

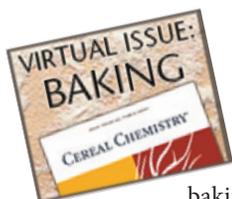
Call for Best Student Research Paper Competition Nominations— Show Off Your Hard Work!

The AACCI Professional Development Panel (PDP) is hosting the 9th AACCI Best Student Research Paper Competition, which will take place at Cereals 17 in San Diego, CA, October 8–11, 2017.

We encourage all academic departments to nominate a student to participate in this year's competition. The top six submissions will compete at the annual meeting.

This competition is an excellent way for students to hone their presentation skills and showcase their research. Winners will be announced during the meeting. Awardees can receive up to \$1,250! All finalists will receive a travel grant to attend the meeting. Information on the rules and important dates is available online at aaccnet.org/membership/studentassociation/BSRPC.

New Virtual Baking Issue Now Available in *Cereal Chemistry*[®] Online



Cereal Chemistry[®] Editor-in-Chief Les Copeland and the editorial board are proud to announce the latest virtual issue. The hand-picked selection of articles, now available online, is focused entirely on baking-related research, including

- **Development of a Benchtop Baking Method for Chemically Leavened Crackers** by M. Kweon, L. Slade, and H. Levine
- **Relationship between Soft Wheat Flour Physicochemical Composition and Cookie-making Performance** by M. Moiraghi, L. Vanzetti, C. Bainotti, M. Helguera, A. León, and G. Pérez
- **Effect of Wheat Genotype and Environment on Relationships between Dough Extensibility and Breadmaking Quality** by M. Caffè-Treml, K. D. Glover, P. G. Krishnan, G. A. Hareland, K. D. Bondalapati, and J. Stein
- **Comparison between Potassium Bromate and Ozone as Flour Oxidants in Breadmaking** by H. P. S. Sandhu, F. A. Manthey, S. Simsek, and J.-B. Ohm
- **Physicochemical Properties of Oat Varieties and Their Potential for Breadmaking** by E. K. Hüttner, F. Dal Bello, E. Zannini, J. Titze, S. Beuch, and E. K. Arendt
- **Development of a Novel Staining Procedure for Visualizing the Gluten–Starch Matrix in Bread Dough and Cereal Products** by T. Maeda, M. Kokawa, M. Miura, T. Araki, M. Yamada, K. Takeya, and Y. Sagara

Virtual issues are developed with a range of scientists and industry professionals in mind, including processors, analysts, researchers, educators, and students who are engaged in the many types of enterprises related to grain science and its applications. Visit aaccpublications.aaccnet.org/journal/cchem to view this and other virtual issues.

Obituaries

W. Dale Eustace



W. Dale Eustace of North Newton, KS, passed away on January 31, 2017, at the age of 79. He was born on February 9, 1937, to Clifford and Anna Marie (Davis) Eustace. Dale graduated from Manhattan High School in 1955. He received his B.S. degree in feed science in 1959 as one of Kansas State College's first Putnam Scholars.

In 1959, Dale was commissioned a second lieutenant in the U.S. Army Reserve. In 1962, he returned to Manhattan, KS, as a first lieutenant, and served as an instructor at the Armory until 1966. During this time, Dale also earned an M.S. degree in milling science (1962) and a Ph.D. degree in cereal technology (1966) from Kansas State University, Manhattan.

Dale married Linda Sanberg in 1963. They moved to Lockport, NY, in 1966, where he began his career in the flour milling industry as a research engineer with International Multifoods. In 1969, he joined General Foods Corp. as a senior milling engineer in the Corn Milling Division at Kankakee, IL. He advanced to Peavey Co. as assistant milling superintendent in Alton, IL, in 1971 and was promoted to milling superintendent and transferred to Billings, MT, in 1972.

In 1973, Dale joined the Grain Science Department at Kansas State University as an associate professor. "Doc," as he quickly became known to his students and peers, developed a passion for teaching and advising and was promoted to professor in 1979. In 1994 Dale was elected president of the Association of Operative Millers (AOM). He also served on the AOM Education Committee for 19 years, acting as chair from 1978 to 1983, and in 2001 was presented the AOM Gold Medal Award.

