

# CEREALS 17 | Exceeds Expectations



The lead up to Cereals 17 promised this would be the year of a rejuvenated meeting: the place to learn, collaborate, and innovate with the best and brightest in the grain-based foods industry. Based on the impressive meeting reviews, and the continued buzz and excitement among the meeting participants, Cereals 17 exceeded expectations. More than 800 professionals from 35 countries met in San Diego, California, October 8–11, 2017, to exchange the latest advances in grain science and technology. Taking a fresh approach, the program team, chaired by Lauren Brewer, stepped up the science offerings by incorporating more interactive sessions to stimulate thinking and networking. In addition to the valuable program of nearly 400 scientific presentations, attendees also created connections and discovered new opportunities while exploring Solution Central, home base for more than 100 exhibiting and sponsoring companies. The unique and intimate venue also offered impromptu opportunities to connect with old and new colleagues.

The meeting officially kicked off on Sunday, October 8, with the first round of technical sessions, featuring presentations covering new scientific insights and technological advancements in the field. Following the sessions, attendees came together for the Grand Opening Solution Central Happy Hour to visit with exhibitors and discover the latest industry products and services. Engagement of AACCI's early-career professionals was also encouraged, with the AACCI Student Association holding a silent auction that raised nearly \$2,000 to support future student activities. Generous donations were also made at the AACCI Foundation booth, which was available throughout the meeting and raised more than \$1,300. Following Happy Hour, many participants took part in an immersive sensory experience during the new Grain Tasting Dinner. Inspired by the incredible versatility of grains, the Town and Country Resort's chefs provided a one-of-a-kind tasting menu that highlighted the broad spectrum of grain aromas, textures, and flavors for a delectable start to the meeting.



Monday morning's official welcome by AACCI President Bob Cracknell highlighted the successful activities for AACCI over this past year and recognized outstanding service and leadership during the AACCI Awards Ceremony. The

opening keynote was then presented by Linda Eatherton (managing director and partner of Ketchum Global Food & Beverage Practice). In her discussion "EQ+IQ = The Winning Formula for Digestible Science," Eatherton offered insights on the importance of communicating with nonscientists, "Food evangelists are among us and are here to stay. We must adapt to speak their language." Eatherton's message resonated in conversations throughout the week and provided a valuable framework for communicating science that attendees could immediately put into practice.



*"AACCI engagement brings together good minds focused on solving problems."*



*"I feel very encouraged to keep doing research and share the achievements with everybody."*



Poster Huddle

More scientific sessions filled out Monday's program, including some popular Hot Topic discussions on Quality Limited Shelf Life; Oats—Gluten Free, Can It Be?; and Advances in Optical Sorting of Cereal Grains, an interactive symposium that took place in the center of Solution Central and offered a unique up-close-and-personal approach to learning. Additionally, for the first time, four Poster Huddle sessions, featuring 20 selected posters, offered in-depth presentations of research and findings by key poster authors.

To increase exposure and involvement in the many AACCI Divisions, an all-division luncheon was held in an outside courtyard, providing a chance to enjoy a sunny San Diego afternoon and lunch with colleagues from divisions with which attendees are associated. All AACCI Divisions were represented and visible in the cohesive setting, and attendees could participate in division business meetings that were held immediately following the luncheon.



All-Division Luncheon



Yard Game Challenge

Once again, this year, attendees had the chance to reconnect in a relaxed setting during the Tuesday evening Sundown San Diego reception. A new feature included the chance for attendees to challenge the AACCI Board of Directors to one of four yard games, and extra drink tickets were awarded to skilled golfers who could sink a hole-in-one. This fun, interactive opportunity was enjoyed by all.



Hot Topic

Tuesday offered the second full day of scientific sessions and highlighted Hot Topic sessions on Pulse Product Innovation—Pathway to Future Foods and GM Disclosure Labels on Food in the U.S.A.—Progress on Rulemaking. In an all-morning forum, Endangered Foods—Saving Your Breakfast world-recognized experts identified and shared their thoughts on the solutions and new technologies that are saving the time-tested components of breakfast and other meals. Following the forum, samples of Artic™ Golden Apples, the original nonbrowning apple, were provided for all to taste.

