AACC International Annual Meeting

September 30 – October 3, 2012
The Westin Diplomat
Hollywood, Florida U.S.A.

Hollywood Beach Sunrise courtesy of the Ft. Lauderdale CVB and Boardwalk Beauty courtesy of visithollywoodfl.org.
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Our New Look Continues!

Based on the success of our new program guide and program resource book, we are continuing these new formats for 2012.

The Program Guide—a light and handy guide that includes the program schedule, general meeting information, highlights, exhibition, posters, and pages at the back for taking notes.

The Program Resource Book—provides session and poster content, recognition, exhibitor information, and author index.

We hope you find these new formats a convenient way to navigate the annual meeting. We look forward to your response to these changes as we strive to make the annual meeting the best it can be for those who attend. AACCI would like to thank CHOPIN Technologies for their contribution in making the Program Guide possible!

Greetings, and welcome to Florida. I am excited that so many of you are able to come this year.

Our annual meeting gives each of us an opportunity to realize first-hand how broad the reach of cereal chemistry is. We continue to focus on our Scientific Initiatives to guide the science presented. We have 12 symposia, which are traditional presentations focusing on multidisciplinary topics. Symposia topics range from our “classics” of starch modification or lipids in baking, to “health” of formulating for glucose control or pulses and minor cereals, and much more.

If you haven’t participated in a Science Café, you will have six opportunities this year. Science Cafés have several short presentations and provide plenty of time for lively discussions. I look forward to hearing opposing viewpoints being honestly and openly debated—what better way to learn?

Of course the technical sessions, posters, and PosterTalks continue to provide excellent opportunities to hear and see the latest research in the arena of cereal grain science. I always look forward to the exchange of ideas from around the world.

I can’t forget the exhibit floor—this presents a wonderful opportunity to see what you have been reading about, and to network with suppliers and colleagues in an informal manner. An added bonus is the food on Sunday and Tuesday, and the beer on Monday.

Are you an active AACC International member? Do you participate in technical committees and/or divisions? AACCI relies on members such as you to help further our mission. Not only are committees a great way to make an impact within AACCI and the cereal grains community, but they are also a way to expand your network. So, why not attend several meetings and see what piques your interest?

No matter what stage of your career, nor what your area of expertise, you should find plenty of interesting presentations and networking here in Hollywood. New trends, the latest research, new products and services, and the best scientists in the world are joining you.

I am looking forward to a great meeting and a wonderful future for AACCI International.

Debi Rogers
AACCI International President
2012 Program Planning Team

Program Team Chair
Art Bettge, ADB Wheat Consulting, U.S.A.

Program Team Vice-Chair
Koushik Seetharaman, University of Guelph, Canada

2012 Scientific Initiative Chairs and Vice-Chairs

Biotechnology & Sustainability
Chair: Michael J. Giroux, Montana State University, U.S.A.
Vice-Chair: Michael Tilley, USDA ARS CGAHR, U.S.A.

Chemistry & Interactions
Chair: Andrew E. McPherson, Kraft Foods, U.S.A.
Vice-Chair: Baljit S. Ghotra, National Starch LLC, U.S.A.

Engineering & Processing
Chair: Clyde Don, Foodphysica, Netherlands
Vice-Chair: Sathya Kalambur, Pepsico (Frito-Lay Inc.), U.S.A.

Food Safety & Regulatory
Chair: Rangan Chinnaswamy, USDA GIPSA, U.S.A.
Vice-Chair: Andreia Bianchini, University of Nebraska, U.S.A.

Health & Nutrition
Chair: S. Shea Miller, Agriculture & Agri-Food Canada, Canada
Vice-Chair: Trust Beta, University Manitoba, Canada

Ingredients & Innovations
Chair: Rajen S. Mehta, SunOpta Ingredients Group, U.S.A.
Vice-Chair: Brian J. Anderson, Bunge, U.S.A.

Quality & Analytical Methods
Chair: Sean Finnie, Cargill Inc., U.S.A.
Vice-Chair: Elaine J. Sopiwnyk, Canadian International Grains Institute, Canada

General Information

Registration Hours

Great Hall Foyer
Sunday, September 30  12:00 – 7:30 p.m.
Monday, October 1   7:30 a.m. – 6:30 p.m.
Tuesday, October 2   7:30 a.m. – 4:00 p.m.
Wednesday, October 3 7:30 a.m. – 2:30 p.m.

