

## 2016 AACCI Foundation Award Winners Announced

### Student Research Leadership Program



Nabeel Taher  
Tiskam Al-Zuwaid



Katherine  
Brackebusch

This new program is designed to facilitate research in key areas that will impact cereal grain science. The 2016 research areas are focused predominantly on developing approved methods for the evaluation of whole grains and

grain-based products: Nabeel Taher Tiskam Al-Zuwaid has been selected to develop a pasta cooking method to replace AACCI Approved Method 66-50.01, and Katherine Brackebusch will develop a whole wheat bread-baking method.

### Foundation Scholarship/Fellowships



Jenny Hayek



Derrick Amoako



Maneka Malalgoda

The AACCI Foundation is proud to focus on providing funds for student members who are pursuing career paths in cereal grain science and technology. The 2016 AACCI Undergraduate Scholarship has been awarded to Jenny Hayek. The Foundation also has awarded Graduate Fellowships to Derrick Amoako and Maneka Malalgoda.

Thank you to everyone who applied to this very competitive program, and for the direct support of our members who make this funding possible.

### Cecil F. Pinney Travel Award



The Cecil F. Pinney Travel Award is presented by the AACCI Foundation to an individual who is

establishing a career in grain science and technology. Congratulations to Florence Uchendu, a lecturer in the School of Health Sciences at the National Open University of Nigeria, Victoria Island, Lagos, Nigeria.



Florence Uchendu

## Not Yet Meeting the New FSMA Guidelines?

AACCI offers an easy-to-use roadmap to compliance—specifically for the grain industry.

Approximately 3,000 Americans die each year from foodborne diseases according to recent data from the Centers for Disease Control and Prevention. The U.S. FDA Food Safety Modernization Act (FSMA) was developed to prevent such tragedies from occurring due to issues along the food production chain, the scope of which includes grain bins, mills, and other grain processing facilities. The FSMA guidelines do not always translate well for grain storage, handling, and processing, and the costs of misinterpreting these guidelines can be high when auditors visit.

Thanks to the AACCI Food Safety, Quality and Regulatory Committee, understanding compliance is now easier. The committee has developed a document titled “User’s Guide to ISO 22000 Food Safety Management System for the Grain Handling, Processing, Milling, and Baking Industries.” The customized 84 page document is a how-to guide for developing and implementing ISO 22000 food safety standards specifically for businesses that handle or process bulk grains or ingredients. It includes the complete ISO 22000 standard, plus color-coded sections that are easy to follow and help organizations learn about

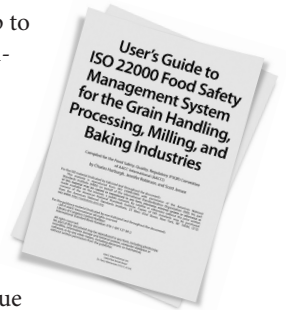
- Food safety guideline interpretations applied to the grains industry
- Best application practices for grain-handling and -processing environments
- Key advice for dealing with third-party audits and auditors

Being ISO 22000 compliant also aligns organizations with Global Food Safety Initiative (GFSI) rules and allows for better organization, consistent safety and product quality standards, and generation of vital documentation that is increasingly necessary in a worldwide supply chain environment.

Visit [aacnet.org/iso](http://aacnet.org/iso) to obtain an individual-use copy of this document for each of your key staff members, including quality assurance/control, compliance/regulatory, and supply chain managers, process engineers, and legal staff.

### Free Webcast Explains How This New User’s Guide Can Save You Implementation Time and Money

An open-access webinar narrated by Charles Hurburgh, professor of agricultural and biosystems engineering at Iowa State University, explains the key features of the “User’s Guide to ISO 22000 Food Safety Management System for the Grain Handling, Processing, Milling, and Baking Industries.” In this webinar, Hurburgh explains how managers and their staff can use the guide to save time and money while planning and implementing improved, FSMA compliant practices. The webcast is available at [aacnet.org/isowebinar](http://aacnet.org/isowebinar).



## People



Anne L. Alonzo has been named CEO and president of the American Egg Board (AEB). Anne is a recognized leader with previous roles in the public, private, and nonprofit sectors and significant experience in agriculture, food, and sustainability. As the president and CEO of the AEB, she's "eggstatic" to help lead this organization into its next 40 years of success.



FONA International, developer and manufacturer of complete flavor solutions for many food, beverage, and nutritional companies worldwide, has hired Laura Lukas as vice president of its Grain Business Unit. Laura brings 30 years of food industry experience to the role, including a strong foundation in food science, marketing, R&D, and business development. She has an MBA in marketing and international business (DePaul University) and a B.S. degree in food science and nutrition (Virginia Tech).

tna, a leading food processing and packaging solutions provider, has announced three new appointments.



Thiago Roriz has been promoted to the new position of general manager for Latin America, based in Mexico. Thiago has played an active role in growing the tna customer base in the region. His in-depth knowledge of the Latin American market will provide customers and prospects with a specialist dedicated to providing the right solutions to meet their business objectives.



Peter Oussoren has been named chief sales officer. Peter has a strong commercial background, particularly in the packaging industry, and will lead and support the regional sales teams to execute tna's global sales strategies and grow the company's portfolio. Peter brings a wealth of expertise to the role, having held multiple senior positions within global sales teams during his 16 years in the packaging industry.



