

AACC International Annual Meeting

2014 Daily Meeting Schedule and Sessions (as of 9.2.2014)

FRIDAY, OCTOBER 3

3:00 – 5:00 p.m. Finance Committee Meeting Exec. Board Room, Omni

SATURDAY, OCTOBER 4

8:00 a.m. – 5:00 p.m. Board of Directors' Meeting Bristol, Omni
 4:00 – 6:00 p.m. Milling & Baking Division Executive Committee and Advisory Board Meeting Newport, Omni
 6:30 – 9:00 p.m. Cincinnati Section Meeting and Dinner + Offsite, Union Station Brewery

SUNDAY, OCTOBER 5

8:00 – 10:00 a.m. Check Sample Committee Meeting Bristol, Omni
 8:00 a.m. – 2:00 p.m. Exhibitor Set-Up and Registration Hall BC, CC
 8:30 a.m. – 3:00 p.m. **Short Course:** Chemometrics without Equations (or Hardly Any) Washington, Omni
 9:00 – 10:30 a.m. Books Committee Meeting Exec. Board Room, Omni
 10:00 a.m. – 12:00 p.m. 2014/2015 Technical Program Planning – Team Leaders Meeting Newport, Omni
 10:00 a.m. – 3:30 p.m. **Tour:** Newport, Rhode Island – City by the Sea*+ Offsite
 11:00 a.m. – 12:30 p.m. *Cereal Chemistry* Editorial Board Luncheon South County, Omni
 12:00 – 7:00 p.m. Registration Open Prefunction Area, 3rd Floor, CC
 12:30 – 2:00 p.m. Leadership Forum, *by invitation* Waterplace Ballroom I, Omni
 12:30 – 3:30 p.m. **Premeeting C-Cell Workshop:** Development of Bakery Quality Score through Image Analysis Kent, Omni
 1:00 – 6:00 p.m. Room Available for Small Meetings Exec. Board Room, Omni
 1:30 – 3:00 p.m. ICC General Assembly 554 AB, CC
 2:00 – 3:30 p.m. Approved Methods Technical Committee Chairs Meeting South County, Omni
 2:00 – 7:00 p.m. Speaker Ready Room 558 A, CC
3:30 – 4:00 p.m. Opening General Session Reception Narragansett Ballroom, Omni
4:00 – 5:00 p.m. Opening General Session and Awards Ceremony Narragansett Ballroom, Omni
 5:00 – 6:00 p.m. Student Division Executive Committee and University Representative Meeting Exec. Board Room, Omni
 5:00 – 7:00 p.m. AACCI Central Demonstration Station Open Hall BC, CC
5:00 – 7:00 p.m. Grand Opening Exhibition Hall BC, CC

**ticket required*
 + *offsite location*

MONDAY, OCTOBER 6

7:00 – 8:30 a.m.	Approved Methods Technical Committee Meetings <ul style="list-style-type: none">• Asian Products• Bioactive Compounds Methods• Molecular Biomarkers for Grain• Oat and Barley Products• Physical Testing Methods• Pulse and Legume• Vitamins, Minerals, and Lipids	Washington, Omni Bristol, Omni Kent, Omni South County, Omni Blackstone, Omni Newport, Omni Exec. Board Room, Omni
7:00 – 8:30 a.m.	Whole Grains Working Group	Ballroom E, CC
7:00 – 10:00 a.m.	Poster Set-Up by Authors	Hall BC, CC
7:00 a.m. – 5:00 p.m.	Room Available for Small Meetings	Exec. Board Room, Omni
7:00 a.m. – 5:30 p.m.	Speaker Ready Room	558 A, CC
7:30 a.m. – 6:30 p.m.	Registration Open	Prefunction Area, 3 rd Floor, CC
8:30 a.m. – 12:20 p.m.	Milling and Baking Focus Session: Baking Market Trends	Ballroom D, CC
8:30 – 10:10 a.m.	Scientific Sessions <ul style="list-style-type: none">• Cereal Foods: Opportunities in the Oriental World – Symposium (<i>Scientific Initiatives: Engineering & Processing; Health & Nutrition; Ingredients & Innovations</i>)• Modification of Cereal Ingredients – Technical (<i>Scientific Initiative: Chemistry & Interactions</i>)• Noninvasive Sensor Techniques – Symposium (<i>Scientific Initiatives: Engineering & Processing; Quality & Analytical Methods</i>)	551 AB, CC 555 AB, CC 552 AB, CC
9:00 a.m. – 12:10 p.m.	Supplier Innovation Session I <ul style="list-style-type: none">• Best Cooking Pulses, Inc. (9:00 – 9:30 a.m.)• FOSS A/S (9:40 – 10:10 a.m.)• DSM Nutritional Products (10:20 – 10:50 a.m.)• Lallemand Baking Solutions (11:00 – 11:30 a.m.)• Kudos Blends (11:40 a.m. – 12:10 p.m.)	Grand Ballroom C, CC
9:00 a.m. – 12:20 p.m.	Student Product Development Competition Presentations	553 AB, CC
9:00 a.m. – 3:00 p.m.	AACCI Central Bookstore Open	East Area, 5 th Floor, CC
10:00 a.m. – 7:00 p.m.	Poster Viewing	Hall BC, CC
10:40 a.m. – 12:20 p.m.	Scientific Sessions <ul style="list-style-type: none">• Current Issues in Milling - <i>includes Phil Williams Applied Research Award, Terry Siebenmorgen</i> – Technical (<i>Scientific Initiative: Engineering & Processing</i>)• Protein-Starch Interactions and their Importance in End-Product Quality – Symposium (<i>Scientific Initiatives: Chemistry & Interactions; Engineering & Processing; Ingredients & Innovations; Quality & Analytical Methods</i>)• Structure and Functionality of Dietary Fiber – Technical (<i>Scientific Initiative: Ingredients & Innovations</i>)	552 AB, CC 551 AB, CC 555 AB, CC
12:20 – 2:00 p.m.	Lunch Break (<i>cash concessions available</i>)	
12:30 – 2:00 p.m.	Engineering & Processing Division Meeting and Lunch*	550 A, CC
12:30 – 2:00 p.m.	Milling & Baking Division Meeting and Networking Lunch* with featured speaker Glenn Gaesser – Grains, Body Weight and Health	Grand Ballroom B, CC

