

The Vote Is in—AACCI Members Elect New President-Elect and Director

AACC International members have cast their ballots for two new board members, electing Laura Hansen as the new president-elect and Rolando Flores as the new director. These leaders will join the Board of Directors after the 2016 AACCI Annual Meeting in Savannah, GA, in October.



Laura M. Hansen is a senior principal scientist at General Mills, where she works in the long-term corporate research area focused on grain-based technologies. Laura obtained her Ph.D. degree from Kansas State University in food science and nutrition. She has been an active member in AACCI since joining in 1984, donating her time and expertise as AACCI treasurer, director, and secretary and participating in many different committees. She is focused on maintaining an active membership that includes strong support for future generations of members and also anticipates further collaboration with ICC (International Association for Cereal Science and Technology) to work toward a unified global cereal grain community.



Rolando Flores has been a professor and head of the Food Science and Technology Department and director of The Food Processing Center at the University of Nebraska–Lincoln since 2006. He obtained a Ph.D. degree in grain science and industry from Kansas State University and has been an involved AACCI member for almost 30 years. His goals align with Laura's as he is driven to reach out to students and young professionals to encourage careers and research in cereal grain science. The vision of AACCI's future and its surrounding field are critical, and Rolando is focused on its growth.

Sponsor a Student Experience at the 2016 AACCI Annual Meeting

The young scientists who you sponsor today will make a difference tomorrow. Students have a variety of opportunities to take part in the 2016 AACCI Annual Meeting, including Student Travel Awards, the Best Student Research Paper Competition, and the Student Product Development Competition. This is a chance for your organization to encourage and support the up-and-coming members of AACC International. Visit www.aaccnet.org/membership/StudentAssociation/Documents/SponsorshipForm2016.pdf to indicate your level of sponsorship. All sponsors will be recognized at the AACCI Annual Meeting.

New Open-Access Webinar Explains AACCI's ISO 22000 User's Guide



With new U.S. Food Safety Management Act (FSMA) standards soon going into effect, having an ISO 22000-compliant food safety management system in place will be increasingly vital for operations that store, handle, and process grains.

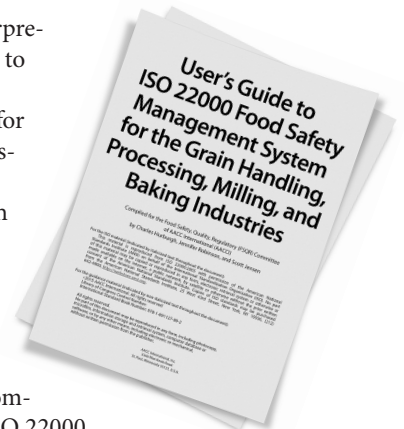
A new open-access webinar narrated by Charles Hurburgh, professor of agricultural and biosystems engineering at Iowa State University, explains the key features of AACC International's new food safety management publication, *User's Guide to ISO 22000 Food Safety Management System for the Grain Handling, Processing, Milling, and Baking Industries*. In the webinar, Hurburgh explains how managers and their staff can save time and money through planning and implementation of food safety management practices that help meet the new FSMA standards.

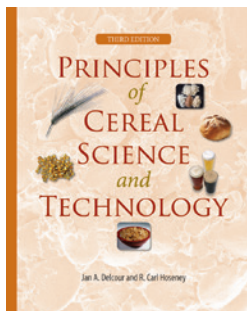
Hurburgh also explains the many features of this new custom-tailored document, which offers

- Food safety guideline interpretations specifically applied to the grains industry
- Best application practices for grain handling and processing environments
- Key advice for dealing with third-party audits and auditors

The document, developed by the AACCI Food Safety, Quality & Regulatory Committee, includes the complete ISO 22000 standard, as well as color-coded sections that provide valuable information, experience, and advice from experts in the grain handling, processing, milling, and baking industries.

The webinar is freely available to everyone for viewing 24 hours a day, 7 days a week at aaccnet.org/isoweinar. View the webinar to learn more about how this document can save you time and money.





