

AACC International Announces New Board Members for 2011–2012

The following members have been elected to serve on the AACC Intl. Board of Directors. They will begin serving their terms at the conclusion of the 2011 AACC International Annual Meeting, October 16–19, 2011, in Palm Springs, CA. Thank you to all of the members who participated in this year's election process.



David Hahn



Marta S. Izydorczyk

David Hahn has been elected president-elect. When asked how he felt when he found out he was elected to serve in this position, Hahn noted that he was both humbled and honored. "It is also a big responsibility; the board and past presidents have done an exceptional job over the years keeping AACC Intl. relevant." He explained that he was attracted to serve on the board because he has been an active member of the association for more than 30 years and that this "continuing education" has enhanced and propelled his career in cereal science. He felt that it was his "time to give back and help to keep AACC Intl. relevant for the next generation."

As future president, he looks forward to working with the dedicated volunteers and staff of the association. He also wants to help the association grow and prosper over the next few years. In terms of influencing the direction of AACC Intl., he explained that his background in research and development of new products has kept him focused on consumers and their needs and this focus "will help ensure that AACC International's activities are relevant to our ultimate consumer, the members."

Hahn earned his M.S. and Ph.D. degrees in food science from Texas A&M University in 1982 and 1984, respectively. In 1984, he joined Hershey Foods Corporation, Hershey, PA, where he worked in

product development and research. He was named director of research and technical service for New World Pasta Company, Harrisburg, PA, in 1999. In that capacity, he was responsible for the development of a research program to support new products and process and product improvement. He also previously served as vice president of R&D product innovation for Flowers Foods in Thomasville, GA. Hahn has been an active member of AACC International since 1980. He has served as chair of the Carbohydrate Division, Membership Committee, Education Committee, Professional Development Panel, and Corporate Development Panel. In 2007, he was honored with the William F. Geddes Memorial Award. He has also been a member of the Institute of Food Technologists (IFT) since 1980. He served as chair of the IFT Keystone Section and was a member of the IFT Council.

Marta S. Izydorczyk, a research scientist and manager of milling and research on barley at the Canadian Grain Commission and adjunct professor at the University of Manitoba, Winnipeg, MB, Canada, has been elected director of AACC Intl. She noted that it is an honor to be elected to the board of AACC Intl. "AACC Intl. continuously develops and adapts in response to rapid changes in science and technology in order to better address the changing needs of its members."

In addition, she feels that it is not only a great privilege, but also a great responsibility to participate in building the strength and influencing the direction of the association. "I sincerely thank my fellow members of AACC Intl. for giving me this opportunity and for trusting my judgment and ability to participate in shaping the future of our association."

As a director, Izydorczyk looks forward to "working with my colleagues to support various initiatives that would strengthen

the tradition of scientific excellence and technological expertise within the organization. Facilitating contact among academic and industrial members from various parts of the world and providing access to new, scientifically sound research information should promote cooperation and communication within the cereal chemists' community and help to generate and undertake relevant and significant research results."

Izydorczyk's research focuses on the molecular structure of nonstarch polysaccharides and functional properties of barley and other prairie grains. Izydorczyk is chair of the Barley Quality Evaluation Team for the Prairie Recommending Committee for Oat and Barley, secretary of the Board of Directors of the Canadian Malting Barley Technical Centre, and a member of the Buckwheat Promotional Committee and the Canada Grain Regulation Committee. Izydorczyk co-organized the 2006 International Plant Polysaccharide Workshop in Winnipeg and the 5th Canadian Barley Symposium. She was honored with an invitation to deliver the 2007 Belfort Carbohydrate Lecture at the Whistler Center for Carbohydrate Research, Purdue University. Izydorczyk's first encounter with the AACC Intl. community took place at the 1989 annual meeting in Washington, where she delivered her first presentation and received the Best Student Research Paper Award from the Rheology Division. Since then, she has served as a member of the Publication Task Force, the task force on defining whole gains in foods, the Scientific Advisory Panel, and the Program Team of the 2006 World Grain Summit. She is a senior editor of *Cereal Chemistry*. She recently coedited the special issue of *Cereal Chemistry* focused on carbohydrates from cereals and pulses.

