

### William F. Geddes Memorial Lectureship Awarded to Colonel David Schnakenberg



The AACC International Northwest Section awarded its prestigious William F. Geddes Memorial Lectureship to **Colonel David Schnakenberg** on May 4, 2012, when he delivered the address “Military Nutrition: Past, Present, and Future” to an audience of academic and industry professionals. The award includes an honorarium and commemorative plaque, which was presented by **Len Marquart** (University of Minnesota and Geddes Committee chair). The annual award was created in 1981 to honor the memory of **Professor William F. Geddes** and to advance the profession and practice of cereal chemistry by bringing to Minnesota outstanding persons not normally available to the section to speak on advances in any aspect of cereal science and technology.

David Schnakenberg received his B.S. and M.S. degrees from the University of Missouri, Columbia, in agriculture and animal nutrition, respectively. He went on to receive his Ph.D. degree in metabolic physiology from the University of California–Davis. His 30 year military career included multiple research and managerial positions in the areas of biochemistry, toxicology, nutrition, and environmental medicine at laboratories throughout the United States. His specific research interests included nutritional evaluation of military personnel, rations, and feeding systems; effects of nutrition on physical and mental performance at all climatic extremes; and dietary and human performance assessment methodologies. Since retiring from the U.S. Army, David has written a history of military nutrition research from 1776 to the present, created a website ([www.Military-Nutrition.com](http://www.Military-Nutrition.com)), and was a research panel member at the 2012 Whole Grains Summit.

Following the Geddes Lectureship presentation, the speaker series continued with two additional talks. “Healthy Eating and Obesity Prevention Among Families Living on Military Bases: Potential Interventions” was delivered by **Chrisa Arcan** (School of Public Health, University of Minnesota). “Starch Digestibility: Production of Slowly Digestible and Resistant Starch (in Vitro Studies)” was presented by **Senay Simsek** (Department of Plant Science, North Dakota State University).

### Looking for a Unique Way to Enhance Your Industry Connections? Make Plans to Attend the AACCI Speed Mentoring Social

Building on the success from last year, the AACC International Professional Development Panel, along with support from the Education Division, is again sponsoring an innovative Speed Mentoring Social at the AACCI Annual Meeting in Hollywood, FL. If you are looking for the best way to quickly network with a variety of colleagues, then the AACCI Speed Mentoring Social is a must attend. Through a series of quick exchanges with multiple contacts, you’ll have the chance to seek career and research guidance, hear about the experiences of others, and potentially find a long-term mentor/protégé match. Bring plenty of business cards and plan on starting connections that could last a lifetime. Light appetizers and refreshments will be available. Please plan to attend this complimentary Speed Mentoring Social on Tuesday, October 2, from 4:30 to 5:30 p.m. Make sure to select this event when you register for the 2012 meeting. Already registered? Just click on your unique registration link in your confirmation e-mail and add this event to your registration.

### AACCI Milling & Baking Division Holds Spring Technical Meeting

The AACC International Milling & Baking Division held its annual Spring Technical Conference May 2–4, 2012, in San Diego, CA. The theme of the conference was “Trends to Opportunities in the Milling & Baking Industry.”

The two day conference began with a golf tournament at the Balboa Park Golf Course, followed by the scientific program, during which the nearly 50 attendees heard presentations on a variety of topics, including “Legislative and Regulatory Update from Washington DC” by **Lee Sanders** (American Bakers Association), “Staying Relevant, Innovation Center for the Future” by **Susan Kay** (Bay State Milling), “Traceability and Best Practices” by **Charlie Hurburgh, Jr.** (Iowa State University), “Opportunities and Challenges of California Milling” by **Marco Hernandez** (Horizon Milling – Cargill), “Fat Reduction in Bakery Formulations” by **Kathy Sargent** (Caravan Ingredients), “Bright Science—Bio-Innovation at DSM” by **John Perkins** (DSM BioTechnology Center), “The Evolving Challenges for Food Safety in the Milling Industry” panel discussion led by **Deann Akins-Lewenthal** and **Glen Weaver** (ConAgra Mills), “Testing Soft Wheat for Functionality; It’s More Than Gluten” by **Art Bettge** (ADB Wheat Consulting), “Update, Initiatives and Trends in California Wheat” by **Janice Cooper** (California Wheat Commission), “Trends in the US Home Baking Market” by **Tom Payne** (King Arthur Flour), and “Trends in California Regulation” by **Maureen Gorsen** (Alston + Bird LLP).

