

## AACCI PRESS and Elsevier Announce a New Publishing Alliance

Elsevier, a global leader in providing scientific, technical, and medical information products and services, and AACCI PRESS have formed a publishing alliance to develop food science content that will support those working in the research, nutrition, and applied aspects of cereals and grains.

Through this new agreement, Elsevier will publish and distribute new AACCI PRESS books, taking advantage of ScienceDirect and other global distribution channels to reach a broader audience of researchers in academia, industry, and government. In addition, Elsevier will begin distributing relevant and/or high-demand titles that have already been published by AACCI PRESS.

“This new joint endeavor with Elsevier will allow AACCI to deliver our scientific and technical knowledge to a much wider audience and in a more efficient manner than before. Leveraging the awareness-raising and delivery options of this global publishing company will help to maximize the impact of our expert knowledge in the field of cereals and grain science and enhance our contribution to increased food quality and security,” stated Gerard Downey, AACCI past president and chair of the Board of Directors.

The new books will be co-branded under the Academic Press and AACCI PRESS imprints and published as individual volumes and in collections beginning in 2016. They will be available in print as well as the many digital channels Elsevier serves.

“This new alliance is an excellent opportunity for Elsevier to increase the content we provide cereal grain scientists and related professionals,” said Laura Colantoni, vice president and publisher of Science and Technology Books, Elsevier. “Cereal grain science and its product development applications are high-growth opportunities, serving the global population by supporting valuable research outcomes. The content from AACCI PRESS complements our food science collection and we are pleased to co-brand it with our Academic Press imprint and offer broader global access.”

AACCI PRESS titles that will be published in 2016 are part of the ScienceDirect Agricultural, Biological and Food Sciences eBook collection, which is immediately available for presale along with Elsevier’s other extensive eBook Frontlist collections. Additionally, 17 AACCI PRESS titles originally published between 2008 and 2014 will be made available on the ScienceDirect platform. These titles will be available for purchase in early 2016.

Potential authors are encouraged to enjoy the wider distribution and greater marketing support this new publishing alliance offers. Contact Rajen Mehta, AACCI Book Acquisitions Committee chair, at [mehta.AACCIPressPF@scisoc.org](mailto:mehta.AACCIPressPF@scisoc.org) to share your book ideas or request a book proposal form.

## Announcing *Cereal Chemistry's* Upcoming Focus Issue on Pulses

**Article Submission Deadline:** April 1, 2016  
**Focus Issue Guest Editors:** Ning Wang, Tanya Der, Jay Han, and Robert Tyler

Les Copeland, editor-in-chief of *Cereal Chemistry*, has announced that the journal will celebrate 2016, the year of the pulse, with a focus issue titled “Composition, Nutritional Value, Functionality, Processing, and Novel Food Uses of Pulses and Pulse Ingredients.”

Consumption of pulses, or the edible seeds of plants in the legume family, such as peas, beans, chickpeas, and lentils, has increased in recent years due to the health benefits associated with them, including blood sugar control, decreased cholesterol, and increased satiety—in addition to the fact that they are a sustainable source of protein and low in fat. Research related to pulse chemistry, processing technologies, and understanding the impacts of composition and processing on functionality is integral to the development of new value-added applications for pulses.

This Focus Issue of *Cereal Chemistry* will include review articles and cutting-edge research papers on topics related to the quality, composition, analysis, nutrition, processing, functionality, and novel food uses of pulses and pulse ingredients. Copeland and Focus Issue editors Ning Wang, Tanya Der, Jay Han, and



Robert Tyler encourage authors to submit articles for this important issue. Papers will be reviewed by an outstanding editorial review board and edited by a professional editorial staff dedicated to publishing at the highest standard of quality.

This single-topic issue gives scientists an opportunity to publish alongside the related work of peers to highlight progress in the trending focal area of pulses. The issue will be widely promoted and is expected to be highly cited,

offering maximum exposure. Articles will also be submitted to CrossRef, allowing citation tracking and interconnectivity with *Cereal Chemistry* and similar journals. Articles will also be indexed by ISI Web of Science, PubMed, and other important access portals. Papers will first be published on *Cereal Chemistry's* First-Look and Ahead-of-Print online platform and be gathered in a print Focus Issue publishing papers on the important advances in pulse research in the first 2017 issue of *Cereal Chemistry*. Submit your paper early to have the best chance to be included in this landmark issue.

