

2007–2008 AACC International Board of Directors

The following individuals generously donate their time and talents to guide AACC International through their leadership on the board. Board members play a major role in determining what programs and services AACC Intl. provides to advance the industry and you professionally. AACC Intl. is an association run by the members, for the members—an association where your voice is not only welcome, but considered vital. If you have input, please do not hesitate to contact a board or staff member.



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Bernie Bruinsma, president, is presently vice president for Innovative Cereal Systems. He has been a member of AACC Intl. for more than 30 years. Bruinsma received his B.S. in chemistry from Calvin College in Grand Rapids, MI. He later received a M.S. in agricultural biochemistry from the University of Idaho, Moscow, ID, followed by a Ph.D. in food science at Washington State University. Bruinsma has been an editor for *Cereal Chemistry* and secretary for AACC Intl. He is an active member of the AACC Intl. Pacific Northwest Section. He also is a contributor to *CEREAL FOODS WORLD* and member of the AACC Intl. Technical Committees.

Rob Hamer, chair of the board, is director of the Structure and Functionality program, TI Food and Nutrition, Wageningen, Netherlands. He is also professor,

Technology of Cereal Proteins, Wageningen University. He currently employs a multidisciplinary staff of 65 scientists working in breakthrough areas related to the structure and texture of foods and their sensory perception. Hamer has been honored for his achievements in cereal science. He received two best paper awards from the International Wheat Gluten Association in 1988 and 1991, the Harald Pertin Award in 1996, and was made an AACC Intl. Fellow in 2001. Hamer has been an AACC Intl. member since 1990. Since then, he has served on the board of directors as director, chair of the Protein Division, founder and president of the European Section, and associate editor of *Cereal Chemistry*. At present, Hamer serves as a member of the board of the Cereals and Europe Section.

Mary Ellen Camire, president-elect, is a professor in the University of Maine Department of Food Science & Human Nutrition. She earned an A.B. in biology from Harvard-Radcliffe, an M.S. from the University of Massachusetts-Amherst, and a Ph.D. in nutrition and food sciences from Texas Woman's University. Her research program has focused on sensory evaluation and healthful foods, with an emphasis on extruded foodstuffs. She has been an AACC Intl. member for 20 years and recently completed a term as director. Camire has chaired the Nutrition Division, Research Task Force, and Membership and Book Committees. She is a member of the Finance Committee. As a member of the Dietary Fiber and Starch Technical Committee, Camire has participated in several collaborative studies and been a member of the Dietary Fiber Definition

Committee. She has also been a member of the Barley Technical Committee, Publication Panel, Publications Task Force, and a *Cereal Chemistry* associate editor. Camire has been an active member of the Institute of Food Technologists (IFT). In 2006 she received the Babcock-Hart Award for her contributions to a more nutritious food supply, and in 2007 she was named an IFT Fellow.

Laura Hansen, treasurer, is a senior technology manager for General Mills Bakeries and Foodservice where she directs the work of several scientists and technicians in the areas of bakery mixes and frozen dough bagels and donuts. She joined General Mills through the acquisition of the Pillsbury Company. Prior to the industry jobs with General Mills and Pillsbury, Hansen obtained a B.S. from the University of Oregon and an M.S. and Ph.D from Kansas State in Food Science and Nutrition. She has been an active member in AACC Intl. since joining in 1984. Her activities at the international level include 2002 annual program technical chair; Nominations Committee secretary; and Rheology Division secretary, chair-elect, and chair. She has also taught sections of the short course on Rheology and Baked Product Texture. Her activities within AACC Intl. at the local level include Northwest Section newsletter coordinator; Northwest Section secretary, chair-elect, and chair; and Geddes Lectureship chair.

Margaret Bath, director, has been Kellogg Company's vice president, research, quality, and technology since June 2004. Bath joined Kellogg Company as director, global product development, in March 2000 and was promoted to vice president, snacking research and technology for the Kellogg's Snacks division in February 2002. In April 2004, she was promoted to vice president, research and technology. Prior to joining the company, Bath was employed by Frito Lay in Plano, TX. She received a bachelor's degree in food science from the University of Maryland. She is a member of the Texas A&M Food Science Advisory Board.

