

July 2025



## Feeding Your Future Camp 2025

Feeding Your Future Camp 2025 gave 34 high school students from across the country a glimpse into some of the departments at K-State! Campers learned from Agronomy professors about the latest technology used to study crops, saw how the Hal Ross Flour Mill and O.H. Kruse Feed Mill operate and learned special skills in the kitchen at the baking and food science labs.



## International Outreach



On July 23, Dr. Joseph, Department Head Awika and Dr. Elisa Karkle, Assistant Professor took a trip to Brazil. They attended FIPAN, an expo promoted by the Sao Paulo Association of Bakery and Confectionary Manufacturer. The pair was hosted by a local ingredient company, PMAN. Awika and Karkle highlighted the relevance of bakery science training and research to local and global industry professionals.

On July 25, Dr. Awika and Dr. Karkle visited Embrapa, Brazilian Agricultural Research Corporation. While they were there, they toured the Food Technology Unit, met with

researchers and Awika shared the latest information and advancements about the department.



# KANSAS STATE UNIVERSITY®

## FLOUR SALE FRIDAY

Hal Ross Flour Mill  
3-6 pm

All-Purpose Flour  
Whole Wheat Flour  
Pancake Mix  
Oatmeal Cookie Mix  
Beer Bread Mix

\*Flour offered in 2lb(AP only), 5lb, 25lb and 50lb bags.  
\*Mixes offered in 2lb, 5lb(pancake only) bags.  
\*Profits support the Milling Science Club

### Flour Sale Friday

The sale of flour and pancake mix at Call Hall has temporarily stopped due to renovations, but that doesn't mean you can't shop! The Milling Science Club will be hosting flour sales in front of the Hal Ross Flour Mill on select Fridays this summer. The next sale date is **August 8**.

Willie's Pride flour mixes are now available at Full Well Café in the Leadership Studies building. Summer hours are 8 a.m.-1 p.m., Tuesday–Thursday.

**Congratulations are in Order!**



Feed and Pet Food Science student Nayara Soares won 2nd place at the 2025 American Society of Animal Science, the top pet nutrition conference in North America! She shared her oral presentation: "Effects of Red Sorghum Bran Inclusion in Extruded Diet on Apparent Total Tract Digestibility of Macronutrients and Gross Energy, Fecal Quality, Hematology, and Serum Biochemistry Profile of Adult Dogs."

Many students in the department competed at the IFT Annual Meeting in Chicago, Illinois. Below are the awards of a few of the students:

- Hooman Chodar Moghadas - 1st place Toxicology & Safety
- Rashmi Gaikwad - 2nd place Education, Extension and Outreach division
- Aiden Cairns - 3rd place Education, Extension and Outreach division
- Shivaprasac Doddabematti Prakash - 3rd place, Food Microbiology division

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## Student Presentations in North America

- Grain Science Doctoral Student Shirin Sheikhezadeh's thesis research was presented at the IFT Annual Meeting. The presentation was titled "Characterization and tailoring of faba bean based extruded plant-based meats using ingredient functionality and machine learning based structural analyses." The authors were Shirin Sheikhezadeh, Abdullah Aljishi, Sanjoy Das, Yonghui Li, and Sajid Alavi. The machine learning part of this project was done in collaboration with Professor Das in Electrical and Computer Engineering and his M.S. student Aljishi.
- Grain Science Graduate Research Assistant Tucker Graff attended ASABE 2025 and presented two studies that he and his peers worked on in our lab. The first presentation was "*Impacts of Cereal grains on the environmental footprint of extruded aquatic feed*". by authors Tucker Graff, Dr. Trisha Moore (Department of Biological and Ag Engineering) and Dr. Sajid Alavi. This research took the results (energy use during processing and growth rates) and, with the assistance of Dr. Moore from BAE, was put into a life cycle assessment to determine how grain choice and processing parameters can impact key values such as global warming potential and smog formation.
- The second was thesis work done by Julia Rivera, a former masters student who graduated in December, 2024 It's titled "*Environmental Impacts of pre-cooked pasta and ready-to-eat snacks produced using extrusion with intermediate wheatgrass and sorghum as sustainable ingredients*" by authors Tucker Graff, Julia Rivera, Dr. Trisha Moore, and Dr. Sajid Alavi. Similar to the first study, this research focused on a life cycle assessment that used data gathered in our pilot-scale extrusion lab, as well as crop input data and carbon sequestration during production of those crops, can impact the environmental footprint of extruded snacks and pasta using alternative, sustainable ingredients. Dr. Moore from BAE also assisted with the life cycle assessment portion of this research.

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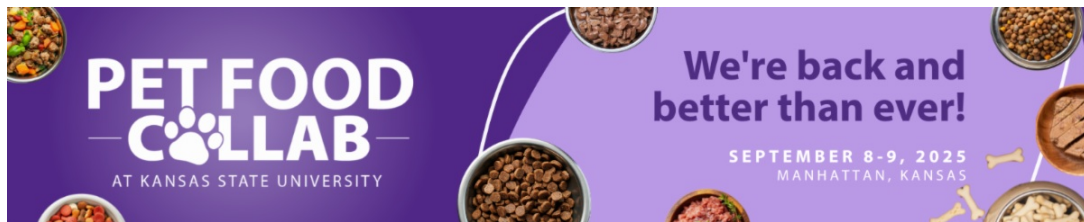
## In the Kitchen

The baking lab was home to a Baking Bootcamp for Nestle USA. Eighteen participants from several technical groups at Nestle dug deeper into ingredient functionality and troubleshooting for pizza crusts and cookies.



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Register for Department Events Today!



# Grain and Food Science Friends and Alumni Golf Tournament

Friday, September 26, 2025



## Rolling Meadows Golf Course

6514 Old Milford Rd. • Milford, KS 66514

8:30 a.m. – Social Hour

9:30 a.m. – Shotgun Start

1:30 p.m. – Lunch and Awards

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## Construction Updates and Live Feed

Work is ongoing on the Global Center for Grain and Food Innovation. You can find updates on construction and more information about K-State's Agriculture Innovation Initiative at [K-State's Agriculture Innovation Initiative website](#).

For a live feed of the construction work, click [here](#).

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## Our Mission

The department strives to provide high-quality education, foster innovation in grains and food science research, and build strong industry partnerships to meet the evolving needs of global food systems.

Department of Grain Science and Industry

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