



IGP Institute
2023 Year in Review

IGP Supporters and Partners

Supporters



Partners



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Director's Message



Hulya Dogan
Interim Director

2023 was another successful year for the IGP Institute. Attendance and interest in our programs have continued to grow, and we have added additional staff and new course offerings in our curriculum areas.

April Darnell was hired as the new Education Manager and started in January. April transitioned to IGP from K-State's English Language Program, where she was a faculty instructor and advising coordinator. As the Education Manager for the IGP Institute, April leads the design and management of the professional development distance education programs and coordinates with IGP staff, Department of Grain Science and Industry faculty, and industry professionals to support the delivery of quality on-site and virtual workshops, programs, and courses.

Kate Williamson was hired in November as the new Event Coordinator and Communications Specialist. She previously worked for the College of Arts

and Sciences as their Event and Social Media Coordinator and will have similar responsibilities at IGP. She is currently a graduate student at Kansas State University studying mass communications.

2023 saw the return of our educational partnership with the Grain Elevator and Processing Society (GEAPS). We are again offering the joint grain elevator managers course with topics including personnel management; grain quality management; grain handling equipment; grain drying; grain operations costs; grain inventory management; grain receiving and shipping; grain condition monitoring; grain aeration strategies; and fumigation. The GEAPS/K-State Hands-On Training for the Operation and Maintenance of Conveying Equipment course has also returned and was held in December. Participants learned how to safely operate, maintain, and repair conveying equipment commonly used in grain facilities through instructor demonstrations and hands-on practice.

IGP has expanded our curriculum areas and now offers additional courses focused on baking with a basic course covering

breads, cakes, and cookies, and an advanced breads course. The first offering of another new course in 2023 covered the science and practical application of flour and dough testing.

In 2024 we will offer a new brewing and fermentation science course held in partnership with the Manhattan Brewing Company, industry professionals, and faculty from Kansas State University. It covers all facets of the brewing process including raw ingredients, brewing technology and techniques, fermentation, safety, packaging, and tasting of the finished products.

We look forward to expanding our curriculum in 2023 to offer more educational opportunities for professionals throughout the grain industry and hope you can join us for the best training available.

Sincerely,

Hulya Dogan

IGP Institute Interim Director
Professor and Interim Head,
Department of Grain Science and Industry



Remembering Mark Fowler

The IGP Institute and K-State Department of Grain Science and Industry are sad to share that our friend and former associate director and flour milling curriculum manager for 12 years passed away unexpectedly February 20, 2023, at his home in Manhattan. After departing IGP he served briefly as the President and CEO of Farmer Direct Foods, Inc., in New Cambria, Kansas, and was the Vice President of Global Technical Services for U.S. Wheat Associates based in Arlington, Virginia, at the time of his passing.

Mark was well known throughout the world in the wheat and milling industries and traveled widely, sharing his knowledge and making friends in many locations. His technical milling background and practical experience growing up on a Kansas farm made him a respected source of information and proponent of U.S. wheat, and he worked with many organizations to educate foreign grain buyers and millers about the quality and advantages of grain commodities from the United States.

Mark is truly missed by all of us at Kansas State University as well as countless friends and grain industry colleagues around the world.



