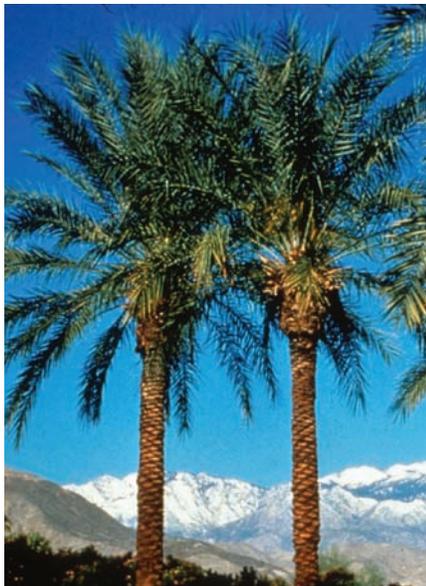


Join us at the AACC International Annual Meeting in Sunny Palm Springs, CA, U.S.A.



The 2011 AACC Intl. Annual Meeting will be held October 16–19 in sunny Palm Springs, CA, U.S.A. Hot off the heels of a fantastic meeting in Savannah, the 2011 Program Team, led by Deirdre Ortiz of Kellogg Company, is currently planning an exciting program that will build off momentum from the 2010 Annual Meeting and valuable feedback from our attendees. The program is in development now and will be available soon at <http://meeting.aaccnet.org>.

2011 Call for Papers Opens March 1

Submitting an abstract for a poster or oral technical presentation is a great way to make the most of your trip to Palm Springs and expose your work to the top grain scientists in the world. Beginning in 2010 and continuing for 2011, poster presenters also have the opportunity to take part in a PosterTalk session, in which poster presenters give a five-minute, three-slide presentation of their work. Posters and poster authors then stay in the room after the session for questions and discussion. PosterTalk sessions are the best way for presenters to meet one on one with attendees who share your specific interests, so we strongly encourage you to participate. You can submit an abstract beginning March 1 through April 15, 2011.

Keep the Competitive Edge in 2011 at an AACC International Short Course

AACC International Short Courses offer hands-on learning direct from the experts, as well as field trips, time for questions, and the opportunity to get to know others in your area of interest.

Food Extrusion and Breakfast Cereals are both perennially popular courses that continue to draw speakers and attendees at the top of their fields to present the latest technical information and technological advancements. Breakfast Cereals, to be held February 28 – March 2 in St. Gallen, Switzerland, will help you increase your knowledge of the entire process, from raw materials through processing and packaging. An afternoon trip to Buhler AG will offer the opportunity to see the process first-hand. Food Extrusion will take place March 14–16, 2011, in Tampa, FL, U.S.A., and will focus on new technologies, as well as designing and troubleshooting in the extrusion process. Both courses are designed for product and process development personnel, design engineers, and/or plant/manufacturing engineers interested in learning more. Participants should be somewhat familiar with food chemistry, but need not be professional engineers.

Additional 2011 short courses include Technology of Batters and Breadings, April 4–5 in Phoenix, AZ, U.S.A., and Chemical Leavening, April 6–8, also in Phoenix. Would you like to recommend a Short Course for AACC Intl.? Contact Tressa Patrias at +1.651.994.3851 or tpatrias@scisoc.org. Visit www.aaccnet.org/continuingeducation throughout the year for new course offerings.

Rheology Division's Young Scientist Award Re-Named in Honor of Arie H. Bloksma



After having obtained his Ph.D. degree at Amsterdam University in 1955, Arie H. Bloksma (1924) joined the TNO Cereals, Flour, and Bread Institute in Wageningen, the Netherlands; TNO stands for Applied Scientific Research. He served TNO for 31 years in various capacities, interrupted by a one-year stay in the Grain Research Laboratory in Winnipeg as a post-doctorate fellow of the Canadian National Research Council. Apart from research, he wrote during this stay, with his supervisor I. Hlynka, the chapter on dough properties in the first edition of the AACC Intl. monograph

Wheat: Chemistry and Technology.

At TNO, the original description of his duties was “a study of the physical chemistry of wheat proteins and its importance for loaf quality.” Loaf quality depends on the deformation of the dough phase between the gas cells by the excess pressure in these cells during fermentation and oven rise. This process can be described in terms of rheology.

In the institute, he found a Chopin alveograph, the results of which are considered to predict the baking potential of a lot of flour. Mathematical and physical analyses of the inflation process in this instrument were his first steps in the field of rheology. Other commercially available instruments, mainly from Brabender, were to follow.

An important difference between these instruments and the conditions during fermentation and oven rise is the time scale: seconds versus hours. The rheological properties of dough are highly dependent upon the rate of deformation. Therefore he had a cone-and-plate rheometer developed in which the rate of deformation was of the same order of magnitude as in a fermenting dough. In addition, the rate of deformation was homogeneous: the same in all parts of the test piece. Later this TNO instrument was replaced by the commercially available Weissenberg rheogoniometer.

