IGP Institute

2025 Year in Review

IGP Supporters and Partners

Supporters

Partners

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2025 Features

Director's Message

Joseph Awika

2025 has been another busy and exciting year for the IGP Institute. IGP reached more than 8,000 people from over 50 countries through its courses, workshops, research, and presentations.

During the year, the K-State food science program joined the Department of Grain Science and Industry to form the new Department of Grain and Food Science. A key element of the department is the construction of the Global Center for Grain and Food Innovation on campus. Located between Weber Hall and Call Hall, the facility provides new office, classroom, and laboratory spaces for students and IGP course participants. The center also features a merchandising area showcasing K-State meat and dairy products, along with flour and other pre-mixed products from IGP mills and laboratories.

The IGP Institute offered an enhanced baking curriculum that attracted many participants during the summer months of 2025. The courses are now offered in order, from an introduction to flour and dough testing through basic and advanced training focused on commercial production and troubleshooting.

Kansas State University has initiated a plan to increase student learning by offering many of our traditional courses through new credit and non-credit certificate programs. As a result, the IGP Institute and the department are working together to plan and develop multiple courses that will be available both online and in person, while providing micro-credentials as enhanced benefits to the students. The first course featuring baking training is nearly complete and will be available soon. Watch for official announcements and additional courses in 2026.

We are excited about moving our faculty, staff, and students into our new facilities and the expanded capabilities to educate professionals from around the world. We invite all of our global grain industry partners and commodity organizations to join us in person for the best training offered in milling and grain processing, grain storage, feed manufacturing, pet food, baking, and grain procurement and purchasing.

Sincerely,

Joseph Awika

IGP Institute Director, Department Head, Grain and Food Science

IGP Welcomes New Education Coordinator

Omie Nivens

The IGP Institute added Omie Nivens as our new Education Coordinator in July. Omie works with other IGP staff and faculty to plan and deliver non-credit professional development courses and programs. She assists with course descriptions, manages registration data and payments, develops course evaluations, and communicates effectively with all involved parties. In addition to administrative skills, she also has experience in hospitality, sales and education.

Global Center for Grain and Food Innovation – Fall 2026

Features of the Global Center for Grain and Food Innovation:

- New interdisciplinary labs for collaboration across colleges
- New industry partner spaces including labs
- New dairy bar and merchandising space with indoor and outdoor plaza seating
- Modern milling and baking research labs
- Modern experimental baking and teaching lab
- New dry processing, wet processing and non-food-grade pilot plant
- Access for students to have comfortable studying and integration spaces
- Three floors with teaching and research spaces which are fully accessible, including new 'Next-Gen' classrooms
- New graduate student offices and collaboration spaces

