

## AACCI Approved Methods Technical Committee Releases Two New Methods of Analysis

The AACCI Approved Methods Technical Committee recently approved two new methods with important benefits for labs that utilize the Chopin CD1 laboratory mill or Rapid Visco Analyzer.

**Chopin CD1 Laboratory Mill Method (AACCI Approved Method 26-70.01).** Experimental milling is an important function in the operation of flour mills. Although there are many experimental mills available, this method focuses on the experimental milling procedures and calculations involved in operating the Chopin CD1 laboratory mill, which is equipped with heavy-duty rolls that require no adjustment and can reduce operator variation. The method aids users in producing uniform wheat flour to test milling and rheological quality. Learn more at [methods.aaccnet.org/summaries/26-70-01.aspx](http://methods.aaccnet.org/summaries/26-70-01.aspx).

**$\beta$ -Glucan Viscosity in Cereal Products with the Rapid Visco Analyzer (AACCI Approved Method 32-24.01).** This method,

which involves mixing an aqueous suspension of ground samples with digestive enzymes in a disposable canister in a Rapid Visco Analyzer (RVA), can be used to determine the viscosity of cereal products containing  $\beta$ -glucan without the need for pretreatments. Users can apply this method in both industrial and research laboratory setting as a screening tool to identify products that may have positive physiological effects. It can also be used to ensure the quality and consistency of  $\beta$ -glucan characteristics during production. Learn more at [methods.aaccnet.org/summaries/32-24-01.aspx](http://methods.aaccnet.org/summaries/32-24-01.aspx).

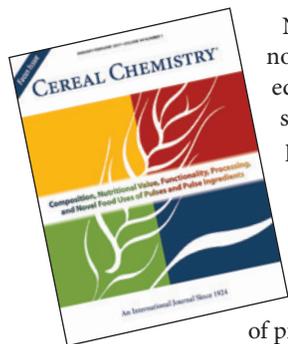
Is your company subscribed to the AACCI *Approved Methods of Analysis, 11th Edition*? Gain full access to more than 350 methods covering nearly all aspects of grain science. Learn more about subscribing and receive an introductory discount by requesting a quote at [methods.aaccnet.org/subscribe.aspx](http://methods.aaccnet.org/subscribe.aspx).

## Call for Papers—Submit to *Cereal Chemistry*'s® Upcoming Focus Issue on New Breeding Technologies for Cereals

No article processing fees for the first seven pages!

Article Submission Deadline: March 30, 2017

Focus Issue Guest Editors: Durba Ghoshal, Hongxin Jiang, Ray Shillito, and Li Wang



New developments in breeding technologies, including methods for gene editing, use of genome-wide association studies, genomic prediction, and applications of microbiomics and epigenomics, are bound to benefit the breeding of new grain varieties. Meanwhile, global regulatory authorities are working to establish processes that will allow the launch of products developed using such tools.

This focus issue of *Cereal Chemistry*® on new breeding technologies for cereals will highlight the following topics with review articles and original research papers on

- New breeding technologies: Scientific background, historical perspective, and today's status
- Current application of new breeding technologies in cereal crop improvement
- New breeding technologies: Global regulatory perspective

- From new breeding technology to commercialization: Feasibility and technical challenges
- Opportunities for cereal chemists to utilize new breeding technologies

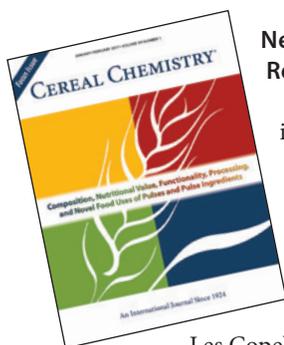


*Cereal Chemistry* Editor-in-Chief Les Copeland and Guest Editors Durba Ghoshal, Hongxin Jiang, Ray Shillito, and Li Wang strongly encourage you to submit a research paper or review article for consideration for publication in this special focus issue. Publication of this issue is scheduled for January 2018. The issue will be widely promoted and is expected to be highly cited, offering maximum exposure for authors.

Articles will also be submitted to *CrossRef*, allowing citation tracking and interconnectivity within *Cereal Chemistry* and similar journals. Articles will be indexed by *ISI Web of Science* and other important access portals. Accepted papers will be published in *Cereal Chemistry*'s "First-Look" and "Just Published" online platform prior to final publication as part of this focus issue.

