

AACC International is a nonprofit organization dedicated to advancing the knowledge and understanding of cereal grain science through research leadership, education, superior technical service, and advocacy.

Passing of AACCI Member – Koushik Seetharaman

We are saddened to share that **Koushik Seetharaman** passed away on June 3 from cardiac arrest. As an active AACCI member, Koushik



held several different committee positions since joining AACCI in 1992 as a student. Most recently, he was the Program Chair for the 2013 Annual Meeting, and a member of the 2015 Centennial Planning Committee. He has been a dedicated member of AACCI and will be greatly missed by all who were fortunate to know him. A celebration of life for Koushik was held on Friday, June 6, memorial information is available on [CaringBridge](#).

In honor of Koushik's unyielding support and work with students, AACCI has established a new [Koushik Seetharaman Memorial Fund](#) to continue his work to support increased student participation and engagement in AACCI.



Featured Title

Approved Methods

AACCI-Sponsored
Cake Symposium

AACCI Annual
Meeting

Characterization of Millet Starches

Millet is a small-seeded cereal that makes substantial contributions to human nutrition and health worldwide. Encompassing different plant genera, the major millets are pearl, proso, foxtail and finger. [Annor and colleagues](#) characterized the physical and molecular properties of starch from these four major millets. Significant differences in amylose structure (branching) and granule architecture were observed. This basic knowledge will help guide the utilization of these important cereals.



Community Highlights

Engineering and Processing Division Newsletter Now Online

The [Spring/Summer issue of the Engineering and Processing Division Newsletter](#) is now available on the division website. Meeting highlights and hot topics are just some of the items included, so read it online today.

- [The Bioavailability and Metabolism of Phenolics, a Class of Antioxidants Found in Grains](#)
- [Effects of Inorganic Phosphates on the Thermodynamic, Pasting, and Asian Noodle-Making Properties of Whole Wheat Flour](#)
- [Influence of Bran Particle Size on Bread-Baking Quality of Whole Grain Wheat Flour and Starch Retrogradation](#)
- [REVIEW: Aroma of Wheat Bread Crumb](#)
- [Influence of Bioprocessed Wheat Bran on the Physical and Chemical Properties of Dough and on Wheat Bread Texture](#)

Sustainability, Genetics, and Future Cultivars Workshop

8/7/2014

Minneapolis, MN, U.S.A.

AACCI-Sponsored 2014 Cake Symposium

8/25/2014 - 8/26/2014

Boston, MA, U.S.A.

2014 AACCI Annual Meeting

10/5/2014 - 10/8/2014

Providence, RI, U.S.A.



[Advertise](#) | [Bookstore](#) | [Contact Us](#)