# CEREALS 17 | Exceeds Expectations *(continued)*

Wednesday morning delivered another full schedule packed with science. More technical sessions delivered great content on Post Year of the Pulse: Sustainable Components and Processes; Processing Transformations to Improve Cereal Product Quality; Rice: From Genes to Drying; and Whole Grain Applications: A Wave for the Future.

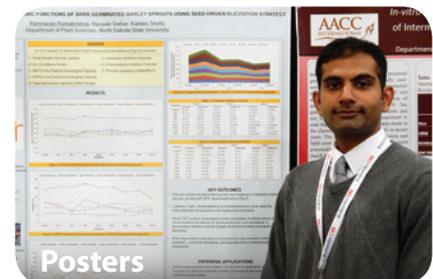
To wrap up the impressive three-day meeting, attendees came back together for the Closing Session, where student awardees were recognized and the closing keynote speaker Lauren Oleksyk (Food Engineering and Analysis Team, Combat Feeding Directorate, U.S. Army Natick Soldier Research, Development and Engineering Center) discussed “3D-Printed Foods: Innovations in Military Field Feeding Technology.” Oleksyk wove timely and real cereal science into her intriguing presentation on the efforts to advance 3D food printing technology for military field feeding.



With the official “passing of the gavel,” newly installed AACCI President Laura Hansen had the honor of closing the meeting. She offered a formal invitation for members to actively engage in the year-round opportunities AACCI offers and encouraged everyone to attend Cereals & Grains 18 in London, U.K., October 21–23, 2018. Be sure to follow AACCI on social media and watch the website for all the latest updates as the program team works to create another great annual event that must be experienced!



*“AACCI in San Diego was super amazing. It was my first meeting, and I was impressed with how well it was organized.”*



▶▶▶ See more Meeting Memories from Cereals 17 at [aacnet.org/meet](http://aacnet.org/meet)

# CEREALS 17 EXHIBITORS

The following exhibitors shared the latest products and services available to meet the industry's challenging need for solutions.



A&B Ingredients  
ADM  
ADM/Matsutani LLC  
Agri-Neo Inc./Neo-Pure  
AGT Food and Ingredients  
AMETEK Brookfield  
ANKOM Technology  
Ardent Mills  
Baker Perkins  
Bay State Milling Company  
BENEO Inc.  
Best Cooking Pulses, Inc.  
BI Nutraceuticals  
Bratney Companies  
Bruker Optics  
Budenheim  
Bühler Inc.  
C.W. Brabender  
California Natural Products  
Carmi Flavors  
C-Cell  
CE Elantech, Inc.  
Cereal Ingredients, Inc.  
CHOPIN Technologies  
Church & Dwight  
Dakota Specialty Milling, Inc.  
Delavau Food Partners  
DSM Food Specialties USA, Inc.  
DSM Nutritional Products  
DuPont Nutrition & Health  
Edlong Dairy Technologies  
Elsevier

Emsland Group  
EnviroLogix Inc.  
Enzyme Development Corporation  
FONA International  
Formulation Inc.  
Fortune Biotech  
FOSS  
Galaxy Scientific Inc.  
GlycoSpot  
GNT USA, Inc.  
Gold Coast Ingredients  
Grain Millers, Inc.  
Grain Processing Corporation  
Great Plains Analytical Laboratory  
Healthy Food Ingredients (SK Food, Hesco, Suntava, Heartland Flax)  
ICC – International Association for Cereal Science and Technology  
ICL Performance Products  
Inclusion Technologies  
Ingredient Consortium  
Ingredion Incorporated  
Innophos, Inc.  
International Flavors & Fragrances Inc.  
J. RETTENMAIER USA  
Lallemand Baking Solutions  
Manildra Group USA  
Medallion Labs  
Megazyme  
Mennel Milling Co.  
MGP  
Nexira USA

