

2007 AACC International Annual Meeting

Dynamics of Grain Utilization

October 7–10 • Henry B. Gonzales Convention Center • San Antonio, Texas U.S.A.

<http://meeting.aaccnet.org>



Join hundreds of industry experts from around the world as they discuss the latest research in the grain-based food industry. Get involved in the latest discussions on future trends and evolving products. This year's symposium will detail our commitment to global emerging issues and provide a forum for discussion on the most recent advances and opportunities including the biorefining of cereals and grain crops for fuel and other value-added products. Symposia topics offered under this year's Emerging Issues Track include: Biofuels and Biomaterials: The Growing Demand for Carbohydrates; Emerging Technologies Applied from Cereal Grains to Process and Product Analysis; World Grain and Food Trade Issues: Adventitious Presence, Traceability, and Regulatory Issues. Connect with us as we explore these important subject matters.



Photo courtesy of SACVB.

Henry B. Gonzalez Convention Center

New Meeting Format!

AACC International is pleased to present a new format for the annual meeting! This year's meeting format will include session tracks containing symposia and technical sessions. A general Session and Plenary Session have been added featuring experts in the industry! Additional time will be available to view the technical posters and meet with the poster authors.

Meeting Highlights

Session Tracks

Monday, Tuesday, and Wednesday

Session Tracks provide a user-friendly system to select the sessions that best meet your needs! Each track offers technical presentations and symposia featuring invited speakers from around the globe. Tracks offered at this year's annual meeting include:

- **Emerging Issues***
- **Industrial and Applied Science***
- **Research***
- **Open Exchange**

*Subcategories include: *Biotechnology; Carbohydrates; Education; Engineering and Processing; Flavor and Food Ingredients; Milling and Baking; Nutrition; Protein; Rheology; Rice; Other*

Technical Program

Monday, Tuesday, and Wednesday

Over 250 posters and 100 oral presentations will cover the broad spectrum of grain-based food science, from analytical methodology in grain evaluation to production. Presentations will address the latest scientific research in the following areas:

Analytical	Enzymes	Proteins
Baking	Extrusion	Rheology and Texture
Barley	Fiber	Rice
Biotechnology	Grains	Sorghum
Carbohydrates	Health and Nutrition	Starch
Corn	Legumes and Pulses	Wheat
Durum	NIR Analysis	
Engineering	Oat Processing	

Returning! Beer and Poster Session Presentations

Monday

Returning by popular demand, additional time for poster viewing and author presentations...and the beer! During this time all authors will be present in their poster categories to present a short three-minute presentation of their research. Complimentary beer will be provided through a generous donation by Spoetzl Brewing Inc., Shiner, Texas.

Returning! Supplier Innovation Sessions

Wednesday

As part of the Open Exchange Track, join suppliers as they present 30-minute capsules of the latest in supplier innovation and new business products.

Suppliers check out <http://meeting.aaccnet.org/exhibitors> for more information and to submit an application for participation.

Bill Doty Memorial Golf Tournament

Sunday 6:30 a.m. – 1:30 p.m. • The Quarry Golf Club

Grab your clubs and join us for a round of golf at the Quarry Golf Club. Designed by nationally recognized golf course de-signer Keith Foster, the Quarry is recognized around the country for its unique setting and character. The \$145 golf tournament fee includes transportation, continental breakfast upon arrival, two drink tickets, lunch, three golf balls, and golf cart. Club rentals are available and must be reserved in advance on the registration form. The tournament is a shotgun format with prizes awarded. Proceeds from the tournament benefit the AACC International Bill Doty Memorial Fund, which has provided a scholarship or fellowship since 1989.

Grand Opening Exhibition

Sunday 5:00 – 7:30 p.m.

Kick off the 2007 annual meeting at the Grand Opening Exhibition! Welcome old friends, make new acquaintances, and visit with more than 200 of the industry's leading suppliers during this casual and lively event. Light appetizers will be served.

Symposia Topics and Descriptions

(listed in order by tracks)

Emerging Issues Track

Biorefining of Cereals and Other Grain Crops

Organizers: Jorge Morales, Frito-Lay R&D, Plano, TX, U.S.A.; Sergio Serna Saldivar, ITESM, Monterrey, Nuevo Leon, Mexico; Ron Madl, Bioprocessing & Ind Value Added Program, Manhattan, KS, U.S.A.