The division is very grateful to Arie H. Bloksma for giving his consent to name one of its prestigious awards after him. His work has been read by many cereal rheologists around the globe. Almost all scientific papers of the past 40 years, that cover dough rheology and bread-making quality, cite the papers authored or co-authored by Bloksma. His papers are virtually the starting point for all young cereal scientists entering the field of dough rheology. Even close to the end of his professional career at TNO, he played a role in formulating the concept of dough strain-hardening, expertly carried further by Ton van Vliet at Wageningen University.

Technical Committee NIR Method Approved by Vote of the AMTC, Added to the 11th Edition Online

NIR method number 39-01.01 has been added to Section 39 (Near Infrared Analysis) of AACC International's *Approved Methods of Analysis, 11th Edition Online*. This method formalizes the evaluation of an existing NIR calibration during periodic maintenance or when changes occur to the samples (new crop, new variety or class, new environmental conditions) or the instrument (new lamp, new cell). Statistical in nature, this method has application to any procedure that is based on a calibration of instrumental readings to a set of known standards. A full report on the method was published in the November-December 2010 issue of *Cereal Foods World*. Approval of the method required a confirming vote by members of the Approved Methods Technical Committee (AMTC) which is made up of the 21 technical committee chairs. This is the fourth method that was added to the 11th edition in 2010.

Food Safety Committee Planning Symposium for 2011 Annual Meeting

Microbiology testing on flour, environmental issues, low-moisture food issues, pesticide issues, mycotoxins, adulterants, and food defense are topics for a symposium being developed by the Food Safety and Microbiology Committee reports cochair Liz Knight. "We're also hoping to bring in experts for an update on naturally occurring acrylamide, BHA/BHT, organic grains, heavy metals, melamine, and irradiation." Educating the intermediate consumer and the final customer is also a focus of this committee, led by Knight and Brenda Stahl.

Check Sample Committee Revitalizes Series L for Detection of Mycotoxins

Detection of mycotoxins continues to be an important challenge to the analytical labs in our industry. The Check Sample Committee is revitalizing the AACC Intl. Series L for the detection of vomitoxin, aflatoxins, and fumonisins. The new chair, John McDonald, is emphasizing extensive validation of levels and homogeneity in the forthcoming AACC Intl. samples. There is still time to sign up and participate as a subscriber in series L and all of the AACC Intl. Check Sample Services in 2011.

Mapping Small Grains Interest Group Not Small



A large turn-out for the first meeting of the Mapping Small Grains Interest Group held in Savannah during the annual meeting highlighted the growing interest in this area of cereal improvement and utilization. The Interest Group currently is composed of approximately 50 grain scientists and has begun developing a website for communication and

information posting. In the coming months, the group will begin to develop a bibliography of QTL and association mapping publications on end-use quality of cereal grains. They also plan to create an "interest" list of what research/activities are currently being worked on relative to mapping quality.

Interest Groups were implemented in 2010 in order to meet members' particular needs in a more specialized format and allow members to build connections with others who hold the same interests. These groups will be less formal than a division or a committee, allowing the groups to evolve and function in the most productive way to fit members' needs. Interest Groups will provide a forum (whether it's electronic or face to face at the annual meeting) for members to network and collaborate on specific topics of interest relevant to the mission of AACC Intl.

If you would like to join the Mapping Small Grains Interest Group discussion, contact the chair, Craig F. Morris, at morriscf@wsu.edu.

Call for Best Student Research Paper Competition Participants

The AACC Intl. Professional Development Panel (PDP) is sponsoring the third annual Best Student Research Paper Competition to be held at the 2011 AACC Intl. Annual Meeting. Academic departments may submit one nominee each for the competition and the top six submissions will compete for recognition and cash prizes in a special two-hour session at the October 16-19, 2011, annual meeting in Palm Springs, CA, U.S.A. Visit AACCnet for competition rules and deadlines or contact PDP Chair Pierre Faa at Pierre.F.Faa@pepsico.com. Information on the 2010 competition and the finalists can be found on page 34 of this issue.

Obituary

Peter Wood



Peter emigrated from the United Kingdom in 1969 to work as a research scientist with Agriculture and Agri-Food Canada only fully retiring this year. Peter's work has contributed to the

recognition that soluble oat fiber can reduce cholesterol and have other health benefits. Peter dealt with illness, as he lived all aspects of life, with grace, courage, and humor. A long-time AACC Intl. member since 1978, Peter served in many capacities. He participated in numerous committees and programs, provided invaluable guidance on technical topics, and made the extra commitment to edit the just released *Oats: Chemistry and Technology, Second Edition*. In 2009, he received the prestigious William F. Geddes Memorial Award. This award was created to honor the zeal and unselfish industry of the individual member and to emphasize the importance of his or her contributions to the work of the society.

