



IGP Institute

Flour Milling for State Wheat Commissioners and Staff

December 17–19, 2018 • Manhattan, Kansas

Participants enrolled in the course will learn basic principles of flour milling and receive a greater understanding of the relationship between wheat quality and flour performance. The offering, IGP–KSU Wheat Commissioners Flour Milling Course, will be held December 17–19, 2018.

The course will be taught through a series of lectures as well as hands-on training in the Kansas State University milling laboratories including the state-of-the-art Hal Ross Mill, Shellenberger Milling Lab, and the Baking Laboratory. The course labs will focus on milling different classes of wheat and baking practices.

About Us

At the IGP Institute, we conduct professional trainings on-site and via distance for the grain and feed industries. Our courses focus around flour milling and grain processing, feed manufacturing and grain quality management, and grain marketing and risk management. We also conduct on-location trainings as well as customized offerings as requested. To learn more about our programming, please visit our website at www.grains.ksu.edu/igp.



Course Topics

- Overview of the Milling Industry
- Milling Extraction and Other Milling Math
- Understanding Flowsheets
- Impact of Wheat Quality on Milling Extraction
- Wheat Cleaning and Conditioning
- Milling Systems and How They Work Together
- Wheat and Flour Blending
- Flour and Dough Testing Methods
- Flour Functionality

KANSAS STATE
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