

# Course Offerings from NCI

Topics have been expanded to correspond with the milling industry's diversity.

Over the years, the Northern Crops Institute (NCI), Fargo, ND, has become well known for its expertise in crop quality, pasta production, grain procurement strategies, and risk management.

Northern  
U.S. Wheat



Sally Sologuk

This year, NCI is expanding its technical education beyond these traditional topics in response to the changing agriculture of Minnesota, Montana, North Dakota, and South Dakota.

"NCI's 2007 short course schedule reflects our response to the diversity of crops produced in our four-state region," says John Crabtree, assistant director and education coordinator at NCI.

"We are especially excited to offer unique courses with real-time laboratory experiences."

NCI Director Pat Berglund says that the institute has expanded its expertise and technical capabilities to offer new programs featuring the quality and pro-

cessing attributes of many new crops.

"Consumers are interested in healthier foods," Berglund says. "Many whole grain ingredients, flax, soy, dry peas, and other crops are incorporated into baked and snack products to increase fiber and protein content."

*Milling and Baking News* reports whole wheat flour production for 2005-06 is up 26% from the previous year.

Several technical courses, specifically developed for the milling and baking industry, feature information and techniques that will help millers and bakers use wheat, soy, flax, pea, and whole grains more successfully in their products.

## Baking with Soy . . . Oct. 2-4

Soy is used in many food products, and its frequency in baked products is increasing. The Baking with Soy short courses will provide bakers and processors with hands-on baking experience as well as technical information on using soy in baking.

Two Baking with Soy courses will be offered. The domestic version is Oct. 2-4, while the international version is by invitation.

This course highlights the use of soy ingredients in baking applications by elaborating physical dough properties, baked product quality, technical specifications of soy ingredients, and health claim issues.

Different types of breads and other bakery products will be demonstrated to highlight various functional properties of added products. A considerable amount of time will be spent in the laboratory doing hands-on baking.

The tuition for Baking with Soy is \$750, and the registration deadline is Sept. 21.

## Exploring Whole Grain Foods . . . Sept. 11-13

This short course is scheduled for Sept. 11-13.

Exploring Whole Grain Foods will cover the functional properties, processing capabilities, and sourcing opportunities of whole grains.

The program will focus on traditional whole grain ingredients such as wheat, barley, rye, and oats, as well as some of the non-traditional grains—amaranth, buckwheat, and quinoa.

"We've seen an increased interest from processors in using whole wheat and other whole grains in foods," says Brian Sorenson, NCI's technical director

"At this course, we will discuss the nutritional basis of those grains, their uses, and their processing."

The course will combine lectures on the nutritional aspects and use of whole grains with hands-on

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Participants calculate a speck count on semolina during the 2007 NCI Pasta Production short course.

demonstrations 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.

Tuition for Exploring Whole Grain Foods is \$750, and the registration deadline is Aug. 24.

#### **Flaxseed: Adding Food Value . . . Nov. 6-9**

NCI will offer the Flaxseed: Adding Functional Food Value short course Nov. 6-9.

This course highlights the nutritional benefits of flaxseed, flaxseed quality evaluation, flaxseed milling, storage stability, utilization of flaxseed in various products, shelf-life issues, and the sensory properties of flaxseed in food systems.

Participants will have hands-on lab opportunities to observe the effects of flaxseed in dough, bread, pasta, and extruded snack products.

This course is of particular importance to senior administrative professionals, research and development managers, food product development scientists, quality control managers, and purchasing agents for baking, milling, pasta, noodle, puffed snack, and breakfast cereal companies.

The tuition for this course is \$875, and the registration deadline is Oct. 22.

#### **Custom Courses**

NCI can customize courses to meet the specific needs of companies and their employees.

For example, the Pea Flour Utilization in Noodles short course will be offered to Asian processors by invitation in 2007.

Topics include pea flour quality evaluation, effects of pea flour on dough quality, pasta and noodle making technologies, shelf life, and sensory attributes.

In addition, functional properties of pea fractions such as starch protein, fiber, and anti-nutritional factors will be discussed.

This is just one example of a course that can be tailored to fit the customer's specific requirements.

"The people who come to our courses want practical information about a particular ingredient or process," Sorenson says.

"This really helps them make decisions on their own product development needs."

Sorenson adds, "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 firsthand knowledge that they will need to successfully utilize the ingredients."

#### **Additional Information**

For more information about any of these courses, contact NCI at 701-231-7736 or e-mail [nci@ndsuext.nodak.edu](mailto:nci@ndsuext.nodak.edu).

Cancellations for all courses received after the registration deadline will be assessed a 10% service fee. Special tuition rates are available for groups of three or more from the same company.

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