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**Poultry Nutrition Training Held for Middle East and North Africa**

*The U.S. Soybean Export Council teams with the IGP Institute to host a training on poultry nutrition for Middle Eastern and North African professionals.*

MANHATTAN, Kan. – As part of the U.S. grain industry's efforts to teach international professionals about the U.S. grain commodities that their countries purchase through trade, the IGP Institute held the U.S. Soybean Export Council (USSEC) Middle East and North Africa Feed Manufacturing Training May 7–11, 2018. The course hosted 12 participants from countries in the North African regions including Egypt, Morocco and Tunisia.

"This course is a great example of the commitment of the IGP Institute and USSEC to train U.S. soybean and soybean meal buyers in advanced feed manufacturing topics that helps them improve their process," says Carlos Campabadal, feed manufacturing and grain quality specialist and course coordinator.

The topics covered in this training included U.S. feed production; particle size reduction; batching and mixing; energy audits; feed mill management; quality control in a feed mill; pelleting; pellet cooling and liquid applications; extrusion; grain, soybean and feed ingredient storage and mycotoxin control; quality differences of soybean meal by origin; the effects of feed processing on poultry nutrition; steam systems; and worker safety in feed mills.

Not only did the course participants learn from lectures and presentations, but they also toured Midwest Ag Services Feed Mill in Seneca, Kansas and applied their knowledge in KSU's O.H. Kruse Feed Technology Center during a workshop that covered particle size determination, mixing uniformity and pellet quality determination.

"We've learned good practices from the course in feed manufacturing, safety and quality control and how to manage the products in the process," says Mustafa Ben Rejeb, technical sales manager at Sanders in Tunisia. "These practices now help me understand what we have to do to have the best quality of pellets in the process, which will help me in my job."

This is just one example of the specialized trainings offered by the IGP Institute. In addition to these trainings, IGP also offers courses in the areas of grain marketing and risk management, grain processing and flour milling, and feed manufacturing and grain quality management. To learn more about these other courses, visit the IGP website at [www.grains.k-state.edu/igp](http://www.grains.k-state.edu/igp).

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