

2018 Student Research Leadership Program— Application Process Now Open

To encourage enhanced student participation within AACCI, the Student Research Leadership Program provides funds to facilitate research in key areas of interest that will have an immediate impact on cereal science. Awards are available up to US\$4,000, including funds for scholarships (\$500), laboratory supplies (\$1,500), and travel to an AACCI meeting (\$2,000). Projects are typically expected to run 12 months, but some may be longer or shorter; presentation of work would be expected in 2019. For more information, including research areas and upcoming deadlines, visit aaccnet.org/membership/StudentAssociation/Pages/StudentLeadershipProgram.aspx.

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

The AACCI Professional Development Panel (PDP) is hosting the 10th AACCI Best Student Research Paper Competition, which will take place at Cereals & Grains 18 in London, U.K., October 21–23, 2018. We encourage all academic departments to nominate a student to participate in this year's competition. The top chosen submissions will compete at the meeting.

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

New Members

Anderson, K. L., project manager, Iowa State University, Ames, IA, U.S.A.

Arbaugh, J., chemist II, West Virginia Department of Agriculture, Charleston, WV, U.S.A.

De Beleyr, A., project manager, Lotus Bakeries NV, Lembeke, Belgium

Gulkirpik, E., University of Illinois at Urbana-Champaign, Urbana, IL, U.S.A.

Nakatsuka, Y., president, Henriette, Tsukuba, Ibaraki, Japan

Rao, M. H., process and product development lead, Cargill India Pvt. Ltd., Gurgaon, India

Russo, G., Farmer Ground Flour, Trumansburg, NY, U.S.A.

Schaefer, J., Intellifarms, Archie, MO, U.S.A.

Sudhersanana Unni, S., Coimbatore, India

AACC International Milling & Baking Division Spring Technical Conference

April 4–6, 2018 | CAMBRiA Downtown Nashville | Nashville, Tennessee, U.S.A.

Join us for 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 Nashville with trusted timely information you may immediately apply.

Program Chair: Sean Finnie, Bay State Milling

Learn more at aaccnet.org/M&BTechConf.

Get all the latest updates for Thriving in a Changing Marketplace! Follow AACCI!



People



DSM has appointed Frédéric Boned as EMEA vice president of its Human Nutrition & Health business. Boned joined DSM in 2012, holding a variety of senior roles in DSM Personal Care & Aroma Ingredients, including EMEA director of personal care, senior director of global marketing and innovation, and vice president of global sales, personal care, and brings a wealth of knowledge and expertise from a diverse working

background. As well as bringing fresh insights and his own vision for the Human Nutrition & Health business, Boned will be responsible for providing strategic direction to help further accelerate DSM's development. Royal DSM is a global science-based company active in health, nutrition, and materials.

Companies

Frutarom Industries Ltd. has announced the acquisition of AB-Fortis activities, including a patent-protected microencapsulation technology that enables delivery of iron with increased biological absorption. The advanced AB-Fortis system provides highly stable encapsulation, ensuring no release of free iron in the food matrix. The unique microencapsulation technology stabilizes and protects the iron, rendering it flavorless and allowing for adequate dosages without negative side effects, while maintaining high bioavailability. Frutarom Industries Ltd. is a leading global company operating in the flavors and natural fine ingredients markets.

2018 Themes

January-February—Analytical

Ad Close: January 8, 2018

March-April—Baked Products

Ad Close: March 13, 2018

May-June—Health & Nutrition

Ad Close: April 30, 2018

July-August—Processing/Pre-annual Meeting

Ad Close: June 6, 2018

September-October—Grains & Pulses

Ad Close: August 10, 2018

November-December—Product Development & Innovation

Ad Close: October 30, 2018

Important AACCI Dates

February 2018

28. AACCI Best Student Research Paper Competition applications deadline

March 2018

13–15. AACCI Rheology Division: Rheology & Texture of Cereal Foods course, West Lafayette, IN, U.S.A.

17. 17th European Young Cereal Scientists and Technologists Workshop abstract submission deadline

30. AACCI Student Research Leadership Program nomination deadline

April 2018

4–6. AACCI Milling & Baking Division Spring Technical Conference, Nashville, TN, U.S.A.

12. AACCI-ICC Organized Symposium: Bringing Ancient Grains to the World's Dinner Tables (at Sorghum in the 21st Century), Cape Town, South Africa

18–20. 17th European Young Cereal Scientists and Technologists Workshop, Warsaw, Poland

May 2018

15. *Cereal Chemistry* Asian Products Focus Issue submission deadline

24. AACCI Rice Division and University of Arkansas Rice Processing Program: Rice Quality & Evaluation Short Course: An Outreach Effort to Rice Processors, Fayetteville, AR, U.S.A.

October 2018

21–23. Cereals & Grains 18 – AACCI Annual Meeting, London, U.K.

For more information visit

aacnet.org

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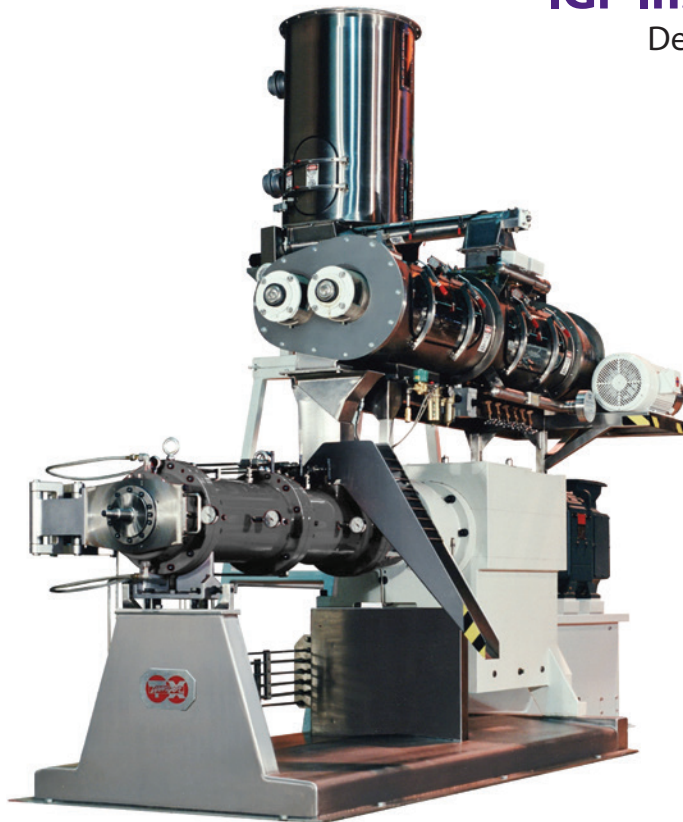
IGP Institute

Extrusion Processing: Technology and Commercialization

An IGP Institute Short Course • August 7–10, 2018

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 6, 2018

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
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