



Caryopsis

Cereals & Grains Student Association Newsletter

Greetings, Student Members of Cereals & Grains Association!



What an unprecedented past two years we have had. However, one thing that stood out firmly during the past two years is the ability to have meaningful connections, collaborations, and positive lifelong experiences. With this said, I am most honored to serve as this year's chair of the Cereals & Grains Student Association, heading a passionate, highly skilled, and ambitious group of student leaders. I'm a Ph.D. candidate in the Cereal Quality Laboratory – Texas A&M University. My research is focused on understanding the effects of grain polyphenols on Maillard reaction products formation in whole grain-based products, with the goal of improving the sensory attributes of whole/fortified whole grain-based products.

As you are aware, during last year's meeting (Cereals & Grains 22 annual meeting), we successfully held the Best Student Research Paper Competition (finalists were rewarded for their hard work) and a professional development/mentorship event (providing an opportunity for students to create meaningful connections with mentors). At the upcoming Cereals & Grains 23, we plan to reconnect more, engage, and motivate students via exciting competitions and student-centric experiences. And this year, we plan to have a Product Development Competition (re-vamped! Whoop!) under the Theme/Topic: Utilization of Underutilized Grains. Various team members will compete for lucrative prizes to be announced later (check our social media posts for deadlines and updates). We are also intent on building a community of support and encouragement to help us navigate the challenges of cereal chemistry. During the annual meeting, we plan to have a student-centric mentorship hour (Single Event – Grad Student Event – Thursday, October 19, at 7:30 p.m.) to help inspire and motivate more students to reach their goals. Further, student leaders have an exciting opportunity to collaborate and further develop their writing skills by contributing to *Food for Thought* (published by Cereals & Grains). What an exciting time to be a Cereals & Grains student member!

Finally, I want to encourage each of us to be gatekeepers of this organization. Together we can build a community of support. Hence, we are striving to increase our student membership. Please encourage your friends and lab mates to participate in organization activities. We hope that through these channels, we can foster a sense of collaboration and innovation among cereal science students. Follow us on LinkedIn, Facebook, and Twitter to stay informed about our activities and hot topics, especially *Food for Thought* in Cereals & Grains. Keep an eye out for more emails and communications from us throughout the year. I hope to see you all in October at Cereals & Grains 23 in Schaumburg, Illinois, U.S.A.

Cyprian Syeunda

Student Association Chair 2022–2023

Student Association Chair 2022–2023

Cyprian Syeunda

Cyprian is a PhD Candidate from Nairobi, Kenya. He earned his B.S. in Food Science and Technology, 2015 and MS Food Science from Egerton University (Kenya) in 2019 under Dr. Joseph Anyango.

He is currently working toward his doctoral degree in Food Science and Technology under Dr. Joseph Awika. His research is focused on understanding the effect of grain polyphenol on Maillard reaction products formation in whole grain-based products, with the goal of improving the sensory attributes of whole/fortified whole grain-based products.

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Vice Chair
Edil Vidal Torres

Edil is a Food Technologist-Scientist at Northern Crops Institute (NCI) and a Ph.D. student in the Cereal Science Program at North Dakota State University. Is originally from the Dominican Republic and completed her Master's degree in Food Science and Technology at the University of Puerto Rico Mayaguez Campus. Her research focused on the characterization of two alternative crops, Quinoa and Amaranth. She was an intern student in Dr. Simsek's lab during the summer of 2018, where she completed most of her research analysis. 2019 was her first year participating in the Cereals & Grains annual meetings and presented two posters at the 2019 meeting in Denver, Colorado.

Being part of the Cereals & Grains Student Association has given me the opportunity to make new professional connections, learn a diversity of topics, and have access to documents and excellent information. It has been an honor for me to collaborate with the Association and together achieve our goals.



Product Development Competition Chair
Anashwar M Valsalan

Anashwar M Valsalan is a Food Science Master's student at the University of Manitoba studying under the guidance of Dr. Maneka Malalgoda. Anashwar's research focuses on underutilized wheat species, investigating their functional properties and developing nutrient-dense food applications. He participated in the 2022 Best Student Research Paper presentation and was awarded second place. He is honoured and excited to be part of the Cereals & Grains Association and chair the product development competition for 2023.



Immediate PDC Past Chair
Ana Magallanes Lopez

Ana is a Research Scientist working for Cargill's Core R&D. She completed her Ph.D. in Cereal Science at North Dakota State University (NDSU) in 2022. For her doctoral work she evaluated immunomodulatory properties of dry bean soluble dietary fiber under the advice of Dr. Senay Simsek. She has been an active member of the Cereals & Grains Association since 2017. She is excited to continue her involvement with the Student Association as a mentor of the Product Development Competition student committee.



Secretary
Toyosi Timilehin George

Toyosi is from Ibadan, Oyo State Nigeria. He obtained a Bachelor of Technology degree in Food Science from Ladole Akintola University of Technology Ogbomoso, Nigeria in 2015 and a MS in Food Science and Technology from Cape Peninsula University of Technology, Western Cape, South Africa in 2021. He is currently a PhD student and Research Assistant at Texas A&M University, College Station Texas under Dr. Joseph Awika. He currently works on the stability of Sorghum-derived 3-deoxyanthocyanins.



Online Communicator & Student Association University Representative Dana Edelman

Dana Edleman is a Food Science Master's student at the University of Minnesota - Twin Cities. She joined the Grain Biopolymer Research Laboratory advised by Dr. George Annor in September 2022. Dana's thesis work focuses on assessing germination and puffing processing conditions for intermediate wheatgrass (Kernza®) for product applications in the breakfast cereal, snack, and beverage categories. Dana received her bachelor's degree in Food Science at South Dakota State University prior to joining UMN. While at SDSU, Dana and her team earned first place in the 2021 Cereals & Grains Product Development Competition with their product called "Wonder Waffles." In her free time, she enjoys participating in group fitness classes, catching up with friends at coffee shops around the Twin Cities, and exploring the outdoors in the summer months. Dana is excited to serve as the Student Representative for the Cereals & Grains Association Board of Directors and as the University of Minnesota Student Representative.



Stay updated with current Cereals & Grains Student Association happenings!

Like or follow us on:



@CerealsGrainsSA



@CerealsGrainsSD

Questions? Contact us at:

cgastudents@scisoc.org

Join us at Cereals & Grains 23

October 18–20 • Hyatt Regency Schaumburg, Illinois

Protecting Our Agronomic Future: From Field to Families