Presenters: Lawrence Johnson, Iowa State University, Ames, IA, U.S.A.; Vijay Singh, University of Illinois at Urbana-Champaign, Urbana, IL, U.S.A.; Kevin Hicks, USDA-Agricultural Research Service/Eastern Regional Research Center, Wyndmoor, PA, U.S.A.; Susan Sun, Kansas State University, Manhattan, KS, U.S.A.; Sergio Serna Saldivar, Tecnologico de Monterrey, Monterrey, Nuevo Leon, Mexico; Bruce Seabee, ADM, Decatur, IL, U.S.A.; Brad Rodgers, Frito-Lay R&D, Plano, TX, U.S.A.; Kent Rausch, University of Illinois at Urbana-Champaign, Urbana, IL, U.S.A.

Use of cereals and other grains for ethanol production will increase in the coming years as the demand for alternative sources of energy continues to grow. In addition to starch and cellulosic conversions for fuel ethanol, novel technologies will be required. These include the refinement of by-products from bio-fuel production, as well as extracting and converting other fractions of the grain for valuable products beyond fuel. A holistic approach to processing cereals and other grains will be key. Cereal scientists are called to play a major role. This symposium will provide a forum to focus on this holistic approach by reviewing current research, opportunities, and challenges on biorefining of cereals and grain crops for fuel and other value-added products.

Emerging Technologies Applied from Cereal Grains to Process and Product Analysis

Organizer: Alain Le-Bail, ENITIAA-GEPEA, Nantes, France

Presenters: Joël Abecassis, ENSAM-INRA, Montpellier, France; Alain Le-Bail, Enitiaa-Gepea, Nantes, France; Michèle Marcotte, Agriculture Canada, St. Hyacinthe, QC, Canada; Tim Durance, University of British Columbia, Vancouver, BC, Canada; Stanislas Randzio, Polish Academy of Sciences, Warsaw, Poland; José Ángel Guerrero-Beltrán, Universidad de las Américas, Puebla, Mexico; Jordi Salazar, Polytechnic University of Catalonia (UPC), Barcelona, Spain

Automation of the cereal-based industry requires fast and reliable measurements of the physical properties of the materials during processing. This symposium is intended to give an update on the application of the innovative thermal technologies (microwave, cryogenic temperatures, etc.) and nonthermal technologies, called “emerging technologies,” (ultrasounds, electric pulses, high hydrostatic pressure, ultraviolet radiation, etc.) for the processing of cereals and cereal-derived/based products in terms of their significance on the physical, microbial, and technological performance of cereal matrixes. Advantages and drawbacks of the emerging technologies versus conventional technologies will be discussed.

New Applications of Ancient Cereals

Organizers: Gerard Downey, Teagasc, Dublin, Ireland; Eimear Gallagher, Teagasc, Dublin, Ireland

Presenters: Aase Solvej Hansen, University of Copenhagen, Frederiksberg, Denmark; John Taylor, University of Pretoria, Pretoria, South Africa; Elsayed Abdelaal, Agriculture and Agri-Food Canada, Guelph, ON, Canada; Gertrud Linsberger, University of Natural Resources and Applied Life Sciences, Vienna, Austria; Lloyd Rooney, Texas A&M University, College Station, TX, U.S.A.; Fabio Dal Bello, University College Cork, Cork, Ireland

Pseudocereals and ancient cereals are receiving increased interest to fulfill the consumers’ need for authentic food. Concomitantly, new applications are being investigated in and outside the bakery area. Examples are found in brewing and cereal-based drinks, and also in gluten-free products for patients with celiac disease. In addition to the applications, the processing and agronomic aspects of these cereals will be addressed in this symposium.

World Grain and Food Trade Issues: Adventitious Presence, Traceability, and Regulatory Issues

Organizer: Frank Spiegelhalter, Eurofins GeneScan Inc., Metairie, LA, U.S.A.