MONDAY, OCTOBER 6, continued

12:30 – 2:00 p.m.	Nutrition Division Meeting and Lunch*	550 B, CC
12:30 – 2:00 p.m.	Rice Division Lunch*	Bristol, Omni
2:00 – 3:50 p.m.	Supplier Innovation Session II <ul style="list-style-type: none">• Innophos Inc. (2:00 – 2:30 p.m.)• DSM Food Specialties (2:40 – 3:10 p.m.)• CHOPIN Technologies Inc. (3:20 – 3:50 p.m.)	Grand Ballroom C, CC
2:00 – 4:00 p.m.	Hot Topic: Carbohydrate Quality and Health Impact: The Good, the Bad and the Ugly!	551 AB, CC
2:00 – 4:00 p.m.	Scientific Sessions <ul style="list-style-type: none">• Accurate Gluten Quantitation in Foods and Beverages – A Mission Impossible? – Science Café• Conversations Matter..... on DON in Cereals – Keys to Successful Global Management• Starch Bioengineering, Structure and Function – Science Café	552 AB, CC 554 AB, CC 555 AB, CC
2:30 – 4:00 p.m.	2015 Centennial Planning Meeting, <i>by invitation</i>	Newport, Omni
2:30 – 4:00 p.m.	Student Division Business Meeting	South County, Omni
2:30 – 4:30 p.m.	Food Safety System Task Force Meeting	Washington, Omni
4:00 – 7:00 p.m.	AACCI Central Demonstration Station Open	Hall BC, CC
4:00 – 7:00 p.m.	Beer and Poster Viewing <i>Student Poster Authors Present (4:00 – 5:00 p.m.)</i> <i>Poster Authors Present (odd numbered posters 5:00 – 6:00 p.m.)</i>	Hall BC, CC
4:00 – 7:00 p.m.	Exhibition Open	Hall BC, CC
5:30 – 6:00 p.m.	Carbohydrate Division Executive Committee Meeting	Grand Ballroom E, CC
6:00 – 7:00 p.m.	Carbohydrate Division Meeting	Grand Ballroom B, CC
7:00 – 9:30 p.m.	Cereals&Europe Section Dinner*+	Offsite, Union Station Brewery
7:00 – 10:00 p.m.	Student Division Social and Dinner*+	Offsite, Ri Ra Irish Pub

