

AACC International 2019 Board Election

Voting members will soon have the opportunity to cast their ballots for who they think will best lead our association. Board members play a major role in determining what programs and services AACC International provides to advance not only the industry, but you as a member. The Nomination Committee has put forth the following list of candidates for the 2019 election. **Running for the position of president-elect are Marta Izydorczyk and Sergio Serna-Saldivar.** The president-elect will also later serve as president, followed by a year as chair of the board. **Running for a position as director are Larisa Cato and Sheryl Tittlemier.** The person elected to this position will serve a three year term, beginning the day after the 2019 AACCI Annual Meeting. Your involvement in this process is essential, and your vote is critical. Look for an e-mail on January 15, 2019, that will include a link to your personalized electronic ballot. For eligible voting members without access to e-mail, a paper ballot will be mailed. Voting closes on February 28, 2019.

Candidates for President-Elect



Marta S. Izydorczyk is currently a research scientist and program manager of milling and malting and research on barley and other grains at the Grain Research Laboratory, Canadian Grain Commission, and an adjunct professor in the Department of Food Science, University of Manitoba, Winnipeg, Canada. Marta holds a bachelor's degree from the Ryerson Polytechnical University in Toronto and a master's

degree in food science and Ph.D. degree in food and nutritional sciences from the University of Manitoba.

Marta's research program is focused on identifying and characterizing constituents and molecular mechanisms responsible for functionality, quality, and performance of barley and other grains in food products. She is responsible for evaluating instrumental techniques and developing methods and protocols for measuring physical and biochemical grain parameters for assessment of quality and value. The aim of her research program is to develop effective strategies for improving the quality of grains and for better adapting them to current and future needs. She has been responsible for representing the Canadian Grain Commission in domestic and international forums; establishing liaisons and technology transfer activities with producers, industry, and marketers; providing advice; and responding to queries from clients and the public.

In addition to research, Marta offers her services to many professional organizations and committees: she has chaired the Barley Quality Evaluation Team for the Prairie Recommending Committee for Oat and Barley, served as treasurer and secretary on the Board of Directors of the Canadian Malting Barley Technical Centre, and served as a scientific advisor for the Brewing and Malting Barley Research Institute. Marta co-organized the 2006 International Plant Polysaccharide Workshop, a satellite meeting to the International Carbohydrate Symposium, in Winnipeg, and co-organized a joint conference of the 5th Canadian Barley Symposium and the District of Western Canada Master Brewers Association of the Americas in 2007 in Winnipeg. She was a member of the Scientific Committee of the 6th International Dietary Fiber Conference 2015 in Paris. Recently, she chaired the Scientific Committee of the 8th Canadian Barley Symposium and 22nd North American Barley Researchers Workshop held in June 2017 in Winnipeg.

Marta's first encounter with the AACCI community took place at the 1989 AACCI Annual Meeting in Washington, DC, where she delivered her first international presentation and received the Best Student Paper Award from the Rheology Divi-

sion. Since then, she has been an active participant in AACCI endeavors, serving as a member of the Publications Task Force, Scientific Advisory Panel, Program Team for the 2006 World Grain Summit, and AACCI Board of Directors (2011–2014). She co-edited the first Special Issue of *Cereal Chemistry* in 2010 focused on Molecular Diversity and Health Benefits of Carbohydrates from Cereals and Pulses. She has served as an associate and senior editor of *Cereal Chemistry* and as a member of the AACCI Oat and Barley Products Technical Committee and Carbohydrate Division.

Marta was honored with an invitation to deliver the 2007 Belfort Carbohydrate Lecture at the Whistler Center for Carbohydrate Research, Purdue University, West Lafayette, IN. She received the William F. Geddes Memorial Lectureship Award in 2011 from the AACCI Northwest Section in Minneapolis; was invited to deliver a keynote lecture, entitled "Delivering Functional Barley Fibre Constituents: From Plant Breeding to Grain Processing," at the 6th International Dietary Fiber Conference 2015 in Paris; and was invited to present a lecture on the "Effects of Agronomic Practices and Soil and Climatic Zones on the Content and Molecular Structure of Dietary Fibre Constituents in Food Barley Genotypes," at the 2016 International Barley Genetics in Minneapolis. She was awarded a Certificate of Appreciation in recognition of her valuable contribution to the Career Mentor Program at the University of Manitoba and, most recently, was elected an AACCI Fellow for her significant contributions to the field of cereal science and technology at the 2018 AACCI Annual Meeting in London.