Exhibit Hall—Exhibit and Poster Hours

Great Hall
Sunday, September 30
8:00 a.m. – 2:00 p.m. Exhibit Set-Up & Exhibitor Registration
5:30 – 7:30 p.m. Grand Opening Exhibition

Monday, October 1
7:00 a.m. – 10:00 a.m. Posters Set-Up by Authors
10:00 a.m. – 7:00 p.m. Poster Viewing
4:00 – 7:00 p.m. Exhibits with Beer and Poster Viewing with Authors Present
Student Poster Authors Present (4:00 – 5:00 p.m.)
Poster Authors Present (even-numbered posters 5:00 – 6:00 p.m.)

Tuesday, October 2
8:00 a.m. – 2:30 p.m. Poster Viewing
12:00 – 2:15 p.m. Lunch with the Exhibitors
Student Poster Authors Present (odd-numbered posters 1:00 – 2:00 p.m.)
2:30 – 3:30 p.m. Exhibit and Poster Take-Down

AACCI Central

Great Hall and Regency Ballroom Foyer
AACCI is innovating to bring you new products and services. Learn more and get great deals on AACCI PRESS books, including new releases, at AACCI Central.

Sunday, September 30
5:30 – 7:30 p.m. (Great Hall, Exhibits)

Monday, October 1
9:00 a.m. – 3:00 p.m. (Regency Ballroom Foyer)
4:00 – 7:00 p.m. (Great Hall, Exhibits)

Tuesday, October 2
9:00 – 11:00 a.m. (Regency Ballroom Foyer)
12:00 – 2:15 p.m. (Great Hall, Exhibits)

Wednesday, October 3
9:00 – 11:00 a.m. (Regency Ballroom Foyer)

2012 Abstracts—Available Online, at Printing Stations, and on Mobile App

Searchable abstracts are available online at www.aaccnet.org/meet. Abstract printing stations are available in the Great Hall and in the meeting room area for your convenience. Abstracts are also available through the annual meeting mobile app.
Mobile App—New in 2011, Improved for 2012

Connect Now to the Meeting!
Back for a second year, the mobile app is improved with more options for you to stay connected. The app continues to allow you to:
- Browse the Program Guide, exhibitor list, posters, and general information
- Get the latest meeting announcements
- Select sessions from the Program Guide to be added to your customized schedule or go to My Meeting and add customized schedule items
- Access session information, including full abstracts
- Add exhibitors to your to-do list

New features for 2012:
- Browse and connect with other attendees, send messages and make appointments with them from the app
- Using an iPad, connect with your iPad-specific version

Get the app…it's free! Available for iOS (iPhone and iPad) and Android devices; Blackberry users have access to a mobile website that will offer the same functionality.

Search the app store for AACC 2012; Blackberry users go to mobileapp.aaccnet.org.

Conference Recordings
Did you miss a session or presentation? Recordings of presentations, with author approval, will again be available to meeting attendees within three weeks of the meeting, for a small fee. Watch for more information or check www.aaccnet.org/meet.

Open Meeting Room
A meeting room will be available for groups of 16 people or fewer. Sign up at the Registration Desk located in the Great Hall Foyer.

Photo Release
Photographs will be taken at the 2012 AACC International Annual Meeting. By attending this meeting, you agree to allow AACC International’s use of your photo in any AACCI publications or website.

AACCnet Job Networking
It’s all about networking and critical connections when it comes to a job/candidate search. Start off at the meeting by posting copies of your job/candidate information on the Job Board located by registration, and check out the most recent postings on the AACCnet Job Center, designed specifically for the grain-based food industry and cereal science fields. Visit www.aaccnet.org/jobs to learn more. AACCI members receive a 20% discount on all postings.

Meeting Facilities Addresses

<table>
<thead>
<tr>
<th>Westin Diplomat Resort &amp; Spa</th>
<th>Crowne Plaza</th>
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<tbody>
<tr>
<td>3555 S. Ocean Drive Hollywood, Florida 33019</td>
<td>400 South Ocean Drive Hollywood, FL 33019</td>
</tr>
<tr>
<td>Phone: 954.602.6000</td>
<td>Phone: 954.454.4334</td>
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</tbody>
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Offsite Venues

<table>
<thead>
<tr>
<th>Cereals&amp;Europe Dinner</th>
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<tr>
<td>15th Street Fisheries</td>
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<tr>
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<tr>
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<tr>
<td>Yard House Restaurant</td>
<td>Lola’s on Harrison</td>
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<tr>
<td>601 Silks Run</td>
<td>2032 Harrison Street</td>
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<tr>
<td>Hallandale Beach, FL 33009</td>
<td>Hollywood, FL 33020</td>
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<tr>
<td>954.454.9950</td>
<td>954.927.9851</td>
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Medical Emergencies
The nearest medical facilities are:

<table>
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<tr>
<th>Aventura Hospital</th>
<th>Fast Care</th>
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<tr>
<td>20900 Biscayne Blvd.</td>
<td>20601 E. Dixie Highway, Suite 340</td>
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<tr>
<td>Aventura, FL 33180</td>
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Your Science. Your Program.

