The lead up to Cereals 17 promised this would be the year of a rejuvenated meeting: the place to learn, collaborate, and innovate with the best and brightest in the grain-based foods industry. Based on the impressive meeting reviews, and the continued buzz and excitement among the meeting participants, Cereals 17 exceeded expectations. More than 800 professionals from 35 countries met in San Diego, California, October 8–11, 2017, to exchange the latest advances in grain science and technology. Taking a fresh approach, the program team, chaired by Lauren Brewer, stepped up the science offerings by incorporating more interactive sessions to stimulate thinking and networking. In addition to the valuable program of nearly 400 scientific presentations, attendees also created connections and discovered new opportunities while exploring Solution Central, home base for more than 100 exhibiting and sponsoring companies. The unique and intimate venue also offered impromptu opportunities to connect with old and new colleagues.

The meeting officially kicked off on Sunday, October 8, with the first round of technical sessions, featuring presentations covering new scientific insights and technological advancements in the field. Following the sessions, attendees came together for the Grand Opening Solution Central Happy Hour to visit with exhibitors and discover the latest industry products and services. Engagement of AACCI’s early-career professionals was also encouraged, with the AACCI Student Association holding a silent auction that raised nearly $2,000 to support future student activities. Generous donations were also made at the AACCI Foundation booth, which was available throughout the meeting and raised more than $1,300. Following Happy Hour, many participants took part in an immersive sensory experience during the new Grain Tasting Dinner. Inspired by the incredible versatility of grains, the Town and Country Resort’s chefs provided a one-of-a-kind tasting menu that highlighted the broad spectrum of grain aromas, textures, and flavors for a delectable start to the meeting.

Monday morning’s official welcome by AACCI President Bob Cracknell highlighted the successful activities for AACCI over this past year and recognized outstanding service and leadership during the AACCI Awards Ceremony. The opening keynote was then presented by Linda Eatherton (managing director and partner of Ketchum Global Food & Beverage Practice). In her discussion "EQ+IQ = The Winning Formula for Digestible Science," Eatherton offered insights on the importance of communicating with nonscientists, “Food evangelists are among us and are here to stay. We must adapt to speak their language.” Eatherton’s message resonated in conversations throughout the week and provided a valuable framework for communicating science that attendees could immediately put into practice.

“AACCI engagement brings together good minds focused on solving problems.”
“I feel very encouraged to keep doing research and share the achievements with everybody.”

More scientific sessions filled out Monday’s program, including some popular Hot Topic discussions on Quality Limited Shelf Life; Oats—Gluten Free, Can It Be?; and Advances in Optical Sorting of Cereal Grains, an interactive symposium that took place in the center of Solution Central and offered a unique up-close-and-personal approach to learning. Additionally, for the first time, four Poster Huddle sessions, featuring 20 selected posters, offered in-depth presentations of research and findings by key poster authors.

To increase exposure and involvement in the many AACCI Divisions, an all-division luncheon was held in an outside courtyard, providing a chance to enjoy a sunny San Diego afternoon and lunch with colleagues from divisions with which attendees are associated. All AACCI Divisions were represented and visible in the cohesive setting, and attendees could participate in division business meetings that were held immediately following the luncheon.

Tuesday offered the second full day of scientific sessions and highlighted Hot Topic sessions on Pulse Product Innovation—Pathway to Future Foods and GM Disclosure Labels on Food in the U.S.A.—Progress on Rulemaking. In an all-morning forum, Endangered Foods—Saving Your Breakfast world-recognized experts identified and shared their thoughts on the solutions and new technologies that are saving the time-tested components of breakfast and other meals. Following the forum, samples of Artic™ Golden Apples, the original nonbrowning apple, were provided for all to taste.