Northern Crops Institute  
NP Analytical Laboratories  
Nutraceuticals World  
OMIC USA Inc.  
PacMoore Products, Inc.  
Perten Instruments AB  
Perten Instruments, Inc.  
PGP International, Inc.  
Prayon  
QualySense AG  
Radio Frequency Co., Inc.  
REPCO  
Revtch Process Systems Inc.  
Richardson Milling  
SAATI Americas Corp.  
Sage V Foods, LLC  
Sensus America, Inc.  
Siemer Specialty Ingredients  
Solvaira Specialties  
SPEX SamplePrep  
Tastepoint by IFF (formerly David Michael / IFF / Ottens)  
Texture Technologies Corp.  
The Wright Group  
Thymly Products, Inc.  
Tree Top, Inc.  
Unity Scientific  
US Highbush Blueberry Council  
USA Dry Pea and Lentil Council  
VICAM, A Waters Business  
Wenger Manufacturing, Inc.  
Western Foods

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Reach all segments of the grain science community by reserving a booth at  
**Cereals & Grains 18, October 21–23, London, U.K.**

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# Thank You Cereals 17 Sponsors!

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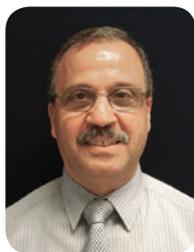
AACC International Foundation

General Mills

Richardson Milling

# 2017 AACC INTERNATIONAL AWARDEES

Congratulations to AACCI's most prestigious awardees who were recognized for their significant contributions to the field of cereal grain science during the Opening General Session of Cereals 17. Biographies on each of the awardees are available online at [aacnet.org/membership/awards](http://aacnet.org/membership/awards).



## AACC International Fellow

Elsayed Abdelaal  
Agriculture and Agri-Food Canada



## Excellence in Teaching Award

Maria Ambrogina Pagani  
University of Milan, Italy



## Edith A. Christensen Award for Outstanding Contributions in Analytical Methods

Paul Wehling  
General Mills, Inc., U.S.A.



## Young Scientist Research Award

Andréia Bianchini  
University of Nebraska-Lincoln, U.S.A.



## Texture Technologies Quality Research Award—Best Paper

Mike Sissons  
Tamworth Agriculture Institute, Australia



## Alsberg-French-Schoch Award

Yasunori Nakamura  
Akita Prefectural University, Japan



## Texture Technologies Quality Research Award—Best Presentation

Rita Laukemper  
Technical University of Munich, Germany



## William F. Geddes Memorial Award

Arthur Bettge  
ADB Wheat Consulting, U.S.A.

## Congratulations to the 2017 Annual Meeting Student Competition Awardees and Finalists!

### Best Student Research Paper Competition

**First Place:** Shreeya Ravisankar, Texas A&M University  
**Second Place:** Shuxiang Liu, Washington State University  
**Third Place:** Jose Bonilla, Purdue University

#### Finalists:

Ghanendra Gartaula, The University of Queensland  
Claudia Vogel, Deutsche Forschungsanstalt fuer  
Lebensmittelchemie  
Thanh P. Vu, University of Massachusetts

### Student Product Development Competition

**First Place:** Texas A&M University—Product: PulCe Muffins  
Team: Shreeya Ravisankar, Tadesse F. Teferra, Celeste Totten  
**Second Place:** Washington State University—Product: Tahili  
Baklava, Team: Maria Itria Ibba, Jessica C. Murray, Jose M.  
Orenday-Ortiz

**Third Place:** North Dakota State University—Product:  
Worry-Free Brownies, Team: Cassie Anderson, Bethany  
Stebbins

#### Finalists:

Kansas State University—Product: Chocolate Covered Sorghum  
Poppers, Team: Laura Catherine Ehmke, Mayra Angelina  
Perez-Fajardo  
Purdue University—Product: Broccoli Cheddar Chip, Team:  
Aimee Buechler, Andrew Joseph Hirsch, Caroline Smith,  
Stacey Soendoro, Qijin Wang  
Universidad del Azuay—Product: MarshCorn, Team: María José  
Carrera Flores, Cris Quintero, Paulo Quizhpi, David Restrepo  
University of Guelph—Product: Dipped-Dairy Free Creamy  
Dip, Team: Samantha Sergnese, Myra Siddiqi, Carmen Tang

## 2017 Student Travel Grant Awardees

AACCI understands that our student members are the future of cereal grain science and technology. The AACCI Foundation was thrilled to provide support to 90 students through travel awards to this year's meeting. Congratulations to this year's outstanding awardees!