IGP Institute Mission

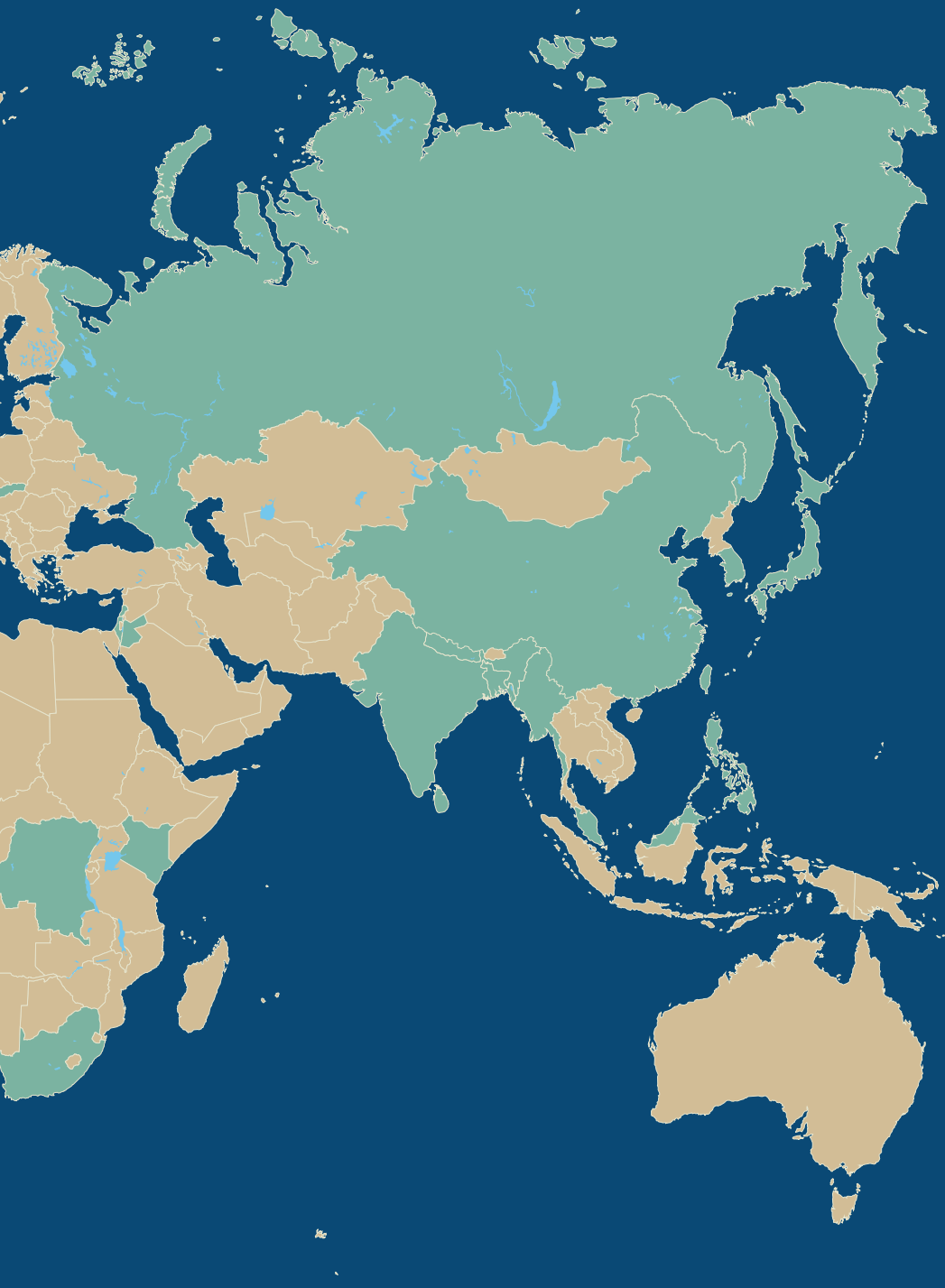
Providing technical training benefiting industry professionals globally and enhancing the market preference for U.S. grains, oilseeds, and their value-added products.

2025

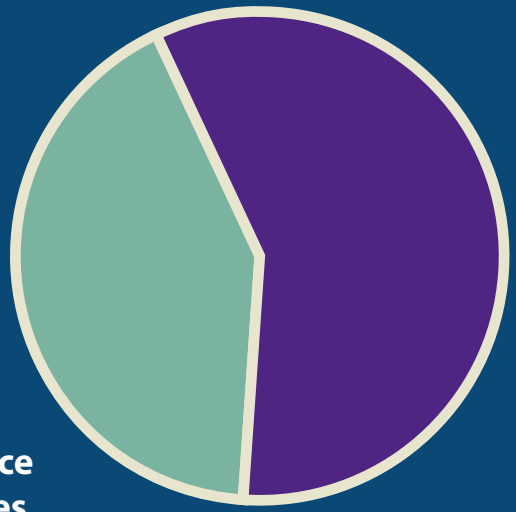
801 Participants

54 Countries

Bangladesh
Barbados
Belize
Brazil
Cameroon
Canada
Chile
China
Colombia
Costa Rica
Cote d'Ivoire
Democratic Republic of Congo
Dominican Republic
Ecuador
El Salvador
France
Ghana
Guatemala
Guyana
Honduras
India
Ireland
Israel
Jamaica
Japan
Jordan
Kenya
Lebanon
Malaysia
Mexico
Morocco
Myanmar
Nepal
Netherlands
New Zealand
Nicaragua
Nigeria
Pakistan
Panama
Peru
Philippines
Puerto Rico
Russian Federation
Senegal
Slovakia
South Africa
South Korea
Sri Lanka
St. Lucia
St. Vincent and the Grenadines
Taiwan
Trinidad and Tobago
United States
Venezuela