Submit your paper early to have the best chance to be included in this issue. Visit [aaccipublications.aaccnet.org/journal/cchem](http://aaccipublications.aaccnet.org/journal/cchem) to learn more. When submitting your article through Manuscript Central, be sure to select "Focus Issue" as the manuscript type.

## Cereal Chemistry® Focus Issue Puts Finger on the “Pulse” of Important Research



### New, Robust Focus Issue on Pulse Research Available in Late January

In recent years, pulse crops have been integrated into traditionally grain-based products to meet consumer demands for benefits such as blood sugar control, increased satiety, and lower cholesterol. To help cereal scientists and the industry meet this demand, *Cereal Chemistry*® Editor-in-Chief

Les Copeland and Focus Issue Editors Robert

Tyler, Jay Han, and Ning Wang have compiled a new focus issue, titled “Composition, Nutritional Value, Functionality, Processing, and Novel Food Uses of Pulses and Pulse Ingredients.”

“The Guest Editorial team has assembled an excellent set of papers that will stimulate awareness of pulses and pulse ingredients in foods and promote the importance of pulses in healthy food systems,” states Copeland. “There is much to learn from and enjoy in this Issue of *Cereal Chemistry*, which I commend to readers wholeheartedly.”

This robust issue includes nearly 20 cutting-edge food science articles. It offers the latest research to aid in the production of new products incorporating pulses, introduces value-added applications for pulses, helps readers better understand the effects of pulses on human health, and more. Titles and authors include the following:

- “Evaluation of Cooking Time in Pulses: A Review,” by Jennifer A. Wood
- “Effect of Processing on Antinutrient Compounds in Pulses,” by Carol Ann Patterson et al.
- “Traditional and New Food Uses of Pulses,” by Nesli Sozer et al.
- “Physicochemical and Functional Properties of Protein Isolates Obtained from Several Pea Cultivars,” by Angie Che Yan Lam et al.
- “Defining the Overall Quality of Cowpea-Enriched Rice-Based Breakfast Cereals,” by Mauro Marengo et al.

- “Effect of Dehulling and Germination on Physicochemical and Pasting Properties of Black Beans (*Phaseolus vulgaris* L.),” by Daniel Guajardo-Flores et al.
- “Composition, Nutritional Value and Health Benefits of Pulses,” by Clifford Hall et al.

The complete issue will be available in mid to late January 2017. View it at [aaccipublications.aaccnet.org/toc/cchem/94/1](http://aaccipublications.aaccnet.org/toc/cchem/94/1).

### New Pulses Focus Issue Includes Record-Length Article

The largest, most comprehensive article ever published in *Cereal Chemistry*’s nearly 100 year history can be read in the upcoming focus issue on pulses, which will launch in January 2017.

The review article, titled “Composition, Nutritional Value and Health Benefits of Pulses,” was written by Clifford Hall, Cassandra Hillen, and Julie Garden Robinson of North Dakota State University. It covers the many aspects of leguminous crops, particularly those harvested as dry seeds, including

- The composition of dry edible beans, peas, lentils, and chickpeas
- The effects of processing on composition
- The health benefits related to folates, fiber, and polyphenolics
- The health benefits of pulses in the context of cardiovascular disease, cancer, diabetes, and weight control

View this historic article at [aaccipublications.aaccnet.org/doi/abs/10.1094/CCHEM-03-16-0069-FI](http://aaccipublications.aaccnet.org/doi/abs/10.1094/CCHEM-03-16-0069-FI).

## People



Greg Manis



Krista McKay

MGP, a leading supplier of premium distilled spirits and specialty wheat proteins and starches, has announced two recent appointments. Greg Manis has been named corporate director of communications.

Manis brings more than 20 years of communications and marketing experience to this position. In his new position, he will oversee programs and campaigns promoting the company and its products. Manis’ marketing and communications career has included working for VML, a digital marketing and advertising agency; Community America Credit Union; and Coleridge

Design, a graphic design and brand agency. Manis received a bachelor’s degree in business administration, with an emphasis in marketing, from the University of Missouri-Kansas City.

Krista McKay has been named director of microbiology. In her new position McKay will play a key role in development, implementation, and review of policies and procedures in the microbiology lab; evaluating and enforcing established product specification and control limits; providing guidance to personnel through analysis of trends in food and beverage safety, regulatory issues, and brand protection; coordinating microbial testing and research projects; supporting alcohol fermentation through lab evaluations; and participating in facility audits and risk assessments. She most recently worked as the microbiology laboratory supervisor at the Schwan Food Company facility in Salina, KS. McKay earned a B.S. degree in microbiology (2010) and an M.S. degree in food science (2012) from Kansas State University.

