

**For Immediate Release: February 1, 2018**

**Meet Our Partner – AIB International**

*Kansas State University and the IGP Institute partner with AIB to provide education and expertise in the food safety and milling industries.*

MANHATTAN, Kansas – The definition of influence is to have the capacity to impact the character, development or behavior of someone or something. With influence, international organizations are capable to achieve their own goals and further their purposes and missions.

One such organization working to expand its influence as part of its core mission is AIB International.

AIB International empowers the global food industry to elevate its food safety and grain-based production capabilities. Founded in 1919, AIB International was developed to be a technology and information transfer center for bakers and food processors.

“AIB has several valued relationships within the global grain industry,” says Kerry Beach, marketing manager at AIB International.

The original mission of AIB International was to “put science to work for the baker.” This statement has become a theme for the organization that has expanded, but still remains central to the programs, products and services.

One of the services that AIB International offers is in conjunction with the IGP Institute at Kansas State University (KSU).

“AIB’s partnership with IGP has helped us reach millers with an aim to empower the global food industry to elevate their food safety and grain-based product capabilities,” Beach says.

She shares that participants in AIB’s training courses enjoy learning about the various food safety and sanitation challenges related to milling operations during field trip experiences at the IGP Institute.

In 2009, participants in the AIB International Management Development for the Food Safety and Sanitation Professional course toured the mill at KSU, and since then the IGP Institute and AIB International have worked in collaboration with each other to offer training and education to the industry. As it is also housed in Manhattan, AIB International is conveniently located close to utilize IGP during its sponsored milling and baking-focused courses.

Brandi Miller, IGP Institute associate director, says that the Department of Grain Science and Industry at Kansas State University and IGP do not currently have an expert that is qualified to teach the human food curriculum for FSMA’s (Food Safety Modernization Act) preventive controls training.

AIB International has partnered with IGP to offer courses that focus in the human food safety curriculum. Among these that are offered is an FSPCA (Food Safety Preventive Controls Alliance) Preventive Controls for Human Food, and HACCP (Hazard Analysis and Critical Control Points) Integration for FSMA Compliance trainings in 2017.



The IGP Institute hosts many courses throughout the year focused on topics including feed manufacturing and grain quality management, flour milling and grain processing, and grain marketing and risk management.

“It’s really beneficial to have access to experts in food safety that also understand the milling process,” says Miller. She adds, “I think there’s opportunity for growth with AIB and I think that we could explore even more areas where we could collaborate.”

To learn more about AIB International, visit their website at [www.aibonline.org](http://www.aibonline.org).

*Story by: Samantha Albers*  
*Communications Intern*  
*smalbers@ksu.edu*

*For more information contact: Lisa Moser*  
*IGP Marketing and Communications Coordinator*  
*785-477-4837; lmoser@ksu.edu*