Marta's Views. It is a great honor and privilege to be nominated to serve as AACCI president-elect, a premier worldwide organization for the advancement of grain science. AACC International has always supported its members through services, publications, and meetings and served the global community with trustworthy and scientifically verified information on grains and grain-based products. With rapid changes in science, technology, environment, and the global economy, the association needs to continuously develop and adapt in order to address the changing needs of its members. I feel, therefore, that it is a great privilege but also a great responsibility to participate in building the strength and shaping the future of this organization.

In my view, it is of utmost importance that we expand and promote scientific excellence and technological expertise within the organization and continue to disseminate high-quality information in an effective and useful manner. AACCI can play a key role in fostering international research collaboration, not only across geographies, but also across disciplines. Facilitating contact among academic and industrial members from various parts of the world, reaching out to other scientific and technological societies, and linking with other disciplines, such as biomedical, environmental, and material sciences, will deepen and

expand the scientific dimensions of the AACCI community. Our association must spare no effort to attract burgeoning scientists, students, and technologists by supporting and nurturing their career development and encouraging them to undertake in-depth, cutting-edge, highest quality research. We can do this in a variety of ways, including by offering special workshops, apprenticeships, visiting stipends, acknowledgments, and announcements of achievements, tribute lectures, and similar initiatives.

AACCI must remain attentive to the regional differences and varied needs of its members. Through focus groups, forums, and discussions, AACCI may provide opportunities for adapting internationally available knowledge to local conditions and specific requirements and accepting novel technologies, as well as play a role in harmonizing definitions, regulations, and legislation.

With the knowledge, expertise, and scientific wisdom of its community at its disposal, AACCI is in an excellent position to assume a leadership role in formulating credible and reliable statements on emerging and sensitive issues relating to the safety, health benefits, processing, and quality of cereal-based products. Providing such trustworthy, scientifically verified information to its members, health professionals, the public, and policy makers is especially important in the modern era of overabundant news.



Sergio O. Serna-Saldivar is a professor in the School of Sciences and Engineering and head of CIDPRO (Research Center for Protein Development) at Tecnológico de Monterrey, Mexico. Prior to this, he was a research scientist in the Soil & Crop Sciences Department at Texas A&M University for five years, a consultant for EMBRAPA in Rio de Janeiro, Brazil, and an associate professor at the University of Sonora. He is currently the research chair leader regarding nutraceuticals associated with cereals and other grains. He has been a member of AACCI International for 35 years, as well as the Institute of Food Technologists, and has acted as an associate editor for the journals of *Cereal Chemistry* and *Cereal Science*. He has also served on the AACCI Board of Directors. Sergio received his B.S. degree in animal science/agricultural engineering from Tecnológico de Monterrey and M.S. and Ph.D. degrees in scientific nutrition and food science and technology from Texas A&M University. He has authored and edited 12 books, including the recent AACCI titles *Tortillas: Wheat Flour and Corn Products*

and the third edition of the globally recognized *Corn: Chemistry and Technology*. In addition, he has authored 50 book chapters, 205 referred journal articles, and 16 encyclopedia articles and is the inventor on 9 registered patents and 4 patent applications and codeveloper of the U.S. wheat variety TAM-202. Sergio's scientific and book publications have been cited more than 5,300 times. He has given more than 330 presentations at international and national conferences and symposia and directed 66 M.S. and 19 Ph.D. students. His research interests focus on the biotechnology of cereal grains and legume seeds, nutraceutical properties of grains and indigenous Mexican foods, and vegetable proteins. Sergio belongs to the highest category of the Mexican National Research System and the Mexican Academy of Sciences. In addition, he received the 2004 AACCI Excellence in Teaching Award and the National "Luis Elizondo," 2008 *Yum Kax*, and AgroBio México Awards for his contributions to the science and technology of cereal-based products.

Sergio's Views. I am honored and privileged to be nominated as a candidate for president-elect of AACCI. I first became a member in 1983 after being encouraged by my dear professor and advisor Dr. Lloyd Rooney when I was his graduate student at Texas A&M. Since then I have been actively associated with this organization that has provided value to my teaching and research skills and, especially, has broadened my global network to many people who share the same passion: the betterment of societies throughout the production and utilization of value-added grain-based foods. I strongly feel that we belong to a great association that has positively affected many professional careers of different generations. The challenge is to properly evolve and adjust to meet the needs of new generations (e.g., millennials) who are interested in emerging global issues related to product development, food safety, health, and well-being. Our association has expanded internationally, and we should continue to work to ensure that we remain relevant to all members and recruit young professionals and students who are the future of this organization. In addition, we should continue to offer the best workshops, symposia, annual meetings, specialized e-books, and methods in order to provide value to members, academia, and grain-based industries. I strongly feel that AACCI should keep increasing its visibility in countries outside the United States and enhance the interaction between academia and industry to meet global challenges on issues related to production of the most relevant foods for humanity for generations to come. In short, with your support, I would like to give back to AACCI the countless benefits that the organization has provided to me since I joined the organization 35 years ago.