Total Participants



26
On-Site
Courses
(467 Participants)

14
Distance
Courses
(334 Participants)

Impact

IGP Supported Courses

Soybean Excellence Centers
(≈15,000 Students enrolled in KSU-supported trainings)

International Association of Operative Millers
Correspondence Course
(Facilitated 128 testing units)

Additional IGP Institute Outreach

Workshops, Research, Presentations
(≈7,624 Attendees)

IGP faculty and staff hosted international trade teams and visiting agricultural groups, served as technical advisors overseas, presented monthly podcasts, webinars, and radio shows, taught classes, and hosted dozens of events onsite.

Research with Impact

Milling studies address weed seed and ergot mitigation in flour milling.

Fungi and weed seeds may be tiny, but they sometimes present challenges for U.S. wheat exports in certain markets. To address these challenges, U.S. Wheat Associates is partnering with researchers at the IGP Institute and Kansas State University to develop science-based mitigation strategies to help overcome trade barriers related to weed seeds and ergot contamination in wheat and flour milling.

One U.S. Wheat Associates funded research project evaluated the effectiveness of milling wheat screenings to prevent the germination of problematic weed seeds, specifically jointed goatgrass and wild mustard. The study was led by IGP Associate Director and Flour Milling and Grain Processing Specialist Shawn Thiele, who recently completed a research report titled "Milling/Grinding as a Mitigation Technique for Jointed Goatgrass and Mustard Seed." The objective of the project was to determine whether milling could serve as a reliable mitigation method to eliminate seed viability in wheat screenings.

Jointed goatgrass, a winter annual grass closely related to wheat, had been a concern in certain export markets, particularly Chile. In the past, Chilean regulations required wheat screenings containing jointed goatgrass to be burned.

To address this issue, jointed goatgrass and wild mustard seeds were intentionally introduced into wheat milling screenings prior to grinding. The milled material was then collected and evaluated for physical seed damage and germination potential using controlled grow-out trials. Results demonstrated that milling screenings using a 5/64- inch screen effectively prevented seed germination, supporting its use as a practical mitigation strategy.

In addition to weed seed mitigation, a separate research effort focused on ergot, a fungal disease that produces toxic alkaloids and remains a regulatory concern in many global markets. This project was conducted at the commercial scale Hal Ross Flour Mill at Kansas State University and examined the ability of conventional wheat cleaning systems and equipment in the removal of ergot bodies. The study also evaluated how ergot alkaloids are distributed across flour and feed streams within the milling system, and measured concentration levels in the final products. Results from the ergot project are being evaluated and a final report will be issued soon.

"These projects are a real testament to the capabilities of the IGP team and facilities," said Dalton Henry, vice president of policy for U.S. Wheat Associates. "Being able to conduct these mitigation studies in a commercial-scale environment makes the results far more useful for the industry."

Henry emphasized that the research directly supports market access for U.S. wheat. "In both cases, we were facing challenging trade barriers and a lack of recent scientific data," he said. "IGP brought together the expertise and facilities needed to generate real-world results that are valuable to regulators, customers, and the global wheat industry."

Joint research projects with U.S. Wheat and K-State found that grinding wheat screenings effectively prevents the germination of jointed goatgrass and wild mustard. A separate project found that proper wheat cleaning systems reduce the presence of ergot alkaloids across flour and feed streams.

