his strengths and skills in working with a variety of individuals, as well as his ability to think strategically and to effectively guide AACCI leaders.

AACC International Fellows
The Board of Directors established a Fellows program in 1985 to honor association members who have made distinguished contributions to the field of cereal science and technology in research, industrial achievement, leadership, education, administration, communication, or regulatory affairs. This year’s recipients are Julie Miller Jones and Pamela J. White.

Julie Miller Jones, a board-certified nutrition specialist and licensed nutritionist, received her B.S. degree from Iowa State University and her Ph.D. degree from the University of Minnesota. Currently, she is an emeritus professor and Distinguished Scholar of Food and Nutrition at St. Catherine University in St. Paul, MN. She has been named Outstanding Professor twice and was honored with the Myser Award as a professor “who made a difference in people’s lives.” She is the author of several books, including Food Safety, and many scientific articles. She regularly speaks nationally and internationally about whole grains and dietary fiber, carbohydrates, sugars, the glycemic index, gluten-free products, food safety and dietary recommendations, and the Mediterranean diet and tries to debunk many dietary fads and myths. She has served as president and board chair of AACCI International and chair of the IFT Nutrition Division and currently chairs the AACCI Whole Grains Working Group. She has received a number of awards, including the William F. Geddes Memorial Award from AACCI, and was named an Academic Fellow of the International Cereal Chemists. She is a scientific advisor for the Joint Institute of Food Safety and Nutrition of the U.S. Food and Drug Administration and the University of Maryland, the International Life Sciences Institute, the International Food Information Council, the Wheat Foods Council, and the Grain Foods Foundation.

Pamela J. White, Ph.D., serves as dean for the College of Human Sciences at Iowa State University and is a university professor in the Department of Food Science and Human Nutrition. Her research program is centered around value-added crop research important to today’s agricultural economy, including lipid oxidation, oil quality, and carbohydrate structure/function relationships. Within AACCI, she has served as chair of the Carbohydrate Division and chair of the Starch Round Table Board, among other assignments.

Alsberg-French-Schoch Memorial Lectureship Award
The Alsberg-French-Schoch Memorial Lectureship was established in 1965 to honor chemists who have made distinguished contributions to fundamental starch science. The award was presented to Bruce R. Hamaker, director of the Whistler Center of Carbohydrate Research and Roy L. Whistler Chair in Carbohydrate Science in the Department of Food Science at Purdue University. His research career has spanned many aspects of cereal component chemistry and its applications, though it now focuses primarily on cereal carbohydrates and proteins related to the topics of health and wellness. In this regard, he has a number of clinical and nutrition group collaborations. He has been and continues to be active in international research collaborations in Africa and Asia.

Edith A. Christensen Award for Outstanding Contributions in Analytical Methodology
Stephen Delwiche was named the recipient of the Edith A. Christensen Award for Outstanding Contributions in Analytical Methodology. The award recognizes scientific and technical contributions that have advanced the grain science field. Recipients of the award have demonstrated excellence through their
contributions to the development of new analytical technologies and the application of existing analytical technologies to solving detection and measurement problems in the field of grain science. Stephen is a research scientist in the Food Quality Laboratory of the USDA Agricultural Research Service in Beltsville, MD. Stephen has spent the majority of his career developing nondestructive, rapid instrumentation and methods for quality assessment in cereal grains. His expertise lies with visible/near-infrared spectroscopy, hyperspectral imaging, and high-speed optics for classification and sorting, all of which require hardware and software design and mathematical modeling. He is active in AACC International (serving as chair of the Spectroscopic Methods Committee, associate editor of Cereal Chemistry, and Publications Committee member, with past assignments as Engineering and Processing Division chair, symposium organizer, and AOAC/AACC liaison officer). He is a contributing author to both Cereal Chemistry and Cereal Foods World. He is also involved in the International Society for Optics and Photonics (SPIE) and the Council for Near-Infrared Spectroscopy (CNIRS). Stephen has authored more than 100 peer-reviewed journal articles, book chapters, and technical reports and has served on graduate student committees and hosted visiting international scientists.

Excellence in Teaching Award

The Excellence in Teaching Award is presented to an AACC member and teacher who has made significant contributions through teaching in the broad field of cereal science and technology. The award was presented this year to Vijay Singh. Vijay is an associate professor in the Department of Agricultural and Biological Engineering and associate director of the Center of Advanced BioEnergy Research at the University of Illinois at Urbana-Champaign. His research is on development of bioprocessing technologies for corn/biomass to ethanol, advanced biofuels, food, and industrial products. Vijay has directed more than $6.0 million in research, has authored 110 peer-reviewed journal articles and 60 other publications, and holds 10 patents related to corn processing and biofuel production. Five of his patents have been licensed to engineering design and multinational companies. Vijay is a recipient of the Young Faculty Excellence Award from the Corn Refiners Association, New Holland Young Researcher Award from the American Society of Agricultural and Biological Engineers, Faculty Research Excellence Award from the University of Illinois, Young Cereal Scientist Award from AACCI International, and Xerox Faculty Research Award. Vijay has also received “Excellence in Teaching” and “Innovation in Research” recognition several times. He received his M.S. and Ph.D. degrees in food and bioprocess engineering from the University of Illinois at Urbana-Champaign. He has served as associate editor for Cereal Chemistry and is currently associate editor for the Journal of the American Oil Chemists’ Society, Journal of Food and Bioproducts Processing, and Journal of Industrial Biotechnology.

