

# PROGRAM GUIDE

## AACC International Annual Meeting

September 30 – October 3, 2012

The Westin Diplomat

Hollywood, Florida U.S.A.



Hollywood Beach Sunrise courtesy of the Ft. Lauderdale CVB and Boardwalk Beauty courtesy of [visithollywoodfl.org](http://visithollywoodfl.org).

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TECHNOLOGIES

# Welcome to the 2012 AACC International Annual Meeting in Hollywood, Florida!

## Message from AACC International President 2012

### Our New Look Continues!

Based on the success of our new program guide and program resource book, we are continuing these new formats for 2012.

**The Program Guide**—a light and handy guide that includes the program schedule, general meeting information, highlights, exhibition, posters, and pages at the back for taking notes.



**The Program Resource Book**—provides session and poster content, recognition, exhibitor information, and author index.



We hope you find these new formats a convenient way to navigate the annual meeting. We look forward to your response to these changes as we strive to make the annual meeting the best it can be for those who attend. AACCI would like to thank CHOPIN Technologies for their contribution in making the Program Guide possible!



Greetings, and welcome to Florida. I am excited that so many of you are able to come this year.

Our annual meeting gives each of us an opportunity to realize first-hand how broad the reach of cereal chemistry is. We continue to focus on our Scientific Initiatives to guide the science presented. We have 12 symposia, which are traditional presentations focusing on multidisciplinary topics. Symposia topics range from our “classics” of starch modification or lipids in baking, to “health” of formulating for glucose control or pulses and minor cereals, and much more.

If you haven't participated in a Science Café, you will have six opportunities this year. Science Cafés have several short presentations and provide plenty of time for lively discussions. I look forward to hearing opposing viewpoints being honestly and openly debated—what better way to learn?

Of course the technical sessions, posters, and PosterTalks continue to provide excellent opportunities to hear and see the latest research in the arena of cereal grain science. I always look forward to the exchange of ideas from around the world.

I can't forget the exhibit floor—this presents a wonderful opportunity to see what you have been reading about, and to network with suppliers and colleagues in an informal manner. An added bonus is the food on Sunday and Tuesday, and the beer on Monday.

Are you an active AACC International member? Do you participate in technical committees and/or divisions? AACCI relies on members such as you to help further our mission. Not only are committees a great way to make an impact within AACCI and the cereal grains community, but they are also a way to expand your network. So, why not attend several meetings and see what piques your interest?

No matter what stage of your career, nor what your area of expertise, you should find plenty of interesting presentations and networking here in Hollywood. New trends, the latest research, new products and services, and the best scientists in the world are joining you. I am looking forward to a great meeting and a wonderful future for AACC International.

Debi Rogers  
AACC International President

## 2012 Program Planning Team

### Program Team Chair

Art Bettge, *ADB Wheat Consulting, U.S.A.*

### Program Team Vice-Chair

Koushik Seetharaman, *University of Guelph, Canada*

## 2012 Scientific Initiative Chairs and Vice-Chairs

### Biotechnology & Sustainability

**Chair:** Michael J. Giroux, *Montana State University, U.S.A.*

**Vice-Chair:** Michael Tilley, *USDA ARS CGAHR, U.S.A.*

### Chemistry & Interactions

**Chair:** Andrew E. McPherson, *Kraft Foods, U.S.A.*

**Vice-Chair:** Baljit S. Ghotra, *National Starch LLC, U.S.A.*

### Engineering & Processing

**Chair:** Clyde Don, *Foodphysica, Netherlands*

**Vice-Chair:** Sathya Kalambar, *Pepsico (Frito-Lay Inc.), U.S.A.*

### Food Safety & Regulatory

**Chair:** Rangan Chinnaswamy, *USDA GIPSA, U.S.A.*

**Vice-Chair:** Andreia Bianchini, *University of Nebraska, U.S.A.*

### Health & Nutrition

**Chair:** S. Shea Miller, *Agriculture & Agri-Food Canada, Canada*

**Vice-Chair:** Trust Beta, *University of Manitoba, Canada*

### Ingredients & Innovations

**Chair:** Rajen S. Mehta, *SunOpta Ingredients Group, U.S.A.*

**Vice-Chair:** Brian J. Anderson, *Bunge, U.S.A.*

### Quality & Analytical Methods

**Chair:** Sean Finnie, *Cargill Inc., U.S.A.*

**Vice-Chair:** Elaine J. Sopiwnyk, *Canadian International Grains Institute, Canada*

## Registration Hours

### Great Hall Foyer

Sunday, September 30 12:00 – 7:30 p.m.  
Monday, October 1 7:30 a.m. – 6:30 p.m.  
Tuesday, October 2 7:30 a.m. – 4:00 p.m.  
Wednesday, October 3 7:30 a.m. – 2:30 p.m.

## Exhibit Hall—Exhibit and Poster Hours

### Great Hall

#### Sunday, September 30

8:00 a.m. – 2:00 p.m. Exhibit Set-Up & Exhibitor Registration  
5:30 – 7:30 p.m. Grand Opening Exhibition

#### Monday, October 1

7:00 – 10:00 a.m. Posters Set-Up by Authors  
10:00 a.m. – 7:00 p.m. Poster Viewing  
4:00 – 7:00 p.m. Exhibits with Beer and Poster Viewing with Authors Present  
Student Poster Authors Present (4:00 – 5:00 p.m.)  
Poster Authors Present (even-numbered posters 5:00 – 6:00 p.m.)

#### Tuesday, October 2

8:00 a.m. – 2:30 p.m. Poster Viewing  
12:00 – 2:15 p.m. Lunch with the Exhibitors  
Poster Authors Present (odd-numbered posters 1:00 – 2:00 p.m.)  
2:30 – 3:30 p.m. Exhibit and Poster Take-Down

## AACCI Central

### Great Hall and Regency Ballroom Foyer

AACCI is innovating to bring you new products and services. Learn more and get great deals on AACCI PRESS books, including new releases, at AACCI Central.