Jan Delcour, director, is a professor at the Katholieke Universiteit Leuven in Belgium with responsibilities in teaching and research. Upon completion of his Ph.D. program, he carried out a postdoctoral stay at Kansas State University where, under the guidance of Carl Hoseney, he was introduced to cereal science and technology. Delcour, an active AACC Intl. 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 the Program Advisory Committees and currently chairs the Publications Task Force. In addition, he is a member of the Excellence in Teaching Award and the Young Scientist Award Committees. Over the past years (2000–2005), he served *Cereal Chemistry* as associate editor and now as senior editor.

Elizabeth Knight, director, is an account executive for McCormick & Company Inc. She has also worked as a food technologist as well as in food sales. Knight joined AACC Intl. in 1989. Knight recently finished her term as treasurer of the Board, a position she held since 2001. She is also the treasurer of AACC Intl.'s Northwest Section, and she has held numerous positions in both AACC Intl. and IFT. She was awarded AACC Intl.'s prestigious Geddes Award in 2006.

Moses Okot-Kotber, director, is the director of a contract research and analytical laboratory, Analytix Laboratories, based in Manhattan, KS. He is consulting on various molecular aspects of grains, food- and feed-related areas such as enzyme application, proteins and amino acids determination and utilization, as well as analysis of bioactive compounds. Okot-Kotber was an assistant professor of grain science in the Department of Grain Science and Industry at Kansas State University from 1997 and then an associate professor in the same department until 2004, during which he taught courses on proteins in foods and enzyme application in foods. Subsequently, Okot-Kotber left the university to establish privately owned Analytix Laboratories in October of 2004. He held offices in the AACC Intl. Protein Division and has been a member of the association's Biotechnology Division.

Maureen Olewnik, director, is vice president of Audit and Technical Services at AIB International, with responsibilities in baking and cereals-related research activities as well as food labeling and food safety audit services. Olewnik completed her B.S. and M.S. degrees from Kansas State University while working under the mentoring of Carl Hoseney and Karel Kulp. She completed her Ph.D. in the department of Grain Science and Industry at Kansas State University under the direction of C. E. Walker. Olewnik has been a professional member of AACC Intl. since 1981 and has held offices in the AACC Intl. Milling & Baking Division and at the local section level. She has also served as Check Sample Committee chair and as an associate editor for *Cereal Chemistry*. In addition, Olewnik has also been a founding board member of the Foundation for the Advancement of Grain Based Foods; serves on the board of the World Food Logistics Organization; is a board member of the Flour Fortification Initiative; and is a member of the American Society of Bakers and the American Bakers Association Food Technical Regulatory Affairs (FTRAC) Committee.

Sergio O. Serna-Saldivar, director, is professor and former head of the Biotechnology and Food Engineering Department, ITESM. Before, he was a research scientist at the Soil & Crop Science Department at Texas A&M, consultant for EMBRAPA at Rio de Janeiro, Brazil, and associate professor for the University of Sonora. He received his B.S. in animal science and agricultural engineering from ITESM and his M.Sc. and Ph.D. degrees in scientific nutrition and food science and technology from Texas A&M. He has been an AACC Intl. member for 25 years. He is acting as associate editor for *Cereal Chemistry* and the *Journal of Cereal Science*. He has directed 32 M.Sc. and 2 Ph.D. students. His research interests focus on chemistry, nutraceutical and nutritional properties, and biotechnology of maize, sorghum, and other grains. He was awarded the "Luis Elizondo" award in Agricultural and Food Industries and the 2004 AACC Intl. Excellence in Teaching Award.

David Hahn Receives 2007 Geddes Award



AACC International awarded David Hahn, director of research and development at New World Pasta Company, with the William F. Geddes Memorial Award, one of the association's highest honors. The award was presented on Monday, October 8, 2007, during the association's annual meeting in San Antonio, TX. The name of the recipient is kept secret until the moment of the presentation at the annual meeting.

