

2008–2009 AACC International Board of Directors

The following individuals generously donate their time and talent to guide AACC International through their leadership on the board. Board members play a key role in determining what programs and services AACC International provide to advance the industry and you professionally. AACC International is an association that is run by its members, for its members. It is an association where your voice is not only welcomed, but vital and valued. If you have input, please do not hesitate to contact a board or staff member.



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Mary Ellen Camire, president, is a professor in the Department of Food Science and Human Nutrition at the University of Maine. She earned an A.B. in biology from Harvard-Radcliffe, an M.S. degree from the University of Massachusetts-Amherst, and a Ph.D. degree in nutrition and food sciences from Texas Woman's University. Her research program has focused on sensory evaluation and healthful foods, with an emphasis on extruded foodstuffs. She has been an AACC International member for 20 years and recently completed a term as director. Camire has chaired the Nutrition Division, the Grants Task Force, and the Membership and Book Committees. She is also a member of the Finance Committee. As a member of the Dietary Fiber and Starch Technical Committee, Camire has participated in several collaborative studies and been a member

of the Dietary Fiber Definition Committee. She has also been a member of the Barley Technical Committee, the Publication Panel, and the Publications Task Force. Previously, Camire served *Cereal Chemistry* as an associate editor. Camire has been an active member of the Institute of Food Technologists (IFT), receiving the Babcock-Hart Award in 2006 for her contributions to a more nutritious food supply, and in 2007 she was named an IFT Fellow.

Bernie Bruinsma, chair of the board, is currently vice president for Innovative Cereal Systems. He has been a member of AACC International for more than 30 years. Bruinsma received his B.S. degree in chemistry from Calvin College in Grand Rapids, MI. He later received an M.S. degree in agricultural biochemistry from the University of Idaho, Moscow, ID, followed

by a Ph.D. degree in food science from Washington State University. Previously, Bruinsma served as editor for *Cereal Chemistry* and secretary for AACC International. He is an active member of the AACC International Pacific Northwest Section as well as an active contributor to CEREAL FOODS WORLD.

Khalil Khan, president-elect, is a professor in the Department of Cereal and Food Sciences at North Dakota State University, Fargo, ND, where he is involved in teaching and research on wheat proteins in relation to structure-function relationships in bread and pasta-making. Khan joined AACC International in 1973 when he began his Ph.D. degree research at the University of Manitoba, Winnipeg, Canada, under the mentorship of Walter Bushuk, past president of AACC Intl. He has been

actively involved in various sectors of AACC Intl. including: an associate editor for *Cereal Chemistry*, an AACC Intl. board director (2003–2006), co-chair of the Protein and Amino Acid Technical Committee, chair of the Protein Division, 2003 annual meeting program chair, chair of the Education Division, and a member of the Membership Task Force. Khan also served as chair of the Awards Committee, the Thomas Burr Osborne Medal Committee, the Applied Research Award Committee, and the Young Scientist Research Award Committee. He was also a member of the Scholarship and Fellowship Committee.

Laura Hansen, treasurer, is a senior technology manager for General Mills Bakeries and Foodservice where she directs the work of several scientists and technicians in the areas of bakery mixes, and frozen dough bagels and donuts. She joined General Mills through the acquisition of the Pillsbury Company. Prior to the industry jobs with General Mills and Pillsbury, Hansen obtained a B.S. degree from the University of Oregon and M.S. and Ph.D. degrees from Kansas State University in food science and nutrition. She has been an active member in AACC International since joining in 1984. Her activities include 2002 annual meeting program chair; Nominations Committee member; and Rheology Division secretary, chair-elect, and chair. Additionally, she taught sections of the short course on rheology and baked product texture. Activities within AACC Intl. at the local level include: Northwest Section Newsletter coordinator; Northwest Section secretary, chair-elect, and chair; and Geddes Lectureship chair.

Margaret Bath, director, has been Kellogg Company's vice president of research, quality, and technology since June 2004. Bath joined Kellogg Company as director of global product development in March 2000, and was promoted to vice president of snacking research and technology for the Kellogg's snacks division in February 2002. In April 2004, she was promoted to vice president of research and technology. Prior to joining the company, Bath was employed by Frito Lay in Plano, TX. Bath received a B.A. degree in food science from the University of Maryland. She is a member of the Texas A&M Food Science Advisory Board.

