Developing HACCP Programs for the Feed Industry

The IGP Institute partners with the American Feed Industry Association and the National Grain and Feed Association to educate professionals in the development of HACCP programs.

MANHATTAN, Kan. - Fifty-five individuals from the United States and Canada attended the Establishing a HACCP Program for the Feed Industry course held on Oct. 13-16, 2014 at the IGP Institute Conference Center. As one of the most recognized standards in the agricultural industry, HACCP programs implement preventative methods to ensure food safety.

“This course has really opened my eyes to a lot of things,” says course participant, Jan Adams, quality control and quality assurance lab manager at Velero Renewables. “I’ve really learned a lot about HACCP and now I realize that there are a lot of things we are going to have to do when we go back home.”

Partnering with AFIA and NGFA, the IGP Institute course covered a multitude of principles vital to developing and implementing HACCP programs. Throughout the course, participants investigated feed industry regulations and the seven HACCP principles.

“The course provides the basic tools for feed millers on how to implement all the principles of HACCP step-by-step,” says Carlos Campabadal, IGP Institute feed manufacturing program specialist and the course manager. “Participants leave with the knowledge on how to develop a HACCP plan at their facility.”

As the feed industry continues to diversify and progress, establishing a successful HACCP program is becoming routine for businesses and organizations. Course participant, Lucas Porter, Feed Mill Manager at Bell Aquaculture, found the interaction between the diverse course participants to be the most valuable aspect of the program.

“The rules and regulations are obviously something you can find online. But to be able to have the real world scenarios in hand and to be able to bounce them back and forth between such a wide range of industry professionals is the real value of this course,” Porter says.

This is just one example of the many partnership trainings offered through the IGP Institute. In addition to feed manufacturing and grain management, the IGP Institute offers courses in the areas of flour milling and grain processing, and grain marketing and risk management. To learn more about the training opportunities at the IGP Institute visit www.grains.k-state.edu/igp.

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