

**For Immediate Release: June 13, 2018**

**New Course Offering at the IGP Institute**

*Flour and Dough Analysis course will be held this August.*

MANHATTAN, Kansas – Kansas State University’s IGP Institute teamed up with the International Association of Operative Millers to offer a new course titled IAOM-KSU Flour and Dough Analysis. This course will be taught at the IGP Institute Conference Center, August 21–23, 2018.

This training will allow participants to gain hands–on experience at the IGP Institute grain grading lab. Participants will learn flour and dough analysis practices and methods, and correct interpretation and understanding of the results.

Participants will hear from expert equipment manufacturers and suppliers along with K–State faculty. Shawn Thiele, flour milling and grain processing curriculum manager at the IGP Institute says, “Through this course, the participants will be taught all about flour and dough testing practices and methods used in the industry today. The course will included hands on demonstrations for many of the industry standard quality testing pieces of equipment along with leading experts educating participants on the proper way to interpret and understand the results.”

This training serves to educate participants on course topics such as farinograph; extensograph; amylograph; alveolab; SRC; RVA; falling number; NIR; manual ash; starch damage; PH/TTA; glutomatic; Leco protein; rheo F4; doughLAB; mycotoxin; glutopeak; crumb and spread; baking systems and browning reactions; moisture and blending calculations.

“Today’s customers are demanding high quality, safe products, which is the top priority for the industry. Superior finished product starts with quality ingredients sourced into the facility and continues through processing.” Thiele says. He adds, “It’s extremely important for the industry professionals making the buying, processing, and finished product quality determinations to have a clear understanding of the testing involved and how to interpret the results.”

In addition to courses offered in flour and dough analysis, the IGP Institute also offers training in grain quality management and feed manufacturing. To learn more about these other training opportunities, visit the IGP Institute website at [www.ksu.edu/igp](http://www.ksu.edu/igp).

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