AACC PRESS and Elsevier Announce a New Publishing Alliance

Elsevier, a global leader in providing scientific, technical, and medical information products and services, and AACC PRESS have formed a publishing alliance to develop food science content that will support those working in the research, nutrition, and applied aspects of cereals and grains.

Through this new agreement, Elsevier will publish and distribute new AACC PRESS books, taking advantage of ScienceDirect and other global distribution channels to reach a broader audience of researchers in academia, industry, and government. In addition, Elsevier will begin distributing relevant and/or high-demand titles that have already been published by AACC PRESS.

“This new joint endeavor with Elsevier will allow AACC to deliver our scientific and technical knowledge to a much wider audience and in a more efficient manner than before. Leveraging the awareness-raising and delivery options of this global publishing company will help to maximize the impact of our expert knowledge in the field of cereals and grain science and enhance our contribution to increased food quality and security,” stated Gerard Downey, AACC past president and chair of the Board of Directors.

The new books will be cobranded under the Academic Press and AACC PRESS imprints and published as individual volumes and in collections beginning in 2016. They will be available in print as well as the many digital channels Elsevier serves.

“This new alliance is an excellent opportunity for Elsevier to increase the content we provide cereal grain scientists and related professionals,” said Laura Colantoni, vice president and publisher of Science and Technology Books, Elsevier. “Cereal grain science and its product development applications are high-growth opportunities, serving the global population by supporting valuable research outcomes. The content from AACC PRESS complements our food science collection and we are pleased to cobrand it with our Academic Press imprint and offer broader global access.”

AACC PRESS titles that will be published in 2016 are part of the ScienceDirect Agricultural, Biological and Food Sciences eBook collection, which is immediately available for presale along with Elsevier’s other extensive eBook Frontlist collections. Additionally, 17 AACC PRESS titles originally published between 2008 and 2014 will be made available on the ScienceDirect platform. These titles will be available for purchase in early 2016.

Potential authors are encouraged to enjoy the wider distribution and greater marketing support this new publishing alliance offers. Contact Rajen Mehta, AACC Book Acquisitions Committee chair, at mehta.AACCPressPF@scisoc.org to share your book ideas or request a book proposal form.

Announcing Cereal Chemistry’s Upcoming Focus Issue on Pulses

Les Copeland, editor-in-chief of Cereal Chemistry, has announced that the journal will celebrate 2016, the year of the pulse, with a focus issue titled “Composition, Nutritional Value, Functionality, Processing, and Novel Food Uses of Pulses and Pulse Ingredients.”

Consumption of pulses, or the edible seeds of plants in the legume family, such as peas, beans, chickpeas, and lentils, has increased in recent years due to the health benefits associated with them, including blood sugar control, decreased cholesterol, and increased satiety—in addition to the fact that they are a sustainable source of protein and low in fat. Research related to pulse chemistry, processing technologies, and understanding the impacts of composition and processing on functionality is integral to the development of new value-added applications for pulses.

This Focus Issue of Cereal Chemistry will include review articles and cutting-edge research papers on topics related to the quality, composition, analysis, nutrition, processing, functionality, and novel food uses of pulses and pulse ingredients. Copeland and Focus Issue editors Ning Wang, Tanya Der, Jay Han, and Robert Tyler encourage authors to submit articles for this important issue. Papers will be reviewed by an outstanding editorial review board and edited by a professional editorial staff dedicated to publishing at the highest standard of quality.

This single-topic issue gives scientists an opportunity to publish alongside the related work of peers to highlight progress in the trending focal area of pulses. The issue will be widely promoted and is expected to be highly cited, offering maximum exposure. Articles will also be submitted to CrossRef, allowing citation tracking and interconnectivity within Cereal Chemistry and similar journals. Articles will also be indexed by ISI Web of Science, PubMed, and other important access portals. Papers will first be published on Cereal Chemistry’s First-Look and Ahead-of-Print online platform and be gathered in a print Focus Issue publishing papers on the important advances in pulse research in the first 2017 issue of Cereal Chemistry. Submit your paper early to have the best chance to be included in this landmark issue.

