

Barbara Heidolph Named 2010 Recipient of the William F. Geddes Memorial Award



Recently, AACC Intl. presented the 2010 William F. Geddes Memorial Award to long-time member Barbara Heidolph (pictured left). Heidolph, a technical service principal with ICL Performance Products LP, received the award at the association's annual meeting held in Savannah, GA, U.S.A., October 24–27, 2010.

Since first joining AACC Intl., Heidolph has actively and zealously served the association as past chair of the board and president.

"AACC International is *my* professional organization. I value the relationships that I have developed over the years, the knowledge that I have gained, and the leading-edge technology that I have been kept aware of," said Heidolph. "It is amazing that the leading

experts in the industry are involved and available and open to working and interfacing with all of the members. AACC Intl. provides a forum for discussion, consensus, and collaboration. The organization is diverse and has many opportunities for members to get involved or to create new areas of focus."

In her more than 30 years in the industry, Heidolph has conducted research with bakery, beverage, dairy, and meat applications of food phosphate products. Currently, her interests within the grain and baking industry include sodium reduction, formulating for health and wellness, chemical leavening and formulation of products which use chemical leavening, food safety and third-party audits, and development of methods. In fact, she helped to organize and contributed to recent Hot Topic Sessions at this year's annual meeting addressing many of these areas.

Heidolph recalled attending her very first AACC Intl. Annual Meeting, noting that she remembered the clues being read for the Geddes Award recipient and that this recipient was someone whom everyone looked up to for their involvement and leadership.

"I have always attended the session when that person was recognized and been impressed with their contributions and grateful for their willingness to serve. So, this year, when they got to a clue that pointed in my direction, I had a feeling first of disbelief. Then, there was that feeling of ultimate gratification. Recognition for my contributions and activities is a bonus. I love what I do for the organization and my industry. It was extra special to get recognized. What a complete thrill and reward!"

Each year, the Geddes Memorial Award is given in recognition of the leadership and dedication of the late William F. Geddes who served AACC Intl. as president and vice president, and served *Cereal Chemistry* as editor-in-chief. The award was established to honor an individual member and to emphasize the importance of his or her contributions to the work of the society and outstanding service and devotion to the principles and objectives of the association and its members. One of the association's highest honors, the award acknowledges a member whose work and commitment to the association are extraordinary.

AACC Intl. is proud to honor Heidolph as the 47th recipient of this award for her outstanding contributions and her dedication to the association. Congratulations, Barbara!

James D. Wideman Named 2010 Stanley Watson Awardee



Engineering & Processing Division

The Engineering and Processing Division recently announced that James D. Wideman was named the 2010 Stanley Watson Awardee for his outstanding service to the corn wet milling industry. Wideman served as a process engineer and director, international engineering, at A. E. Staley Manufacturing, and president and owner of Maize

Associates, Inc. This award is being conferred posthumously to Wideman, who passed away on May 1, 2005.

Third International C&E Spring Meeting—Key Consumer Drivers to Healthy and High-Quality Cereal Products



Cereals & Europe, the European section of AACC International, and the German Research Center

for Food Chemistry (DFA) announce the 3rd International Spring Meeting 2011 to be held April 11–13, 2011, on the campus of the University of Munich in Freising-Weihenstephan, Germany. Growing interest in cereals and cereal products puts high demands on technological and sensory characteristics. In other words: healthy food has to be tasty to be accepted by the consumer. Therefore, the Spring Meeting 2011 focuses on technological and sensory aspects of cereals and cereal products. Peter Koehler, member of the local organizing committee, notes that "The C&E Spring Meeting 2011 will cover these topics by providing cutting-edge science presented by leading experts from industry and the academic world." Keynote speakers, among others, include Peter Schieberle, director of the German Research Center for Food Chemistry; Jan Delcour, Katholieke Universiteit Leuven in Belgium; Thomas Hofmann, chair of food chemistry and molecular sensory at the Technical University, Munich; Kaisa Poutanen, Technical Research Centre of Finland; and Elke Arendt, University College Cork.

As a satellite activity, the HEALTH-GRAIN Forum will conduct a meeting in conjunction with the conference. The registration form is available at www.springmeeting2011.de. By registering by February 19, 2011, the registration fee is 420 Euro for members and 490 Euro for nonmembers. After this date, the fee will be 520 Euro for members and 590 Euro for nonmembers. Students pay 250 Euro for the early registration and 300 Euro afterward. Abstracts must be submitted by January 14, 2011.

Details Announced for 10th European Young Cereal Scientists and Technologists Workshop

On behalf of Cereals&Europe (C&E), the University of Helsinki, and the Technical Research Centre of Finland (VTT), we are pleased to invite you to attend the 10th European Young Cereal Scientists and Technologists Workshop (EYCSTW). The workshop will be held at the Viikki Campus May 23–25, 2011, in Helsinki, Finland. The hosting team will be the Cereal Technology Group (CTG) of the University of Helsinki. The CTG has two main research lines: cereal dietary fiber, such as beta-glucan and its physiochemical properties and stability; and cereal proteins and their hydrolysis, particularly gluten-free foods and celiac disease. The CTG has recently organized conferences relating to these subjects (e.g., GF10 and Dietary Fiber 2006). The main emphasis of VTT's research in the cereals field is on dietary fiber and whole grain technology, and VTT is developing technologies for fractionation and enzymatic and microbial treatments of cereals. The scientific program of the workshop will be built up by the oral and poster presentations by the participants of the workshop. Young researchers are encouraged to submit an abstract (poster or oral presentations). In the program, five minutes will be given for poster presentations, 10 minutes for an oral presentation about a project that has just started, and 15 minutes for an oral presentation for projects that are well under way or (nearly) finished. Each presentation will be followed by five minutes of discussion. Presentations on any cereal-related topic are welcome. The presentations will be grouped into three or four scientific sessions according to the submitted abstracts. Registration fees are kept at a strict minimum. These fees are 250€ (C&E members) or 262€ (non-C&E members). Registration fees include accommodations, book of abstracts, meals, and social events. The deadline for registration and abstract submissions is March 24, 2011. Instructions for abstract submission, travel and accommodation information, an abstract template and registration form, and guidelines for poster and presentation preparations will be available soon on the C&E website at www.cerealsandeuropa.net.

Welcome Corporate Members

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Since 1939, National Mfg. has been supplying analysis equipment to the food science and production industry worldwide. Equipment items include the Risograph, Mixograph, 10–200-g dough mixers, fermentation cabinets, several models of test baking ovens, a set of small dough sheeting rolls, and a three-roll molder suitable for pup loaves. In 2010, National Mfg introduced the Insectograph and a three-row color sorter to the product list.

New Members

AbuHammad, Wesam, graduate research assistant, North Dakota State Univ, Fargo, ND, U.S.A.
Ahuja, Geetika, Univ of Saskatchewan, Saskatoon, SK, CANADA
Arasaki, Leticia Harumi, Yoki Alimentos, S Bernardo Do Campo, SP, BRAZIL
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Arcot, Jayashree, associate professor, University of New South Wales, Sydney, NSW, AUSTRALIA
Asif, Muhammad, Texas A&M Univ, College Station, TX, U.S.A.
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Bellaio, Stefania, project manager, Buhler AG, Henau, SWITZERLAND
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