The Top Science from the Top Scientists

The science-packed AACCI Annual Meeting gives you more top-notch scientific content to choose from and more time scheduled each day to attend the sessions. The 2012 scientific program continues to focus on AACCI’s 7 Key Scientific Initiatives.

Symposia and Science Cafés focus on multidisciplinary, cross-scientific initiative topics.

- **Symposia** are aimed at optimal knowledge transfer through regular 20-minute talks with time for topical questions.
- **Science Cafés** consist of sessions set up to combine shorter or more elaborate position talks with debate and discussion.

Technical Sessions and PosterTalks focus on more in-depth coverage of central themes within single scientific initiatives.

- **Technical Sessions** each feature 20-minute talks covering new scientific insights and technological advancements in the field.
- **PosterTalks** consist of short talks, highlighting the main findings and take-home messages found on selected posters, followed by in-room poster viewing and discussion.

The Symposia and Technical Sessions are “swappable” sessions, allowing people to easily commute from one session to another. The Science Cafés and PosterTalks are “here to stay” sessions, where participation during a whole session is a guarantee for insightful and rewarding debate.

**Meeting Highlights**

**Opening General Session Reception**
Sunday, September 30
4:00 – 4:30 p.m.

**Opening General Session and Awards Ceremony**
4:30 – 5:30 p.m.
Enjoy a reception and the kick-off to the annual meeting, get updates on what your association is doing to further the advancement of grain science, help honor AACCI members who have made significant contributions to the field of grain science, and see who will win the William F. Geddes Memorial Award.

**Grand Opening Exhibition**
Sunday, September 30
5:30 – 7:30 p.m.
Make new acquaintances and greet old friends while you visit with more than 100 of the industry’s leading suppliers during this casual and festive event. Light appetizers and beverages will be served.

**Student Product Development Competition Presentations**
Monday, October 1
10:00 a.m. – 1:00 p.m. **Competition Presentations**
4:00 – 5:00 p.m. **Poster Presentations**
Watch the finalists’ presentations from the product development competition and then join them as they present their product posters in the exhibit hall. See page 14 for a full listing of the participating teams and product names in the Program Resource Book.

**Hot Topic**
Monday, October 1
2:00 – 4:00 p.m.
**Impact of Drought on Grain**
See page 19 of the Program Resource Book for description and speakers.

**Exhibits with Beer and Poster Viewing**
Monday, October 1
4:00 – 7:00 p.m.
Grab a beer or soda and visit with industry suppliers at their exhibits, talk with poster authors, and visit AACCI Central.

**Best Student Research Paper Competition Symposium**
Tuesday, October 2
8:30 – 11:00 a.m.
Don’t miss this unique competition, where our students demonstrate their superior presentation skills and highlight their best research. A jury selected the six student finalists in this competition. A detailed listing of presenters is available on page 19 of the Program Resource Book.
Lunch with the Exhibitors and Poster Viewing
Tuesday, October 2
12:00 – 2:15 p.m.
Grab a complimentary lunch and continue the networking and education as you meet with industry suppliers and talk with poster authors.

Hot Topic
Tuesday, October 2
2:30 – 6:00 p.m.
Food Safety Modernization Act (FSMA) – An Update
See page 25 of the Program Resource Book for description and speakers.

Speed Mentoring Social
Tuesday, October 2
4:30 – 5:30 p.m.
Through quick exchanges with multiple contacts, you’ll have the chance to seek career and research guidance, hear about the experiences of others, and find a long-term mentor/protégé match. Bring your business cards and plan on starting connections that could last a lifetime. Light appetizers and refreshments will be available at this complimentary social. Supported by the AACCI Professional Development Panel and the Education Division.

Pairing with a Purpose—Foundation Event
Tuesday, October 2
7:00 – 9:00 p.m.
Join your fellow attendees for a memorable evening at Lola’s on Harrison restaurant. Known for their beer and food pairings, this evening the restaurant will also include wine pairing as part of a three-course meal. Enjoy a unique dining experience and know that you are also contributing to the Foundation scholarship program. Preregistration is required.

