



AACC International Election Results Announced



Khalil Khan



Craig F. Morris

AACC International is pleased to announce the results of the 2008–2009 officer election.

Khalil Khan has been elected to the office of president-elect. “I am looking forward to working with the various sectors of AACC International to address our many challenges and to maintain our society’s reputation as the premier organization for advancing grain science,” Khan said.

Khan is a professor at North Dakota State University (NDSU) in the Department of Cereal and Food Sciences. He earned a B.S. in chemistry from the University of Winnipeg and M.S. and Ph.D. degrees from the University of Manitoba. He has been a faculty member at NDSU since 1981 and was interim chair of the Cereal and Food Sciences Department from 2000–2002.

An AACC International member for 35 years, he has served in many capacities, including as a member of the Board of Directors, program chair of the 2004 annual meeting, chair of the Education Division, Protein Division, Protein and Amino Acid Technical Committee, and ad hoc chair of the Applied Research Award, Young Scientist Award, and New Meeting Model Committees. He currently chairs the Awards Committee and serves on the Osborne Medal, Applied Research, Young Scientist, Undergraduate Fellowship, Graduate Fellowship, Grant Task Force, Membership Task Force, and Education Division Committees. He has been an associate editor for *Cereal Chemistry* and is currently co-editor with Peter Shewry of the pending new edition of the AACC Intl. monograph *Wheat: Chemistry and Technology*.

As president-elect, Khan plans to focus on finding ways to keep the association solvent, vibrant, relevant, and the premiere worldwide organization for advancing grain science and related technologies. He calls on all members for help and suggestions on important issues such as increasing membership, encouraging and mentoring students and young professionals, expanding and strengthening the association’s international commitment to its diverse global membership, and sustaining relevant scientific research. He suggests that industry, academia, government, and funding agencies should talk to each other about their research needs and devise a plan to address same.

Craig F. Morris is the newly elected director. Morris is the director of the USDA-ARS Western Wheat Quality Laboratory. A member for nearly 20 years and a fellow of the association, Craig has served three terms on the editorial board of *Cereal Chemistry*. He currently serves on the Fellows Award Committee and he is an officer of the Pacific Northwest Section. He chaired the Protein Division, co-founded the Asian Products Technical Committee, and served on the Biotechnology Division, Approved Methods Committee, Book Publishing Committee, Program Advisory Committee, Eagan Press Editorial Advisory Board, Publications Panel, Publications Task Force, and *Cereal Chemistry* Task Force.

The new officers will begin serving their terms at the conclusion of the AACC International Annual Meeting, September 21–24, in Honolulu, Hawaii. Thank you to all members who voted!

Labs Sought for Collaborative Cookie Flour Study

The Soft Wheat Flour and Products Technical Committee of AACC International is organizing a collaborative study to validate a revised method to replace Approved Method 10-52, Baking Quality of Cookie Flour—Micro Method. This method 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 cookie geometry. This method is important to wheat quality analysis, but the formulation of the current method is outdated and has been modified by many labs such that there are several variations being used with no approved standard method to assure uniformity across the industry. The number of variations of the current method causes difficulty in comparing data among labs.

This method is important in labs where flour supplies are limited, such as cultivar development labs, smaller scale bakeries, and experimental milling and baking facilities. Labs wishing to participate will need approximately one-half day to bake and evaluate 18 flour samples. This method requires a National cookie dough micromixer with head speed of 172 rpm. Coded, confidential results will be made available to all participating labs and each lab will gain the benefit from knowing their specific results. Results and statistical analyses will be presented and discussed. Following the presentation, the method will be voted on by both the Soft Wheat Flour and Products Technical Committee and the Approved Methods Committee for inclusion in the *Approved Methods of AACC International*.

Laboratories who are willing to act as collaborators or would like more information about this important half-day study should contact Art Bettge at abette@wsu.edu or +1.509.335.4062. Art will provide samples and instructions for those interested in participating in the study. AACC International and the Approved Methods Technical Committee appreciate the labs that are willing to volunteer their time and resources to improve the quality and efficiency of processing grains into food. We assure a rewarding experience for the labs that participate.

C&E Spring Meeting

Whole Grains Conference 2009

Plans are underway for the 2009 C&E Spring Meeting, to be held at Newcastle University, Newcastle upon Tyne, UK, March 25–27, 2009. The third in a series of whole grain meetings that began in 2001, the theme for this meeting is Whole Grain Products: The Holy Grail of Health Conscious Consumers. The health benefits of whole grains are well established and have led to the introduction of health claims in the United States and Europe and to universal recommendations to increase the consumption of wholegrain foods. Research on the health benefits of whole grains and in the development of novel whole grain foods has attracted significant funding across Europe and North America. The number of scientific publications in this area is expanding exponentially. This meeting will focus on the nutritional aspects of whole grains, consumer issues, regulatory issues related to whole grains, technological aspects of producing wholegrain ingredients and products, scientific hurdles of producing tasty wholegrain products, scientific hurdles in delivering healthy constituents of whole grain to the consumer, and analytical methodology related to whole grains. The chair of the organizing committee is Chris Seal, Newcastle University. The abstract submission deadline is October 17, 2008.