Enhancing Guatemala's Grain Imports

IGP and U.S. Grains and BioProducts Council work to improve Guatemala's port logistics.

In May, the IGP Institute partnered with the U.S. Grains and BioProducts Council to organize a course aimed at improving port logistics and efficiency in Guatemala.

As one of the most populous countries in Central America, Guatemala has a high demand for grain imports for their livestock and food industries, making it the region's leading importer of grains and feed ingredients. However, in recent years, logistical challenges at its main port, Puerto Quetzal, have created serious bottlenecks. Vessel anchoring delays at one point exceeded 80 days–up from just 15 days two years ago–resulting in higher costs and reduced efficiency for importers. The growing number of vessels arriving from diverse origins has further complicated port operations

New officials are eager to better understand U.S. grain trade standards and procedures to support smoother trade and avoid regulatory obstacles.

To address these issues, the course was designed to provide Guatemalan government officials with a comprehensive understanding of the U.S grain export system, including quality control, inspection protocols, and the roles of the Federal Grain Inspection Service (FGIS) and independent surveyors.

"Guatemala's biggest issue is not only port capacity, but the underlying logistics management of the port itself," explained Guy Allen, IGP's Grain Marketing and Risk Management Curriculum Manager. "In the U.S., the supply chain systems work from farm to elevator, and then it moves to either the domestic market for consumers or to the export channels to port and vessel loading. In Guatemala, the supply chain runs in the opposite direction. They are discharging vessels on arrival, then distributing that grain by road into domestic markets."

Topics covered during the course included an overview of U.S. grain production, the marketing system, and supply chain logistics. An emphasis was given to ocean freight and container markets, including U.S. grain grading standards and the importance of writing good contracts. The group visited a Kansas farm, grain elevators, a container packing and shipping facility, and the Federal Grain Inspection Service in Kansas City, Missouri.

This course brought together port operations staff, port authority representatives, and government officials for discussions focused on improving Guatemala's port handling and logistics. The primary goal was to improve the management and operational logistics needed to keep commodities moving efficiently through the port.

The IGP Institute partnered with the U.S. Grains and BioProducts Council to create a custom course for Guatemalan port representatives and government officials to enhance their port capacity through improved management, operations, and logistics.

Inside the Grain Chain

IGP course highlights inland waterways' role in grain exports.

Every year, the IGP Institute hosts an experiential course that offers a first-hand look at the U.S. export supply chain. Led by Guy Allen, IGP's grain marketing and risk management curriculum manager, this course gives participants the chance to experience how grain moves through the export supply system. This year, Allen was joined by participants from South Korea, eager to understand the U.S. grain export system.

The expedition started April 27th in Chicago, Illinois, where the group had the opportunity to discover the world's leading derivatives marketplace, the Chicago Mercantile Exchange. Here, participants learned more about where futures and options contracts on commodities, indexes, currencies, and crypto are traded. "Chicago is sort of the center of the grain universe from a marketing and trading point of view," said Allen.

From there, the group traveled south through Illinois, stopping at country elevators, warehouses, rail and river terminal handling facilities, locks and dams, inter-modal and container loading facilities, road, rail, barge transportation sites, export facilities, and ocean freight and transportation terminals.

"As most people are aware, there are a series of locks and dams up the Mississippi, Illinois, Ohio, and Missouri Rivers to help facilitate commercial transportation. That whole river system

is quite important for exporting grain. It moves a lot of commodities to New Orleans, the port for export, along with domestic movements through the river system there as well," explained Allen.

Locks and dams are crucial for enabling commercial navigation on rivers, such as the Mississippi. Participants have gained a new appreciation for the importance of these inland waterways by visiting them in person.

In this year's week-long course, participants saw the significance of this inland system. Throughout the past three years, the Corn Belt Ports (CBP) have been incredibly supportive of this course by helping to arrange tours at the Peoria/Pekin and Alton lock and dam sites. The CBP represents dozens of rural communities, and their investment in long, linear, multimodal transportation corridors is what keeps the grain moving smoothly toward New Orleans, where massive export terminals load vessels bound for international markets.