To learn more about this focus issue, visit [www.aaccnet.org/publications/Pages/PulsesFocusIssue2016.aspx](http://www.aaccnet.org/publications/Pages/PulsesFocusIssue2016.aspx). Author instructions, submission guidelines, and more information on publishing in *Cereal Chemistry* is available online at [cerealchemistry.aaccnet.org](http://cerealchemistry.aaccnet.org).

## The Centennial Celebration Is Over, But the Fiesta Continues in 2016!



### Grain Science Fiesta Sale Extended

All titles in the AACCI online bookstore are on sale! AACCI PRESS continues the celebration honoring its two latest titles—*Tortillas:*

*Wheat Flour and Corn Products* and the *User's Guide to ISO 22000 Food Safety Management Systems for the Grain Handling, Processing, Milling, and Baking Industries*—with 10–40% off all titles in the online bookstore.

Visit [aaccnet.org/store](http://aaccnet.org/store) to find more than 130 titles in our collection on sale!

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## Call for Best Student Research Paper Competition Participants

The AACCI Professional Development Panel (PDP) is sponsoring the 8th annual Best Student Research Paper Competition to be held at the 2016 AACCI Annual Meeting in Savannah, GA, October 23–26. Academic departments may each submit one nominee for the competition, and the top six submissions will compete for recognition and cash prizes in a special two hour session at the annual meeting.

This competition challenges students to demonstrate superior presentation skills and showcases some of the most outstanding research conducted and presented by our students. This experience can provide students with a superior springboard into their future careers! Winners will be announced at the closing ceremony, and all six finalists will receive a \$650 travel grant to attend the meeting. The first place winner also will receive a \$1,250 cash award! For competition rules and deadlines, visit the AACCI website at [www.aaccnet.org/membership/StudentAssociation/BSRPC/Pages/default.aspx](http://www.aaccnet.org/membership/StudentAssociation/BSRPC/Pages/default.aspx) or contact PDP Chair Sean Finnie by e-mail at [sean\\_finnie@cargill.com](mailto:sean_finnie@cargill.com).