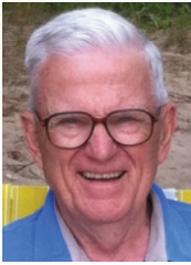
Dale also presented seminars for IJS Wheat in Europe on the quality of hard red winter wheat and conducted surveys on the milling industry in Bolivia and the corn milling industry in South Korea for AID. He retired in 2006 having authored or coauthored more than 19 technical publications.

Dale was a member of the Farm House Fraternity as an undergraduate student and his professional memberships included AACC International, Gamma Sigma Delta, Alpha Mu, and Alpha Zeta.

Dale was a member of the Presbyterian Church and enjoyed volunteering and serving as a board member for the Manhattan Emergency Shelter. Always a vibrant personality with a quick wit, Dale's interests included weight lifting, fast cars, Labrador retrievers, and, most of all, being the reason for his grandchildren's giggles.

Dale is survived by his wife of 53 years, Linda of North Newton, KS; son Tracy Wayne (Lisa) Eustace of Newton, KS; and four grandchildren: Madeline, Wilson, Andrew, and Jonathan. He is also survived by his brothers Charles (Maedene) Eustace of Billings, MT, and Stephen (Linda) Eustace of Grapevine, TX, and nephews Travis (Heidi) Eustace of Billings, MT, and Blake Eustace of Laurel, MT. He was preceded in death by his parents Clifford and Anna Marie Eustace.

Robert B. Fast



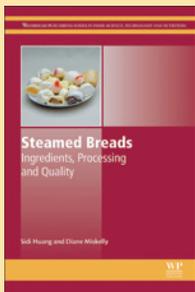
Robert B. Fast, age 87, passed away peacefully at home on April 13, 2016, after a brief illness. The son of Anne Totten Fast and John F. Fast, Bob was raised in Cranford, NJ. He graduated from Penn State University with a B.S. degree in biochemistry in 1951. During the Korean Conflict he served as a meat and dairy inspector in the Veterinary Corps of the

Army Medical Service. In 1958, he married Patricia Cooper, and they resided in Ridgewood, NJ, for 27 years, where they raised their two children. Upon retirement, the couple moved to Vermont, and more recently to Marlborough, MA.

During his 33 year career at Nabisco, Bob rose through various research positions to director of research and process development for the Special Products Division. His specialty was development of new breakfast cereals and snacks. Alone and in conjunction with coworkers, he holds five patents in these areas. Bob retired from Nabisco in 1984 and started his own food manufacturing consulting firm, which he operated until retiring completely in 2003. Bob coedited the first textbook on breakfast cereal technology, *Breakfast Cereals and How They Are Made*, published by AACC International. Through AACCI, Bob enjoyed coleading a short course on breakfast cereal production in the United States and several countries around the world for 30 years.

Bob and Pat were avid “birders” and enjoyed many wonderful nature trips. He was also an accomplished woodworker and took great joy in the creative process. Bob was a devoted husband, father, and grandfather and is survived by his beloved wife Pat; daughter Carolyn Coffin, her husband Andrew, and grandchildren Calvin, Eliza, and Rachel; and many dear nieces and nephews. He was predeceased by cherished son Robert Fast, Jr. and older brother John F. Fast, Jr.

AACCI Press Bookstore Highlight



Steamed Breads: Ingredients, Processing, and Quality

Sidi Huang and Diane Miskelly
©2016; hardcover; 178 pages;
2 pounds

Ideal for cereal scientists and researchers, wheat marketers and breeders, and Asian food and steamed bread manufacturers, *Steamed Breads: Ingredients, Processing, and Quality* is the

first comprehensive reference on the topic. It covers all aspects of steamed bread and bun technology, including

- Classification of different types of steamed bread
- Flour quality requirements
- Traditional and modern production methods
- Bread quality defects and solutions
- Ingredients, storage, food safety, and nutrition
- Future trends

Take advantage of the 10% AACCI member discount and order your copy of this all-new informative reference for your library. Visit aacnet.org/store to order this resource and other valuable titles from AACCI PRESS.