Free Student Access to AACCI's Premier Cereal Science Textbook

Register Your Class Today!

Thanks to the generous corporate support of the Kellogg Company, university food science classes worldwide can still receive free online access to AACCI's premier cereal science text,

Principles of Cereal Science and Technology, Third Edition. The goals of this AACCI outreach project are to

- Increase the number of food science courses that teach cereal science
- Attract a larger, higher quality pool of scientists and professionals to the grains industry
- Help ensure food security in developing nations

Free access is encouraged for a range of undergraduate- and graduate-level university programs, including those on basic cereal chemistry, cereal utilization, agricultural science, crop quality, process engineering and technology, and other topics in the grain-food sciences.

In 2015, free access to the online book was provided for hundreds of students. University professors who wish to adopt the free online version of this textbook, which is available for access to students and professors who teach at least one chapter, should fill out our form at www.aaccnet.org/publications/store/Documents/PoCSONLINEQ.PDF and then send it to AACCPress@scisoc.org.

Companies wishing to join the Kellogg Company in support of this important effort should contact Phil Bogdan, AACCI staff, at pbogdan@scisoc.org or at +1.651.994.3859.

Connect to Your Discipline Through the Grain Science Library Online

The Grain Science Library, AACCI's online publishing platform for quality grain science books and journals, is filled with research and information that applies to academics and professionals in food science, product development, breeding, health, nutrition, and more.

This collection of online resources is very customizable. Users can obtain access to individual book chapters and articles, single books and journals, as well as any combination of resources, which include

- *Cereal Foods World*
- *Cereal Chemistry*
- 19 online books
- *Approved Methods of Analysis*, 11th Edition

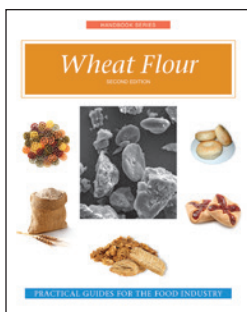
Subscribers and nonsubscribers alike can search the Grain Science Library and set up a profile that allows them to save their favorite chapters and articles. Users can also take advantage of citation tracking, table of contents (TOC) alerts, and more through this feature-rich platform.

Access to the Grain Science Library is subscription-based and renewable yearly. Not yet subscribed to all the available resources? Savings increase as more content is purchased. Those who purchase collections will receive access to all NEW content going forward as part of their yearly subscription cost.

Visit <http://cerealchemistry.aaccnet.org> to learn more, recommend a subscription to your librarian or collections manager, and receive a free price quote.



New Edition of the *Wheat Flour Handbook* Now Available for Purchase



Although wheat flour seems like a simple ingredient, its quality, composition, properties, and other aspects are key factors in the development of high-quality baked goods, pastas, cereals, and more. *Wheat Flour, Second Edition*, published 15 years after the bestselling first edition, gives users an edge in product development by incorporating the latest wheat flour research and technologies.

The book explores a range of perspectives important to the food industry, such as wheat crops, milling, the composition of commercial flour, nutrition, wheat and flour testing, production issues, quality specifications, and products derived from hard, soft, and durum wheats.

Wheat Flour, Second Edition offers expert information in straightforward language. It is among the fastest, easiest references for a variety of food industry professionals in product

development, quality assurance, purchasing, production, engineering, food science training, and nutrition. It helps users

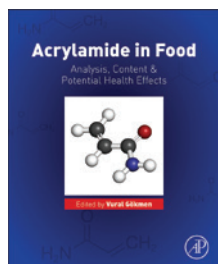
- Quickly familiarize themselves with wheat flour's many aspects
- Swiftly troubleshoot costly issues related to flour quality and food production
- Develop a range of consistent, superior products that incorporate wheat flour

The clearly written text is accompanied by easy-to-use tables and illustrations, troubleshooting guides, definitions of key terms, and key health discussions on gluten, wheat allergies, and the quest for products with less fat and salt.

