

AACC Intl. Definition of Aleurone in Progress

Shortly following the 2009 Annual Meeting in Baltimore, MD, U.S.A., the AACC International Board of Directors organized the Aleurone Task Force (ATF). The committee was charged with developing a definition for “aleurone,” using sound science as a guide. This definition is intended to facilitate the incorporation of aleurone into nutritional regulations, specifically those pertaining to school lunch programs. The final version of the definition will be provided to AACC Intl. membership and member companies, regulatory bodies worldwide, and others who would find such information valuable. Global acceptance of the definition is important. An international, multifunctional team has been assembled to meet this responsibility. ATF members include **Jessica Wellnitz** (Cargill, Inc.), **Walter Von Reding** (Buhler AG), **R. Gary Fulcher** (University of Manitoba), **Elaine Meloan** (AIB International, Inc.), **Joanne Slavin** (University of Minnesota), **Valérie Lullien-Pellerin** (INRA), and **Bill Atwell** (chair, Cargill, Inc.). **Louise Slade** (Food Polymer Science Consultancy) has also joined the group recently to provide an expert perspective.

To date, ATF has researched existing literature on aleurone and collaborates on proposing an initial definition. Our process will be to continuously refine this definition by gaining input, editing and improving the definition, and repeating this cycle until all task force members are in agreement. At that point, ATF will present the final definition to AACC Intl. for approval. The task force aims to have this accomplished by the next AACC Intl. Annual Meeting in 2010.

China Strategies Task Force Created

There is growing interest within AACC Intl. to strengthen its relationship with those interested in cereal and grain science research and industry in China. During the 2009 AACC Intl. Annual Meeting, the board created a China Strategies Task Force to examine cooperative activities that will help individual scientists interact. **Bob Cracknell** (Crackers Consulting) is leading this initiative along with the following members: **Zhonghu He** (Chinese Academy of Agricultural Science); **Weining Huang** (Jiangnan University); **Wujun Ma** (Murdoch University); **Jorge Morales** (FritoLay); **Mingwei Wang** (Canadian Grains Institute); **Yi Min Wei** (Chinese Academy of Agricultural Science); and **Decai Zhang** (Kellogg Company).

This task force will investigate, develop, and recommend strategies that will help build relationships between AACC Intl. and the various cereal and grain science sectors in China.

Call for Best Student Research Paper Competition Participants

The AACC Intl. Professional Development Panel (PDP) is sponsoring the second annual Best Student Research Paper Competition to be held at the 2010 AACC Intl. Annual Meeting. Academic departments may submit one nominee each for the competition and the top six submissions will compete for recognition and cash prizes in a special two-hour session at the October 24–27, 2010, annual meeting in Savannah, GA, U.S.A. Visit AACCnet for competition rules and deadlines or contact PDP Chair Jon Faubion at jfaubion@ksu.edu.

Rheology Division Short Course

Registration for the rheology course, “Structure and Rheology of Cereal-Based Foods,” April 28–29, 2010, to be held in Ghent, Belgium, is now open. This course will cover fundamentals past and present; the mechanisms underlying gas holding/bubble formation; protein, protein structure, dough rheology, protein functionality, and mixing; new insights in dough mixing, gluten-starch mixing/demixing, and extrusion-like processing (e.g., pasta); protein structure, functionality, and rheology—relationships with baked goods; and linking rheological information to processing, and the value of models. Check the Rheology Division website for information and course registration (www.aaccnet.org/divisions/divisionsdetail.cfm?CODE=RHEO). For further details and sponsorship and/or table-top options, contact Rheology Division Vice Chair Clyde Don (clyde.don@foodphysica.com) or Chair Martin Scanlon (scanlon@cc.umanitoba.ca).

AACC International's Approved Methods Technical Committees Are Busy

This is a continuing report on the progress and highlights of the association's 22 technical committees. These key committees are working on exciting initiatives and revising and adding new content in the new online *AACC International Approved Methods of Analysis, 11th Edition* as soon as it is approved.

