Educational Partners

**Wheat Marketing Center** is a non-profit organization specializing in educating growers, millers and end-users on quality and consistency. WMC engages in research projects on a range of wheat and end-product quality issues. WMC Lab Services is a for-profit entity offering proprietary testing, milling services and customized research projects.

### Available Services
- Wheat and flour analytical tests
- Lab and pilot size flour milling tests
- Flour and dough rheological tests
- Finished product analysis and evaluation
- Product development and research on pilot scale equipment
- TCK spore count analysis
- Short courses and workshops

### Available Equipment
- **Mills**: Buhler Laboratory Mill, Miag Multomat Mill, Engsko Stone Mill
- **Pilot Scale Equipment**: Asian noodle line, cookie/cracker line, bagel line, tortilla line, cookie depositor, pasta/noodle dryer, flash freezer for frozen dough
- **Ovens**: Combi, reel, deck, tandoor, woodstone

### Specialties
- End-product quality evaluation, including crackers and biscuits, Asian noodles, tortilla and flat bread, frozen dough, steamed bread and cookies. Whole grain milling and end-product development. TCK spore count analysis.

Located in the Grain Science and Industry Complex at Kansas State University, the mission of the **IGP Institute** is to offer innovative technical programs to enhance the market preference, consumption and utilization of U.S. cereal grains, oilseeds and their value-added products for the global grain industry. To meet this mission, course offerings are led by Kansas State faculty and industry professionals in the areas of flour milling and grain processing, grain marketing and risk management, and feed manufacturing and grain quality management. Along with the on-campus trainings, our faculty lead customized on-location workshops as well as distance education courses.

### Available Services
- Host Courses
- Manage Web Conferences
- Deliver Trainings and/or Exams in a Learning Management System

### Pilot Scale Equipment:
- Feed Manufacturing
- Grain Milling and Extrusion

### Continuing Education Opportunities:
- offer approved CEU (continuing education units) through Kansas State’s Global Campus, HACCP certification, FSMA trainings

**IGP Institute**

Manhattan, KS
www.grains.ksu.edu/igp

Operating for more than 40 years

The **Northern Crops Institute** operates a state-of-the-art educational facility located in Fargo, ND, USA that is committed to providing the finest short-course, wheat-based educational opportunities. NCI has two excellent classroom auditoriums that can accommodate 20 and 35 attendees respectively. NCI exists to help course attendees improve their expertise in all aspects of the wheat industry including familiarity with new technologies. NCI Educational Courses consist of lectures, case histories, farm to industry tours, and hands-on laboratory demonstrations.

**Courses**
- Pasta Production and Technology
- Grain Procurement Management for Importers
- Wheat and Flour Quality
- Rheology of Wheat and Flour Quality
- Customized Wheat-based Courses to Suit Your Needs

**Demonstration Facilities and Equipment:** DeMacO 2VSM Pasta Extruder, Fitzmill Hammermill, Pilot Scale Swing Mill for Hard Wheat Flour and Semolina, Wenger TX-52 Twin Screw Extruder, Buhler MLU-202 Laboratory Flour Mill, Full Suite of Dough Rheology Equipment, Fully Equipped Baking Laboratory, Wheat and Flour Analytical Laboratories, Commercial Scale Feed Milling Center

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**AIB International** was founded in 1919 as a technology and information transfer center for bakers and food processors. Its mission is to empower the global food industry to elevate their food safety and grain based production capabilities. With headquarters in Manhattan, Kansas and offices worldwide, its staff includes experts in the fields of baking production, experimental baking, cereal science, nutrition, food safety, and hygiene.

Manhattan, KS
www.aibonline.org
Operating since 1919