



Hello AACCI Student Association!

This past year has been a very successful one for AACCI and the Student Association. At the Annual Meeting in San Diego, California, we witnessed an increased interest in the cereals and other related research. Oral and poster presentation of scholastic studies, enthusiastic participation of students in the Product Development Competition, and Best Student Research Paper Competition were some of the highlights. Looking forward to this, it is my pleasure to serve as the AACCI Student Association Chair

(AACCISA) for 2017-2018.

Currently, I am a graduate student at Drake University in Des Moines, Iowa. I am working on M.P.A/ Ph.D. in policy and education. I joined the AACCISA last year as vice chair after presenting at the conference. Although I no longer work with grains, I still believe in the importance. In my free time, I teach yoga and work with the World Economic Forum as a Global Shaper.

This year AACCISA is focusing on expanding global membership for students. We are always looking for students to represent their university or take on a role within the student association. If you are interested in a position, descriptions are included in the caryopsis.

As students, we are the future of AACCI and have the ability to shape AACCI's future for the better. We invite and encourage new students to be a part of AACCI's growth! Questions, comments, concerns, and suggestions can be emailed to aaccisd@gmail.com. The Student Association would love hearing from you, like us on Facebook and follow us on Twitter! I'm looking forward to this next year with AACCI and working with all of you!

Haley Wireman-Sobba

Vice Chair: Maneka Malalgoda



Maneka is currently a Ph.D. student in Cereal Science at the North Dakota State University and is advised by Dr. Senay Simsek. Maneka works on wheat proteins in different contexts, such as immunogenicity related to celiac disease and contribution to dough functionality. She is also studying the effect of pre-harvest desiccant timing on wheat quality, and protein and starch deposition. Maneka obtained M.S. in Cereal Science at the same university and her B.S. from the University of Applied Sciences in Austria. In future, Maneka hopes to continue her work on protein and starch chemistry of cereals. She is honored to be part of the AACCI Student Association and is looking forward to working as the Vice Chair.

Secretary/Treasurer: Rachana Poudel



Rachana is pursuing a Ph.D. in Food Science at the University of Nebraska Lincoln and is being advised by Dr. Devin Rose. Her research is mainly focused on enzymatic activities on whole wheat and sprouted flour and how they might affect the functionality and other quality attributes during storage. In future, she would like to work in cereal science. She received her B.S. in Agriculture Science from Nepal and M.S. in Horticulture from Oklahoma State University. She is very excited to serve as the secretary of the AACCI Student Association.

Product Development Competition Chair: Cassie Anderson



My name is Cassie Anderson, and I am the current PDC Chair. I am working on a M.S. in Food Safety at North Dakota State University. I am currently researching methods of controlling *E. coli* and *Salmonella* in wheat. When not studying or doing research, I like to spend time with friends, hike, snowboard, and play soccer.

Online Communicator Co-Chair: Supun Sandaru Fernando



I'm a Ph.D. student in Department of Plant Sciences at North Dakota State University under the supervision of Dr. Frank Manthey. My research is focused on dry bean milling & flour functionality. I got my B.Sc in Food Science and technology from University of Sri Jayewardenepura, Sri Lanka and my M.S from North Dakota State University. I participated and presented a poster at the 2016 and 2017 AACCI annual meetings. I have been a volunteer on the Student Association and served as the Vice Chair for the Product development competition in 2017.

Online Communicator Co-Chair: Anna Hayes



Anna is a Ph.D. Candidate in the Department of Food Science at Purdue University under the advisement of Dr. Bruce Hamaker. Thus far her research has focused on investigating the slow digesting property of pearl millet grown in sub-Saharan Africa, as well as exploring the implications of starch fine structural features on digestibility and applications through collaborative projects. Ultimately, her work will help identify characteristics of glycemic carbohydrates that impart a slow digesting property and elucidate how they can be leveraged to design foods with targeted physiological outcomes. Anna received dual bachelor's degrees in Food and Nutrition Science as well as Spanish from St. Catherine University in St. Paul, MN in 2014, after which she was admitted as a direct Ph.D. student in the Department of Food Science at Purdue University. Anna gave an oral presentation at the 2017 AACCI annual meeting and quickly became interested in increasing her involvement in the AACCI student association. She is both honored and excited to be serving as one of the online communicators this year.

