

## AACC INTERNATIONAL 2009 BOARD ELECTION

Soon, voting members will have the opportunity to cast their ballots for who they think will best lead our association. Board members play a major role in determining what programs and services AACC International provides to advance not only the industry but you as a member. The Nominating Committee has put forth the following list of members for the 2009 election. Running for president-elect are David Hahn and Barry McCleary. The member elected to this position will also serve as president, followed by a year as chair of the board. Running for director are Lydia Tooker Midness and Peter Weegels. This member will serve a three-year term as director, starting immediately following the conclusion of the 2009 annual meeting in Baltimore, MD. Your involvement in the process is essential. Your vote is critical and can decide an election!

### Candidates for President-Elect



David Hahn

**David Hahn** is vice president of R&D product innovation for Flowers Foods, Thomasville, GA. He earned his M.S. and Ph.D. degrees in food science from Texas A&M University in 1982 and 1984, respectively, joining Hershey Foods Corporation, Hershey, PA, in 1984. At Hershey Foods he worked in product development and research. Hahn was named director of research and technical service for New World Pasta Company, Harrisburg, PA, in 1999.

In that capacity he was responsible for the development of a research program to support new products, and process and product improvement.

Hahn has been an active member of AACC International since 1980. He has served as chair of the Carbohydrate Division, the Membership Committee, the Education Committee, the Professional Development Panel, and the Corporate Development Panel. In 2007, he was honored with the William F. Geddes Memorial Award. Hahn has been a member of the Institute of Food Technologists (IFT) since 1980, served as chair of the Keystone Section, and was a member of the IFT Council.

**Hahn's views:** I am honored to be nominated for the office of president-elect of AACC International. The board and past presidents have done an exceptional job over the years and the organization is in good shape. There is increasing competition from other scientific societies and for profit organizations to provide research and industry information, making this a challenging time for AACC International. We will have to continue to work hard to ensure that we remain relevant to all our members regardless of their age or where they live. The combination of high raw-material costs and a slowing economy makes our expertise more valuable than ever. We must ensure that our publications, short courses, and meetings provide value to members, academia, and the food industry.

The way we access information continues to change. This is especially true for young professionals where electronic and online sources are their primary, if not their only source of information. AACC International has done a good job of providing electronic access to its content. We will need to continue to step up this effort. The annual meeting will need to continue to evolve to ensure that all our members see value in attending the meeting. We must control costs, ensure relevant high-quality science, vendor interaction, and opportunities for networking. Students and young professionals are the future of the association and we need to be sure we continue to concentrate on programs and products

that they value. We also need to be sure that scientists who work with cereals but who are not traditional cereal chemists know what AACC International has to offer and look for new ways to attract them to participate in AACC International. I believe there are many opportunities for AACC International and I hope I can count on your support.



Barry McCleary

**Barry McCleary** is founder, CEO, and owner of Megazyme International, Ireland Limited. He earned his B.S. and Ph.D. degrees from the University of Sydney in 1972 and 1975, respectively. He was awarded the degree of Doctor of Science in Agriculture by the same University in 1989. McCleary started his career as a scientific officer in the New South Wales Department of Agriculture (Australia) in 1976, and progressed to principle research scientist in 1987. During this period he re-

searched at Howard Hughes Medical Foundation, Miami; the ETH Zurich; Unilever Research, U.K.; and Biocon Biochemicals, Cork, Ireland. In 1988, he founded Megazyme, with the specific aim of developing improved methodology and reagents for the measurement of carbohydrates and enzymes of interest in defining the quality and processing requirements of cereal grains, legume seeds, and other plant products. Seven of the methods developed are now recommended procedures of AACC International. For his analytical contributions, McCleary and Megazyme have received various awards.

Throughout his professional career, McCleary's research has ranged from the enzymic modification of plant polysaccharides, to the development of specific and reliable methods for measurement of enzymes that dictate cereal grain quality, such as  $\alpha$ -amylase,  $\beta$ -amylase, limit-dextrinase, and  $\beta$ -xylanase. More recent work has focused on improved analytical methodology for the food, wine, and dairy industries, utilizing enzymes produced in-house via molecular biology techniques. McCleary firmly believes that science and technology progress hand-in-hand.