Presenters: Faycal Bellatif, Eurofins Formation Conseil, Champlan, France; Roland Poms, ICC, Vienna, Austria; Hermann Broll, Federal Institute for Risk Assessment, Berlin, Germany; Glenn Austin, Monsanto Company, St. Louis, MO, U.S.A.; Kyd Brenner, DTB Associates LLP, Washington, D.C., U.S.A.; David Dayhoff, Cargill Inc., Wayzata, MN, U.S.A.; Bert Pöpping, Eurofins Scientific Group, Hamburg, Germany

In today’s international agri-food business, food and feed suppliers are facing regulations and consumer demands regarding traceability and labeling of their products on parameters such as agro-biotech crops, allergens, residues, etc. Although analytical testing is an important tool, it is not sufficient on its own to ensure the integrity of raw materials or products and their compliance with regulations or contractual specifications. Further controls, such as traceability and segregation along the supply chain, are necessary in order to fulfill legal requirements or to reinforce consumers’ confidence. Only a systematic approach linking appropriate sampling and testing methods as well as efficient stewardship measures, such as documentation, risk assessment, adverse event management, and recalls, can handle the complex situation at a reasonable cost. Due to the rapid success and acceptance of agricultural biotechnology for about a decade, regulatory frameworks for agro-biotech crops and products thereof are not always in synch with the international market situation. Targeted stewardship programs for certain new products can help prevent disruptions of international trade of seeds, grain, and other goods due to asynchronous international approval. A symposium organized to deal with issues such as traceability, adventitious presence, regulatory issues, and harmonization of test methods, etc., is a hot topic and will be of interest to many people within the grain industry.

Biofuels and Biomaterials: The Growing Demand for Carbohydrates

Organizers: Ron Madl, Bioprocessing & Ind Value Added Program, Manhattan, KS, U.S.A.; Jorge Morales, Frito-Lay R&D, Plano, TX, U.S.A.

Presenters: James S. McLaren, StrathKirn Inc., Chesterfield, MO, U.S.A.; Bruce Dale, Michigan State University, East Lansing, MI, U.S.A.; William L. Rooney, Texas A&M University, College Station, TX, U.S.A.; Steven R. Thomas, Ceres Inc., Thousand Oaks, CA, U.S.A.; Kevin A. Gray, Diversa Corp., San Diego, CA, U.S.A.; Jay Shetty, Genencor, a Danisco Division, Palo Alto, CA, U.S.A.; Greg Krissek, ICM Inc., Colwich, KS, U.S.A.; Ray W. Miller, DuPont Biobased Materials, Wilmington, DE, U.S.A.

A worldwide realization is emerging that energy resources is one of the major issues that humankind will need to resolve in the twenty-first century. Cereal chemists play an important role. Current technology for converting cereal starches to ethanol will expand to include cellulosic conversion to ethanol within the next three years. This symposium will review recent advances and explore the research challenges that must be met for commercial success.

Emerging Technologies for Rice Quality

Organizer: Delilah Wood, USDA-ARS WRRRC, Albany, CA, U.S.A.

Presenters: Jean Francois Meullenet, University of Arkansas, Fayetteville, AR, U.S.A.; Michael Stephens, Sortex Inc., Jonesboro, AR, U.S.A.; Simon Kelly, Institute of Food Research, Norwich, U.K.; Anna McClung, USDA-ARS, Beaumont, TX, U.S.A.; Michael A. Grusak, USDA-ARS, Houston, TX, U.S.A.; Christine J. Bergman, University of Nevada, Las Vegas, NV, U.S.A.; Melissa Fitzgerald, International Rice Research Center (IRRI), Metro Manila, Philippines

This session will feature the foremost leaders working in rice research and industry. Topics will range from NIR and color technology to MIME and the genetics of rice. This symposium will provide an excellent opportunity to exchange new information on methods of addressing quality issues in cereal grains with a focus on rice. We expect to better equip AACC International members to meet the challenges facing the rice industry.