### Chapman University

Joelle Atonfack Tsopkeng

### CIAD (Research Center in Food & Development, AC)

Nina Gisella G. Heredia-Sandoval  
Francisco Laborin

### El Colegio de la Frontera Sur

Rosa María González-Amaro

### Iowa State University

Princess Tiffany G. Dantes  
Richa Sharma

### Instituto Tecnológico y de Estudios Superiores de Monterrey, México

Luis Alberto Aguilar Acosta

### Kansas State University

Laura Catherine Ehmke  
Ruijia Hu  
Pavan Harshit Manepalli  
Mayra Angelina Perez-Fajardo  
Jialiang Shi  
Shiwei Xu  
Jianteng Xu

### KU Leuven

Karl Lauwers  
Nore Struyf  
Arno Wouters

### Lund University

Ali Marefati

### Michigan State University

Tabitha Rose

### Montana State University

Justin Vetch

### North Dakota State University

Cassie Anderson  
Hiroshi Ando  
Patricia Alejandra Cabas-Luhmann  
Supun Sandaru S. Fernando  
Amber Kaiser  
Yang Lan  
Ana M. Magallanes Lopez



Maneka Malalgoda

Sara Moayedi  
Md Mahfuzur Rahman  
Ramnarain Ramakrishna  
Delgersaikhan Shinezorigt  
Bethany Stebbins

### Punjab Agricultural University

Arashdeep Singh

### Purdue University

Fang Fang  
Anna M. R. Hayes  
Andrew Joseph Hirsch  
Leigh Schmidt  
Xiaowei Zhang

### Pusan National University

Soojeong Jeon

### South Dakota State University

Devendra Paudel  
Bipin Rajpurohit  
Poonam Singha

### Texas A&M University

Julia Faye Brantsen  
Audrey L. Girard  
Taehoon Kim  
Tadesse F. Teferra  
Celeste Totten

### UNICAMP/FEA

Mária Herminia Ferrari  
Felisberto

### Universidad Autónoma de Sinaloa

Oscar D. Argüelles López  
Christian D. Chavarín-Martínez  
Janitzio Xiomara Perales  
Sánchez

### Universidad del Azuay

Cris Quintero

### Universidad Mayor de San Simón

Sander Perez

### Universidad Nacional Agraria La Molina

Cesar H. Cornejo Hurtado de Mendoza

### University of Arkansas

Ana Isabel Gonzalez  
Zeinab Mohammadi Shad  
Sangeeta Mukhopadhyay  
Soraya Shafiekhani  
Deandrae L. Smith  
Shantae A. Wilson

### University of California, Davis

André Schönhofen

### University of Guelph

Samantha Sergnese  
Myra Siddiqi  
Carmen Tang

### University of New England

Nabeel Taher Tiskam Alzuwaid

### University of Queensland

Adil Nawaz Malik  
Khang N. Tran  
Lourdes Urban-Alandete

### University of Helsinki

Elisa Arte  
Yujie Wang  
Yan Xu

### University of Idaho

Kevin DePalma

### University of Idaho and Washington State University

Yijing Shao

### University of Illinois, Urbana Champaign

Chinmay Vivek Kurambhatti

### University of Manitoba

Huiqin Wang

### University of Minnesota

Jaya Dhungana  
Juan Mogoginta  
Yingxin Zhong

### University of Nebraska

Paridhi Gulati  
Rachana Poudel

### University of Saskatchewan

Tian Bai  
Erin J. Hopkins  
Patricia Tozatti  
Xinyi Wei

### University of Valladolid

Angela Bravo  
Laura Roman

### Washington State University

Maria Itria Ibba  
Jose M. Orenday-Ortiz

### Whistler Center for Carbohydrate Research

Elizabeth A. Pletsch