

Cereal Foods World Executive Editor Jody Grider Retires!



After 26 years of service to AACCC International, staff member Jody Grider celebrated her retirement on August 23, 2017, with colleagues and friends at the headquarters office in Eagan, MN. Jody most recently served AACCI as *Cereal Foods World* Executive Editor, holding that position for most of her tenure with the organization.

As executive editor, she established and maintained a tradition of editorial excellence for *CFW*, ensuring its stature as the most valued benefit by members. In addition to her *CFW* role, Jody worked closely with numerous members and committees and directed several critical business initiatives at various points throughout her time with AACCI. From book concepts and acquisitions, to check sample service management and short course and educational program development, she played a significant part in the success of these important efforts. Her valuable expertise, dedication and leadership will definitely be missed. We wish her all the best in her well-deserved retirement.

ASN Journal Continues Discussion on the Health Effects of Food Processing

The definitions and perspectives surrounding food processing categorizations were discussed during an interactive symposium, *Food Selection According to Food Processing: Fabulous or Flawed?*, at the Cereals 17 meeting in San Diego, CA. The *ASN Journal* has continued the discussion in its commentary on “The Debate over the Health Effects of Food Processing” online at <http://nutrition.org/the-debate-over-the-health-effects-of-food-processing>.

Company

Iowa State University has announced that Kent Corporation is committing \$8 million, the Iowa Corn Promotion Board \$4 million, and Sukup Manufacturing Co. \$2 million in support of a new Iowa State University educational and research facility for feed milling and grain science. The new complex will provide hands-on learning experiences for students across several agricultural majors. At the proposed facility, classes and short courses will be taught, research conducted, and feeds prepared to meet the dietary requirements of animals housed at several university teaching and research farms in the Ames area.

Have You Read This Open-Access Article in *Cereal Chemistry*?

As a premier journal of grain science research, *Cereal Chemistry* offers a wide and robust array of research for food scientists in both industry and academia. This fully open-access article featured below is representative of the novel and significant scientific information we provide for our readers.

Label-Free Proteomic Analysis of Wheat Gluten Proteins and Their Immunoreactivity to ELISA Antibodies

María José Martínez-Esteso, Marcel Brohée, Jørgen Nørgaard, and Gavin O'Connor, European Commission, Joint Research Centre

Enzyme-linked immunosorbent assay (ELISA) methods are currently the most widely used methods for gluten quantification. However, the lack of comparable measurements among commercial kits has caused much concern. Here, we studied the immunoreactivity of five commercial ELISA kits to wheat gluten fractionated by reversed-phase high-performance liquid chromatography and identified the proteins and peptides in the resulting fractions by mass spectrometry to understand the extent to which these may be contributing to the lack of comparability. The investigated monoclonal antibodies clearly demonstrated divergent responses to the fractionated wheat gluten proteins and sometimes to their initial intended targets. To make comparable gluten measurements a reality, the analytical measurement community requires a set of agreed peptide markers, known conversion factors from these markers to total gluten content, and appropriately characterized (certified) reference materials representative of gluten.

View this article at <http://aaccipublications.aaccnet.org/doi/abs/10.1094/CCHEM-11-16-0266-R>.

Welcome New Corporate Member

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GlycoSpot provides high-throughput screening kits for analyzing enzyme activity—fast, easy, and reliable. With our three-step procedure, we screen in parallel activity of carbohydrate-active enzymes and proteases. GlycoSpot technology is a game-changer in food manufacturing, replacing ancient empirical methods and releasing substantial savings in time and cost of production.