#### Sunday, September 30

5:30 – 7:30 p.m. (Great Hall, Exhibits)

#### Monday, October 1

9:00 a.m. – 3:00 p.m. (Regency Ballroom Foyer)  
4:00 – 7:00 p.m. (Great Hall, Exhibits)

#### Tuesday, October 2

9:00 – 11:00 a.m. (Regency Ballroom Foyer)  
12:00 – 2:15 p.m. (Great Hall, Exhibits)

#### Wednesday, October 3

9:00 – 11:00 a.m. (Regency Ballroom Foyer)

## 2012 Abstracts—Available Online, at Printing Stations, and on Mobile App

Searchable abstracts are available online at [www.aaccnet.org/meet](http://www.aaccnet.org/meet). Abstract printing stations are available in the Great Hall and in the meeting room area for your convenience. Abstracts are also available through the annual meeting mobile app.

## Conference Recordings

Did you miss a session or presentation? Recordings of presentations, with author approval, will again be available to meeting attendees within three weeks of the meeting, for a small fee. Watch for more information or check [www.aaccnet.org/meet](http://www.aaccnet.org/meet).

## Open Meeting Room

A meeting room will be available for groups of 16 people or fewer. Sign up at the Registration Desk located in the Great Hall Foyer.

## Photo Release

Photographs will be taken at the 2012 AACC International Annual Meeting. By attending this meeting, you agree to allow AACC International's use of your photo in any AACCI publications or website.

## AACCnet Job Networking

It's all about networking and critical connections when it comes to a job/candidate search. Start off at the meeting by posting copies of your job/candidate information on the Job Board located by registration, and check out the most recent postings on the AACCnet Job Center, designed specifically for the grain-based food industry and cereal science fields. Visit [www.aaccnet.org/jobs](http://www.aaccnet.org/jobs) to learn more. AACCI members receive a 20% discount on all postings.

## Meeting Facilities Addresses

### Westin Diplomat Resort & Spa

3555 S. Ocean Drive  
Hollywood, Florida 33019  
Phone: 954.602.6000

### Crowne Plaza

400 South Ocean Drive  
Hollywood, FL 33019  
Phone: 954.454.4334

## Offsite Venues

### Cereals&Europe Dinner

15th Street Fisheries  
1900 S.E. 15th Street  
Ft. Lauderdale, FL 33316  
954.763.2777

### Carbohydrate Division Dinner

GG's Waterfront Bar & Grill  
606 N. Ocean Drive  
Hollywood, FL 33019  
954.929.7030

### Northwest Section Dinner

Yard House Restaurant  
601 Silks Run  
Hallandale Beach, FL 33009  
954.454.9950

### Foundation Event

Lola's on Harrison  
2032 Harrison Street  
Hollywood, FL 33020  
954.927.9851

## Medical Emergencies

The nearest medical facilities are:

### Aventura Hospital

20900 Biscayne Blvd.  
Aventura, FL 33180  
305.682.7000

### Fast Care

20601 E. Dixie Highway, Suite 340  
Hallandale, FL 33180  
786.926.4000

## Mobile App—New in 2011, Improved for 2012

### Connect Now to the Meeting!

Back for a second year, the mobile app is improved with more options for you to stay connected. The app continues to allow you to:



- Browse the Program Guide, exhibitor list, posters, and general information
- Get the latest meeting announcements
- Select sessions from the Program Guide to be added to your customized schedule or go to My Meeting and add customized schedule items
- Access session information, including full abstracts
- Add exhibitors to your to-do list

### New features for 2012:

- Browse and connect with other attendees, send messages and make appointments with them from the app
- Using an iPad, connect with your iPad-specific version

Get the app...it's free! Available for iOS (iPhone and iPad) and Android devices; Blackberry users have access to a mobile website that will offer the same functionality.

Search the app store for AACC 2012; Blackberry users go to [mobileapp.aaccnet.org](http://mobileapp.aaccnet.org).

# Meeting Highlights

## Your Science. Your Program.

### The Top Science from the Top Scientists

The science-packed AACCI Annual Meeting gives you more top-notch scientific content to choose from and more time scheduled each day to attend the sessions. The 2012 scientific program continues to focus on AACCI's 7 Key Scientific Initiatives.

**Symposia** and **Science Cafés** focus on multidisciplinary, cross-scientific initiative topics.

- **Symposia** are aimed at optimal knowledge transfer through regular 20-minute talks with time for topical questions.
- **Science Cafés** consist of sessions set up to combine shorter or more elaborate position talks with debate and discussion.

**Technical Sessions** and **Poster Talks** focus on more in-depth coverage of central themes within single scientific initiatives.

- **Technical Sessions** each feature 20-minute talks covering new scientific insights and technological advancements in the field.
- **Poster Talks** consist of short talks, highlighting the main findings and take-home messages found on selected posters, followed by in-room poster viewing and discussion.

The **Symposia** and **Technical Sessions** are “swappable” sessions, allowing people to easily commute from one session to another. The **Science Cafés** and **Poster Talks** are “here to stay” sessions, where participation during a whole session is a guarantee for insightful and rewarding debate.

## Opening General Session Reception

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Sunday, September 30  
4:00 – 4:30 p.m.

## Opening General Session and Awards Ceremony

4:30 – 5:30 p.m.

Enjoy a reception and the kick-off to the annual meeting, get updates on what your association is doing to further the advancement of grain science, help honor AACCI members who have made significant contributions to the field of grain science, and see who will win the William F. Geddes Memorial Award.