Jan Delcour, director, is a professor at the Katholieke Universiteit Leuven, Belgium, with responsibilities in teaching and research. Upon completion of his Ph.D. program, he carried out a postdoctoral stay at Kansas State University where, under

the guidance of Carl Hoseney, he was introduced to cereal science and technology. Delcour, an active AACC International member since 1988, is a member of the Carbohydrate Division and serves or has served on a number of committees. He chaired the 1996 annual meeting program and the Program Advisory Committees, and was chair of the Publications Task Force. In addition, he has been a member of the Excellence in Teaching Award Committee and the Young Scientist Research Award Committee. Over the past years (1999–2005), he has served *Cereal Chemistry* as associate editor and now serves as senior editor.

Gerard Downey, director, is head of the Prepared Foods Department at the Ash-town Food Research Centre of Teagasc, Ireland's Agriculture and Food Development Agency. His main research interests lie in the application of fingerprint spectroscopic techniques (mainly near infrared and mid-infrared) and multivariate data analysis to the rapid and non-destructive measurement of food quality. He has been a member of AACC International for most of his working career and has recently been active on the Membership Committee. Recently, Downey has been involved in the area of structural modification of breads using novel microbial enzyme systems. He has participated widely in EU research projects (QUEST, FAIM, STAFANIR, FLAIR-FLOW Europe, TRACE) at both research and project management levels. He has experience as an evaluator of EU project submissions and has coordinated or participated in a number of nationally-funded projects.

Craig F. Morris, director, serves as director of the USDA-ARS Western Wheat Quality Laboratory in Pullman, Washington. Morris received his B.S. degree from Iowa State University in 1982, and received his M.S. and Ph.D. degrees from Kansas State University. His current research includes wheat grain quality, particularly puroindolines and kernel texture, PPO, and arabinoxylans. A member for nearly 20 years, as well as a Fellow of the association, Morris has served three terms on the editorial board of *Cereal Chemistry*. He has served on the Fellows Award Committee and the Publications Task Force, and is currently treasurer of the Pacific Northwest Section. He chaired the Protein Division, co-founded the Asian Products Technical Committee, and served on the Biotechnology Division, the Approved Methods Committee, the Book Publishing Committee, the Program Advisory Committee, the Eagan Press Editorial Advisory Board, the

Publications Panel, and the *Cereal Chemistry* Task Force. Morris chairs the PNW Wheat Quality Council and serves as co-director of the Sino-U.S. Centers for Wheat Quality and Pathology. In addition, Morris is an adjunct professor at Washington State University and the University of Idaho.

Maureen Olewnik, director, is vice president of audit and technical services at AIB International, with responsibilities in baking and cereals-related research activities as well as food labeling and food safety audit services. Maureen completed her B.S. and M.S. degrees at Kansas State University in 1979 and 1982, respectively while working under the mentoring of Carl Hoseney and Karel Kulp. She completed her Ph.D. degree in the Department of Grain Science and Industry at Kansas State University in 2003 under the direction of C. E. Walker. Olewnik has been a professional member of AACC International since 1981 and has held offices in the AACC Intl. Milling and Baking Division and at the local section level. She has also served as chair of the Check Sample Committee and as an associate editor for *Cereal Chemistry*. She was a founding board member of the Foundation for the Advancement of Grain Based Foods. Currently, she serves on the board of the World Food Logistics Organization and the Flour Fortification Initiative, and is a member of the American Society of Bakers, and the American Bakers Association FTRAC (Food Technical Regulatory Affairs) Committee.

Sergio O. Serna-Saldivar, director, is a professor and the former head of the Biotechnology and Food Engineering Department, ITESM. Previously, he was a research scientist at the Soil and Crop Science Department at Texas A&M, a consultant for EMBRAPA at Rio de Janeiro, Brazil, and an associate professor at the University of Sonora. He received his B.S. degree in animal science and agricultural engineering from ITESM and his M.S. and Ph.D. degrees in scientific nutrition and food science and technology from Texas A&M. He has been an AACC International member for 25 years. He is acting as associate editor for the *Journal of Cereal Science*. He has directed 32 M.S. and three Ph.D. students. His research interests focus on chemistry, nutraceutical and nutritional properties, and biotechnology of maize, sorghum, and other grains. He was awarded the Luis Elizondo Award in Agricultural and Food Industries and the 2004 AACC Intl. Excellence in Teaching Award.

Jan A. Delcour Receives 2008 Geddes Award



Jan A. Delcour received the 2008 William F. Geddes Memorial Award. Delcour was honored at the AACC International Annual Meeting in Honolulu, HI. Delcour, an active member of AACC International since 1988, is a professor at the Katholieke Universiteit Leuven in Leuven, Belgium.