New Members

- Aguilar Acosta, L. A.**, ITESM, Monterrey, Nuevo León, Mexico
Anderson, N., trait discovery scientist, PepsiCo, St. Paul, MN, U.S.A.
Athmaram, K., scientist – snacks, Campbell Soup, Norwalk, CT, U.S.A.
Atungulu, G. G., professor, University of Arkansas, Fayetteville, AR, U.S.A.
Ayoub, A., senior scientist, ADM Milling Co., Decatur, IL, U.S.A.
Bhandari, S. D., director, chemistry R&D, Merieux Nutri-Sciences, Crete, IL, U.S.A.
Browder, R. M., University of Arkansas, Fayetteville, AR, U.S.A.
Carr, N. O., cereal scientist, DSM Biotechnology Center, Delft, Netherlands
Chavarín-Martínez, C. D., Universidad Autonoma de Sinaloa, Culiacan, Sinaloa, Mexico
Chung, H.-J., Gwangju, South Korea
De Guzman, M. K., International Rice Research Institute, Los Baños, Philippines
Doerksen, K., Intertek, Saskatoon, SK, Canada
Farrell, J., R&D scientist, PepsiCo Quaker, Barrington, IL, U.S.A.
Gastelum-Hernandez, A.-C., student, Universidad Autonoma de Sinaloa, Culiacan, Sinaloa, Mexico
González-Amaro, R. M., student, El Colegio de la Frontera Sur, San Cristóbal de Las Casas, Mexico
Gullet, D., lab supervisor, Siemer Milling Company, Teutopolis, IL, U.S.A.
Hao, M., ADM Milling Co., Port Colborne, ON, Canada
Hidalgo, W., bakery application scientist, ICL Performance Products, Webster Groves, MO, U.S.A.
Hill, S. E., VP R&D, T. Marzetti Co., Westerville, OH, U.S.A.
Jeong, D.-Y., student, Chonnam University, Gwangju, South Korea
Kim, J., USDA ARS Soft Wheat Quality Lab, Wooster, OH, U.S.A.
Kohler Lezcano, M. M., student, Michigan State University, East Lansing, MI, U.S.A.
Konkol, D., Bay State Milling Co., Indiantown, FL, U.S.A.
Lacentra, T., CEO/president, GlycoSpot, Frederiksberg C, Denmark
Lagasse, S. L., project manager, pulse flour milling and food applications, Canadian International Grains Institute, Winnipeg, MB, Canada
Le-Bail, P., researcher, INRA-BIA, Nantes, France
Li, N., The Mennel Milling Company, Fostoria, OH, U.S.A.
Li, W., ADM, Decatur, IL, U.S.A.
Liyang, N., Winter Haven, FL, U.S.A.
Maina, N. H., University of Helsinki, Helsinki, Finland
Martin, A., scientist, analytical sciences, PepsiCo Global R&D, Plano, TX, U.S.A.
McCull, B., western states strategic account manager, Institute of Food Technologists (IFT), Chicago, IL, U.S.A.
Mohammadi Shad, Z., University of Arkansas, Fayetteville, AR, U.S.A.
Nakamura, Y., Katagami, Japan
Olckers, S.-L., student, Michigan State University, East Lansing, MI, U.S.A.
Perez, S., graduate student, Universidad Mayor de San Simon, Cochabamba, Bolivia
Putseys, J., DSM, Delft, Netherlands
Richards, H., Vicam: A Waters Business, Milford, MA, U.S.A.
Ross, R., principle scientist, CSM, Tucker, GA, U.S.A.
Shafiekhani, S., University of Arkansas, Fayetteville, AR, U.S.A.
Stuart, M., senior scientist, Post Consumer Brands, Tremonton, UT, U.S.A.
Topete, A., graduate student, CINVESTAV Unidad-Querétaro, Querétaro, Mexico
Toyohara, K., Teijin Limited, Iwakuni, Yamaguchi, Japan
Tsai, M.-H., University of Idaho, Moscow, ID, U.S.A.
Vogel, C., graduate student, Deutsche Forschungsanstalt für Lebensmittelchemie, Freising, Germany
VuLuong, D., instrumentation IT maintenance specialist, Ardent Mills, Denver, CO, U.S.A.
Watkins, A. M., regulatory senior scientist, Ardent Mills, Denver, CO, U.S.A.
Wilson, S. A., University of Arkansas – Fayetteville, Fayetteville, AR, U.S.A.
Young, T., quality assurance, The Mennel Milling Company, Roanoke, VA, U.S.A.

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Important AACCI Dates

March 2018

13–15. AACCI Rheology Division: Rheology & Texture of Cereal Foods course, West Lafayette, IN, U.S.A.

May 2018

17. AACCI Rice Division and University of Arkansas Rice Processing Program: Rice Quality & Evaluation Short Course: An Outreach Effort to Rice Processors, Fayetteville, AR, U.S.A.

October 2018

21–23. Cereals 18 – AACCI Annual Meeting, London, U.K.

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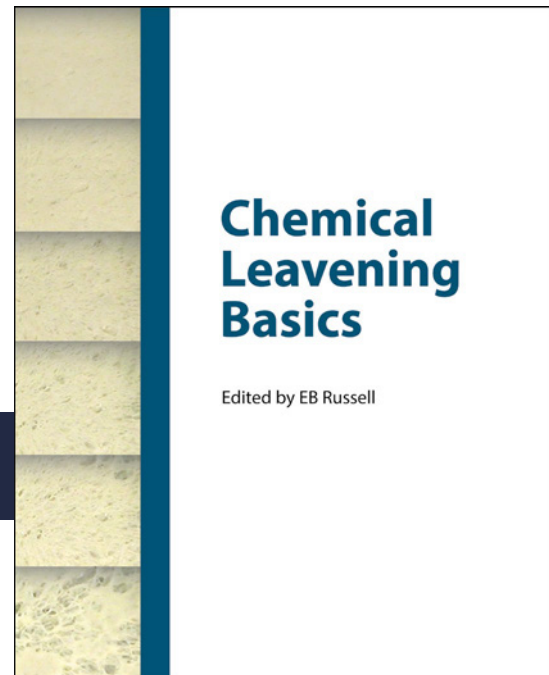
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Chemical Leavening Basics is a concise, easy to use reference to help readers understand chemical leavening, its components and uses in commercial food processing today, assessments in products, and methods for testing.

Produced by the AACC International Chemical Leavening Agents Technical Committee, this technical guidebook helps food professionals understand each of the individual components used in baking powder, why to use them, where to use them, when to use them, and their importance.

Chemical Leavening Basics will become the go-to reference for product developers, bakers, ingredient suppliers, technical service production personnel, quality assurance staff, mix manufacturers, or anyone else using baking powders or chemical leaveners.