

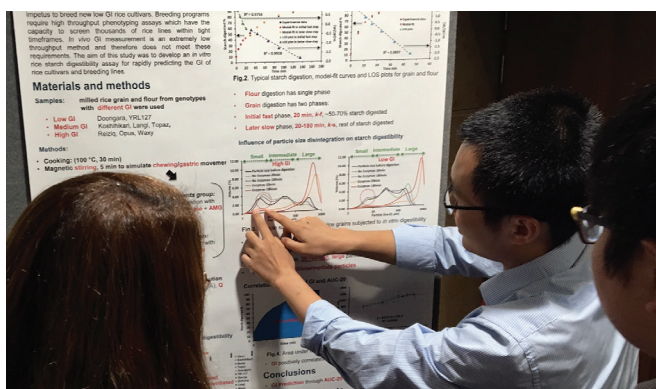
EXPLORING Global Food Systems

November 3–5 | Sheraton Denver Downtown | Denver, Colorado, U.S.A.

Sean Finnie, Program Team Chair for Cereals & Grains 19, tells us about the unique value of Cereals & Grains 19

Why is Cereals & Grains unique compared to other annual meetings?

Cereals & Grains is not a gigantic conference. It's much smaller compared to other food industry conferences, which makes it more intimate. Plus, members can actually drive the program. That is something I found really unique and interesting when I started as a member. You are asked to guide what next year's meeting will be like. Also, this year we have an overall theme, Global Food Systems, which is unique. Each day's programming supports the overall theme. For me, the most important thing at Cereals & Grains is the networking and building of friendships, both professionally and personally. I think the personal nature of the conference makes it stand apart from others.



What program content are you specifically looking forward to at Cereals & Grains 19?

My own interest is around genetics and improving genetics for the common good. There are quite a few symposiums covering genetics and how to improve nutrition and performance. I'm also excited about the structure and the overall theme of Global Food Systems and how we are incorporating health and nutrition, innovation, as well as food security. Additionally, the pre-meeting workshops offer a great opportunity for some additional education and the post-meeting tours will provide one-of-a-kind exposure to some very unique venues that are applicable to our sciences.

What do academics and industry professionals get out of the meeting?

Academics and industry professionals will each glean something a little bit different from Cereals & Grains 19. For the academic, the meeting offers an opportunity to present their research via an oral or poster presentation. Their performance is measured on how many publications and conferences where they can present their work.

Industry professionals benefit from the academics' work. The opportunity is to learn from the presented research, take it back to the business, and apply it in a way that positions the company to be more profitable. For example, professionals who work for flour mills will benefit from the numerous talks we have scheduled that cover improving material quality through breeding. Food manufacturers can profit from applying the new research presented on shelf life, flavors, and innovative processing solutions. Additionally, different manufacturers or ingredient companies may want to get their research in front of potential customers.

What are the benefits of hosting Cereals & Grains 19 in Denver?

The Denver area has a great connection to agriculture, whether it's on the seed side or the baking side. With multiple mills, breeding companies, and breweries in the area, I think there's a lot for attendees to be interested in.

KEYNOTE SPEAKERS

Opening Keynote



Nabeeha Kazi
Executive Director
No Wasted Lives

Day Two Keynote



Hamed Faridi
Chief Scientific Officer
McCormick



Robin Lougee
Senior Industrial
Research Scientist
IBM Research

Closing Keynote



Karen E. Nelson
President
J. Craig Venter Institute

PROGRAM TEAM

Program Team Chair: Sean M. Finnie, Bay State Milling
Program Team Vice Chair: Andreia Bianchini, University of Nebraska

Program Team Members:

Shima Agah, Allied Blending LP
Vanessa M. Brovelli, Bay State Milling
Lomme J. Deleu, KU Leuven
Girish M. Ganjyal, Washington State University
Meera Kweon, Pusan National University
Marilia Nutti, EMBRAPA
Shintaro Pang, General Mills
Joke Putseys, DSM
Jean-Philippe F. Ral, CSIRO Agriculture and Food
E.B. (Elizabeth) L. Russell, DuPont
Julia Schückel, GlycoSpot
Raymond D. Shillito, BASF LP
Sheryl Tittlemier, Canadian Grain Commission
Yunus Emre Tuncil, Ordu University, Food Engineering Department
Dilek Uzunalioglu, Ingredion Inc

Find all Cereals & Grains 19
details at accnet.org/CG2019

Save \$100
on Cereals & Grains 19
Registration when you stay at the
Sheraton Denver Downtown

Use promo code **CGSAVE100** when you register.

DAILY SESSIONS*

Sunday, November 3: Food Security

Gene Edited Plants: Role and Impact on the Value Chain
Sustainability of Plant Proteins
Glyphosate and Cereal Grains: Separating the Wheat from the Chaff
Hot Topics in Food Safety & Quality
Food Waste Along the Supply Chain: Problems and Solutions

Monday, November 4: Innovation in the Value Chain

Alternative Proteins for Nutritional and Functional Enhancement
Functional Aggregation by Cereal Protein
Interface Mechanisms in Baking: Leads for Innovation
Exploiting Natural Polyphenols to Improve Dietary Quality of Carbohydrates and their Benefits to Health
When Cereals and Grains become "Meat": The Transformation of Meat Alternatives
Genomic Tools for end-use Quality Traits in Cereals
Cannabis, CBD in the Food Industry
Alteration of Grain Protein Properties with Polyphenolic Compounds

Tuesday, November 5: Health and Wellness

The Impact of Food Matrix and Processing on Nutrient Bioavailability of Pulses
Recent Progress in Dietary Fibers and Colonic Microbiome
Have Refined, Enriched Grain Staples been Unfairly Demonized?
Whole Grain Initiative
A 360-degree approach: Arabinoylans from Genes to Gut
Functionalizing Carbohydrates for Better Health: Cereals and Beyond
Nutrition Along the Value Chain – More than just a Financial Consideration
Biofortification
Challenges and Solutions for Making Protein Claims

*Subject to change

PRE-MEETING WORKSHOPS

Saturday, November 2

Make the most of your trip and add a workshop onto your agenda before the meeting starts!