Coverage of specific product applications and problem resolution, as well as wheat and milling basics, make *Wheat Flour, Second Edition* a must-have for food industry professionals. Everyone from new product developers to technical sales personnel will find answers to wheat flour questions in this one-stop, practical ingredient handbook.

Four New Titles Added to the AACCI Online Bookstore

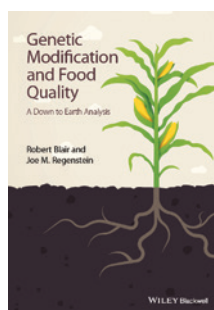
Visit the Bookstore to Learn More About These and Other Titles—All on Sale



Acrylamide in Food, First Edition

The World Health Organization has declared acrylamide a potential health risk, leading to a recent increase in research on the formation and presence of acrylamide in various foods. This book, published in 2015, provides the latest recent analytical methodologies for acrylamide detection, up-to-date information on its interaction mechanisms, health effects, and occurrence in various foods, including bakery products, fried potato products, coffee, battered products, water, table olives, and more.

Acrylamide in Food, First Edition was developed for food scientists, technologists, toxicologists, food industry workers, and food science academics and touches on a variety of subjects, including acrylamide and foods heated to high temperatures, dietary acrylamide, acrylamide formation, *N*-acetyl-*S*-(2-carbamoyl-ethyl)-cysteine, acrylamide removal, *L*-asparaginase, and acrylamide determination. Specific featured analytical methodologies for acrylamide determination include liquid chromatographic tandem mass spectrometry and gas chromatography-mass spectrometry.



Genetic Modification and Food Quality: A Down to Earth Analysis

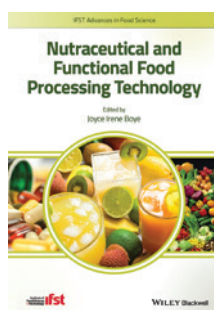
More countries than ever before are using recombinant DNA methods to genetically modify (GM) their crops, but some critics claim that modification of the plant's genome may pose risks to human consumers. *Genetic Modification and Food Quality: A Down to Earth Analysis* is the first comprehensive text on how GM crop production methods

influence the quality of foods and feeds—as well as the health and safety of foods—based solely on an assessment of scientific findings. The goal is to present the pros and cons of GM food sources in the human diet in a scientifically balanced manner.



Improving and Tailoring Enzymes for Food Quality and Functionality, First Edition

Enzymes are a constantly evolving and hot topic for many grain-food scientists. This book provides cutting-edge information on enzymes and their unique applications in the food industry. It explores new techniques in enzyme production, engineering, and applications. It covers sourcing, isolation, and production of enzymes for food applications, as well as detailed discussions of enzyme processing and analytical and diagnostic applications in specific commodities and the industry at large.



Nutraceutical and Functional Food Processing Technology

For several years, the food industry has been studying components in foods that have functional and nutraceutical properties. There remains a need, however, for market-ready and near-market technologies that can be used for processing these ingredients into functional, marketable, and value-added products. This book is intended for industry personnel and academics in the health food and food processing sectors, to help them with

- Specific applications of nutraceuticals in baked goods, cereals, extruded products, fermented food products, and others
- The impact of processing on the bioactivity of nutraceutical ingredients, management of allergens, processing allergen-free foods, and health claims
- Creating sustainable and environmentally friendly approaches to the production of health foods, guidelines and regulations, and methods for assessing the safety and quality of nutraceutical and functional food products
- Incorporating nutraceutical ingredients into food systems for market
- Developing guidelines for addressing challenges in specific food sectors, such as health claims and marketing, during processing