## Grand Opening Exhibition

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Sunday, September 30  
5:30 – 7:30 p.m.

Make new acquaintances and greet old friends while you visit with more than 100 of the industry's leading suppliers during this casual and festive event. Light appetizers and beverages will be served.

## Student Product Development Competition Presentations

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Monday, October 1  
10:00 a.m. – 1:00 p.m. *Competition Presentations*  
4:00 – 5:00 p.m. *Poster Presentations*

Watch the finalists' presentations from the product development competition and then join them as they present their product posters in the exhibit hall. See page 14 for a full listing of the participating teams and product names in the Program Resource Book.

## Hot Topic

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Monday, October 1  
2:00 – 4:00 p.m.

### Impact of Drought on Grain

See page 19 of the Program Resource Book for description and speakers.

## Exhibits with Beer and Poster Viewing

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Monday, October 1  
4:00 – 7:00 p.m.

Grab a beer or soda and visit with industry suppliers at their exhibits, talk with poster authors, and visit AACCI Central.

## Best Student Research Paper Competition Symposium

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Tuesday, October 2  
8:30 – 11:00 a.m.

Don't miss this unique competition, where our students demonstrate their superior presentation skills and highlight their best research. A jury selected the six student finalists in this competition. A detailed listing of presenters is available on page 19 of the Program Resource Book.

## Lunch with the Exhibitors and Poster Viewing

Tuesday, October 2  
12:00 – 2:15 p.m.

Grab a complimentary lunch and continue the networking and education as you meet with industry suppliers and talk with poster authors.

## Hot Topic

Tuesday, October 2  
2:30 – 6:00 p.m.

### Food Safety Modernization Act (FSMA) – An Update

See page 25 of the Program Resource Book for description and speakers.

## Speed Mentoring Social

Tuesday, October 2  
4:30 – 5:30 p.m.

Through quick exchanges with multiple contacts, you'll have the chance to seek career and research guidance, hear about the experiences of others, and find a long-term mentor/protégé match. Bring your business cards and plan on starting connections that could last a lifetime. Light appetizers and refreshments will be available at this complimentary social. *Supported by the AACCI Professional Development Panel and the Education Division.*

## Pairing with a Purpose—Foundation Event

Tuesday, October 2  
7:00 – 9:00 p.m.

Join your fellow attendees for a memorable evening at Lola's on Harrison restaurant. Known for their beer and food pairings, this evening the restaurant will also include wine pairing as part of a three-course meal. Enjoy a unique dining experience and know that you are also contributing to the Foundation scholarship program. *Preregistration is required.*

## Closing Session with Keynote Speaker and Farewell Reception

Wednesday, October 3  
4:15 – 6:00 p.m.

**The Changing Meaning of "Food Security"** — Alan Bjerga – Author, "Endless Appetites: How the Commodities Casino Creates Hunger and Unrest," Food and Agriculture Policy Reporter, Bloomberg News

With the U.S. experiencing its worst drought in a quarter-century, Russia again struggling to raise wheat and global food prices rising again, "food security" is once again in the headlines. But the meaning of the phrase is shifting, not simply to include availability and affordability of food, but nutrition and safety as well. Alan Bjerga, author of "Endless Appetites: How the Commodities Casino Creates Hunger and Unrest," explores how the global marketplace is affecting food security, and how with effective research and economic incentives, some of the world's most poverty-stricken regions can better meet their own nutritional needs.

Join colleagues and friends for the Closing Session followed by great conversation and beverages.

## Approved Methods Technical Committee Meetings

*All meetings take place at the Westin Diplomat Hotel.*

### Monday, October 1

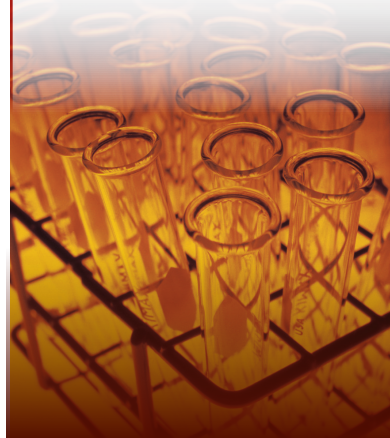
7:00 – 8:30 a.m.	Room
Bread Baking Methods	207
Food Safety and Microbiology	204
Physical Testing Methods	202
Protein and Enzyme Methods	203
Rice Milling and Quality	208
Soft Wheat and Flour Products	201
Statistical Advisory	205

### Tuesday, October 2

7:00 – 8:30 a.m.	Room
Biotechnology Methods	203
Experimental Milling	201
Methods for Grain and Flour Testing	204
Oat and Barley Products	205
Pasta Products Analysis	202
Yeast Evaluation	209

### Wednesday, October 3

7:00 – 8:30 a.m.	Room
Asian Products	203
Bioactive Compounds Methods	202
Chemical Leavening Agents	204
Dietary Fiber and Other Carbohydrates	201
Near Infrared Analysis	205
Pulse and Legume	208
Vitamin, Minerals and Lipids	207



## Divisions, Sections, Alumni Meetings, and Events

Network with attendees who specialize in specific subject areas, work in various geographic locations, or are fellow alumni by participating in these meetings, events, and socials. Check at the Registration Desk for availability and to purchase tickets. *Preregistration is required.\** For events not taking place at The Westin Diplomat Hotel, see page 5 for location addresses.