McCleary has been a member of AACC International for 18 years. He served on the board as international director from 2000-2002 and has been chair of the Dietary Fiber Technical Committee for the past 8 years. He has had active involvement in many of the technical committees and workshops and has coordinated numerous interlaboratory evaluations of methods. He has served in many other capacities within the association, and co-organized the AACC International-sponsored conference, Dietary Fiber 2000, in Dublin.

**McCleary's Views:** I am absolutely delighted and honored to have been nominated as a candidate for president-elect of AACC International. We belong to a great association, and it is up to us to spread the word and create the demand for extended membership. I joined AACC International when I first started Megazyme. I realized that if any method that I developed were to be widely adopted, it would need to be validated through the premier association in the cereals field. In those days, little did I think that I would be bestowed the great honor of being nominated for this current position.

What can I do for AACC International? In reality, the best I can do is an extension of what I do from day to day. People have joined AACC International over the years because of the great science (pure and applied) at the meetings and in our journal; but also, and just as importantly, because the association provides for its members scientifically validated and proven methodology to help them in their daily jobs of ensuring the good, consistent quality of the products they supply. If elected to this position, I will reinforce the current renewal of interest in science and methodology within the association. I will continue to push for the production and availability of improved methodology aids such as videos and calculators for the broad range of the methods we provide. This will greatly assist new entrants to our field, but also their supervisors. These improvements will also serve as the source of a new revenue stream for the association. I will also actively encourage and support hands-on workshops demonstrating methodology and discussing relevant scientific issues. Of course, on top of this I will support and champion all things that make AACC International the association of choice, internationally, for those in the cereals and related industries.

## Candidates for Director



Lydia Tooker  
Midness

**Lydia Tooker Midness** is vice president for Cereal Partners Worldwide (CPW), a joint venture between Nestlé and General Mills, headquartered in Lausanne, Switzerland. Since 2003 she has managed the research and development, and the nutrition and regulatory affairs organizations for CPW. Prior to assuming her current position, she held various positions of increasing responsibility in product development, quality and regulatory management, and marketing at General Mills. Midness is also a registered dietitian, and previously held

positions in nutritional patient care and food service at the University of Iowa Hospitals and Clinics, Iowa City, IA, and the St. Paul Ramsey Medical Center in St. Paul, MN. Midness received her M.S. degree in food science from the University of Minnesota. She earned her B.S. degree in nutrition and chemistry from the University of Wisconsin-Stout. She completed a dietetic internship in the College of Medicine at the University of Iowa Hospitals and Clinics. She also holds two United States of America Food Design Patents for cereal extrusion technology.

She has been active in AACC International since joining the organization in 1981. Some of those activities include previously serving as chair of the Corporate Development Committee and as editor of the Northwest Section Newsletter and the Nutrition Division Newsletter. She directed an Allergens Short Course, and chaired the Food Irradiation and Food Safety, and the Crisis Management Symposiums at the 1999 annual meeting. She served as a member on an Advisory Committee to the Board on the AACC International name change, has chaired various annual meeting

technical sessions, and strongly supports the Student Product Development Competition and silent auction events. Midness has also been active in a number of professional and community-based organizations including the European Cereal Breakfast Association (CEEREAL); Associacao Portuguesa de Produtores de Flocos de Cereais; Espérance Sportive Pully Basketball Association, Switzerland; the American Swedish Institute; and the Svenska Skolan Advisory Committee.

**Midness's Views:** It is both an honor and a privilege to be nominated as a candidate for the board of directors of AACC International. From my first annual meeting as a graduate student in the early 1980s, I have held a strong bond to the organization and have continued to be impressed with the vision, technical base, and broad influence of the entire organization.

One of AACC International's many strengths is that it has remained current with emerging issues and needs of the membership. As a board member I would enthusiastically ensure that we continue to build on that very solid foundation and continue to help shape the future organization as it becomes more global so that it remains vibrant and strong both technically as well as fiscally.

We can still learn so much from each other. Being currently responsible for a global technical organization based in Europe, I would strongly support and encourage the building of broader global alliances within our sector and support broad interaction of academic, government, and industry networks in the area of cereal science. Grain and grain-based products are foundations of nutrition and health. We can increase that knowledge by encouraging and facilitating more knowledge sharing, workshops, symposiums, and technical sessions around the world.