Empowering Rheology with Modern Techniques for Meeting the Challenges of Consistent and Quality End Products

Organizers: Sajid Alavi, Kansas State University, Manhattan, KS, U.S.A.; Alan Oppenheimer, General Mills Inc., Minneapolis, MN, U.S.A.; Teri Paeschke, Cargill Inc., Wayzata, MN, U.S.A.; Martin Scanlon, University of Manitoba, Winnipeg, MB, Canada

Presenters: Martin Scanlon, University of Manitoba, Winnipeg, MB, Canada; Josef Kokini, Rutgers University, New Brunswick, NJ, U.S.A.; Pierre Faa, Frito-Lay Inc., Plano, TX, U.S.A.; Rangan Chinnaswamy, USDA, Kansas City, MO, U.S.A.; Malcolm Mackley, University of Cambridge, Cambridge, U.K.; Rick Dempster, American Institute of Baking International, Manhattan, KS, U.S.A.; Jens Dreisoerner, Brabender GmbH, Duisburg, Germany

This symposium focuses on topics that bridge the gap between traditional and empirical rheological techniques like farinograph and mixograph, and more modern direct and indirect analytical methods like dynamic rheometry and NIR spectroscopy, in order to provide a modern perspective on how rheology can provide a crucial understanding of impact of raw material characteristics on final product quality for a range of cereal products. This is especially critical with the increased emphasis on whole grains and the lack of a consolidated knowledge based on modern analytical techniques vis a vis rheology of whole grain-based products. *Financial sponsorship provided by C. W. Brabender Instruments, Inc. and General Mills, Inc.*

Whole Grains—Are We Hitting the Mark?

Organizers: Jessica Wellnitz, Cargill Inc., Minnetonka, MN, U.S.A.; Bill Atwell, Cargill Inc., Minnetonka, MN, U.S.A.; Jodi Engleson, Cargill Inc., Minnetonka, MN, U.S.A.; Beth Arndt, ConAgra Foods Inc., Omaha, NE, U.S.A.

Presenters: Julie Miller Jones, College of St. Catherine, Arden Hills, MN, U.S.A.; Len Marquart, University of Minnesota, St. Paul, MN, U.S.A.; John Smith, Quaker Oats, Barrington, IL, U.S.A.; Jessica Wellnitz, Cargill Inc., Minnetonka, MN, U.S.A.; Beth Arndt, ConAgra Foods Inc., Omaha, NE, U.S.A.; Bill Atwell, Cargill Inc., Minnetonka, MN, U.S.A.

Challenges continue to exist in formulation, processing, and acceptance of whole grain products. The question remains, “Are we hitting the mark?” This symposium will address the following pertinent and timely questions. What is the evidence supporting whole grain as a beneficial part of the diet? Has our progress in product development increased consumer intake of whole grains? Will we continually need to replicate products made with refined flour? Are there alternative ways to deliver the nutrients of whole grains? What are the most important components of whole grains that should be included in a healthy diet? This symposium will review the past, present, and future of whole grain nutrition and the challenges we still face. We will also dissect the wheat kernel, review the value of a cascading hierarchy of individual components, and explore alternative ways to deliver whole grain nutrition. Nutritional benefits and applications of whole grains in general and specifically those of the aleurone layer and germ will also be discussed.

Open Exchange Track

Consensual Success—Is There Such a Thing?

Organizers: Bill Atwell, Cargill Inc., Minnetonka, MN, U.S.A.; Jennifer Gaul, MGP Ingredients Inc., Atchison, KS, U.S.A.; Jon Faubion, Kansas State University, Manhattan, KS, U.S.A.

Presenters: Jennie Hodgen, Abingdon, IL, U.S.A.; Kathy Sargent, Caravan Ingredients, Lenexa, KS, U.S.A.; Andrew McPherson, Kraft Foods, Glenview, IL, U.S.A.; Craig Morris, USDA ARS WWQL, Pullman, WA, U.S.A.; Robin Connelly, University of Wisconsin, Madison, WI, U.S.A.; Lloyd Rooney, Texas A&M, College Station, TX, U.S.A.; Peter Wood, Agriculture & Agri-Food Canada, Guelph, ON, Canada

This symposium will focus on the definition of a successful career. It will bring together a group of AACC International members at various stages of their careers and include speakers from academia, government, and industry. The outstanding speakers will engage with symposium participants in thoughtful reflection and serious discussion, giving special attention to their definition of “success.”

