

AACC International Annual Meeting: New Initiatives for 2009 and Beyond

The 2008 AACC International Annual Meeting drew a diverse and internationally recognized crowd, with attendees, speakers, poster presenters, and exhibitors from more than 250 organizations and 80 universities present in Honolulu. As the association continues to grow internationally, it is important that science and learning continue to be at the forefront and that the meeting offers a clear and focused venue for the dissemination of our research and innovations in industry.

For this reason, AACC International's new meeting program is based on seven scientific initiatives that we believe will be the critical areas of research and development in the grain-based sciences. These seven scientific initiatives will guide the association's activities at the 2009 Annual Meeting in Baltimore, as well as at future annual meetings and other programs throughout the association.

Preliminary session titles for the 2009 Annual Meeting include:

- Advances in Delivery of Food Nutrients—Tailoring Process Operations for Health and Wellness
- Biofuel from Maize: Current Economics and Future Sustainability
- Cereal Grain Components: Analysis and Bioavailability
- Characterizing the Size and Molecular Weight Distributions of Starch
- Chemistry and Structure of Non-Wheat Proteins
- HEALTHGRAIN Project Symposium
- Opportunities to Enhance Cereal Products: Pulse Components as Nutritional and Functional Ingredients
- Replacing Gluten Functionality
- The Effects of Dietary Fiber from Cereals on Gut Health
- The Role of Grain-Based Foods in the Prevention of Childhood Obesity
- Tools to Evaluate Health Benefits of Cereals
- What Scientific Evidence Is Needed to Substantiate Health Effects of Dietary Fiber from Cereals?

The program will continue to develop as abstracts are submitted and reviewed, so this is just the beginning. The 2009 AACC International Annual Meeting Program Planning Team has put together a program that will make it easy to optimize your meeting schedule and attend the sessions that are the most relevant to your everyday work.

The 2009 AACC International Annual Meeting Program Planning Team

2009 Program Team Chair—Jodi A. Engleson, *Cargill, Inc.*

2009 Program Team Vice-Chair—Christophe Courtin, *Katholieke Universiteit Leuven*

2009 Scientific Initiative Track Chairs and Vice-Chairs

Biotechnology and Sustainability
Chair: Ann E. Blechl, *USDA ARS WRRC*
Vice-Chair: Peter Shewry, *Rothamsted Research*

Cereal and Polymer Chemistry
Chair: Mirko Bunzel, *University of Minnesota*
Vice-Chair: Peter Koehler, *Hans-Dieter-Belitz-Institute*

Engineering and Processing
Chair: Sajid Alavi, *Kansas State University*
Vice-Chair: Vijay Singh, *University of Illinois at Urbana-Champaign*

Food Safety and Regulatory
Chair: Jack C. Cappozzo, *National Center for Food Safety & Technology*
Vice-Chair: Lauren Jackson, *FDA*

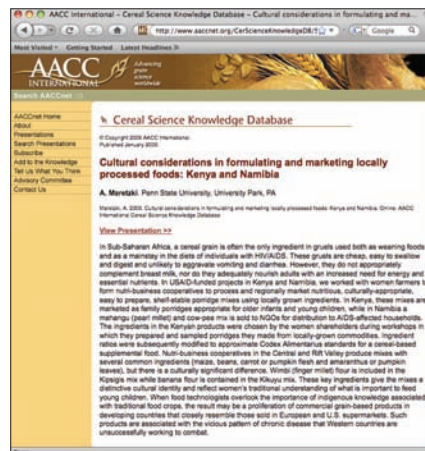
Health and Nutrition
Chair: Jan Devries, *CSM University*
Vice-Chair: Bruce Hamaker, *Purdue University*

Ingredients and Cost of Goods Sold
Chair: D'Anne M. Hayman, *Kellogg Co.*
Vice-Chair: Greet Vandeputte, *Nestle PTC Orbe*

Quality and Analytical Methods
Chair: Nancy Ames, *Agriculture & Agri-Food Canada*

To learn more about the scientific initiatives and the preliminary scientific program at the 2009 Annual Meeting visit <http://meeting.aaccnet.org>.