Texture Technologies Quality Research Award

Established in 2012, the Texture Technologies Quality Research Award is awarded annually to two authors who write and present high quality research which broadly involves instrumental texture analysis. The objective of the award is to increase awareness among professors and students of the importance of publishing impactful research in sufficient, high-quality detail that allows fellow researchers to replicate and build upon the work.

The two-part award includes recognition for both AACCI published research and oral or poster presentations. The 2012 Best Paper Award was awarded to Privat Lasme for his paper “A Study of Puroindoline b Gene Involvement in the Milling Behavior of Hard-Type Common Wheats” from Cereal Chemistry, Volume 89, Issue 1. The 2013 Best Presentation Award was awarded to Daiva Daugelaite from the University of Manitoba, Grain Research Laboratory, for her presentation entitled, “Evaluation of Gluten Addition Effect on Rheological Properties of Alkaline Noodles Using High Frequency Ultrasound and Stress Relaxation Techniques.”

Thomas Burr Osborne Medal

The prestigious Osborne Medal, established in 1926 to recognize distinguished contributions in the field of cereal chemistry, was named after the outstanding protein chemist Thomas Burr Osborne, who received the first award in 1928. This year the medal was presented to Geoff Fincher, who is professor of plant science at the University of Adelaide and the director of the Australian Research Council Centre of Excellence in Plant Cell Walls. Until 2010 Geoff was deputy chief executive officer of the Australian Centre for Plant Functional Genomics and recently helped establish the Australian Plant Phenomics Facility. Geoff was the director of the Waite Campus of the University of Adelaide from 2003 to 2010.

Geoff received his Ph.D. degree in biochemistry at the University of Melbourne and has since held academic positions at La Trobe University and the University of Adelaide. His research interests have been focused on the noncellulosic polysaccharides of plant cell walls in cereals. He and his group have contributed to our understanding of cell wall biology in commercially important cereals.
Young Scientist Research Award

The Young Scientist Research Award is presented to an individual for outstanding contributions in basic and applied research to cereal science with the expectation that contributions will continue. This award recognizes research relevant to the broad aims and interests of AACCI.

Congratulations to Senay Simsek, the 2013 recipient. Senay is an associate professor in the Department of Plant Sciences at North Dakota State University (NDSU). She earned a B.S. degree in chemistry in 1998 and an M.S. degree in biochemistry from Gebze Institute of Technology. She began her Ph.D. studies in food science at Purdue University in 2003. Senay completed her Ph.D. degree in 2006 and began working as an assistant professor at NDSU in January 2007. Her research focuses on structure-function relationships among biomacromolecules (particularly starch and nonstarch polysaccharides) found in food systems. Senay also works on plant metabolomics to study plant physiology, grain quality and processing, and the nutritional aspects of grains. She has authored or coauthored more than 50 peer-reviewed journal articles. Senay is an active member of AACC International and the Institute of Food Technologists. She also serves on the technical board of the Wheat Quality Council. In 2011, Senay received the Larson/Yaggie Excellence in Research Award from the NDSU College of Agriculture and the Early-in-Career Award of Excellence during the U.S. Quality Grains Research Consortium Annual Meeting.

Young Professionals Awards

Best Student Research Paper Competition

The Best Student Research Paper Competition is held each year at the annual meeting and provides an opportunity for students to interact with the AACCI community at an early stage in their career. The competition recognizes the best research conducted and presented by students, and challenges them to demonstrate superior presentation skills. Finalists are selected from a pool of submitted papers to compete at the meeting. Congratulations to the following 2013 winners and finalists!

Best Student Research Paper Competition Winners

First Place: Daniel Erickson, Purdue University
Second Place: Steven Hystad, Montana State University
Third Place: Theresa Walter, German Research Center for Food Chemistry

Best Student Research Paper Competition Finalists

Julie Darly-Kindelspire, South Dakota State University
Elena de la Pena, North Dakota State University
Haiyan Zhao, Institute of Agro-Products Science & Technology, CAAS

Student Product Development Competition

Organized by the AACCI Student Division, the Student Product Development Competition provides an opportunity for students to demonstrate innovation and ingenuity by creating a new food product containing at least one cereal product as the main ingredient. This year’s competition judges included Dilek Austin (Novozymes), D’Anne Hayman (Kellogg Co.), Marc Johnson (Texture Technologies Corp.), Thomas Luallen (Starquest F.O.O.D. Consulting LLC), John Mathew (Frito-Lay Inc.), Debra L. Patterson (General Mills), and Keith E. Petrofsky. Congratulations to the following 2013 winners and finalists!