University Regional Representative: Europe- Ángela Bravo Núñez



Angela is currently a Ph.D. student in Food Science at University of Valladolid (Spain), under the supervision of Dr. Manuel Gomez Pallares. Her research is mainly focused on starch-protein interactions and its application in bakery products. She presented a

poster at the 2017 AACCI annual meeting and looks forward to becoming more involved in AACCI and get to know more people passionate about food science.

University Regional Representatives: Midwest- Jose Bonilla Olivia



Jose is a Ph.D. candidate in the Food Science Department at Purdue University working with Dr. Jozef Kokini. His research is focused on studying different gluten sub-units during different

dough processes. The main idea is to gain a deeper understanding of the different gluten fractions through fluorescent visualization using quantum dots conjugated to specific antibodies. The outcome of his work will help advance the current understanding of gluten proteins, which will result to improve the quality wheat products. Jose obtained his B.Sc. in Food Science and technology from Zamorano University in Honduras, and then joined Purdue University as a direct Ph.D. Student in the Food Science Department. Jose was nominated by his head department to compete in the 2017 Best Student Research Paper Competition at AACCI, he was awarded the third place in the competitions after his oral presentation at the 2017 AACCI annual meeting in San Diego, CA. During the annual meeting, Jose became interested in joining the AACCI student association and he is currently serving as the Midwest area student representative.

Available positions in the AACCI (2017-18):

1. Product Development Competition Vice-Chair
2. University Regional Representative

Best Student Research Paper Competition

The AACCI Professional Development Panel is hosting the 10th annual Best Student Research Paper Competition to be held at the 2018 AACCI Annual Meeting. The competition will be judged in two stages. The AACCI Best Student Research Paper Competition jury will review the nomination forms, abstracts, and initial presentations. Based on the judge's scores, students will be chosen to participate in the competition taking place at an annual meeting in London, United Kingdom, October 21-23, 2018. [For more information, please click this link.](#)

AACCI Student Research Leadership Program

The program provides a fund to conduct a research in the following areas that will have an impact on cereal science. Award amount is up to \$4000, which includes scholarship funds (\$500), laboratory supplies (\$1500), and travel to an AACCI meeting (\$2000). Application materials should include (a) project description, (b) Student's CV or Resume, and (c) letter of support and indicated a commitment to mentor and serve as an advisor to student researcher from a faculty member at their University. The application is due on **March 30, 2018**. [Click here for more information.](#)

Areas of research for this year are:

1. Physical and chemical properties change of low falling number grain influenced by environmental stress.
2. Preventive, practical and economic measures to mitigate the presence of mycotoxins in grains or seeds.
3. A suitable replacement for Chlorine gas treatment to cake flour.
4. Sustainable model to double AACCI new professional membership and retention.
5. Polymer-based packaging for ambient retail products with 1+ year shelf life.
6. CRISPR advances in cereals, grains, and seeds.
7. Waste exploitation for the food and materials industry.

We are on Facebook and Twitter!

Be sure to like or follow us to stay up to date with current happenings for the AACCI Student Association and to learn fun facts about cereal science. If there is something you would like to announce or see happen within the division, please feel free to share it with us either [Facebook](#) or [Twitter](#) (@AACCIDSD).

IMPORTANT DATES

March 30: AACCI Student Research Leadership Program Deadline

April 4-6: AACCI Baking and Milling Division Spring Technical Conference [2018](#).

April 12: Annual meeting Technical Abstracts [#Cereal 2018](#).