

Registration Deadline is August 24.
SPECIAL GROUP TUITION RATES for three or more from the same company.
Whole Grains Council members receive a 10% discount.

July 2, 2007

For Immediate Release

NCI Course Explores Functionality and Processing of Whole Grains

Fargo, ND, USA – “Exploring Whole Grain Foods” short course will highlight the functional properties, processing capabilities, and sourcing opportunities of whole grains. The short course will be presented September 11-13 at Northern Crops Institute (NCI), Fargo, N.D.

“The industry is showing a tremendous amount of interest in adding whole grains to food products. At this course, we will focus on the grains that FDA has classified as whole grains, discussing sources, uses, processing, and nutritional aspects of whole grains,” says Brian Sorenson, Technical Director at Northern Crops Institute.

This course will combine lectures with hands-on demonstrations and baking trials in NCI’s processing and baking laboratories. Representatives from processing equipment companies and product suppliers will be on hand to share their expertise in whole grains.

“The people who come to our courses want practical information about a particular ingredient or process. This really helps them make decisions on their own product development needs. We make it a point to use all of these products in our labs, doing the work ourselves so that when we are lecturing to the groups, we can share first-hand knowledge that they will need to successfully utilize the ingredients,” says Sorenson.

Course topics will include: definition and food labeling of whole grains, health benefits, selecting quality characteristics for whole grain products, milling applications--equipment and capabilities, functional properties of milled whole grains, baking performance, and pasta and snack products made with whole grains.

Course faculty are: Heinz Baecker, Codema; Dr. Joel Dick, Roman Meal Milling Co; Dr. Christine Fastnaught, Phoenix AGRI Research; Dr. Gary Fulcher, University of Manitoba; Dr. Charlene Hall, North Dakota State University; Gerry Hertzell, Wenger Manufacturing; David Jaworski, The Fitzpatrick Company; Bob Majkrzak, Red River Commodities; Tim McDougall, Buhler Inc.; Robert Meyer, Jr., Roman Meal Milling Co; Marcia Scheideman, Wheat Foods Council; Jennifer Tesch, SK Food International; and Dr. Patricia T. Berglund and Brian Sorenson, both NCI.

The target audience for the short course includes research and development professionals, quality assurance specialists, purchasing managers, production superintendents, suppliers and consultants, and anyone interested in whole grain products.

Tuition for Exploring Whole Grain Foods is \$750. Special tuition rates are available to groups of three or more from the same company (contact NCI for specifics). Whole Grains Council members receive a 10% discount. Registration deadline is August 24. For more information and registration forms, visit www.northern-crops.com and follow the education link, or call 701-231-7736.

Northern Crops Institute provides educational and technical programs and services to expand domestic and international markets for northern-grown U.S. crops. Located on the campus of North Dakota State University, NCI specializes in baking, extrusion, crop quality, durum milling, feed manufacturing, malting and brewing, and pasta manufacturing.

#

For more information, contact:
Sally Sologuk
Public Relations/Communications Specialist
Northern Crops Institute
North Dakota State University
Fargo, ND 58105 USA
Phone: 701-231-6538
Fax: 701-231-7235
Email: Sally.Sologuk@ndsu.edu
Web: www.northern-crops.com