Registration, Call for Papers Open for the Student Division's Young Cereal Chemists Meeting

Join us July 11–12, 2011, for the first annual Young Cereal Chemists (YCC) Meeting to be held on the campus of Kansas State University, Manhattan, KS. The objective of this meeting is to promote the interaction and scientific participation of graduate students working in the cereal science area by providing the opportunity to share up-to-date research. Registration and abstract submissions are now open. Register by June 13, 2011, and submit your abstract by May 31, 2011. Information on this new meeting is available at www.aaccnet.org/divisions/student/2011YCCmtg.asp.

Changes Offer Opportunities at the 2011 AACC Intl. Annual Meeting



Photo courtesy of the Palm Springs Convention Center.

content choices focusing on AACC International's 7 Key Scientific Initiatives have been added. As in 2010, this updated schedule will give participants the opportunity to attend three full scientific sessions each day, allowing them more chances to hear presentations on the latest scientific findings and engage in discussions with their peers.

The 2011 AACC Intl. Annual Meeting Program Chair Deidre Ortiz stressed the value of this year's event stating, "This meeting is important to the industry because it is where the highest caliber scientists meet to present, discuss, and question major technical challenges for the future. There is always something to learn and someone to teach."

One of the new features for this year is a speed mentoring event. This event will bring together those interested in serving as mentors and those who desire guidance as protégés. These quick exchanges will allow attendees to seek career and research guidance, hear about the experiences of others, and potentially find a long-term mentor/protégé match.

In addition, the 2011 premeeting short course will center on Product Development Challenges: Reducing Sodium and Increasing Fiber and Whole Grains, and the premeeting workshops will offer great opportunities to learn about Cereal Chemists Working with Fiber, Improving the Functionality and Health Attributes of Wheat, and Rice Quality—A Sensory Experience.

When asked about the importance of the annual meeting, AACC Intl. President Barry McCleary said, "If you are serious about your profession in the cereals industry, this is the place to be. Get updated instantly. Meet the movers and shakers in the cereal industry at a professional and personal level."

Renew, refresh, and rejuvenate your link to the grain science industry at the 2011 annual meeting. To learn more about the 2011 AACC Intl. Annual Meeting, visit <http://meeting.aaccnet.org>. Registration is now open.

Students, Submit Your New Product Idea by June 1



Student Division

Students, it's time to enter your innovative products for the 2011 Product Development Competition (PDC) held by the AACC Intl. Student Division! To compete, students should submit a copy of the entry form (available online) by June 1. Then you must develop a new product containing at least one major cereal ingredient and submit a product report by July 1, 2011. The original food product must contain at least one major ingredient from a cereal or legume (e.g., barley, corn, oat, rice, rye, sorghum, wheat, oilseeds, pulses, etc.). The top five finalists will then present a poster during the annual meeting and a 10-minute oral presentation followed by a tasting session. The PDC is a great opportunity for students to apply the knowledge and skills they've acquired in school to create new food products professionally and intelligently in a real-world situation and win competitive cash awards. In 2011, a total of three prizes will be awarded. The first-place winner will receive \$2,550, second-place winner will receive \$1,700, and the third-place winner will take home \$850.

What are you waiting for? Competition rules, participation information, deadlines, judging criteria, and previous winning product information are available at www.aaccnet.org/divisions/student/pdc.asp.

All inquiries, comments, and product reports should be sent to AACC Intl. 2011 Student Division PDC Chair Yongfeng Ai (yfai@iastate.edu).

Ready to Meet Your Match?

Gain career guidance, grow your confidence, and connect with new contacts within grain science throughout the year through the AACC Intl. Mentoring Program. Protégés can expect help with career development, encouragement, and honest advice. Mentors provide insight and support to those members who may be new to our field. Sign up for the 2011 program, connecting mentors and protégés for a year-round experience, by filling out a quick, easy survey by August 19. Visit www.aaccnet.org/membership/mentor for more details.



Gluten ELISA Method Moves from Ring Trial Test to Full Collab

The leadership of the Protein Technical Committee met via conference call in early May to discuss the results of the committee's initial 4-lab ring test and develop the final details for the larger collaborative study to test the new AACC Intl. Gluten ELISA Method. The committee's method will determine "gluten-free" below the level of 20 ppm (parts per million) in accordance with the Codex Standard and will include a dilution protocol. Currently the committee is determining the best calibration model for examining the statistical data. "This method is important to the food industry because of applicable regulations for gluten-free labeling. This requires a method that is accessible and acceptable for QA labs, routine- and (food) service labs," according to Clyde Don, Technical Chair of the Protein Committee. Watch for a full report on the collaborative study in a future issue of *CFW*. If approved, this method will be published in the 11th Edition of the *Approved Methods of Analysis* online.