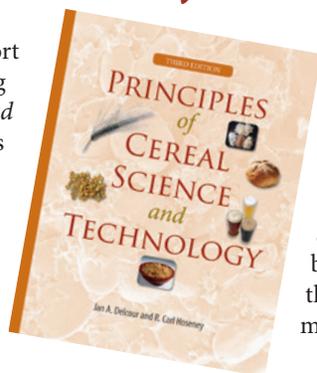
## Join the Effort to Make *Principles of Cereal Science and Technology, Third Edition*, Available Electronically in Classrooms Around the World

For three years and through the generous support of the Kellogg Company, AACCI has been offering free online access to *Principles of Cereal Science and Technology, Third Edition*, in university classrooms throughout the world. The response has been great. Professors from the top food science institutions in North America, South America, Europe, Asia, Africa, and Australia have applied for access and are using the textbook. An estimated 5,200 students enrolled in 118 courses have taken advantage of the program.

Based on this success, AACCI is looking to strengthen this program through additional sponsors to advance the three originally stated goals to benefit the cereals industry:

- Increase the number of food science courses that teach cereal science
- Attract a larger, high-quality pool of scientists and professionals to the cereal grains industry
- Help ensure food security in developing nations

Authored by acclaimed scientists Jan Delcour and Carl Hoseneay, *Principles of Cereal Science and Technology, Third Edition*, is



uniquely positioned to help AACCI achieve these goals, as it is both engaging and applicable for students and food science professionals moving into the cereals industry.

Making this book freely available through corporate support solves a key issue for many food science classes—because the cost of textbooks can be prohibitive, not all students buy them. Offering the book online for free helps ensure students are more engaged in a course.

AACCI needs your help. We are looking for additional organizations to support the free global distribution of *Principles of Cereal Science and Technology, Third Edition*. We can promise you instant and continuous visibility for three years among the students you will be recruiting for your work force. As an added benefit, we will also provide access to your institution for your sponsor period.

To learn more and discuss this important effort, please contact Phil Bogdan at [pbogdan@scisoc.org](mailto:pbogdan@scisoc.org) or +1.651.994.3859.