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## 2016 Themes

**January-February**—Analytical

Ad Close: January 7, 2016

**March-April**—Baked Products

Ad Close: March 9, 2016

**May-June**—Health & Nutrition

Ad Close: May 5, 2016

**July-August**—Processing/Pre-annual Meeting

Ad Close: July 7, 2016

**September-October**—Grains & Pulses

Ad Close: September 1, 2016

**November-December**—Product Development & Innovation

Ad Close: November 4, 2016

## New Members

- Bai, Y.**, University of Queensland, Wuhan, China  
**Best, J.**, director product development and technical solutions, Ardent Mills, Burlington, ON, Canada  
**Campo, P.**, applications development manager, Prayon Inc., Augusta, GA, U.S.A.  
**Caporaso, N.**, University of Nottingham and Campden BRI, Chipping Campden, U.K.  
**Carnahan, S.**, Pittsworth, Australia  
**Cowger, S. D.**, Cereal Ingredients, Leavenworth, KS, U.S.A.  
**Deng, Z.**, associate professor, Shandong Agricultural University, Taian, China  
**Donnelly, P.**, CEO, AOCS, Urbana, IL, U.S.A.  
**Douglas, B. J.**, Edmonton, AB, Canada  
**Dykstra, R.**, director of quality, King Milling Company, Lowell, MI, U.S.A.  
**Ehlers, L.**, sales/account manager, Symrise, Teterboro, NJ, U.S.A.  
**Fernandez, K. F.**, West Fargo, ND, U.S.A.  
**Gartaula, G.**, graduate student, The University of Queensland, St. Lucia, Brisbane, Australia  
**Gil, M.**, GNT USA Inc., Tarrytown, NY, U.S.A.  
**Hunter, A.**, QA lab technician, The Mennel Milling Company, Roanoke, VA, U.S.A.  
**Kaiser, A.**, North Dakota State University, Fargo, ND, U.S.A.  
**Kalum, L.**, senior science manager, Novozymes, Bagsvaerd, Denmark  
**Komarova, E.**, president, Elchem LLC, Stokesdale, NC, U.S.A.  
**Kowalski, F.**, Costa Mesa, CA, U.S.A.  
**Laidlaw, K.**, Bakenology Limited, Northampton, U.K.  
**Monteroso, L.**, regulatory affairs, 3M, St. Paul, MN, U.S.A.  
**Oliveira, J. M.**, managing director, Prozyn Biosolutions, São Paulo, Brazil  
**Paolini, M.**, Società Produttori Sementi S.p.A., Argelato, Italy  
**Paudel, D.**, South Dakota State University, Brookings, SD, U.S.A.  
**Petrovich, S.**, general manager, Port Royal Mills, Aurora, ON, Canada  
**Povolny, L.**, general manager, Medallion Labs/General Mills, Minneapolis, MN, U.S.A.  
**Regalado-Bowers, R. E.**, Palsgaard Incorporated, Morristown, NJ, U.S.A.  
**Sahin, A.**, University College Cork, Cork, Ireland  
**Sharp, P.**, University of Sydney, Cobbitty, Australia  
**Stone, S.**, Sydney, Australia  
**Thangavel, G.**, scientist, Kemin Industries, Des Moines, IA, U.S.A.  
**Tucker, K.**, vice president of domestic sales, SPEX SamplePrep LLC, Metuchen, NJ, U.S.A.  
**Williams, P. R.**, Nachurs Alpine, Marion, OH, U.S.A.  
**Wu, B.**, Ingredient, Bridgewater, NJ, U.S.A.  
**Wu, V. H.**, manager, Standard Foods Corporation, Taiwan, Tao Yuan City, Taiwan  
**Yan, S.**, Jiangxi Agricultural Academy of Science, Nanchang, China  
**Yu, S.**, University of Queensland, Wuhan, China

## People



Dave Rindom has been named vice president and chief administrative officer of MGP ingredients. Dave has held a series of increasingly important roles since joining the company in 1980, serving as vice president of human resources for the past 15 years. In his new role, he will continue to oversee human resources functions, while also leading other administrative

affairs, such as primary oversight of the company's property and facilities, litigation and other legal matters, and insurance and community relations, as well as other applicable administrative matters.



Amy McDonald and TJ Widuch have been named executive vice presidents of FONA International and will lead overall revenue generation efforts for the flavor company. Amy, previously vice president of sales, communications and marketing joined FONA in 2006. During her time with the company, she has guided FONAs efforts to

develop innovative programs and processes to serve customer needs. TJ joined FONA in 1987 as its fourth employee. Over the years he has held positions in purchasing, customer service, and operations. Most recently, he was executive vice president and managing director of international business.

### Important AACCI Dates

#### March 2016

2. AACCI Webinar: Making a Protein Claim: Factors Impacting Protein Quality and a New Way for Measuring

4. Cecil F. Pinney Travel Award, Graduate Fellowship, and Undergraduate Scholarship applications due

#### April 2016

1. Intent to enter Student Product Development Competition due

17-21. 15th International Cereal and Bread Congress (supported by AACCI International), Istanbul, Turkey

20-22. AACCI Milling & Baking Spring Technical Conference, Portland, OR, U.S.A.

26-29. 15th C&E European Young Cereal Scientists and Technologists Workshop, Bergamo, Italy

#### October 2016

23-26. AACCI Annual Meeting, Savannah, GA, U.S.A.