Throughout the journey from Chicago to New Orleans, the group had many opportunities to watch every step of the supply chain in action, giving them a better understanding of the U.S. grain supply and export systems.

IGP–KSU Grain Export Supply Chain Expedition participants visit many locations along the Mississippi River, including farms, local elevators, barge-loading facilities, locks and dams, and a grain export facility where commodities are loaded onto ocean vessels.

U.S. Grains Power Mexico

IGP training supports Mexico's expanding feed sector, reinforcing market connections.

In 2025, record U.S. grain imports powered a robust grain industry in Mexico, prompting companies to seek advanced, hands-on training from IGP. Mexico has solidified its role as one of the leading buyers of U.S. agricultural products, driven by population growth, expanding livestock production, and domestic grain production shortfalls. As a result, all U.S. grains and oilseeds continued to be in high demand, while corn exports to Mexico reached an all-time high.

Geographic proximity, established infrastructure, and long-standing trade agreements contribute to Mexico continuing as a consistent and strategic destination for U.S. grain shipments and trade.

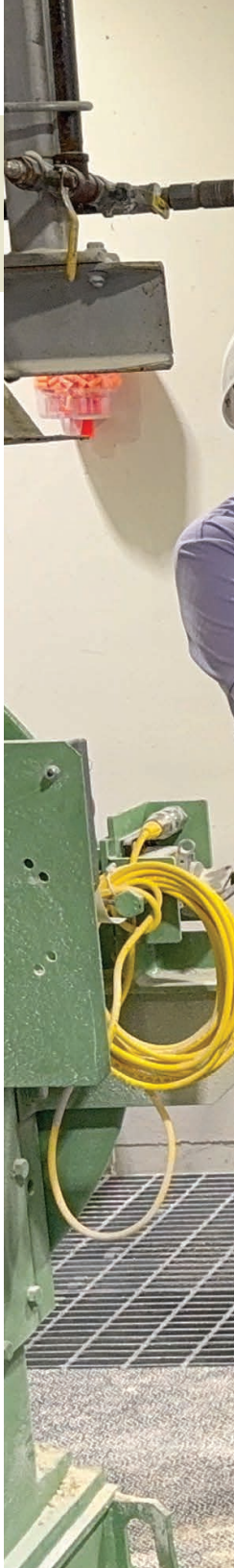
As Mexico's feed and livestock industries expand and modernize, the need for technical training and workforce development has increased. In collaboration with different partners including the U.S. Grains and BioProducts Council, the IGP Institute continues to position itself as a key provider of technical education for the feed industry.

Companies across Mexico are seeking effective training to support operational efficiency, product quality, and long-term growth.

One of the strongest examples of this demand was the second offering of the IGP–KSU Feed Manufacturing course, which attracted a large number of participants from Mexico. Interest in the course was so high in 2025 that two sessions were offered back-to-back in June and July. Participants sponsored by the U.S. Grains and BioProducts Council, and several major feed companies sent plant managers and feed operation leaders from Mexico to take part in the training.

"This year, we had a larger number of participants coming from Mexico, so we decided to offer the course a second time and provide it in Spanish," said course manager Carlos Campabadal.

The feed manufacturing course covers the full production process, including ingredient receiving and quality evaluation, grinding, mixing, extrusion, pelleting, and cooling. Hands-on demonstrations in the O.H. Kruse Feed Technology Innovation Center allowed participants to apply concepts directly and gain practical experience. Mexican professionals also participated in additional programs, including the IGP–KSU–IAOM Advanced Milling course and the IGP–KSU Grain Procurement and Purchasing course, further reinforcing the strong connection between U.S. grain exports and technical education for Mexico.



In 2025, Mexico remained a top buyer of U.S. grains and oilseeds, driven by growing feed and livestock demand. This increased participation in IGP training programs and prompted a second session of the IGP Feed Manufacturing course taught in Spanish.