His work focuses on the protein, nonstarch polysaccharides, and starch constituents of cereals, and the way they affect cereal processes. He was first introduced to cereal science and technology while doing post-doctoral research at Kansas State University in 1988 under Carl Hosney. Delcour explained that, "Dr. Hosney opened a whole new world for me, and taught me to choose simple approaches to address difficult problems."

Delcour noted that since then, "an increasing interest goes to the health-promoting effects of cereals and fractions thereof," a trend that has allowed his university to "create the spin out company, Fugeia (www.fugeia.be), which focuses on

arabinoxylan oligosaccharides [constituents derived from cereals]." Fugeia, founded in February 2008, develops proprietary products and technologies targeted for multiple market segments, including beverages, cereals, cookies, biscuits, bread, pastries, dietary supplements, and therapeutics.

Each year, the Geddes Memorial Award is given in recognition of the leadership and dedication of the late William F. Geddes, who served AACC International as president, vice president, and editor-in-chief of *Cereal Chemistry*. Created to honor the zeal and unselfish industry of an individual member and to emphasize the importance of his or her contributions to the work of the association, the award acknowledges a member whose work and commitment to the association are extraordinary.

When asked to describe his reaction upon receiving the award, Delcour responded humbly, "I was totally taken by surprise, and felt very grateful that I received it. I took particular pride in the fact that I, apparently, am the first non-North American AACC International member to receive it. I regard it as recognition of the work of our Leuven-based university team that allows me to play a small role in the association." A "small" role that consists of having served as chair of the Technical Program and Program Advisory Committees, currently serving as chair of the Publications Task Force, and serving as a member of the Excellence in Teaching Award Committee, the Young Scientist Award Committee, and the Carbohydrate Division. In addition, he also serves as a senior editor for *Cereal Chemistry*. Recently, he has been working with Hosney to finish revising AACC International's *Principles of Cereal Science and Technology*.

In 2007 he was also named a director on the AACC International Board of Directors. His leadership and expertise, as director, editor, contributor, and scientist, benefit not only the association but also the scientific community. In fact, he has been named an ISI Highly Cited Researcher in the field of agricultural science since 2005, in addition to being ranked twenty-first among the Highly Cited Authors in Agricultural Sciences (1996–2006).

Delcour commented that AACC International is a very important professional organization. He feels that it "brings academia and industry together around cereal-related themes, and that it has really contributed to dissemination of information and networking." More importantly, he values the many friends he has within the organization, and that many of his academic and industry research partners also belong to the organization.

According to AACC Intl. Executive Director Steve Nelson, Delcour is "recognized for contributing countless hours of his time to a long list of AACC Intl. committees and activities. He is a skillful organizer and team player. He truly understands that it is the contributions of volunteers that benefit all members. His global perspective and energy has brought greater value to all members."

AACC International is proud to honor Delcour with the Geddes Award for his outstanding contributions and his commitment to the association over the years.

Thirty Years of Cereal Chemistry Legacy Research Articles Digitized and Available Online—More to Come



AACC International is another step closer to reaching its goal of digitizing more than 70 years of some of the most important archival research articles in grain science. In 2008, the association increased its number of digitized archival volumes to three decades of research. Legacy content from *Cereal Chemistry* now includes all research published between 1967 and 1997. It is being made available in an open-access environment that allows anyone to view it without a subscription.

At some point, this legacy content will be integrated into the search functionality of the paid *Cereal Chemistry* content and search queries will present results from both areas in a seamless manner. Until this process is complete, you may search the issues prior to 1997 by visiting www.aaccnet.org. Click "Search AACNet" at the top of the left navigation bar, then click *Cereal Chemistry*, and enter your search terms in the search bar.

Cereal Chemistry legacy content is continually being digitized and made available online through a partnership between AACC International and the University of Wisconsin–Madison Library.

Have You Recommended *Cereal Chemistry* Online to Your Institution?

It's easy; just fill out the brief online recommendation form at <http://www.aaccnet.org/cerealchemistry/forms/librecommend.aspx>. It should take less than a minute. Your librarian will receive your recommendation along with a helpful link to request a quote for access.

The Top Ten Papers You Shouldn't Miss from *Cereal Chemistry* in 2008



In 2008, *Cereal Chemistry* published papers on developing topics like grains and health and biofuels, in addition to core papers on topics like starches and rheology. Be sure to take

a look at the following list of highly-viewed papers of 2008.