New Fiber Method

The Fiber Committee is reviewing the collaborative results of "Determination of Insoluble, Soluble, and Total Dietary Fiber (Codex Definition) by Enzymatic-Gravimetric Method and Liquid Chromatography." When approved, the method will move to the Approved Methods Technical Committee for final review.

AACC Intl. Professional Development Panel Names Finalists for the 2011 Best Student Research Paper Competition

The AACC International Professional Development Panel has named the finalists for its third annual Best Student Research Paper Competition. The objectives of the competition are to challenge students to demonstrate superior presentation skills, encourage students to present their research work at the AACC Intl. Annual Meeting, highlight the best research conducted and presented by students, and offer an opportunity for students to interact with the AACC Intl. community at an early stage in their careers.

During the first round of competition, students were nominated by their departments to represent their universities. Each student submitted an abstract and brief draft in a PowerPoint presentation. Judges from each AACC Intl. division then reviewed the student's materials based on its research relevance or impact, research technical quality, research novelty or currency, discussion of results and conclusions, and the abstract itself. Based on the initial evaluation, the following six students will move on to compete in the final round of judging at the AACC Intl. Annual Meeting in Palm Springs, FL, on October 18, 2011:

Hyma Gajula, Kansas State University, U.S.A.
Byung-Hoo Lee, Purdue University, U.S.A.
Elena Lutz, German Research Center for Food Chemistry, Germany
Sandra Mandato, UMR IATE, France
Leonnard O. Ojwang, Texas A&M University, U.S.A.
Daniel D. Ramseyer, Washington State University, U.S.A.

The Best Student Research Paper Competition is open to all annual meeting attendees and will be held on Tuesday, October 18, from 8:30 to 11:00 a.m. during the annual meeting in Palm Springs. Winners of the competition will be announced during the Closing Session and Farewell Reception on October 19. Awards will be given to the winning students, including cash prizes, travel grants, and publication of the winning papers. AACC Intl. would like to thank the following sponsors for providing award funds: Cargill Inc., CSM NV, Frito-Lay, General Mills Inc., ICL Performance Products LP, Kellogg Company, and McCormick & Company Inc.

Student Travel Awards Available

AACC International encourages all students to apply for the Manhattan Section Student Travel Awards. The awards are designed to help student members pay for travel costs to the annual meeting. The application form is available online at www.aaccnet.org/sections/pdfs/2011STGApplic.pdf and is due August 15, 2011. Donations are also being accepted. Contact Mike Tilley at Michael.tilley@ars.usda.gov to contribute to this important award fund.

Grain Brains Unite—and Conquer!



A team of Ph.D. students and post-docs from the Food Chemistry Lab at the Katholieke University Leuven prepare for a match of korfball—a game similar to basketball, but with a freestanding loop (or corve). The team, named The Grain Brains and appropriately attired, played against other teams from the Faculty of Bioscience Engineering. Photo by Marleen Suckers.

Breakfast Cereals Course Held



Breakfast Cereals was held February 28 – March 2 in St. Gallen, Switzerland. The course, codirected by Leon Levine and Robert Miller, highlighted the entire process from raw materials to final packaging and was complemented by a field trip to Buhler AG.

Erratum

Cereal Foods World,
Vol. 56, No. 2, 2011

In the feature article “Copassengers of Dietary Fiber in Whole Grain Rye and Oats Compared with Wheat and Other Cereals” by Lærke and Knudsen (pages 65–69), the labeling in Figures 1 and 2 published on page 66 are incorrect. The corrected figures are shown below.

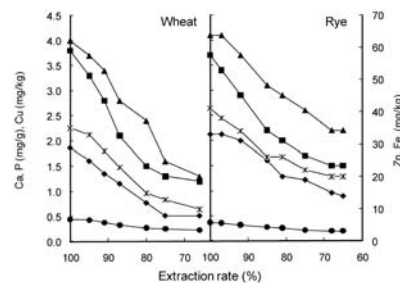


Fig. 1. Content of minerals in wheat and rye with varying extraction rates (%). Calcium (Ca) (●) and phosphorus (P) (■) in mg/g of DM, copper (Cu) (▲), zinc (Zn) (◆), and iron (Fe) (✕) in mg/kg of DM (ppm) (30,31).

