Moving the Mission
This May and June, above average rainfall has flooded Kansas. Similarly, an above average number of visitors, participants and activities have poured into the IGP Institute.

My highlight was the seventh annual Nigerian Flour Milling course sponsored by U.S. Wheat Associates and several state wheat commissions with my newest friends from Nigeria. Although they were delayed 36 hours in Chicago by weather and cancelled flights, the course was finally held. It included an afternoon enjoying harvest and combine rides with the Kejr family, a visit to the Cargill Grain Facility in Salina and a tour of the Ardent Flour Mill in Newton, Kansas. On the final day, the Nigerian trade team hosted by Aaron Harries of Kansas Wheat, joined the course for lunch.

In addition to the flour milling course, two other on-site trainings were held. Shawn Thiele along with Carl Hahn, Buhler, Inc. led the Buhler-KSU Executive Milling training for 14 participants. Also, Carlos Campabadal hosted a HACCP course in partnership with AFIA and NGFA for the feed industry.

Jay O’Neil traveled to Washington, D.C. to conduct a course for the USDA Foreign Agricultural Service department as part of the training of agriculture officers posted in U.S. Embassies around the globe.

Dirk Maier and Carlos worked to advance the mission of the USAID-funded Post-Harvest Loss Innovation Lab by traveling to Honduras and Guatemala. Dirk addressed the issue of post-harvest loss and food waste as an invited speaker at the BASF Sustainable Food System Symposium in Chicago. Meanwhile, Carlos traveled to the Dominican Republic to conduct a training course with USSEC.

Please read the rest of this newsletter to learn more about all the activities taking place at the IGP Institute.

Mark Fowler
Associate Director and Technical Miller, IGP Institute

In the Spotlight
• Administrative Secretary for U.S. Wheat Associates and Nigerian Flour Milling course participant

“\[I’ve enjoyed everything right from the beginning. Everyone here at IGP has given us a warm reception.\]”

Seyi Sola Shittu

Trainings and Activities
Courses and activities held in June.
• AFIA-NGFA-KSU Establishing HACCP course
• Buhler-KSU Executive Milling course (English)
• U.S. Wheat Associates Nigerian Flour Milling training

Where in the World
A monthly look at where we’ve been as we make our way around the globe promoting U.S. commodities and IGP Institute training opportunities.

- Conducted feed manufacturing training with USSEC in Santiago, Dominican Republic.
- Spoke on post-harvest loss and food waste at the BASF Sustainable Food System Science Symposium in Chicago, Illinois.
- Traveled to Honduras to visit USAID and the University of Zamorano as part of the USAID Reduction of Post-harvest Loss Innovation Lab.
- Worked on Reduction of Post-harvest Loss Innovation Lab project in Guatemala.

Marketing the Brand
by Lisa Moser, Marketing and Communications Coordinator

- Updated commissions on fourth quarter activities of the IGP Institute.
- Developed the Meet the Instructor column on course pages featured on the website.
- Completed post-course promotions for June offerings and pre-course publicity for future trainings.
- Gathered video footage for upcoming course promos.
- Began developing a regional marketing packet to support targeted course promotions.

Post-Harvest Loss Update
by Dirk Maier, Senior Post-Harvest Engineer

Post-Harvest Loss Innovation Lab team members recently traveled to Honduras and Guatemala. At the University of Zamorano in Honduras, we met with students conducting research and outreach work in crop protection, food safety and post-harvest loss prevention of perishable crops. Students are challenged with projects that involve real-world interaction with smallholder farmers and agribusiness companies.

In Guatemala, a prototype dryer at a smallholder farm located in the western mountains was tested at an altitude around 7,500 feet. Students from a local university built a dryer based on provided designs and included a corn cob burner to increase the drying air temperature. Ear corn from the previous harvest had been hand-shelled by the farmer in advance of the test. Thanks to a moisture meter provided by the John Deere Foundation, we were able to demonstrate the actual moisture content of the corn. Previously, the farmer estimated moisture content by whether salt stuck to the kernel surface or how corn sounded when dropped on concrete. After an adventurous journey on a single lane gravel road up the mountain with occasional on-coming traffic, we set the system up and operated it for three days. We were able to collect useful data and learned a lot about the performance of the dryer. As a result, we are redesigning the system in preparation for fall harvest when multiple units will be deployed to dry ear corn at a dozen smallholder farm sites.