First Place (tie): Monterrey Tech
Team Members: Beatriz A. Acosta Estrada, Rocio Alejandra Chavez-Santoscoy, Enrique Cortes-Ceballos, Marco A. Lazo-Velez, Ana Maria Leal-Diaz, Lidia Lopez-Barrios
Product: VitaFun

First Place (tie): Texas A&M University
Team Members: Amy Collison, Kristen Dunn, Dorothy Herrman, Eileen Quinn
Product: Simply Sweet Sorghum Treats

Third Place: Kansas State University
Team Members: Emily Fort, Gordon Horton
Product: Garden Crisps

Finalist: Federal University of Minas Gerais
Team Member: Caroline Paiva
Product: Gluten-free Cereal Bar with Sorghum Tropical Fruits

Finalist: Louisiana State University
Team Members: Yu Jiang, Juan Li, Yixiao Shen
Product: Anthocyanin-Enriched Microwavable Roll
Student Travel Awards

The AACCI Annual Meeting provides a unique environment in which to inspire young professionals to develop a life-long career in cereal grain science. Thanks to the efforts of the AACCI Manhattan Section and the contributions of generous donors, 87 students received $200 each to aid in paying their travel expenses for this year’s annual meeting. Congratulations to all of the winners!

California State University
Doris A. Delgado
Marie-Julie Richer-Roy

China Agricultural University
Xin Ren

CINVESTAV
Zorba J. Hernandez-Estrada

German Research Center for Food Chemistry
Theresa Walter

Iowa State University
Yongfeng Ai
Hanyu Yangcheng

Kansas State University
Elyse N. Buckley
Sherrill Cropper
Orelia E. Dann
Juhui Jeong
Moses Khamis
Pavan H. Manepalli
Oscar Ramos
Sichaya Sittipod
Meng Xue

Katholieke Universiteit Leuven
Geertrui M. Bosmans
Joke Buggenhout
Anneleen Pauly
Jeroen Snelders
Benedicte Van Steertegem

Louisiana State University
Yu Jiang
Juan Li
Yixiao Shen

Lund University
Ali Marefati

Monterrey Tech
Beatriz A. Acosta Estrada
Rocio A. Chavez-Santoscoy
Enrique Cortes-Cevallos
Lidia Lopez-Barrios
Deyanira Suarez-Trujillo

National Taiwan University
Jih-Hao Yu

North Dakota State University
Tsogbayar Baasandorj
Claudia Carter
Lingzhu Deng
Yu Liu

Mihiri M. Mendis
Kristin L. Whitney

Oklahoma State University
Erni S. Murtini

Oregon State University
Jacob E. Mattson

Purdue University
Lisa M. Lamothe
Meric Simsek
Yunus E. Tuncil

Technische Universität München
Clemens Doering
Maike Foste
Markus Schirmer

Texas A&M University
Shima Agah
Amy E. Collison
Kristen L. Dunn
Dorothy A. Herrman
Tom O. Jondiko
Eileen Quinn
Karla P. Siska
Victor M. Taleon Alban

Universidad Autónoma de Sinaloa
Jesus Aguayo
Perla M. Uriarte Aceves

Universidade Federal de Minas Gerais
Caroline Paiva

University of Alberta
Mariana Perez Herrera

University of Arkansas
Emily O. Arijaje
Ashley Han

University of Groningen
Salomeh Ahmadi-Abhari

University of Guelph
George A. Annor
Pragyani Bora
Joseph K. Gayin
Abdelmagid M. Hamed

University of Illinois
Ming-Hsu Chen
Sun M. Kim
Song Li
Divya Ramchandran

University of Manitoba
Victoria U. Ndolo

University of Minnesota
Aimee Tritt
Varatharajan Vamadevan
Liyun Zhang

University of Nebraska
Junyi Yang

University of Nottingham
Niloufar Ghahnaviehei

University of Queensland
Shang Chu
Cheng Li
Prudence Powell
Kai Wang
Torsten Witt
Alex C. Wu
Bin Zhang

University of Saskatchewan
Ke Feng

University of Taiwan
Yu-Chan Huang

University of Wollongong
Thomas Simnadis

Washington State University
Kendra L. Jernigan

Wheat Marketing Center
Meng Niu

Zhejiang University
Juqing Huang