People



Hamed Faridi, AACC International (AACCI) past president and current member of the Industry Executive Forum, has been nominated for the position of president of the Institute of Food Technologists (IFT). Faridi has given many years of service to AACCI, leading and participating in several committees, including the Executive, Finance, and Nomination Committees, Foundation Board, and AACCI Annual Meeting Technical Program Planning Committee.

Concerning his nomination for IFT president, he states, “I passionately believe my chosen field of food science has been essential in my ability to fulfill my dream of making a positive contribution to serve mankind. Mahatma Gandhi said, ‘The best way to find yourself is to lose yourself in the service of others.’ Service has been my beacon throughout my career, from volunteer nutrition guidance in orphanages to policy strategy development with the White House and USDA on dietary guidelines. I was honored to serve as AACCI president in 1996 and to be named an AACCI Fellow in 2011. Both AACCI and IFT have had an indelible influence on who I am today, and I want to give back by doing my best for the good of our science and our profession. Together we can create a brighter tomorrow for our profession.”



Eurofins has announced the appointment of Sean Murray as president of the Eurofins US Food Division. Murray brings valuable professional and entrepreneurial experience leading international business teams to the US Food Division. As division president, he will foster growth in the U.S. food testing market to uphold Eurofins’ status as a global leader in bioanalytical testing services. Murray graduated from the University of New Mexico with a degree in mechanical engineering and went on to study at Harvard Business School. Before joining Eurofins, he led numerous organizations in innovation and business development and as a general manager. Eurofins provides food testing services, including comprehensive chemistry and microbiological testing and food safety auditing, according to globally recognized and benchmarked industry standards.

Welcome New Corporate Member

Shakhe Zeytoon Lian

Contact: Ammar Maryamabadi

Bushehr Economic Zone (2)

Bushehr, Iran

Tel: +98 77 3334 3423

Fax: +98 77 3334 2001

E-mail: info@zeytoonlian.ir

Website: www.zeytoonlian.ir

The Shakhe Zeytoon Lian (SZL) company was established in 2008 and consists of two major sections: inspection and laboratory. Both sections have been certified by ISO 17020 and ISO 17025, respectively.

New Members

Ajala, A., London Metropolitan University, London, U.K.
Atonfack Tsopkeng, J., student, Chapman University, Orange, CA, U.S.A.
Cisneros, A., senior technologist, Campbell Soup, Camden, NJ, U.S.A.
Davis, J., director-technical services, JLA International, Albany, GA, U.S.A.
De Kievit, R. C., AVP product innovation, Richardson Milling Limited, Winnipeg, MB, Canada
Freitas, S., Mondelez, Curitiba, PR, Brazil
Henry, W., research, Extru-Tech, Inc., Sabetha, KS, U.S.A.
Kanahori, S., manager, Matsutani Chemical Industry Co., Ltd., Hyogo, Japan
Langó, B., Cereal Research Non-Profit Ltd., Szeged, Hungary
Laveaux, A.-S., junior R&D manager innovation BU patisserie mixes, Puratos, Groot-Bijgaarden, Belgium
Lee, A., director quality and technical sales, Rogers Foods Ltd., Chilliwack, BC, Canada
Mathew, R., PepsiCo, Plano, TX, U.S.A.
Meerts, M., KU Leuven, Leuven, Belgium
Michalakis, A., Thessaloniki, Greece
Obringer, B., technical services representative, ADM, Decatur, IL, U.S.A.
Oh, Y. J., Seoul, Korea
Ouyang, H., scientist, Novozymes North America Inc., Franklinton, NC, U.S.A.
Pessani, N. K., food scientist, Corbion, Lenexa, KS, U.S.A.
Rao, J., assistant professor, North Dakota State University, Fargo, ND, U.S.A.
Richard, A., food technologist, Buffalo, NY, U.S.A.
Sand, L., Minnetonka, MN, U.S.A.
Scott, M. P., research geneticist, USDA ARS, Ames, IA, U.S.A.
Syed Muhammad, S. K., associate professor, University Putra Malaysia, Serdang, Selangor, Malaysia
Vaughan, E. E., Sensus (Royal Cosun), Roosendaal, Netherlands
Vetch, J., graduate research assistant, Montana State University, Bozeman, MT, U.S.A.
Wang, C., Guangzhou, China
Yang, S., Lincoln University, Lincoln, New Zealand

