

**USDA ARS SOFT WHEAT QUALITY LABORATORY
&
AACC INTERNATIONAL CINCINNATI SECTION
present**

The 57th Research Review Conference & AACCI Methods Workshop

Arden Shisler Conference Center, OSU/OARDC, Wooster, OH

Tuesday, March 9th, 2010, AACCI Cincinnati Section Methods Workshop

- 1:00 PM Registration
- 1:30 PM Welcome and Organization
- 1:40 PM NIR method
 - Thirty-five years and counting – Near-IR Spectroscopy in wheat quality analysis
 - What we do well and what we'd like to do – Stephen Delwiche
 - Ten years of soft wheat data - moisture, ash, protein, pH, and falling number - Terry Nelsen
 - Update of pancake baking method – Meera Kweon
- 2:40 PM Break for refreshments
- 3:00 PM Breakout-sessions
 - NIR application by breeders in SWQL room 19A – Facilitators: David Van Sanford
 - NIR application by millers and bakers in SWQL room 20A – Facilitators: Stephen Delwiche
 - Whole wheat flour and particle size in SWQL room 14A - Facilitators: Mary Guttieri
- 4:10 PM Break
- 4:30 PM Tour of Quasar Bioreactor in BiOhio tech. park.
- 5:30 PM Conclude meeting & depart for hotels and social
- 7:00 PM AACCI Cincinnati Section social & dinner meeting - TJ's Restaurant

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Wednesday, March 10th, 2010, 57th Research Review Conference

- 7:15 AM Registration and Coffee
- 7:50 AM Call to Seating
- 8:00 AM Welcome
 - OARDC Administration
- 8:10 AM Introductions
 - Ed Souza (USDA-ARS)
- 8:30 AM Wheat Inspection at first point of sale and downstream:
 - A study of the major exporting countries
 - Stephen Delwiche (USDA-ARS)
- 9:00 AM Genetics of soft wheat quality (as of today)
 - Clay Sneller (OSU)
- 9:30 AM Summary of US Wheat Associates soft wheat study
 - Ed Souza
- 10:00 AM Break for refreshments and poster viewing
- 10:30 AM Audits: Concerns, new challenges, and solutions for the food manufacturing industry
 - Jennifer Robinson (Cargill)
- 11:00 AM Milling New Crop Wheat: Myth and Reality?
 - CJ Lin (Mennel Milling)
- 11:30 AM Q&A session to the morning speakers
- 12:00 PM Break for lunch and poster viewing (Presenters show up at 1:00 PM)

- 1:30 PM Deoxynivalenol accumulation in healthy-looking wheat grain
Pierce Paul (OSU)
- 2:00 PM Effects of soft wheat traits on wheat flour to make batters and breadings
Stevan Angalet (Newly Weds Foods)
- 2:30PM Milling and baking qualities of weathered/pre-harvest sprouted wheats
Meera Kweon (USDA-ARS)
- 3:00 PM Break for refreshments and poster viewing
- 3:30 PM An overview of taste sensations of whole grain products
Lisa Duizer (Univ. Guelph)
- 3:50 PM A new technique to discriminate wheat protein quality
Koushik Seetharaman (Univ. Guelph)
- 4:10 PM Arabinoxylan genetics and soft wheat quality
Ed Souza (USDA-ARS)
- 4:30 PM Q&A session to the afternoon speakers
- 5:00 PM Close & surveys
- 5:15 PM Dismiss
- 6:30 PM Social hour - Wooster Inn (sponsored by AACCI Cincinnati Section)
- 7:30 PM Banquet - Wooster Inn