

2020 EDUCATIONAL PARTNERS



WWW.CALIFORNIAWHEAT.ORG/MILLING

CROSS-CHECK PROGRAM

PARTICIPATION:

AACCI Check Samples Programs – Hard Wheat Flour Analysis and Farinograph Analysis.

THE CALIFORNIA WHEAT COMMISSION (CWC) WHEAT QUALITY LABORATORY, located in Woodland, California, began operating 30 years ago. It is capable of testing milling quality, chemical and physical analysis of wheat and flour, physical dough testing and semolina analysis. Final product testing is available for bread and cookie baking and noodle, tortilla and pasta analysis. The lab and its staff are respected in the domestic and international marketplace as a premiere source of technical information and assistance. The CWC is available to work for customers in the areas of quality assurance, problem solving, quality control training, product development and research. **SPECIALTIES** include whole wheat flour and white flour testing; end-product testing of whole wheat pan bread, whole wheat artisan (yeasted and sourdough) bread, tortillas, pasta, cookies and whole wheat pasta.

AVAILABLE SERVICES

- Wheat, flour and semolina analytical tests
- Lab and pilot size flour milling tests for wheat and durum
- Flour and dough rheological tests
- Finished products and evaluation

AVAILABLE EQUIPMENT

MILLS: Chopin CD2 Mill and Witt Mill

PASTA EQUIPMENT: pasta extruder and dryer



IGP Institute

WWW.GRAINS.KSU.EDU/IGP

CONTINUING EDUCATION OPPORTUNITIES:

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

THE IGP INSTITUTE, located in Manhattan, Kansas, on the Grain Science and Industry Complex at Kansas State University, began operating 41 years ago. Its mission 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

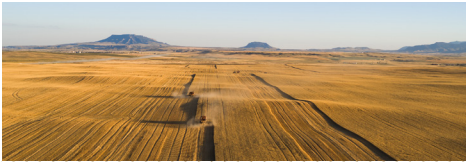
GRAIN HANDLING EQUIPMENT HANDS-ON TRAINING FACILITIES: Hal Ross Flour Mill, O.H. Kruse Feed Technology Innovation Center, Bio-Processing and Industrial Value-Added Products Innovation Center, Shellenberger Milling Lab, Federal Grain Inspection Service Approved Grain Grading Room and Equipment, and the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



U.S. WHEAT ASSOCIATES



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2020 EDUCATIONAL PARTNERS



WWW.NORTHERN-CROPS.COM

THE NORTHERN CROPS INSTITUTE, located in Fargo, North Dakota, began operating in 1983. Today it operates a state-of-the-art educational facility 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.

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

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



WWW.WMCINC.ORG

CROSS-CHECK PROGRAM

PARTICIPATION: AACCI Check Sample Program – Pacific Northwest Section.

ACCREDITATIONS/

CERTIFICATIONS: USDA FGIS certification for TCK spore count analysis.

WHEAT MARKETING CENTER, located in Portland, Oregon, began operating 31 years ago. It 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. **SPECIALTIES** include end-product quality evaluation including crackers and biscuits, Asian noodles, tortilla and flat bread, frozen dough, steamed bread and cookies. Also included is whole grain milling and end-product development, and TCK spore count analysis.

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



U.S. WHEAT ASSOCIATES

YEARS



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