

HISTORICAL LIST OF AACCI SPECIAL SESSIONS 2015 - 2011

* Attendance number represents counts at beginning, middle and end of session

YEAR	TYPE	ESTIMATED ATTENDANCE	SCIENTIFIC INITIATIVES	TITLE
2015	Hot Topic			Federal Nutrition Policy: What's New and What's Next?
2015	Hot Topic			FSMA in Action
2015	Hot Topic			Impacts of New Global Standards for DON on Management and Supply of Cereal Grains
2015	Hot Topic			Wheat – A Nutritious Grain Over A Century of Plant Breeding
2015	Deep Dive			Refined, Processed, Fortified, and Gluten-containing Grain-based Foods: Bane or Boon
2015	Workshop			How to Be a 'Savvy Consumer' of Proficiency Data in the Next Generation
2015	Workshop			Recent Advances on Enzymes in Baked Goods
2015	Workshop			Technologies for Mitigating Scab (DON, Vomitoxin) in Grain Lots
2015	Symposia		<i>Ingredients & Innovations, Engineering & Processing</i>	Agents of Change and Dealing with the Unknowns of the Future
2015	Symposia		<i>Covers all initiatives</i>	Best Student Research Paper
2015	Symposia		<i>Quality & Analytical Methods, Chemistry & Interactions, Food Safety & Regulatory</i>	Emerging Technologies and Applications to Cereals, Grains and Flours: The Next 100 Years.....
2015	Symposia		<i>Biotechnology & Sustainability, Health & Nutrition, Ingredients & Innovations</i>	Innovating with the Climate-Friendly Ancient Grains
2015	Symposia		<i>Chemistry & Interactions</i>	Koushik Seetharaman Memorial Symposium on New Aspects of Starch Structure and Granule Architecture
2015	Symposia		<i>Biotechnology & Sustainability, Health & Nutrition</i>	Nutrition for the Future: Filling the Protein Gaps From Cereal and Legume Proteins
2015	Symposia		<i>Ingredients & Innovations, Chemistry & Interactions, Engineering & Processing, Health & Nutrition</i>	Pulse Ingredients in Cereal Food Processing
2015	Symposia		<i>Biotechnology &</i>	Reflecting on the Past

			<i>Sustainability, Engineering & Processing, Health & Nutrition, Quality & Analytical Methods</i>	Century and the Role of Asian Market & Products—Where to From Now!
2015	Symposia		<i>Biotechnology & Sustainability, Chemistry & Interactions</i>	Rice Constituents, Structure, and Effects of Processing
2015	Symposia		<i>Food Safety & Regulatory, Health & Nutrition</i>	Sprouted Grains: Paving the Way to Nutritious and Safe Products
2015	Symposia		<i>Biotechnology & Sustainability</i>	Sustainability, Genetics, and Future Cultivars—Impact on the Food Chain
2015	Symposia		<i>Engineering & Processing, Health & Nutrition, Quality & Analytical Methods</i>	The Future of Oats and Barley in Processing and Health
2015	Symposia		<i>Engineering & Processing</i>	The Past as a Prologue to the Future of Milling and Baking
2015	Science Café		<i>Food Safety & Regulatory, Health & Nutrition</i>	Establishing Dietary Reference Intakes for Bioactives: Cereal Grains Focus
2015	Science Café		<i>Chemistry & Interactions, Food Safety & Regulatory, Health & Nutrition, Quality & Analytical Methods</i>	Gluten in Cereal-Based Foods—Benefits and Risks
2015	Science Café		<i>Biotechnology & Sustainability, Food Safety & Regulatory, Health & Nutrition, Ingredients & Innovations</i>	Little Beans, Big Opportunities: The Farm to Market Story of Dry Bean Ingredients
2015	Science Café		<i>Food Safety & Regulatory, Health & Nutrition, Quality & Analytical Methods</i>	New Frontiers—Dietary Fiber Methodology, Gaining Perspective on a Complex Issue
2014	Hot Topic		<i>Health & Nutrition</i>	Carbohydrates Quality and Health Impact: The Good, the Bad, and the Ugly!
2014	Hot Topic			FSMA/GFSI – Tools for the Trade
2014	Workshop			C-Cell Workshop: Development of a Bakery Quality Score through Image Analysis
2014	Conversations Matter		on DON in Cereals – Keys to Successful Global Management
2014	Conversations Matter		on Overcoming Barriers to Whole Grain Consumption

