

## Watch Finalists Compete in the Best Student Research Paper Competition

Six students have been selected as finalists in the Best Student Research Paper Competition. Congratulations to Cassie Anderson (North Dakota State University), Sabillon Galeas (University of Nebraska – Lincoln), Audrey Girard (Texas A&M University), Jessica Murray (Western Wheat Quality Laboratory), Kathrin Schalk (Deutsche Forschungsanstalt für Lebensmittelchemie), and Yunus Tuncil (Purdue University). Visit [www.aaccnet.org/meet](http://www.aaccnet.org/meet) to view the 2016 AACCI Annual Meeting schedule and find out when and where this competition will take place.

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## Obituary

### Kenneth A. Gilles



Kenneth A. Gilles of Scottsbluff, NE, died June 2, 2016, at the age of 94. He was born on March 6, 1922, in Minneapolis, MN. He attended both Augsburg College and the University of Minnesota, graduating with a degree in chemical engineering. He enlisted in the U.S. Navy and served aboard the USS Denver during World War II. He married Beverly Barrows in

1944. Following his military service, he returned home and worked for Pillsbury before returning to school. He obtained his Ph.D. degree in biochemistry from the University of Minnesota and then worked for General Mills in research. Kenneth and Beverly moved to Fargo, ND, where he worked at North Dakota State University (NDSU), first as chair of the Cereal Chemistry and Technology Department, overseeing numerous graduate students, and later as vice president for agricultural affairs. They moved to Washington, DC, when Kenneth was appointed director of the Federal Grain Inspection Service. He later served as the assistant secretary of agriculture for the USDA Marketing and Inspection Services during the Reagan administration. Following his retirement, Kenneth and Beverly retired to Texas. They moved to Scottsbluff in 2003 to be closer to family.

Kenneth was a professor emeritus at NDSU and a past president of AACC International. He also served as editor-in-chief of *Cereal Chemistry*, published numerous scientific articles, and contributed chapters to many books on food science and science policy. He was a member of numerous professional scientific organizations, the El Zagal Shrine in Fargo, NARFE, and St. Francis Episcopal Church in Scottsbluff.

Kenneth is survived by his son Jeffrey (Bonnie) Gilles and their children, Todd, Kemper, Alexe, Piper, and Shelby; his daughter Diane Gilles (Stephen Johnson) and their children Allison and Christopher. He was preceded in death by his wife Beverly, parents Albert and Alma Gilles, and sister Ethel Rolek.

Kenneth will be laid to rest at Hillside Cemetery in Minneapolis, MN. The family requests that in lieu of flowers, memorials be made to Shriners Hospitals for Children or the College of Agricultural, Food, and Environmental Sciences, University of Minnesota Foundation.

## Professional Development Session on Scientific Publishing Offered at AACCI Annual Meeting

Publishing research is an essential professional task for cereal scientists, yet many find this a challenging component of their work. Students, early career professionals, and even seasoned cereal scientists who want to enhance this essential skill and build their influence in the digital age will want to attend Publishing Cereal Science, an upcoming professional development session that will be held during the 2016 AACCI Annual Meeting in Savannah, GA.

The session, scheduled for Sunday, October 23, from 1:00 to 2:30 p.m., will feature discussions on the art of writing scientific papers, how to enhance the prospects of success in the peer-review system, and how to review papers. Specifically, the Publishing Cereal Science session will consist of three 20 minute presentations:

- “The Art of Writing Scientific Papers” by Les Copeland, professor of agricultural biochemistry at the University of Sydney and editor-in-chief of *Cereal Chemistry*
- “How to Review Manuscripts” by Jon Faubion, Singleton Endowed Professor at Kansas State University
- “Enhancing the Prospects of Success in the Peer-Review System” by Bruce Hamaker, professor and director of the Whistler Center for Carbohydrate Research, Purdue University

The presentations will be followed immediately by a 25 minute Q&A panel discussion featuring the speakers, as well as members of the *Cereal Chemistry* Editorial Board.

Make sure you add this vital professional development session to your AACCI Annual Meeting schedule.

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## New AACCI Approved Method Provides Guidelines for Udon Noodle Production

The AACCI Approved Methods Technical Committee has published new guidelines for producing Japanese udon noodles made from wheat milled to 60% flour extraction. The method, “Guidelines for Making and Cooking Japanese Udon Noodles” (66-60.01), describes a general procedure for the production and cooking of this popular form of noodle. It lists the equipment needed for udon noodle production, important reagents needed to develop a quality noodle, and procedures for producing udon noodles, as well as comprehensive cooking instructions. Visit the AACCI website at <http://methods.aaccnet.org/summaries/66-60-01.aspx> to learn more about this new method.