Closing Session with Keynote Speaker and Farewell Reception
Wednesday, October 3
4:15 – 6:00 p.m.
With the U.S. experiencing its worst drought in a quarter-century, Russia again struggling to raise wheat and global food prices rising again, “food security” is once again in the headlines. But the meaning of the phrase is shifting, not simply to include availability and affordability of food, but nutrition and safety as well. Alan Bjerga, author of “Endless Appetites: How the Commodities Casino Creates Hunger and Unrest,” explores how the global marketplace is affecting food security, and how with effective research and economic incentives, some of the world’s most poverty-stricken regions can better meet their own nutritional needs.
Join colleagues and friends for the Closing Session followed by great conversation and beverages.

Approved Methods Technical Committee Meetings
All meetings take place at the Westin Diplomat Hotel.

Monday, October 1
7:00 – 8:30 a.m.  Room
Bread Baking Methods 207
Food Safety and Microbiology 204
Physical Testing Methods 202
Protein and Enzyme Methods 203
Rice Milling and Quality 208
Soft Wheat and Flour Products 201
Statistical Advisory 205

Tuesday, October 2
7:00 – 8:30 a.m.  Room
Biotechnology Methods 203
Experimental Milling 201
Methods for Grain and Flour Testing 204
Oat and Barley Products 205
Pasta Products Analysis 202
Yeast Evaluation 209

Wednesday, October 3
7:00 – 8:30 a.m.  Room
Asian Products 203
Bioactive Compounds 202
Methods 201
Chemical Leavening Agents 204
Dietary Fiber and Other Carbohydrates 201
Near Infrared Analysis 205
Pulse and Legume 208
Vitamin, Minerals and Lipids 207
## Divisions, Sections, Alumni Meetings, and Events

Network with attendees who specialize in specific subject areas, work in various geographic locations, or are fellow alumni by participating in these meetings, events, and socials. Check at the Registration Desk for availability and to purchase tickets. **Preregistration is required.** For events not taking place at The Westin Diplomat Hotel, see page 5 for location addresses.

### Saturday, September 29
- 4:00 – 6:00 p.m. Milling & Baking Division Executive Committee and Advisory Board Meeting
- 6:30 – 9:00 p.m. Cincinnati Section Meeting and Dinner

### Sunday, September 30
- 5:30 – 6:30 p.m. Student Division Executive Committee and University Representative Meeting

### Monday, October 1
- 12:30 – 2:00 p.m. Down Under Section Meeting (*bring your own lunch*)
- 12:30 – 2:00 p.m. Engineering & Processing Division Meeting and Lunch*
- 12:30 – 2:00 p.m. Milling & Baking Division Meeting and Networking Lunch*
- 12:30 – 2:00 p.m. Nutrition Division Meeting and Lunch*
- 12:30 – 2:00 p.m. Rice Division Lunch*
- 2:00 – 3:30 p.m. Student Division Business Meeting
- 5:30 – 6:00 p.m. Carbohydrate Division Executive Committee Meeting
- 6:00 – 7:00 p.m. Carbohydrate Division Meeting
- 7:00 – 10:00 p.m. Cereals & Europe Section Dinner*†

### Tuesday, October 2
- 4:30 – 5:30 p.m. Protein Division Business Meeting
- 4:30 – 6:00 p.m. Iowa State University and Friends Reception*
- 5:30 – 6:30 p.m. Protein Division Social*
- 6:00 – 9:00 p.m. Carbohydrate Division Dinner*†

### Wednesday, October 3
- 7:00 – 8:15 a.m. Kansas State University Breakfast*
- 7:00 – 8:30 a.m. North Dakota State University Alumni and Friends Breakfast*
- 12:30 – 1:30 p.m. Rheology Division Meeting and Lunch*

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* ticket required • † see page 5 for location
## Daily Meeting Schedule and Sessions

All meetings take place in the Westin Diplomat Hotel.

### Friday, September 28

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
</tr>
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<tbody>
<tr>
<td>3:00 – 5:00 p.m.</td>
<td>Finance Committee Meeting</td>
<td>207</td>
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### Saturday, September 29

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
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<tbody>
<tr>
<td>8:00 a.m. – 5:00 p.m.</td>
<td>Board of Directors Meeting</td>
<td>214</td>
</tr>
<tr>
<td>4:00 – 6:00 p.m.</td>
<td>Milling &amp; Baking Division Executive Committee and Advisory Board Meeting</td>
<td>213</td>
</tr>
<tr>
<td>6:30 – 9:00 p.m.</td>
<td>Cincinnati Section Meeting and Dinner</td>
<td>Rivals Waterfront Sports Grille, Westin</td>
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### Sunday, September 30