2014	Conversations Matter		on the Use of GMO's to Improve Cereal Foods
2014	Special Session			Milling and Baking Focus Session: Baking Market Trends
2014	Special Session		<i>Chemistry & Interactions</i>	Milling and Baking Focus Session: Regulatory Influences of Baling Performance
2014	Special Session			Milling and Baking Focus Session: Technology for the Baker in Response to the Regulations and Market Trends
2014	Symposia		<i>Ingredients & Innovations</i>	A Fresh Look at Yeast Functionality in Leavened Cereal Dough Systems
2014	Symposia		<i>Covers all initiatives</i>	Best Student Research Paper Competition
2014	Symposia		<i>Engineering & Processing; Health & Nutrition; Ingredients & Innovations</i>	Cereal Foods: Opportunities in the Oriental World
2014	Symposia		<i>Health & Nutrition, Ingredients & Innovations</i>	Current and Future Potentials of Sprouted Grains as Healthy Ingredients
2014	Symposia		<i>Biotechnology & Sustainability</i>	Emerging Genetic Methods in Cereal Grain Quality Improvement
2014	Symposia		<i>Chemistry & Integrations, Ingredients & Innovation</i>	Enzymes in Cereal-Based Food Products
2014	Symposia		<i>Engineering & Processing; Quality & Analytical Methods</i>	Noninvasive Sensor Techniques and Its Potential Application in Cereal Processing
2014	Symposia		<i>Chemistry & Interactions; Engineering & Processing; Ingredients & Innovation</i>	Protein–Starch Interactions and Their Importance in End- Product Quality
2014	Symposia		<i>Biotechnology & Sustainability, Ingredients & Innovations</i>	Quest for World's Protein Needs—Cereal & Legume Proteins: Chemistry and Food Applications
2014	Symposia		<i>Engineering & Processing, Health & Nutrition, Ingredients & Innovations, Quality & Analytical Methods</i>	Solutions with Pulse Ingredients in Product Development Applications
2014	Symposia		<i>Engineering & Processing; Quality & Analytical Methods</i>	The Use of New Technologies in the Determination and Enhancement of Rice Grain

				Quality
2014	Science Café		<i>Health & Nutrition</i>	Accurate Gluten Quantitation in Foods and Beverages—A Mission Impossible?
2014	Science Café			Perennial Grasses: Can They Replace Annual Grains in the Future?
2014	Science Café		<i>Quality & Analytical Methods</i>	Shelf Life—Navigating the Meaning and Measurement of Shelf Life in Grain Ingredients and Foods
2014	Science Café		<i>Biotechnology & Sustainability</i>	Starch Bioengineering, Structure, and Function
2014	Science Café			Statistics Supporting Food Safety and Additional AACCI Initiatives
2013	Hot Topic			Grain Brain for Grain Brains: A Look at Grains and Cognition, Dementia and Mental Health
2013	Hot Topic			Sustainability, Genetics, and Future Cultivars
2013	Workshop			Near-Infrared Spectroscopy in Cereals Commerce, Processing, and Research
2013	Special Session	40/55–60/50*	<i>Ingredients & Innovations</i>	The New Generation of Professionals: Opportunities and Challenges in Transitioning from School to Work
2013	Special Session	99/142/100*	<i>Health & Nutrition, Ingredients & Innovations, Quality & Analytical Methods</i>	Whole Grains, from Evolution to Revolution
2013	Symposia	109/168/90*	<i>Health & Nutrition, Ingredients & Innovations</i>	Ancient and Alternative Grains: Nutritional and Functional Benefits for Product Development
2013	Symposia	110/160/130*	<i>Health & Nutrition</i>	Antioxidants in Grains and Health: Is There a Linkage?
2013	Symposia	40/80–100/30*	<i>Covers all initiatives</i>	Best Student Research Paper
2013	Symposia	90/150/200*	<i>Health & Nutrition</i>	Bioactive Components of Grains: Health Benefits, Effects of Processing, and Bioavailability
2013	Symposia	90/140/100*	<i>Food Safety & Regulatory</i>	Designing Safe Grain-Based Food Products
2013	Symposia	45–50/60–80/50+*	<i>Food Safety & Regulatory</i>	Food Safety in the Global Supply Chain: Facts vs. Myths
2013	Symposia	50–55/55–60/40–50*	<i>Biotechnology & Sustainability</i>	Grain Processing: Impacts of Grain Flows, Sustainability, and Grain Production Goals on Ingredient Costs and

