

HISTORICAL LIST OF AACCI SPECIAL SESSIONS 2012 - 2009

* Attendance number represents counts at beginning, middle and end of session

YEAR	TYPE	ESTIMATED ATTENDANCE	SCIENTIFIC INITIATIVES	TITLE
2012	Hot Topic			Arsenic in Grains and Food
2012	Hot Topic	120/140/140*		Impact of Drought on Grain
2012	Hot Topic	75/85/47*		Food Safety Modernization Act (FSMA) – An Update
2012	Workshop			Recent Developments on Gluten Detection in Foods & Beverages
2012	Workshop			Rice Quality Issues: Chalk and Fissure Standardization and Measurement
2012	Symposia	250/275/125*	<i>Ingredients & Innovations</i>	Addressing Texture Challenges in Baked Products
2012	Symposia	75–100/75–100/75–100*	<i>All initiatives</i>	Best Student Research Paper Competition
2012	Symposia	50+/75+/90+*	<i>Health & Nutrition</i>	Chemistry and Nutrition of Pulses and Minor Cereals
2012	Symposia		<i>Biotechnology & Sustainability, Chemistry & Interactions, Health & Nutrition</i>	Enzymes in Cereal Science: From Improving Dough & Product Quality to Improving Bioavailability of Functional Compounds
2012	Symposia	50/80/60*	<i>Food Safety & Regulatory</i>	Food Allergy Thresholds and Risk Assessment: Potential Stakeholder Benefits
2012	Symposia		<i>Health & Nutrition</i>	Formulating Grain-Based Food for Glucose Control
2012	Symposia	100/130/90*	<i>Food Safety & Regulatory, Health & Nutrition</i>	Gluten Free: Opportunities and Challenges Across the Supply Chain
2012	Symposia	80/120/130*	<i>Engineering & Processing, Health & Nutrition</i>	Healthy Food Manufacturing: Process Challenges & Solutions for Salt Reduction, Fat Reduction, and Fiber Enhancement
2012	Symposia	35/85/72*	<i>Chemistry & Interactions, Engineering & Processing, Ingredients & Innovations, Quality & Analytical Methods</i>	Lipids in Baking: Minor Components with Major Impact
2012	Symposia	80/150/100*	<i>Chemistry & Interactions, Engineering & Processing</i>	Protein & Starch Changes Occurring During Various Cold-Forming and Dehydration Processing of Pasta, Noodle, & Pretzel Products
2012	Symposia	58/70/70*	<i>Chemistry & Interactions</i>	Starch Modification
2012	Symposia	115/175–200/200*	<i>Biotechnology & Sustainability, Engineering & Processing, Food Safety & Regulatory, Health & Nutrition</i>	Whole Grains: Where Are We and Where Are We Going?
2012	Science Café	80/85/55*	<i>Biotechnology & Sustainability, Chemistry & Interactions, Health & Nutrition</i>	Current Status and Development Trends of Asian Products
2012	Science Café	51/50/40*	<i>Biotechnology & Sustainability, Quality & Analytical Methods</i>	Exploring the Differences Between Conventional and Modern Biotechnology- A Focus on Grains
2012	Science Café	60/50/40*	<i>Chemistry & Interactions, Health & Nutrition, Ingredients & Innovations</i>	Is It Sweet Enough? A Dialogue on Sugar Reduction
2012	Science Café	70/90/50*	<i>Ingredients & Innovations</i>	Leveraging Innovation, Cost Management, and Sustainability for Profitability
2012	Science Café	45–50/30–35/30–35*	<i>Health & Nutrition</i>	Protein Quality in Product Development: Regulatory Considerations
2012	Science Café	60/60/60*	<i>Engineering & Processing, Food Safety & Regulatory, Quality & Analytical Methods</i>	Statistical Tools Supporting Food Safety, Regulatory, and Processing
2012	Special Session	60/55/35*	<i>Ingredients & Innovations</i>	The New Generation of Professionals: Opportunities and Challenges in Transitioning from School to Work
2012	Special Session	90/100+/75*	<i>Chemistry & Interactions, Health & Nutrition, Ingredients & Innovations</i>	Peter Wood Memorial
2011	Hot Topic		<i>Health & Nutrition</i>	The 2010 Dietary Guidelines: Translation and Application with Special Reference to Grain Based Foods