IGP Institute Mission

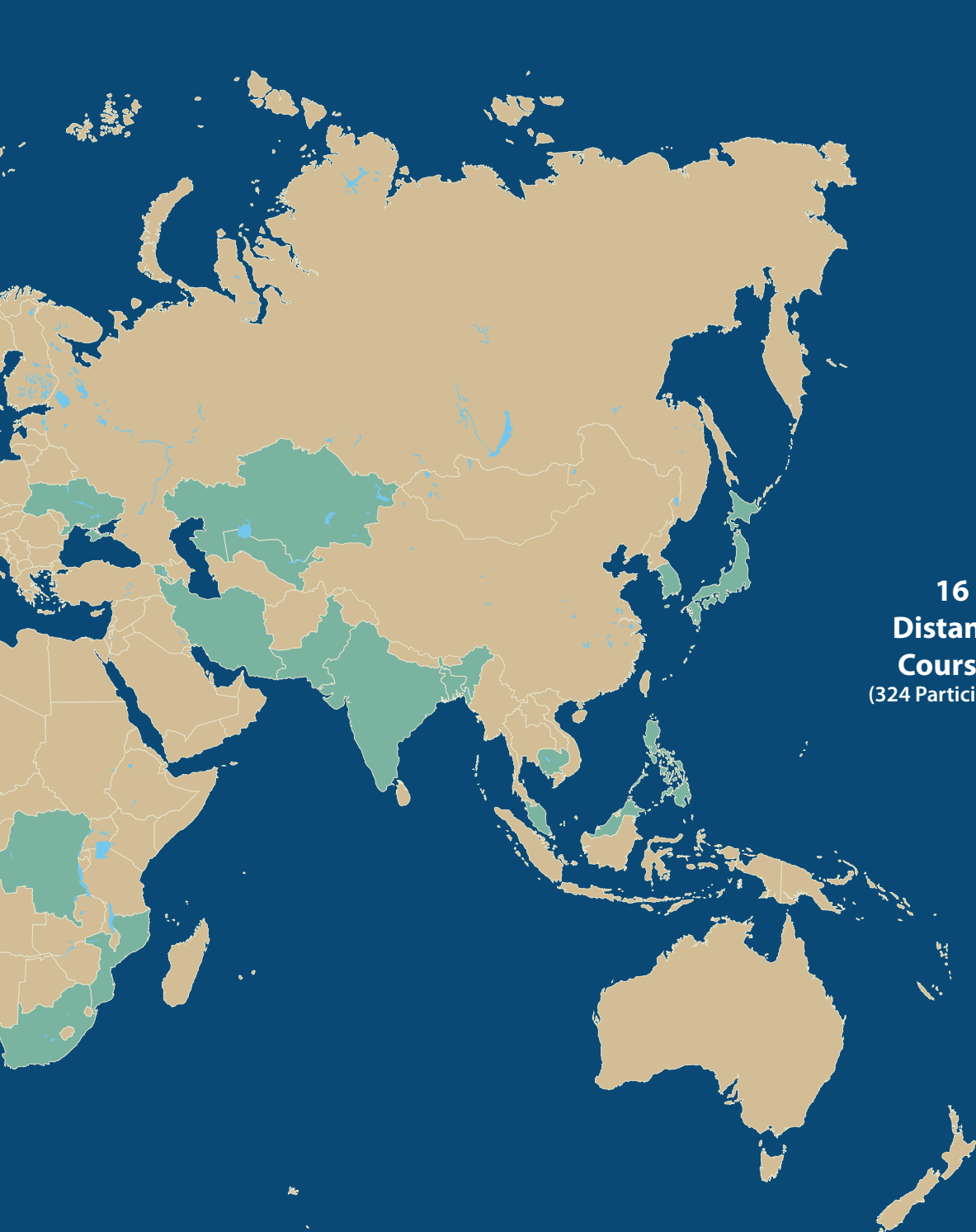
*To provide
technical,
research-
based training
benefiting
industry
professionals
globally and
enhancing
the market
preference
for U.S. grains
and oilseeds.*