Once again, this year, attendees had the chance to reconnect in a relaxed setting during the Tuesday evening Sundown San Diego reception. A new feature included the chance for attendees to challenge the AACCI Board of Directors to one of four yard games, and extra drink tickets were awarded to skilled golfers who could sink a hole-in-one. This fun, interactive opportunity was enjoyed by all.
Wednesday morning delivered another full schedule packed with science. More technical sessions delivered great content on Post Year of the Pulse: Sustainable Components and Processes; Processing Transformations to Improve Cereal Product Quality; Rice: From Genes to Drying; and Whole Grain Applications: A Wave for the Future.

To wrap up the impressive three-day meeting, attendees came back together for the Closing Session, where student awardees were recognized and the closing keynote speaker Lauren Oleksyk (Food Engineering and Analysis Team, Combat Feeding Directorate, U.S. Army Natick Soldier Research, Development and Engineering Center) discussed “3D-Printed Foods: Innovations in Military Field Feeding Technology.” Oleksyk wove timely and real cereal science into her intriguing presentation on the efforts to advance 3D food printing technology for military field feeding.

With the official “passing of the gavel,” newly installed AACCI President Laura Hansen had the honor of closing the meeting. She offered a formal invitation for members to actively engage in the year-round opportunities AACCI offers and encouraged everyone to attend Cereals & Grains 18 in London, U.K., October 21–23, 2018. Be sure to follow AACCI on social media and watch the website for all the latest updates as the program team works to create another great annual event that must be experienced!

“AACCI in San Diego was super amazing. It was my first meeting, and I was impressed with how well it was organized.”

See more Meeting Memories from Cereals 17 at aaccnet.org/meet
The following exhibitors shared the latest products and services available to meet the industry’s challenging need for solutions.

Reach all segments of the grain science community by reserving a booth at
Cereals & Grains 18, October 21–23, London, U.K.

Contact:
Brianna Plank • bplank@scisoc.org • +1.651.994.3819
Congratulations to AACCI’s most prestigious awardees who were recognized for their significant contributions to the field of cereal grain science during the Opening General Session of Cereals 17. Biographies on each of the awardees are available online at aaccnet.org/membership/awards.

**AACC International Fellow**
Elsayed Abdelaal  
Agriculture and Agri-Food Canada

**Excellence in Teaching Award**
Maria Ambrogina Pagani  
University of Milan, Italy

**Edith A. Christensen Award for Outstanding Contributions in Analytical Methods**
Paul Wehling  
General Mills, Inc., U.S.A.

**Young Scientist Research Award**
Andréia Bianchini  
University of Nebraska-Lincoln, U.S.A.

**Texture Technologies Quality Research Award—Best Paper**
Mike Sissons  
Tamworth Agriculture Institute, Australia

**Alsberg-French-Schoch Award**
Yasunori Nakamura  
Akita Prefectural University, Japan

**Texture Technologies Quality Research Award—Best Presentation**
Rita Laukemper  
Technical University of Munich, Germany

**William F. Geddes Memorial Award**
Arthur Bettge  
ADB Wheat Consulting, U.S.A.

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**Congratulations to the 2017 Annual Meeting Student Competition Awardees and Finalists!**

**Best Student Research Paper Competition**
**First Place:** Shreeya Ravisankar, Texas A&M University  
**Second Place:** Shuxiang Liu, Washington State University  
**Third Place:** Jose Bonilla, Purdue University  
**Finalists:**
- Ghanendra Gartaula, The University of Queensland  
- Claudia Vogel, Deutsche Forschungsanstalt Fuer Lebensmittelchemie  
- Thanh P. Vu, University of Massachusetts

**Student Product Development Competition**
**First Place:** Texas A&M University—Product: PulCe Muffins  
Team: Shreyya Ravisankar, Tadesse F. Teferra, Celeste Totten  
**Second Place:** Washington State University—Product: Tahili Baklava  
Team: Maria Itria Ibba, Jessica C. Murray, Jose M. Orenday-Ortiz  
**Third Place:** North Dakota State University—Product: Worry-Free Brownies  
Team: Cassie Anderson, Bethany Stebbins

