



Educational Partners



Portland, Oregon
www.wmcinc.org

Operating for 29 years

Accreditations/

Certifications: USDA FGIS certification for TCK spore count analysis.

Cross-Check Program

Participation: AACCI Check Sample Program — Pacific Northwest Section.

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.



IGP Institute

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

Operating for more than 40 years

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

Grain Handling Equipment Hands-On Training

Facilities: Hal Ross Flour Mill, O.H. Kruse Feed Technology Innovation Center, Bio-Processing and Industrial Value-Added Products Innovation Center, Shellenberger Milling Lab, Federal Grain Inspection Service Approved Grain Grading Room and Equipment, and the IGP Institute Conference Center.

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



Fargo, North Dakota
www.northern-crops.com

**Providing Top Quality Wheat-based
Educational Courses Since 1983**

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



Manhattan, KS
www.aibonline.org

Operating since 1919

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.