To learn more about this focus issue, visit www.aaccnet.org/publications/Pages/PulsesFocusIssue2016.aspx. Author instructions, submission guidelines, and more information on publishing in Cereal Chemistry is available online at cerealchemistry.aaccnet.org.
The Centennial Celebration Is Over, But the Fiesta Continues in 2016!

Grain Science Fiesta Sale Extended
All titles in the AACCI online bookstore are on sale! AACCI PRESS continues the celebration honoring its two latest titles—Tortillas: Wheat Flour and Corn Products and the User's Guide to ISO 22000 Food Safety Management Systems for the Grain Handling, Processing, Milling, and Baking Industries—with 10–40% off all titles in the online bookstore.
Visit aaccnet.org/store to find more than 130 titles in our collection on sale!

Call for Best Student Research Paper Competition Participants

The AACCI Professional Development Panel (PDP) is sponsoring the 8th annual Best Student Research Paper Competition to be held at the 2016 AACCI Annual Meeting in Savannah, GA, October 23–26. Academic departments may each submit one nominee for the competition, and the top six submissions will compete for recognition and cash prizes in a special two hour session at the annual meeting.

This competition challenges students to demonstrate superior presentation skills and showcases some of the most outstanding research conducted and presented by our students. This experience can provide students with a superior springboard into their future careers! Winners will be announced at the closing ceremony, and all six finalists will receive a $650 travel grant to attend the meeting. The first place winner also will receive a $1,250 cash award! For competition rules and deadlines, visit the AACCI website at www.aaccnet.org/membership/StudentAssociation/BSRPC/Pages/default.aspx or contact PDP Chair Sean Finnie by e-mail at sean_finnie@cargill.com.

2016 Themes

January-February—Analytical
Ad Close: January 7, 2016
March-April—Baked Products
Ad Close: March 9, 2016
May-June—Health & Nutrition
Ad Close: May 5, 2016
July-August—Processing/Pre-annual Meeting
Ad Close: July 7, 2016
September-October—Grains & Pulses
Ad Close: September 1, 2016
November-December—Product Development & Innovation
Ad Close: November 4, 2016

New Members

Bai, Y., University of Queensland, Wuhan, China
Best, J., director product development and technical solutions, Ardent Mills, Burlington, ON, Canada
Campo, P., applications development manager, Prayon Inc., Augusta, GA, U.S.A.
Caporaso, N., University of Nottingham and Campden BRI, Chipping Campden, U.K.
Carnahan, S., Pittsworth, Australia
Cowger, S. D., Cereal Ingredients, Leavenworth, KS, U.S.A.
Deng, Z., associate professor, Shandong Agricultural University, Taian, China
Donnelly, P., CEO, AOCS, Urbana, IL, U.S.A.
Douglas, B. J., Edmonton, AB, Canada
Dykstra, R., director of quality, King Milling Company, Lowell, MI, U.S.A.
Ehlers, L., sales/account manager, Symrise, Teterboro, NJ, U.S.A.
Fernandez, K. F., West Fargo, ND, U.S.A.
Gartaula, G., graduate student, The University of Queensland, St. Lucia, Brisbane, Australia
Gil, M., GNT USA Inc., Tarrytown, NY, U.S.A.
Hunter, A., QA lab technician, The Mennel Milling Company, Roanoke, VA, U.S.A.
Kaiser, A., North Dakota State University, Fargo, ND, U.S.A.
Kalum, L., senior science manager, Novozymes, Bagsvaerd, Denmark
Komarova, E., president, Elchem LLC, Stokesdale, NC, U.S.A.
Kowalski, F., Costa Mesa, CA, U.S.A.
Laidlaw, K., Bakenology Limited, Northampton, U.K.
Monteroso, L., regulatory affairs, 3M, St. Paul, MN, U.S.A.
Oliveira, J. M., managing director, Prozyn Biosolutions, São Paulo, Brazil
Paolini, M., Società Produttori Sementi S.p.A., Argelato, Italy
Paudel, D., South Dakota State University, Brookings, SD, U.S.A.
Petrovich, S., general manager, Port Royal Mills, Aurora, ON, Canada
Povolny, L., general manager, Medallion Labs/General Mills, Minneapolis, MN, U.S.A.
Regaldo-Bowers, R. E., Palsgaard Incorporated, Morristown, NJ, U.S.A.
Sahin, A., University College Cork, Cork, Ireland
Sharp, P., University of Sydney, Cobbitty, Australia
Stone, S., Sydney, Australia
Thangavel, G., scientist, Kemin Industries, Des Moines, IA, U.S.A.
Tucker, K., vice president of domestic sales, SPEX SamplePrep LLC, Metuchen, NJ, U.S.A.
Williams, P., Nachurs Alpine, Marion, OH, U.S.A.
Wu, B., Ingredion, Bridgewater, NJ, U.S.A.
Wu, V. H., manager, Standard Foods Corporation, Taiwan, Tao Yuan City, Taiwan
Yan, S., Jiangxi Agricultural Academy of Science, Nanchang, China
Yu, S., University of Queensland, Wuhan, China
People