**ticket required*
+ offsite location

TUESDAY, OCTOBER 7

7:00 – 8:00 a.m.	Education Division Meeting*	550 B, CC
7:00 – 8:00 a.m.	Grains for Health Foundation Breakfast Meeting*	553 A, CC
7:00 – 8:00 a.m.	Past Presidents' Breakfast	Grand Ballroom E, CC
7:00 – 8:30 a.m.	Approved Methods Technical Committee Meetings	
	• Bread Baking Methods	Newport, Omni
	• Chemical Leavening Agents	Bristol, Omni
	• Food Safety and Microbiology	South County, Omni
	• Protein and Enzyme Methods	Blackstone, Omni
	• Rice Milling and Quality	Washington, Omni
	• Spectroscopic Methods	Kent, Omni
	• Yeast Evaluation	Exec. Board Room, Omni
7:00 a.m. – 5:00 p.m.	Room Available for Small Meetings	Exec. Board Room, Omni
7:00 a.m. – 5:30 p.m.	Speaker Ready Room	558 A, CC
7:30 a.m. – 5:00 p.m.	Registration Open	Prefunction Area, 3 rd Floor, CC
8:30 a.m. – 12:20 p.m.	Milling and Baking Focus Session: Regulatory Influences of Baking Performance	Grand Ballroom D, CC
8:00 a.m. – 2:30 p.m.	Poster Viewing	Hall BC, CC
8:30 – 10:10 a.m.	Scientific Sessions	
	• A Fresh Look at Yeast Functionality in Leavened Cereal Dough Systems – Symposium (Scientific Initiatives: Chemistry & Interactions; Engineering & Processing; Quality & Analytical Methods)	551 AB, CC
	• Biopolymer Structure – Technical (Scientific Initiative: Chemistry & Interactions)	555 AB, CC
	• Current and Future Potentials of Sprouted Grains as Healthy Ingredients – Symposium (Scientific Initiatives: Health & Nutrition; Ingredients & Innovations)	552 AB, CC
	• Methods for Seed Quality Assessment - includes Walter Bushuk Award, Silvia Thanhäuser – Technical (Scientific Initiative: Quality & Analytical Methods)	556 AB, CC
8:30 – 11:00 a.m.	Best Student Research Paper Competition	554 AB, CC
9:00 – 10:50 a.m.	Supplier Innovation Session III	Grand Ballroom C, CC
	• Bepex International (9:00 – 9:30 a.m.)	
	• QualySense (9:40 – 10:10 a.m.)	
	• Almond Board of California (10:20 – 10:50 a.m.)	
9:00 – 11:00 a.m.	AACCI Central Bookstore Open	East Area, 5 th Floor, CC
9:00 a.m. – 12:00 p.m.	Tour: Savoring Federal Hill – An Insiders Culinary Tour *+ (Pre-registration required. Meet at 8:45 a.m. at the Registration Desk – Prefunction area, 3 rd floor)	Offsite

TUESDAY, OCTOBER 7, continued

10:40 a.m. – 12:20 p.m.	Scientific Sessions	
	• Digestive Properties of Starch – Technical (<i>Scientific Initiative: Health & Nutrition</i>)	555 AB, CC
	• Emerging Genetic Methods in Cereal Grain Quality Improvement – Symposium (<i>Scientific Initiative: Biotechnology & Sustainability</i>)	552 AB, CC
	• Rheological and Spectroscopic Methods – includes <i>C.W. Brabender Award, Juan de Dios Figueroa Cárdenas</i> – Technical (<i>Scientific Initiative: Quality & Analytical Methods</i>)	556 AB, CC
	• Solutions with Pulse Ingredients in Product Development Applications – Symposium (<i>Scientific Initiatives: Engineering & Processing; Health & Nutrition; Ingredients & Innovations; Quality & Analytical Methods</i>)	551 AB, CC
12:00 – 2:15 p.m.	AACCI Central Demonstration Station Open	Hall BC, CC
12:00 – 2:15 p.m.	Lunch with the Exhibitors and Poster Viewing <i>Poster Authors Present (even numbered posters 1:00 – 2:00 p.m.)</i>	Hall BC, CC
1:00 – 2:00 p.m.	Professional Development Panel Meeting	Grand Ballroom E, CC
2:20 – 5:30 p.m.	Milling and Baking Focus Session: Technology for the Baker in Response to the Regulations and Market Trends	Grand Ballroom D, CC
2:30 – 4:00 p.m.	Exhibit and Poster Take-Down	Hall BC, CC
2:30 – 4:30 p.m.	Scientific Sessions	
	• Conversations Matter...on Overcoming Barriers to Whole Grain Consumption	554 AB, CC
	• Perennial Grasses: Can they Replace Annual Grains in the Future? – Science Café	552 AB, CC
	• Statistics Supporting Food Safety and Additional AACCI Initiatives – Science Café	551 AB, CC
3:30 – 5:00 p.m.	China Strategies Task Force Meeting	Grand Ballroom E, CC
4:30 – 5:30 p.m.	2015 Technical Program Planning Meeting	550 B, CC
4:30 – 5:30 p.m.	Biotechnology Division Business Meeting	Washington, Omni
4:30 – 5:30 p.m.	Protein Division Business Meeting	Blackstone, Omni
4:30 – 5:30 p.m.	Speed Mentoring Social*	South County, Omni
5:30 – 6:30 p.m.	Protein and Biotechnology Division Joint Social*	Bristol, Omni
6:00 – 9:00 p.m.	Carbohydrate Division Dinner*+	Offsite – The Dorrance
	<i>*ticket required</i>	
	<i>+ offsite location</i>	