For more information visit  
[aacnet.org](http://aacnet.org)



FONA also has added six talented scientists (pictured from left to right, top row to bottom row) to its team. Samantha Gardiner is joining the Research and Innovation team as an innovation scientist, with a focus on microencapsulation and taste modification technologies. Adam O'Leary is bringing a diverse background in instrumental analysis to his new role as analytical chemist. Deborah Barber is joining FONA as a senior flavorist, focusing on grain applications such as cereal, bars, snacks, and baked goods. Robin Prazak is joining the beverage team as a senior flavorist with 17 years of experience and certification from the Society of Flavor Chemists. Rosemary Sikora brings a wealth of knowledge about baked goods and extensive experience as a food scientist to her new position as a senior scientist. Jesus Dominguez is joining FONA as a senior scientist on the beverage team, bringing a broad range of experience in product development and processing, with a focus on delivering taste solutions and fostering partnerships with customers.

## Companies

Lonza (Basel, Switzerland) has acquired Zelam, a research-focused chemical company based in New Zealand that develops and manufactures products for crop protection, specializing in fungicides, insecticides, herbicides, foliar nutrients, and additives. Zelam has facilities in New Zealand, Australia, and the United States. Lonza is a leading supplier to the pharmaceutical, biotech, and specialty ingredients markets, harnessing science and technology to create products that support safer and healthier living. For more information, visit [www.lonza.com](http://www.lonza.com).

## Advertisers' Index

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Perten Instruments  
([www.perten.com](http://www.perten.com)) ..... Cover IV



# On the Leading Edge in Grain Science

## AACC International's Official *Approved Methods of Analysis*



AACCI's *Approved Methods of Analysis* stand at the forefront of the grain industry. More than 325 methods, spreadsheets, and collaborative trial reports have been produced by the 23 AACCI technical committees and are continuously updated online. This, coupled with interactive guidelines, videos, and other enhancements, ensures the highest, most consistent standards for your products.

### Most recent updates include...

- A new visual supplement and procedural guide for total (gasometric) carbon dioxide in baking powder
- A new spreadsheet for calculating statistical figures in NIR Analysis
- High-speed mixing rheology of wheat flour using the doughLAB
- A new method to quantify total carotenoid content in cereal grains and flours
- Two new methods to determine gluten content to Codex Alimentarius standard
- A new visual supplement for peroxidase in oat products
- New guidelines for scoring experimental bread



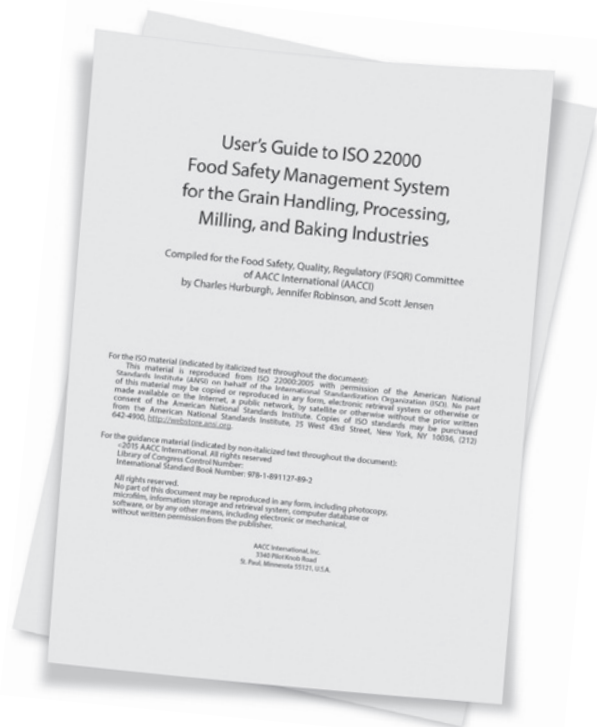
# Our industry's personal guide to ISO 22000 food safety management standards

Includes the complete ISO 22000 standard, plus color-coded sections filled with advice from experts in the grain handling, processing, milling, and baking industries. These sections cover...

- Food safety guideline interpretations applied to the grains industry
- Best application practices for grain handling and processing environments
- Key advice for dealing with third-party audits and auditors

## Ideal for:

- Quality assurance and control managers
- Process engineers
- Legal staff
- Compliance and regulatory managers
- Supply chain managers



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and FSMA rules!*

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