Life Skills for Success

Organizer: Linda Young, BakeTran, Chorleywood Herts, U.K.

Presenters: Kathy Catton, MKI Ltd., New Zealand; Michael Catton, MKI Ltd., New Zealand

With the challenges of keeping up to date with the latest scientific information and technology in the grains-based food industry, it is easy to get caught up with the long list of things we have to do each day, week, month, and year. But what are we really striving for? And how do we make sure we get there? It is essential that in order to be successful in life we study what it takes to be successful and equip ourselves with the skills and knowledge that will enable us to get there. Instead of thinking you can achieve success by following a few quick rules or secrets; we like to think of success as a game of chance in which you have control over the odds. As you begin to master the concepts of life skills for success, you are increasing your odds of achieving success. These workshops have been designed to support and develop individuals of various experience levels from university students through experienced professionals in closing the gap between where they are today and where they want to be in the future. Each workshop is 40 minutes and can stand alone from the others or be attended in conjunction with the other workshops in this track. Each session is accompanied with a comprehensive handout. There are three sessions in total in this track. What will delegates get out of the program? (1) A basic understanding into the principles and life skills required in achieving what you want from your professional life; (2) some tools and techniques to instantly apply to make a difference in the quality of your life; (3) insights into what it means to be successful; and (4) renewed clarity, focus, and vigor in your potential. *Financial sponsorship provided by General Mills.*

Research Track

Current Development in Effects of Carbohydrates on Human Health

Organizer: Sharon Lee, The Hershey Company, Hershey, PA, U.S.A.

Presenters: Gary Fulcher, University of Manitoba, Winnipeg, MB, Canada; David Topping, CSIRO Health Sciences & Nutrition, Adelaide, Australia; Mary Ellen Camire, University of Maine, Orono, ME, U.S.A.; Grace Lo, The Solae Company, St. Louis, MO, U.S.A.; Julie Miller Jones, College of St. Catherine, Arden Hills, MN, U.S.A.; Robert Hutkins, University of Nebraska, Lincoln, NE, U.S.A.

Carbohydrates have an important role and influence on human diets and human health. Low carb diets have drawn major attention to consumers and the food industry in the past few years. Even though the low carb diet trend may have faded, new trends (e.g., whole grain and glycemic index) have emerged. Use this opportunity to learn about the current research on carbohydrates that has implications on human health. In this symposium, discover the answers to the following questions: Are all carbohydrates equal? What will good carbohydrates do to improve our health?

Enzymes in Cereal Processing: A Focus on Bread Making

Organizers: Christophe Courtin, Katholieke University Leuven, Leuven, Belgium; Peter Koehler, German Research Center for Food Chemistry, Garching, Germany

Presenters: Lutz Popper, Muehlenchemie GmbH & Co. KG, Ahrensburg, Germany; Peter Degn, Danisco A/S, Brabrand, Denmark; Marc Van Der Maarel, TNO Quality of Life—University of Groningen, Haren, The Netherlands; Peter Koehler, German Research Center for Food Chemistry, Garching, Germany; Luise Erlandsen, Novozymes A/S, Bagsvaerd, Denmark; Christophe Courtin, Katholieke University Leuven, Leuven, Belgium; Jacques Nicolas, Conservatoire National des Arts et Métiers-UMR SCALE 1211 (ENSIA-CNAM-INRA), Paris Cedex 3, France

Cereals worldwide are extremely important for both human and animal nutrition, hence the great economic importance of their processing into a wide range of products. In the last decade, enzymes have become increasingly important in cereal processing not only because in many instances they have an impact on process ability, but also because they add to final product quality. More and more insight is generated in the function and specificity of enzymes. This information is used for a better selection of enzymes to meet the requirements of specific processes. Furthermore, new enzymes are developed that allow for novel applications or significant improvements when used in existing applications. The dynamics in this challenging field justify the organization of a symposium with a focus on bread making.

