

## Obituaries

### Elwood F. Caldwell



Professor Elwood Caldwell, passed away on May 22, 2018, at the age of 95. Elwood, a native of Canada, grew up in rural Gilbert Plains, MB. He graduated from the University of Manitoba in 1943 after having served as a junior signals officer in the Canadian Army. He worked as a cereal chemist in flour mills in Keewatin, ON, and Medicine Hat, AB, while continuing in the Canadian Army reserve for the duration of WWII.

In 1947, he continued his education, interspersed with technical employment in the brewing, vegetable oil milling, and cookie and cracker baking industries, earning an M.A. degree in food chemistry and Ph.D. degree in nutrition at the University of Toronto. He married Irene Sebillé in 1949, and in 1953 they moved to Chicago, where he joined The Quaker Oats Co. as a project leader. Over the next 19 years, he was promoted, becoming director of R&D. He and Irene moved to Barrington, IL, had two children (John and Keith), and became U.S. citizens.

While with Quaker, Elwood earned an MBA in financial management and a degree in computer science at the University of Chicago. Working in R&D, he was involved in the development of new products, including Instant Oatmeal, Life Cereal, and Cap'n Crunch. He also discovered, published, and gained legal recognition of the role of phenolic antioxidants in preserving the shelf life of ready-to-eat cereals.

Elwood relocated to Minnesota in 1972 to become the first head of the new Department of Food Science and Nutrition at

the University of Minnesota, serving in this capacity from 1972 to 1987. Under his direction, the department became one of the best known and most highly regarded departments in the world of academic food science and nutrition.

In 1988, following retirement from the university, Elwood joined AACCI International in Eagan, MN. He was the first AACCI scientific director and then manager of analytical services, working for AACCI part-time until 2000. Elwood was the executive editor of the AACCI monthly journal *Cereal Foods World* (1987–1991), and developed the system of laboratory proficiency testing AACCI continues to offer to grain-based and other food industry companies. He was also coeditor and a principal author of the only comprehensive book published on breakfast cereal technology, *Breakfast Cereals and How They Are Made*. In its second edition, it is used as a reference around the world.

During both his active and retirement careers, Elwood held office in several international and local scientific associations and was the recipient of numerous awards. He was named an AACCI Fellow (1990) and received the William F. Geddes Memorial Award (1996). In 2002 he received the AOAC International Reference Material Achievement Award. He also served on several national IFT committees, was elected a Fellow of IFT, and received the Calvert L. Willey Award (1991).

After Irene's death in 1977 following a long illness, Elwood married Florence Zar (Flossie) in 1979. They shared a love of the outdoors and camping, as well as community service.

Elwood was predeceased by his parents, brother Keith, sister Betty Ann, sister Phyllis (Leslie), first wife Irene (Sebillé), and second wife Florence (Flossie). He is survived by sons John (Wendy) of Atlanta, GA, and Keith (Lilian) of Eagan, MN, and four grandchildren.

### James E. Dexter



It is with profound regret that we announce the passing of James (Jim) Dexter, on March 21, 2018, at the age of 71. Jim is survived by his wife of 44 years, Dianne, daughter Jody, and grandson Ethan (Huston). He is also survived by his sister Christine (Boser) and her husband, Bob, his brother-in-law Murray (Malcolmson) and Bob's wife Linda, and his many nieces and nephews. He was predeceased by his son David.

Jim was a talented research scientist and was employed by the Grain Research Laboratory (GRL) division of the Canadian Grain Commission (CGC) for 34 years. He joined the CGC in 1974 after completing his Ph.D. degree in cereal chemistry at the University of Manitoba. He retired in 2008.

Jim started his career at GRL working in durum wheat research, developing methodologies to identify and measure characteristics affecting pasta-making quality. His work contributed to the development of Canadian durum wheat varieties with superior pasta-making quality, which increased market acceptance and led to increased production of Canadian durum wheat. Jim moved on to take the helm of the GRL Milling Research Unit, where his work was instrumental in making the

practice of debranning durum wheat before milling a common practice in the industry. Jim had the ability to see the bigger picture and to draw on his vast experience to address and clearly explain critical issues, detailing their impacts and potential ramifications on the global market to producers, exporters, processors, and scientists. He was generous in sharing his insights, experiences, and especially encouragement with new scientists, often making suggestions that improved their research and confidence. We all benefited from his open and frank manner. Following his retirement Jim kept in touch with many of his former colleagues and regularly met them for lunch at the King's Head Tavern to catch up on what was going on in everyone's lives.