Many thanks to our corporate sponsors: American Bakers

*continued*

Association; BakerCogs, Inc.; Dupont Danisco; The Mennel Milling Company; DSM Food Specialties USA, Inc.; Bay State Milling Company; Church & Dwight Co., Inc.; Caravan Ingredients; Horizon Milling; ADM; AB Mauri Fleischmann's; Cereal Food Processors; Cargill, Inc.; The Wright Group; ConAgra Mills; ICL Performance Products LLP; Arla; and Smuckers.

Planning has begun for next year's meeting, which will take place in April or May 2013. More information will be announced during the 2012 AACCI Annual Meeting in Hollywood, FL.

---

## Breakfast Cereals Course Held



More than 40 attendees, representing eight countries, attended the AACCI International Breakfast Cereals course held May 15-17 in St. Paul, MN. The three day course, codirected by Leon Levine and Robert Miller, highlighted the entire process from raw materials to final packaging and included an evaluation of various types of products on the market as well as a field trip to Bühler Inc.

---

## Welcome Corporate Members

### **Best Vantage, Inc.**

**Contact:** Daniel Best

Ste 211, 3175 Commercial Ave  
Northbrook, IL 60062, U.S.A.

**Tel:** +1.847.714.9527

**Fax:** +1.847.714.9527

**E-mail:** dbest@bestvantageinc.com

**Website:** www.bestvantageinc.com

Best Vantage, Inc. (est. 1995) offers a global network of food professionals to help food and nutritional products and ingredient companies to identify, develop, and optimize new business opportunities through technology. Key areas of focus include business development, market research, product and technology development, and B2B technical and marketing communications.

### **George Weston Technologies**

**Contact:** Devika Srinivasan

1 Braidwood St

Enfield, NSW 2136, Australia

**Tel:** 61 2 9764 8222

**Fax:** 61 2 9742 5819

**E-mail:** devika.srinivasan@gwf.com.au

**Website:** www.georgewestontechonologies.com.au

George Weston Technologies Analytical Services is based in Sydney, Australia, and services the food, animal nutrition, veterinary, and pharmaceutical industries. The laboratory has over 50 years of experience in chemical, chromatography, and microbiological testing. The facility is ISO17025 (NATA) accredited, is quarantine approved (AQIS), and holds an APVMA license. The business offers a broad range of tests, including nutritional panels, total dietary fiber, mineral peroxide values, free fatty acids, protein, crude fiber, digestibility, energy, and low level minerals for both food and feed applications. Some of the more specialized areas include sugars, vitamins, preservatives, pesticides, aflatoxins, veterinary drugs, and, more specifically, ionophores for the feed industry. The laboratory is a world leader in the analysis of oils and fatty acids. The laboratory can also assist with the assessment of the microbiological risk of a food or ingredient and can test for *E. coli*, *Listeria*, *Salmonella*, total plate count, yeast and mold, *Staphylococcus* coagulase, positive *E. coli*, coliform, *Listeria*, *Salmonella*, and *Bacillus cereus*. A technical team is available to help with quality assurance/control issues, method development, stability trials, veterinary pharmaceutical testing requirements, and other testing to meet business needs.

### **Kaytee Products, Inc.**

**Contact:** Cindy A. Pederson

PO Box 230, 521 Clay St  
Chilton, WI 53014, U.S.A.

**Tel:** +1.920.849.2321

**Fax:** +1.920.849.7432

**E-mail:** cpederson@central.com

**Website:** www.kaytee.com

### **Nestlé R&D**

**Contact:** Wookyung Chung

5750 Harper Rd  
Solon, OH 44139, U.S.A.

**Tel:** (440) 264-2201

**Fax:** (440) 498-7700

**E-mail:** wookyung.chung@rd.nestle.com

**Website:** www.nestle.com

Nestlé manufactures culinary and beverage products.