40 Countries

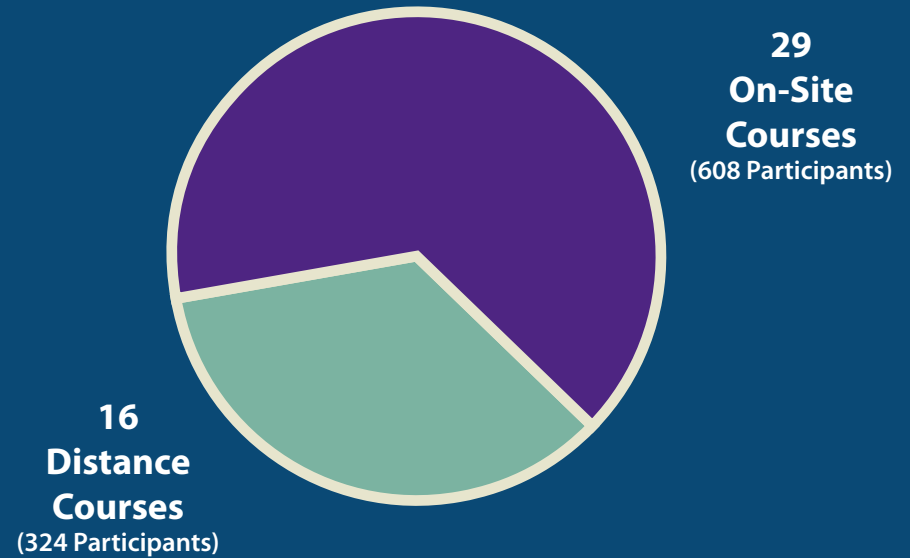
Kazakhstan

Venezuela





Total Participants



Impact

IGP Supported Courses

Soybean Excellence Centers

(5,007 Students enrolled in KSU-supported trainings)

International Association of Operative Millers

Correspondence Course

(Facilitated 714 testing units)

Additional IGP Institute Outreach

Workshops, Research, Presentations

(3,578 Attendees)



Working with Wheat

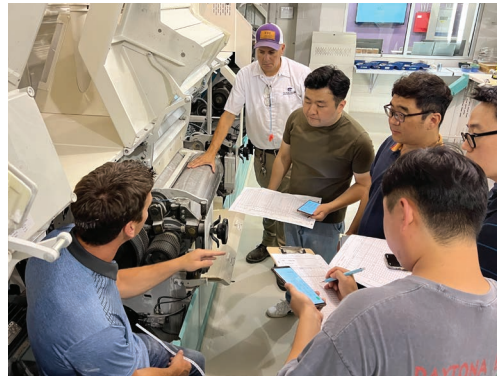
IGP and U.S. Wheat Associates work together to educate international flour millers.

Good relationships with U.S. Wheat Associates and the Kansas Wheat Commission continue to be a critical part of IGP. We partner with U.S. Wheat Associates to identify opportunities in specific targeted markets where specifically designed courses can be conducted on-location to promote the utilization and consumption of Kansas and U.S. wheat, and we continually work to build new courses and improve existing programs to support the IGP Institute mission. In 2023, IGP conducted two short courses focused on U.S. Wheat quality and milling with flour millers from Africa and Asia.

The U.S. Wheat Associates Flour Milling for Sub-Saharan Africa course was conducted from June 13–24 with 15 participants from South Africa, Nigeria, and Mozambique representing seven different companies. The goal of this course was to educate millers about the six classes of U.S. wheat, mill optimization for each class, and how their qualities affect end-use functionality. Topics included mill optimization for specific wheat classes, understanding

U.S. grain grading practices, blending U.S. wheat, and proper storage and pest management practices.

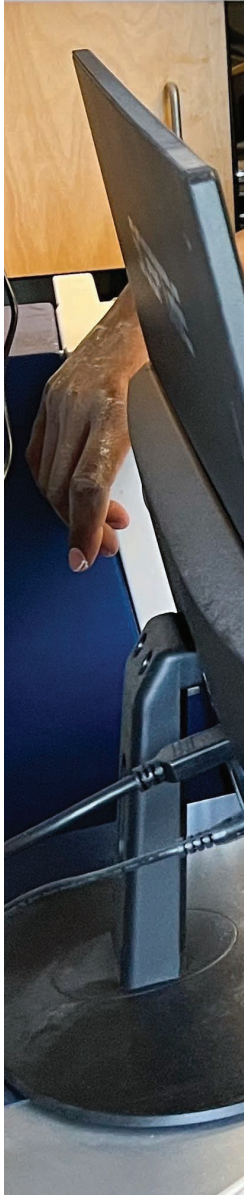
Throughout the two-week course, the participants worked in the Hal Ross Flour Mill, visited Kansas farms, and elevators, and toured the Kansas Wheat Innovation Center. A highlight of the course was riding in combines during wheat harvest at the Kejr farm near Salina, Kansas.



The second training was held from July 30 through August 6 and included seven millers from six Korean milling companies. The U.S. Wheat Associates Advanced Milling for South Korea course was one week long and focused on advanced mill optimization techniques to maximize milling extraction and

flour quality. During the course, the participants spent time in the Hal Ross Flour Mill for hands-on exercises and equipment demonstrations. The millers practiced different techniques for mill optimization of U.S. hard and soft wheat. Participants also visited a U.S. durum mill in Excelsior Springs, Missouri, and a Cargill grain elevator in Topeka, Kansas.

