



## AACC International Announces Election Results

AACC International is pleased to announce the results of the 2006–2007 election.

**Bernard L. Bruinsma** has been voted president-elect. “I am pleased to be able to give back in some small way to an organization that has helped me for the past 30 years,” Bruinsma said of his election. “I will be happy to work with others to continue to set a positive direction for AACC International, as well as continue growth within the organization.”

Bruinsma is the technical director for Innovative Cereal Systems (ICS). In this role he is responsible for the application of various enzyme blends and oxidation blends and optimization, primarily for the baking industry. Bruinsma received his B.S. degree in chemistry from Calvin College in Grand Rapids, MI. He later received a M.S. degree in agricultural biochemistry from the University of Idaho, Moscow, followed by a Ph.D. degree in food science from Washington State University, Pullman.

Bruinsma spent three years as director of the Idaho Wheat Quality Lab before moving to Manhattan, KS, to work with wheat breeders on wheat quality at USDA GMRL. He later moved to Milwaukee, WI, to work as a lab director for Red Star Yeast and was involved in the development of instant active dry yeast. Following a move to the Pacific Northwest, Bruinsma became vice president of R&D QA for the Roman Meal Company, a position he held for 14 years. As vice president of R&D QA he became familiar with commercial baking and the QA personnel involved in both milling and baking. In 2000, Bruinsma took a position with the American Institute of Baking and for two years helped

develop a leading industry inspection program. In 2002, Bruinsma took a position with ICS in Portland, OR.

Bruinsma has been an active member of AACC International for more than 30 years. He has served as an associate editor for *Cereal Chemistry* and AACC International secretary, has been active in the Pacific Northwest Section, and has been a contributor to CEREAL FOODS WORLD and a member of the Nomination Committee and several technical committees.

**Jan Delcour** is the newly elected director. Delcour is a professor at the Katholieke Universiteit Leuven, Leuven, Belgium, with responsibilities in teaching and research. Upon completion of his Ph.D. program, he carried out a post-doctoral stay at Kansas State University under the guidance of Carl Hosney, who introduced him to cereal science and technology. Delcour’s research focuses on cereal constituents and enzymes. In his research, he tries to bridge the gap between basic and applied science. In addition, he has coordinated EU research actions. Today, he is module leader of the EU program Healthgrain. In 2001, he was the William F. Geddes Lecturer for the AACC International Northwest Section.

Delcour, an active AACC International member since 1992, is a member of the Carbohydrate Division and serves or has served on a number of committees. He chaired the Technical Program and Program Advisory Committees and currently chairs the Publications Task Force. In addition, he was or is a member of the Excellence in Teaching Award Committee, Professional Development Panel, Scientific Advisory Panel, and Nomination and Electronic Tech-

nology Committees. He was the first non-North American to be the technical program chair of an AACC Annual Meeting (Baltimore). In addition, he has been the co-organizer of symposia at several annual meetings. From 2000 through 2006, he has served *Cereal Chemistry* as an associate and senior editor. Last, but not least, he recently obtained the status of Institute for Scientific Information (ISI) highly cited researcher.

**Motions.** AACC International members also overwhelmingly approved all of the Constitution motions put before them. The motion to update the Constitution to reflect changes surrounding moving operational items to the bylaws passed by 98%. The motion to remove the delineation between the Director and International Director positions as described in Article VI, Section 2 passed by 95%. The motion to revise the type of members eligible to hold office to Regular and CDE in Article V, Section 4B as well as Article IX, Section 1 passed by 97%. The motion to reduce the time required for accepting completed ballots to 45 days in Article IX, Section 3 as well as Article XII, Section 2 passed by 97%, and the motion to update highlighted areas of the Constitution for clarification and grammatical purposes passed by 99%.

The new officers will begin serving their terms at the conclusion of the World Grains Summit, September 17–20, 2006, in San Francisco, CA. The changes to the Constitution are effective immediately. The revised version of the Constitution is posted on AACCnet at [www.aaccnet.org/about/constitution.asp](http://www.aaccnet.org/about/constitution.asp). Thank you to all who participated in the election process.