Larisa Cato and Gary Hou are now co-chairing the **Asian Products Committee**, which is translating a method for the processing and assessment of Japanese udon noodles, developed by the Japanese Flour Millers Association (JFMA). This official method of JFMA has been translated to English as a guideline method for publication by AACC Intl. in the new online 11th edition early in 2010. The committee has also begun a preliminary collab for a new method on the measurement of noodle firmness. The committee thanked outgoing chair Bin Xiao Fu for his leadership and expresses hope that he will stay active in the committee.

E. B. Russell, chair of the **Chemical Leavening Agents Committee**, reports they will be collaborating with the **Soft Wheat and Flour Products Committee** on a technique to determine particle size in leavening agents as determined by weight or volume—a method that will be of interest both to suppliers and manufacturers.

The chair of the **Experimental Milling Committee**, Venkat Reddy, said the goal of the committee is to have all major milling companies participating within their group. The committee is focusing on several initiatives, including the utilization of specialized experimental milling procedures and methods for producing flours suitable for rheological testing and the standardization of procedures for producing semolina/farina for making pasta. The committee is also considering a review of the importance and limitations of experimental milling methods and equipment in predicting the performance of wheat varieties in development by plant breeders.

The **Soft Wheat and Flour Products Committee** is making progress on its preliminary testing for the new pancake method. They are also reviewing a video enhancement for AACC Intl. Method 56-21.01, Flour Swelling Volume.

The **Near-Infrared Analysis Committee** is updating AACC Intl. Method 39-70.02, Near-Infrared Reflectance Method for Hardness Determination in Wheat, according to chair, Stephen Delwiche, and other methods are scheduled to be archived. [Editor's Note: The new online AACC Intl. *Approved Methods of Analysis, 11th Edition* archives retired methods within the site so that they may be accessed whenever referenced.] The committee will also add a slope and bias calculator developed by Sam Millar as an enhancement.

The **Pasta Products Analysis Committee** is working on a new procedure to determine the optimum cook time of spaghetti. Linda Schlichting reports that "research has shown that by controlling factors which influence cooked spaghetti firmness, it is possible to get good agreement between labs for actual firmness values and sample rank correlations. Reference paper: Sissons, M. J., et al. A standardized method for the instrumental determination of cooked spaghetti firmness. *Cereal Chem.* 85(3):440."

The **Vitamin, Minerals, and Lipids Committee** is nearly ready to perform a Folic Acid Collaborative. The method resulting from this collab will provide a standard for flour with added folic acid without other vitamin enrichment. The committee, led by Padmanaban G. Krishnan, is also looking at vitamin D and vitamin B6. In addition, there is ongoing discussion of a need for semiquantitative methods for iron and zinc for fortified flours.

Finally, be sure to watch for a report on the new integrated total dietary fiber method in the January-February *Cereal Foods World*.

Obituary

William (Bill) Charles Hurley of Brainerd, MN, U.S.A., was born to William John and Ione M. (Goldsmith) Hurley on April 24, 1931, in Milwaukee, WI, U.S.A. He passed away on November 18, 2009, at Mission Commons Assisted Living in Redlands, CA, U.S.A. He received a B.S. degree from Iowa State College, an M.S. degree from the University of Missouri, and a Ph.D. degree from Texas A&M University.

During his career, he was a professor of cereal chemistry, an industry leader, chair of the AACC Intl. Bakery Division (now the Milling & Baking Division), president of AACC Intl., and chair of the AACC Intl. Board of Directors.

In retirement, he discovered a new fascination with computer technology; he was a board member of the Lake Country Computer Club and taught classes on computer technology for the Community Education Department of the Pequot Lakes School District. He loved to introduce new computer users to the wonders of computing.

Bill will be remembered by his colleagues for his leadership, intellect, research, and teaching. His friends and family will remember him for his zest for life, love of all gadgets and technology, his sense of humor, and his love for his family.

New Members

Bjorck, Inger, Lund Univ, Lund, SWEDEN

Brewer, Lauren R., graduate research assistant, Kansas State Univ, Manhattan, KS, U.S.A.

Burgers, Allison, Iowa State Univ, Ames, IA, U.S.A.