Innovating Baking Instruction

Expanded courses and future microcredentials support industry-ready professionals.

To keep up with industry demand, the IGP Institute has expanded the baking curriculum. In 2025, IGP hosted a series of four baking courses delivered in a three-week sequence, giving participants the flexibility to enroll in a single course or take the full course series in order. Together, the courses covered a wide range of commercial baking practices, each one designed to meet the needs of the baking industry.

The series opened with IGP–KSU Practical Flour and Dough Testing, an entry-level course that laid the groundwork by introducing participants to various techniques used to evaluate wheat flour and dough performance.

Following this was IGP–KSU Baking Basics: Breads, Cakes, and Cookies, an overview course that introduced ingredients and processes used to make popular baked products. Participants explored key ingredients, their functions, and the transformations they undergo during the baking process.

Next was IGP–KSU Cookie and Cake Troubleshooting, which took participants deeper into the complexities of cookie and cake processing. The smaller group size enabled the faculty to offer individualized attention in the classroom.

The series concluded with IGP–KSU Advanced Baking Training: Breads, a five-day immersive experience dedicated to bread formulation and commercial

production. This course offered an in-depth look at ingredient functionality, bread fundamentals, and product evaluation.

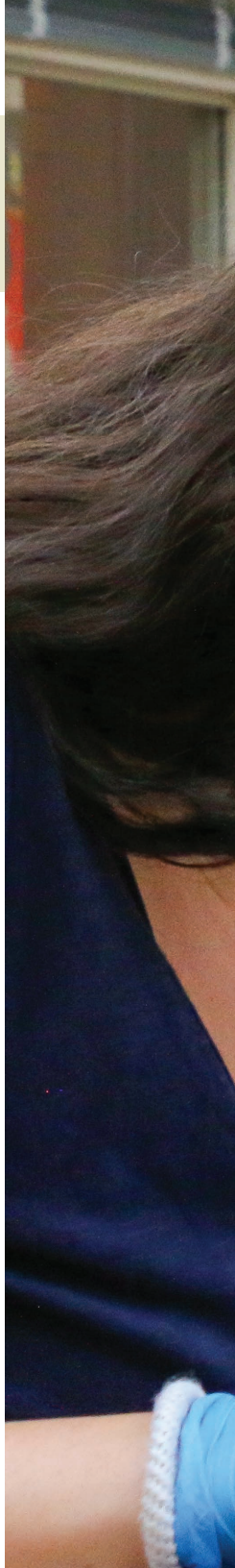
Looking ahead, IGP will introduce a microcredential option for the Baking Basics course beginning in 2026. Offered at IGP since 2022, this course has already drawn more than 50 baking industry professionals and is led by faculty members Elisa Karkle and Aaron Clanton.

Noncredit microcredentials are open to all learners and require less time and financial investment than academic degrees, making them an ideal fit for working professionals and the companies that support them.

Participants who complete the course will earn a K-State-endorsed microcredential badge through Credly, signifying demonstrated skills in product knowledge, ingredient functionality, and new product development.

“We have a huge tradition of training at K-State. Our instructors really do a great job interacting with industry people, and we really value that,” said Karkle. “It’s not just us giving them content. It’s networking. It’s building the industry.”

The growth of the IGP baking curriculum will benefit from the opening of the new Global Center for Grain and Food Innovation in the fall of 2026. The facility will provide a modern, expanded bakery science lab to further enhance course offerings and accommodate larger groups of learners.



The IGP Institute is expanding its baking curriculum with hands-on commercial courses for industry professionals, ranging from basic skills to advanced troubleshooting and product evaluation. Online microcredential courses will also be available in 2026.

Sorghum Goes Global

IGP supports international feed, pet food, and poultry initiatives using U.S. sorghum.

Sorghum is one of the major commodities at the IGP Institute, and Kansas is the top sorghum-producing state in the United States. Due to this connection, IGP partnered with the Kansas Grain Sorghum Commission (KGSC), the United Sorghum Checkoff Program (USCP), and the U.S. Grains and BioProducts Council to fund, organize, and facilitate several activities related to sorghum this year, including online training sessions and hosting international trade teams.