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## AACC International Responds to FDA Whole-Grain Guidance to Manufacturers

The U.S. Food and Drug Administration issued draft guidance on what the term “whole grain” may include in February 2006. Barbara Schneeman, director of the FDA Center for Food Safety and Applied Nutrition’s Office of Nutritional Products, Labeling and Dietary Supplements, said the goal of the guidance document is to assist manufacturers with what the FDA considers appropriate for food label statements. This in turn will allow consumers to make

nutritional choices based on a term that is being used consistently by manufacturers. “Guidance for Industry and FDA Staff: Whole Grain Label Statements” can be found online at [www.cfsan.fda.gov/~dms/flragui.html](http://www.cfsan.fda.gov/~dms/flragui.html). The 60-day comment period ended April 18, 2006.

Providing scientific information has long been an activity of AACC International. Our Task Force on Whole Grains in Foods, led by Julie Miller Jones, developed a com-

ment letter on behalf of our members. A copy of the letter can be found on AACCnet by following the link from the homepage. In addition to the task force, four subgroups supplied information and are looking at creating additional definitions and analytical methodology. The subgroups focus on corn nixtimalization, barley pearling, bulgur processing, and bioactive components.

# Cincinnati Section Holds Spring Meeting



The Cincinnati Section of AACC International held its spring meeting on March 21, 2006, in Wooster, OH, in conjunction with the 53rd Annual Research Review Conference hosted by the USDA ARS Soft Wheat Quality Laboratory. During the meeting, awards were handed out to the 2005 flour check sample winners. Receiving awards were Marsha Sayre, The Mennel Milling Company of Michigan, for best moisture; Bernice Robinson, ADM Milling Company, for best ash; Roger Felber, ADM Milling Company, for best protein; Laurie Murphy, Star of the West Milling Company, for best pH; Charles Gaines, USDA ARS Soft Wheat Quality Lab, for best fall-



ling number and overall analysis; and Ron Dawson, Star of the West Milling Company, for best cookie.

The Cincinnati Section also hosted the 1st Annual Wheat and Flour Methods Workshop during the spring meeting in Wooster. Sixty participants took part in the half-day workshop in which attendees had the opportunity to exchange ideas and information and to learn more about laboratory testing equipment. Topics covered included experimental test milling, collaborative test milling results, proximate analysis, NIR equipment, and testing uses and SRC. The section looks forward to hosting the workshop again next year.

## WELCOME CORPORATE MEMBERS

**Consulate General of Canada, 701 4th Ave. S., Ste. 900, Minneapolis, MN 55401. Phone: 612/492-2915; Fax: 612/332-4061; E-mail: kent.jensen@international.gc.ca.** The Consulate General of Canada in Minneapolis promotes business development investment and trade with Canada and the Upper Midwest states of Minnesota, North Dakota, South Dakota, Iowa, and Nebraska.

**International Industrial Academy, 20 Pervyi Shchipkovskiy Per, 113093 Moscow, Russia. Phone: 7 495 9596669; Fax: 7 495 9543201; E-mail: dashevdky@grainfood.ru; Website: www.edu.grainfood.ru.** For 30 years the International Industrial Academy has been the country's leading institute for training in the grain products field. We offer a wide range of services in the fields of qualification upgrading and retraining of executives and specialists for grain storage, flour milling, cereals, baking, feedmilling, confectionery, and other food processing industries. The institute is an organizer of annual key international conferences held in Russia in the grain and food processing sectors. The institute is competitive in Russia and internationally due to its accumulated experience in training, as well as in the field of domestic and foreign grain products industry operations.