Daniel Luna has been named the new sales manager for tna's rapidly expanding Processing Sales Division. Based out of Dallas, TX, Daniel will support customers and prospects with high-performance cooking and frying technology from tna's leading processing brands FOODesign and Florigo. Daniel previously held roles at Meyer Industries and FOODesign, prior to the company being acquired by tna, and brings more than 30 years of experience in the food manufacturing industry to the new position.

## Companies

CHOPIN Technologies has joined the KPM Analytics Group. Marc Dolige will continue as CEO, as will the entire CHOPIN management team. KPM Analytics, based in Milford, MA, was formed last year with the acquisitions of Unity Scientific and Process Sensors. The company provides instrumentation solutions for many industries and markets, from food quality and safety to environment and agriculture. CHOPIN Technologies, headquartered in France, is a world leader in quality testing solutions for the grain and flour markets. The company offers products and services to cereal industries needing to perform analyses to satisfy operational requirements and current regulations and to meet customer specifications.



A leading provider of processing and packaging solutions, tna, has opened a new facility in Mexico City that includes a state-of-the-art demonstration center. The expanded warehouse gives customers faster access to tna's innovative technologies, spare parts, and customer service. The new demonstration center makes it possible for customers to experience tna's complete line of turnkey solutions in person, including hands-on equipment training. This investment supports tna's ongoing business growth, its understanding of the needs of the Latin American market, and its dedication to providing the best customer service.

### Important AACCI Dates

#### September 2016

- 5. Seminar on Sustainable Food Security in ASEAN – Role of Genetics and New Technologies, Biopolis, Singapore
- 7. Seminar on Sustainable Food Security in ASEAN – Role of Genetics and New Technologies, Kuala Lumpur, Malaysia
- 8. Milling & Baking Series Webinar – International Issues in Formulation
- 8. Milling & Baking Series Webinar – Gluten-free Formulation

#### October 2016

- 13. Milling & Baking Series Webinar – GMO/CRISPR-Cas9 Technologies and Potential Impact on Production and Utilization
- 22. Enzymes in Grain-Based Products Workshop, Savannah, GA, U.S.A.
- 23–26. AACCI Annual Meeting, Savannah, GA, U.S.A.
- 26. The Future of Food—Sustainability and Safety Symposium, Savannah, GA, U.S.A.

#### November 2016

- 3. Milling & Baking Series Webinar – Formulating Whole Grains for Taste, Moisture, and Performance in Bakery Applications

For more information visit

[aacenet.org](http://aacenet.org)

# On the Leading Edge in Grain Science

## AACC International's Official Approved Methods of Analysis



AACC's *Methods of Analysis* stand at the forefront of the grain industry. More than 350 methods, spreadsheets and collaborative trial reports have been produced by more than 20 AACC technical committees and are continuously updated online. This, coupled with interactive guidelines, videos, and other enhancements ensures the highest, most consistent standards for your products.

### Most recent updates include...

- New guidelines for making and cooking Japanese udon noodles
- A new method to evaluate flour quality in pancake-making
- A new spreadsheet for calculating statistical figures in NIR analysis
- A webinar on gluten-free food formulation and testing
- High-speed mixing rheology of wheat flour using the doughLAB
- New visual supplement for total (gasometric) carbon dioxide in baking powder
- A new method to quantify total carotenoid content in cereal grains and flours
- Two new methods to determine gluten content to Codex Alimentarius standard



Visit [methods.aaccnet.org](http://methods.aaccnet.org) to learn more.

## What's New? – An Open Member Forum with Your AACC Board of Directors at the Annual Meeting!

The AACC Board of Directors invites you to join them on Tuesday, October 25, at 4:00 p.m. during the Annual Meeting to learn about current strategies and priorities for AACC. Hear how we are growing our global footprint, achieving science and technology leadership, and improving organizational engagement.

## New Members

- Aften, C.**, Covina, CA, U.S.A.  
**Brackebusch, K.**, Kansas State Wheat Quality Lab, Manhattan, KS, U.S.A.  
**Djurle, S.**, Swedish University of Agricultural Sciences, Uppsala, Sweden  
**Dreher, C.**, director of global sales for food and feed analysis, R-Biopharm AG, Darmstadt, Germany  
**Kumar, M.**, Near Hanuman Temple, Andhra Pradesh, India  
**Li, Y.**, Kansas State University, Manhattan, KS, U.S.A.  
**Ludwig, C. L.**, SAgE Consulting, St. Louis, MO, U.S.A.  
**Luna Valdez, J. G.**, Centro de Investigacion en Alimentacion y Desarrollo, A.C., Hermosillo, Mexico  
**Mercado, R. J. N.**, Centro de Investigación en Alimentación y Desarrollo, A.C., Hermosillo, Mexico  
**Monis, M.**, Imperial Garden Homes, Lahore, Pakistan  
**Oh, S.-J.**, Korea University, Seoul, South Korea  
**Pepra-Ameyaw, N. B.**, graduate research assistant, Michigan State University, East Lansing, MI, U.S.A.  
**Rodriguez-Medina, H.**, Krispy Kreme Doughnut Corp., Winston Salem, NC, U.S.A.  
**Schalk, K.**, Deutsche Forschungsanstalt für Lebensmittelchemie, Freising, Germany  
**Steinert, R.**, DSM Nutritional Products, Kaiseraugst, Switzerland  
**Tiskam, N. T.**, graduate student, University of New England, Armidale, NSW, Australia  
**Wang, L.**, food scientist, Siemer Milling Company, Teutopolis, IL, U.S.A.  
**Zhang, C.**, Korea University, Seoul, South Korea  
**Zhou, S.**, China Academy of Agricultural Science, Beijing, China

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