The Geddes award is given in recognition of the leadership and dedication of the late William F. Geddes, who served AACC Intl. long and unselfishly as president, vice-president, and *Cereal Chemistry* editor-in-chief. His service also extended beyond these roles and over the years Geddes influenced AACC Intl. in long-lasting ways. In 1961, the Geddes award was created to honor the zeal and unselfish industry of an individual member and to emphasize the importance of his or her contributions to the work of the association.

Hahn has served AACC Intl. in numerous capacities. He currently is chair of the Corporate Development Committee and serves on the Alsberg-French-Schoch Award Committee.

"It was a big surprise and a great honor," Hahn said of receiving this award. "I am humbled to be placed in the peer group of past winners of the Geddes award. The Geddes award is the award you dream about receiving but never expect to be the winner. I feel fortunate to have been able to serve AACC International as a volunteer. The experience and learning I have received from volunteering has truly been worth more than the time spent," he said.

"David exemplifies what it means to be a volunteer," said AACC Intl. Executive Director Steve Nelson. "The association has strongly benefited from his involvement and dedication," Nelson said.

Protein Division Creates New Fund



The AACC International Protein Division is pleased to announce the creation of a new fund, the Walter Bushuk Research in Cereal Protein Chemistry Award Fund. Income generated from this fund will provide money for the newly established Walter Bushuk Research in Cereal Protein Chemistry Award.

Instituted by the friends of Walter Bushuk and administered by the AACC Intl. Protein Division, the Walter Bushuk Research in Cereal Protein Chemistry Award is designed to recognize students for their excellence in protein research. The award will be given annually if the committee finds a deserving AACC Intl. student member who is pursuing a Ph.D. in an area of research utilizing cereal proteins.

To donate to the Walter Bushuk fund or for more information, please contact George Lookhart (gwheat@ksu.edu), Perry Ng (ngp@msu.edu), or the Protein Division chair. The current Protein Division chair is Scott Bean, who can be reached at scott.bean@ars.usda.gov.

Bruce Wasserman Young Investigator Award

Call for Nominations



Bruce Wasserman

The Bruce Wasserman Young Investigator Award is given by the AACC International Biotechnology Division. The aim is to recognize outstanding research, which may be basic or applied. The work should be broadly relevant to cereal production and utilization, but may include genetic, molecular, or biochemical studies of plants, microbes, genes, or other biomolecules. Nominees must be no older than 40 years of age by the nomination date (July 1, 2008). Achievements will be considered in relation to the age and experience of the nominee. AACC Intl. membership is not required.

Nominations of younger scientists are particularly welcome. The awardee will receive an honorarium of \$1,000 and will present an award lecture during the 2008 AACC Intl. Annual Meeting. An original and five copies of the nomination packet should be submitted by January 15, 2008, to Mike Giroux, the 2008 Biotechnology Division Awards Committee chair. For further details, contact Mike by e-mail at mgiroux@montana.edu or phone at +1.406.994.7877 or visit www.aaccnet.org/divisions/pdfs/2008WassermanAward.pdf.

The Pacific Northwest Section Announces Student Travel Grant Winner

The Pacific Northwest (PNW) Section of AACC International is pleased to announce that Jackie B. Campbell has been awarded a \$200 student travel grant. Jackie, a native of Colorado, received her M.S. in plant sciences from Montana State University (MSU) in Bozeman, where she worked with end product quality improvement of spring wheat. She is pursuing a Ph.D. through the Molecular Biosciences Program at MSU with AACC Intl. member Mike Giroux. Jackie presented her research, "End product quality effects of novel *Ha* loci from *Triticum tauschii* L. on soft wheat (*Triticum aestivum* L.)" at the recent annual meeting in San Antonio.



Jackie Campbell

The PNW Section will hold its annual business meeting and will sponsor a half-day technical program January 30, 2008, in conjunction with the Pacific Northwest Wheat Quality Council. For further details contact Craig F. Morris at morrisc@wsu.edu.

