

2012–2013 AACCI Board of Directors

Bios for the 2012–2013 AACCI Board are available online at www.aaccnet.org/membership/leadership/Pages/bod.aspx.



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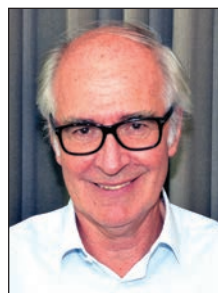
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Craig F. Morris to Succeed Carl Hosenev as Editor-in-Chief of *Cereal Chemistry*

R. Carl Hosenev, editor-in-chief of *Cereal Chemistry* since 2001, will retire from the position on December 31, 2012. Carl received his B.S., M.S., and Ph.D. degrees from Kansas State University. He was a research chemist for the Agricultural Research Service of the U.S. Department of Agriculture (USDA-ARS) for 15 years and a professor at Kansas State University for 25 years prior to his retirement in 1997. During his research career he published more than 345 papers and coauthored the AACC PRESS book *Principles of Cereal Science and Technology*. After his retirement he cofounded R&R Research Services and currently serves as its president. Carl is the recipient of several AACCI awards, including the Fellows, Excellence in Teaching, and William F. Geddes Memorial awards. He is also the recipient of the Thomas Burr Osborne Medal. He has served on numerous AACCI committees and was president of the association in 1989.

Succeeding Carl as editor-in-chief is **Craig F. Morris**, director, USDA-ARS Western Wheat Quality Laboratory (WWQL), Pullman, WA. Craig received his B.S. degree from Iowa State University and his M.S. and Ph.D. degrees from Kansas State University. After completing his Ph.D. degree, he served as a postdoctoral research associate at Washington State University (WSU). He has served as director of the WWQL since 1989, supervising breeding line evaluation and conducting directed research on wheat quality traits. Craig holds adjunct professor appointments in the WSU Department of Crop and Soil Sciences, the WSU/University of Idaho School of Food Science, and the Department of Soil & Crop Sciences of Colorado State University. Craig is the recipient of the AACCI Fellows Award. In addition to serving on several AACCI committees, he was a member of the AACCI Board of Directors from 2008 to 2011.



R. Carl Hosenev (left) and Craig F. Morris (right) at the Editorial Board Luncheon held at the 2012 AACCI Annual Meeting in Hollywood, FL.

Save the Date for the C&E Spring Meeting

The AACC International Cereals & Europe Section will hold its 2013 Spring Meeting May 29–31 in Leuven, Belgium. The theme of the meeting is “Unlocking the Full Potential of Cereals: Challenges for Science Based Innovation.” The aim of the C&E Spring Meeting is to provide a science platform to present the latest cereal research and to discuss different aspects of cereals related to new technologies in cultivar development, food processing, ingredient and constituent properties, nutritional aspects, and end-product analytics, as well as structure-function relationships. The conference will address scientists and representatives of the cereal industry and academia from all over the world, bringing together experts from different areas of cereal research, including biotechnology, food chemistry, biochemistry, physics, biophysics, technology, processing, quality, and nutrition. By doing so, the 2013 C&E Spring Meeting will offer a broad spectrum of cereal topics and bring together multidisciplinary perspectives to fully unlock the potential of cereals in addressing the present challenges for future science-based innovation. More information can be found at <http://cespringmeeting2013.org>.

Welcome Corporate Members

Oat Tech Inc.

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Oat Tech is the company behind OatSweet; its scientists have been utilizing the best practices in modern food science to research and develop new processes for oat-based ingredients for more than a decade. Collectively, Oat Tech's leadership team has decades of expertise and proven success in product and technology development, supply chain management, marketing, and the natural, healthy, and specialty food categories.

New Members

Abou-Nemeh, I., director of R&D new product development, applications and customer support, Stratum Nutrition, St. Charles, MO, U.S.A.

Acevedo, A., Dupont, Palo Alto, CA, U.S.A.

Alekseenko, A., director's deputy, Federal Service for Veterinary & Phytosanitary Surveillance, Moscow, Russia

Al-Fayez, M. A., assistant professor, Public Authority of Applied Education, Kuwait City, Kuwait

Banala, S., food technologist, Kellogg Co., Battle Creek, MI, U.S.A.

Brown, J., food scientist, Rich Products Corp., Buffalo, NY, U.S.A.

Brown, P. H., research principal, Kraft Foods, Glenview, IL, U.S.A.