2011	Hot Topic		<i>Food Safety & Regulatory</i>	Food Safety and Grains
2011	Hot Topic		<i>Food Safety & Regulatory</i>	Food Safety Systems: Update & RIP Session
2011	Hot Topic		<i>Health & Nutrition</i>	Preparing for the 2015 Dietary Guidelines: Attributes of Refined Grains, Added Fibers and Bran
2011	Workshop			Cereal Chemists Working with Fiber
2011	Workshop			Improving the Functionality and Health Attributes of Wheat
2011	Workshop			Rice Quality—A Sensory Experience
2011	Symposia		<i>Cereal & Polymer Chemistry, Ingredients & Cost of Goods Sold</i>	Advances in Genetics for Quality, Functionality, and Nutrition of Wheat and Other Grains
2011	Symposia		<i>All Initiatives</i>	Best Student Research Paper Competition
2011	Symposia		<i>Health & Nutrition, Ingredients & Cost of Goods Sold</i>	Cereal Based Inhibitors of Enzymes- Implications on Cereal Processing, Nutrition, and Agriculture
2011	Symposia			Communicating Nutrition Messages: Spheres of Influence
2011	Symposia		<i>Ingredients & Cost of Goods Sold</i>	The Evolving World of Pasta—The Role of Non-traditional Ingredients and Processing on Finished Product Quality
2011	Symposia		<i>Engineering & Processing, Health & Nutrition</i>	Healthy Food Manufacturing: Process Challenges & Solutions for Salt Reduction, Fat Reduction, and Fiber Enhancement
2011	Symposia		<i>Food Safety & Regulatory, Ingredients & Cost of Goods Sold</i>	Lowered Microbial Grain Ingredients: Challenges and Opportunities
2011	Symposia		<i>Food Safety & Regulatory</i>	Molds and Mycotoxins in Grain-Based Food and Feed Products: Current Status and Future Challenges
2011	Symposia		<i>Engineering & Processing</i>	Optimizing Processing to Preserve, Create, or Enrich Bioactivity of Cereal Components
2011	Symposia		<i>Health & Nutrition</i>	Protein Enrichment in Cereal Products
2011	Symposia		<i>Cereal & Polymer Chemistry, Engineering & Processing, Ingredients & Cost of Goods Sold</i>	Recent Advances in Understanding Gluten Structure
2011	Symposia		<i>Health & Nutrition</i>	Role of Grain-Based Foods in Addressing the Obesity Epidemic
2011	Science Café		<i>Biotechnology & Sustainability</i>	Agricultural Biotechnology: Considerations to Ensure a Sustainable Future
2011	Science Café		<i>Cereal & Polymer Chemistry, Health & Nutrition</i>	Carbohydrates and Colonic Health
2011	Science Café		<i>Cereal & Polymer Chemistry, Health & Nutrition</i>	In Vitro Digestion Models for Cereals and Cereal-Based Ingredients
2011	Other			Researches from China: Cereal Functional Components Analysis and Detection
2010	Hot Topic			Cereals: Challenges in the Oriental World
2010	Hot Topic			Forecast for the U.S. Regulatory Climate: A Gathering Storm of Enforcement, Regulation, and Legislation for Foods
2010	Hot Topic			Salt and Sodium: Looking for My Lost Shaker of Salt.... Replacer: Flavor, Function, Future
2010	Workshop			Green Technology and Carbon Footprint - Impact on Food and Feed Processing
2010	Workshop			Healthy Grains: Implications of the Rheology of Digestive Processes
2010	Symposia		<i>Biotechnology & Sustainability, Cereal & Polymer Chemistry, Health & Nutrition, and Analytical Methods & Quality</i>	Best Student Research Paper Competition
2010	Symposia		<i>Cereal & Polymer Chemistry, Health & Nutrition, Food Safety & Regulatory</i>	Celiac Disease: A Multidisciplinary Point of View