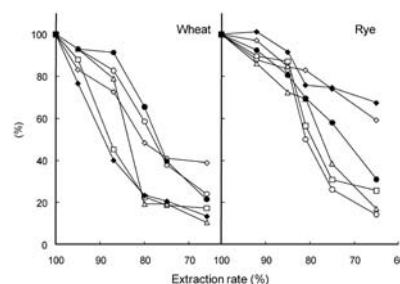


Fig. 2. Proportional change in B vitamin content in flour, wheat, and rye with varying extraction rates (%). Thiamin (○), vitamin B6 (□), riboflavin (◆), folic acid (Δ), biotin (●), and niacin (◆) (16).

Edith Christensen



Edith Christensen, long-time AACC International member, passed away on November 17, 2010. She joined AACC Intl. in 1949, and throughout her 40-plus years as an AACC Intl. member, she provided leader-

ship in education, administration, communication, and regulatory affairs. She served as association secretary from 1971 to 1975. Edith retired from the USDA in 1981 as chief of the rice and commodities branch of the Inspection Division of FGIS in Washington, DC. She was named an AACC Intl. Fellow in 1990 and received the William F. Geddes Memorial Award in 1986.

Edith was also a valued member of the Approved Methods Committee, serving as chair for eight years. During her time as chair, in the June 1985 issue of *CFW*, Christensen wrote, "We need the vision and practicality of our newer members to help apply new techniques to standard methods. We encourage their service on technical committees to develop these methods—even plead with them to get on the bandwagon. We must try to close the gap between actual use of instrumentation and the inclusion of instruments in our official methods. We are in a race to catch up on the 'ultimate instrument,' the human body."

Edith also served on the Technical Policy Committee, replacing Kenton Harris as chair of the committee. At that time, Harris noted he "...knew of Edith Christensen at the time of her appointment, but only by name and by her reputation as an excellent analytical chemist and active member of AACC. Over the next 20 years or more, she served in many capacities, including terms on the Board of Directors. Her greatest contribution was her successful efforts to have women participate more fully in the affairs of the association."

In 1990, Edith stepped down as chair of the Approved Methods Committee. During her eight years as chair of the committee, the completely revised eighth edition of the *Approved Methods of the American Association of Cereal Chemists* was issued, and yearly additions of new and revised methods were produced.

In 2005, the first Edith A. Christensen Award for outstanding contributions in analytical methodology was given to the award's namesake at the association's annual meeting in Orlando, FL. In recognition of the central role that analytical methodology and approved methods have played in the history of our association and their future importance, the Approved Methods Task Force recommended, and the board approved, that the new award recognizing scientific contributions in analytical methodology and service to the association be created. The award was created as a tribute to Edith's many years of unselfish service to the association and today recognizes her significant contributions to the advancement of analytical methodology.

Kenneth J. Goering

Kenneth J. Goering, long-time Gallatin Valley resident and AACC Intl. member, passed away on November 26, 2010, exactly one month shy of his 97th birthday, from an atrial fibrillation-induced stroke. Shortly after Ken's birth, the family moved to Montana, where his father took a meat-cutting job in Butte and the following year opened the Big Timber Butcher Shop with his brother. After Ken's parents divorced, he lived with his aunt and uncle Frieda and Alton Hobart in Big Timber and later in Bozeman and then with his grandmother and step-grandfather Albertina (Topel) and Robert Doney south of Bozeman.

A new chapter in Ken's life began in December 1928 when his mother bought the Marks' place on Middle Cottonwood Creek north of Bozeman. Ken resided there with his mother and step-father (Fred Adams) through high school and while earning his B.S. degree in chemistry from Montana State College, which he completed in 1936. In August 1936, he married Marjory N. Giesecker, and they stayed at the ranch for the next year while he worked for the Montana Agricultural Experiment Station. The couple moved to Pasadena, CA, the following year, and Ken received his M.S. degree in biochemistry from the California Institute of Technology. Ken and Marge then moved to Ames, IA, where Ken completed his Ph.D. degree in biochemistry at Iowa State University in 1941. He went to work for Anheuser



Busch in St. Louis for about a year and then returned to ISU to teach chemistry. In 1943, Ken received a "we want you" letter that was a bit different: he was politely requested to run an ethanol production facility in Omaha, NE; if he declined, he would be drafted and would run an ethanol production facility in Omaha, NE. The facility produced ultra pure ethanol for use in the production of synthetic rubber. During this time, Ken and Marge's first child (Patricia) was born, followed two years later by a son (John). Following the war, Ken and Marge moved to Eagle Grove, IA, where Ken worked on a plant that produced mold bran, and it was there that their second son (Kenneth Don) was born.

