New 2008 Graduate Students

Spring 2008
Akarcay, Emin  
Mukhopadhyay, Achira  
Shukri, Radhiah  
Yoo, Juhyun  

Summer 2008
Ali, Samer Shaur  

Fall 2008
Bai, Yanjie  
Correa, Gustavo  
Heller, Laci  
Iva-Tyiran, Florin  
Mader, Erin  
Miller, Chris  
Nath de Oliveira, Daniela  
Zhang, Yixing  

2008 Summer Graduating Graduate Students

The following Grain Science students defended their thesis and will graduate this summer:

Esam Salim defended his Masters thesis under major professor Dr. Keith Behnke. His thesis title is "The Effects of Tracers' Physical Properties on Retention Time Measurements Inside the Conditioner of a Pellet Mill."

Chun Yu defended his Masters thesis under major professor Dr. Bh. Subramanyam. His thesis title is "Susceptibility of Lasioderma serricorne (F.) Life Stages to Elevated Temperatures."

Yanjie Bai defended her Masters thesis under major professor Dr. Yong-Cheng Shi. Her thesis is titled "Preparation and structure of octenyl succinic anhydride modified waxy maize starch, microporous starch and maltodextrin."

Chris Miller defended his Masters thesis under major professor Dr. Jeff Gwirtz. His thesis is titled "Single Kernel Variation of Hardness within the Wheat Spike."

Xiaoli Xu defended her Masters thesis under major professor Dr. Yong-Cheng Shi. Her thesis is titled "In Vitro Digestibility of Starch in..."
Sorghum Differing in Endosperm Hardness and Flour Particle Size.

KSU Grain Science and Industry and NAEGA announce new web site - Emily Schneider

The Department of Grain Science and Industry at Kansas State University and the North American Export Grain Association (NAEGA) are proud to announce a new web site resource; www.wheatflourbook.org.

This web site is the result of a USDA Market Access Program grant made available to the International Grains Program (IGP) at Kansas State University, in cooperation with the Wheat Marketing Center, Inc. (WMC) and the Northern Crops Institute (NCI) by the Market Access Program Committee of NAEGA.

The goal of the web site is to provide an introduction to the quality analysis of wheat and flour in an easily understood format. The site contains explanations of common physical tests on wheat as well as tests to evaluate flour functionality and product quality.

Mark Fowler, director of technical service for IGP, managed the development of the web site. According to Fowler, the web site updates the reference book, Wheat and Flour Testing Methods - A Guide to Understanding Wheat and Flour Quality, which was written by the Wheat Marketing Center in 2003. "This project is a great example of what can be accomplished by working together," Fowler said. "Working with the WMC and NCI, we have updated photos, added content and in some cases included video to illustrate the tests."

The creators of the web site encourage you to visit the site and see what resources are available to you.

Publications and Poster Presentations