Thank You!
Yong-Cheng Shi

Contractors started repairing our house two weeks ago. We are temporarily living in a townhouse, but expect to move back to our house in October. Many people helped us after the tornado hit our house on June 11, 2008, providing a living place for my wife and son, cleaning the house and backyard, donating to the GRSC tornado relief fund, and helping to find contractors. There were times that I was frustrated but feel fortunate that no one was hurt and I have so many friendly colleagues and students supporting us. Thank you for your caring, help, and generosity.

PDF Creation
Suzan Adams

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Funding Received:

1. Yong-Cheng Shi (PI), Ron Madl (Co-PI), and Paul Seib (Co-PI) received $37,000 from USDA Midwest Advance Food Manufacturing Alliance (MAFMA) on proposal "Physiochemical properties of waxy wheat and partial waxy wheat flours and starches and their application in food."
AACC International Conference Symposia

The following faculty or students from the Department of Grain Science were involved in the organization of AACC symposia.

Industrial/Applied Science Track
Advances in Cereal Grain Professing Technologies ~ 313 A
Organizers: Girish Ganjyal, MGP Ingredients, Inc., Atchison, KS, USA; Hulya Dogan, Kansas State University, Manhattan, KS, USA; Sajid Alavi, Kansas State University, Manhattan, KS, USA
Moderators: Girish Ganjyal, MGP Ingredients, Inc., Atchison, KS, USA; Hulya Dogan, Kansas State University, Manhattan, KS, USA
MONDAY
10:50 a.m. S-10, CFW 53:A4
Application of high power ultrasound in the cereal industry. H. SINGH (1), F. MacRitchie (2). (1) California State University, Los Angeles, CA, USA; (2) Kansas State University, Manhattan, KS, USA

Applying High Tech Instrumental Approaches to Cereal Chemistry - Part 1, Chemical Imaging ~ 313 C
Organizer: David L. Wetzel, Kansas State University, Manhattan, KS, USA
Moderator: Elizabeth Arndt, ConAgra Foods, Inc., Omaha, NE, USA
MONDAY
9:30 a.m. S-13, CFW 53:A4
FT-IR microspectroscopic imaging (Mid-IR). D. WETZEL (1). (1) Kansas State University, Manhattan, KS, USA
10:10 a.m. S-14, CFW 53:A4
Near-IR spectroscopic imaging. L. BREWER (1), D. Wetzel (1). (1) Kansas State University, Manhattan, KS, USA

Dough Structure and Its Relation to Bread Making Performance
MONDAY
10:10 a.m. S-18, CFW 53:A5
Mechanism of gas cell stability in bread making. B.S. SROAN (1, 2), F. MacRitchie (1). (1) Kansas State University, Department of Grain Science and Industry, Manhattan, KS, USA; (2) Frito-Lay, Plano, TX, USA

Industrial/Applied Science Track
Applying High Tech Instrumental Approaches to Cereal Chemistry - Part 2, Separations and Determinations ~ 313 A
Organizer and Moderator: David L. Wetzel, Kansas State University, Manhattan, KS, USA
MONDAY
1:30 p.m. S-22, CFW 53:A5
Starch structure via small-angle X-ray scattering and wide-angle X-ray scattering. Y.C. SHI (1), L. Cai (1), B.S. Hsiao (1), L. Rong (1). (1) Kansas State University, Manhattan, KS, USA
Industrial/Applied Science Track
Biofuels and Biorefining/Biomaterials ~ 313 A
Organizer: David L. Wetzel, Kansas State University, Manhattan, KS, USA

Emerging Issues Track
Freaky Wheat: Underutilized Varieties and Their Potential for Commercial Use ~ 312
Organizers and Moderators: Jeffrey Casper, Cargill, Inc., Plymouth, MN; Sean Finnie, Kansas State University, Manhattan, KS, USA

Annual AACC International Meeting
David Wetzel

The 2008 annual AACC International Meeting in Honolulu is divided into four tracks. Prof. Wetzel has the responsibility of the Industrial & Applied Science Track. There are five symposia offered in this track. One symposia "Advances in Cereal Grain Processing Technologies" has been arranged by K-State Professors Alavi and Dogan in cooperation with other AACC members. Prof. Wetzel has organized two symposiums on "High Tech Instrumentation Applied to Cereal Chemistry," Part 1 on Chemical Imaging, and Part 2 on Separation and Determination. Three K-Staters are speakers in this two-part program on High Tech, including Lauren Brewer and Profs. Shi and Wetzel. Dr. Elizabeth Arndt, a K-Stater working at ConAgra, is chairing Part 1, and Wetzel is chairing Part 2.