Ken obtained a teaching job at Montana State College in 1949. Ken worked for MSC/MSU for the next 35 years, teaching, doing research, and as the dean of the Graduate School. He did extensive research on the biochemistry of several cereal grains, receiving a number of patents and publishing a large number of scientific articles. He served as an associate editor for the American Association of Cereal Chemists from 1968 through 1971. Ken was also a pioneer in technology transfer, assisting Montana farmers in new markets. Much of his later work was done in collaboration with barley breeder Bob Eslick and working with waxy barley.

After coming to MSC, Ken quickly developed a close friendship with Ray Woodruff, which led to a 25-year-long list of mutual family adventures—Jeeping, prospecting, camping, fishing, and hunting. Ken was an avid fisherman. From his first trip with his father at about 3 years of age until he was 95, it was his favorite pastime. Ken and Marge took a number of trips, including trips to Alaska, Canada, Europe, Russia, Mongolia, and several countries in South America.

Ken's wife of 67 years, Marjory, passed away in 2002. Ken is survived by his three children, Patricia Y. deBedout (Doug) Chitwood, John D. Goering (Petrea Hofer), and Kenneth D. Goering (Maureen), 15 grandchildren, and 12 great-grandchildren.

Ken was a furiously independent person, living completely on his own until having the stroke on Thanksgiving eve. He had a big smile on when showing his last driver's license with an expiration date of 2014. He remained active, swathing and baling 80 acres of hay at the age of 96 and had a voracious appetite for reading. He lived his life on his own terms. Ken's sage advice and considerable help will be sorely missed.

Welcome Corporate Members

Glanbia Nutritionals

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Glanbia Nutritionals is North America's largest flaxseed producer. We offer a full portfolio of flaxseed products with industry-leading stability through our patented Meadowpure process, which ensures a shelf life of up to two years in milled form. In addition to whole and milled varieties, our flaxseed portfolio also includes Optisol 5000 functional flaxseed for replacing gum systems, increasing shelf life, improving nutrition, and contributing to a clean label in baked goods, including gluten-free products and tortillas.

Kudos Blends Ltd.

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Kudos Blends has a portfolio of more than 50 PELL branded baking powders, and the unique patent-pending KUDOS potassium bicarbonate for salt-reduction initiatives. Kudos applies chemistry to baking, developing tailor-made solutions for the world's largest food producers and solving problems for smaller bakeries and distributors to help clients improve the quality and characteristics of their products. With a passion for innovating, Kudos Blends has built its reputation on excellent customer care, dedicated technical support, and the highest levels of quality in the design and production of baking powders and raising agents..

New Members

Abeyratne, Meliza, Fargo, ND, U.S.A.
Arijaje, Emily Oluwaseun, University of Arkansas, Fayetteville, AR, U.S.A.
Bamidele, Folorunso Laitam, QC/QA manager, Dangote Noodles Ltd., Sango-Ota Ogun, Nigeria
Bennia, Aannouar, Constantine, Algeria