Chambers, Richard S., early stage commercial assessment leader, Dow Agro-Sciences LLC, Indianapolis, IN, U.S.A.

Chen, Fengliang, Institute of Agro-Food Science and Technology, Beijing, PEOPLE'S REP OF CHINA

Cheng, Hongyuan, assistant professor, Technical Univ of Denmark, Lyngby, DENMARK

Chiaramonte, Eija, senior researcher, Procter & Gamble, Mason, OH, U.S.A.

Chopra, Harish, CEO, Organic Milling Co., San Dimas, CA, U.S.A.

Doti, Emily, food technologist, Mission Foods, Rancho Cucamonga, CA, U.S.A.

Dubat, Arnaud, CHOPIN Technologies, Villeneuve la Garenne, FRANCE

Faulds, Craig B., senior research scientist, CSIC, Madrid, SPAIN

Finn, Robert, senior staff scientist, Innophos, Cranbury, NJ, U.S.A.

Fletcher, Robert, Dow Chemical Co., Midland, MI, U.S.A.

Fredriksson, Helena, innovation manager, Lantmannen R&D, Stockholm, SWEDEN

Grant, Basil O., Grants Baking Solutions, Amanzimtoti, REP OF SOUTH AFRICA

Gu, Zhengbiao, Jiangnan Univ, Wuxi, PEOPLES REP OF CHINA

Gutierrez M., Julian Eduardo, food engineer, Industrias del Maiz S.A., Cali, COLOMBIA

Henuset, Alana, D., information officer, Food Development Centre, Portage la Prairie, MB, CANADA

Hirawan, Rhanissa, Winnipeg, MB, CANADA

Holly, Lynn E., communications director, Wheat Foods Council, Parker, CO, U.S.A.

James, Cara J., bakery lab manager, JM Smucker Co., Scottsville, KY, U.S.A.

Kakish, Hiba, senior food technologist, Little Caesar Enterprises, Detroit, MI, U.S.A.

Kendall, Sharon, director, QA, The Sara Lee Bakery Group, Downers Grove, IL, U.S.A.

Kim, Hyun Jung, Iowa State Univ, Ames, IA, U.S.A.

Lorenz, Julie, Kellogg Co., Battle Creek, MI, U.S.A.

Lukas, Laura L., national account manager, Givaudan Flavors, Naperville, IL, U.S.A.

Lustrup, Kaare F., Lantmannen Food R&D AB, Glostrup, DENMARK

Lynch, Leslie C., food ingredient solutions LLC, Wauwatosa, WI, U.S.A.

Maschoff, Beth, Grains for Health Foundation, Woodbury, MN, U.S.A.

Mishra, Vijay Kumar, senior lecturer, Victoria Univ, Werribee, VIC, AUSTRALIA

Mu, Dongmin, FDA, College Park, MD, U.S.A.

Pais, Maria, R&D NPD manager, Oakrun Farm Bakery Ltd, Ancaster, ON, CANADA

Paradkar, Manish, manager quality, ITC Limited, Bangalore, INDIA

Pinsonneault, Leanne M., University of Wisconsin, Plymouth, MN, U.S.A.

Pitcher, John P., senior technology manager, Cereal Partners Worldwide, Rutherglen, VIC, AUSTRALIA

Prachayawarakorn, Somkiat, King Mongkut's Univ of Tech Thonburi, Bangkok, THAILAND

Smith, Stan G., owner, Northern Anchor Investments, Lillooet, BC, CANADA

Smith-Jones, Michele, scientist, Syngenta Biotechnology Inc., RTP, NC, U.S.A.

Tosi, Paola, post-doctoral researcher, Rothamsted Research, Harpenden, UNITED KINGDOM

Vaicurgis, Audrey E., senior product developer, Kellogg Australia, Pagewood, AUSTRALIA

Vecchio, Jim, national sales manager, North America, Oxford Instruments America, Concord, MA, U.S.A.

Wolfe, Immian, project manager, Northern Anchor Investments, Lillooet, BC, CANADA

Wood, Jennifer A., chemist (pulse quality), Tamworth Agricultural Inst, Calala, NSW, AUSTRALIA