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
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<tbody>
<tr>
<td>8:00 – 10:00 a.m.</td>
<td>Check Sample Committee Meeting</td>
<td>213</td>
</tr>
<tr>
<td>8:00 a.m. – 2:00 p.m.</td>
<td>Exhibitor Set-Up and Registration</td>
<td>Great Hall</td>
</tr>
<tr>
<td>8:30 – 10:30 a.m.</td>
<td>Books Committee Meeting</td>
<td>Diplomat Ballroom 5</td>
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<tr>
<td>8:30 – 10:30 a.m.</td>
<td>Journals Committee Meeting</td>
<td>Diplomat Ballroom 5</td>
</tr>
<tr>
<td>8:30 – 10:30 a.m.</td>
<td>Online Products Committee Meeting</td>
<td>Diplomat Ballroom 5</td>
</tr>
<tr>
<td>10:00 a.m. – 12:00 p.m.</td>
<td>2013 Technical Program Planning – Team Leaders Meeting</td>
<td>219</td>
</tr>
<tr>
<td>11:30 a.m. – 1:00 p.m.</td>
<td>Cereal Chemistry Editorial Board Luncheon</td>
<td>214</td>
</tr>
<tr>
<td>12:00 – 4:00 p.m.</td>
<td><strong>Premetting Workshop</strong> – Rice Quality Issues: Chalk and Fissure Standardization and Measurement</td>
<td>Diplomat Ballroom 1</td>
</tr>
<tr>
<td>12:00 – 7:30 p.m.</td>
<td>Registration Open</td>
<td>Great Hall Foyer Area</td>
</tr>
<tr>
<td>1:00 – 2:30 p.m.</td>
<td>Leadership Forum, <em>by invitation</em></td>
<td>Diplomat Ballroom 4</td>
</tr>
<tr>
<td>1:00 – 3:00 p.m.</td>
<td><strong>Premetting Workshop</strong> – Recent Developments on Gluten Detection in Food and Beverages</td>
<td>Diplomat Ballroom 2</td>
</tr>
<tr>
<td>1:00 – 6:00 p.m.</td>
<td>Room Available for Small Meetings <em>(sign-up required)</em></td>
<td>208</td>
</tr>
<tr>
<td>2:30 – 4:00 p.m.</td>
<td>Approved Methods Technical Committee Chairs Meeting</td>
<td>214</td>
</tr>
<tr>
<td>3:00 – 4:00 p.m.</td>
<td>Awards Committee Meeting</td>
<td>207</td>
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<tr>
<td>4:00 – 4:30 p.m.</td>
<td><strong>Opening General Session Reception</strong></td>
<td>Grand Ballroom West</td>
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<td><strong>Opening General Session and Awards Ceremony</strong></td>
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<td>Student Division Executive Committee and University Representative Meeting</td>
<td>207</td>
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<td>5:30 – 7:30 p.m.</td>
<td>AACCI Central Open</td>
<td>Great Hall</td>
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<td>5:30 – 7:30 p.m.</td>
<td><strong>Grand Opening Exhibition</strong></td>
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* ticket required  • † see page 5 for location
Monday, October 1

7:00 – 8:30 a.m. **Approved Methods Technical Committee Meetings**
- Bread Baking Methods
- Food Safety and Microbiology
- Physical Testing Methods
- Protein and Enzyme Methods
- Rice Milling and Quality
- Soft Wheat and Flour Products
- Statistical Advisory

7:00 – 8:30 a.m. Whole Grains Working Group

7:00 – 10:00 a.m. Poster Set-Up by Authors Great Hall

7:00 a.m. – 5:00 p.m. Room Available for Small Meetings (sign-up required) 208

7:30 a.m. – 6:30 p.m. Registration Open Great Hall Foyer Area

8:30 – 10:10 a.m. **Scientific Sessions**
- Component Contributions to Texture and Rheology – Technical (Scientific Initiative: Quality & Analytical Methods) Atlantic Ballroom 1
- Gluten Free: Opportunities and Challenges Across the Supply Chain – Symposium (Scientific Initiatives: Food Safety & Regulatory, Health & Nutrition)
- Rice – Technical (Scientific Initiative: Quality & Analytical Methods) Atlantic Ballroom 2

8:30 – 10:50 a.m. Peter Wood Memorial – Special Session (Scientific Initiatives: Chemistry & Interactions, Health & Nutrition, Ingredients & Innovations) Regency Ballroom 3

9:00 a.m. – 12:10 p.m. **Supplier Innovation Session I**

9:00 a.m. – 3:00 p.m. AACCI Central Open Regency Ballroom Foyer

10:00 a.m. – 1:00 p.m. **Student Product Development Competition Presentations** Diplomat Ballroom 1 & 2

