

Congratulations to the Incoming AACCI President-Elect and Director

AACCI members have cast their ballots and will welcome Maureen Olewnik as incoming president-elect and Martin Scanlon as incoming director. Maureen and Martin will join the AACCI Board of Directors after the Cereals 17 meeting.



Maureen's Views: My goals include maintaining a strong, financially viable association; expanding international outreach and information sharing; and supporting and strengthening activities that drive professional development. AACCI must continue to be a viable and relevant association, supporting its members through the development and coordination of information sharing. This interaction leads to discussion, debate, and camaraderie—essential elements to the development of long-term professional relationships. The need for continued mentoring and outreach for young scientists is critical. Conversely, established members also understand that learning is not a finite activity. Professional interaction is fundamental to continued learning and is critical to the development of the scientific talent and sharing of scientific information required for the future of the industry.



Martin's Views: AACCI exists because we all believe that scientific principles allow us to better utilize one of our planet's most important resources. Science must, therefore, remain a strategic priority for AACCI. Although high-quality peer-reviewed research should be the focus for future publication strategies, we should not lose sight of the applied nature of cereal science. Therefore, dissemination of scientific discoveries tailored to industry member needs also should remain a priority. Interaction among academic, government, and industry scientists is a great strength of this organization, and these interactions are one thing I really appreciate about AACCI. Cereals are also an global resource, and AACCI's perspective should reflect this. AACCI has done much to "internationalize" its profile, but more can be done. The need to develop effective networks to capture efficiencies in an era of diminishing funding also compels us to forge functional (without duplicating) linkages when mapping out an international strategy. My third focus... is people, who are the lifeblood of any organization. The future vitality of AACCI requires actively assisting students to start their careers and continuing to sustain these members as young professionals. Despite many changes to its format over the years, the AACCI Annual Meeting remains a great place for professional and social interactions, but reflection on how to better promote student visibility to industry and on how to better facilitate professional interactions must be an ongoing activity for the AACCI Board of Directors. Thank you for the opportunity to serve you and AACCI as a board member.

Sponsor a Student Experience in 2017

The young scientists who compete and participate in AACCI programming will make a difference tomorrow. Students have a variety of opportunities to take part in at Cereals 17, including the Annual Meeting Student Travel Awards, Best Student Research Paper Competition, Student Product Development Competition, and Student Research Leadership Program. Your organization's support of these unique opportunities gives students the chance to show off their research and develop life-long career skills. If your organization is interested in contributing to the future of our science, please fill out the AACCI student sponsorship form today (www.aaccnet.org/membership/StudentAssociation/Documents/SponsorshipForm.pdf).

International Forum on Baking and Fermentation Biotechnology for Foods

AACCI is pleased to sponsor the upcoming International Forum on Baking and Fermentation Biotechnology for Foods (IFBFBF). This forum will show how basic science and biotechnology are being applied to address critical issues, emerging technologies, and key opportunities when tradition meets the need for modernization in the baking industry in the challenging Asian market. The health benefits of updated, modern versions of traditional cereals and bakery foods will be demonstrated. IFBFBF will take place May 4–6, 2017, in Wuxi, China. [Registration is now open!](#)

People

Chad Paulk has joined the Kansas State University Department of Grain Science as an assistant professor in feed science and management. After earning his M.S. and Ph.D degrees in animal science from Kansas State University, he was an assistant professor at Texas A&M University. He is currently teaching Qualities of Feed Ingredients in the GSI Department and will be advising undergraduate students.

Welcome New Corporate Member

AmSpec LLC

Contact: Mumtaz Haider

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Website: www.amspecgroup.com

AmSpec LLC is an agricultural inspection and testing service established in November 2016.

Obituaries

Rodney Booth



Rodney Booth died in Avalon Sydney, Australia, on February 19 at the age of 67. Rod grew up in the northern beaches of Sydney and graduated with honors in electrical engineering from the University of Sydney in 1973. After a period of international travel and work, Rod became involved in a research project with the CSIRO

Wheat Research Unit to develop a sprout testing instrument suitable for Australian harvest conditions. This project was concluded successfully with the development of the first version of the Rapid Visco Analyser (RVA). Starting in a carport in the beachside suburb of Newport, Australia, in the early 1980s, Rod established Newport Scientific to further develop and commercialize the RVA. He went on to establish the RVA as the leading instrument for characterizing starch rheological quality in cereal and food laboratories worldwide.