Not yet subscribed to the AACCI *Approved Methods of Analysis*, 11th Edition? Sign up and obtain full access to more than 350 methods encompassing the field of grain science. To learn more about subscribing and to request a quote visit <http://methods.aaccnet.org/subscribe.aspx>.

## People



AACCI member Hamed Faridi, chief science officer for McCormick & Company, has received the Ellis Island Medal of Honor for his research on the culinary health benefits of herbs and spices. The medal was established in 1986 by the National Ethnic Coalition of Organizations (NECO) and is awarded each year to a select group of Americans in recognition of their accomplishments and service to the nation. It honors individuals who have made it their mission to share with those less fortunate their knowledge, courage, compassion, talents, and generosity. Faridi, a renowned food scientist, leads a global team of scientists and flavor experts at McCormick, where he is responsible for research, product development, and technical services. His vision led to the creation and development of the McCormick Science Institute, an independent research group whose mission is to increase the scientific understanding of the potential health benefits of culinary spices and herbs.

David Topel and Jay-Lin Jane-Topel accepted the Order of the Knoll Faculty and Staff Award from the Iowa State University Foundation at its annual Distinguished Awards Celebration in recognition of their outstanding contributions to the university. David Topel has been heavily involved with the university, serving Iowa State as much as the students in his classroom. He served on the Iowa State University Alumni Association Board of Directors, the Academic Council, the Committee for Agricultural Development, the Council of Deans, the President's Council, the selection committee for both the athletic director and the vice provost for extension, the University Student Services Committee, and the Governor of Iowa Science Advisory Council. Jay-Lin Jane-Topel has given her time as the president of the AACC International Starch Round Table and as a member of the AACCI Nomination Committee, Starch Update Conference Scientific Committee, European Polysaccharide Network of Excellence Scientific Committee, and editorial boards of six leading scientific journals.



MGP, a leading supplier of premium distilled spirits and specialty wheat proteins and starches, has announced the appointment of Gregg Hibbler as corporate director of communications. Hibbler brings more than 20 years of marketing and communications experience to his position at MGP. He will oversee programs and campaigns promoting the company and its products, including directing corporate branding, marketing communications, internal communication activities, and community, media, and internal investor relations. Hibbler holds a B.S. degree in business administration with a major in marketing from Rockhurst University, Kansas City, MO. He is a member of the American Marketing Association and is certified in AMA Strategic Brand Development and Crisis Communication Strategic Planning.

## Companies

The Islamic Food and Nutrition Council of America (IFANCA) has donated \$5 million to the Texas A&M Foundation to create a Food Diversity Program in the Department of Nutrition and Food Science. This program will be under the direction of Mian Nadeem Riaz, who is a member of AACC International and the Graduate Faculty, and Boon Chew, professor and head of the Department of Nutrition and Food Science. The program will educate students in the specialized areas of ethnic- and faith-based foods and help students understand the attitudes, beliefs, traditions, and geographic regions that coincide with specialized diets. Students in the program also will receive training in the processes required for certification of food products according to the requirements of a variety of specific religions and cultural groups.



Clockwise from top left: Boon Chew, head of the Department of Nutrition and Food Science; Mian Nadeem Riaz, Graduate Faculty in the Department of Nutrition and Food Science; Quadir A. Latifi, IFANCA director of administration; Muhammad Munir Chaudry, IFANCA president and chair of the board; and Mark Hussey, vice chancellor and dean of the College of Agriculture and Life Sciences.

As an applied agricultural research organization dedicated to arable crops in France, and with an awareness of European and international issues, ARVALIS – Institut du Végétal is opening its new English website: [www.english.arvalisinstitutduvegetal.fr](http://www.english.arvalisinstitutduvegetal.fr). The new website allows more people to follow the activities of the institute through its publications, news, events, and R&D program built around five major challenges: production challenges linked to producing more and better crops; integrated crop protection; resource management and optimization; economic performance and sustainability; and innovation in technology and methodology.

