

Save the Date • March 25–27, 2009 C&E Spring Meeting—Whole Grain Global Summit



The 2009 C&E Spring Meeting, held at Newcastle University, in the United Kingdom, reflects the growing international interest in whole grain research and will focus on nutritional aspects of whole grain, consumer issues, regulatory issues related to whole grain, technological aspects of producing whole grain ingredients and products, scientific hurdles of producing tasty whole grain products, scientific hurdles in delivering healthy constituents of whole grain to the consumer, and analytical methodology related to whole grain. Furthermore, the meeting aims to contribute to the discussion and inform policy makers with the state-of-the-art and interactive program, presented by leading experts from industry and the academic world. The structure of the meeting ensures close integration of nutritionists, food technologists, food processors, and regulatory affairs experts, offering a truly global, multidisciplinary perspective. The updated program is now available for the 2009 C&E Spring Meeting at www.cerealsandeuropa.net. Sponsorship and exhibit opportunities are still available.

Milling and Baking Division Spring Technical Conference

Mark your calendars and plan to attend the 2009 Spring Technical Conference, May 13–15, 2009. The conference, held at the Embassy Suites Hotel Albuquerque in Albuquerque, NM, is the annual technical conference for professionals in the milling and baking industry. The schedule starts off with a golf tournament on Wednesday, with the conference running all day Thursday, and half-day Friday. The conference will cover up-to-date technological advances in new products, processing techniques, and the latest updates in regulatory affairs. Please contact Division Chair Dave Braun for program information and sponsorship opportunities at dbraun@mennel.com. Online registration and housing materials will be available on *AACCnet* by February 1, 2009. Please note that registration materials will not be mailed. Remember to check *AACCnet* for conference updates and details.

Pioneer Section Annual Christmas Meeting and Banquet

The Pioneer Section held its Annual Christmas Meeting and Banquet with the Wheat State District of the International Association of Operative Millers (IAOM) on December 5, 2008. This year's technical session was highlighted by a presentation on flour fortification by David Frey. Under the direction of Doug Riney, the Wichita East High madrigal singers performed an a capella arrangement of Christmas songs. Tim Aschbrenner, Richard Kendrick, and Steve Schorn held the annual AACC International Pioneer Section business meeting. Check sample membership is still strong and the results from this year's activities were discussed. Awards will be distributed soon. Richard Kendrick was voted to remain chair of the division for another term. Steve Schorn will also remain as secretary/treasurer.

Earn Money for School with AACC International Scholarships

The AACC International Foundation is now accepting applications for undergraduate and graduate scholarships! Up to 15 undergraduate scholarships and up to 15 graduate scholarships will be awarded for the 2009–2010 school year.

To be eligible, you must be a student member of AACC Intl. and be majoring in a program of courses and/or participating in research that would normally lead to a career in grain-based food science and technology (including oilseeds). Applications must be received by March 1, 2009. Scholarships and fellowships are supported by endowment funds of the AACC Intl. Foundation, and from annual contributions by companies and AACC Intl. divisions. Awards are paid directly to the winners in September after verification of registration for the fall semester or quarter from the appropriate department head. Visit www.aaccnet.org/foundation for complete eligibility requirements and to download scholarship applications.



New Micro Method on Baking Quality of Cookie Flour Approved by AMTC, Includes Calculator

The AACC International Soft Wheat Flour Technical Committee (SWFTC) has developed a new fully revised method, commonly referred to as the “micro sugar snap cookie method.” It is used to predict the general utility and quality of soft wheat flour for production of contemporary cookie and pastry products. It is also useful to evaluate other flour types, various flour treatments, and other factors, such as ingredients that affect the baking quality of cookies, and more generally, other products made with soft wheat flour. A calculator has been created to use with this method for appropriate water addition and flour weight.

Laboratories where flour supplies are limited, such as cultivar development labs, smaller scale bakeries, and experimental milling and baking facilities will find this micro sugar snap cookie method important. The formulation of the previous micro sugar snap cookie method is outdated. The method dates back from the early 1950s though it was approved in 1985 and re-approved in 1999. This original method has been modified by many laboratories, therefore causing the method to be meaningless in assuring uniformity of methodology and comparison of results across the industry.

After polling the SWFTC, we found several substantially different formulations of the method in current use, but all were referred to as “Method 10-52,” despite gross departures from the method as it existed. The current method [before this revision], especially when used on western U.S. wheat flours, produces dough that is so dry as to be unmanageable crumbles and dough that bakes into cookies that are irregularly shaped and small, with large crevasses and cracks. This provoked various labs to create their own versions of the method. Some labs would use different hydration levels or reduce the amounts of flour lower than specified.

A further problem with the varying water content(s) in the approved method was that the sugar syrup concentration and total amount of syrup varied, adding an additional, uncontrolled variable to the test. Varying water content among cookies leads to differences in the critical concentration and content of the sugar syrup and hence affects the outcome of the test as measured by cookie diameter. To reliably

compare different flours, a constant formulation is critical.