WEDNESDAY, OCTOBER 8

7:00 – 8:15 a.m.	Kansas State University Breakfast*	Grand Ballroom B, CC
7:00 – 8:30 a.m.	Approved Methods Technical Committee Meetings	
	<ul style="list-style-type: none"> • Dietary Fiber and Other Carbohydrates • Experimental Milling • Methods for Grain and Flour Testing • Pasta Products Analysis • Soft Wheat and Flour Products • Statistical Advisory 	Kent, Omni Washington, Omni South County, Omni Newport, Omni Bristol, Omni Blackstone, Omni
7:00 – 8:30 a.m.	North Dakota State University Alumni Breakfast*	Grand Ballroom E, CC
7:00 – 8:30 a.m.	Scientific Advisory Panel	Grand Ballroom C, CC
7:00 a.m. – 12:00 p.m.	Speaker Ready Room	558 A, CC
7:00 a.m. – 5:00 p.m.	Room Available for Small Meetings	Exec. Board Room, Omni
7:30 a.m. – 2:30 p.m.	Registration Open	Prefunction Area, 3 rd Floor, CC
8:30 – 10:10 a.m.	Scientific Sessions	
	<ul style="list-style-type: none"> • Enzymes in Cereal-Based Food Products – Symposium (<i>Scientific Initiatives: Chemistry & Interactions; Ingredients & Innovations</i>) • Extrusion Technology for Cereal Products – Technical (<i>Scientific Initiative: Engineering & Processing</i>) • Reformulating Cereal Foods for Special Purposes – Technical (<i>Scientific Initiative: Ingredients & Innovations</i>) • The Use of New Technologies in the Determination and Enhancement of Rice Grain Quality – Symposium (<i>Scientific Initiatives: Engineering & Processing; Quality & Analytical Methods</i>) 	552 AB, CC 556 AB, CC 555 AB, CC 551 AB, CC
9:00 – 11:00 a.m.	AACCI Central Bookstore Open	East Area, 5 th Floor, CC
9:00 – 11:00 a.m.	Foundation Board Meeting	Grand Ballroom C, CC
9:00 a.m. – 12:00 p.m.	Tour: Savoring Federal Hill - An Insiders Culinary Tour *+ (<i>Pre-registration required. Meet at 8:45 a.m. at the Registration Desk – Prefunction area, 3rd floor</i>)	Offsite
10:00 – 11:00 a.m.	Nominating Committee Meeting	Grand Ballroom E, CC
10:40 a.m. – 12:20 p.m.	Scientific Sessions	
	<ul style="list-style-type: none"> • Effects of Ingredients and Additives on Cereal Product Quality – Technical (<i>Scientific Initiative: Ingredients & Innovations</i>) • Gut Microbiota, the New Frontier –The Role of Cereal Grains and Fiber - <i>includes Young Scientist Research Award, Devin Rose</i> – Symposium (<i>Scientific Initiative: Health & Nutrition</i>) • Phenolic Compounds: Interactions and Health Effects – Technical (<i>Scientific Initiative: Chemistry & Interactions</i>) • Quest for World's Protein Needs-Cereal & Legume Proteins: Chemistry and Food Applications—Symposium (<i>Scientific Initiatives: Biotechnology & Sustainability; Ingredients & Innovations</i>) 	555 AB, CC 552 AB, CC 556 AB, CC 551 AB, CC
12:30 – 1:30 p.m.	Rheology Division Meeting and Lunch*	550 B, CC
12:30 – 2:00 p.m.	Lunch Break (<i>cash concessions available</i>)	

WEDNESDAY, OCTOBER 8, continued

12:30 – 2:00 p.m.	ICC Luncheon*	553 A, CC
12:30 – 3:30 p.m.	Approved Methods Technical Committee Chairs Lunch and Meeting	South County, Omni
2:00 – 4:00 p.m.	Hot Topic: FSMA/GFSI—Tools for the Trade	551 AB, CC
2:00 – 4:00 p.m.	Scientific Sessions	
	• Conversations Matter...on the Use of GMO's to Improve Cereal Grains	554 AB, CC
	• Shelf Life—Navigating the Meaning and Measurement of Shelf Life in Grain Ingredients and Foods – Science Café	552 AB, CC
4:15 – 6:00 p.m.	Closing General Session and AACCI Historical Happy Hour with Keynote Peter Shewry— “The Last 50 Years in Cereal Research: Achievements and Challenges” Join us for diamond daiquiris’ at this year’s closing as we take a look at the advances in cereal research from 1965 – 2014 in preparation for AACC International’s centennial celebration in 2015. This session will also include the following award presentations—Texture Technologies Quality Research Presentation Award for 2014, Best Student Research Paper Competition, and the Cecil F. Pinney Travel Award	Narragansett Ballroom, Omni

**ticket required
+ offsite location*

Thursday, October 9

8:00 – 11:00 a.m.	Board of Directors Meeting	Bristol, Omni
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