



IGP–KSU Practical Flour and Dough Testing

August 9–13, 2027

Course Description:

The focus of Practical Flour and Dough Testing is the hands-on application of analytical tests used to determine attributes of different flours. Participants are introduced to the analytical techniques that they may encounter when working with flour mills and bakeries. This five-day course will provide a broad understanding of standard analytical methods and procedures commonly used in flour quality testing through participant hands-on exercises. This course will teach how analyses are done as well as how to evaluate, interpret, and use the results. The course also introduces wheat classes and uses, lab milling and grinding methods, and test baking methods and applications for breads, cakes, and cookies.

Basic analytical tools used for flour analysis that will be covered in the course include moisture, protein, ash, pH, flour color, TTA, SRC, gluten washing, glutomatic, damaged starch, and rheological tests such as farinograph, dough lab, falling number, mixolab, alveograph, and RVA that measure various dough properties. Lab milling machines will include the Quadrumat junior and senior, Buhler MLU, and Chopin lab mill.



Learning Outcomes

- Discuss the standard analytical flour and dough tests used in the commercial milling and baking industry
- Discover the scientific principles of the standard analytical flour and dough tests
- Practice how the standard analytical flour and dough tests are conducted
- Analyze the data collected by standard analytical flour and dough tests
- Interpret the test results to understand relative flour quality



Who Should Attend

- Employees of flour milling companies
- Ingredient suppliers
- Equipment manufacturers
- Baking companies

KANSAS STATE
UNIVERSITY

IGP Institute
Department of Grain and Food Science

1980 Kimball Avenue, 102 IGP Institute Conference Center | Manhattan, KS 66506–7000
Tel. 785-532-4070 | www.grains.ksu.edu/igp | igp@ksu.edu