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IGP Institute Hosts Extrusion Processing Course and Pet Food Workshop

Course offers hands-on training along with presentations from industry experts.

Manhattan, Kan. – For more than 10 years Kansas State University’s IGP Institute has served as an educational medium for those involved in the food, pet food and feed industry with its extrusion course. The Extrusion Processing: Technology and Commercialization course is scheduled for August 11-14, 2015 at the IGP Institute Conference Center in Manhattan, Kansas. Individuals eager to learn about the fundamentals of extrusion technology are encouraged to take advantage of this comprehensive course. In conjunction with the extrusion course, an optional one-day Pet Food Workshop will be held on August 10, 2015.

Extrusion Processing: Technology and Commercialization

The course includes presentation from several experts from industry and academia, hands-on experience with the pilot-scale extruders in the KSU pilot-scale extrusion lab, a field trip to Wenger Manufacturing, a session on the science of sensory analysis and consumer acceptance applied to extruded products, and a strategic business planning session in which participants gain a better perspective of the extrusion process.

“Topics ranging from the fundamentals of extrusion technology, hardware, and various applications in the food, pet food and aquatic feed industries will be covered,” says Sajid Alavi, course coordinator and professor of grain science and industry. “Also the intricacies of setting up an extrusion-based business including capital decision-making and strategic planning will be addressed.”

A past participant, Claire Cooper, senior production specialist at Leprino Foods says, “I took this course so that I could learn more about the mechanics behind extrusion technology and network with others within the industry. I can benefit from this course by using the mathematical calculations for energy and work in the extruders and the impact of starch on the final product.”

To learn more about this course or to register visit the IGP Institute registration website at www.igpevents.grains.ksu.edu.

Pet Food Workshop

In addition to the extrusion training, the IGP Institute is offering a one-day Pet Food Workshop on August 10, 2015. Participants can attend either course or both if they desire. The Pet Food Workshop will include industry and academic speakers from pet nutrition and processing. Participants will learn about the latest information on pet food ingredient trends, nutritional values and safety and HACCP issues. To learn more about this course or to register visit the IGP Institute registration website at www.igpevents.grains.ksu.edu.

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

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