2010	Symposia		<i>Food Safety & Regulatory</i>	Emerging and Persisting Food Hazards: Analytical Challenges and Socioeconomic Impact
2010	Symposia		<i>Ingredients & Cost of Goods Sold, Food Safety & Regulatory</i>	Grain-Based Food and Ingredient Safety in the Supply Chain
2010	Symposia		<i>Biotechnology & Sustainability, Engineering & Processing</i>	The Impact of Climate Change on the Production and Utilization of Wheat and Rice
2010	Symposia		<i>Engineering & Processing, Ingredients & Cost of Goods Sold, and Health & Nutrition</i>	New Milling and Pretreatment Technologies for Changing Functionality and Nutritional Profiles of Flours
2010	Symposia		<i>Cereal & Polymer Chemistry, Quality & Analytical Methods</i>	Recent Advances in Knowledge Related to Starch Synthesis and Structure
2010	Symposia		<i>Engineering & Processing, Biotechnology & Sustainability</i>	Small-Grain Biorefining—Agronomy and Grain Supply, Biorefining Technology, Environmental Sustainability, and Commercial Development
2010	Science Café		<i>Quality & Analytical Methods</i>	A Statistical Smorgasbord for Cereal Chemistry
2010	Science Café		<i>Quality & Analytical Methods, Ingredients & Cost of Goods Sold</i>	Assessment of Grain Quality: From Breeding to Store Shelf
2010	Science Café		<i>Biotechnology & Sustainability, Food Safety & Regulatory, Health & Nutrition</i>	Bioengineering for Human Health
2010	Science Café		<i>Health & Nutrition, Ingredients & Cost of Goods Sold</i>	Whole Grains Unraveled
2009	Hot Topic			Third Party and Customer Audits: A Current Perspective for Stakeholders Forum
2009	Hot Topic			USDA Research Funding Opportunities
2009	Workshop			An Emerging Scholarship of Cross-Cultural Engagement
2009	Workshop			Cellulosic Ethanol: Critical Constraints to Success
2009	Symposia		<i>Engineering & Processing</i>	Advances in Delivery of Food Nutrients – Tailoring Process Operations for Health and Wellness
2009	Symposia		<i>Biotechnology & Sustainability</i>	Biofuel from Maize: Current Economics and Future Sustainability
2009	Symposia		<i>Cereal & Polymer Chemistry</i>	Cereal Grain Components: Analysis and Bioavailability
2009	Symposia		<i>Quality & Analytical Methods</i>	Characterizing the Size and Molecular Weight Distributions of Starch
2009	Symposia		<i>Cereal & Polymer Chemistry</i>	Chemistry and Structure of Non-Wheat Proteins
2009	Symposia		<i>Health & Nutrition</i>	The Effects of Dietary Fiber from Cereals on Gut Health
2009	Symposia		<i>Health & Nutrition</i>	Health Claims and Use of Dietary Fibers in Cereal Products
2009	Symposia		<i>Health & Nutrition</i>	HEALTHGRAIN Project
2009	Symposia		<i>Ingredients & Cost of Goods Sold</i>	Opportunities to Enhance Cereal Products: Pulse Components as Nutritional and Functional Ingredients
2009	Symposia		<i>Cereal & Polymer Chemistry</i>	Replacing Gluten Functionality
2009	Symposia		<i>Ingredients & Cost of Goods Sold</i>	The Role of Grain-Based Foods in the Prevention of Childhood Obesity
2009	Symposia		<i>Quality & Analytical Methods</i>	Tools to Evaluate Health Benefits of Cereals