Both courses focused on training participants who are utilizing U.S. wheat in their respective countries. The courses expanded the participant's knowledge of the U.S. wheat value chain. They were designed to provide technical knowledge while providing answers to any questions or issues the millers might have experienced within their mills. The IGP Institute and U.S. Wheat Associates will continue to offer advanced training opportunities to international milling industry professionals as well as create valuable content to advance the use of U.S. grains throughout the supply chain.





Shawn Thiele, Flour Milling and Grain Processing Curriculum Manager, tests flour samples in the Hal Ross Flour Mill during the U.S. Wheat Associates Flour Milling for Sub-Saharan Africa course.



More Than Fish Food

IGP partners with USSEC to promote soy in aquaculture diets.

IGP offers a variety of opportunities, from classroom instruction to facility visits, as well as online courses. Partnering with USSEC, IGP conducted a blended style training focusing on feed manufacturing and animal nutrition in aquaculture for the USSEC American region.

Participants first receive online learning topics on basic levels of feed manufacturing, aquaculture nutrition, and overall global agricultural production. After the lectures, they take a quiz and need to receive a specific grade to come to IGP for a higher level of lectures and hands-on demonstrations in extrusion, feed manufacturing, and quality control.

IGP then provides lectures on growing the fish and shrimp for certification and sustainability, focusing on the benefits of U.S. soybean meal as a key protein source for aquaculture feed. By utilizing U.S. soybeans, aquaculture producers can ensure that the feed being used is adequate for not only essential nutrients but also sustainable practices overall.

The course equips participants with the knowledge and skills to effectively incorporate U.S. soybeans into their aquaculture operations. Through the hands-on demonstrations and informative lectures, participants learned about the proper formulation of aquaculture feed, and taking into account the specific nutritional requirements of different species. They also explored the various processing techniques used to maximize the nutritional value of U.S. soybeans in feed production.

During the course, participants learned about extrusion, enzymatic treatment, and the bioavailability of nutrients present in soybeans. The goals of this course extended beyond the immediate training period. IGP and USSEC aim to foster long-term partnerships and collaboration between aquaculture professionals and the U.S. soybean industry. By establishing these connections, IGP hopes to facilitate ongoing training and opportunities ensuring that aquaculture producers continue to have access to high-quality U.S. soybean products.

The goal of this course is to increase aquaculture production, specifically in Latin America, using soybean meal as one of the main protein sources. By promoting the utilization of U.S. soybeans as a key protein source, this course enhances feed quality, improves aquaculture productivity, and encourages participants to apply the knowledge to everyday operations.

By educating participants about the nutritional value and sustainability of U.S. soybeans, this course helps aquaculture producers make informed decisions regarding their feed formulation choices. In the future this course will continue to be offered with the goal of educating additional professionals from various industry backgrounds.





Carlos Campabadal, IGP Institute Feed Manufacturing and Grain Management Curriculum Manager, leads aquaculture course participants on a tour of the O.H. Kruse Feed Technology Innovation Center.



Educating FAS Officials

IGP joins industry experts to train USDA Foreign Ag Service employees.

IGP and the USDA collaborated to create the USDA Foreign Ag Service (FAS) Training Grain and Oilseed Marketing System Seminar. To understand global grain and oilseed markets and how they operate, this training seminar was created to assist FAS staff in increasing their understanding of global grain and oilseeds trade. In support of the USDA/FAS mission, IGP delivered a three-day training program on U.S. grain and oilseed marketing systems that included various topics. Grain and oilseed production systems, grain and oilseed marketing systems and supply chains, U.S. grain quality standards and grading systems, commodity pricing, commercial practice, price forecasting methods, defining supply and demand, and current issues were a few areas that were covered in the course.

Attendees were mostly foreign ag service workers, with a few senior analysts from Ag Marketing Service, and World Ag Outlook Board. Several speakers and industry partners were brought in to serve as specialists for the curriculum areas of this course.