From the start Rod was a keen traveler, and coupling this with his passion for his work, he became an active member of the cereal science community generally and of AACC International in particular. Through these associations many friendships and collaborations were formed. In addition to his engineering and business achievements, Rod developed a keen interest in cereal science, helping champion standard method development and contributing to *The RVA Handbook* and beyond.

In 2000 Rod became the first Australian to be appointed technical program chair of the AACCI Annual Meeting, which was held in Kansas City, MO. He subsequently served on the AACCI Board of Directors and also contributed his technical expertise through participation in various technical committees.

In recognition of his achievements, Rod was awarded the prestigious F.B. Guthrie Grain Science Medal by the Australian RACI Cereal Chemistry Division in 2009. Under Rod's guidance Newport Scientific was a frequent finalist in business, export, and innovation awards, receiving the Premier's NSW Exporter of the Year Award in 2004 and the AIAST Award for Technology and Innovation at the 2005 Rabobank Agribusiness Awards for Excellence.

A natural leader, life-long adventurer, successful entrepreneur, and friend to many, Rod is survived by his two children and will be missed by the cereal science community.

Ladd Seaberg



Ladd M. Seaberg, former board chair, president, and CEO of MGP Ingredients, Inc., a leading supplier of premium distilled spirits and specialty wheat proteins and starches, passed away on January 29, at the age of 70, following a long illness. He was an accomplished and recognized business and community leader and devoted to his wife Karen Seaberg and their children and grandchildren.

Ladd, who retired as MGP board chair in 2009, began his first term on the board in 1979. Prior to being named chair in 2006, he served for 26 years as president of the company and for 20 years as CEO. Throughout his career, Ladd led numerous progressive company developments, including major expansion projects, facility and technological upgrades, product diversifications, and extensive internal restructuring.

Ladd was a founding member and past president of the International Wheat Gluten Association. He also served as president of the U.S. Wheat Gluten Industry Council and was a member of the USDA Agricultural Technical Advisory Committee for Grains, Feeds and Oilseeds, representing the U.S. grain community at World Trade Organization meetings.

In recognition of his exceptional leadership in business, industry, and local community affairs, Ladd was inducted into the Atchison Chamber of Commerce Hall of Fame in 2008. Along with his wife Karen, his father-in-law Cloud L. "Bud" Cray (MGP chair emeritus), and other family members, he received the Cray-Seaberg Vision of Excellence Award from Atchison's Santa Fe Depot Board of Trustees in 2014—an award honoring individuals and families who demonstrate exceptional community leadership. In 2011 he and his wife were recognized for their service to Benedictine College with the institution's highest honor, the Cross of the Order of St. Benedict.

A native of China, TX, Ladd earned a B.S. degree in chemical engineering from Texas Tech University in 1969. He and his wife Karen raised two daughters, Lori (Roy) Mingus of Lawrence, KS, and Melissa (Kyle) Huntington of Atchison, KS, and were the grandparents of two girls and four boys.

Give Your Students Free Access to a Premier Cereal Science Textbook



Register your class today!

Thanks to generous corporate support from Kellogg's, university food science classes worldwide can now receive free online access to one of the planet's premier cereal science texts: *Principles of Cereal Science and Technology, Third Edition*. The goals of this AACCI outreach project are to

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



Free access is encouraged for a range of undergraduate- and graduate-level university programs, including those on basic cereal chemistry, cereal utilization, agricultural science, crop quality, process engineering and technology, and other topics in the grain-food sciences.

University professors who wish to adopt the free online version of this textbook, which is available for access by students and professors who utilize at least one chapter, should fill out the form located at aacnet.org/publications/store/Documents/PoCSONLINEQ.PDF.

Companies wishing to join Kellogg's in support of this important effort should contact Phil Bogdan, AACCI staff, at pbogdan@scisoc.org or +1.651.994.3859.