				Food Aid
2013	Symposia		<i>Health & Nutrition</i>	Overview of Health Risks Associated with Acrylamide and Mitigation Strategies in Carbohydrate-Rich Foods
2013	Symposia	75/100/110*	<i>Engineering & Processing, Health & Nutrition, Ingredients & Innovations</i>	Pulses as Complementary Ingredients in Cereal-Based Products
2013	Symposia		<i>Chemistry & Interactions</i>	Recent Advances in Starch Research
2013	Symposia	60+/80/70*	<i>Engineering & Processing, Health & Nutrition</i>	Role of Extrusion in Improving Nutritional Profiles of Cereal Foods
2013	Symposia		<i>Quality & Analytical Methods</i>	Technologies & Issues for Rice Quality Determination
2013	Symposia		<i>Engineering & Processing, Health & Nutrition, Ingredients & Innovations</i>	Value-Added Processing of Oats and Barley
2013	Symposia	100/130/150*	<i>Biotechnology & Sustainability</i>	Wheat Improvement in the 21st Century
2013	Science Café		<i>Chemistry & Interactions, Engineering & Processing, Food Safety & Regulatory, Health & Nutrition</i>	Cereal Food Processing: What Are the Benefits?
2013	Science Café		<i>Health & Nutrition</i>	Conflict of Interest in Science: Myth or Reality?
2013	Science Café	20/20/25*	<i>Ingredients & Innovations</i>	Leveraging Innovation and Cost Management for Profitability
2012	Hot Topic			Arsenic in Grains and Food
2012	Hot Topic	120/140/140*		Impact of Drought on Grain
2012	Hot Topic	75/85/47*		Food Safety Modernization Act (FSMA) – An Update
2012	Workshop			Recent Developments on Gluten Detection in Foods & Beverages
2012	Workshop			Rice Quality Issues: Chalk and Fissure Standardization and Measurement
2012	Symposia	250/275/125*	<i>Ingredients & Innovations</i>	Addressing Texture Challenges in Baked Products
2012	Symposia	75–100/75–100/75–100*	<i>All initiatives</i>	Best Student Research Paper Competition
2012	Symposia	50+/75+/90+*	<i>Health & Nutrition</i>	Chemistry and Nutrition of Pulses and Minor Cereals
2012	Symposia		<i>Biotechnology & Sustainability, Chemistry & Interactions, Health & Nutrition</i>	Enzymes in Cereal Science: From Improving Dough & Product Quality to Improving Bioavailability of Functional Compounds
2012	Symposia	50/80/60*	<i>Food Safety &</i>	Food Allergy Thresholds and

			<i>Regulatory</i>	Risk Assessment: Potential Stakeholder Benefits
2012	Symposia		<i>Health & Nutrition</i>	Formulating Grain-Based Food for Glucose Control
2012	Symposia	100/130/90*	<i>Food Safety & Regulatory, Health & Nutrition</i>	Gluten Free: Opportunities and Challenges Across the Supply Chain
2012	Symposia	80/120/130*	<i>Engineering & Processing, Health & Nutrition</i>	Healthy Food Manufacturing: Process Challenges & Solutions for Salt Reduction, Fat Reduction, and Fiber Enhancement
2012	Symposia	35/85/72*	<i>Chemistry & Interactions, Engineering & Processing, Ingredients & Innovations, Quality & Analytical Methods</i>	Lipids in Baking: Minor Components with Major Impact
2012	Symposia	80/150/100*	<i>Chemistry & Interactions, Engineering & Processing</i>	Protein & Starch Changes Occurring During Various Cold-Forming and Dehydration Processing of Pasta, Noodle, & Pretzel Products
2012	Symposia	58/70/70*	<i>Chemistry & Interactions</i>	Starch Modification
2012	Symposia	115/175–200/200*	<i>Biotechnology & Sustainability, Engineering & Processing, Food Safety & Regulatory, Health & Nutrition</i>	Whole Grains: Where Are We and Where Are We Going?
2012	Science Café	80/85/55*	<i>Biotechnology & Sustainability, Chemistry & Interactions, Health & Nutrition</i>	Current Status and Development Trends of Asian Products
2012	Science Café	51/50/40*	<i>Biotechnology & Sustainability, Quality & Analytical Methods</i>	Exploring the Differences Between Conventional and Modern Biotechnology-A Focus on Grains
2012	Science Café	60/50/40*	<i>Chemistry & Interactions, Health & Nutrition, Ingredients & Innovations</i>	Is It Sweet Enough? A Dialogue on Sugar Reduction
2012	Science Café	70/90/50*	<i>Ingredients & Innovations</i>	Leveraging Innovation, Cost Management, and Sustainability for Profitability
2012	Science Café	45–50/30–35/30–35*	<i>Health & Nutrition</i>	Protein Quality in Product Development: Regulatory Considerations
2012	Science Café	60/60/60*	<i>Engineering & Processing, Food Safety & Regulatory, Quality & Analytical Methods</i>	Statistical Tools Supporting Food Safety, Regulatory, and Processing

