News

AACC International Analytical Accuracy Award Recipients for 2015 Announced

The recipients of AACC International's Analytical Accuracy awards, based on 2015 check sample results, have been announced. This is the 17th year of the AACC International Analytical Accuracy Awards. Awardees receive a certificate suitable for posting and are listed on the AACCI website.

All subscribers to the AACCI check sample program series who include a proficiency rating option are eligible. Subscription to the proficiency program is not required but is highly recommended. To be eligible for an award, laboratories must have met all the requirements for results submission in the award year.

The award in each series is presented to the laboratory submitting the most accurate analyses (the accuracy score). The accuracy score is determined using the same statistical procedures used to evaluate the proficiency ratings. The required analyses in each check sample series are considered first. In addition, to encourage subscribers to include the results of optional analyses in their reports, these results are included if they improve the accuracy score.

Formal entry for the award competition is not necessary—all check sample subscribers in a given check sample series are automatically entered if they have submitted the required results on all samples for the award year.

The accuracy award results relate to the performance of the awardee's analyst or laboratory and not that of other analysts and laboratories who may be equally qualified.

Check sample subscribers or others who would like more information about the AACC International Check Sample and Proficiency Rating Service are invited to visit www.aaccnet.org/resources/checksample.

Check Sample A—Hard Wheat Flour, Monthly
Canadian Grain Commission, Winnipeg, MB, Canada

Check Sample B—Hard Wheat Flour, Bimonthly
FFM Grains & Mills Sdn Bhd, Johore, Malaysia

Check Sample C—Soft Wheat Flour
Nisshin Flour Milling Inc., Tokyo, Japan

Check Sample D—Feed Analyses
FFM Berhad, Port Klang Selangor, Malaysia

Check Sample DF—Dietary Fiber
ILC/MicroChem, Mississauga, Canada

Check Sample HL—Farinograph
P&H Milling Group–Halifax, Halifax, NS, Canada

Check Sample HS—Farinograph
Snavely's Mill Inc., Lititz, PA, U.S.A.

Check Sample I—Amylograph
The Mennel Milling Co., Fostoria, OH, U.S.A.

Check Sample J—Mixograph
Agriculture and Agri-Food Canada, Ottawa, ON, Canada

Check Sample K—Fat and Fatty Acids
Covance Laboratories, Battle Creek, MI, U.S.A.

Check Sample MBA—Microbiological Analyses (Including Pathogens)
Grain Processing Corp., Muscatine, IA, U.S.A.

Check Sample MBB—Microbiological Analyses
Nutri-Pea Limited, Portage Le Prairie, MB, Canada

Check Sample SA—HPLC Sugar Analysis
Eurofins Food & Agro Sweden AB, Lidköping, Sweden

Check Sample VMP—Vitamin Analyses
General Mills Inc., Minneapolis, MN, U.S.A.

Check Sample VMP—Mineral Analyses
Merieux NutriSciences, Markham, ON, Canada

Check Sample VMP—Proximate and Vitamin Analyses
General Mills Inc., Minneapolis, MN, U.S.A.

Check Sample VMP—Proximate and Mineral Analyses
Merieux NutriSciences, Markham, ON, Canada

Check Sample VMP—Vitamins, Minerals, and Proximate Analyses
Merieux NutriSciences, Markham, ON, Canada

AACCI President Lydia Midness Meets with Japan Section Officers

AACC International President Lydia Midness met with President and Chair Katsuyuki Hayakawa and Secretary General Koji Ishizuka of the AACCI Japan Section on July 20. During the meeting in Tokyo, the section shared highlights from their recent activities. The Japan Section continues to be highly active, holding meetings four times a year, with an average of more than 80 attendees presenting scientific research.

Virtual Milling Issue Now Available in *Cereal Chemistry*® Online

Cereal Chemistry® Editor-in-Chief Les Copeland and the editorial board are publishing exciting new offerings for AACC International members and subscribers: virtual issues. These virtual issues are hand-picked collections of recent, popular, and relevant papers published in *Cereal Chemistry* and *Cereal Foods World* that are focused on specific topics aligned with current interests and activities in the cereal science industry.

