



Hello Student Members of the AACCI/ Cereals & Grains Association!

It is my pleasure to let you know that the past year has been a success both for the AACCI/ Cereals & Grains Association and the Student Association. Having the Annual Meeting in London was a big step for the association, and it was a huge success. A lot of new students from the United Kingdom, Europe, Asia and Australia participated at the meeting, in addition to students from the United States. To add to the eventful year, we also changed the name of the organization, which is another important step for us. With these big changes in mind, it is my pleasure to serve as the Chair of the Student Association, and I look forward to another successful year.

I recently completed my PhD in Cereal Science at the North Dakota State University, and started a post-doctoral position at the University of Minnesota. At North Dakota State University, I worked on wheat proteins in different contexts, such as celiac antigenicity and dough functionality. I also studied the effect of pre-harvest desiccant timing on wheat quality and the deposition of starch and proteins. Currently, I am working on plant protein structure and functionality.

As in previous years, we had the Best Student Research Paper Competition and the Student Baking Competition, in addition to poster and oral presentation by students from all over the world, at the 2018 Annual Meeting in London. At Cereals & Grains 19, we will resume the Product Development Competition and also include professional development events geared towards students. This year we are looking at increasing student membership in the organization and increasing student input within the AACCI/ Cereals & Grains Association. We are always looking for volunteers to represent their university and actively participate in the Student Association.

Students are the future of the AACCI/ Cereals & Grains Association, and we have the ability to shape the future of the organization. As such, the Student Association always welcomes new students. Also, follow us on Facebook and Twitter to learn more about student events and hot topics in cereals and grains. I hope this year goes well for all of you and hope to see everyone at Cereals & Grains 19!

Maneka Malalgoda



Vice Chair: Anna Hayes

Anna is a Ph.D. Candidate in the Department of Food Science at Purdue University under the advisement of Dr. Bruce Hamaker. Thus, far her research has focused on investigating the slow digesting property of pearl millet grown in sub-Saharan Africa, as well as exploring the implications of starch fine structural features on digestibility and applications through collaborative projects. Ultimately, her work will help identify characteristics of glycemic carbohydrates that impart a slow digesting property and elucidate how they can be leveraged to design foods with targeted physiological outcomes. Anna received dual bachelor's degrees in Food and Nutrition Science as well as Spanish from St. Catherine University in St. Paul, MN in 2014, after which she was admitted as a direct Ph.D. student in the Department of Food Science at Purdue University. Anna is both honored and excited to be serving as the AACCI Student Association Vice Chair this year.



Online Communicator Chair: Sarah Gafter

Sarah is currently a Ph.D. student in the Department of Food Science at Purdue University under the advisement of Dr. Bruce Hamaker. Sarah studies how novel carbohydrates are digested by native small intestinal enzymes on a molecular level. She is studying linkage type and combination, and molecular size and conformation on digestion rates through in-vitro and in-vivo studies. Her work will ultimately elucidate what molecular characteristics make up slow-digesting carbohydrates, for use in foods for diabetics and obese, as well as appetite control. She obtained her undergraduate degree from Case Western Reserve University in Nutrition and Dietetics, and practices as a clinical dietitian in addition to studying food science.



Secretary/Treasurer: Serap Vatansever

Serap is a Ph.D. candidate in the Department of Plant Sciences and advised by Dr. Clifford Hall. Serap works on improving pea flour through flavor modification using Supercritical Fluid Extraction (SFE). She is also studying the effect of different particle size and SFE on the pea flour's flavor, starch, and protein quality. Serap earned her B.S. degree in Food Engineering from Pamukkale University, Turkey and was also an exchange student for two semesters in the Department of Food Science and Technology at the University of Helsinki, Finland. Later, she obtained her M.S. degree in Food

Microbiology and Biotechnology from Pamukkale University. She is both honored and excited to serve as a secretary of the AACCI Student Association.

Product Development Competition Chair: Sravanthi Budaraju

Ph.D. student in the Dept. of Food Science and Nutrition, University of Minnesota

Product Development Competition Vice-Chair: Ana Magallanes Lopez



I am a Ph.D. student in the Department of Plant Sciences at North Dakota State University, and I am advised by Dr. Senay Simsek. I obtained my B.Sc. in Agro-Industrial Engineering from Chapingo Autonomous University in Mexico. Last September I defended my Master's in Cereal Science, focusing on the application of wet milling on deoxynivalenol contaminated wheat to obtain safe and valuable food ingredients, such as starch and gluten. As for my Ph.D. research, my interests are oriented towards the area of human health. Precisely, in the evaluation of immunomodulatory properties of wheat and bean fiber components using cell models derived from human intestinal cells. Regarding the AACCI annual meetings, I presented a

poster at the 2017 meeting in San Diego, CA. I attended the 2018 Best Student Research Paper Competition, being awarded with the second place after an oral presentation during the 2018 AACCI annual meeting in London, UK. I am honored to join the AACCI student association, and I am excited to be working as the Product Development Competition Vice-chair.



The EU Student Representative: Fatma Boukid

I recently defended my PhD in biology engineering focusing on the impact of a century of breeding of durum wheat in Tunisia on the technological quality and the allergenic potential. I am currently a postdoctoral associate at the University of Parma working under the umbrella of an Italian-Dutch project for developing functional foods based on cereals and legumes and characterizing their physic-chemical and nutritional properties. In the frame of the AACC, I have been serving as the Student Representative of Cereals&Europe since 2017, and I am currently getting everything ready for the 18th European Young Cereal Scientists and Technologists Workshop

at San Benedetto del Tronto, Italy, April 15-17, 2019. In future, I hope to continue digging my path in the world of cereals and trying to inspire students around the world to join this amazing path. I am honored to be part of the AACCI Student Association and I am looking forward to working as the Student Representative for Students from Europe.

Available positions in the AACCI (2019-20):

1. University Representatives
2. Regional Representatives

Best Student Research Paper Competition

The AACCI Professional Development Panel is hosting the 11th Annual Best Student Research Paper Competition to be held at the 2019 AACCI Annual Meeting. The competition will be judged in two stages. The AACCI Best Student Research Paper Competition jury will review the nomination forms, abstracts, and initial presentations. Based on the judge's scores, students will be chosen to participate in the competition taking place at Cereals & Grains 19 meeting in Denver, Colorado, U.S.A. November 3-5, 2019. [For more information, please click this link.](#)

<https://www.aaccnet.org/meetings/future/Pages/default.aspx>

IMPORTANT DATES

April 17-19: AACCI Baking and Milling Division Spring Technical Conference [2019](#).

April 12: The Cereals & Grains 19 Meeting Technical Abstracts [#Cereal and Grains 19](#)