continued

Browne, K., Technology Networks Ltd., Sudbury, U.K.
Caers, W., regulatory and nutrition support manager, BENE O GmbH, Mannheim, Germany
Carter, C., Fargo, ND, U.S.A.
Cauley, S., Intl. Flavors & Fragrances, Dayton, NJ, U.S.A.
Chandra, D., Ghaziabad, U.P., India
Dann, O. E., graduate student, Kansas State University, Manhattan, KS, U.S.A.
Fulton, S., president, Unifine Mill LLC, Arlington, WA, U.S.A.
Gaxiola, N., Facultad de Ciencias Quimico, Universidad Autonoma de Sinaloa, Culiacan, Mexico
Gluhosky, J., technical services, Lesaffre Yeast Corp., Milwaukee, WI, U.S.A.
Golec, E., food scientist, Rich Products, Saint Simons Island, GA, U.S.A.
Gradnigo, J. W., senior director, regulatory & technical affairs, Corn Refiners Association Inc., Washington, DC, U.S.A.
Guzman, M., managing partner, DGC Management Inc., Farmington, MN, U.S.A.
Hansen, L., Grain Millers Inc., St. Ansgar, IA, U.S.A.
Harris, K., General Mills, Golden Valley, MN, U.S.A.
Hattori, K., Yamazaki Baking, Tokyo, Japan
Ittiso, H. M., laboratory manager, Bakhresa Grain Milling, Kampala, Uganda
Johnson, S., General Mills, Minneapolis, MN, U.S.A.
Jung, W., researcher, West Lafayette, IN, U.S.A.
Kim, S. M., graduate student, University of Illinois, Urbana-Champaign, Urbana, IL, U.S.A.
Lafond, D., Kellogg Co., Battle Creek, MI, U.S.A.
Lang, K. S., senior technologist, JM Smucker Co., Orrville, OH, U.S.A.
Louks, M., food technician, General Mills, Minneapolis, MN, U.S.A.
Lutz, J., General Mills, Minneapolis, MN, U.S.A.
Meurer, T., regional sales manager, Lesaffre Yeast Corp., Milwaukee, WI, U.S.A.
Moghadasian, M., associate professor, University of Manitoba, Winnipeg, MB, Canada
Ndagano, D., Brussels, Belgium
Nelson, B., scientist II, General Mills, Minneapolis, MN, U.S.A.
Nnanna, I., principal scientist, Kellogg Co., Battle Creek, MI, U.S.A.
Nsabimana, P., Washington State University, Pullman, WA, U.S.A.
Ogawa, Y., associate professor, Chiba University, Matsudo, Japan
Palmer Honey, K. L., graduate student, Kansas State University, Manhattan, KS, U.S.A.
Pederson, E., grain technical category manager, General Mills, Minneapolis, MN, U.S.A.
Perkio, P. O., Helsinki, Finland
Popovich, V., councilor, Centre for Grain Quality Assurance, Moscow, Russia
Prangley, R. P., University of New England, Armidale, Australia
Ravi, R., visiting scholar, Michigan State University, East Lansing, MI, U.S.A.
Rising, V., customer solutions manager, Novozymes North America Inc., Franklinton, NC, U.S.A.
Rochin Medina, J., Universidad Autonoma de Sinaloa, Culiacan, Mexico
Ross, R. H., CEO, Ross Consulting, LLC, Montgomery, AL, U.S.A.

Sengupta, T., senior principal engineer, PepsiCo, Plano, TX, U.S.A.
Steglich, T., SLU Uppsala – Chalmers Gothenburg, Uppsala, Sweden
Szpylka, J., director of chemistry North America, Silliker Laboratories, Chicago, IL, U.S.A.
Van Winkle, S., manager, Continental Mills, Tukwila, WA, U.S.A.
Vitale, D., vice president, Caremoli USA, Inc., Ames, IA, U.S.A.
White, J. M., quality administrator, Pendleton Flour Mills, Pendleton, OR, U.S.A.
Williams, R., technical sales, Oat Tech Inc., Lincoln, NE, U.S.A.
Wu, Y., University of Manitoba, Winnipeg, MB, Canada
Yurkov, A., deputy head of the international department, Centre for Grain Quality Assurance, Moscow, Russia
Zeng, S.-Y., associate researcher, China Grain Products R&D Institute, New Taipei City, Taiwan
Zoloeva, G., deputy head of the laboratory, FSI Centre for Grain Quality Assurance, Moscow, Russia

Companies

Brynwood Partners VI L.P. has acquired a controlling stake in the Back to Nature brand through a joint venture partnership with Kraft Foods. Kraft Foods will continue to hold a substantial minority stake in the business. **Vincent Fantegrossi** will be appointed as president and CEO of the new company. The natural food brand will continue to offer crackers, cookies, trail mixes, nuts, and granola products, while Kraft Foods will maintain control of the macaroni and cheese business. www.brynwoodpartners.com

Vitiva, Slovenia, has opened Vitiva Analytical Services, offering analytical, application, and R&D services. The new service is part of Vitiva's recently inaugurated New Innovation Center. Product and ingredient system analysis, consulting, development, and optimization services will be available to the pharmaceutical, food, beverage, feed, pet food, and cosmetic industries. Customized services and analysis are also available. www.vitiva.eu

Important AACCI Dates

April 2013

10–12. AACCI Milling & Baking Division Spring Technical Conference, Phoenix, AZ, U.S.A.

10–12. AACCI Food Extrusion Short Course, St. Paul, MN, U.S.A.

May 2013

29–31. Cereals & Europe Spring Meeting, Leuven, Belgium

September 2013

29–October 2. AACCI Annual Meeting, Albuquerque, NM, U.S.A.

More information is available on AACCN.net.
www.aaccnet.org