Chemical Leavening Basics: A Workshop Associated with the Guide Book

Join the Guide Book authors for a technical workshop where you'll learn how to:

- Explain what a chemical leavener is and what it does
- Test chemical leaveners based on AACC Methods
- Use chemical leaveners in cereal based products and know the regulations associated with them

Pricing: \$345 Member / \$375 Non-Member / \$150 Student

Guidebook and Lunch Provided

Enzyme Chemistry and Applications in Brewing

In response to enzymes' increasingly important role in food industry, we've designed this course to provide education on enzyme chemistry in baking, brewing, and grain-processing applications.

Pricing: \$295 Member / \$375 Non-Member / \$100 Student

Grain and Grain Based Food Safety

Discover how recent issues in food safety are having an impact on the cereals and grains community. You'll learn strategies for addressing issues such as the presence of E. coli in flour, increased consumer demand for "safe foods", and evolving food safety regulations.

Pricing: \$295 Member / \$325 Non-Member / \$100 Student

POST-MEETING TOURS

Cap your Cereals & Grains 19 experience off with a post-meeting tour!

Seed & Brew Tour: USDA Seed Vault, Limagrain Cereal Seeds, a Malthouse, and New Belgium Brewery

Time: 8:00 a.m. – 6:30 p.m.

Pricing: \$105 Member / \$135 Non-Member

Bread & Brew Tour: Ardent Mills, Whole Foods Market Bakehouse, a Malthouse, and New Belgium Brewery

Time: 8:00 a.m. – 6:30 p.m.

Pricing: \$105 Member / \$135 Non-Member

CEREALS & GRAINS 19 EXHIBITORS*

ADM/Matsutani LLC
AGRI-NEO INC
Ajinomoto Health & Nutrition North America Inc
American Pulse Association
ANKOM Technology
Ardent Mills
Avena Foods Limited
BI Nutraceuticals
Bruker Optics
Buhler Inc.
C-Cell
Carmi Flavors
CE Elantech
Cereal Ingredients Inc
CHOPIN Technologies
Dakota Specialty Milling
DSM Food Specialties USA, Inc.
Edlong Corporation
Emsland Group
EnviroLogix Inc
Enzyme Development Corporation
FOSS
GlycoSpot
GNT USA
Gold Coast Ingredients
Grain Millers, Inc.
Great Plains Analytical Laboratory
Healthy Food Ingredients
Holton Food Products
ICC - Int'l Association for Cereal Science & Technology
ICL Food Specialties
J. Rettenmaier USA LP
Lallemand Baking Solutions
Manildra Group USA
MGP
Milne MicroDried
PacMoore Products Inc
Palsgaard Inc.
QualySense AG
REPCO
REVTECH Process Systems
SAATI SpA
SCIEX
Siemer Specialty Ingredients
Texture Technologies
The Mennel Milling Company
Tree Top Inc
Unity Scientific
Wenger Manufacturing Inc

**This listing is as of July 25, 2019, with more exhibitors anticipated to be in Denver.*



LOCATION

Join us in picturesque Denver, Colorado, U.S.A. for Cereals & Grains 19! All meeting activities will take place at the Sheraton Denver Downtown Hotel.

REGISTRATION PRICING

Cereals & Grains 19 Registration Rates

As you register, indicate that you will be staying at the Sheraton Downtown Denver Hotel (the official meeting hotel) and SAVE \$100 on your registration! Use promo code CGSAVE100 when you register. This discount does not apply to Single Day, Student, Company Badge Share, or Pre-Meeting Workshop Only registrations.

	Advance by Aug 15	Regular by Sept 18	Late/Onsite starting Sept 19
Member	\$995	\$1,195	\$1,255
Nonmember	\$1,355	\$1,555	\$1,615
Student Member	\$395	\$425	\$455
Life Member	\$550	\$750	\$810
Exhibitor*	\$895	\$895	\$895
Single Day	\$395	\$395	\$395
Company Badge Share**	\$1,255	\$1,455	\$1,515

*Each exhibiting company (single booths) receives one complimentary registration. Double booths receive two complimentary registrations. The fee for each additional exhibitor is \$895.

**[Click Here](#) to learn more about the NEW Company Badge Share program.

Connect and SAVE with Registration PLUS Membership

Join Cereals & Grains Association with your meeting registration and save while instantly connecting to a community that has been an innovative leader in gathering and disseminating scientific and technical information to professionals in the grain-based foods industry for over 100 years.

Select the **Registration PLUS** rate and join today! All the benefits of membership for one (1) year are included.

	Advance by Aug 15	Regular by Sept 18	Late/Onsite starting Sept 19
Registration PLUS	\$1,155	\$1,355	\$1,415
Student Registration PLUS	\$445	\$475	\$505

Students registering with the Student Registration PLUS option must have a faculty member sign if registering by mail or fax. If registering online, the full name and e-mail address of the appropriate faculty member must be provided to qualify.



Find all Cereals & Grains 19 details at aacnet.org/CG2019

Follow us for updates!



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