### **Shur-Gain Nutreco Canada**

**Contact:** Jana Pogacnik

8175 rue Duplessis  
St. Hyacinthe, QC J2R 155, Canada

**Tel:** +1.450.796.2555x250

**Fax:** +1.450.796.5702

**E-mail:** jana.pogacnik@nutreco.ca

**Website:** www.shurgain.com

We are in the feed business.

## Obituary



### Charles Eugene Walker

Charles (Chuck) Eugene Walker was born December 17, 1936, in Winterset, IA, and died April 26, 2012, in Manhattan, KS. Chuck received a B.S. degree in chemical engineering in 1959. At a “mixer” in the fall of 1957, he met Shannon Rose Philp, a freshman from Loup City, NE. This was just after a summer spent working alone on a fire-lookout tower for the U.S. Forest

Service in the wilds of Clearwater National Forest in northern Idaho. Chuck and Shannon Rose married in 1958.

After graduation, Chuck worked in flour milling research at the General Mills Central Research Laboratories in the Minneapolis, MN, area from 1959 to 1962. He then accepted a fellowship to graduate school at North Dakota State University in Fargo (1962–1965), majoring in cereal chemistry. He received his Ph.D. degree in chemistry in 1966. For his Ph.D. dissertation, he developed a microbrewery and studied barley proteins and their influence on beer quality—a rather ironic choice of topics considering he remained a strict teetotaler all his life.

While finishing his thesis, Chuck joined the faculty at the Valley City, North Dakota State College (1965–1974), teaching various physical science and chemistry courses to undergraduate students. In 1974, feeling the pull of industry, he moved south to work for the Fairmont Foods Central Research Laboratory in Omaha, NE (1974–1980), where he performed research, developed products, and provided technical assistance in baking, pizza, snack, and dairy products. He eventually attained the position of associate director of research.

Dismemberment and sale of the company provided Chuck with an opportunity to return to academia at the University of Nebraska, Lincoln (1980–1987), where he developed a Cereal Technology program within the Department of Food Technology. He developed and taught various food science and technology courses to both undergraduate and graduate students and developed a vigorous research program. He was eventually named interim department head and director of the Food Processing Center.

In December 1987, Chuck joined the Department of Grain Science & Industry at Kansas State University, Manhattan, as the Bakers National Educational Foundation chaired Baking Science Professor. There he maintained a busy research, teaching, graduate student advising, publishing, traveling, and consulting program, specializing in baking technology.

Chuck published more than 100 technical papers and advised approximately 50 graduate students during his career. He was heavily involved in applied rheology (mixing and flow characteristics) of flour products and his commitment to international graduate students. In recognition of these activities, Roland Temme (TMCO, Lincoln, NE) established an international graduate student fellowship in his honor. He entered 50% phased-in retirement at age 65+ in 2002 and retired fully in 2005, only to be hired back part-time to assist with seminars and the department’s centennial celebration in 2010. He continued to support the department’s activities on a volunteer basis.

Chuck’s research and consulting travels took him to more than a dozen countries, including many extended trips to Australia, which eventually earned him permanent resident

status in Australia. Most of his time in Australia was spent at the Bread Research Institute near Sydney. He also made several extended trips to China, serving as a guest lecturer at Shandong Agricultural University, Tai’an, and Henan University of Technology, Zhengzhou.

Chuck is survived by his wife (Shannon Rose Philp), three children, three grandchildren, and three siblings.