		Location
<b>Saturday, September 29</b>		
4:00 – 6:00 p.m.	Milling & Baking Division Executive Committee and Advisory Board Meeting	213
6:30 – 9:00 p.m.	Cincinnati Section Meeting and Dinner	Rivals Waterfront Sports Grille, Westin
<b>Sunday, September 30</b>		
5:30 – 6:30 p.m.	Student Division Executive Committee and University Representative Meeting	207
<b>Monday, October 1</b>		
12:30 – 2:00 p.m.	Down Under Section Meeting ( <i>bring your own lunch</i> )	209
12:30 – 2:00 p.m.	Engineering & Processing Division Meeting and Lunch*	220
12:30 – 2:00 p.m.	Milling & Baking Division Meeting and Networking Lunch*	Diplomat Ballroom 3
12:30 – 2:00 p.m.	Nutrition Division Meeting and Lunch*	201
12:30 – 2:00 p.m.	Rice Division Lunch*	202
2:00 – 3:30 p.m.	Student Division Business Meeting	Diplomat Ballroom 5
5:30 – 6:00 p.m.	Carbohydrate Division Executive Committee Meeting	219
6:00 – 7:00 p.m.	Carbohydrate Division Meeting	Diplomat Ballroom 3
7:00 – 10:00 p.m.	Cereals&Europe Section Dinner*†	Off site, 15th Street Fisheries
7:00 – 10:00 p.m.	Northwest Section Dinner†	Off site, Yard House Restaurant
7:00 – 10:30 p.m.	Student Division Social and Dinner*	See addendum for location
<b>Tuesday, October 2</b>		
4:30 – 5:30 p.m.	Protein Division Business Meeting	218
4:30 – 6:00 p.m.	Iowa State University and Friends Reception*	Splash Restaurant, Westin
5:30 – 6:30 p.m.	Protein Division Social*	217
6:00 – 9:00 p.m.	Carbohydrate Division Dinner*†	Off site, GG's Waterfront Bar & Grill
<b>Wednesday, October 3</b>		
7:00 – 8:15 a.m.	Kansas State University Breakfast*	Diplomat Ballroom 4
7:00 – 8:30 a.m.	North Dakota State University Alumni and Friends Breakfast*	219
12:30 – 1:30 p.m.	Rheology Division Meeting and Lunch*	201

\* ticket required • † see page 5 for location



# Daily Meeting Schedule and Sessions

All meetings take place in the Westin Diplomat Hotel.

## Friday, September 28

3:00 – 5:00 p.m.	Finance Committee Meeting	207
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## Saturday, September 29

8:00 a.m. – 5:00 p.m.	Board of Directors Meeting	214
4:00 – 6:00 p.m.	Milling & Baking Division Executive Committee and Advisory Board Meeting	213
6:30 – 9:00 p.m.	Cincinnati Section Meeting and Dinner	Rivals Waterfront Sports Grille, Westin

## Sunday, September 30

8:00 – 10:00 a.m.	Check Sample Committee Meeting	213
8:00 a.m. – 2:00 p.m.	Exhibitor Set-Up and Registration	Great Hall
8:30 – 10:30 a.m.	Books Committee Meeting	Diplomat Ballroom 5
8:30 – 10:30 a.m.	Journals Committee Meeting	Diplomat Ballroom 5
8:30 – 10:30 a.m.	Online Products Committee Meeting	Diplomat Ballroom 5
10:00 a.m. – 12:00 p.m.	2013 Technical Program Planning – Team Leaders Meeting	219
11:30 a.m. – 1:00 p.m.	<i>Cereal Chemistry</i> Editorial Board Luncheon	214
12:00 – 4:00 p.m.	<b>Premeeting Workshop</b> – Rice Quality Issues: Chalk and Fissure Standardization and Measurement	Diplomat Ballroom 1
12:00 – 7:30 p.m.	Registration Open	Great Hall Foyer Area
1:00 – 2:30 p.m.	Leadership Forum, <i>by invitation</i>	Diplomat Ballroom 4
1:00 – 3:00 p.m.	<b>Premeeting Workshop</b> – Recent Developments on Gluten Detection in Food and Beverages	Diplomat Ballroom 2
1:00 – 6:00 p.m.	Room Available for Small Meetings ( <i>sign-up required</i> )	208
2:30 – 4:00 p.m.	Approved Methods Technical Committee Chairs Meeting	214
3:00 – 4:00 p.m.	Awards Committee Meeting	207
<b>4:00 – 4:30 p.m.</b>	<b>Opening General Session Reception</b>	Grand Ballroom West
<b>4:30 – 5:30 p.m.</b>	<b>Opening General Session and Awards Ceremony</b>	Grand Ballroom West
5:30 – 6:30 p.m.	Student Division Executive Committee and University Representative Meeting	207
5:30 – 7:30 p.m.	AACCI Central Open	Great Hall
<b>5:30 – 7:30 p.m.</b>	<b>Grand Opening Exhibition</b>	Great Hall