AACC Intl. Needs Members Like You



Expand your membership experience and participate on a committee. President-Elect Mary Ellen Camire will soon begin the process of appointing members to the various open positions on AACC International committees. This is a great chance to broaden your scientific knowledge or professional skills as a leader. Contact Susan Kohn, skohn@scisoc.org, if you want to participate.

Cereals Research Awards in South Africa

To promote cereals research in southern Africa, Cereal Science and Technology-SA (CST-SA), the South African AACC International section, annually awards a Research and Development Prize and a Student Travel Award. In 2007, the respective awardees were Michael Dutton of the University of Johannesburg, for his research into the causes and prevention of mycotoxins in South African cereal grains, and University of Pretoria student Celeste Pretorius. Celeste used her prize to participate in the AACC International Annual Meeting in San Antonio.

For application details for the 2008 awards, please contact John Taylor (john.taylor@up.ac.za), chair of the CST-SA Travel Award and Prize Committee.



Michael Dutton, University of Johannesburg, is presented the CST-SA Research and Development Prize by CST-SA chair Gyebi Duodu.



Celeste Pretorius, University of Pretoria, is presented the CST-SA Student Travel Award by CST-SA chair Gyebi Duodu.

OBITUARY



Lawrence Francis
Marnett

AACC International Past President Lawrence Francis Marnett, of Kansas City, MO, passed away on March 27.

Marnett was born August 12, 1920, in Kansas City. After earning his B.S. degree in chemistry from Rockhurst College, Marnett entered the Army, where he rose to the rank of captain, Medical Administration Corps. After working as a cereal chemist with Nutrena Mills, a subsidiary of Cargill Inc., Marnett joined C.J. Patterson in 1947, where he was employed for 35 years. He invented the bread additive stearyl lactylate, commonly known as SSL or its trade-name Emplex. It is one of the most commonly used bread baking ingredients in the world.

Marnett became a member of AACC International during the 1940s and held a number of positions over the years, including president elect, technical program chair of the 1976 annual meeting, member of the Program Advisory Committee, member of the Board of Directors, and numerous administrative and technical committee

positions. He was active in both the Milling and Baking Division and the Kansas City Local Sections. In 1976, he won the Institute of Food Technologists' Industrial Achievement Award.

He is survived by his wife, Barbara; sons, Lawrence and Robert; four grandchildren; his sister, Jane; and his brother, Joseph.

WELCOME CORPORATE MEMBERS

AIB International

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AIB International provides baking research and consulting, food industry audit services, food safety education, baking science and technology, and maintenance engineering education. Their contract research services include product development and evaluation, laboratory testing, food labeling, ingredient testing, and bakery processing audits. They provide GMP, HACCP, ISO 19000, ISO 22000, OSHA, and quality system audits. Additional services include the Food Defense Resource Center, process and training audits, and product quality evaluations.

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Food science analytical laboratories.

NEW MEMBERS

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Albers Nelson, Renee, Robert M. Kerr Food & Agricultural Products Center, Stillwater, OK

Almeida, Juliano L., agronomist, Funda Agr. de Pesquisa Agropec, Guarapuava, Parana, Brazil

Asare, Eric K., University of Saskatchewan, Saskatoon, SK, Canada

Bertoli, Jose, vice president, Corn Products International, Westchester, IL

Cerne, Virna Lucia, R&D director, Dr. Schaer GmbH, Trieste, Italy

Cheung, Wing Kwun, Hong Kong, AC, Hong Kong

Dao, Thu, associate manager, dough product development, Pizza Hut, Dallas, TX

Duprat, Nelly, communication manager, CHOPIN Technologies, Villeneuve La Garenne, France

Gelencser, Timea, Budapest University of Technology and Economics, Budapest, Hungary

Hecker, Joao, Sao Paulo, SP, Brazil

Kaya, Ahmet, Gaziantep University, Gaziantep, Turkey

Kim, Jin Chang, director, Bestin, Seoul, South Korea

Ng, Christine, senior research engineer II, General Mills, Minneapolis, MN

Nielsen, Mette S., Ph.D. student, University of Copenhagen, Copenhagen, Denmark

Okarter, Neal, Ithaca, NY

Roberts, Travis L., principal chemist, National Starch Food Innovation, Indianapolis, IN

Schmidt, Mary L., quality assurance manager, Hodgson Mill Inc., Effingham, IL

Schroeder, Jeffrey M., West Point, NE

Singh, Jaspreet, research officer, Massey University, Palmerston North, New Zealand

Small, Lindsey J., associate scientist I, Kraft Foods Inc., East Hanover, NJ

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Yang, Liyi, graduate student, University of Missouri, Columbia, MO

Departments appeared here in the printed version of the journal.

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CEREAL FOODS WORLD encourages readers to submit news items and letters to the editor.

News Items:

People announcements
Calendar items
Ingredient and product releases

Letters to the Editor:

Respond to recent articles
Share new topic ideas

Send correspondence to

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