

Open Invitation—Manhattan Section 30th Anniversary Celebration



Manhattan Section

The Manhattan section will be celebrating its 30th anniversary on November 2, 2007, at the International Grains Program Executive Conference Center, part of the new Grain Science Complex on the Kansas State University–Manhattan campus. Festivities begin at 6:00 p.m. with cash bar and heavy hors d'oeuvres. Bernard Bruinsma, AACC International president-elect, will serve as keynote speaker. The three original officers, Okky Chung, Carl Hosenev, and Jim Vetter, will be attending. All alumni and friends of the Manhattan section are encouraged to attend. Registration is \$20 per couple and \$12 for individuals. Please contact Toby Moore at tmoore@aibonline.org for more details.

2006 Analytical Accuracy Awardees Announced

Winners of AACC International's Analytical Accuracy awards, based on 2006 check sample results, have been announced. This is the ninth such set of awards to be made since the AACC International Check Sample Committee approved the program nine years ago. Winners have received certificates suitable for posting and will be listed in the AACC International Annual Meeting program book.

All subscribers to the various AACC International check sample series that include a proficiency testing option are eligible, whether or not they have elected the option, provided they have met the requirements for submission of results for the year involved. For each series, the award is made to the laboratory submitting the most accurate analyses. The statistical procedures used to select awardees are the same as those used to evaluate proficiency for other purposes. Awards are based primarily on the required analyses in each series. Analyses that are optional for proficiency test purposes are included if they improve the score to encourage subscribers to include the results of optional analyses in their reports.

The series included in the 2006 awards are those shown in the list of awardees. Other AACC International check sample series for which the proficiency testing option is not currently available may be added later as the number of subscribers and coefficient of variation of results warrant.

Formal entry for award competition is not necessary—all check sample subscribers to a given series are automatically eligible and entered provided they have submitted the required results on all samples for the award year. However, the

same considerations apply to the Analytical Accuracy awards as to other achievement awards. Because there can be only one winner in any category and consideration is limited to those who have subscribed for the full year and submitted all required results, the results speak only to the performance of the awardees' analyst or laboratory and not to that of many others who might be equally qualified.

Check sample subscribers or others who would like more information about AACC International Check Sample and Proficiency Testing Service are invited to visit www.aaccnet.org/checksample.

Series A—Hard Wheat Flour, Monthly

Canadian Grain Commission, Winnipeg, MB

Series B—Hard Wheat Flour, Bimonthly

Productos Gerber SA de CV, Queretaro, Mexico

Series C—Soft Wheat Flour

McKee Foods Chemistry Lab, McKee Foods Corp., Collegedale, TN

Series D—Feed Analyses

FFM Berhad, Port Klang Selangor, Malaysia

Series DF—Dietary Fiber

Nestle Purina Analytical Laboratories, St. Louis, MO

Series HL and HS—Farinograph

Calvin Watson, McKee Foods Corp., Collegedale, TN

Series I—Amylograph

Canadian International Grains Institute, Winnipeg, MB

Series J—Mixograph

Southern African Grain Laboratory, Pretoria, South Africa

Series K—Fat and Fatty Acids

General Mills, Minneapolis, MN

Series MBA—Microbiological Analyses (Including Pathogens)

Sensient Dehydrated Flavors, Turlock, CA

Series MBB—Microbiological Analyses

Habgen Guar gums, Karachi, Pakistan

Series SA—HPLC Sugar Analysis

Land O'Lakes Inc., St. Paul, MN

Series VMP—Vitamin Analyses

Silliker Canada Co., Markham, ON

Series VMP—Mineral Analyses

CTL Foods Inc., Colfax, WI

Series VMP—Proximate and Vitamin Analyses

Silliker Canada Co., Markham, ON

Series VMP—Proximate and Mineral Analyses

CTL Foods Inc., Colfax, WI

Series VMP—Vitamins, Minerals, and Proximate Analyses

Silliker Canada Co., Markham, ON

An advertisement appeared here
in the printed version of the journal.

Obituaries



AACC International member **Ralph Waniska** passed away on June 25, 2007. Waniska was born in rural Nebraska. He received a bachelor's degree in chemistry from the University of Nebraska in 1972. Shortly after graduation he began work as an analytical chemist in Omaha, NE, where he was introduced to the Baha'i faith. In September 1973 Ralph joined the Baha'i faith.

He received a master's degree from Texas A&M in food science and technology and a Ph.D. degree from Cornell University in 1982. In 1984 he accepted a position at Texas A&M University, where he was later promoted to professor of food science and technology. Waniska was known as an international expert on sorghum phenols and tannins as well as proteins in cereals.

In 2007, Waniska received the AACC International Excellence in Teaching award. He is survived by his wife Shahla and his sons, Nason and Raymond.



Paul E. Holton, chief executive of Holton Foods Products, Chicago, and a member of AACC International for 70 years, died January 2, 2007, at age 93. He was one of AACC International's longest serving members.

A native of Minneapolis, he graduated magna cum laude with a degree in biological chemistry from the University of Minnesota in 1936. He worked in the laboratories of Purity Baking Co. in Chicago and Commercial Milling Co. in Detroit before starting a company that produced storage-stable wheat germ and distributed it to health food stores.

Denied active military service in 1941 because of poor eyesight, Holton volunteered for civilian duty and served as chief technologist at the Research and Development Laboratory of the U.S Army Quartermaster Corps in Chicago. Through 1945, he led the development of "K" and "C" rations, including space-saving crackers, ready-to-eat cereal bars, and canned bread, which provided combat soldiers with a compact source of nutrition. He also introduced the idea of using active dry yeast to bake bread in Army field units and co-authored a widely used manual for field baking.