2017 Themes

January-February—Analytical

Ad Close: January 20, 2017

March-April—Baked Products

Ad Close: March 15, 2017

May-June—Health & Nutrition

Ad Close: May 4, 2017

July-August—Processing/Pre-annual Meeting

Ad Close: July 10, 2017

September-October—Grains & Pulses

Ad Close: September 7, 2017

November-December—Product Development & Innovation

Ad Close: November 2, 2017

Important AACCI Dates

February 2017

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

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

23. Developing Our Future Leaders Webinar Series—Directing Your Message

26. Student Research Leadership Program applications due

March 2017

1. Cereal Grain Science for Food Professionals Course registration deadline

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

14. Cereals 17 abstract submission deadline

18–21. 16th European Young Cereal Scientists and Technologists Workshop, Thessaloniki, Greece

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

May 2017

22. Rice Milling Quality Short Course, Fayetteville, AR, U.S.A.

June 2017

19–21. 6th C&E Spring Meeting “Great Grain Products for the Future,” Amsterdam, Netherlands

October 2017

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

For more information visit

aacnet.org

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Volume 62, Number 1

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(www.navas-instruments.com) 9

Perten Instruments, a PerkinElmer Company

(www.perten.com) Cover IV



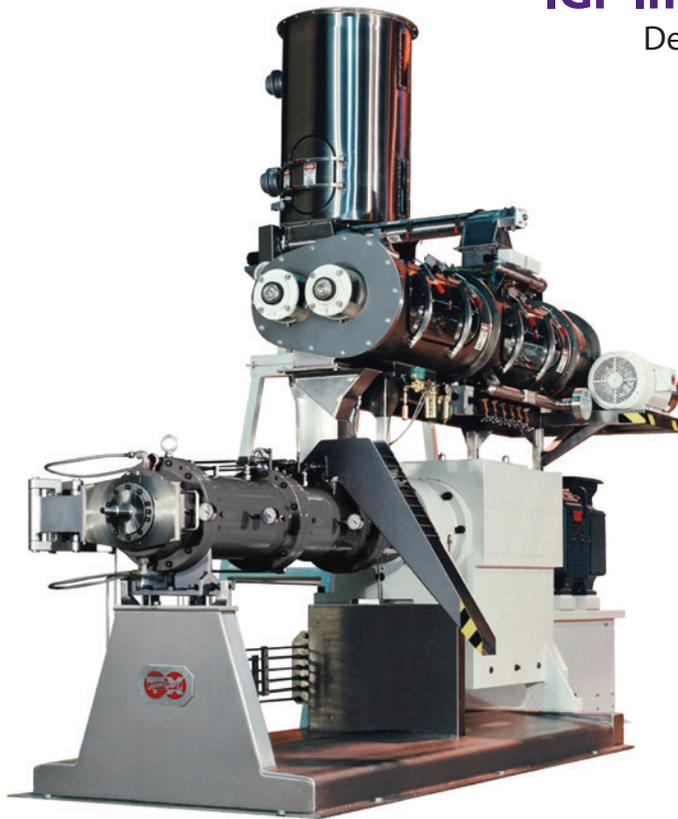
IGP Institute

Extrusion Processing: Technology and Commercialization

An IGP Institute Short Course • August 15–18, 2017

IGP Institute Conference Center

Department of Grain Science and Industry
Kansas State University • Manhattan, KS



Learn fundamentals of extrusion technology, equipment, product development, and economics. The short course includes hands-on lab sessions and an industry field trip.

Optional Supplement: Pet Food Workshop

August 14, 2017

For details and registration information please visit the IGP Institute website:

www.grains.k-state.edu/igp

Or contact:

IGP Institute

Email: igp@ksu.edu

Phone: 785-532-4070

KANSAS STATE
UNIVERSITY

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