Candidates for Director



Larisa Cato is a wheat quality technical markets manager in the National Wheat Quality Research & Innovation Division of the Australian Export Grains Innovation Centre (AEGIC). Prior to assuming her current position Larisa was a cereal chemist with the Department of Agriculture and Food WA responsible for research, development, and innovation, ensuring the Western Australia wheat industry was interna-

tionally competitive. Previous to that position she was a research scientist with the Australian Wheat Board (AWB Ltd.) leading the Asian Products Division.

Larisa holds a Ph.D. degree from RMIT University, Melbourne, Australia, and is well versed in the wheat quality requirements of Australian international markets. Larisa is internationally recognized as an expert in the field of wheat quality and end-product requirements. She possesses a unique set of skills, combining scientific, technical, and market expertise. Her research interests include Asian products (starch and protein quality requirements for various Asian noodle styles) and baking systems (innovation in baking).

Larisa has served as a cochair of the AACCI Asian Products Technical Committee since 2009 and in 2017 began cochairing the Bread Baking Methods Technical Committee.

Larisa's Views. It is an honor and a privilege to be nominated to serve the organization as a director on the 2019 AACCI Board of Directors. I fully respect the past accomplishments of AACCI and look forward to contributing to the even greater future of the rebranded Cereals & Grains Association, making it a truly global leader for cereal grain science, innovation, research, collaboration, and technical/training education worldwide.

I would stimulate partnerships with other scientific organizations, advocating for science as fundamental for well-being and core to the mission of the organization.

In my role as a director I will strive to

- Provide scientific leadership to AACCI
- Work with other relevant organizations to coordinate scientific and technical/training programs
- Support the development of young and new AACCI members

I look forward to continuing to support AACCI in its growth and evolution, as the association has helped me over the last 15 years.



Sheryl Tittlemier is a research scientist and manager of the grain safety program at the Grain Research Laboratory of the Canadian Grain Commission (CGC). Sheryl received her Ph.D. degree in analytical chemistry from Carleton University in Ottawa. She has been working in the area of food contaminants and food safety for 17 years, beginning with Health Canada in 2002. Since 2010, Sheryl has managed grain monitoring

for mycotoxins, pesticides, and heavy metals at the CGC in Winnipeg, MB. Her current work also involves analytical method development, research into sampling techniques, and research on the fate of contaminants during processing. She also routinely interacts with stakeholders from the grain value chain, including producers, grain handlers, and end users.

Sheryl is an active member of the AACCI Food Safety and Microbiology Technical Committee and co-organized and co-moderated two sessions at Cereals & Grains 18. She also coauthored the AACCI white paper on the North American perspective on deoxynivalenol in grains, which was heavily considered during the Codex Alimentarius Commission's adoption of a maximum limit for this mycotoxin in cereals. In addition to AACCI, Sheryl leads the annual review of developments in the analysis of mycotoxins for the *World Mycotoxin Journal*, and she is an editor for *Mycotoxin Research*, a member of the expert roster of the Joint (FAO/WHO) Expert Committee on Food Additives, and a member of the ICC working group on sampling.

Sheryl's Views. If elected as a director, I will bring my scientific background in food safety, my experience with the grain value chain, my experience in working with international groups, and a fresh set of eyes to the association. Although I am relatively new to AACCI (I became involved in late 2014 and attended my first annual meeting in 2015), I have seen the value of the association for scientists, processors, end users, and others involved with grains. Personally, I have benefited from connections made during the annual meetings, as well as short courses and web-based seminars organized by the association.

I see great potential for increasing the ability of the association to connect people in the grain world together and to connect us with the technical information we need. I feel holding the annual meeting in London in 2018 was an exciting move that will allow us to evolve into a truly international association. Grains are a global food, and the desire for safe, nutritious, and quality food transcends borders. We have an opportunity to help provide the technical support required to meet the global desire for safe, nutritious, and quality grain-based foods.