Manhattan Section Meeting



Toby Moore receives a plaque of thanks from Richard Chen.

At the August 29 Manhattan Section meeting, Richard Chen (USDA-ARS, NPA, GMPRC, Hard Winter Wheat Quality Laboratory), the Manhattan Section chair for 2007–2008, presented an appreciation plaque to Toby Moore (AIB International) for his service as a Manhattan Section officer from 2004 to 2007 and as the section chair from 2006 to 2007. Sajid Alavi, assistant professor in the Department of Grain Science and Industry at Kansas State University, gave the group a presentation titled “Extrusion Processing of Grain-Based Materials: Current Trends in Research and Industry.”

Obituaries

AACC International member **Hiroshi Matsumoto**, 86, passed away July 13, 2007.

Matsumoto received his B.S. in fermentation engineering from Osaka University in 1944. After graduating, he worked as a research assistant in Kyoto University. In 1950 he began work at Osaka Women's University as an associate professor. From 1957 to 1958 he worked in the Grain Research Laboratory in Canada, and in 1959 he received a Ph.D from Osaka University. In 1974, he became a professor at Kobe Women's University.

He joined AACC Intl. in 1959 and was named a Fellow in 1988. He was awarded the Order of the Rising Sun, Gold Rays with Neck Ribbon, from the Japanese government.

Frederick D. Vidal, of Englewood Cliffs, NJ, and Catalonia, Spain, died on July 9, 2007.

Vidal received a Ph.D. from the University of Stuttgart and was fluent in many

languages including Catalan, German, French, and Spanish. Vidal immigrated to the United States in 1953 and had resided in Englewood Cliffs, NJ, since 1963.

He worked at Rockefeller University for several years in the Physiology Department and then joined Wallace & Tiernan, Inc., a division of Pennwalt Corporation. While at Wallace & Tiernan, he and fellow scientists produced several significant patents, including one for the development and introduction of azodicarbonamide as a flour maturing agent.

He joined AACC International in 1961 and attended the annual meetings where most of his research papers were presented. Vidal retired from Pennwalt Corporation as director of chemistry in 1983 and remained a lifetime member of AACC Intl. After his retirement, Vidal worked part-time for Equichem International, Inc., traveling internationally as a technical advisor. He also managed his real estate properties.

He is survived by his wife, Altagracia Haydee Polanco-Vidal, his son and daughter-in-law, Carlos Manuel and Sarah Perham, his sister, Frances of Gerona, Spain, and his nieces, Nury Olive de Marco and Isabel Olive de Gil.

WELCOME CORPORATE MEMBERS

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Charm Sciences, Inc. is a science-based company dedicated to improving food safety. Charm's Rapid One Step Assay (ROSA) test strips are the leading rapid diagnostic tests employed by the food and grain industry. Ranging from aflatoxin to zearalenone, ROSA mycotoxin tests are the only quantitative test strips to gain regulatory acceptance.

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NEW MEMBERS

Aggrawal, Arun K., Vimal Organics Limited, Ghaziabad, AC, India

Ahn, Jhii Weon, Dankook University, Chonan, Korea

Ashie, Isaac, scientist, Novozymes, Franklinton, NC

Bassinello, Priscila Z., Embrapa Rice and Beans, Santo Antonio de Goias, GO, Brazil

Beck, Eleanor J., dietitian and Ph.D. candidate, University of Wollongong, Mangerton, NSW, Australia

Bergquist, Rachel, product development manager, Hubbard Foods Ltd., Auckland, New Zealand