AACC International Launches Latest Member Resource



In January, AACC International launched the Cereal Science Knowledge Database, an online technical resource for members. The new Cereal Science Knowledge Database is composed of a library of netcasts—multimedia scientific presentations that include audio, video, and informational slides from experts on a broad range of topics. These netcasts will offer members the opportunity to connect with leading research and hot topics, along with the chance to review refresher information on core issues.

The Cereal Science Knowledge Database allows members to quickly access key information from their desks, without the expense and time required to travel to courses. Symposia and posters from annual meetings, in addition to presentations from a variety of other meetings during the year, will be available. The broad range of netcasts is designed to appeal to scientists in any stage of their career.

An Advisory Committee has been formed to ensure that the quality and direction of the Cereal Science Knowledge Database is at the highest standard. All presentations will be reviewed by experts in the field, headed by Editor-in-Chief Mary Ellen Camire, University of Maine. Other members of the committee include Health and Nutrition Editor Mark Haub, Kansas State University; Food Safety and Regulatory Editor Ken Lee, Ohio State University; Biotechnology and Sustainability Editor Michael Giroux, Montana State University; Cereal and Polymer Chemistry Editor Joan King, Louisiana State University; Quality and Analytical Methods Editor Jean-Francois Meullenet, University of Arkansas; Ingredients and

Cost of Goods Sold Editor Frank Rittig, Novozymes Switzerland AG; and Engineering and Processing Editor Ron Madl, Kansas State University.

"The Cereal Science Knowledge Database is an exciting tool that allows members anywhere in the world the opportunity to view and hear presentations from leading scientists. The mix of overview and original research presentations simply cannot be found elsewhere," explains Camire.

The database will be updated every month with new presentations, with the content being driven by the needs and interests of the membership of AACC International. Suggestions for topics can be directed to Tressa Patrias at tpatrias@scisoc.org.

The Cereal Science Knowledge Database is available only to members of AACC International, and is currently being offered at a special introductory offer of \$49 for a one-year subscription. More information, sample presentations, and information on how to subscribe can be found online at www.aaccnet.org/CerScienceKnowledgeDB.

Students—Show Off Your Product Development Skills!



All student members of AACC International are invited to participate in the 2009 Student Division Product Development Competition by creating a new product containing at least one major cereal ingredient. Sign up by May 1, 2009, to take part and submit your product report by June 1. The top five teams will be chosen by July 10 to participate in the poster, oral, and product sampling sessions at the annual meeting in September.

Teams will be awarded cash prizes of \$2,550 for first place, \$1,700 for second place, and \$850 for third place. Travel grants will also be awarded to all teams competing at the meeting.

For a complete copy of competition rules and criteria, contact Product Development Chair Cynthia Machado at cmachado@purdue.edu. Information is also available on the Student Division website.

Pioneer Section 2008 Trophy and Certificate Winners

Rich Kendrick, with Cereal Food Processors Inc., Wichita, KS, U.S.A., and chair of the AACC International Pioneer Section, recently announced the winners of their 2008 check sample results.



"STAR" Award

Nuri Kelekci

Moisture Analysis

First place—Roger Felber
Second place—Ray White Jr.
Third place—Kevin Klobberdanz

Ash Analysis

First place—Jeanne Jacobson
Second place—Ray White Jr.
Third place—Debbie Reinig

Kjeldhal Protein Analysis

First place—Roger Felber
Second place—Ron Main
Third place—Bob Selders

CNA Proteins

First place—Jill Bryanehr
Second place—Nancy Henson
Third place—Debbie Reinig

NIR Protein Analysis

First place—Tony Elwess
Second place—Jon Dietz
Third place—Brenda Schwartz

Falling Number Analysis

First place—Jill Bryanehr
Second place—Brenda Schwartz
Third place—Carmen Poland

Eighth European Young Cereal Scientists and Technologists Workshop



On August 3–5, 2009, Cereals&Europe (C&E) will, in cooperation with the University of Tuscia, Viterbo, Italy, and with the support of several companies, organize its traditional three-day workshop for Ph.D. students and young professionals working in the field of cereal science and technology. The aim of the workshop is to especially attract (young) people new to the field of cereal science and to cover a broad range of cereal-related topics, including breeding, biotechnology, ingredients functionality, processing, nutrition, and much more.