This first virtual issue, focused on milling, was published in late August and features eight highly accessed papers chosen from *Cereal Chemistry*, plus a key review article from *Cereal Foods World*:

- **Effect of Kernel Size and Mill Type on Protein, Milling Yield, and Baking Quality of Hard Red Spring Wheat (*Cereal Chemistry*, 2015).** This paper by Baasandorj et al. considers the effects of kernel size and mill type on flour yield and end-use quality.
- **Modeling First Break Milling of Debranned Wheat Using the Double Normalized Kumaraswamy Breakage Function (*Cereal Chemistry*, 2014).** This paper by Galindez-Najera and Campbell discusses the effects of removing bran on yield and the types of milled flour particles.
- **Particle Distribution and Composition of Retail Whole Wheat Flours Separated by Sieving (*Cereal Chemistry*, 2013).** In this paper, Doblado-Maldonado and Rose show there are differences in particle size distribution between and within flour brands that have the potential to affect functionality, shelf life, acceptability, and nutritional properties.
- **Laboratory Milling Method for Whole Grain Soft Wheat Flour Evaluation (*Cereal Chemistry*, 2011).** This paper by Guttieri et al. evaluates two flour milling systems used to produce whole grain soft wheat flour, showing that a short-flow milling system produces flours useful for discriminating between wheat cultivars and for evaluating whole grain soft wheat quality.
- **Effect of Enzymatic Tempering of Wheat Kernels on Milling and Baking Performance (*Cereal Chemistry*, 2009).** In a study of the effect of adding cell wall-degrading enzymes to temper water on wheat milling performance, Yoo et al. show that enzyme-treated flours have higher protein contents and produce dough with shorter mixing times and firmer bread after 5 days of storage.
- **Effect of Wheat Grain Steaming and Washing on Lipase Activity in Whole Grain Flour (*Cereal Chemistry*, 2014).** In this paper, De Almeida et al. present results demonstrating that lipase activity in whole grain flour can be reduced effectively by steam-treating wheat grains prior to milling.
- **Characteristics of Perennial Wheatgrass (*Thinopyrum intermedium*) and Refined Wheat Flour Blends: Impact on Rheological Properties (*Cereal Chemistry*, 2015).** In this paper, Marti et al. discuss perennials as alternative crops, examining the potential for incorporating blends of wheatgrass flour in commercial wheat flour to create nutritionally enhanced baked products.
- **Nutritional Impacts of Different Whole Grain Milling Techniques: A Review of Milling Practices and Existing Data (*Cereal Foods World*, 2015).** This *Cereal Foods World* review article by Jones et al. provides an excellent overview of the history of milling, milling terminology, and milling practices. It was produced under the guidance of the AACCI Working Group on Whole Grains and was chosen because of the increased interest in and demand for flours produced from whole grains.

Virtual issues are developed with a range of scientists and industry professionals in mind, including processors, analysts, researchers, educators, and students in the many types of enterprises engaged in grain science and its applications.

Visit aaccipublications.aaccnet.org/journal/cchem to view the virtual milling issue. Also, look for the virtual baking issue, scheduled for release in early 2017.

Important AACCI Dates

March 2017

28-30. Cereal Grain Science for Food Scientists Class, Portland, OR, U.S.A.

30. Submissions due for Cereal Chemistry Focus Issue on New Breeding Technologies

October 2017

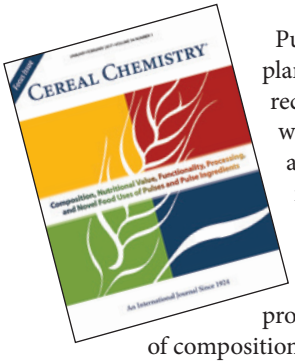
8–11. AACCI Annual Meeting, San Diego, CA, U.S.A.

For more information visit
aaccnet.org

Companies

New Mexico Milling, a newly formed milling company, has begun operations in Farmington, NM, operating the flour mill previously operated by Navajo Agricultural Products Industry. The facility was built in 2012 and is uniquely positioned to serve the Southwest markets. The plant is equipped with state-of-the-art packaging equipment, and the mill offers specialized capabilities for producing custom blends, such as bread, pancake, and tortilla mixes. Bryan Ledgerwood, president and CEO of New Mexico Milling, brings nearly 20 years of executive experience in the milling industry to this venture, having worked previously in various leadership roles in ConAgra Foods, 21st Century Grain Processing, Viterra, and, most recently, Richardson International.