10. Relationship Between Wheat (*Triticum aestivum* L.) Grain Hardness and Wet-Milling Quality, *January/February 2008*
9. Rice Aroma and Flavor: A Literature Review, *July/August 2008*
8. Confocal Laser Scanning Microscopy to Investigate the Effect of Cooking and Sodium Bisulfite on In Vitro Digestibility of Waxy Sorghum Flour, *January/February 2008*
7. Corn Gluten Meal as a Thermoplastic Resin: Effect of Plasticizers and Water Content, *March/April 2008*
6. Effects of Added Minerals on Pasting of Partial Waxy Wheat Flour and Starch and on Noodle Making Properties, *March/April 2008*
5. Effect of Transglutaminase on Properties of Glutenin Macropolymer and Dough Rheology, *January/February 2008*
4. Comparison of Amylose Determination Methods and the Development of a Dual Wavelength Iodine Binding Technique, *January/February 2008*
3. Relationship of Bread Quality to Kernel, Flour, and Dough Properties, *January/February 2008*
2. Phenolic Content and Antioxidant Properties of Bran in 51 Wheat Cultivars, *July/August 2008*
1. The Biochemical Basis of Celiac Disease, *January/February 2008*

Interested in publishing in *Cereal Chemistry*? Visit <http://cerealchemistry.aaccnet.org> and click "Author Instructions" to learn how.

NEW MEMBERS

- Abrahamse, E.**, senior assistant scientist, Kraft, Wageningen, Netherlands
- Amornkul, Y.**, food technologist, Rich Products, Buffalo, NY
- Bouvier, S.**, application scientist, Tate & Lyle, Villeneuve d'Ascq, France
- Calderon de Zacatares, V. R.**, food technician, CENTA, La Libertad, El Salvador
- Dhillon, B.**, graduate research assistant, North Dakota State University, Fargo, ND
- Engelsen, M. M.**, research scientist, Novozymes A/S, Bagsvaerd, Copenhagen, Denmark
- Ezeogu, L. I.**, senior lecture-principal research scientist, Natl Food Technology Research Centre, Kanye, Botswana
- Frusher, B. A.**, quality engineer, General Mills, Carlisle, IA
- Garcia Suarez, F. J.**, CEPROBI-IPN, Yau-tepec, Morelos, Mexico
- Gentry, J.**, senior lab technician, Gilliam County Grain Quality Lab, Arlington, OR
- Gordon, A.**, food product manager, CPM Century Extrusion, Traverse City, MI
- Harmer, S. E.**, USDA, Manhattan, KS
- Huschka, B. L. M.**, University of Guelph, Waterloo, ON, Canada
- Kennett, A. J.**, strategic ingredients manager, Arnotts Ltd, Huntingwood, NSW, Australia
- Knight, N. A.**, quality manager, Kashi, La Jolla, CA
- Leyva, O. R.**, Colegio de Postgraduados, Amatlan, Veracruz, Mexico
- Li, W.**, technical manager, Maidstone Bakeries, Brantford, ON, Canada
- Liao, L.-H.**, Taipei, Taiwan
- Lind, D. R.**, CEO, Grain Foods CRC LTD, North Ryde, NSW, Australia
- Liu, H. H.**, Yilan, Taiwan
- McClurkin, J. D.**, graduate student, Purdue University, West Lafayette, IN
- Mercado, J. M.**, CIAD AC, Hermosillo, Sonora, Mexico
- Moiseev, I. V.**, consultant, New World Pasta Co, Harrisburg, PA
- Nath de Oliveira, D.**, Manhattan, KS
- Pahuja, S.**, consultant, Collegeville, PA
- Perez Carrillo, E.**, assistant de investigation, ITESM Campus Monterrey, Monterrey NL, Mexico
- Pinilla, E.**, graduate student, Texas A&M University, College Station, TX
- Ramirez, J.**, manager, Mercasid, Santo Domingo, Dominican Republic
- Reinke, J.**, technician, General Mills, Minneapolis, MN
- Rogers, S.**, graduate student, Kansas State University, Manhattan, KS
- Sangha, H.**, senior food technologist, National Starch LLC, Bridgewater, NJ
- Smyth, J. J.**, president, Database Analysts Ltd, Toronto, ON, Canada
- Surjonogo, E.**, CV Fenross Corporation, Surabaya, Indonesia
- Walther, G.**, senior scientist, General Mills, Minneapolis, MN
- Wang, J.-W.**, Fu Jen University, Taipei, Taiwan

Do you have something to say?

CEREAL FOODS WORLD encourages readers to submit news items and letters to the editor.

News Items:

People announcements
Calendar items
Ingredient and product releases

Letters to the Editor:

Respond to recent articles
Share new topic ideas



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