10:00 a.m. – 7:00 p.m. Poster Viewing Great Hall

10:40 a.m. – 12:20 p.m. **Scientific Sessions**
- Formulating Grain-Based Food for Glucose Control – Symposium (Scientific Initiative: Health & Nutrition) Atlantic Ballroom 1
- Rheological Assessment of Products – includes Rheology Division’s George W. Scott Blair Award Presentation – Martin G. Scanlon – Technical (Scientific Initiative: Engineering & Processing) Regency Ballroom 1

12:20 – 2:00 p.m. Lunch Break

12:30 – 2:00 p.m. Down Under Section Meeting (bring your own lunch) 209

12:30 – 2:00 p.m. Engineering & Processing Division Meeting and Lunch* Diplomat Ballroom 3

12:30 – 2:00 p.m. Milling & Baking Division Meeting and Networking Lunch* Diplomat Ballroom 3

12:30 – 2:00 p.m. Nutrition Division Meeting and Lunch* 201

12:30 – 2:00 p.m. Rice Division Lunch* 202

2:00 – 3:20 p.m. **Supplier Innovation Session II** 217

2:00 – 3:30 p.m. Student Division Business Meeting Diplomat Ballroom 5
<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
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</thead>
<tbody>
<tr>
<td>2:00 – 4:00 p.m.</td>
<td><strong>Hot Topic</strong> – Impact of Drought on Grain</td>
<td>Regency Ballroom 1</td>
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<td><strong>Scientific Sessions</strong></td>
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<tr>
<td></td>
<td>• Assessing Grain Quality – Poster Talk</td>
<td>Regency Ballroom 3</td>
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<td></td>
<td>• Exploring the Differences Between Conventional and Modern Biotechnology—A Focus on Grains – Science Café</td>
<td>Atlantic Ballroom 1</td>
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<td></td>
<td>(Scientific Initiatives: Biotechnology &amp; Sustainability, Quality &amp; Analytical Methods)</td>
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<td></td>
<td>• Leveraging Innovation, Cost Management, and Sustainability for Profitability – Science Café</td>
<td>Atlantic Ballroom 3</td>
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<td></td>
<td>(Scientific Initiative: Ingredients &amp; Innovations)</td>
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<td>4:00 – 7:00 p.m.</td>
<td>AACCI Central Open</td>
<td>Great Hall</td>
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<tr>
<td><strong>Beer and Poster Viewing</strong></td>
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<tr>
<td>4:00 – 7:00 p.m.</td>
<td><strong>Student Poster Authors Present (4:00 – 5:00 p.m.)</strong></td>
<td>Great Hall</td>
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<td></td>
<td><strong>Poster Authors Present (even-numbered posters 5:00 – 6:00 p.m.)</strong></td>
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<tr>
<td>4:00 – 7:00 p.m.</td>
<td><strong>Exhibition Open</strong></td>
<td>Great Hall</td>
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<tr>
<td>5:30 – 6:00 p.m.</td>
<td>Carbohydrate Division Executive Committee Meeting</td>
<td>219</td>
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<tr>
<td>6:00 – 7:00 p.m.</td>
<td>Carbohydrate Division Meeting</td>
<td>Diplomat Ballroom 3</td>
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<tr>
<td>7:00 – 10:00 p.m.</td>
<td>Cereals &amp; Europe Section Dinner*†</td>
<td>Off site, 15th Street Fisheries</td>
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<tr>
<td>7:00 – 10:00 p.m.</td>
<td>Northwest Section Dinner†</td>
<td>Off site, Yard House Restaurant</td>
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<tr>
<td>7:00 – 10:30 p.m.</td>
<td>Student Division Social and Dinner*†</td>
<td>See addendum for location</td>
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</tbody>
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* ticket required  † see page 5 for location
## Tuesday, October 2