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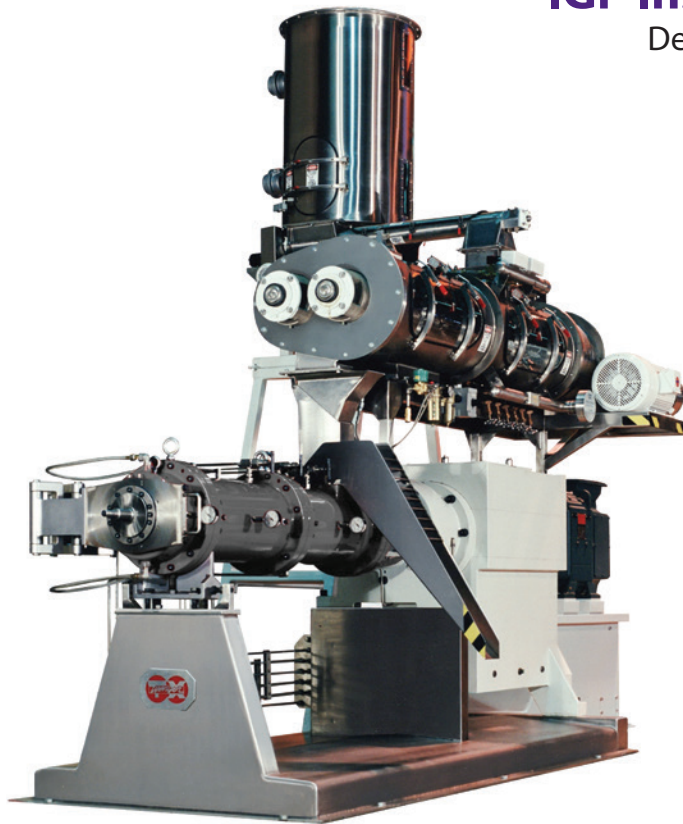
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New Members

Arndt, E. A., Omaha, NE, U.S.A.
Asiyanbi-Hammed, T. T., North Dakota State University, Fargo, ND, U.S.A.
Beane, R. L., director of quality assurance and safety, King Arthur Flour, White River Junction, VT, U.S.A.
Belloq, B., student, INRA, Montpellier, France
Boehm, J., Washington State University, Pullman, WA, U.S.A.
Bohos Rupenyan-Vasileva, A., food NIR calibration specialist, QualySense AG, Glattbrugg, Switzerland
Bourbia, S., student, Constantine, Algeria
Bretagna, B., Grissin Bon SpA, Sant Ilario D'enza, Italy
Cao, N., Ardent Mills, Denver, CO, U.S.A.
Cardey, R. L., director of sales, Dakota Blenders, St. Louis, MO, U.S.A.
Carrington, T., senior regulatory scientist, Ardent Mills, Denver, CO, U.S.A.
Demirtasoglu, Z., Bastak Food Machine Medical, Ankara, Turkey
DePatie, C., La Crosse Milling Co., Cochrane, WI, U.S.A.
Detlor, N., food scientist, Ardent Mills, Burlington, ON, Canada
Ehmke, L. C., graduate research assistant, Kansas State University, Manhattan, KS, U.S.A.
Hayek, J. A., University of Minnesota, Minneapolis, MN, U.S.A.
Henrich, A., CSM Deutschland GmbH, Bingen am Rhein, Germany
Ibba, M. I., Washington State University, Pullman, WA, U.S.A.
Kim, J. G., Incheon, South Korea
Lam, R., manager, technical service, AGT Foods, Saskatoon, SK, Canada
Lin, H. L., Kaohsiung, Taiwan
Makowski, R., technical, analytical services, Canadian International Grains Institute, Winnipeg, MB, Canada
Masisi, K., University of Manitoba, Winnipeg, MB, Canada
Mishra, J. P., Buhler (India) Pvt Ltd., Bangalore, India
Montagner, S. T., Oklahoma State University, Stillwater, OK, U.S.A.