Look for *Cereal Chemistry*® Focus Issue on Pulses This January



Pulses, the dried edible seeds of legume plants, have received much attention in recent years due to their association with health benefits such as blood sugar control, cholesterol lowering, and increased satiety. As a result, they have been integrated into many traditionally grain-based products. Research related to pulse chemistry, processing technologies, and the impacts of composition and processing on functionality is integral to the development of new value-added applications using pulses.

For these reasons, and to help celebrate the Year of the Pulse, *Cereal Chemistry*® Editor-in-Chief Les Copeland and Focus Issue Editors Robert Tyler, Jay Han, and Ning Wang are delivering new research for the first *Cereal Chemistry* issue of 2017, titled "Composition, Nutritional Value, Functionality, Processing, and Novel Food Uses of Pulses and Pulse Ingredients." This issue includes review articles and original research papers on topics related to the quality, composition, analysis, nutrition, processing, functionality, and novel food uses of pulses and pulse ingredients. Specific articles you will find in this issue include

- **Composition, Nutritional Value and Health Benefits of Pulses,** submitted by Clifford Hall
- **Anti-nutritional Factors in Pulses and Effects of Processing,** submitted by Carol Ann Patterson
- **Evaluation of Cooking Time in Pulses: A Review,** submitted by Jenny Wood
- **Recent Advances in the Determination of the Quality of Dietary Proteins: Implications for Pulses,** submitted by Jim House
- **Traditional and New Food Uses of Pulses,** submitted by Kaisa Poutanen

Watch for these and related articles in the January/February 2017 issue of *Cereal Chemistry*.

People

Gordon Lane

Ryan O'Toole

Briess Malt & Ingredients Co. has announced that Gordon Lane, president and chief operations officer, has retired effective July 29, 2016. Lane will continue handling special projects before joining the company's Board of Directors. Lane joined the family-owned business in 2002. Under Lane's direction, operations were streamlined, efficiencies were gained, and the company grew from a malting company into a vertically integrated grain processing company.

Ryan O'Toole, formerly vice president of operations, has assumed the role of chief operations officer. O'Toole is a graduate of the University of North Florida with a B.S. degree in biology and has a broad range of experience in the food and ingredients industries that spans more than 19 years.

Process equipment manufacturer The Witte Co., Washington, NJ, has named Tyson Witte president. Promoted after 10 years of service in engineering and in other roles, Tyson represents the fourth generation of leadership for the family-owned manufacturer of vibrating fluid bed dryers, coolers, pellet classifiers, dewaterers, and other vibrating processing equipment. In his new role, Tyson is responsible for the strategic direction, growth, and overall business results for the company founded by his great-grandfather in 1938. Tyson plans to continue the company's success as a trusted supplier for companies around the world while looking for ways to expand the current product line and finding new markets for the equipment. Tyson holds a B.S. degree in mechanical engineering from Lehigh University.

CFANS Mentor Program

The University of Minnesota is seeking mentors to guide college students exploring careers in your field! The College of Food, Agricultural and Natural Resource Sciences (CFANS) matches industry professionals with CFANS students who are seeking guidance and insight into a career path. The program runs from October 2016 through May 2017. We are asking that mentors and students connect, either in person, by e-mail, or by phone/Skype at least once a month for an hour, and there is a required half-day job-shadowing component. Local and long-distance mentors are welcome!

Student career interest areas encompass a wide range of career areas, including food science and nutrition; animal science; plant science; agricultural and food business and sales; forestry; fisheries and wildlife; agriculture and environmental education.

Mentoring doesn't require a huge time commitment, and it makes an enormous difference in a student's professional growth. Mentors can submit applications online and learn more about the program on our website. Thank you for your consideration! Contact Masha Finn at mfinn@umn.edu or +1.612.624.9957 with questions.

Welcome Corporate Members

Agri-Neo Inc.
Contact: Robert Wong
435 Homer Ave., Unit 1
Toronto, ON M8W 4W3, Canada
Tel: +1.416.300.7729
Fax: +1.416.255.0111
E-mail: robert.wong@agri-neo.com
Website: www.agri-neo.com

Neo-Pure is a validated intervention to control pathogens and unwanted microbes on seeds and grains while keeping them raw, organic, and viable. Founded in 2009.