This low-cost workshop also intends to facilitate the dissemination of and to stimulate the discussion about state-of-the-art topics in the field. It is also specifically designed to initiate networking in this group of people who will be the future of the cereal community.

Participants are invited to actively participate by sending abstracts of their presentation before June 1. (Preferably, oral presentations will be prepared in PowerPoint, 10 min for a presentation about a project that has just started, 5 min for a poster presentation, and 20 min for all other presentations.)

The program will depend on the papers submitted. The themes that evolve from the submissions will be introduced by senior cereal scientists. Submission instructions and an abstract template will be available soon on www.cerealsandeuropa.net.

The registration fee and accommodation costs will be kept to an extreme minimum, with ca €250 for the registration, including lunches, a social dinner, and three nights of accommodation in a single- or double-person room! Special conditions may apply—please inquire.

Travel information, registration forms, and other relevant information will be provided on www.cerealsandeuropa.net. Please forward this message to whoever might be interested. If you have any questions, please e-mail C&E at info@cerealsandeuropa.net. See you in Viterbo!

Organizing Committee

Domenico Lafiandra, *University of Tuscia, Viterbo*
Stefania Masci, *University of Tuscia, Viterbo*
Peter Weegels, *Sonneveld, C&E chair*
Andreas Redl, *Syral, C&E board member*

NEW MEMBERS

- Ai, Yongfeng**, research assistant, Iowa State University, Ames, IA, U.S.A.
- Bechtold, Roy**, senior bakery engineer, General Mills, Minneapolis, MN, U.S.A.
- Bridges, Steven J.**, Siliker, Homewood, IL, U.S.A.
- Caffe, Melanie**, South Dakota State University, Brookings, SD, U.S.A.
- Darly, Julie**, Brookings, SD, U.S.A.
- Fischer, Dan J., Sr.**, bakery product engineer, General Mills, Minneapolis, MN, U.S.A.
- Gregory, Gordon**, vice president, general manager, ADM Edible Bean Specialties Inc., Decatur, IL, U.S.A.
- Han, Hae Min**, Keimyung University, Daegu, South Korea
- Jackson, Constance**, Corn Refiners Association Inc., Washington, DC, U.S.A.
- Jiang, Deshou**, Pennsylvania State University, State College, PA, U.S.A.
- Karnatakam, Phaneendra**, technical support manager, Lagos, Nigeria
- Kaur, Prabhjot**, student, University of Illinois, Champaign, IL, U.S.A.
- La, Kim H.**, graduate student, Texas A&M University, College Station, TX, U.S.A.
- Manaois, Rosaly V.**, Louisiana State University, Baton Rouge, LA, U.S.A.
- Martin del Campo, Luis R.**, engineer, Sofif S.A. de C.V., el Marques, Queretaro, Mexico
- Milan-Carrillo, Jorge**, University Autonoma de Sinaloa, Culiacan, Sinaloa, Mexico
- Moiseeva, Alla Ivanovna**, Moscow State University of Technology & Mgmt, Moscow, Russia
- Motwani, Tanuj**, graduate research assistant, The Pennsylvania State University, University Park, PA, U.S.A.
- Oh, Sun Mi**, Seoul, South Korea
- Reynolds, Nicholas**, Montana State University, Bozeman, MT, U.S.A.
- Saad, Moustafa**, INRA—Montpellier SupAgro—UMR IATE, Montpellier, France
- Setiawan, Stephen**, graduate research assistant, Iowa State University, Ames, IA, U.S.A.
- Shen, Guohui, Sr.**, food scientist, Con-Agra Foods, Omaha, NE, U.S.A.
- Statt, Peter**, General Mills, Inc., Minneapolis, MN, U.S.A.
- Timm, Derek**, University of Minnesota, Minneapolis, MN, U.S.A.
- West, Peter J.**, DeLong Group Limited, Shanghai, People's Republic of China
- Yuan, Peng**, Rutgers University, New Brunswick, NJ, U.S.A.

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