\* ticket required • † see page 5 for location



# Daily Meeting Schedule and Sessions (*continued*)

## Monday, October 1

7:00 – 8:30 a.m.	<b>Approved Methods Technical Committee Meetings</b>	
	• Bread Baking Methods	207
	• Food Safety and Microbiology	204
	• Physical Testing Methods	202
	• Protein and Enzyme Methods	203
	• Rice Milling and Quality	208
	• Soft Wheat and Flour Products	201
	• Statistical Advisory	205
7:00 – 8:30 a.m.	Whole Grains Working Group	213
7:00 – 10:00 a.m.	Poster Set-Up by Authors	Great Hall
7:00 a.m. – 5:00 p.m.	Room Available for Small Meetings ( <i>sign-up required</i> )	208
7:30 a.m. – 6:30 p.m.	Registration Open	Great Hall Foyer Area
<b>8:30 – 10:10 a.m.</b>	<b>Scientific Sessions</b>	
	• Component Contributions to Texture and Rheology – Technical ( <i>Scientific Initiative: Quality &amp; Analytical Methods</i> )	Atlantic Ballroom 1
	• Gluten Free: Opportunities and Challenges Across the Supply Chain – Symposium ( <i>Scientific Initiatives: Food Safety &amp; Regulatory, Health &amp; Nutrition</i> )	Atlantic Ballroom 3
	• Healthy Food Manufacturing: Process Challenges & Solutions for Salt Reduction, Fat Reduction, and Fiber Enhancement – Symposium ( <i>Scientific Initiatives: Engineering &amp; Processing, Health &amp; Nutrition</i> )	Regency Ballroom 1
	• Rice – Technical ( <i>Scientific Initiative: Quality &amp; Analytical Methods</i> )	Atlantic Ballroom 2
<b>8:30 – 10:50 a.m.</b>	Peter Wood Memorial – Special Session ( <i>Scientific Initiatives: Chemistry &amp; Interactions, Health &amp; Nutrition, Ingredients &amp; Innovations</i> )	Regency Ballroom 3
<b>9:00 a.m. – 12:10 p.m.</b>	<b>Supplier Innovation Session I</b>	217
9:00 a.m. – 3:00 p.m.	AACCI Central Open	Regency Ballroom Foyer
<b>10:00 a.m. – 1:00 p.m.</b>	<b>Student Product Development Competition Presentations</b>	Diplomat Ballroom 1 & 2
10:00 a.m. – 7:00 p.m.	Poster Viewing	Great Hall
<b>10:40 a.m. – 12:20 p.m.</b>	<b>Scientific Sessions</b>	
	• Formulating Grain-Based Food for Glucose Control – Symposium ( <i>Scientific Initiative: Health &amp; Nutrition</i> )	Atlantic Ballroom 1
	• Influence of Ingredient Modification on Processing Characteristics – Technical ( <i>Scientific Initiative: Ingredients &amp; Innovations</i> )	Atlantic Ballroom 3
	• Rheological Assessment of Products – <i>includes Rheology Division's George W. Scott Blair Award Presentation – Martin G. Scanlon</i> – Technical ( <i>Scientific Initiative: Engineering &amp; Processing</i> )	Regency Ballroom 1
	• Structure-Function Relationships: Starch – Technical ( <i>Scientific Initiative: Chemistry &amp; Interactions</i> )	Atlantic Ballroom 2
12:20 – 2:00 p.m.	Lunch Break	
12:30 – 2:00 p.m.	Down Under Section Meeting ( <i>bring your own lunch</i> )	209
12:30 – 2:00 p.m.	Engineering & Processing Division Meeting and Lunch*	220
12:30 – 2:00 p.m.	Milling & Baking Division Meeting and Networking Lunch*	Diplomat Ballroom 3
12:30 – 2:00 p.m.	Nutrition Division Meeting and Lunch*	201
12:30 – 2:00 p.m.	Rice Division Lunch*	202
<b>2:00 – 3:20 p.m.</b>	<b>Supplier Innovation Session II</b>	217
2:00 – 3:30 p.m.	Student Division Business Meeting	Diplomat Ballroom 5

2:00 – 4:00 p.m.	<b>Hot Topic – Impact of Drought on Grain</b>	Regency Ballroom 1
<b>2:00 – 4:00 p.m.</b>	<b>Scientific Sessions</b>	
	• Assessing Grain Quality – PosterTalk	Regency Ballroom 3
	• Exploring the Differences Between Conventional and Modern Biotechnology—A Focus on Grains – Science Café ( <i>Scientific Initiatives: Biotechnology &amp; Sustainability, Quality &amp; Analytical Methods</i> )	Atlantic Ballroom 1
	• Leveraging Innovation, Cost Management, and Sustainability for Profitability – Science Café ( <i>Scientific Initiative: Ingredients &amp; Innovations</i> )	Atlantic Ballroom 3
4:00 – 7:00 p.m.	AACCI Central Open	Great Hall
<b>4:00 – 7:00 p.m.</b>	<b>Beer and Poster Viewing</b>	Great Hall
	<b>Student Poster Authors Present (4:00 – 5:00 p.m.)</b>	
	<b>Poster Authors Present (even-numbered posters 5:00 – 6:00 p.m.)</b>	
<b>4:00 – 7:00 p.m.</b>	<b>Exhibition Open</b>	Great Hall
5:30 – 6:00 p.m.	Carbohydrate Division Executive Committee Meeting	219
6:00 – 7:00 p.m.	Carbohydrate Division Meeting	Diplomat Ballroom 3
7:00 – 10:00 p.m.	Cereals&Europe Section Dinner*†	Off site, 15th Street Fisheries
7:00 – 10:00 p.m.	Northwest Section Dinnert	Off site, Yard House Restaurant
7:00 – 10:30 p.m.	Student Division Social and Dinner*	See addendum for location