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<thead>
<tr>
<th>Time</th>
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<th>Location</th>
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</thead>
<tbody>
<tr>
<td>7:00 – 8:00 a.m.</td>
<td>Grains for Health Foundation Breakfast Meeting*</td>
<td>Diplomat Ballroom 1</td>
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<tr>
<td>7:00 – 8:00 a.m.</td>
<td>Past Presidents’ Breakfast</td>
<td>219</td>
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<tr>
<td>7:00 – 8:30 a.m.</td>
<td><strong>Approved Methods Technical Committee Meetings</strong></td>
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<tr>
<td></td>
<td>- Biotechnology Methods</td>
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<td></td>
<td>- Experimental Milling</td>
<td>201</td>
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<td></td>
<td>- Methods for Grain and Flour Testing</td>
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<td></td>
<td>- Oat and Barley Products</td>
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<td></td>
<td>- Pasta Products Analysis</td>
<td>202</td>
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<td></td>
<td>- Yeast Evaluation</td>
<td>209</td>
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<tr>
<td>7:00 a.m. – 5:00 p.m.</td>
<td>Room Available for Small Meetings <em>(sign-up required)</em></td>
<td>208</td>
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<tr>
<td>7:30 a.m. – 4:00 p.m.</td>
<td>Registration Open</td>
<td>Great Hall Foyer Area</td>
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<tr>
<td>8:00 a.m. – 2:30 p.m.</td>
<td>Poster Viewing</td>
<td>Great Hall</td>
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<tr>
<td>8:20 – 11:00 a.m.</td>
<td><strong>Supplier Innovation Session III</strong></td>
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<tr>
<td>8:30 – 10:10 a.m.</td>
<td><strong>Scientific Sessions</strong></td>
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<td></td>
<td>- Chemistry and Nutrition of Pulses and Minor Cereals – Symposium <em>(Scientific Initiative: Health &amp; Nutrition)</em></td>
<td>Atlantic Ballroom 1</td>
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<td></td>
<td>- Protein &amp; Starch Changes Occurring During Various Cold-Forming and Dehydration Processing of Pasta, Noodle, &amp; Pretzel Products – Symposium <em>(Scientific Initiatives: Chemistry &amp; Interactions, Engineering &amp; Processing)</em></td>
<td>Regency Ballroom 1</td>
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<tr>
<td>8:30 – 11:00 a.m.</td>
<td><strong>Best Student Research Paper Competition</strong></td>
<td>Regency Ballroom 3</td>
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<td>9:00 – 11:00 a.m.</td>
<td>AACC Central Open</td>
<td>Regency Ballroom Foyer</td>
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<tr>
<td>10:00 a.m. – 12:00 p.m.</td>
<td>Foundation Board Meeting</td>
<td>207</td>
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<tr>
<td>10:40 a.m. – 12:20 p.m.</td>
<td><strong>Scientific Sessions</strong></td>
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<td>- Addressing Texture Challenges in Baked Products – Symposium <em>(Scientific Initiative: Ingredients &amp; Innovations)</em></td>
<td>Atlantic Ballroom 1</td>
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<td></td>
<td>- Food Allergy Thresholds and Risk Assessment: Potential Stakeholder Benefits – Symposium <em>(Scientific Initiative: Food Safety &amp; Regulatory)</em></td>
<td>Atlantic Ballroom 3</td>
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<td></td>
<td>- Micro- and Macro-Nutrient Digestion and Health – Technical <em>(Scientific Initiative: Health &amp; Nutrition)</em> (ends at 2:40 p.m.)</td>
<td>Regency Ballroom 1</td>
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<td>- Recent Advances in Wheat Genetics – Technical <em>(Scientific Initiative: Biotechnology &amp; Sustainability)</em></td>
<td>Atlantic Ballroom 2</td>
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<tr>
<td>11:00 a.m. – 12:00 p.m.</td>
<td>Professional Development Panel Meeting</td>
<td>219</td>
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<tr>
<td>12:00 – 2:15 p.m.</td>
<td>AACC Central Open</td>
<td>Great Hall</td>
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<tr>
<td>12:00 – 2:15 p.m.</td>
<td><strong>Lunch with the Exhibitors and Poster Viewing</strong></td>
<td>Great Hall</td>
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<td><em>Poster Authors Present (odd-numbered posters 1:00 – 2:00 p.m.)</em></td>
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<td>2:30 – 3:30 p.m.</td>
<td>Poster and Exhibit Take-Down</td>
<td>Great Hall</td>
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<td>2:30 – 4:30 p.m.</td>
<td><strong>Scientific Sessions</strong></td>
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<td></td>
<td>- Current Status and Development Trends of Asian Products – Science Cafe <em>(Scientific Initiatives: Biotechnology &amp; Sustainability, Chemistry &amp; Interactions, Health &amp; Nutrition, Quality &amp; Analytical Methods)</em></td>
<td>Atlantic Ballroom 1</td>
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<td></td>
<td>- Grain Analysis and Processing – PosterTalk</td>
<td>Regency Ballroom 1</td>
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<td></td>
<td>- Protein Quality in Product Development: Regulatory Considerations – Science Cafe <em>(Scientific Initiative: Health &amp; Nutrition)</em></td>
<td>Atlantic Ballroom 3</td>
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<td>- Update on In Vivo and In Vitro Studies on Health – PosterTalk</td>
<td>Regency Ballroom 3</td>
</tr>
</tbody>
</table>
2:30 – 6:00 p.m. | **Hot Topic** – Food Safety Modernization Act (FSMA) – An Update