At the SWFTC meeting in San Antonio, TX, 2007, a strategy was developed to run a mini-collaborative using several iterations of the current method 10-52. This mini-colab was conducted and the results reviewed at the AACC International Pacific Northwest Section meeting in Portland, OR, January 2008. Several flours, representing a known range of cookie-baking quality, were used to evaluate five different formulations for cookie baking, including the current method 10-52, as established by Meera Kweon, USDA-ARS Soft Wheat Quality Laboratory, Wooster, OH.

After considering the results of the mini-colab, an optimal formulation was agreed upon; one that produced the best results in terms of producing a range of cookie diameters, as well as producing doughs that were easily handled. This method carefully controlled the amount of

both sugar syrup concentration and quantity and took flour moisture into consideration for both flour weight and added water calculations. Additionally, the resulting sugar syrup concentration brings the micro sugar snap cookie method into agreement with the sugar syrup concentration of the macro version cookie-baking method 10-50D. With this latest revision of the method, users are able to follow the results of the mini-colab to create the best results for producing a range of cookie diameters, as well as producing doughs that were easily handled.

This new method will be available soon. Order the new and enhanced single method 10-52 Micro Method on Baking Quantity of Cookie Flour online at www.aaccnet.org (click "Books") or call toll-free 1.800.328.7560. Current Online Method Subscribers have FREE access to all methods, including this new one, as soon as they are posted.

The AMTC thanks the members of the Soft Wheat Flour Technical Committee

Chair: Arthur D. Bettge, *USDA ARS WWQL*
Alice Andlovec, *Nabisco Inc/Kraft*
Brian S. Beecher, *USDA ARS*
Woo-Kyung Chung, *Kraft Foods North America*
Dean W. Creighton, *General Mills Inc.*
Graham B. Crosbie, *Dept. of Agriculture and Food, Western Australia*
Patricia Dailey, *Idaho Wheat Commission*
James N. Elkins, Jr., *The Mennel Milling Co.*
Robert C. Fesler, *Cargill Inc.*
Sean Finnie, *Kansas State University*
Diane L. Gannon, *Kraft Nabisco*
Gang Guo, *The Mennel Milling Co.*
Timothy S. Hansen, *Kraft Foods*
Lynn C. Haynes, *Kraft Foods North America*
Barbara B. Heidolph, *ICL Performance Product LP*
Gary Hou, *Wheat Marketing Center*
Byung-Kee Baik, *Washington State University*
Meera Kweon, *USDA ARS*
Grace H. Lai, *Kellogg Co.*
Bon Lee, *Wheat Marketing Center*
Janice M. Levenhagen, *The Mennel Milling Co.*
Harry Levine, *Food Polymer Science Consultancy*

Chunjian Lin, *The Mennel Milling Co.*
Kaleen Long, *Continental Mills Inc.*
Elisa Magana-Barajas, *University of Sonora*
Naomi M. McKay, *Continental Mills*
Angie G. Monical, *Siemer Milling Co.*
Jennifer Monke, *The Mennel Milling Co.*
Craig F. Morris, *USDA ARS WWQL*
Laurie A. Murphy, *Star of the West Milling Co.*
Terry C. Nelsen, *USDA ARS*
Perry K.W. Ng, *Michigan State University*
Katherine L. O'Brien, *University of Idaho*
Deirdre E. Ortiz, *Kellogg Co.*
Zory Quinde-Axtell, *Continental Mills Inc.*
Nicole Rees, *Innovative Cereal Systems LLC*
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Deepa A. Sethi
Louise Slade, *Food Polymer Science Consultancy*
Edward J. Souza, *USDA ARS*
Allen H. Westendorf, *Siemer Specialty Ingredients*
Lori A. Wilson, *Kellogg Co.*
Bin Zhao, *Kraft Foods Inc.*
Ning Zhou, *Kraft Foods*
Jeanny E. Zimeri, *Kraft Foods*

New Best Student Research Paper Competition

The AACC International Professional Development Panel is sponsoring the first-ever Best Student Research Paper Competition to be held at the 2009 annual meeting. Academic departments may submit one nominee each for the competition and the top six submissions will compete for recognition and cash prizes in a special two-hour session at the September 13-16, 2009, annual meeting in Baltimore. Visit AACCCnet for competition rules and deadlines or contact PDP chair Jon Faubion at jfaubion@ksu.edu.

WELCOME CORPORATE MEMBER

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Z Trim makes multifunctional, non-caloric fiber ingredients/blends from grain that rehydrate via high speed shearing to desired viscosities for emulsification, water mobility control, fat replacement, texture enhancement, fiber supplementation, yield enhancement/extension, encapsulation, and freeze/thaw stability, enabling cleaner labels and other solutions. Applications: bakery, mixes, dressings, sauces, dairy, meats, eggs, fillings, fats/oils.

NEW MEMBERS

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Departments appeared here
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