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### New Members

**Albarakati, N. M.**, West Virginia University, Morgantown, WV, U.S.A.

**Ali, T. M.**, University of Karachi, Karachi, Pakistan

**Alrayyes, W. H. M. R. M.**, South Dakota State University, Brookings, SD, U.S.A.

**Antinone, M.**, General Mills, Inc., Minneapolis, MN, U.S.A.

**Avilés-Gaxiola, S.**, Tecnologico de Monterrey, Monterrey, Mexico

**Baird, J.**, sales manager, Delavau, Philadelphia, PA, U.S.A.

**Budaraju, S. V. R. N.**, Virginia Polytechnic Institute, Blacksburg, VA, U.S.A.

**Bunting, C.**, director R&D, Clif Bar, Emeryville, CA, U.S.A.

**Cannell, E.**, North American sales manager, Sesotec Inc., Bartlett, IL, U.S.A.

**Carini, E.**, University of Parma, Parma, Italy

**Chapa, J. D.**, food scientist, Solvaira Specialties, St. Louis, MI, U.S.A.

**Chavez, R.**, graduate student, Centro de Investigación en Alimentación y Desarrollo, AC, Hermosillo, Mexico

**Chen, M.**, China Grain Products Research & Development Institute, New Taipei City, Taiwan

**Chen, Y.**, Kansas State University, Manhattan, KS, U.S.A.

**Clemens, K.**, technical service manager, Seaboard Corporation, Shawnee Mission, KS, U.S.A.

**Clemmons, H.**, president and CEO, Sadex Corporation, Sioux City, IA, U.S.A.

**Cordelino, I. G.**, student, Università degli Studi di Milano, Milan, Italy

**Craig, J. G.**, technical service manager—industrial starch, Archer Daniels Midland Co., Decatur, IL, U.S.A.

**Dantes, P. T.**, Ames, IA, U.S.A.

**De La Rosa Millan, J.**, Instituto Tecnológico y de Estudios Superiores de Monterrey, Monterrey, AC, Mexico

**Desai, A.**, Lincoln University, Lincoln, New Zealand

**Dickerson, C. R.**, bakery technologist, Bimbo Bakeries USA, Greenwich, CT, U.S.A.

**Forrest, M.**, Philadelphia, PA, U.S.A.

**Franczyk, A.**, University of Manitoba, Winnipeg, MB, Canada

**Fry, J. M.**, Midwest strategic account manager, IFT, Chicago, IL, U.S.A.

**Gajadeera, C.**, postdoctoral research associate, University of Minnesota, St. Paul, MN, U.S.A.

**Gao, J.**, Lincoln University, Lincoln, New Zealand

**Garcia Campayo, V.**, Cargill, Plymouth, MN, U.S.A.

**Hackenberg, S.**, Technical University of Munich, Freising, Germany

**Harris, K.**, product applications technologist, Bay State Milling Company, Quincy, MA, U.S.A.

**Hirano, B.**, Miller Milling Company, New Prague, MN, U.S.A.

**Hoff, D.**, Ardent Mills, Tampa, FL, U.S.A.

**Hossain, A. K. M. M.**, Lincoln University, Christchurch, New Zealand

**Howdeshell, T.**, Denver, CO, U.S.A.

**Howrath, L.**, research fellow, Tate & Lyle, Decatur, IL, U.S.A.

**Humphrey, A.**, QA manager, Miller Milling Company, Saginaw, TX, U.S.A.

**Imanari, M.**, Tokyo, Japan

**Israelson, G.**, applied technology manager, Unity Scientific, Jacksonville, FL, U.S.A.

**Johnson, J.**, nutrition scientist, PepsiCo, Barrington, IL, U.S.A.

**Joye, I.**, assistant professor, cereal science and technology, University of Guelph, Guelph, ON, Canada

- Kim, J. S.**, Daegu, Korea
- Klobucar, J.**, J.M. Smucker Co., Orrville, OH, U.S.A.
- Krueger, B.**, director of applications, JRS, Schoolcraft, MI, U.S.A.
- Kumar, L.**, Lincoln University, Lincoln, New Zealand
- Kumar, R.**, graduate research student, Kansas State University, Manhattan, KS, U.S.A.
- Lad, N.**, senior chemist, Ingredient Inc., Bridgewater, NJ, U.S.A.
- Liu, W.**, Lincoln University, Lincoln, New Zealand
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- Maldonado Caraza, D.**, R&D ingredients manager, PepsiCo Internacional Mexico S de RL de CV, Mexico DF, Mexico
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- Mathews, E. B.**, chemometrics application analyst, Nestle Purina, St. Louis, MO, U.S.A.
- McMillin, K.**, technician, Canadian International Grains Institute, Winnipeg, MB, Canada
- Mestres, C. C.**, scientist, CIRAD/QualiSud, Montpellier Cedex 5, France
- Motta Romero, H.**, student, University of Nebraska-Lincoln, Lincoln, NE, U.S.A.
- Musienko, E. A.**, lab manager, Cotecna Ukraine Limited LLC, Odessa, Ukraine
- Narciso, J.**, Lincoln University, Lincoln, New Zealand
- Nehls, A.**, Clasen Quality Coatings, Madison, WI, U.S.A.
- Nosworthy, M.**, postdoctoral fellow, University of Manitoba, Winnipeg, MB, Canada
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- Patil, S.**, Lincoln University, Lincoln, New Zealand
- Pauls, M.**, PepsiCo, Barrington, IL, U.S.A.
- Pietrysiak, E.**, research assistant, Washington State University, Pullman, WA, U.S.A.
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- Richards, T.**, regional sales, C.W. Brabender Instruments, Inc., South Hackensack, NJ, U.S.A.
- Saberi, A.**, senior innovation scientist, Cargill, Plymouth, MN, U.S.A.
- Samaranayaka, A.**, scientist, POS Bio-Sciences, Saskatoon, SK, Canada
- Sánchez, A.**, Tecnológico de Monterrey, Monterrey, Mexico
- Santacruz, A.**, professor of research, Instituto Tecnológico y de Estudios Superiores de Monterrey, Monterrey, Mexico
- Scheirlinck, I.**, science and technology expert, Vandemoortele, Izegem, Belgium
- Schmid, J.**, Clasen Quality Coatings, Madison, WI, U.S.A.
- Shahkarami, S.**, Hurst, TX, U.S.A.
- Sharp, S.**, marketing manager, Elementar Americas Inc., Mount Laurel, NJ, U.S.A.
- Shi, J.**, Kansas State University, Manhattan, KS, U.S.A.
- Siemer, H. R.**, SSI general manager, Siemer Milling Company, Teutopolis, IL, U.S.A.
- Sreenivasulu, N.**, International Rice Research Institute, Los Banos, Laguna, Philippines
- Stoughton, M.**, HACCP technical advisor, Canadian Grain Commission, Winnipeg, MB, Canada
- Strachan, C.**, small grains developer, Lundberg Family Farms, Richvale, CA, U.S.A.
- Takamatsu, K.**, chief research scientist, Nisshin Seifun Group Inc., Saitama, Japan
- Thie, L. P.**, bakery technologist, Bimbo Bakeries USA, Greenwich, CT, U.S.A.
- Thomas, K.**, research and development specialist II, Bayer Crop Science, Holly Springs, NC, U.S.A.
- Tittlemier, S.**, Canadian Grain Commission, Winnipeg, MB, Canada
- Van Fossan, J.**, physical scientist, USDA, GIPSA, TSD, Kansas City, MO, U.S.A.
- Vang, T.**, California Wheat Commission, Woodland, CA, U.S.A.
- Verma, D.**, research scholar, Indian Institute of Technology, Kharagpur, West Bengal, India
- Vogt, I.**, Siemer Milling Company, Teutopolis, IL, U.S.A.
- Walsh, J. M.**, senior research associate, Novozymes, Franklinton, NC, U.S.A.
- Wang, K.**, research technician, Canadian Grain Commission, Winnipeg, MB, Canada
- Wilson, L. A.**, senior product development scientist, Kellogg Company, Battle Creek, MI, U.S.A.
- Wong, R.**, president and CEO, Agri-Neo Inc., Toronto, ON, Canada
- Xu, J.**, Manhattan, KS, U.S.A.
- You, J.**, University of Illinois-Urbana Champaign, Urbana, IL, U.S.A.
- Zhang, B.**, assistant professor, Huazhong Agricultural University, Wuhan, China