Structural and Chemical Imaging Techniques in Cereal Science: Beyond Conventional Microscopy

Organizers: Delilah Wood, USDA-ARS, WRRRC, Albany, CA, U.S.A.; Shea Miller, Agriculture & Agri-Food Canada, Ottawa, ON, Canada

Presenters: Jeff Wilson, USDA-ARS, Manhattan, KS, U.S.A.; Peter Cooke, USDA-ARS, Wyndmoor, PA, U.S.A.; Lukasz Pietrzak, Agriculture & Agri-Food Canada, Ottawa, ON, Canada; David Himmelsbach, USDA-ARS, Athens, GA, U.S.A.; Paul Chen, University of Minnesota, St. Paul, MN, U.S.A.; Els de Hoog, Wageningen Centre for Food Sciences, Wageningen, The Netherlands; Hulya Dogan, Kansas State University, Manhattan, KS, U.S.A.

Conventional microscopy has contributed to, and continues to enrich, our understanding of the structure and chemistry of cereals and cereal products. However, a new generation of imaging techniques provides an unprecedented level of information on the physical, structural, and chemical properties and characteristics of samples in situ, grain to table. These include (but are not limited to) different branches of microspectroscopy, confocal microscopy, scanning probe microscopies, and digital image analysis. The use of these techniques is increasing in cereal science research and development. This symposium encompasses some of the latest innovative imaging techniques and will meet the needs of both research and industry attendees.

Meeting Registration

Please visit <http://meeting.aaccnet.org> to register online and for complete registration information. Also see the registration form included in your 2007 annual meeting registration brochure.

SAVE! Register online and save \$25 off the Advanced and Regular Registration fees.

SAVE MORE!!! Take advantage of the Advanced Registration deadline of **August 2, 2007**, and save \$75 off the Regular Registration rate.

Full registration includes all sessions, posters, exhibits and lunch in the exhibit hall, and the Grand Opening Exhibition.



San Antonio River Walk

Hotel Information

Headquarters Hotel

The Hyatt Regency San Antonio serves as the annual meeting headquarters hotel. Located across from the Alamo, the hotel has stunning views of the River Walk and Old San Antonio. The hotel's 16-story atrium is built over an extension of the San Antonio River, which flows through the lobby via a series of cascading waterfalls. The hotel is a convenient short walk to the convention center.

Hyatt Regency San Antonio
123 Losoya Street
San Antonio, TX 78205

Discounted Rate: Single/Double \$175
Plus 16.75% percent tax (subject to change)
Check-In: 3:00 p.m.
Check-Out: 12:00 p.m.
Parking: \$21 plus tax per day self-park, \$25 plus tax per day valet park (subject to change)

Additional Housing

Conveniently located a short walk to the convention center.

The Westin Riverwalk
420 West Market Street
San Antonio, TX 78205

Discounted Rate: Single/Double \$175
Plus 16.75% percent tax (subject to change)
Check-In: 3:00 p.m.
Check-Out: 12:00 p.m.

Hotel Reservations

Reservations may be made one of the following ways:

Hyatt Regency San Antonio

Internet: <http://meeting.aaccnet.org>
Telephone: +1.210.222.1234 (North America and International)
Toll-free: +1.888.591.1234

Hyatt accepts American Express, MasterCard, Carte Blanche, Diner's Club, Discover, Visa
Inform the operator that you are attending the AACC International Annual Meeting

The Westin Riverwalk

Internet: <http://meeting.aaccnet.org>
Telephone: +1.210.224.6500 (North America and International)
Toll-free: +1.866.716.8137

Westin accepts MasterCard, Visa, American Express, SPG American Express, Eurocard, Carte Blanche, Diners Club, Discover
Inform the operator that you are attending the AACC International Annual Meeting

Deadline

Reservations must be made by Internet or phone by **September 4, 2007**, to guarantee convention rates. After that date, room blocks will be released and rooms/rates will be based on availability. All hotel reservations and inquires should be made directly with the hotel.



San Antonio Skyline

Photo courtesy of Texas Tourism.

International Attendees

Attendees from outside the United States will need a valid passport or visa. A personalized letter of invitation for meeting registrants with addresses outside the United States will be sent upon request once registration has been submitted. Remember, if applying for a visa, please do so a minimum of three months in advance of the meeting.