---

## New Members

**Acosta, Beatriz A.**, Monterrey, Mexico

**Al-dhaher, Sahar Mahdi**, University of Sydney, Eveleigh, Australia

**Andrada, Mario G.**, Kansas State University, Manhattan, KS, U.S.A.

**Anugu, Akshay Kumar**, graduate research assistant, University of Florida, Gainesville, FL, U.S.A.

**Banach, Justin C.**, graduate student, Iowa State University, Ames, IA, U.S.A.

**Becker, Anna**, General Mills, Minneapolis, MN, U.S.A.

**Beil, Scott E.**, USDA-Soft Wheat Quality Lab, Wooster, OH, U.S.A.

**Best, Daniel**, president, Best Vantage Inc., Northbrook, IL, U.S.A.

**Bradbury, Peter**, account manager, Kerry Ingredients & Flavours, West Roxbury, MA, U.S.A.

**Chappell, Adriana**, analytical services technologist, Bimbo Bakeries USA, Fort Worth, TX, U.S.A.

**Charles, Vanessa**, Farmington, NM, U.S.A.

**Childs, Michael**, manager, research and development, SB Glutino, Paramus, NJ, U.S.A.

**Chung, Woogyung**, Nestlé R&D, Solon, OH, U.S.A.

**Clark, Kathleen**, Ralcorp Snacks Sauces & Spreads, St. Louis, MO, U.S.A.

**Dae, Kim**, Los Angeles, CA, U.S.A.

**Garg, Anubha**, Manhattan, KS, U.S.A.

**Gingrich, Michael**, associate miller/plant manager, Snaveley’s Mill Inc., Lititz, PA, U.S.A.

**Gopidi, Sweeya**, Gainesville, FL, U.S.A.

**Granatir, Sharon**, Ingredient Inc., Bridgewater, NJ, U.S.A.

**Gutierrez Diaz, Victor Alfonso**, ITESM, Toluca, Mexico

**Guzman Uriarte, Maria Lilia**, Universidad Autonoma de Sinaloa, Culiacan, Mexico

**Heikes, Abbey**, associate food scientist, Pinnacle Foods Group LLC, Parsippany, NJ, U.S.A.

**Hindsgaul, Ole**, professor, Carlsberg Laboratory, Valby Copenhagen, Denmark

**Hof, Emily L.**, Kansas State University, Manhattan, KS, U.S.A.

**Hosseinian, Farah**, Carleton University, Ottawa, ON, Canada

**Huisman, Inga S.**, graduate student, University of Applied Sciences, Fulda, Germany

**Jensen, Susanne**, graduate student, University of Copenhagen, Frederiksberg, Denmark

**Kaiser, Justin M.**, Ames, IA, U.S.A.

**Kaur, Gurpreet**, University of Guelph, Guelph, ON, Canada

**Kawahashi, Masayuki**, Nisshin Flour Milling Inc., Manhattan, KS, U.S.A.

**Kordsmeier, Mary**, graduate research assistant, Fayetteville, AR, U.S.A.

*continued*

**Lai, Yee Lung**, Ames, IA, U.S.A.  
**Lazo-Vélez, Marco A.**, student, Instituto Tecnológico y de Estudios Superiores, Monterrey, Mexico  
**Li, Ruiqi**, University of Arkansas, Fayetteville, AR, U.S.A.  
**Likitwattanasade, Teerarat**, Ohio State University, Columbus, OH, U.S.A.  
**Ly, William**, Garden Grove, CA, U.S.A.  
**McGowan, Morgan**, food scientist, ConAgra Foods Inc., Omaha, NE, U.S.A.  
**Michaelsen, Katie True**, Texas A&M University, College Station, TX, U.S.A.  
**Mithani, Harshad**, Sugar Land, TX, U.S.A.  
**Moen, Molly E.**, engineer II, Malt-O-Meal Brands, Lakeville, MN, U.S.A.  
**Moore, Samuel A.**, graduate research assistant, Iowa State University, Ames, IA, U.S.A.  
**Moser, Bettina A.**, ABC Research, Gainesville, FL, U.S.A.  
**Nguyen, Quyen**, student, University of Arkansas, Fayetteville, AR, U.S.A.  
**Onopa, Amanda R.**, Okemos, MI, U.S.A.  
**O'Sullivan, Kristine**, CPS Inc., Sycamore, IL, U.S.A.  
**Palcic, Monica**, Carlsberg Research Center, Copenhagen, Denmark  
**Pederson, Cindy A.**, lab manager, Kaytee Products Inc., Chilton, WI, U.S.A.  
**Perales Sánchez, Janitzio Xiomara**, Universidad Autonoma de Sinaloa, Culiacan, Mexico  
**Radocaj, Olga**, Toronto, ON, Canada  
**Rajan, Kalavathy**, University of Arkansas, Fayetteville, AR, U.S.A.  
**Reed, Michael**, Iowa State University, Ames, IA, U.S.A.  
**Roark, Elizabeth**, Nestlé USA, Glendale, CA, U.S.A.  
**Rocha Parra, Andres Felipe**, La Plata, Argentina  
**Salimi Khorshidi, Ali**, University of Manitoba, Winnipeg, MB, Canada  
**Sanchez Magana, Luis Martín**, Universidad Autonoma de Sinaloa, Culiacan, Mexico  
**Sandhu, Amandeep**, graduate research assistant, Gainesville, FL, U.S.A.  
**Siddel, Karl**, Cablevey Conveyors, Oskaloosa, IA, U.S.A.  
**Sittipod, Sichaya**, Manhattan, KS, U.S.A.  
**Testroet, Eric**, graduate research assistant, Ames, IA, U.S.A.  
**Thammakulkrajang, Rarinthorn**, Columbus, OH, U.S.A.  
**Vu, Thanh Hien T.**, graduate research assistant, Kansas State University, Manhattan, KS, U.S.A.  
**Wagner, Kassandra K.**, LaSalle, ON, Canada  
**Zheng, Yingying**, Champaign, IL, U.S.A.  
**Zile, Jeff**, Galveston, TX, U.S.A.

