

AACC International Announces 2009–2010 Board Election Results

The following winners of the AACC Intl. 2009–2010 board election will begin serving their terms on the board at the conclusion of the 2009 Annual Meeting, September 13–16, in Baltimore, MD, U.S.A. Thank you to all who participated in the election process.



Barry McCleary



Lydia Tooker
Midness

Barry McCleary has been elected to the office of president-elect.

McCleary is founder, CEO, and owner of Megazyme International, Ireland Limited. Megazyme was founded in 1988 with the specific aim of developing improved methodology and reagents for the measurement of carbohydrates and enzymes of interest in defining the quality and processing requirements of cereal grains, legume seeds, and other plant products. Seven of the methods developed are now recommended procedures of AACC Intl. For his analytical contributions, McCleary and Megazyme have received various awards, including the 2009 Innovator of the Year Award for Small Business in Ireland.

“It is a great honor to have been selected by my colleagues, the members of AACC International, as president-elect of our association. Thank you for your confidence in my ability to look after our association. I have been a member of AACC International for 18 years, and I am delighted to say that in each of these years my link with AACC has been positive and rewarding. The growth of my business has been largely due to this great association. My personal interest is, and has always been, development and validation of methodol-

ogy of use in the cereals, food, beverage, and related industries. In these developments, I have worked very closely with you, the members of AACC Intl. I see that my major contributions to the association will be at the scientific level by an extension of these efforts and the provision of improved technical support through scientific/technical workshops, and the development of improved aids for our methodology, including training videos and calculators,” McCleary said.

Throughout his professional career, McCleary’s research has ranged from the enzymic modification of plant polysaccharides, to the development of specific and reliable methods for measurement of enzymes that dictate cereal grain quality, such as α -amylase, β -amylase, limit-dextrinase, and β -xylanase. More recent work has focused on improved analytical methodology for the food, wine, and dairy industries, utilizing enzymes produced in-house via molecular biology techniques. McCleary firmly believes that science and technology progress hand-in-hand.

He noted that, “Over the next three years, I will focus on supporting the excellent initiatives already begun; a focus on good science and improved methodology. We have exceptional people within AACC headquarters and heading our various working groups. I will support them in every way possible.”

Lydia Tooker Midness, vice president of Cereal Partners Worldwide (CPW), a joint venture between Nestlé and General Mills, headquartered in Lausanne, Switzerland, has been elected director of AACC Intl.

Since 2003 she has managed the re-

search and development and the nutrition and regulatory affairs organizations for CPW. Prior to assuming her current position, she held various positions of increasing responsibility in product development, quality and regulatory management, and marketing at General Mills. Midness is also a registered dietitian and previously held positions in nutritional patient care and food service at the University of Iowa Hospitals and Clinics, Iowa City, IA, U.S.A., and the St. Paul Ramsey Medical Center in St. Paul, MN, U.S.A. Midness received her M.S. degree in food science from the University of Minnesota.

She has been active in AACC Intl. since joining the organization in 1981. Some of those activities include previously serving as chair of the Corporate Development Committee and as editor of the *Northwest Section Newsletter* and the *Nutrition Division Newsletter*. She directed an allergens short course and chaired the food irradiation and food safety and the crisis management symposia at the 1999 annual meeting. She served as a member on an Advisory Committee to the Board on the AACC International name change, has chaired various annual meeting technical sessions, and strongly supports the Student Product Development Competition and silent auction events. Midness has also been active in a number of professional and community-based organizations, including the European Cereal Breakfast Association (CEEREAL); Associacao Portuguesa de Produtores de Flocos de Cereais; Espérance Sportive Pully Basketball Association, Switzerland; the American Swedish Institute; and the Svenska Skolan Advisory Committee.

IWQC-IV Wheat Science: Challenges & Opportunities

The fourth annual International Wheat Quality Conference (IWQC), endorsed by AACC International, will take place June 2–9, 2009, in Saskatoon, Saskatchewan, Canada. The conference is organized by the University of Saskatchewan and the Grain Research Laboratory, Canadian Grain Commission. The theme of the IWQC-IV—Wheat Science Dynamics: Challenges and Opportunities—reflects rapid scientific advances being made in understanding wheat grain development, technological advancements in ways to study wheat grain, and engineering innovations to utilize grain for food, feed, and industrial applications. The scientific sessions will include, but are not limited to, marketing and international trade; food safety and security; advances in wheat processing and utilization; wheat—health and wellness; and wheat improvement strategies, including biotechnology and genomics. For more information on this upcoming conference, visit their website at www.usask.ca/iwqc4.

Pacific Northwest Section News

The Pacific Northwest (PNW) Section of AACC International met at the annual meeting of the Pacific Northwest Wheat Quality Council (PNW WQC) on January 28, 2009, in Sacramento, CA, U.S.A. The PNW Section organized a symposium in conjunction with the PNW WQC that included the following presentations: Soft White Wheat Technical Exchange Conference Report on June 2008 Proceedings, John Oades (U.S. Wheat Associates) and Craig Morris (USDA-ARS Western Wheat Quality Laboratory [WWQL]); Rapid Rheology with Near Infrared, Rick Dempster (American Institute of Baking); Biscuit Manufacture and Wheat Quality, Domenico Cassone (Kraft Foods-Nabisco); Report on New AACC Intl. Sugar-Snap Cookie Method, Art Bettge (USDA-ARS WWQL); and Glutenin Macropolymer and Noodle Dough, Caryn Ong (Oregon State University). The PNW Section also hosted a quality roundtable to discuss hard red and white winter, hard red and white spring, spring and winter club, and soft white winter wheat quality targets. The symposium was followed by a business meeting chaired by Craig Morris. Nathan Hammer was elected secretary for 2009.