Finally, with your support, I would be very pleased to be able to give back to AACC International, a premier organization that has supported and helped me professionally since I was a student.



Peter Weegels

**Peter Weegels** is the director of innovation and development of the bread improver company Sonneveld Group BV, in the Netherlands. Additionally, Weegels serves as director of the European Bakery Innovation Centre, which is an open innovation initiative of the Sonneveld Group BV. He obtained his M.S. degree in human nutrition next to food science at the Wageningen University in 1986. While working at TNO Nutrition, Institute of Cereals, Flour and Bread, Wageningen, he obtained his Ph.D.

degree in food science at King's College, University of London, in 1994. For his work he obtained the International Wheat Gluten Association Best Paper Award twice, in 1988 and in 1991. After a position as market and product developer for gluten derivatives at the Latenstein Starch Company, he joined Unilever where he held several positions in bakery science and technology and had the responsibility for technical aspects of flour procurement in Europe.

He is a member of the technical committee of the FEDIMA, the European Association of Bread Improver Companies, and vice-chairman of the board of the HD-Belitz Cereal Research Institute at the University of Munich.

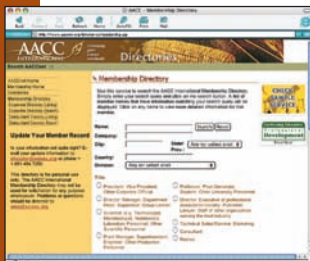
As a 15-year member of AACC International he has served on several committees, including: the International Executive Council, the Publications Panel, the Publications Task Force, the Journals Committee, the Osborne Medal Award Committee, and the Corporate Membership Committee. He also served as associate editor of *Cereal Chemistry* for two terms. He is a member of the

Protein Division and the Biotechnology Division. Since 1998 he has served as a board member and from 2002 onward has been chair of Cereals and Europe (C&E), the largest section of AACC International. He initiated and organized the highly-successful European Young Cereal Scientists and Technologists Workshops, which has their eighth meeting planned in 2009, funneling European students and the newest science into AACC International. In the meantime, he organized and co-organized many workshops, symposia, and courses, including the bi-annual C&E Spring Meeting. These activities have resulted in substantial revenues to AACC International.

**Weegels's Views:** My personal mission is to make cereal science work. I am honored to be given the opportunity to offer my services to the largest organization advancing cereal science in the world: AACC International. As a global organization, it is vitally important to facilitate networking and collaboration between the cereal scientists and technologists, since the R&D efforts and finances in the cereals R&D arena have been decreasing over the past decades in institutes and academia, as well as in industry where consolidations are ongoing. This means that I would like to help AACC International step up its activities and its revenues to have a sustainable and sound future, with a special focus on its future members: students. I would like to offer them the same "warm nest" which I experienced myself and which was a basis for many scientific and, importantly, social contacts. This makes serving the largest, member-based, cereal science and technology organization very relevant and fun!

Moreover, I would like to focus on establishing flourishing sections in various continents to strengthen the international dimension of AACC International and on networking and collaboration outside the organization with local cereal organizations and with ICC.

### Find Colleagues Near and Far



As a member benefit, AACC International makes it easy for you to find colleagues by using the searchable, online membership directory. From a simple name search to more complex searches using title,

location, or organization type, the online directory will help you connect with members in your own city or around the globe.

#### Looking for a specific product or service?

You also have the option of searching for AACC International Corporate Members by clicking on the Corporate Directory link.

#### Make sure your colleagues can find you!

If your contact information has changed, please send updates to Denise Kessler at [dkessler@scisoc.org](mailto:dkessler@scisoc.org) or +1.651.454.7250.

Visit the membership directory today at: [www.aaccnet.org/directories/membership.asp](http://www.aaccnet.org/directories/membership.asp)

## Keep the Competitive Edge



*"A short amount of time will impact a life long career."*

Attend AACC International Short Courses



### Food Extrusion

February 4–6, 2009  
Mahwah, New Jersey

### Breakfast Cereals

March 9–11, 2009  
Peterborough, England

### Batters & Breadings

March 16–17, 2009  
Tampa, Florida

### Chemical Leavening

March 18–20, 2009  
Tampa, Florida



Advancing grain science worldwide