3:30 – 5:00 p.m. | China Strategies Task Force Meeting

4:30 – 5:30 p.m. | Protein Division Business Meeting

4:30 – 5:30 p.m. | Speed Mentoring Social

4:30 – 5:30 p.m. | 2013 Technical Program Planning Meeting

4:30 – 6:00 p.m. | Iowa State University and Friends Reception*

5:30 – 6:30 p.m. | Protein Division Social*

6:00 – 9:00 p.m. | Carbohydrate Division Dinner*†

7:00 – 9:00 p.m. | Pairing with a Purpose – Foundation Event*†

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**Wednesday, October 3**

7:00 – 8:15 a.m. | Kansas State University Breakfast*

7:00 – 8:30 a.m. | **Approved Methods Technical Committee Meetings**

- Asian Products
- Bioactive Compounds Methods
- Chemical Leavening Agents
- Dietary Fiber and Other Carbohydrates
- Near-Infrared Analysis
- Pulses and Legumes
- Vitamins, Minerals, and Lipids

7:00 – 8:30 a.m. | North Dakota State University Alumni and Friends Breakfast*

7:00 – 8:30 a.m. | Scientific Advisory Panel

7:00 a.m. – 5:00 p.m. | Room Available for Small Meetings (sign-up required)

7:30 a.m. – 2:30 p.m. | Registration Open

8:30 – 10:10 a.m. | **Scientific Sessions**

- Enzymes in Cereal Science: From Improving Dough & Product Quality to Improving Bioavailability of Functional Compounds – Symposium *(Scientific Initiatives: Biotechnology & Sustainability, Chemistry & Interactions, Health & Nutrition)*

- Ingredient Modifications and Interactions – includes Young Scientist Research Award presentation – Girish Ganijyal – Technical *(Scientific Initiative: Ingredients & Innovations)*

- Structure–Function Relationships: Protein – includes Protein Division Walter Bushuk Graduate Research Award in Cereal Protein Chemistry Presentation – Mehtap Fevzioglu – Technical *(Scientific Initiative: Chemistry & Interactions)*

- Whole Grains: Where Are We and Where Are We Going? – Symposium *(Scientific Initiatives: Biotechnology & Sustainability, Engineering & Processing, Food Safety & Regulatory, Health & Nutrition)*

9:00 – 11:00 a.m. | AACCI Central Open

10:00 – 11:00 a.m. | Nominating Committee Meeting

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* ticket required • † see page 5 for location
Daily Meeting Schedule and Sessions (continued)

10:40 a.m. – 12:20 p.m.  **Scientific Sessions**
- Impact of Ingredients on Bread Structure and Quality – Technical *(Scientific Initiative: Chemistry & Interactions)*
  Atlantic Ballroom 1
  Atlantic Ballroom 3
  Regency Ballroom 1
- Starch Modification – Symposium *(Scientific Initiative: Chemistry & Interactions)*
  Regency Ballroom 3

12:30 – 1:30 p.m.  Rheology Division Meeting and Luncheon*
12:30 – 2:00 p.m.  Lunch Break
12:30 – 2:00 p.m.  ICC Luncheon*
12:30 – 3:30 p.m.  Approved Methods Technical Committee Chairs Meeting and Lunch

2:00 – 4:00 p.m.  **Scientific Sessions**
  Atlantic Ballroom 1
  Atlantic Ballroom 3
- Statistical Tools Supporting Food Safety, Regulatory, and Processing – Science Café *(Scientific Initiatives: Engineering & Processing, Food Safety & Regulatory, Quality & Analytical Methods)*
  Regency Ballroom 1

4:15 – 6:00 p.m.  Closing Session with Keynote Speaker Alan Bjerga, Author of “Endless Appetites: How the Commodities Casino Creates Hunger and Unrest,” and Food and Agriculture Policy Reporter, Bloomberg News, followed by a Farewell Reception
  Diplomat Ballroom 1–3

* ticket required

Thursday, October 4

8:00 – 11:00 a.m.  Board of Directors Meeting
  214
Stop by these booths for exhibit-sponsored prize drawings on Monday and Tuesday!

Must be present to win.

★ Prize drawing booth
715  Arla Foods Ingredients, Inc.
407  Bunge
409  Cablevey Conveyors
506  Charm Sciences
318  FONA International
518  Medallion Laboratories
502  MGP
516  Palsgaard Inc.