Another symposium on Biofuels and Biorefining arranged by Wetzel of K-State with Professor Lawrence Johnson of Iowa State University as the keynote speaker, and a former K-State faculty member, Professor Steve Eckhoff of the University of Illinois, as one of the speakers. Discussion leaders for the "Ask the Speaker Forum" and co-chairs are K-Staters Dr. Borge of Cargill and Dr. Ron Madl.

Dr. Elizabeth Arndt is also a speaker in the whole grain session. Also speaking are Dr. David Wetzel, Lauren Brewer, Baninder Sroan, Dr. Yong Cheng Shi, Nanjunda Ananda, Scott Rogers, Jian Li, Praveen Vadiani, Sean Finnie, Ramakantha Jonnala, Chris Miller, Melissa Pickett, and Elisa Karkle.

The following K-State graduate students making poster presentations include Summer Steeples, Ramakantha Jonnala, Khushal Brijwani, Shuping Yan, Ju-Hyun Yoo, Shiva Garimella, Lan Guan, Lijia Zhu, Yanjie Bai, and Valquiria Pierucci.

AACC Tidbits

The K-State Breakfast is Wednesday, September 24, 7:00 AM in 306AB.

Jon Faubion is chairing the AACC’s Professional Development Panel and the Education Division meeting in Hawaii.

Jon Faubion will be attending the CEREAL CHEMISTRY - Editorial Board Lunch Leadership Forum with the AACC Board of Directors.
Technical Sessions

Speakers:

Industrial/Applied Science Track
MONDAY
2:30 p.m. O-36, CFW 53:A20

Research Track
Enzymes/Nutrition ~ 315
TUESDAY
11:40 a.m. O-61, CFW 53:A39

Open Exchange Track
Understanding Dietary Fiber ~ 313 C
TUESDAY
11:00 a.m. O-54, CFW 53:A33
Total anthocyanin and dietary fiber contents from blue corn as affected by the baking process. J. Liu (1), C.E. Walker (1), J.M. Faubion (1). (1) Grain Science Dept., Kansas State Univ.

Emerging Issues Track
Biofuel Related Opportunities ~ 312
TUESDAY
1:50 p.m. O-63, CFW 53:A42
Microbial bioconversion of fiber present in distillers' grain (DG) to single cell protein P.V. VADLANI, (2), R.L. Madl (2), T. Robb (1). (1) Abengoa Bioenergy; (2) Kansas State Univ.

Research
Understanding the Impact of Genetic Changes ~ 315
TUESDAY
2:10 p.m. O-81, CFW 53:A27
Liquid profiling of near-isogenic wheat lines and starch containing different purindoline haplotypes. S.M. FINNIE (1), C.F. Morris (4), M.J. Giroux (2), R. Jeanotte (3), J.M. Faubion (1). (1) Dept. of Grain Science and Industry, Kansas State Univ., Manhattan, KS, USA; (2) Dept. of Plant Sciences and Plant Pathology, Montana State Univ., Bozeman, MT, USA; (3) Division of Biology, Kansas State Univ., Manhattan, KS, USA; (4) USDA-ARS Western Wheat Quality Lab., Pullman, WA, USA.

Understanding the Impact of Genetic Changes ~ 315
TUESDAY
2:50 p.m. O-83, CFW 53:A30
Modified omega gliadins as chain terminators in Pegaso nearisogenic lines. R.S. JONNALA (2), S.R. Bean (1), D. Lavin (3), F. MacRitchie (2). (1) Grain Marketing and Production Research Center, USDA-ARS, Manhattan, KS, USA; (2) Kansas State University, Manhattan, KS, USA; (3) Univ. of Tuscia, Viterbo, Italy.

Open Exchange Track
Understanding Quality ~ 316 C
WEDNESDAY
9:10 a.m. O-102, CFW 53:A35
Variation in single kernel hardness within the wheat spike. C.L. MILLER (1), J.A. Gwirtz (1), F.E. Dowell (2). (1) Dept. of Grain Science and Industry, Kansas State Univ., Manhattan, KS, USA; (2) USDA-ARS Engineering Research Unit, Manhattan, KS, USA.

Open Exchange Track
Understanding Quality ~ 316 C
WEDNESDAY
10:30 a.m. O-106, CFW 53:A37
Effects of dough rheology on gas cell stability and baked product microstructure. M. PICKETT (1), H. Dogan (1). (1) Kansas State Univ., Dept. of Grain Science, Shellenberger Hall, Manhattan, KS, USA.

Research Track
Innovations in Cereal Science ~ 315
WEDNESDAY
10:50 a.m. O-113, CFW 53:A31
Development and evaluation of fruit and vegetable-based extruded snacks. E.L. KARKLE (1), S. Jain (2), K. Waghary (3), S. Alavi (1), H. Dogan (1). (1) Kansas State Univ., Manhattan, KS, USA; (2) Maharana Pratap Univ. of Agriculture and Technology, Udaipur - Rajasthan, India; (3) Osmania Univ., Hyderabad, India.
Industrial & Applied Science

Analytical
P-3 CFW 53:A80
3-D microstructural characterization of food foams. S.L. STEEPLES (1), H. Dogan (1). (1) Kansas State Univ., Manhattan, KS, USA.