## NEW MEMBERS

**Al Adl, O. E. S. M.,** quality control & development manager, Modern Bakeries Co., Cairo, Egypt  
**Al Jorf, F.,** student, Oklahoma State University, Stillwater, OK  
**Bocking, B.,** Salto, Uruguay  
**Bostanoglu, Z.,** foreign trade manager, Erisler Food Ind. & Trade Co., Istanbul, Turkey  
**Bunmee, N.,** student, Chiang Mai University, Chiang Mai, Thailand  
**Cardenas, A. P.,** Texas A&M University, College Station, TX  
**Chang, Y. H.,** graduate student, Michigan State University, East Lansing, MI  
**Cooper, J. W.,** senior director R&D, Maple Leaf Foods, Inc., Des Plaines, IL  
**Dae, C. N.,** director, Seoul, South Korea  
**Daenen, G.,** Remy Industries NV, Wijgmaal, Belgium  
**Dankova, K.,** Mlyn Perner Svijany, Prisovice, Czech Republic  
**Dick, M.,** Masterfoods, Peterborough, United Kingdom  
**Dielissen, F.,** IVS Dielissen BV, Dintther, Netherlands  
**Esquer, R.,** Gamesa-Quaker Mexico, Mexico D.F., Mexico  
**Falade, O. S.,** lecturer, Obafemi Awolowo University, Ile-Ife, Nigeria  
**Gilbert, R. G.,** professor, University of Sydney, Sydney, Australia  
**Glorio, P.,** associate professor, Agraria National University-La Molina, Lima, Peru

**Gomez, J. A.,** projects and R&D manager, Molinos del Cauca SA, Barranquilla, Colombia  
**Gutmann, C.,** head extrusion technology, Buhler Ltd./Extrusion, Uzwil, Switzerland  
**Han, L.-H.,** senior scientist II, General Mills, Inc., Minneapolis, MN  
**Ibrahim, N. M.,** associate professor, University of Khartoum, Khartoum, Sudan  
**Inanici, M.,** consultant, Snack Food Consulting, Istanbul, Turkey  
**Jacobsen, T.,** technical manager, Quality Pellets A/S, Olsted, Denmark  
**Jensen, K.,** trade commissioner, Consulate General of Canada, Minneapolis, MN  
**Jensen, S.,** technologist, Nexus AS, Juelsminde, Denmark  
**Kelly, M.,** development engineer, Cereal Partners Worldwide, Welwyn Garden City, United Kingdom  
**Koster, F.,** senior project manager, DSM Food Specialties, Delft, Netherlands  
**Lin, S.-Y.,** professor and department head, Chinese Culture University, Taipei, Taiwan Republic of China  
**McGivern, S. P.,** sales manager, Desboro, ON, Canada  
**Michaelides, J. J.,** director technical services, Guelph Food Technology Centre, Guelph, Canada  
**Muts, N.,** FOSS Benelux, Amersfoort, Netherlands  
**Ortiz-Robledo, F.,** Durango Institute of Technology, Durango, Mexico  
**Perez, E.,** process engineer, Masterfoods Mexico, El Marques, Mexico  
**Rahman, M. M.,** senior scientific officer, ICDDR B, Dhaka, Bangladesh  
**Renzetti, S.,** graduate student, University of College Cork, Cork, Ireland  
**Rodriguez, A. R.,** director, University of Privada Antenor Orrego, Trujillo La Libertad, Peru  
**Rosa, C. F.,** graduate student, University of Manitoba, Winnipeg, Canada  
**Safarek, J.,** director of sales, MGP Ingredients, Atchison, KS  
**Sandoval, A. P.,** student, University del Valle, Cali Valle, Colombia  
**Sangha, H.,** student, Denton, TX  
**Sawhney, R. P.,** professor, IARI Pusa Delhi, Delhi, India  
**Schultz, R.,** director of R&D, The Edlong Corporation, Elk Grove Village, IL  
**Singh Nagi, J.,** director, B. N. Flour Mills, Batala, India  
**Sivanandan, L.,** University of Georgia, Athens, GA  
**Tenbosh, N.,** process development engineer, Unilever, Arad, Israel  
**Thitipraphunkul, K.,** researcher, Kasetsart University, Bangkok, Thailand  
**Ward, F. M.,** senior principal scientist, TIC Gums, Inc., Belcamp, MD  
**White, R. J.,** technical director, Manildra, Melbourne, Australia  
**Yalcin, E.,** assistant professor, Abant Izzet Baysal University, Bolu, Turkey  
**Yuan, B.,** technical manager, Walter Findlay Ltd., Auckland, New Zealand