Bernet, Steve, COAVEL, Guelph, ON, Canada

Bianchini, Andreia, Ph.D. student, University of Nebraska, Lincoln, NE

Bouley, Christine, Danone Research, Palaiseau, France

Brooks, Dave, Southwest account manager, Caravan Ingredients, Lenexa, KS

Cai, Liming, Kansas State University, Manhattan, KS

Charles, Hayes E., Kansas State University, Manhattan, KS

Chawan, Ajay, president, Saatwic Foods, Brentwood, TN

Chiguer, Ruben H., CEO, RMP, Houston, TX

Cho, Yongsik, researcher, Rural Resources Development Institute, Suwon, Korea

Chun, Areum, researcher, National Institute of Crop Science, Suwon, South Korea

- Coffey, Don**, vice president of innovation, MGP Ingredients Inc., Atchison, KS
- Cohen, Gerald**, research principal, Kraft Foods, Tarrytown, NY
- Cooper, Laura**, assistant vice president applications, SunOpta Ingredients Group, Bedford, MA
- Couaillier, Julien**, Passion Cereales, Paris, France
- Crandell, Michelle L.**, senior research associate, Martek Biosciences, Boulder, CO
- Crull, Deborah B.**, Wenda America Inc., Wildwood, MO
- De Bruyn, Derek P.**, quality control manager, Florida Crystals Food, South Bay, FL
- DeGross, James T.**, managing partner, FORMULATOR Software LLC, Clinton, NJ
- Dewettinck, Koen**, professor, Ghent University, Ghent, Belgium
- DiVitto, Raffaele G.**, consultant, Cereal Development Solutions, Battle Creek, MI
- Dodson, Chris**, baked goods specialist, OmegaPure, Houston, TX
- Dunn, Michael L.**, associate professor, Brigham Young University, Provo, UT
- Eaton, Sabrina**, scientist, Pizza Hut, Dallas, TX
- Fathollahi, Bahram**, associate director, Caliper Life Sciences, Mountain View, CA
- Fuentes, Maryvonne**, Tate & Lyle, Decatur, IL
- Fujii, Kazutoshi**, Ezaki Glico Co. Ltd., Osaka, Japan
- Gallagher, Eimear B.**, senior research officer, Teagasc, Dublin, Ireland
- Germaine, Kirsty A.**, BRI Research Pty. Ltd., North Ryde, NSW, Australia
- Goins, David G.**, president, Q Laboratories, Cincinnati, OH
- Griggs, David L.**, development director, BRI, Redhill, Surrey, United Kingdom
- Grimm, Casey C.**, research chemist, USDA ARS SRRC, New Orleans, LA
- Gutierrez Arias, Edmundo**, Food Science & Technology, Cinvestav-Querétaro, Querétaro, Mexico
- Gutierrez Del Alamo, Angela**, researcher, Nutreco Servicios S.A., Toledo, Spain
- Hahn, Jeff**, HS Human Energy, Overland Park, KS
- Hau Fung Cheung, Rodney**, RMIT University, Melbourne, VIC, Australia
- Henninger, Sam**, senior manager, Pepsico, Chicago, IL
- Hickman, Brian**, graduate student, Purdue University, West Lafayette, IN
- Hildebrandt, Kim**, regional sales manager, PB Leiner USA, New Hope, PA
- Hooda, Seema**, graduate student, University of Alberta, Edmonton, AB, Canada
- Ide, Hiroyuki**, Ajinomoto Co. Inc., Kawasaki-Shi, Japan
- Januta, Stan**, ADM Milling Co., Plainview, TX
- Jensen, Scott**, Horizon Milling, Minnetonka, MN
- Kaga, Chifumi**, Ajinomoto Bakery Co. Ltd., Shimada, Shizuoka, Japan
- Keller, Julia A.**, laboratory supervisor, SEMO Milling, Scott City, MO
- Kennedy, Angela M.**, business director, Megazyme International Ireland Ltd., County Wicklow, Ireland
- Kerstens, Sven**, product and process development specialist, Inbev, Leuven, Belgium
- Klataske, Rachel E.**, associate scientist, Kraft Foods, Battle Creek, MI
- Lathrop, Lynda**, senior chemist, Griffith Laboratories, Alsip, IL