Bon Lee, Wheat Marketing Center, announced the winners of the PNW Section Check Sample Service for 2008: Moisture: first place—Wheat Marketing Center, Portland, OR, U.S.A.; second place—Western Wheat Quality Lab, Pullman, WA, U.S.A.; and third place—Montana State University, Bozeman, MT, U.S.A.. Protein: first place—ADM Milling, Spokane, WA, U.S.A.; second place—USDA-GIPSA-FGIS, Kansas City, MO, U.S.A.; and third place—Wheat Marketing Center, Portland, OR, U.S.A. Ash: first place—ADM Milling, Spokane, WA, U.S.A.; second place—Cereal Food Processors, Ogden, UT, U.S.A.; and third place—Wheat Marketing Center, Portland, OR, U.S.A. Falling Number: first place—OMIC USA, Portland, OR, U.S.A.; second place—Bob's Red Mill, Milwaukie, OR, U.S.A.; and third place—ConAgra Foods, Colton, CA, U.S.A.

The PNW Section of AACC Intl. will meet with the PNW WQC in Phoenix, AZ, U.S.A., in January 2010 (specific date and venue to be determined).



Best of the Best: Student Members Compete in First Annual Research Paper Competition

The 2009 Best Student Research Paper Competition, brought to you by the AACC International Professional Development Panel, is underway! The jury has reviewed the nomination forms, abstracts, and initial presentations. Based on these initial scores, six students have been chosen to participate in the competition at the AACC Intl. Annual Meeting in Baltimore, MD, U.S.A., September 13–16, 2009. On the morning of September 15, finalists will present their full presentations and annual meeting attendees are invited to attend.

The six students who will be going on to the second round of competition include: Sean Finnie, Department of Grain Science and Industry, Kansas State University, "Variation in polar lipid composition among near-isogenic wheat lines containing different puroindoline mutations"; Stephanie Moriarty, University of Alberta, "Effect of health information on the acceptability of bread"; Sindhu Nair, Department of Crop and Soil Sciences, Washington State University, "Structural differences in diverse barley lines for SKCS hardness index"; Moustafa Saad, UMR IATE (INRA, Montpellier SupAgro, CIRAD, Université Montpellier II), "X-ray photoelectron spectroscopy analyses of wheat flour"; Catrin Tyl, Department of Food Science and Nutrition, University of Minnesota, "Activity-guided fractionation of cereal phytochemicals"; and Liyi Yang, Texas A&M University, "Inhibitory effect of sorghum 3-deoxyanthocyanin structure on esophageal cancer cell proliferation."

The Best Student Research Paper Competition encourages students to demonstrate superior presentation skills. The competition highlights the best research conducted and presented by students, while offering students a unique opportunity to interact with the AACC Intl. community. Awards will be given for first through third place, with awards including cash prizes, travel grants, and the publication of the winning papers.

AACC Intl. would like to thank the following sponsors for providing award funds:

Cargill Inc.	Frito Lay Inc.	ICL Performance Products LP
Danisco USA Inc.	General Mills Inc.	Kraft Foods
Flowers Foods		

Dietary Fibre 2009

Dietary Fibre 2009 (DF09), July 1–3, 2009, organized by ICC and endorsed by AACC Intl., will be held at The Orangery of Schönbrunn Palace, Vienna, Austria. Dietary fiber-related R&D is rapidly evolving, with a growing understanding of prebiotic effects, new analytical methods and tools, and applications of fibers as replacers of less healthy components in foods for improved nutrition profiles, to state a few examples. DF09 will integrate basic nutritional science with food technology, product development, analysis, and legal aspects. New aspects of dietary fiber, including analytical methods, technology, health effects, and marketing strategies will be discussed. The full program for DF09 can be downloaded at www.icc.or.at/events/df09/programme.php.

NEW MEMBERS

Becker, Kurt, research scientist, ConAgra Foods, Omaha, NE, U.S.A.

Borsuk, Yulia, Winnipeg, MB, Canada

Cacho, Emilio F., manager, Thermo Fisher, Chicago, IL, U.S.A.

Campos, David, Multigrain SA, Jundiai, SP, Brazil

Engelsen, Soren Balling, professor, University of Copenhagen, Frederiksberg, Denmark

Hong, Jung Sun, University of Idaho, Moscow, ID, U.S.A.

Ignas, Shayne Marie C., Michigan State University, East Lansing, MI, U.S.A.

Kuo, Wan-Yuan, master's student, National Taiwan University, Taipei, Taiwan

Kutuk, Dilay, graduate student, Hacettepe University, Ankara, Turkey

Lightfield, Ken, senior research scientist, Sargento Foods Inc., Elkhart Lake, WI, U.S.A.

Livvix, Nita, Clabber Girl Corporation, Terre Haute, IN, U.S.A.

Moskowitz, Marlene, Great Neck, NY, U.S.A.

Roibn, Frederic, project manager, Nestle, Lausanne, Switzerland

Setiawan, Stephen, graduate research assistant, Iowa State University, Ames, IA, U.S.A.

Taylor, Trent J., president, Blue Horizons Farm Inc., Hesperus, CO, U.S.A.

Tyl, Catrin, University of Minnesota, St. Paul, MN, U.S.A.

Xue, Meng, Manhattan, KS, U.S.A.