P-9 CFW 53:A63
Micro-baking of waxy wheat and triticale breads analyzed by C-cell. R.S. JONNALA (1), S. Yan (1), D. Lafiandra (2), F. MacRitchie (1). (1) Kansas State Univ., Manhattan, KS, USA; (2) Univ. of Tuscia, Viterbo, Italy.

Biofuel
P-21 CFW 53:A51

P-22 CFW 53:A51

P-23 CFW 53:A66
Ethanol production from field-sprouted sorghum. S. YAN (1), X. Wu (1), J. Dehberg (2), F. MacRitchie (1), D. Wang (1). (1) Kansas State Univ., Manhattan, KS, USA; (2) U.S. National Sorghum Producers, Lubbock, TX, USA.

P-30 CFW 53:A51

Enzyme Research
P-69 CFW 53:A87

Mycotoxins/Pesticides/Residues
P-82 CFW 53:A73
NIRS method for precise identification of Fusarium damaged wheat kernels. K.H. Perr (1), M.O. Pumphrey (4), Y. Tong (2), F.E. DOWELL (3). (1) Dept. of Grain Science and Industry, Kansas State University, Manhattan KS, USA; (2) Dept. of Plant Pathology, Univ of Minnesota, St. Paul, MN, USA; (3) USDA-ARS GMPRC Engineering Research Unit, Manhattan, KS, USA; (4) USDA-ARS Plant Sci and Entomology Research Unit, Kansas State Univ., Manhattan, KS, USA.

Nutrition
P-90 CFW 53:A87
Rice-shaped extruded kernels: Grains for Hope. J. Yoo (1), S. Alavi (1), K. Adhakari (1), M.D. Haub (1), R.A. Aberle (2), R.R. Huber (2). (1) Kansas State University, Manhattan, KS, USA (2) XIN Group, Sabetha, KS, USA.

Product Quality
P-149 CFW 53:A56
Contribution of lipids to flour and dough properties and Mantou-making quality of wheat flour. S. YAN (1), H. Sun (1), W. Jiang (1), F. MacRitchie (2). (1) Academy of State Administration of Grain, Beijing, PRC (2) Kansas State University, Manhattan, KS, USA.

Protein Research
P-155 CFW 53:A86
Functionality of waxy wheat flour proteins. S. YAN (2), H. Sun (1), F. MacRitchie (2). (1) Academy of State Administration of Grain, Beijing, PRC; (2) Kansas State University, Manhattan, KS, USA.

P-163 CFW 53:A58
Characterization of flour proteins derived from waxy wheat lines. S. GARABELLA PURNA (1), M. Tilley (3), R.A. Graybosch (2), Y. Shi (1). (1) Kansas State University, Manhattan, KS, USA; (2) USDA-ARS, Lincoln, NE; (3) USDA-ARS, Manhattan, KS, USA.

Rheology
P-179 CFW 53:A59
Factors affecting waxy wheat flour dough rheology. L. QIAN (1), P.A. Seib (1), Y. Shi (1), R. Graybosch (2). (1) Dept. of Grain Science and Industry, Kansas State Univ.; (2) USDA-ARS, Univ. of Nebraska.
Rice
P-188 CFW 53 A89
Underlying mechanism for waxy rice flours having different pasting properties. L. Zhu (3), Q. Liu (2), M. Gu (2), Y. Shi (1). (1) Kansas State University, Manhattan, KS, USA; (2) Yangzhou Univ, Yangzhou China; (3) Yangzhou Univ, Yangzhou China; Kansas State University, Manhattan, KS, USA.

Starch Research
P-200 CFW 53 A52
Crystallization of short chain amylose from debranched waxy corn starch. L. Cai (1), Y. Shi (1). (1) Kansas State Univ, Manhattan, KS, USA.

P-202 CFW 53 A49
Detecting homogeneity of octenyl succinic anhydride modified starch by FT-IR microspectroscopy. Y. Bai (1), D. Wetzel (1), Y. Shi (1). (1) Kansas State University, Manhattan, KS, USA.

Tortilla Processes
P-220 CFW 53 A74
Protein and starch changes during wheat tortilla processing. V.R. PIERUCCI (1), S.K. Garimella Purna (1), M. Tilley (2), Y. Shi (1), K.A. Tilley (1). (1) Dept. Grain Science and industry, Kansas State University, Manhattan, KS, USA; (2) USDA-ARS, Grain Marketing and Production Research Center, Manhattan, KS, USA.