- Lee, Lana M.**, R&D manager, Newly Weds Foods, Watertown, MA
- Li, Laura**, program leader, Kraft Foods, Glenview, IL
- Li, Yin**, North Dakota University, Fargo, ND
- Liu, Tristan**, food scientist, Wei-Chuan U.S.A. Inc., Bell Gardens, CA
- Liu, Yanjun**, graduate student, Iowa State University, Ames, IA
- Mak, Sze Pui Cheryl**, University of Nottingham, Leicestershire, United Kingdom
- Martinez Jr., Fernando**, associate food scientist, Corn Products International, Bedford Park, IL
- Matheu, Pablo R.**, general manager, Molino Venecia SA, Guatemala
- Merlin, Chloe**, Kansas State University, Manhattan, KS
- Mingus, David**, senior scientist, General Mills, Minneapolis, MN
- Moffat-Lynch, Katherine**, R&D technologist baked confectionery, Nealanders Int. Inc., Mississauga, ON, Canada
- Moreau, Lydie M.**, Ph.D. student, University of Nottingham, Loughborough, Leicestershire, United Kingdom
- Moriartey, Stephanie**, Ph.D. researcher, University of Alberta, Gwynne, AB, Canada
- Morin, Daniel**, innovation manager, pantry, Mapleleaf Canada Bread Ltd., Brampton, ON, Canada
- Moses, Moses**, Kansas State University, Manhattan, KS
- Oh, Hyunah Eustina**, Ph.D. student, Massey University, Palmerston North, New Zealand
- Panza, Pablo**, engineer in agronomy, Syngenta Argentina, Mar Del Plata, Argentina
- Park, Hae Youn**, Dankook University, Seoul, Korea
- Patel, Rani**, CSO, NutraCea, Phoenix, AZ
- Puzenat, Pierre**, scientific documentalist, Vilmorin & Cie, Chappes, France
- Rhazi, Larbi**, research engineer, Beauvais, France
- Roemer, Earl, D.**, CEO, Nu Life Market, Healy, KS
- Ruth, Gerard**, mycotoxin research director, Charm Sciences Inc., Lawrence, MA
- Salazar, Eduardo J.**, vice president, Natural Foods Division, Florida Crystals Food Corp., West Palm Beach, FL
- Sandhu, Gurleen**, graduate research assistant, North Dakota State University, Fargo, ND
- Schaefer, Martin**, senior food scientist, Buhler Ltd., Uzwil, Switzerland
- Schoenfuss, Tonya**, General Mills, Minneapolis, MN
- Setliff, Jerry**, owner, Setliff Companies, Corpus Christi, TX
- Shah, Ketan H.**, director of sales, Gujarat, India
- Shetty, Jay K.**, vice president, Genencor Danisco, Palo Alto, CA
- Singsank, David**, vice president business development, American Health & Nutrition Inc., Ann Arbor, MI
- Skoglund, Maria Helena**, Swedish University of Agricultural Sciences, Uppsala, Sweden
- Stolz, Peter**, BOECKER, Minden, Germany
- Taleon Alban, Victor M.**, Texas A&M University, College Station, TX
- Tanaka, Hiroyuki**, assistant professor, Tottori University, Tottori, Japan
- Tang, Ana**, Kellogg Mexico, Querétaro, Qro., Mexico
- Taylor, Helen R.**, cereal chemist, NSW Dept. of Primary Industries, Wagga Wagga, Australia
- Toivo, Jari**, Embassy of Finland/Tekes, Washington, DC
- Tuerk, Karin**, DSM Food Specialties BV, Delft, Netherlands
- Uy, Sandra**, vice president manufacturing, Liberty Flour Mills Inc., Mandaluyong City, Philippines
- Vanlierde, Frank**, Cargill Europe BVBA, Mechelen, Belgium
- Weilert, Jesse J.**, R&D and technical service, Caravan Ingredients, Lenexa, KS
- Whitney, Kristin**, North Dakota State University, Fargo, ND
- Williams Mena, Pablo**, scientist, General Mills Inc., Minneapolis, MN
- Wise, Scott W.**, product development specialist, Fleischmann's Yeast, Chesterfield, MO