Note: U.S.A. legislation requires foreign nationals to provide to air carriers a valid U.S.A. address during their stay prior to the departure of their U.S.A. bound flight. Most airlines require a passport number, as well as a valid U.S.A. address for the passenger's stay, at the time of booking. Hotel addresses are listed above.

The Exhibition

Ingredients • Instrumentation • Equipment • Services

Experience an exhibition that connects suppliers and attendees in relationships that advance the work of the industry. Technical sessions do not take place during exhibit hours to allow ample time for expanding your knowledge with exhibitors, peers, and technical posters.

Exhibit Hall Hours

Sunday, October 7 5:00 – 7:30 p.m. Grand Opening Exhibition
Monday, October 8 11:30 a.m. – 2:00 p.m. Exhibits and Lunch
Tuesday, October 9 11:30 a.m. – 2:00 p.m. Exhibits and Lunch

2007 AACC International Exhibitors

The following is a preliminary list of exhibiting companies that had reserved space at press time. For ongoing updates, go to <http://meeting.aaccnet.org/exhibitors/CurrentExhibitors.cfm>.

21st Century Grain Processing

ADM

AIB International

AOAC International

Arla Foods Ingredients, Inc.

Balchem Encapsulates

Blue Diamond Growers

BLUE PLANET FOODS, INC.

Brabender GmbH & Co. KG

C. W. Brabender Instruments, Inc.

Brookfield Engineering

Bruker

Budenheim/Gallard-Schlesinger

Buhler Inc.

Bunge Milling

Bunge Oils

Butter Buds Food Ingredients

California Natural Products

Can-Oat Milling Inc.

Caravan Ingredients

Cargill

CE Elantech, Inc.

Cereal Ingredients, Inc.

CHOPIN Technologies

Chr Hansen

CII Laboratory Services

Covance Laboratories

CPM - Century Extrusion

CPM Wolverine Proctor

David Michael & Co.

Delavau

DIAGNOSTIX

The Dow Chemical Company

DSM Nutritional Products

Edlong Dairy Flavors

elementar Americas

EnviroLogix Inc.

Enzyme Development Corp.

Farmer Direct Foods

Fiberstar, Inc.

Firmenich Inc.

FONA International Inc.

The Food Processing Center

FOSS North America

GELITA USA Inc.

Givaudan

GNT USA, Inc.

Gold Coast Ingredients Inc.

Grain Millers, Inc.

Grain Processing Corporation

GTC Nutrition

Hardy Diagnostics

ICL Performance Products LP

Innophos, Inc.

International Fiber Corp.

J. Rettenmaier

J.R. Short Milling Co.

Kerry Inc.

Lallemand Baking Solutions

Lonza Inc.

Matsutani America, Inc.

McCormick & Co.

Medallion Labs/General Mills

Megazyme

The Mennel Milling Company

Merlin Development, Inc.

MGP Ingredients, Inc.

Mother Murphy's Laboratories

Muehlenchemie GmbH & Co. KG

National Food Laboratory, Inc.

National Mfg.

National Starch Food Innovation

Neogen Corporation

NP Analytical Laboratories

NutraCea

Nutraceuticals World

Oat Ingredients, LLC

Oregon Freeze Dry, Inc.

Oxford Instruments

PB Leiner

Perten Instruments, AB

Perten Instruments, Inc.

PGP International

Prayon Inc.

Primera Foods

Puratos Corporation

QUALISOY

Quali Tech, Inc.

R-Biopharm, Inc.

Research Products Company

RIBUS, Inc.

RITO Partnership

Riviana Foods Inc.

Robot Coupe USA

Roman Meal Milling Co.

Romer Labs, Inc.

Sensient Colors Inc.

Sensient Flavors

Sensory Effects

The Solae Company

SunOpta Grains and Food Group

SunOpta Ingredients Group

Tate & Lyle

Texture Technologies Corp

TIC Gums

Univar Food Ingredients

VICAM

VITAMINS, INC.

Watson Inc.

Wenger Manufacturing

Whatman Inc

The Wright Group

The XIM Group, LLC

Exhibit and Sponsorship Information

<http://meeting.aaccnet.org/exhibitors/default.cfm>

Or contact Debby Woodard
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