\* ticket required • † see page 5 for location



# Daily Meeting Schedule and Sessions *(continued)*

## Tuesday, October 2

7:00 – 8:00 a.m.	Grains for Health Foundation Breakfast Meeting*	Diplomat Ballroom 1
7:00 – 8:00 a.m.	Past Presidents' Breakfast	219
7:00 – 8:30 a.m.	<b>Approved Methods Technical Committee Meetings</b>	
	• Biotechnology Methods	203
	• Experimental Milling	201
	• Methods for Grain and Flour Testing	204
	• Oat and Barley Products	205
	• Pasta Products Analysis	202
	• Yeast Evaluation	209
7:00 a.m. – 5:00 p.m.	Room Available for Small Meetings ( <i>sign-up required</i> )	208
7:30 a.m. – 4:00 p.m.	Registration Open	Great Hall Foyer Area
8:00 a.m. – 2:30 p.m.	Poster Viewing	Great Hall
<b>8:20 – 11:00 a.m.</b>	<b>Supplier Innovation Session III</b>	217
<b>8:30 – 10:10 a.m.</b>	<b>Scientific Sessions</b>	
	• Chemistry and Nutrition of Pulses and Minor Cereals – Symposium ( <i>Scientific Initiative: Health &amp; Nutrition</i> )	Atlantic Ballroom 1
	• Modeling Quality – includes Edith Christensen Award for Outstanding Contributions in Analytical Methods – Terry Nelsen – Technical ( <i>Scientific Initiative: Quality &amp; Analytical Methods</i> )	Atlantic Ballroom 3
	• Protein & Starch Changes Occurring During Various Cold-Forming and Dehydration Processing of Pasta, Noodle, & Pretzel Products – Symposium ( <i>Scientific Initiatives: Chemistry &amp; Interactions, Engineering &amp; Processing</i> )	Regency Ballroom 1
<b>8:30 – 11:00 a.m.</b>	<b>Best Student Research Paper Competition</b>	Regency Ballroom 3
9:00 – 11:00 a.m.	AACCI Central Open	Regency Ballroom Foyer
10:00 a.m. – 12:00 p.m.	Foundation Board Meeting	207
<b>10:40 a.m. – 12:20 p.m.</b>	<b>Scientific Sessions</b>	
	• Addressing Texture Challenges in Baked Products – Symposium ( <i>Scientific Initiative: Ingredients &amp; Innovations</i> )	Atlantic Ballroom 1
	• Food Allergy Thresholds and Risk Assessment: Potential Stakeholder Benefits – Symposium ( <i>Scientific Initiative: Food Safety &amp; Regulatory</i> )	Atlantic Ballroom 3
	• Micro- and Macro-Nutrient Digestion and Health – Technical ( <i>Scientific Initiative: Health &amp; Nutrition</i> ) (ends at 2:40 p.m.)	Regency Ballroom 1
	• Recent Advances in Wheat Genetics – Technical ( <i>Scientific Initiative: Biotechnology &amp; Sustainability</i> )	Atlantic Ballroom 2
11:00 a.m. – 12:00 p.m.	Professional Development Panel Meeting	219
12:00 – 2:15 p.m.	AACCI Central Open	Great Hall
<b>12:00 – 2:15 p.m.</b>	<b>Lunch with the Exhibitors and Poster Viewing</b>	Great Hall
	<b>Poster Authors Present (odd-numbered posters 1:00 – 2:00 p.m.)</b>	
2:30 – 3:30 p.m.	Poster and Exhibit Take-Down	Great Hall
<b>2:30 – 4:30 p.m.</b>	<b>Scientific Sessions</b>	
	• Current Status and Development Trends of Asian Products – Science Café ( <i>Scientific Initiatives: Biotechnology &amp; Sustainability, Chemistry &amp; Interactions, Health &amp; Nutrition, Quality &amp; Analytical Methods</i> )	Atlantic Ballroom 1
	• Grain Analysis and Processing – PosterTalk	Regency Ballroom 1
	• Protein Quality in Product Development: Regulatory Considerations – Science Café ( <i>Scientific Initiative: Health &amp; Nutrition</i> )	Atlantic Ballroom 3
	• Update on In Vivo and In Vitro Studies on Health – PosterTalk	Regency Ballroom 3

2:30 – 6:00 p.m.	<b>Hot Topic</b> – Food Safety Modernization Act (FSMA) – An Update	Atlantic Ballroom 2
3:30 – 5:00 p.m.	China Strategies Task Force Meeting	209
4:30 – 5:30 p.m.	Protein Division Business Meeting	218
4:30 – 5:30 p.m.	Speed Mentoring Social	Diplomat Ballroom 2
4:30 – 5:30 p.m.	2013 Technical Program Planning Meeting	Diplomat Ballroom 1
4:30 – 6:00 p.m.	Iowa State University and Friends Reception*	Splash Restaurant, Westin
5:30 – 6:30 p.m.	Protein Division Social*	217
6:00 – 9:00 p.m.	Carbohydrate Division Dinner*†	Off site, GG's Waterfront Bar & Grill
7:00 – 9:00 p.m.	Pairing with a Purpose – Foundation Event*†	Off site, Lola's on Harrison

### Wednesday, October 3

7:00 – 8:15 a.m.	Kansas State University Breakfast*	Diplomat Ballroom 4
7:00 – 8:30 a.m.	<b>Approved Methods Technical Committee Meetings</b>	
	• Asian Products	203
	• Bioactive Compounds Methods	202
	• Chemical Leavening Agents	204
	• Dietary Fiber and Other Carbohydrates	201
	• Near-Infrared Analysis	205
	• Pulses and Legumes	208
	• Vitamins, Minerals, and Lipids	207
7:00 – 8:30 a.m.	North Dakota State University Alumni and Friends Breakfast*	219
7:00 – 8:30 a.m.	Scientific Advisory Panel	214
7:00 a.m. – 5:00 p.m.	Room Available for Small Meetings ( <i>sign-up required</i> )	208
7:30 a.m. – 2:30 p.m.	Registration Open	Great Hall Foyer
<b>8:30 – 10:10 a.m.</b>	<b>Scientific Sessions</b>	
	• Enzymes in Cereal Science: From Improving Dough & Product Quality to Improving Bioavailability of Functional Compounds – Symposium ( <i>Scientific Initiatives: Biotechnology &amp; Sustainability, Chemistry &amp; Interactions, Health &amp; Nutrition</i> )	Atlantic Ballroom 1
	• Ingredient Modifications and Interactions – <i>includes Young Scientist Research Award presentation – Girish Ganjyal</i> – Technical ( <i>Scientific Initiative: Ingredients &amp; Innovations</i> )	Atlantic Ballroom 3
	• Structure–Function Relationships: Protein – <i>includes Protein Division Walter Bushuk Graduate Research Award in Cereal Protein Chemistry Presentation – Mehtap Fevzioglu</i> – Technical ( <i>Scientific Initiative: Chemistry &amp; Interactions</i> )	
	• Whole Grains: Where Are We and Where Are We Going? – Symposium ( <i>Scientific Initiatives: Biotechnology &amp; Sustainability, Engineering &amp; Processing, Food Safety &amp; Regulatory, Health &amp; Nutrition</i> )	Regency Ballroom 3
9:00 – 11:00 a.m.	AACCI Central Open	Regency Ballroom Foyer
10:00 – 11:00 a.m.	Nominating Committee Meeting	219