Jim was an active member who served AACCI International as president (2004) and chair of the Board of Directors (2005). He was named an AACCI Fellow (2007) and received the William F. Geddes Memorial Award (2011), as well as the Queen Elizabeth II Golden Jubilee Medal (2002). He also chaired the Canadian Standards Council Grains and Pulses Committee.

With his family, Jim spent summer days at Booster Lake, MB, and enjoyed vacations to Hawaii, Europe, and Disneyland. Jim and Dianne also attended many AACCI conferences.

Jim was diagnosed with cancer in 2012 and fought a courageous battle for six years. Donations in Jim's memory may be made to Jocelyn House Hospice, through the Jocelyn Hutton Foundation.

## New Members

**Aldrich, C. G.**, research associate professor, pet food program coordinator, Kansas State University, Manhattan, KS, U.S.A.  
**Anyieni, A.**, Arden Mills, Denver, CO, U.S.A.  
**Aymard, P.**, principal scientist, Mondelez International, Saclay, France  
**Bender, D.**, University of Natural Resources and Life Sciences Vienna, Vienna, Austria  
**Boeswetter, A.**, Leibniz-LSB @ TUM, Freising, Germany  
**Cain, C.**, General Mills JFB Research Center, Minneapolis, MN, U.S.A.  
**Callcott, E.**, Charles Sturt University, Wagga Wagga, Australia  
**Chen, W.**, food scientist, Bellevue, WA, U.S.A.  
**Clark, K.**, General Mills JFB Research Center, Minneapolis, MN, U.S.A.  
**Collins, M.**, CEO, CEM Corporation, Matthews, NC, U.S.A.  
**Corrado, M.**, Quadram Institute, Norwich, U.K.  
**Deb, M.**, The M.S. University of Baroda, Vadodara, India  
**Dong, H.**, University of Alberta, Edmonton, AB, Canada  
**Hanrahan, V.**, St. Paul, MN, U.S.A.  
**Hansen, A. R.**, Kobenhavns Universitet, Frederiksberg C, Denmark  
**Houk, B. J.**, quality/regulatory tech, The Mennel Milling Co–Bucyrus, Bucyrus, OH, U.S.A.  
**Jakobi, S.**, Freising, Germany  
**Jeganathan, B.**, graduate research assistant, University of Alberta, Edmonton, AB, Canada  
**Keeratiburana, T.**, student, Suranaree University of Technology, Nakhon Ratchasima, Thailand  
**Kurek, M. A.**, assistant professor, Warsaw University of Life Sciences, Warsaw, Poland  
**Lan, X.**, Shanghai Jiaotong University, Shanghai, China  
**Leclerc, G.**, national manager, laboratories, and QA/FS regional manager, Bimbo Canada, Laval, QC, Canada  
**Lee, J. J. Y.**, ARC ITTC for Functional Grains, Sydney, Australia  
**Li, M.**, Beijing, China  
**Li, X.**, Wuxi, China  
**Li, X.**, graduate student, University of Minnesota, St. Paul, MN, U.S.A.  
**Lucas, I.**, Technical University of Munich, Institute of Brewing and Beverage Technology, Freising, Germany  
**Luu, M.**, University of Minnesota–Twin Cities, Minneapolis, MN, U.S.A.  
**Martin, C.**, graduate student, INRA Montpellier–UMR IATE, Montpellier, France  
**Okyere, A.**, University of Minnesota, St. Paul, MN, U.S.A.  
**Penson, S.**, technical director, ADM Milling (UK) Ltd., Corby, U.K.  
**Pete, M.**, St. Paul, MN, U.S.A.  
**Rao, S.**, Wagga Wagga, Australia  
**Riaz, Q. T. A.**, School of Biomedical Sciences and Graham Centre for Agricultural Innovation, Wagga Wagga, Australia  
**Sagnelli, D.**, Nottingham, U.K.  
**Saint-Jacques, H.**, quality manager, Ardent Mills, LLC, Colton, CA, U.S.A.  
**Saji, N.**, School of Biomedical Science, Wagga Wagga, Australia  
**Shayanfar, S.**, General Mills Inc., Minneapolis, MN, U.S.A.  
**Shin, H.-Y.**, Department of Food Science and Biotechnology, Kangwon National University, Chuncheon, South Korea  
**Sippel, C.**, General Mills JFB Research Center, Minneapolis, MN, U.S.A.