Berken, Bruno, BIPEA, Gennevilliers, France
Berzins, Adams M., food scientist, Corn Products Intl., Newark, DE, U.S.A.
Booker, Lisa, New York, NY, U.S.A.
Boonpermpol, Monthakan, Davis, CA, U.S.A.
Bourre, Lindsay, technologist, Canadian Intl. Grains Inst., Winnipeg, MB, Canada
Charpentier, Richard Alain, director, cake innovation, Hostess Brands, Philadelphia, PA, U.S.A.
Choi, Seunghyun, Kyung Hee University, YongIn, Gyueng-Gi, Korea
Chun, Dae-Woong, Dongsuh Foods Corp., Incheon, South Korea
Chung, Roy, bakery consultant, U.S. Wheat Associates, Singapore, Singapore
Damecharla, Hema D. P., South Dakota State University, Brookings, SD, U.S.A.
de Schrijver, Nicolas, global regulatory affairs manager, Bayer Bioscience N.V., Gent-Zwijnaarde, Belgium
Dobrydina, Marina, North Dakota State University, Fargo, ND, U.S.A.
Doyle, Gretchen, national account manager, Symrise Inc., Minneapolis, MN, U.S.A.
Facusse, Luis, general manager, ABC Foods, Miami, FL, U.S.A.
Fernando, Nimesha D., University of Melbourne, Horsham, Australia
Ferrer-Mairal, Ana, University de Zaragoza, Zaragoza, Spain
Fevzioglu, Mehtap, Purdue University, West Lafayette, IN, U.S.A.
Gaba, Abdul B., director QS, Kalustyan Corporation, Middlesex, NJ, U.S.A.
Gambrill, Jeffrey, Sanitarium Health and Wellbeing, Cooranbong, Australia
Gamel, Tamer H. A., associate professor, Alexandria University, Alexandria, Egypt
Goodall, Morgan A., graduate student, Purdue University, West Lafayette, IN, U.S.A.
Goodson, Jonathan, manager, consulting services, Evonik Degussa Corp., Kenesaw, GA, U.S.A.
Gracia-Gonzalez, Gerardo, Fargo, ND, U.S.A.
Hausner, Joseph C., process engineer, MGP Ingredients, Atchison, KS, U.S.A.
Holmquist, Dorothy M., food technologist, bakery and cereal applications, David Michael & Co., Philadelphia, PA, U.S.A.
Hrivnak, John, sales manager, Buhler Inc., Cary, NC, U.S.A.
Janssen, Alex A., Montevideo, Uruguay
Jordan, Dinnie, Kudos Blends Ltd., Kidderminster, United Kingdom

Jung, Bo Kyoung, Eunpyung-gu, Seoul, South Korea
Kim, Taehoon, research assistant, Texas A&M University, College Station, TX, U.S.A.
King, Roberto, senior research scientist, Nestle Research Centre, Lausanne, Switzerland
Kisacik, Gokhan, bakery food technologist, Tate & Lyle Food Systems, Mold, Flintshire, United Kingdom
Lee, A Ram, Kyung Hee University, Yongin-si, Gyueng-gi-do, Korea
Leutscher, Joshua, Iowa State University, Ames, IA, U.S.A.
Long, Heidi, Fostoria, OH, U.S.A.
Madsen, Carsten N., Novozymes A/S, Bagsvaerd, Denmark
Mapiye, Leonard C., graduate student, University of Manitoba, Winnipeg, MB, Canada
Massengale, Rene, director, Food Science & Technology Center, Harrisburg University of Science & Technology, Harrisburg, PA, U.S.A.
Mendis, Mihiri Marini, graduate student, North Dakota State University, Fargo, ND, U.S.A.
Pruett, Ashley, Manhattan, KS, U.S.A.
Roller, Sarah, partner and chair, Food & Drug Law Practice, Kelley, Drye, & Warren LLP, Washington, DC, U.S.A.
Schlepp, Emily B., North Dakota State University, Fergus Falls, ND, U.S.A.
Shearer, Christine N., scientist I, General Mills, Minneapolis, MN, U.S.A.
Siebenhandl-Ehn, Susanne, University of Natural Resources & Life Sciences, Vienna, Austria
Steen, Doreen, director of pharmaceutical quality, I3 CanReg, Dundas, Canada
Stieve, Marilyn, business development manager, Glanbia Nutritionals, Fitchburg, WI, U.S.A.
Sullivan, Jerald, Kansas State University, Manhattan, KS, U.S.A.
Suminov, Dmitry, Donetsk, AC, Ukraine
Tamamoto, Lauren C., R&D scientist, Frito Lay, Plano, TX, U.S.A.
Theall, Christopher J., laboratory manager, SEMO Milling LLC, Cape Girardeau, MO, U.S.A.
Thies, Lindsey P., Kansas State University, Manhattan, KS, U.S.A.
Unlu, Lisa M., senior product development scientist, Kellogg Co., Battle Creek, MI, U.S.A.
Yangcheng, Hanyu, Iowa State University, Ames, IA, U.S.A.
Yezbick, Gabrielle Angelique, Columbus, OH, U.S.A.
Zammer, Colleen Mary, senior manager, Bay State Milling Co., Quincy, MA, U.S.A.