Dave Rindom has been named vice president and chief administrative officer of MGP ingredients. Dave has held a series of increasingly important roles since joining the company in 1980, serving as vice president of human resources for the past 15 years. In his new role, he will continue to oversee human resources functions, while also leading other administrative affairs, such as primary oversight of the company’s property and facilities, litigation and other legal matters, and insurance and community relations, as well as other applicable administrative matters.

Amy McDonald and TJ Widuch have been named executive vice presidents of FONA International and will lead overall revenue generation efforts for the flavor company. Amy, previously vice president of sales, communications and marketing joined FONA in 2006. During her time with the company, she has guided FONA’s efforts to develop innovative programs and processes to serve customer needs. TJ joined FONA in 1987 as its fourth employee. Over the years he has held positions in purchasing, customer service, and operations. Most recently, he was executive vice president and managing director of international business.

FONA also has added six talented scientists (pictured from left to right, top row to bottom row) to its team. Samantha Gardiner is joining the Research and Innovation team as an innovation scientist, with a focus on microencapsulation and taste modification technologies. Adam O’Leary is bringing a diverse background in instrumental analysis to his new role as analytical chemist. Deborah Barber is joining FONA as a senior flavorist, focusing on grain applications such as cereal, bars, snacks, and baked goods. Robin Prazak is joining the beverage team as a senior flavorist with 17 years of experience and certification from the Society of Flavor Chemists. Rosemary Sikora brings a wealth of knowledge about baked goods and extensive experience as a food scientist to her new position as a senior scientist. Jesus Dominguez is joining FONA as a senior scientist on the beverage team, bringing a broad range of experience in product development and processing, with a focus on delivering taste solutions and fostering partnerships with customers.

Companies

Lonza (Basel, Switzerland) has acquired Zelam, a research-focused chemical company based in New Zealand that develops and manufactures products for crop protection, specializing in fungicides, insecticides, herbicides, foliar nutrients, and additives. Zelam has facilities in New Zealand, Australia, and the United States. Lonza is a leading supplier to the pharmaceutical, biotech, and specialty ingredients markets, harnessing science and technology to create products that support safer and healthier living. For more information, visit www.lonza.com.

Advertisers’ Index

Volume 61, Number 1

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AACCI’s *Approved Methods of Analysis* stand at the forefront of the grain industry. More than 325 methods, spreadsheets, and collaborative trial reports have been produced by the 23 AACCI technical committees and are continuously updated online. This, coupled with interactive guidelines, videos, and other enhancements, ensures the highest, most consistent standards for your products.

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- A new spreadsheet for calculating statistical figures in NIR Analysis
- High-speed mixing rheology of wheat flour using the doughLAB
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- A new visual supplement for peroxidase in oat products
- New guidelines for scoring experimental bread
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