**Stenz, B.**, BK Giulini GmbH, Ladenberg, Germany  
**Su, X.**, professor, Ningbo University, Ningbo City, China  
**Tadres, G. S.**, general manager, Egyptian Swiss Company for Milling, Cairo, Egypt  
**Tan, S.**, Charles Sturt University, Functional Grains Centre, Wagga Wagga, Australia  
**Tang, X.**, Jiangnan University, Wuxi, China  
**Torres Aguilar, P. C.**, Purdue University, West Lafayette, IN, U.S.A.  
**Tratt, J.**, University of Nottingham, Loughborough, U.K.  
**Verbauwhede, A.**, graduate student, KU Leuven, Heverlee, Belgium  
**Vuillot, P.**, process expert engineer, Tereos, Lillebonne, France  
**Wang, D.**, University at Buffalo, Buffalo, NY, U.S.A.  
**Whittinghill, J.**, Webster Groves, MO, U.S.A.  
**Williams, G. M.**, University of Wollongong, North Wollongong, Australia  
**Yoganandan, M.**, graduate research assistant, Kansas State University, Manhattan, KS, U.S.A.  
**Yuan, Y.**, GuangZhou, GuangDong, China  
**Zettel, V.**, University of Hohenheim, Stuttgart, Germany

## Important AACCI Dates

### September 2018

10. Student Baking Competition intent-to-enter deadline

17. Reservation deadline for Hilton London Metropole

### October 2018

19–20. Cereals & Grains 18: Pre-meeting Chemical Leavening Short Course, London, U.K.

20. Cereals & Grains 18: Pre-meeting Enzymes in Cereal Grains and Cereal-Based Foods Short Course, London, U.K.

20. Cereals & Grains 18: Pre-meeting Methods in Action—Practical Baking Quality Workshop, London, U.K.

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

24. Rothamsted Research Post-meeting Tour, Harpenden, U.K.

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## Keynotes:



### Opening Keynote Speaker

Leading from an Illustrious Past into  
a Demanding Future

**Achim Dobermann**

*Director & Chief Executive,  
Rothamsted Research*



### Monday Keynote Speaker

Digitalization to Revolutionize:  
The Grain Value Chain of the Future

**Ian Roberts**

*Chief Technology Officer, Bühler Group*

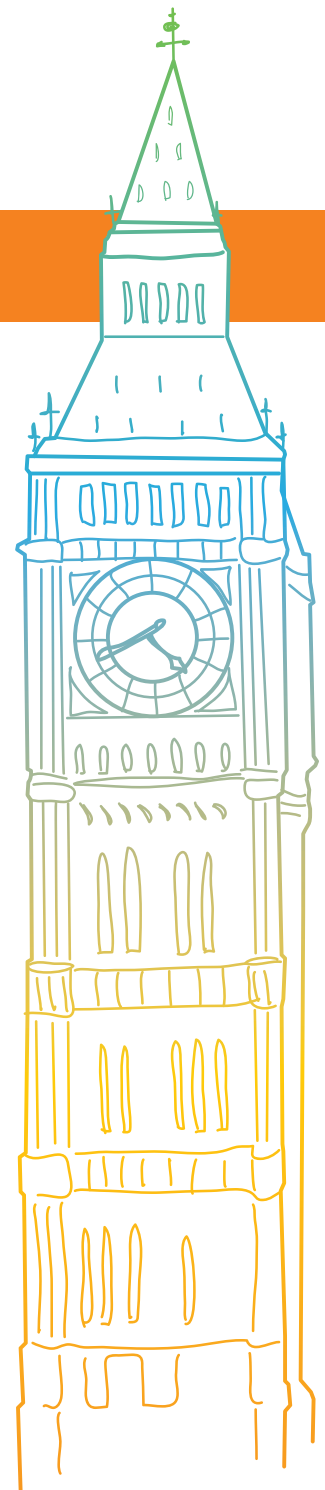


### Closing Keynote Speaker

Nutrition as a Driver of  
Health & Wellbeing

**Walter De Man**

*Nutrition and Scientific &  
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