*continued*

\* ticket required • † see page 5 for location

# Daily Meeting Schedule and Sessions (continued)

10:40 a.m. – 12:20 p.m.	<b>Scientific Sessions</b> <ul style="list-style-type: none"> <li>• Impact of Ingredients on Bread Structure and Quality – Technical (<i>Scientific Initiative: Chemistry &amp; Interactions</i>)</li> <li>• Lipids in Baking: Minor Components with Major Impact – Symposium (<i>Scientific Initiatives: Chemistry &amp; Interactions, Engineering &amp; Processing, Ingredients &amp; Innovations, Quality &amp; Analytical Methods</i>)</li> <li>• Novel Grain Products – Technical (<i>Scientific Initiative: Engineering &amp; Processing</i>)</li> <li>• Starch Modification – Symposium (<i>Scientific Initiative: Chemistry &amp; Interactions</i>)</li> </ul>	Atlantic Ballroom 1 Atlantic Ballroom 3 Regency Ballroom 1 Regency Ballroom 3
12:30 – 1:30 p.m.	Rheology Division Meeting and Luncheon*	201
12:30 – 2:00 p.m.	Lunch Break	
12:30 – 2:00 p.m.	ICC Luncheon*	Diplomat Ballroom 4
12:30 – 3:30 p.m.	Approved Methods Technical Committee Chairs Meeting and Lunch	214
2:00 – 4:00 p.m.	<b>Scientific Sessions</b> <ul style="list-style-type: none"> <li>• Is It Sweet Enough? A Dialogue on Sugar Reduction – Science Café (<i>Scientific Initiatives: Chemistry &amp; Interactions, Health &amp; Nutrition, Ingredients &amp; Innovations</i>)</li> <li>• The New Generation of Professionals: Opportunities and Challenges in Transitioning from School to Work – Special Session (<i>Scientific Initiative: Ingredients &amp; Innovations</i>)</li> <li>• Statistical Tools Supporting Food Safety, Regulatory, and Processing – Science Café (<i>Scientific Initiatives: Engineering &amp; Processing, Food Safety &amp; Regulatory, Quality &amp; Analytical Methods</i>)</li> </ul>	Atlantic Ballroom 1 Atlantic Ballroom 3 Regency Ballroom 1
4:15 – 6:00 p.m.	<b>Closing Session with Keynote Speaker Alan Bjerga, Author of “Endless Appetites: How the Commodities Casino Creates Hunger and Unrest,” and Food and Agriculture Policy Reporter, Bloomberg News, followed by a Farewell Reception</b>	Diplomat Ballroom 1–3

## Thursday, October 4

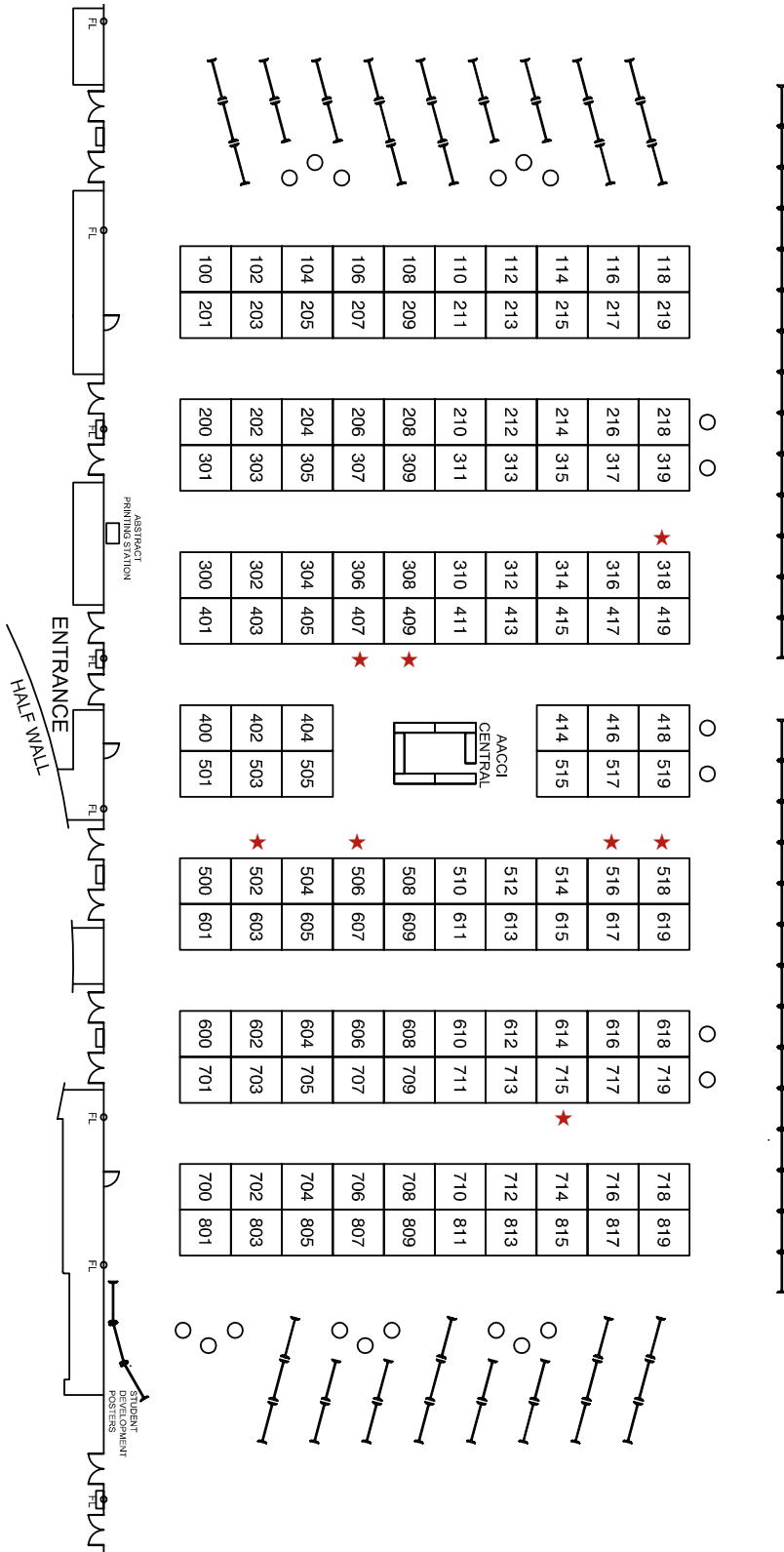
8:00 – 11:00 a.m.	Board of Directors Meeting	214
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\* ticket required