Touching on the importance of bringing in a variety of speakers, IGP's senior ag economist, Guy Allen, who served as a host and speaker says, "All of those organizations have technical people in country, so your foreign service guys or USDA ag attaches need to engage locals to figure out what is happening. Crop

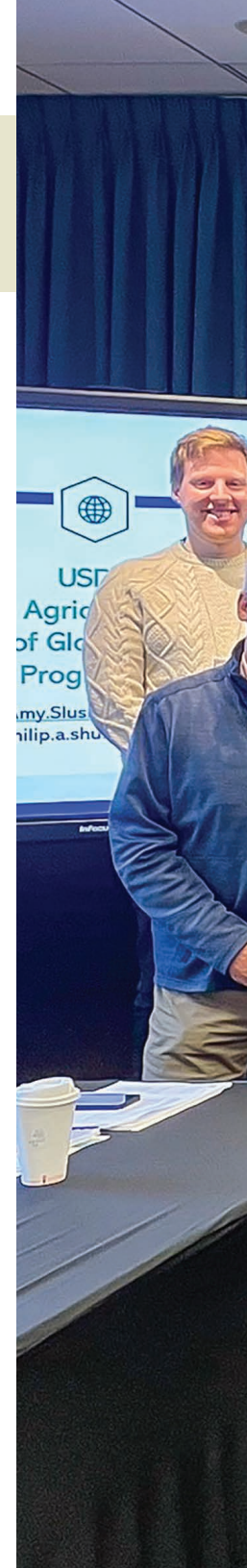


updates and animal health problems are examples of issues that need to be addressed domestically. These discussions are a good way to initiate the networking of individuals in the country."

The USDA FAS Training provided a unique platform for the professionals in the field to come together, exchange information, and enhance their overall understanding of global grain and oilseed markets. The

comprehensive curriculum, coupled with the knowledge shared by industry experts, ensured that participants in the course were equipped with the necessary insight into the industry.

This course provided an understanding of how to navigate the complexities of the market by presenting a comprehensive overview of U.S. grain and oilseed marketing systems. On a larger scale, the impact of the course extended to the global grain and oilseed industry. The participants, equipped with newfound knowledge, become ambassadors for what are the best industry standards. This ensures the efficient and sustainable management of grain and oilseed markets and creates a positive impact on the overall productivity, profitability, and stability of the industry.





The IGP Institute assisted in the FAS employee training by sending senior ag economist, Guy H. Allen, and feed manufacturing and grain quality specialist, Carlos Campabadal, as content experts to provide presentations and answer questions.



Building International Partnerships

USDA Cochran program educates Malaysian officials on U.S. trade regulations.

Inspectors play a vital role in determining whether import or export procedures are safe and regulated. Becoming familiar with U.S. procedures and processes allows international officials to learn the significant impact and quality of U.S. products. By gaining a deeper understanding of U.S. food safety regulations, participants can ensure that products meet the necessary standards and requirements for international trade.

This year IGP hosted the USDA Cochran Fellowship: Regulatory Protocols on Import/Export Documentation and Sanitary/Logistical Practices – Malaysia. The main objective of this course was to boost the technical knowledge of participants regarding U.S. food safety regulations, specifically for importing grains.

The course participants were federal Malaysian government inspectors who make the calls on procedures and processes in Malaysia. They gained valuable insight and technical knowledge about U.S. food safety regulations specifically related to importing grains. This knowledge was essential for them

to make informed decisions regarding import and export procedures.

The course included meetings and tours of several USDA offices in Washington, D.C. The participants learned U.S. procedures and gained a deeper understanding of food safety regulations that ensure the products being imported meet the necessary standards and requirements.

Following the time in D.C., the group traveled to IGP for additional training on grain and oilseed exports along with tours of K-State meat and dairy facilities and the associated regulations and safety standards.

The final days of the course were spent meeting with the Oregon Department of Agriculture, the Oregon Wheat Commission, and the Wheat Marketing Center in Portland, Oregon.

The knowledge gained during the course helps officials make well-informed decisions regarding the safety and quality of imported grains which are essential during the purchasing process. The participants' roles as key decision-makers for imports and exports into their country

means that their understanding of the U.S. food safety regulations has a ripple effect on the entire industry. Seeing the U.S. supply chain in person builds trust in the quality of U.S. grains. The knowledge gained enables them to identify potential risks and allows them to implement preventative measures to mitigate issues that could potentially arise during the import and export process.