New Members

Baker, T., The Mennel Milling Company, Fostoria, OH, U.S.A.
Barsa, C., technical sales representative, Enzyme Development Corporation, New York, NY, U.S.A.
Berkhof, B., CEO, Blue Ship Marine Inspection Co., Rotterdam, Netherlands
Bigagnoli, D., University of Milan, Milan, Italy
Bonilla, J., Purdue University, West Lafayette, IN, U.S.A.
Brooks, K. L., Qorpak, A Division of Berlin Packaging, Bridgeville, PA, U.S.A.
Capps, W., product development manager, Trident Seafoods, Seattle, WA, U.S.A.
Caramatti, G., agronomist, Cremona, Italy
Cortes-Pena, Y. R., University of Illinois Urbana-Champaign, Urbana, IL, U.S.A.
Del Campo, R., Miller Milling Co., Winchester, VA, U.S.A.
De Loach, R., food technologist, Rich Products Corporation, Buffalo, NY, U.S.A.
Deshpande, T. M., graduate student, South Dakota State University, Brookings, SD, U.S.A.
Dhillon, S., PepsiCo, Arlington Heights, IL, U.S.A.
Encarnacion, C., Grain Millers Inc., Eugene, OR, U.S.A.
Franquemont, J., Solvaira Specialties, North Tonawanda, NY, U.S.A.
Hackman, D. K., Bay State Milling Company, Tolleson, AZ, U.S.A.
Haider, M., laboratory manager, AmSpec LLC, Pasadena, TX, U.S.A.
Hanlon, R., senior foods scientist, TreeHouse Private Brands, St. Louis, MO, U.S.A.
Huang, M., Changsha, China
Jacques, N., QA manager, P&H Milling Group Limited, Montreal, QC, Canada
Kyereh, E., Baton Rouge, LA, U.S.A.
Lan, Y., North Dakota State University, Fargo, ND, U.S.A.
Liu, S., graduate student, Washington State University, Pullman, WA, U.S.A.
Magallanes Lopez, A. M., North Dakota State University, Fargo, ND, U.S.A.
Moayedi, S., graduate student, North Dakota State University, Fargo, ND, U.S.A.
Mohammed M. T., QC manager, Emirates Grain Products Co. LLC, Sharjah, U.A.E.
Morgan, N., quality manager, Miller Milling Co., LLC, Los Angeles, CA, U.S.A.
Nenonen, S., FOSS North America Inc., Eden Prairie, MN, U.S.A.
Rajpurohit, B., graduate research assistant, South Dakota State University, Brookings, SD, U.S.A.
Ramos, C., quality ingredient manager, Kellogg Company, Battle Creek, MI, U.S.A.
Robey, D. P., project manager, FOSS, Mulgrave, Australia
Shinezorigt, D., Fargo, ND, U.S.A.
Wilson, C., director, Idaho Wheat Commission, Boise, ID, U.S.A.

Important AACCI Dates

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

4–6. AACCI Sponsored International Forum on Baking and Fermentation Biotechnology for Foods, Wuxi, China
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

aacenet.org

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

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CEREALS 17

October 8–11

TOWN AND COUNTRY RESORT &
CONVENTION CENTER
SAN DIEGO, CALIFORNIA, U.S.A.

Connect at **Cereals 2017** with people
passionate about the industry, research,
and science of cereal grains.

Make plans now to attend the
Cereal Science event of the year!

Get ALL the Latest Updates for Cereals 17.
Follow AACCI!

   #Cereals17 #AACCI2017



aacnet.org/meet

SAVE THE DATE!

AACC International Milling & Baking Division Spring Technical Conference

April 19–21, 2017

Hilton Baltimore | Baltimore, Maryland, U.S.A.

Join us for golf the morning of April 19 followed by two full days of programming designed to:

- ▶ inform you of the latest scientific advancements
- ▶ update you on the recent regulatory changes
- ▶ connect you with your Milling & Baking peers

**Leave Baltimore with trusted timely information
you can immediately apply.**

Program Chair: Brian Walker, Miller Milling Company



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