**Finalists:**
- Kansas State University—Product: Chocolate Covered Sorghum Poppers  
Team: Laura Catherine Ehmk, Mayra Angelina Perez-Fajardo  
- Purdue University—Product: Broccoli Cheddar Chip  
Team: Aimee Buechler, Andrew Joseph Hirsch, Caroline Smith, Stacey Soendoro, Qijin Wang  
- Universidad del Azuay—Product: MarshCorn  
Team: María José Carrera Flores, Cris Quintero, Paulo Quizhpi, David Restrepo  
- University of Guelph—Product: Dipped-Dairy Free Creamy Dip  
Team: Samantha Sergnese, Myra Siddiqi, Carmen Tang
AACCI understands that our student members are the future of cereal grain science and technology. The AACCI Foundation was thrilled to provide support to 90 students through travel awards to this year’s meeting. Congratulations to this year’s outstanding awardees!

Chapman University
Joee Atonfack Tsopkeng

CIAD (Research Center in Food & Development, AC)
Nina Gisella G. Heredia-Sandoval
Francisco Laborin

El Colegio de la Frontera Sur
Rosa María González-Amaro

Iowa State University
Princess Tiffany G. Dantes
Richa Sharma

Instituto Tecnológico y de Estudios Superiores de Monterrey, México
Luis Alberto Aguilar Acosta

Kansas State University
Laura Catherine Ehmke
Ruijia Hu
Pavan Harshit Manepalli
Mayra Angelina Perez-Fajardo
Jialiang Shi
Shiwei Xu
Jianteng Xu

KU Leuven
Karl Lauwers
Nore Struyf
Arno Wouters

Lund University
Ali Marefati

Michigan State University
Tabitha Rose

Montana State University
Justin Vetch

North Dakota State University
Cassie Anderson
Hiroshi Ando
Patricia Alejandra Cabas-Luhmann
Supun Sandaru S. Fernando
Amber Kaiser
Yang Lan
Ana M. Magallanes Lopez

Maneka Malalgoda
Sara Moayed
Md Mahfuzur Rahman
Ramnarain Ramakrishna
Delgersaikhan Shinezorigt
Bethany Stebbins

Punjab Agricultural University
Arashdeep Singh

Purdue University
Fang Fang
Anna M. R. Hayes
Andrew Joseph Hirsch
Leigh Schmidt
Xiaowei Zhang

Pusan National University
Soujeong Jeon

South Dakota State University
Devendra Paudel
Bipin Rajoepurohit
Poonam Singha

Texas A&M University
Julia Faye Brantsen
Audrey L. Girard
Taehoon Kim
Teddes F. Tefera
Celeste Totten

UNICAMP/FEA
Mária Herminia Ferrari Felisberto

Universidad Autónoma de Sinaloa
Oscar D. Argüelles López
Christian D. Chavarin-Martínez
Janizio Xiomara Perales Sánchez

Universidad del Azuay
Cris Quintero

Universidad Mayor de San Simon
Sander Perez

Universidad Nacional Agraria La Molina
Cesar H. Cornejo Hurtado de Mendoza

University of Arkansas
Ana Isabel Gonzalez
Zeinab Mohammadi Shad
Sangeeta Mukhopadhyay
Soraya Shafeikhani
Deandrea L. Smith
Shanta A. Wilson

University of California, Davis
André Schönhofen

University of Guelph
Samantha Serngse
Myra Siddiqi
Carmen Tang

University of New England
Nabeel Taher Tiskam Alzuwaid

University of Nebraska
Paridhi Gulati
Rachana Poudel

University of Oklahoma
Xinyi Wei

University of Valladolid
Angela Bravo
Laura Roman

Washington State University
Maria Itria Ibba
Jose M. Orenday-Ortiz

Whistler Center for Carbohydrate Research
Elizabeth A. Pletsch