This course helped strengthen trade ties with Malaysia and enhanced both the U.S. and Malaysian economies. Participants recognized the economic implications of the work being done while learning the benefits of upholding strict regulations which make them reputable trade partners in the global market.





Malaysian government officials visited locations highlighting the U.S. grain supply chain including the Nunemaker-Ross farm (hosted by Pat and Mary Ross) during the two-week course focused on increasing technical knowledge of U.S. food safety regulations.



Focused on Feed

USDA Uzbekistan course focuses on protein nutrition for cattle and poultry.

A goal of the USDA is to increase trade with Uzbekistan by exporting U.S. commodities such as grains and oil seeds. USDA requested the help of IGP to conduct training that brings in industry professionals from Uzbekistan who work for and own feed companies. For two weeks, Uzbek professionals from feed and animal production companies came to Manhattan for a U.S. Study Tour for Uzbek Public and Private Sector Officials on Biotechnology and High-Quality Protein Feed for Cattle and Poultry. They toured Kansas State University's facilities and learned from industry professionals in Kansas who share similar expertise in feed and animal production.

This partnership offers specialized courses focused on a wide variety of topics from storage and handling to processing and transportation. Participants gained a comprehensive understanding of the U.S. grain supply chain from farm to export.

The course also emphasized the importance of quality control and adherence to international export

standards. Participants learned about the testing and inspecting procedures implemented throughout the U.S. grain supply chain. They also saw the family business side of the grain industry by visiting a Kansas cattle operation and talking with 4-H club members. These types of personal interactions between the producers and the buyers benefit both sides by building strong relationships and increasing understanding between international partners.

The course helped Uzbekistan professionals develop a stronger understanding of the U.S. supply chain and allowed them to make more informed decisions and have better insight into selecting and importing commodities. This ensures that the products they bring in meet the required quality standards that are essential in creating trade partnerships.

With programs of this kind, IGP can increase potential trade between the U.S. and Uzbekistan while providing participants with valuable knowledge and skills that directly impact their own feed

manufacturing and animal production industries.

IGP's Carlos Campabadal, who served as the course manager, and hosted the group during the course says, "The overall goal of the USDA and the regional FAS with this course is to improve and increase the trade of our ag products there in Uzbekistan. Our participants were chosen because they have the potential to increase and improve that business relationship." In addition to increasing trade with Uzbekistan, participants learned that incorporating U.S. commodities into their operations can enhance the quality and efficiency of their products.





Mike Brouk, animal science professor and state dairy extension specialist, led participants from Uzbekistan on a tour of the K-State dairy farm and explained feed ingredients used in the diets of the dairy cattle.



Enhanced Education

GEAPS/K-State partnership provides hands-on learning opportunities.

The partnerships of IGP have always played an important role in the educational foundation that is needed for course participants to gain the most out of their experience. In 2023 the Grain Elevator and Processing Society (GEAPS) partnered with IGP to host two courses that provided hands-on training and instructor demonstrations.

The GEAPS/K-State Hands-on Training for the Operation and Maintenance of Conveying Equipment course educated participants on the use and maintenance of conveying equipment commonly used in grain facilities with a focus on safety. In addition, this course provided practical information and guidelines on how to develop and implement a comprehensive preventative maintenance program.

The K-State – GEAPS Grain Elevator Managers course provides additional training for individuals who supervise grain elevator employees. The course focuses on the science behind the practices used in grain management. It provides new managers with the information they need to manage grain

quality, and the insight required when evaluating the practices used by their predecessors.

Course topics include personnel management, grain quality management, grain handling equipment, grain drying, grain operations costs, grain inventory management, grain receiving and



shipping, grain condition monitoring, grain aeration strategies, and fumigation.

The re-establishment of the partnership with GEAPS combines expertise and resources from the two organizations that will benefit the future of the grain industry. In addition, the renewed partnership is beneficial for Kansas State University Grain Science and Industry programs. GSI students will

have the opportunity to increase their skills and careers with a wide range of opportunities for internships, networking, and job placements.

Collaboration between GEAPS and IGP allows for the sharing of resources and expertise in the grain industry. Both IGP and GEAPS have a shared commitment to enhance industry education and collaborations. Educating industry professionals and students strengthens the future development of the grain industry. IGP hopes to expand the courses and training offered, and potentially recruit intern managers.