2012	Special Session	60/55/35*	<i>Ingredients & Innovations</i>	The New Generation of Professionals: Opportunities and Challenges in Transitioning from School to Work
2012	Special Session	90/100+/75*	<i>Chemistry & Interactions, Health & Nutrition, Ingredients & Innovations</i>	Peter Wood Memorial
2011	Hot Topic		<i>Health & Nutrition</i>	The 2010 Dietary Guidelines: Translation and Application with Special Reference to Grain Based Foods
2011	Hot Topic		<i>Food Safety & Regulatory</i>	Food Safety and Grains
2011	Hot Topic		<i>Food Safety & Regulatory</i>	Food Safety Systems: Update & RIP Session
2011	Hot Topic		<i>Health & Nutrition</i>	Preparing for the 2015 Dietary Guidelines: Attributes of Refined Grains, Added Fibers and Bran
2011	Workshop			Cereal Chemists Working with Fiber
2011	Workshop			Improving the Functionality and Health Attributes of Wheat
2011	Workshop			Rice Quality—A Sensory Experience
2011	Symposia		<i>Cereal & Polymer Chemistry, Ingredients & Cost of Goods Sold</i>	Advances in Genetics for Quality, Functionality, and Nutrition of Wheat and Other Grains
2011	Symposia		<i>All Initiatives</i>	Best Student Research Paper Competition
2011	Symposia		<i>Health & Nutrition, Ingredients & Cost of Goods Sold</i>	Cereal Based Inhibitors of Enzymes-Implications on Cereal Processing, Nutrition, and Agriculture
2011	Symposia			Communicating Nutrition Messages: Spheres of Influence
2011	Symposia		<i>Ingredients & Cost of Goods Sold</i>	The Evolving World of Pasta—The Role of Non-traditional Ingredients and Processing on Finished Product Quality
2011	Symposia		<i>Engineering & Processing, Health & Nutrition</i>	Healthy Food Manufacturing: Process Challenges & Solutions for Salt Reduction, Fat Reduction, and Fiber Enhancement
2011	Symposia		<i>Food Safety & Regulatory, Ingredients</i>	Lowered Microbial Grain Ingredients: Challenges and

			<i>& Cost of Goods Sold</i>	Opportunities
2011	Symposia		<i>Food Safety & Regulatory</i>	Molds and Mycotoxins in Grain-Based Food and Feed Products: Current Status and Future Challenges
2011	Symposia		<i>Engineering & Processing</i>	Optimizing Processing to Preserve, Create, or Enrich Bioactivity of Cereal Components
2011	Symposia		<i>Health & Nutrition</i>	Protein Enrichment in Cereal Products
2011	Symposia		<i>Cereal & Polymer Chemistry, Engineering & Processing, Ingredients & Cost of Goods Sold</i>	Recent Advances in Understanding Gluten Structure
2011	Symposia		<i>Health & Nutrition</i>	Role of Grain-Based Foods in Addressing the Obesity Epidemic
2011	Science Café		<i>Biotechnology & Sustainability</i>	Agricultural Biotechnology: Considerations to Ensure a Sustainable Future
2011	Science Café		<i>Cereal & Polymer Chemistry, Health & Nutrition</i>	Carbohydrates and Colonic Health
2011	Science Café		<i>Cereal & Polymer Chemistry, Health & Nutrition</i>	In Vitro Digestion Models for Cereals and Cereal-Based Ingredients
2011	Other			Researches from China: Cereal Functional Components Analysis and Detection