Based on interest and feedback from last year, IGP conducted the U.S. Sorghum in Poultry Nutrition and Feed Manufacturing online course for India. The course engaged 112 operators, nutritionists, and feed mill professionals. Throughout the course, participants gained deeper insight into sorghum quality control, grain storage management, and feed processing techniques. Presentations and lectures introduced participants to the basics of sorghum and its uses in poultry nutrition for broilers, layers, and breeders. Quizzes after course lectures were also used to enhance learning and foster engagement.

The IGP Institute also hosted an international pet food group that focused on using sorghum as an ingredient in pet food. During the visit, the group toured IGP's facilities and participated

in discussions led by the Kansas Grain Sorghum Commission and the United Sorghum Checkoff Program, along with IGP and K-State faculty. These presentations explained how sorghum can serve as an effective and nutritional ingredient in pet food products.

IGP supports the United Sorghum Checkoff Program by facilitating market connections for poultry feed and pet food trials in South America. These efforts aim to create new market opportunities for sorghum use in Latin America.

"Within the last several years, this is the year that we have done the most sorghum-related activities," stated IGP Feed Manufacturing and Grain Quality Management Curriculum Manager, Carlos Campabadal. "That has strengthened our working relationship with the Kansas Grain Sorghum Commission and the United Sorghum Checkoff Program, with the overall goal of putting sorghum grown in Kansas and other states in the international market."

"We're also working with another partner on an online aquaculture course, focused on using sorghum as a protein source in fish production," he added.

In 2025, Kansas led U.S. sorghum production with more than 5.8 million metric tons harvested. The state's favorable soil and climate make it an ideal location to grow this increasingly popular grain, which is used worldwide for both human and animal nutrition.

2025 IGP Institute Year in Photos

NEW!

IGP 2025 Course Highlight Video

Scan the QR Code to watch the video on your device.


KING'S HAWAIIAN

2025 IGP Institute Year in Photos

2025 IGP Institute Year in Photos

2025 by the Numbers

26 On-site Courses • 467 Participants • 14 Distance Courses • 334 Participants

On-site Courses	Month	Participants	Countries
KSU–GEAPS Grain Elevator Managers	January	19	Canada, Mexico, United States
Buhler–KSU Executive Milling (English)	March	10	Costa Rica, Guatemala, United States
Buhler–KSU Expert Milling (English)	March	11	Canada, Japan, Trinidad and Tobago, United States
IAOM–KSU Introduction to Flour Milling	April	18	Canada, United States
IGP–KSU Grain Procurement and Purchasing	April	26	Mexico, Panama, Republic of (South) Korea, United States, Venezuela
IGP–KSU Grain Export Supply Chain Expedition	April/May	11	Republic of (South) Korea
KSU–GEAPS Grain Elevator Managers	May	19	St. Vincent and the Grenadines, United States
IGP–USGC Government Official Training	May	11	Guatemala
USSEC Aquaculture Nutrition Executive Program	June	22	Colombia, Costa Rica, Ecuador, El Salvador, Guatemala, Honduras, Mexico, Nicaragua, Panama, Peru, St. Vincent and the Grenadines
IGP–KSU Practical Flour and Dough Testing	June	9	United States
KSU–IGP Baking Basics Training: Breads, Cakes, and Cookies	June	14	United States
USW Four Milling for Sub-Saharan Africa	June	9	Nigeria, South Africa
KSU–IGP Cookie and Cake Troubleshooting	June	6	United States
IGP–KSU Advanced Baking Training: Breads	June	16	United States
IGP–KSU Feed Manufacturing	June	33	Bangladesh, Ghana, India, Kenya, Nepal, Senegal, Sri Lanka, United States
IGP–KSU Feed Manufacturing (Section 2)	June/July	23	Jamaica, Mexico, Myanmar, Pakistan, United States
Buhler–KSU Executive Milling (English)	August	17	United States, Ghana, Philippines, Democratic Republic of Congo, Cote d'Ivoire, Ecuador, Guyana
USSEC New Trends in Animal Nutrition & Feed Formulation	August	35	Chile, Colombia, Costa Rica, Dominican Republic, Ecuador, El Salvador, Guatemala, Honduras, Mexico, Peru, United States
IAOM–KSU Introduction to Flour Milling	August	5	United States, Colombia
IGP–KSU Pet Food Workshop	August	29	El Salvador, United States
IGP–KSU Extrusion Processing: Technology and Commercialization	August	26	Brazil, El Salvador, United States
NGFA–KSU FSMA Feed Industry Training	August	25	United States
IAOM–KSU Flour and Dough Analysis Course	September	17	Canada, United States
IAOM–KSU Advanced Milling Principles	October	18	Belize, Cameroon, Mexico, St. Lucia, St. Vincent and the Grenadines, United States