With K-State's state-of-the-art facilities, IGP can offer a truly unique experience for grain industry leaders. IGP's Carlos Campabadal says, "This is one of the few courses out there in the entire grain industry where participants can go and learn about operations, maintenance, and safety, and run the equipment here in our facilities."





Reggie White, one of several course instructors with industry experience and owner of RNC-CO, explains proper belt adjustments on a bucket elevator used for training during a session of the GEAPS/K-State Hands-On Training course.



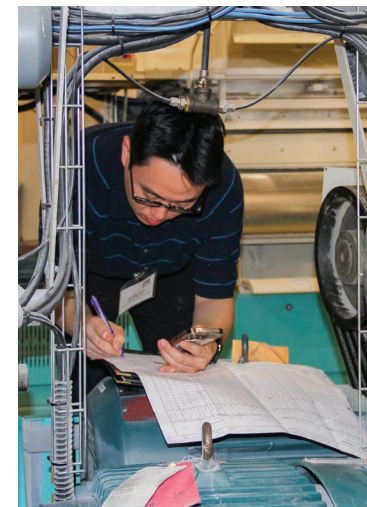
2023 IGP Institute Year in Photos







2023 IGP Institute Year in Photos







2023 by the Numbers

29 On-site Courses • 608 Participants

On-site Courses	Month	Participants	Countries
IAOM–KSU Introduction to Flour Milling	January	17	Canada, St. Vincent and the Grenadines, United States
USDA Cochran Fellowship – Regulatory Protocols on Import/Export Documentation and Sanitary/Logistical Practices, Malaysia	February	7	Malaysia
Buhler–KSU Expert Milling	Feb.–March	6	United States
USDA Cochran Fellowship- Malaysia	Feb.–March	14	Malaysia
Buhler–KSU Executive Milling	March	9	United States
NGFA KSU Food Safety Modernization Act Feed Industry Training	April	38	Puerto Rico, United States
KSU–GEAPS Grain Elevator Managers	April	20	United States
IGP–KSU Baking Basics Training	May	9	United States
USSEC Aquaculture Nutrition Executive Program	May–June	32	Columbia, Costa Rica, Ecuador, Venezuela
IGP–KSU Grain Procurement and Purchasing	June	28	Bangladesh, Colombia, Costa Rica, Mexico, South Korea, St. Vincent and the Grenadines, United States
IGP–KSU Grain Export Supply Chain Expedition	June	10	South Korea
IGP–KSU Feed Manufacturing	June	37	Cambodia, Cote d'Ivoire, Ghana, Senegal, United States
IGP–USW Flour Milling for Sub-Saharan Africa	June	16	Mozambique, Nigeria, South Africa
WISHH Food Safety Webinar for Africa and Asia	July	20	Cambodia, Kazakhstan, Uzbekistan
USW Advanced Milling for South Korea	July–Aug.	8	South Korea
IAOM–KSU Introduction to Flour Milling	August	17	Canada, United States
IGP–KSU Pet Food Workshop	August	26	Ireland, Mexico, Philippines, United States
IGP–KSU Extrusion Processing	August	36	United States, Philippines, Mexico
FSMA–HAACP (Regulatory Protocol)	August	29	United States
IAOM–KSU Flour and Dough Analysis	August	22	Canada, Cameroon, St Vincent and the Grenadines, Trinidad and Tobago, United States

On-site Courses	Month	Participants	Countries
IAOM–KSU Basic Milling Principles	September	17	Canada, England, United States
IAOM–KSU Advanced Milling	September	16	England, United States
USDA–FAS Cochran Grain Procurement and Storage Management for Algeria	September	5	Algeria
USSEC Nutrition vs. Purchasing – Building to Align	September	32	Columbia, Costa Rica, Dominican Republic, Ecuador, Honduras, Mexico, Peru, Venezuela
USDA FAS Training	October	34	United States
IGP–KSU Advanced Milling Principles	October	8	Canada, United States
Buhler–KSU Executive Milling	November	12	Canada, Costa Rica, Dominican Republic, Guatemala, India, Nigeria, United States
Buhler–KSU Flowsheet Technology	November	7	Cameroon, Canada, Japan, United States
NGFA–KSU Food Safety Modernization Act Feed Industry Training	November	14	United States
IGP–KSU Practical Flour and Dough Testing	Nov.–Dec.	12	United States
GEAPS/K-State Hands-On Training for the Operation and Maintenance of Conveying Equipment	December	32	United States
IGP–KSU Flour Milling for Wheat Commissioners and Staff	December	18	United States
Total		608	



