

Register for the AACC International Annual Meeting

October 23-26, 2016 • Savannah, Georgia, U.S.A.

Learn, collaborate, and innovate with the best and the brightest in the grain-based foods industry! This targeted event draws a world-wide audience of more than 1,100 from industry, academia, and government each year.

Top 5 Reasons to Attend



What Attendees Are Saying:

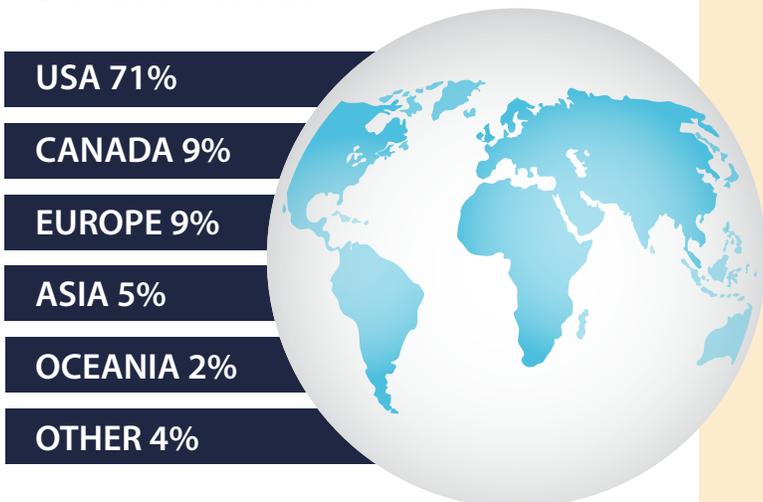
“The best forum for a mixture of research and applied topics in cereal science and technology.”

“An excellent opportunity for networking and learning new industry trends!”

“It is the best meeting to attend for those who are interested in cereal science.”

“It was a great way to connect with other cereal scientists and brought to light more relevant issues and applications of the research being done today.”

Global Attendance



2016 Registration Fees

	Early by August 1	Regular starting August 2
Member	\$690	\$780
Student Member	\$250	\$310
Reg plus Reg Membership	\$780	\$870
Reg plus Student Membership	\$295	\$355
Nonmember	\$790	\$880
Life Member	\$270	\$270
Exhibitor	\$515	\$565
Single Day	\$350	\$350
Sustainability Symposium Only (Wednesday)	\$350	\$350

Scientific Program Highlights

There is something for everyone in the featured programming. Hear from industry leaders on the latest innovations, research, and developments.

Symposia:

- Cereals and Pulse-based Foods in Asia: Innovation and Modernization for Health
- Dietary Fiber in the Food Industry: A Role for Psyllium?
- Dietary Guidelines for Americans: Implications for Whole and Refined Grain Foods
- Innovative Plant Proteins and Protein Derivatives: Production and Properties
- Mapping the Physical and Functional Attributes of Starches: Understanding the Impact of Starches on Texture, Food Quality, and Sensory Perception for Optimal Product Formulation
- Novel Proteomics Approaches in Cereal Grain Research
- Powder Rheology
- Protein Trends and Technologies: Health, Regulatory, and Formulation Challenges
- Pulses as Ingredients in Innovative Food Applications: Physicochemical and Nutri-Functional Attributes
- Recent Advances on Structure-Function Relations of Rice and Rice-based Foods
- Sensory Throughout the Product Development Process
- Sprouted Grains: What's in it for Consumers?
- The Future of Food Safety
- The Statistics of Sampling, Analytical Methods Development and Experimentation
- Understanding the Nutritional & Functional Benefits of Pulse Flours & Fiber
- Wheat Quality—What Is It and How Have We Been Measuring It?

Workshops:

- Developing Our Future Leaders: Bringing Your Best Self to the Table
- Publishing Cereal Science

Be Social!



► Register early and save! aaccnet.org/meet