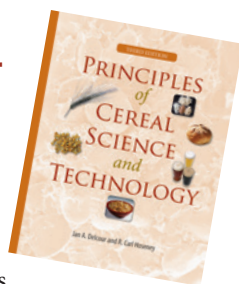


## Give Your Students Free Access to AACCI's Premier Cereal Science Textbook

### Register Your Class Today!

Thanks to the generous corporate support of the Kellogg Company, university food science classes worldwide can receive free online access to AACCI's premier cereal science text, *Principles of Cereal Science and Technology, Third Edition*. The goals of this AACCI outreach project are to

- Increase the number of courses that incorporate cereal science in their curriculum
- Attract a larger, higher quality pool of scientists and professionals to the grain industry
- Help ensure food security in developing nations



Free access is encouraged for a range of undergraduate- and graduate-level university programs, including those on basic cereal chemistry, cereal

grain utilization, agricultural science, crop quality, process engineering and technology, and other courses in the grain-food sciences.

University professors who wish to adopt the free online version of this textbook, which is available for access to students and professors who utilize at least one chapter, should fill out the form at [www.aaccnet.org/publications/store/Documents/PoCSONLINEQ.PDF](http://www.aaccnet.org/publications/store/Documents/PoCSONLINEQ.PDF) and send it to [AACCPress@scisoc.org](mailto:AACCPress@scisoc.org).

Companies wishing to join the Kellogg Company in support of this important effort should contact Phil Bogdan, AACCI staff, at [pbogdan@scisoc.org](mailto:pbogdan@scisoc.org) or +1.651.994.3859.

### Important AACCI Dates

#### June 2016

**June 29–July 20.** Late-breaking abstract submissions accepted for AACCI Annual Meeting

#### August 2016

**1.** Early AACCI Annual Meeting registration deadline

#### October 2016

**9–11.** AACCI Methods and Check Sample Workshop at Operative Millers Southeast Asia Conference, Bangkok, Thailand

**23–26.** AACCI Annual Meeting, Savannah, GA, U.S.A.

For more information visit  
[aaccnet.org](http://aaccnet.org)

## New Members

**Baker, C.**, Campden BRI, Gloucestershire, U.K.

**Cook, K.**, Baton Rouge, LA, U.S.A.

**Dutton, W. H.**, Alawa Foods Inc., Saskatoon, SK, Canada

**El Khayam, R.**, wheat quality and technical manager, CBH Group, West Perth, WA, Australia

**Fernando, S. S.**, Fargo, ND, U.S.A.

**Gandhi, G.**, graduate research assistant, Kansas State University, Manhattan, KS, U.S.A.

**Gonzalez, J. H.**, food engineer, Harineral el Paraiso, S.A. de C.V., Puebla, Mexico

**Guardado, D. M. C.**, Universidad Autonoma de Sinaloa, La Cruz, Mexico

**Hagan, S. N.**, sales director-Midwest, Firmenich, Inc., Chicago, IL, U.S.A.

**Harutyunyan, H.**, Glendale, CA, U.S.A.

**Kumar, D.**, Urbana, IL, U.S.A.

**Lebow, N. K.**, student, Washington State University, Pullman, WA, U.S.A.

**Li, B.**, Kansas State University, Manhattan, KS, U.S.A.

**Michalopoulos, K.**, Thessaloniki, Greece

**Mo, L.**, research associate, Minnetonka, MN, U.S.A.

**Peng, X.**, Purdue University, West Lafayette, IN, U.S.A.

**Ramadhan, K.**, University of Nottingham, Loughborough, U.K.

**Ravisankar, S.**, Texas A&M University, College Station, TX, U.S.A.

**Sanchez, K.**, graduate student, Kansas State University, Manhattan, KS, U.S.A.

**Singh, M.**, Lexington, KY, U.S.A.

**Snelling, J.**, Moscow, ID, U.S.A.

**Taylor, M. H.**, Pullman, WA, U.S.A.

**Teferra, T. F.**, graduate research assistant, Texas A&M University, College Station, TX, U.S.A.

**Torres Salcedo, J. H.**, innovation head, Cerealto, Las Rozas, Madrid, Spain

**Villaseñor, M. C.**, Monterrey, Mexico

**Villela-Castrejón, J.**, student, Instituto Tecnológico y de Estudios Superiores de Monterrey - Campus Monterrey, Monterrey, Mexico

**Wang, L.**, Kansas State University, Manhattan, KS, U.S.A.

**Wang, Y.**, student, University of Helsinki, Helsinki, Finland

**Whalen, P. J.**, Rapid City, SD, U.S.A.

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