Mudd, J., vice president, Meridian Flavors Inc., St. Louis, MO, U.S.A.
Nishimura, S., Chiba Flour Milling Co., Ltd., Chiba-Shi, Chiba, Japan
Patasnick, M., Church & Dwight Co., Inc., Princeton, NJ, U.S.A.
Perry, S., product development professional, Barilla, Northbrook, IL, U.S.A.
Probst, K. V., research scientist, Grain Processing Corporation, Muscatine, IA, U.S.A.
Ruiz, S., Smart for Life, West Palm Beach, FL, U.S.A.
Schved, F., Galam Group, Menashe, Israel
Shao, Y., University of Idaho, Moscow, ID, U.S.A.
Wilkes, K., University of Arkansas, Fayetteville, AR, U.S.A.
Zhang, W., Iowa State University, Ames, IA, U.S.A.

Companies

Healthy Food Ingredients, LLC, parent company of SK Food International and Hesco/Dakota Organic Products, recently acquired Suntava Corporation of Afton, MN. The Suntava team will operate as a division of Healthy Foods Ingredients (HFI), continuing to use the Suntava name. HFI is a specialty ingredient company providing non-GMO, organic, gluten-free, and identity-preserved ingredients to customers in the food and pet food manufacturing and food service industries. Suntava is a plant-based specialty ingredients company best known for its proprietary Suntava Purple Corn (a natural non-GMO hybrid), which can be used as an ingredient in food, beverage, nutraceutical, and cosmeceutical applications and as a natural colorant.

John Mason, former senior director of operations with Ardent Mills, and John Cure, former director with Ardent Mills, have purchased the Richardson Milling flour mill in Dawn, TX. The facility will return to its 1985 founding name Panhandle Milling, LLC. Mason and Cure plan to return the Dawn mill to a family-run business focusing on its people, quality products, and customers. The team will stay in place, with a few additional people to be added. The 5,000 cwt facility produces organic, whole grain, high-gluten flour, and bread flour.

Important AACCI Dates

April 2016

26–29. 15th C&E European Young Cereal Scientists and Technologists Workshop, Bergamo, Italy

May 2016

1. Research paper submission deadline for *Cereal Chemistry* focus issue on pulses

2. AACCI Supported – On the Pulse: The Latest Evidence of Health Benefits, Innovations, and Intake Recommendations for Pulses, Adelaide, Australia

October 2016

23–26. AACCI Annual Meeting, Savannah, GA, U.S.A.

For more information visit
aacnet.org

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Our industry's personal guide to ISO 22000 food safety management standards

Includes the complete ISO 22000 standard,
plus advice from experts in the grain handling,
processing, milling, and baking industries.
These sections cover...

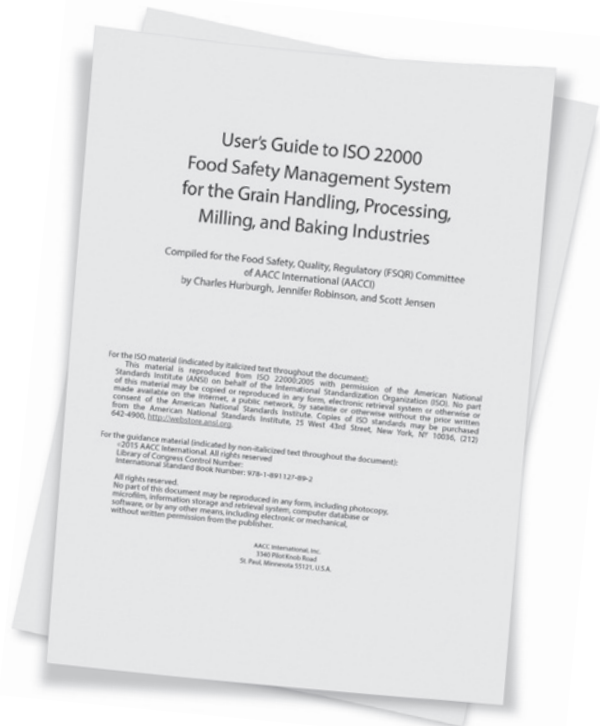
- Food safety guideline interpretations applied to grains
- Best practices for grain handling and processing
- Key advice for audits and auditors

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