## Companies

Blue Diamond Growers, a cooperative owned by more than half of California's almond growers, has officially launched phase 1 of its new manufacturing plant in Turlock, CA. The three-phase project is expected to take 15 years and will eventually yield ≈500,000 ft<sup>2</sup> of building space for manufacturing and delivering new almond products. The project will allow Blue Diamond to expand its value-added product lines and keep up with worldwide product demands. [www.bluediamond.com](http://www.bluediamond.com)

Bühler has opened its first U.S.-based food-grade Food Innovation Center in Plymouth, MN. The center allows Bühler to offer process trials to its customers on a complete extrusion line. One of its first innovations is the AeroDry conveyor dryer, which has an enhanced sanitary design that meets today's food safety demands. Bühler is a global leader in process engineering, especially production technologies and services for producing foods and advanced materials. [www.buhlergroup.com](http://www.buhlergroup.com)

Grain Processing Corporation (GPC) has opened a new Solutions Center in its Technical Development Center in Muscatine, IA. The center includes a state-of-the-art kitchen, laboratory, and presentation area. The GPC Technical Service Department assists clients in selecting the appropriate ingredients to meet product development challenges. GPC is a major manufacturer of grain-based products, including starches, maltodextrins and corn syrup solids, USP ethyl alcohol, and animal nutritional ingredients. [grainprocessing.com](http://grainprocessing.com)

## People



AACCI member **Richard F. Stier**, food scientist consultant, has received the 2012 Bor S. Luh Award from IFT for his international contributions in food science focusing on food safety, quality, and sanitation. The award includes a \$3,000 honorarium and plaque. Rick has worked in more than 35 countries as a member of industry and consultant in the area of technology transfer. He has helped processors upgrade operations and taught or developed educational programs.

AACCI member **Claudia O'Donnell**, formerly editor-in-chief of *Prepared Foods* magazine, has joined the food business and technology consulting team of BEST VANTAGE Inc. (Northbrook, IL), providing experience in food technology, quality assurance, and food ingredient marketing. Claudia will spearhead market and technology research projects and provide marketing and advertising guidance for BEST VANTAGE Inc. clients. Claudia was previously a director of R&D and quality assurance with several food companies. [www.bestvantageinc.com](http://www.bestvantageinc.com)

## Important AACCI Dates

### August

**31.** *Cereal Chemistry* Cereal Structure-Function Relationships Focus Issue paper submission deadline

### September

**30–October 3.** AACCI Annual Meeting, Hollywood, FL, U.S.A.

More information is available on [AACCI.net](http://AACCI.net).  
[www.aaccnet.org](http://www.aaccnet.org)