

# Getting to Know AACCI: Alessandra Marti

AACC International members are one of a kind, and we want to highlight all of their amazing accomplishments—both in AACCI and in their careers. “Getting to Know AACCI” is a new series of member interviews that will capture the stories of our many volunteers and their journeys with AACCI.



**Alessandra Marti**  
University of Milan  
Member for 7 years

**Q: What is your current position and what are you currently working on?**

**A:** I have been an assistant professor in cereal science and technology at the University of Milan since last October. After spending a couple of years at the University of Minnesota, I am currently working at the Department of Food, Environmental, and Nutritional Sciences at the University of Milan, in Italy, where I graduated in 2010. My main research activity

focuses on understanding the relationship between cereal processing, biopolymer (mainly starch and protein) interactions, their structural organization, and the quality of cereal products.

**Q: When and why did you first decide you wanted to work in cereal grain science?**

**A:** Ever since I was a child, I was fascinated by the world of cereals. My grandfather was a baker, and I enjoyed listening to him talk about flour. Then, when I was an undergraduate student in food science, I was lucky to meet an excellent professor in a cereal science and technology class who was able to convey her love for cereal grains.

**Q: When did you first join AACCI and why?**

**A:** I joined AACCI in 2009 thanks to Koushik Seetharaman, who introduced me to the association, its vision, and its mission. At that time, I was a visiting student at the University of Guelph in Canada, and I could not wait to attend my first international meeting, meet people from different countries, share the results of my research, and learn from the work of other researchers and suppliers.

**Q: Why did you decide to volunteer with AACCI, and what committees/boards are you currently on?**

**A:** From my first AACCI Annual Meeting, I was impressed by the scientific program and the networking opportunities for

students and young researchers. I have received a lot from the association, I have met excellent professionals, and some of them have become friends over the years. Affiliation with AACCI has given me opportunities at all stages of my career, as well as the possibility of interacting with companies (suppliers, end users, etc.). Now it is time to give back to the community, by getting involved as a volunteer in AACCI. I am currently a team member of the 2016 Annual Meeting Technical Program Planning Committee, a member of the Texture Technologies Award Jury, and a member of the Foundation Board.

**Q: What have been the most exciting moments of your career or membership experience so far?**

**A:** There are too many to mention, but I'd include connecting with pioneers of the field, as well as scientists and industry professionals from all over the world. Every AACCI meeting is a unique experience, not only for making valuable connections, but also for being inspired as a scientist! Indeed, the association is the birthplace of new research ideas and practical solutions in cereal science and technology.

**Q: What have you learned from your membership in AACCI?**

**A:** The importance and pleasure of belonging to an exciting, dynamic, and international community that allows people a mutual exchange of experience and knowledge. We need to be able to meet the diverse needs of the community to create opportunities for advancing innovations across the field of cereal grain science.

**Q: What's next for you?**

**A:** I will continue to serve the association and be more and more involved in its activities and various divisions, including the European Section (Cereals&Europe), and transmit to my students the importance of being an active member of AACCI.

Do you know someone who has dedicated significant time to AACCI and the field of cereal grain science? Let us know!

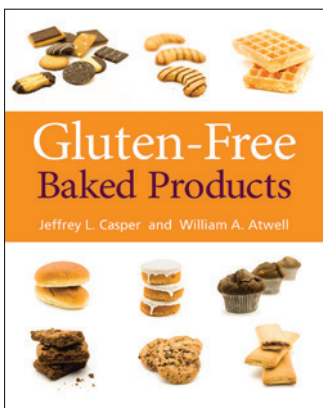
We will be conducting interviews with members to be featured in future issues of *Cereal Foods World*.

Contact [aaccheadquarters@scisoc.org](mailto:aaccheadquarters@scisoc.org) if you or someone you know should be highlighted.

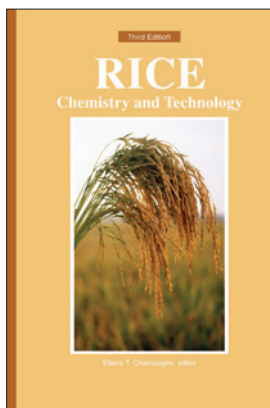
## Gluten-Free Baking Resources

Stay current on gluten-free science and how to effectively meet the growing demands of gluten-free food and beverages!

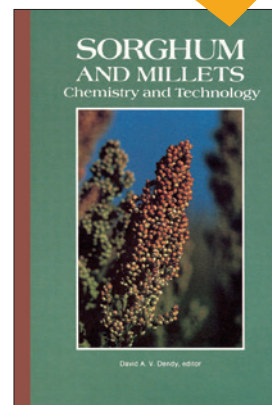
Find these titles  
and more at  
[aaccnet.org/store](http://aaccnet.org/store)



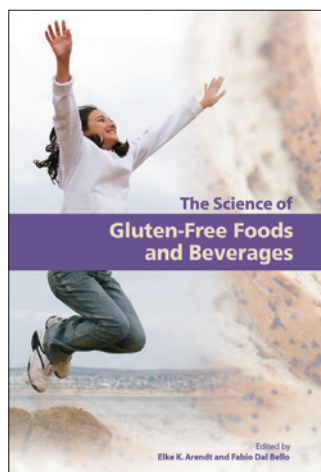
**Gluten-Free Baked Products**



**Rice: Chemistry and Technology, Third Edition**



**Sorghum and Millets: Chemistry and Technology**



### The Science of Gluten-Free Foods and Beverages

"The advantage of this book is that the main topic is extremely important in the present day ... recommended for both public and academic libraries."

– Journal of Agricultural and Food Information

Members of AACCI always get a discount! **Not a member? Join today!**



Get the Latest News!