The family thanks Bonnie McCarron and the nurses and staff of The Grand River Hospital and Cancer Centre for their compassionate care over the last 18 months. They also thank Lorna Warwick of The Leukemia and Lymphoma Society for her support. If you would like to make a donation in memory of Peter, the family suggests contributing to the Terry Fox Foundation (www.terryfox.org); The Leu-

kemia and Lymphoma Society of Canada (www.llscanada.org); and the Canadian Golden Retriever Adoption Service Inc. (www.golden-rescue.net).

Welcome Corporate Member

DSM Food Specialties USA Inc.

Contact: Stephen Schorn
3502 North Olive Road
South Bend, IN U.S.A. 46628-8407
Phone: +1.785.826.1807
E-mail: stephen.schorn@dsm.com
Website: www.dsm-foodspecialties.com

DSM Food Specialties USA Inc. is a world leader in enzyme manufacturing. DSM is committed to creating value by discovering, developing, and marketing enzymes for cereal-based applications. DSM offers a complete range of activity levels of amylase, hemicellulase, glucose oxidase, lipase, and protease enzymes. DSM manufactures asparaginase, a new enzyme solution to reduce acrylamide levels in food products. Contact your Bakezyme Sales Department at www.dsm-foodspecialties.com.

New Members

Aarhus, Robert, instrumentation manager, Cargill, Minnetonka, MN, U.S.A.
Bell, Connie, director of food safety, Clif Bar & Company, Emeryville, CA, U.S.A.

Bordenave, Nicolas, senior scientist, PepsiCo Global R&D, Barrington, IL, U.S.A.

Campbell, Isabella Simoes, technical sales, Roquette America, Geneva, IL, U.S.A.

Carter, Ryan, VP R&D, Idahoan Foods LLC, Idaho Falls, ID, U.S.A.

DeZarn, Thomas J., director R&D, bakery, Rich Products Corporation, Buffalo, NY, U.S.A.

Fahey, George C., professor emeritus, Univ of Illinois, Urbana, IL, U.S.A.

Gallace, Nicole, senior search consultant, The 500/Baking Industry Recruitment, Oakville, ON, CANADA

Gonzalez Baca, Luis M., quality control manager, Labtec, Managua, NICARAGUA

Hughes, Margaret I., sales and marketing, Best Cooking Pulses, Inc., Portage la Prairie, MB, CANADA

Kime, Michael J., Sr., R&D technologist, Puratos Corporation, Cherry Hill, NJ, U.S.A.

Kyriazis, Renay, Vetlab, Lusaka, ZAMBIA

Molle, Taryn-Lisa, technical projects manager, Natl Brands Ltd, Isando, REP OF SOUTH AFRICA

Morano, Susan A., Suzanne's Specialties Inc., New Brunswick, NJ, U.S.A.

Moriarity, Nancy J., senior fellow, nutrition, PepsiCo., Barrington, IL, U.S.A.

Roberts, Dean E., manager, food, feed, and agriculture, Bruker Optics Inc., Madison, WI, U.S.A.

Rochfort, Simone, Bundoora, AUSTRALIA

Schorn, Stephen, national account manager-baking enzymes, DSM Food Specialties USA Inc., South Bend, IN, U.S.A.

Tewolde-Berhan, Sarah, Mekelle Univ, Mekelle, ETHIOPIA

Urbina, Rene, Molino Central Helvetia S.A., Guatemala C.A., GUATEMALA

Veum, Gayle, RD and vice president, Wheat Foods Council, Ridgway, CO, U.S.A.

Wagner, Magali, INRA-Nantes, Nantes, FRANCE

Walker, Shane B., University of Guelph, Guelph, ON, CANADA

Wang, Shujun, Univ of Sydney, Sydney, AUSTRALIA

Whitcomb, Aaron, assistant regional quality leader, Horizon Milling, St. Bonifacius, MN, U.S.A.

Whitworth, Scott A., scientist, Novozymes, Franklinton, NC, U.S.A.

Wicklund, Rachel, food scientist, Tate & Lyle, Decatur, IL, U.S.A.

Wong, Norman, vice chair, Wonton Food Inc., Brooklyn, NY, U.S.A.

Yoshio, Nobuko, Aichi Konan College, Konan Aichi, JAPAN

Zainul, Abidin, Syahariza, Univ of Queensland, St. Lucia, AUSTRALIA

Zhou, Xiaojing, technical manager, Wonton Food Inc., Brooklyn, NY, U.S.A.

Calling All Grain Brains!

Invite your colleagues to join this community of grain brains—a group of scientists more interested in what's in their bread than the peanut butter or jelly on it. Share the application at www.grainbrains.org/share with your co-workers and friends.

Your colleagues will save \$20 on membership and receive the new "Grain Brains Unite" t-shirt.

And as a **thank you for sharing** AACC Intl., you will also receive a "Grain Brains Unite" t-shirt. Recruit 5 or more new members, and you'll get free membership for a year.

www.grainbrains.org/share

