Find the Best in Cereal Grain Science in Savannah!

AACCI Annual Meeting • October 23-26, 2016 • Savannah, Georgia, U.S.A.

Register now at aaccnet.org/ meet

Learn, engage, and innovate with more than 1,000 colleagues focused on cereal grain science. The Annual Meeting program is packed with an assortment of sessions sure to fit your needs. You'll benefit from the small community feel and numerous opportunities to build your network with formal and informal events.

Stay informed on the latest developments in:

- Food Safety and Labeling
- Regulatory and Legislation
- Sustainability
- Leveraging Big Data



Free Professional Development Workshops!

Developing Our Future Leaders: Bringing Your Best Self to the Table

By providing applicable information that students will not pick up from course work, afforded by professional (academic and industrial) AACCI experts, this symposium will act to provide knowledge on soft skills that will complement their technical expertise. This symposium will cultivate experience in personal development, and highlight the importance of volunteerism, culture affinity, enhanced public speaking ability, personal organization, a strong professional network, team mentality, and business acumen.

Publishing Cereal Science

Publishing the findings of research is an essential professional skill for researchers, yet many seem to find this a difficult aspect of their work. The transformation in how we manage, access, and communicate information in the digital age, has brought new challenges for scientific publishing. This session will feature presentations on the art of writing scientific papers, how to enhance the prospects of success in the peer-review system, and how to review papers. Presenters will include Les Copeland, Editor-in-Chief of *Cereal Chemistry*, Jon Faubion, Senior Editor of *Cereal Chemistry* and highly cited cereal scientist Bruce Hamaker.

Expert Plenary Speakers



Big Data and the Grain-based Food Industry

Johannes Keizer – Strategic Partnerships Lead in the GODAN Secretariat, Information Systems Officer at FAO of the United Nations

Learn about GODAN's (Global Open Data for Agriculture & Nutrition) mission and how big data can be used to improve food and nutrition.



Global Food Security: What Modern Science Can Contribute and What Stands in the Way

Nina V. Fedoroff – Evan Pugh Professor Emerita, Penn State University, and Senior Science Advisor, OFW Law, Washington, DC

Hear about the real world challenges for food production and the potential for the modern plant breeding technologies to contribute.

"Great for learning and networking."

Future Trends for Food Production

The meeting will conclude with a dynamic trio of speakers who look to the future.

- New Technologies: John Pitkin Global Disease Management Platform Lead, Crop Technology Team, Monsanto
- Application of Biologics in Agriculture: Thomas Schäfer – Vice President, Novozymes North America, Inc.
- Looking to the Future Communication: Jack A. Bobo Senior Vice President, Chief Communications Officer, Intrexon
- Followed by a panel of all The Future of Food Sustainability and Safety Special Sympoia speakers

Special Symposium!

The Future of Food – Sustainability and Safety

Participate in this extraordinary session to learn about modern plant breeding technologies, the safety assessment process for future Biotech crops, and their relevance in the food chain.

Speakers include:

- Jack A. Bobo Senior Vice President, Chief Communications Officer, Intrexon
- Nina V. Fedoroff Emeritus Professor of Biology, Penn State University
- Fred Gould William Neal Reynolds Professor of Agriculture, University of North Carolina
- David Hollinrake vice president of Agricultural Commercial Operations (ACO) Marketing for CropScience, a Division of Bayer
- Scott Hood Global Quality Manager, General Mills
- John Pitkin Global Disease Management Platform Lead, Crop Technology Team, Monsanto

Attend as part of your annual meeting registration, or register just for this one day symposium.

"It's educational and will broaden vour view on how much work is put into cereals."

2016 Registration Fees

	Regular starting August 16
Member	\$780
Student Member	\$310
Regular plus Regular Membership	\$870
Regular plus Student Membership	\$355
Nonmember	\$880
Life Member	\$270
Exhibitor	\$565
Single Day	\$350
Sustainability Symposium Only (Wednesday) \$350

Enjoy Southern Hospitality

AACCI 2016 is all about building community. And Savannah is the perfect place to connect and experience the southern hospitality. Take the time to wander off the beaten path and be surrounded by the history, beauty, and charm of this beloved coastal city. Savannah ranks in the "top ten" cities to visit in reader polls



in publications like Condé Nast Traveler, *Travel* + *Leisure*, and USAToday.com.

Don't forget to book your hotel.

There are 4 official contracted hotels-The Westin Savannah Harbor Golf Resort & Spa (headquarters hotel), Holiday Inn Express, Hyatt Regency Savannah, and Marriott Savannah Riverfront. All are conveniently located close to the convention center and transportation will be provided by the Savannah Belles Ferry for those hotels across the river.



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Thank you to the 2016 exhibitors and sponsors!

(as of August 11, 2016)

EXHIBITORS

Come to the Exhibit Hall to find solutions and discover the latest industry technology.

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This collection is a renewable, one-year subscription that gives you instant access to 19 of AACCI's most popular titles, including *Wheat: Chemistry and Technology*, *Breakfast Cereals and How They are Made*, and *Principles of Cereal Science and Technology*. And while subscribed, you will get access to any new books added to the collection.

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