2025 by the Numbers

26 On-site Courses • 467 Participants • 14 Distance Courses • 334 Participants

On-site Courses	Month	Participants	Countries
IGP–KSU Flour Milling for State Wheat Leaders and Staff	December	12	United States
GEAPS–KSU Hands-On Training	December	26	United States
On-site Total		**467**	

Distance Courses	Month	Participants	Countries
AFIA 500A: Overview of U.S. Feed Industry*	January 1–December 31	6	Brazil, United States
AFIA 500B: Particle Size, Batching and Mixing*	January 1 –December 31	19	United States
AFIA 500C: Pelleting Process*	January 1–December 31	17	United States
AFIA 500D: Finished Product Packaging and Bulk Loadout*	January 1–December 31	12	United States
AFIA 500E: Basics of Quality Assurance*	January 1–December 31	6	United States
AFIA 500F: Boilers and Boiler Efficiency*	January 1–December 31	2	United States
AFIA 500G: Preventive Maintenance, Sanitation and Energy Conservation*	January 1–December 31	3	India, United States
IGP–KSU Pet Food Formulation for Commercial Production	January 6–January 10	31	Brazil, Canada, Chile, China, Ireland, Mexico, Morocco, Slovakia, Taiwan, United States
USSEC Aquaculture Nutrition Executive Program (Online)	February 25–May 27	35	Chile, Colombia, Costa Rica, Dominican Republic, Ecuador, El Salvador, Guatemala, Honduras, Mexico, Peru, United States
2025 U.S. Sorghum in Poultry Nutrition and Feed Manufacturing	March 20–May 30	112	Bangladesh, India, United States
AFIA 500: Fundamentals of Feed Manufacturing	February 4–March 11	26	Cameroon, Canada, Malaysia, United States
AFIA 500: Fundamentals of Feed Manufacturing	April 8–May 13	13	France, United States
AFIA 500: Fundamentals of Feed Manufacturing	August 5–September 9	35	Brazil, Jordan, Malaysia, Netherlands, New Zealand, Russian Federation, St. Vincent and the Grenadines, United States
AFIA 500: Fundamentals of Feed Manufacturing	October 14–November 18	17	Canada, India, United States
Distance Total		**334**	

Other IGP-Supported Courses: IAOM Milling Correspondence Course Testing Units 1–8 *(128 Participants)* Barbados, Cameroon, Canada, Colombia, El Salvador, Honduras, Israel, Kenya, Lebanon, Mexico, Nicaragua, Puerto Rico, St. Vincent and the Grenadines, United States

**On-demand courses offered through K-State's Center for Academic Innovation Noncredit Catalog*

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

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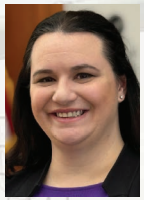

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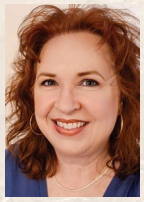

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Harold Trick
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2025 IGP Institute Faculty and Staff

Not pictured: April Darnell

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