September 2020

STAKEHOLDER NEWS



IGP Institute

Upcoming in October Distance Courses

GEAPS 521: Grain Aeration

GEAPS 530: Quality Management Systems

GEAPS 540: Entry Level Safety

GEAPS 630: Quality Control/ Quality Assurance Practices in Flour Milling

AFIA/KSU 500: Fundamentals of Feed Manufacturing



IGP Partners with FOSS and Evonik to Create NIR Course

The IGP Institute continues to offer custom-tailored training courses to meet the needs of the worldwide grain industry. A recent example of this is the USSEC Diploma Course: NIR Use and Application for Optimizing U.S. Soy Value – Calibrating Ingredients completed on September 18.

According to Carlos Campabadal, IGP Institute Feed Manufacturing and Grain Quality Management Curriculum Manager and Spanish Outreach Coordinator (https://www.grains.k-state.edu/igp/ on-site-training/feed-manufacturing/), the course was developed in partnership with FOSS, a global supplier of analytics for the food and agricultural industries, and Evonik, a company providing specialty chemicals used in a wide variety of products. The course was presented to 36 USSEC Americas participants from all of the Latin American countries that buy U.S. soybeans and soybean meal.

The course covered several topics including an overview of NIR usage and technology, NIR operation and maintenance, building calibration curves, and interpreting the results from the tests. Materials included a special focus on the benefits of using NIR to quantify U.S. soy products to determine quality attributes.

The IGP Institute was responsible for managing, facilitating, and delivering the training online through the university's Canvas system. On-demand lectures were divided into four modules delivered weekly during the course. Live demos provided detailed instruction, and online question and answer sessions were held every Friday. Campabadal developed several of the lectures, and translated some of the presentations into Spanish. He also moderated the live sessions and created the quizzes used in the lectures.

When asked about future plans for the materials, Campabadal said, "Hopefully, we can deliver it again for USSEC Americas or any other USSEC office since



A typical NIR platform for a range of applications in food and agricultural production.

What is NIR

Near Infrared, or NIR, spectroscopy is an analysis technique for fast, accurate food testing used widely in the food and drink and agricultural industries as a convenient, low cost alternative to chemical analysis.

How Does NIR Work

Infrared spectroscopy measures infrared emissions from materials using specific wavelengths. NIR spectroscopy measures light that is scattered off and through sample material, and this can rapidly determine the material's properties.

What Does it Detect

Common uses of NIR spectroscopy in the food and drink and agricultural industries are for measuring food content such as protein, carbohydrate, moisture, fat, food oils and polymers.

we have all of the course materials available in English and Spanish. We are also considering creating an independent course based on the content in partnership with FOSS."



September Trainings and Activities

- Attended VR Training Summit by Innoactive
- Presented Notes and Observations in International Commodity Markets. A weekly set of headline articles of events impacting the international grain and oilseed markets; distributed to faculty, key stakeholders, and an international audience, as well as being posted on the Ag Manager website. Learn more at <u>https://www.grains.k-state.edu/igp/ on-site-training/grain-marketing/</u>
- KSU Agriculture Today podcast: USDA September International Markets and Trade Highlights: "Highlights of Issues Facing the International Grain Trade" reflected in this month's USDA WASDE International Trade Markets Report; and an update on "U.S. China Trade Relations" and their recent U.S. corn and soybean purchases
- Presented at IAOM Technical Committee Meeting
- Met with Didion Milling on IGP training opportunities
- Met with Kansas Grain Sorghum Commission
- Met with Kansas Corn Commission
- Met with USW on upcoming webinar trainings
- Met with Premier Tech about possible upgrades in Hal Ross Flour Mill
- Conducted USSEC Americas Diploma course: *NIR use and application for optimizing U.S. soy value Calibrating Ingredients*

- Worked with USSEC on the Soybean Excellence Center
- Spoke at USSEC Americas GMP's webinar
- Guest lecturer for two classes of GRSC 101 on Grain Storage and Worker Safety
- Participated in the Hatch Multi-state meeting organized by the College of Ag, KSU
- Spoke at USGC and Colombia Feed Industry Association Webinar on GMPs
- Conducted the USSEC South Asia Feed Manufacturing Course
- Spoke on Grain Storage in Tropical Weather at USGC Webinar for U.S. Grains and Co-products
- Spoke in USSEC Americas and Aprobal (Ecuadorian Feed Industry Association) Quality Control webinar
- Spoke in Previtep's Feed Manufacturing webinar
- Participated in the USAID Reduction of Postharvest Loss Innovation Lab Quarterly Meeting
- Participated in KSU's Extension Leaders Quarterly Meeting
- Spoke on USSEC Americas and Mexican Feed Association (ANFACA) on Energy Conservation
- Spoke in USSEC Americas and Aprobal (Ecuadorian Feed Industry Association) on Energy Conservation webinar
- Participated in the USSEC On-Line Course Lectures on Soy Quality

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