# Westin Diplomat Convention Center • Third Floor

## Exhibit Hall • Great Hall



**Stop by these booths for exhibit-sponsored prize drawings on Monday and Tuesday!**

*Must be present to win.*

★ Prize drawing booth

- 715 Arla Foods
- Ingredients, Inc.
- 407 Bunge
- 409 Cablevey Conveyors
- 506 Charm Sciences
- 318 FONA International
- 518 Medallion Laboratories
- 502 MGP
- 516 Palsgaard Inc.

# Exhibitors

100	Brolite Products, Inc.	401	Megazyme International Ireland Ltd.	603	Blue Diamond Growers (Almond Board)
102	AIB International	402	Baker Perkins	604	Mother Murphy's Laboratories
108	Grain Processing Corp.	403	Ingredion Inc. (formerly Corn Products International)	605	California Natural Products
114	Hesco, Inc./Dakota Organic Products	404	Brabender GmbH & Co. KG	606	Bay State Milling Co.
116	Research Products Co.	405	David Michael & Co.	607	Church & Dwight
118	Mane Inc.	407	Bunge	608	International Fiber Corp.
200	The Mennel Milling Co.	409	Cablevey Conveyors	609	Symrise Inc.
201	International Flavors & Fragrances Inc.	411	DSM Food Specialties USA, Inc.	610	Merlin Development Inc.
202	Canadian International Grains Institute	413	Texture Technologies Corp.	611	CE Elantech Inc.
204	Thymly Products Inc.	414	ADM Milling	613	Dakota Specialty Milling
205	CPM Wolverine Proctor	415	Best Vantage Inc.	614	SPEX SamplePrep
207	BI Nutraceuticals	416	ADM/Matsutani, LLC	615	FMC BioPolymer
208	Fortitech, Inc.	417	Wenger Manufacturing Inc.	616	Carmi Flavor & Fragrance Co., Inc.
210	TIC Gums Inc.	418	Bruker Corporation	617	EnviroLogix Inc.
211	Prayon Inc.	419	Innophos, Inc.	618	Nexira
212	NP Analytical Laboratories	500	Lab Synergy	619	SunOpta Ingredients Group
213	Butter Buds Food Ingredients	501	Great Plains Analytical Laboratory (formerly CII Laboratory)	700	Tate & Lyle
214	Sensus America Inc.	502	MGP	701	Navas Instruments LLC
217	Caremoli USA	503	QualySense	702	Best Cooking Pulses, Inc.
218	AB Mauri Food Inc.	504	TNO Nutrition & Food Research Institute	703	Lallemand Baking Solutions
300	Perten Instruments Inc.	505	C. W. Brabender Instruments	704	Mid-America Food Sales, Ltd.
301	Calibre Control International Ltd./C-Cell	506	Charm Sciences, Inc.	705	ICC/MoniQA/Healthgrain
302	Perten Instruments AB	508	Siemer Specialty Ingredients	707	BENEEO, Inc.
303	Kudos Blends Ltd.	510	Enzyme Development Corp.	708	Domino Specialty Ingredients
304	Penford Food Ingredients	512	Bühler Inc.	709	QualiTech Inc.
305/307	FOSS North America	514	The Wright Group	711	Oat Ingredients LLC
306	Eurofins GeneScan	515	Brookfield Engineering Laboratories, Inc.	712	Romer Labs Inc.
308	ICL Performance Products LP	516	Palsgaard Inc.	713	Kansas State University
309	Sensient Colors LLC	517	R-Biopharm Inc.	715	Arla Foods Ingredients, Inc.
310	Ankom Technology	518	Medallion Laboratories	716/718	Viterra
311	Sensient Flavors LLC	519	Riviana Foods	719	Malt Products Corp.
312	J. Rettenmaier USA LP	600	Gold Coast Ingredients	801	GNT USA Inc.
313	Cleextral Inc.	601	CHOPIN Technologies	803	Firmenich Inc.
314	McCormick & Co., Inc.	602	Bepex International, LLC	805	DuPont Nutrition & Health
315	Carl Zeiss Microscopy, LLC			807	Glanbia Nutritionals
316	Elementar Americas			809	Cain Food Industries, Inc.
317	Givaudan Flavors Corp.			811	InfraReady Products Ltd.
318	FONA International			817	Briess Malt & Ingredients Co.
319	Campden BRI			819	Farmer Direct Foods
400	Grain Millers Inc.				



























































