

The Milling & Baking Division wishes to thank the following sponsors of the 2016 Spring Technical Conference

PLATINUM



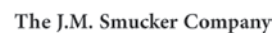
GOLD



SILVER



BRONZE



## AACC International Milling & Baking Division Spring Technical Conference

# Grain Trade and Utilization, with an International Flair

Embassy Suites Portland Downtown  
Portland, Oregon, U.S.A.  
April 20-22, 2016

Chair: Art Bettge, ADB Wheat Consulting



Milling & Baking Division

### WEDNESDAY APRIL 20, 2016

- 8:30 a.m. Golf Tournament, Glendoveer Golf and Tennis Club, East Course  
(Meet in hotel lobby at 7:00 a.m.)
- 3:00 – 4:00 p.m. Tour at Wheat Marketing Center (Pre-registered Attendees Only-  
Meet in the hotel lobby at 2:30 p.m.)
- 4:00 p.m. Milling and Baking Division Advisory Board Meeting  
**John Steinbach Room**
- 5:30 – 7:30 p.m. Manager's Reception, Embassy Suites | **Hotel Lobby**

### THURSDAY APRIL 21, 2016

Breakfast is offered in the lobby to guests of Embassy Suites

#### Colonel Lindbergh Room

- 7:00 – 8:00 a.m. Registration
- 8:00 – 8:10 a.m. Welcome and Introduction  
*Art Bettge, ADB Wheat Consulting*
- 8:10 – 8:30 a.m. International Wheat Utilization Outlook and Trends  
*Steve Wirsching, US Wheat Associates*
- 8:30 – 9:00 a.m. Ocean Grain Transport and Logistics  
*Amer Badawi, Columbia Grain*
- 9:00 – 9:30 a.m. International Issues in Formulation  
*Tim Christensen, Cargill Inc.*
- 9:30 – 9:50 a.m. International Quality Needs and Specifications for Wheat  
*Janice Cooper, Wheat Marketing Center*
- 9:50 – 10:20 a.m. Refreshment Break
- 10:20 – 10:50 a.m. Sorghum Utilization in Food Products  
*Earl Roemer, Nu Life Market*
- 10:50 – 11:20 a.m. Effects of Sprouted Whole-Wheat Flour Concentration on Quality  
Properties of Refined Wheat and Whole-Wheat Flour Tortillas  
*Ting Liu, University of Minnesota*
- 11:20 a.m. – 12:00 p.m. Halverson Memorial Lectureship Award Presentation: Advances  
in Wheat Quality and Cereal Science  
*Craig F. Morris, USDA-ARS Western Wheat Quality Lab*
- 12:00 – 1:00 p.m. Luncheon | **Queen Marie Ballroom**
- 1:00 – 1:30 p.m. Wheat Variety Production and Consumer Perceptions  
*Laura Hansen, General Mills*
- 1:30 – 2:00 p.m. Breeding for Quality  
*Sean Finnie, Bay State Milling*

- 2:00 – 2:30 p.m. GMO / CRISPR-Cas9 Technologies and Potential Impact on  
Production and Utilization  
*Eric Jackson, General Mills*
- 2:30 – 3:00 p.m. Refreshment Break
- 3:00 – 3:30 p.m. Heat Treatment of Flour for Aging or as a Kill Step  
*Glen Weaver, Ardent Mills*
- 3:30 – 4:00 p.m. Effect of Particle Cohesion on the Sifting Behavior of Wheat Flour  
*Kaliramesh Silveru, Kansas State University*
- 4:00 – 4:30 p.m. How to Manage Shelf Life Issues  
*Mark Sewald*
- 4:30 p.m. Adjourn for the day
- 5:30 p.m. Manager's Reception, Embassy Suites | **Wine Cellar Room**

### FRIDAY APRIL 22, 2016

Breakfast is offered in the lobby to guests of Embassy Suites

#### Colonel Lindbergh Room

- 8:00 – 8:10 a.m. Welcome and Overview  
*Art Bettge, ADB Wheat Consulting*
- 8:10 – 8:40 a.m. Chemical Leavening Regulatory Environment, Domestic and  
International  
*Kim Powell, Innophos, Inc.*
- 8:40 – 9:10 a.m. Soft Durum Wheat: a New Functional Grain Class  
*Jessica Murray, Washington State University*
- 9:10 – 9:40 a.m. Gluten-Free Formulation  
*Jeff Casper, Mill City Food Solutions, LLC*
- 9:40 – 10:10 a.m. Refreshment Break
- 10:10 – 10:40 a.m. Validation of the baking process as a kill-step for controlling  
*Salmonella*  
*Kantha Channaiah, AIB Director of Microbiology*
- 10:40 – 11:10 a.m. Variation and its Impact on Grain, Flour and Ingredient  
Specifications  
*Barbara Heidolph, Innophos, Inc.*
- 11:10 – 11:30 a.m. Milling and Baking Division Business Meeting
- 11:30 a.m. Closing Comments and Adjournment
- 2:00 – 4:00 p.m. Tour of Columbia Grain T5 Grain Terminal (Pre-registered  
Attendees Only-Meet in lobby at 2:00 p.m.)