2023 by the Numbers

16 Distance Courses • 324 Participants

Distance Courses	Month	Participants	Countries
AFIA 500A: Overview of U.S. Feed Industry*	Jan. – Dec.	3	United States
AFIA 500B: Particle Size, Batching and Mixing*	Jan. – Dec.	24	United States
AFIA 500C: Pelleting Process*	Jan. – Dec.	16	United States
AFIA 500D: Finished Product Packaging and Bulk Loadout*	Jan. – Dec.	9	United States
AFIA 500E: Basics of Quality Assurance*	Jan. – Dec.	14	United States
AFIA 500F: Boilers and Boiler Efficiency*	Jan. – Dec.	5	Saint Vincent and the Grenadines, United States
AFIA 500G: Preventive Maintenance, Sanitation and Energy Conservation*	Jan. – Dec.	3	Canada
Pet Food Formulation for Commercial Production	January	34	Canada, India, Iran, Pakistan, Philippines, Tunisia, United States, Switzerland
AFIA 500- Fundamentals of Feed Manufacturing	February	34	Brazil, Canada, Malaysia, Ukraine, United States
USSEC Aquaculture Nutrition Executive Program	March	32	Colombia, Costa Rica, Dominican Republic, Ecuador, Honduras, Mexico, Peru, Venezuela
AFIA 500- Fundamentals of Feed Manufacturing	April	35	Brazil, Georgia, United States
AFIA 500- Fundamentals of Feed Manufacturing	June	34	Canada, India, United States
AFIA 500- Fundamentals of Feed Manufacturing	August	24	Brazil, Dominican Republic, Malaysia, Trinidad and Tobago, United States
JBS Fundamentals of Preventative Maintenance	September	6	United States

Distance Courses	Month	Participants	Countries
JBS Fundamentals of Feed Manufacturing	September	15	United States
AFIA 500- Fundamentals of Feed Manufacturing	October	36	Canada, Dominican Republic, United States
*On-demand courses from Global Campus Catalog			
Total		324	

Other IGP-Supported Courses		
International Association of Operative Millers Correspondence Course	Jan. – Dec.	714 testing units



Our Facilities



IGP Institute Conference Center – our primary building for hosting course participants featuring meeting spaces, technology-enhanced classrooms, and dining facilities



Bioprocessing and Industrial Value Added Products (BIVAP) Innovation Center – research facility for bioprocessing and renewable energy, biomaterials, and extrusion laboratories



Hal Ross Flour Mill – state-of-the-art pilot scale flour mill used for teaching, research, and industry training on full-scale equipment and control systems found in commercial flour mills



O.H. Kruse Feed Technology Innovation Center – a modern feed mill used for teaching feed production, pet food development, grain handling, and featuring an embedded BSL-2 research facility



Shellenberger Hall – home of offices and classrooms for the Department of Grain Science and Industry on the Kansas State University main campus



Shellenberger Baking Laboratory – IGP course participants bake cakes, bread, and cookies with different types of flour to see the effects on the finished products



Shellenberger Milling Laboratory – table-top milling equipment provides a hands-on understanding of the basic grinding techniques used in the flour milling process



Shellenberger Milling Laboratory – small-scale milling and sifting equipment is also available for teaching and research use



Faculty and Staff Directory

Core Staff



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Dave Nichols

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Travis O'Quinn

Animal Sciences and Industry

Jared Parsons

Animal Sciences and Industry

Tom Phillips

Entomology

Harold Trick

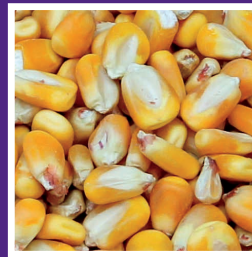
Plant Pathology

2023 IGP Institute Faculty and Staff



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