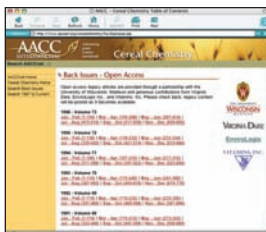
In 1946, Holton founded Holton Food Products in Chicago and served as chief executive for 61 years. The firm was formed as an egg brokerage, and by the early 1960s began manufacturing proprietary ingredients for the commercial baking industry. These products include stabilizer systems for meringues and cream toppings and other specialty ingredients designed to improve the quality of pies, cakes, frozen desserts, and other food items.

Holton considered himself a food scientist first, and he took great pride in innovation, problem solving, and quality control, according to his family.

He served as chairman of the Midwest Section of AACC from 1954-55 and was instrumental in registering the section for nonprofit status in 1971. He was active in the American Society of Baking and the Bakers Club of Chicago.

Cereal Chemistry Puts Ten More Years of Back Issues Online

Now you can view *Cereal Chemistry* research articles back to 1977 online. Two decades of research, volumes 54 through 73, are now freely available at www.aaccnet.org/cerealchemistry/toc/backissue.asp. Eventually all of *Cereal Chemistry's* back issues will be put online. Plans are also underway to integrate this free back issue database into the new *Cereal Chemistry Online* platform so the entire journal may be searched as a single unit. Open access is provided through a partnership with the University of Wisconsin Madison Library and contributions from Virginia Dare, EnviroLogix Inc., and Vitamins, Inc.



WELCOME CORPORATE MEMBERS

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The Hans-Dieter-Belitz-Institute for Cereal Grain Research conducts research projects in collaboration with industry correlating physical and chemical methods with technological properties. Major topics are the effect of additives in bread making, functional properties of grain constituents, and flavor research. Due to the special situation of the institute, both applied and basic research can be conducted.

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JRS is the global leader in the production of insoluble dietary fibers including oat, apple, cellulose, wheat, and sugarcane. They take the best nature has to offer and create custom dietary fibers that contribute functional and nutritional benefits to a variety of foods including breads, cheese, pasta, cereals, and pet food. This company was founded in 1877.

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With a presence in all ports and trading hubs across Canada, SGS Canada Inc. employs more than 300 people in 32 offices and 14 laboratories. Their network of qualified resources is dedicated to provide the best in auditing, monitoring, inspection, sampling, and laboratory testing for bulk and containerized products.

NEW MEMBERS

Ananda K., Nanjundaswamy, Dept. of Grain Science and Industry, Manhattan, KS

Box, Amanda J., plant breeder, University of Adelaide, Glen Osmond, SA, Australia

Chavez, Carolina, Yautepec, Mexico

Chen, Yanyun, research assistant, Purdue University, West Lafayette, IN

Cheng, Min-Wen, student, Purdue University, West Lafayette, IN

Copeland, Les, dean, University of Sydney, Sydney, NSW, Australia

Cristea, Alexandra, operations manager, SGS Canada Inc., Winnipeg, MB, Canada

Dal Bello, Fabio, post doc, University College Cork, Cork, Ireland

Danley, Kerry A., food technologist, Sturm Foods, Manawa, WI

Dauvrin, Thierry, senior research manager, PURACOR, Andenne, Belgium

de Fontes, Justin R., regulatory scientist, Syngenta Biotechnology Inc., Res Triangle Park, NC

Degn, Peter, scientist, Danisco, Brabrand, Denmark

Efurd, Cary J., western regional manager, Caravan Ingredients, Dallas, TX

Ellis, James D., director of business development, Advanced Precision Engineering, Ipswich, MA

Espinosa-Solis, Vicente, biochemist, Iowa State University, Ames, IA

Fort, Thayne A., research associate, Martek Biosciences, Boulder, CO

Freeman, Lynda, assistant manager, Oregon Freeze Dry Inc., Albany, OR

Gilbert, Kate J., associate professor, Grain Processing Corp., Muscatine, IA

Hahn, Stephanie, Cereal Partners UK, Herts, United Kingdom

Hall, Mary Beth, Madison, WI

Hearne, Andra, director of R&D, Milton's Baking Co., del Mar, CA

Henderson, Wayne E., marketing manager, Genencor International, Beloit, WI

Higashiyama, Takanobu, assistant director R&D, Hayashibara International Inc., Broomfield, CO

Inn, Yongwoo, associate principal scientist, Kraft Foods, Glenview, IL

Kamata, Yoshiro, Ph.D., Miyagi University of Education, Sendai, Japan

Kerfal, Samir, Ph.D. student, ETSIA, Madrid, Spain

Koehler, Peter, associate professor, Hans Dieter Belitz Inst., Garching, Bavaria, Germany

LaFleur, Robert A., bakery technologist, Caravan Ingredients, Lenexa, KS

Layton, Joseph G., R&D technologist, Puratos Corp., Cherry Hill, NJ

Le Bail, Patricia, INRA, Nantes, France

Leiva Palma, Jose, technical director, Mexenil Aditivos, S.A. de C.V., Leon, Mexico

Liu, Liman, Manhattan, KS

Lu, John, Agriculture & Agri-Food Canada, Lethbridge, AB, Canada

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Lundkvist, Henrik, research scientist, Novozymes, Bagsvaerd, Denmark

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Pretorius, Celeste, University of Pretoria, Pretoria, Rep. of South Africa

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Upadrashta, Kameswara R., president and principal consultant, PRAD Technologies, St. Paul, MN

Vadlani, Praveen V., assistant professor, Kansas State University, Manhattan, KS

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Yoon, Hyun-Sung, biotechnology, Korea University, Seoul, South Korea

Zhang, Bo, assistant, Inst. of Agro-Food Science and Technology of CAAS, Beijing, People's Rep. of China