## Important AACCI Dates

### January 2017

31. AACCI award nominations due

### February 2017

20–21. Technology of Batters & Breadings Course, Dallas, TX, U.S.A.

22–24. Chemical Leavening Course, Dallas, TX, U.S.A.

### March 2017

3. Pinney Travel Award, Graduate Fellowship, and Undergraduate Scholarship applications due

28–30. Cereal Grain Science for Food Scientists Course, Portland, OR, U.S.A.

30. Submissions due for *Cereal Chemistry* Focus Issue on New Breeding Technologies for Cereals

### April 2017

19–21. Milling & Baking Spring Technical Conference, Baltimore, MD, U.S.A.

### October 2017

8–11. AACCI Annual Meeting, San Diego, CA, U.S.A.

For more information visit

[aacnet.org](http://aacnet.org)

# Our industry's personal guide to ISO 22000 food safety management standards

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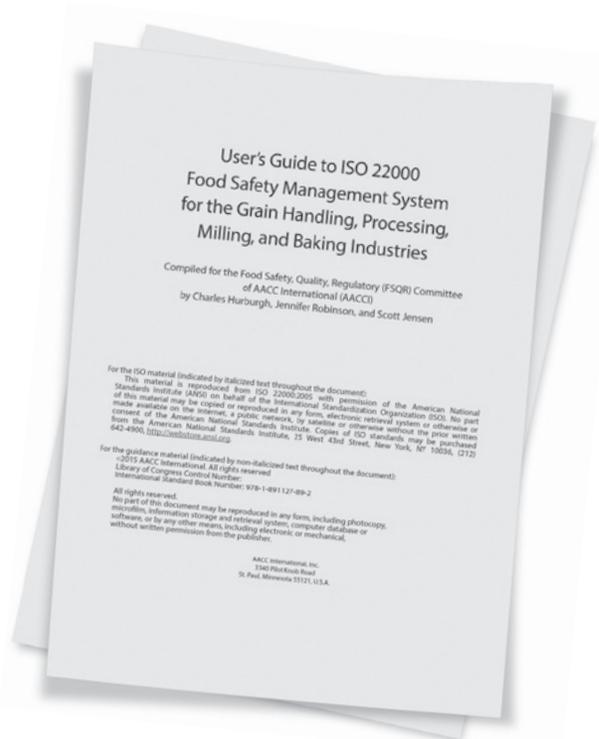
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