Cotecna Ukraine Limited LLC
Contact: Elena A. Musienko
140-A Lustdorfskaya Doroga
Odessa 65114, Ukraine
Tel: 380 67 484 1433
E-mail: elena.musienko@cotecna.com
Website: www.cotecna.com

The Cotecna Group, with its main office in Geneva, Switzerland, was founded in 1974. Cotecna Ukraine performs independent inspections of grains and oilseeds, vegetable oils, animal feed, fertilizers, metals, and other goods. The Cotecna laboratory is equipped with modern instruments to perform tests across all the main parameters for quality of goods and for various safety categories. Our analytical practice is characterized by constant and intensive development; updating of instruments; development and introduction of new relevant methods of analysis; and the study of problematic situations, disputes, and adulteration. We try to accommodate the most common areas of quality control of goods, so constant monitoring of demand is a top priority of our activities.

Advertisers' Index

Volume 61, Number 5

New Members

Arana, K., PepsiCo Mexico, Mexico DF, Mexico
Axel, C., University College Cork, Cork, Ireland
Bryan, S., territory sales manager, CHOPIN Technologies, Olathe, KS, U.S.A.
Cabuk, B., University of Saskatchewan, Saskatoon, SK, Canada
Chaquilla, G., Centro de Investigacion en Alimentacion y Desarrollo A. C., Hermosillo, Mexico
Cole, M., USDA-ARS-SRRC, New Orleans, LA, U.S.A.
DeMarco, D., Top Health Ingredients Inc., Edmonton, AB, Canada
Domingues, W. D., graduate assistant, University of Arkansas, Fayetteville, AR, U.S.A.
Fujiwara, N., food scientist, Northern Crops Institute, Fargo, NC, U.S.A.
Galarneau, C., owner/operator, Prairie Heritage Seeds, Radville, SK, Canada
Hata, T., director of technical sales, Miller Milling Company, Minneapolis, MN, U.S.A.
Ho, J., Clasen Quality Coatings, Madison, WI, U.S.A.
Huppert, T., Clasen Quality Coatings, Madison, WI, U.S.A.
Jeon, S., Pusan National University, Busan, Korea
Kirschman-Rollag, S., research scientist, POET, Sioux Falls, SD, U.S.A.
Krongworakul, N., Kasetsart University, Bangkok, Thailand
Laukemper, R., Technical University of Munich, Freising, Germany
Luebbers, M., senior principal development scientist, TreeHouse Private Brands, St. Louis, MO, U.S.A.
Mishra, V. K., senior lecturer, Victoria University, Melbourne, Australia
Niu, M., Huazhong Agricultural University, Wuhan, China
Noguchi, T., professor, Tokyo University of Agriculture, Tokyo, Japan
Odek, Z., University of Arkansas, Fayetteville, AR, U.S.A.
Patwa, A., research associate, The Mennel Milling Company, Fostoria, OH, U.S.A.
Perez Carrillo, E., Tec de Monterrey, Monterrey, Mexico
Rayate, A. A., graduate research assistant, Purdue University, West Lafayette, IN, U.S.A.
Rodriguez, L., associate scientist II, Mondelez, East Hanover, NJ, U.S.A.
Salinas, F. P., Baton Rouge, LA, U.S.A.
Schwenk, M., director, carbohydrate technology, Archers Daniels Midland Company, Decatur, IL, U.S.A.
Shan, G., Dow AgroSciences LLC, Indianapolis, IN, U.S.A.
Shi, H., graduate student, Purdue University, West Lafayette, IN, U.S.A.
Shows, A., senior research associate, Novozymes North America Inc., Franklinton, NC, U.S.A.
Sliwinski, A., State College, PA, U.S.A.
Stone, A., University of Saskatchewan, Saskatoon, SK, Canada
Tong, L.-T., Chinese Academy of Agricultural Sciences, Beijing, China
Vejgaard, L., market specialist, Foss Analytics, Hilleroed, Denmark
Wireman, H., West Des Moines, IA, U.S.A.
Xu, Z., PepsiCo, Barrington, IL, U.S.A.
Young, M., Pusan National University, Busan, Korea
Zhao, Q., associate scientist, Ingredion Incorporated, Bridgewater, NJ, U.S.A.