

August 17th, 2026 - Pet Food Workshop

SPECIAL SUPPLEMENT PET FOOD WORKSHOP! Register for an optional supplemental 1-day Pet Food Workshop on August 17, 2026. This workshop can be attended as a stand-alone participation or together with the Extrusion Processing: Technology and Commercialization short course (August 18–21). Different registration fees apply. Participation in this workshop is not mandatory. The Pet Food Workshop will consist of speakers who are industry and academic experts from the areas of pet nutrition and processing, and will provide latest information on pet food ingredient trends, nutritional requirements for dogs and cats, specialty treats, sensory evaluation/ palatability tests and safety/ HACCP issues. It will also include a ‘capstone lab session’ involving formulation exercises for pet food recipes. *The Pet Food Workshop will not offer any extrusion processing related topic, as that would be covered in great depth in the Extrusion Processing: Technology and Commercialization short course.* Registration details and detailed program for the workshop is available on the International Grains Program (IGP) website <www.grains.ksu.edu/igp> under “Upcoming Courses” (click on the “IGP-KSU Pet Food Workshop” link).



Speakers:

Sajid Alavi, Ph.D., Professor, Grain and Food Science, K-State

Julia Pezzali, Ph.D., Assistant Professor, Grain and Food Science, Kansas State University

Aulus Carciofi, Ph.D., Professor, College of Veterinary & Agrarian Sciences, Sao Paulo State University (UNESP), Brazil

Shaun Kibbe, Project Manager, Corporate Project Services, Wenger Manufacturing

Brian Plattner, Vice President – Process Technology, Wenger Manufacturing

Lonnie Hobbs, Jr., Ph.D., Assistant Professor, Agricultural Economics, K-State

Registration:

\$385 Early-bird Registration Fee (US) (if payment and registration is completed before June 30)

\$435 Regular Registration Fee (US)

Agenda:

7:30am: Registration/Continental Breakfast

7:45-8:00am: Introduction (Alavi)

8:00-8:50am: Pet Nutrition - Latest Trends (Pezzali)

8:50-9:40am: Nutritional Requirements and Macro-Ingredients I (Pezzali)

Break 9:40-9:55am

9:55-10:45am: Nutritional Requirements and Macro-Ingredients II (Carciofi)

10:45-11:35am: Additives and Micro-ingredients (Carciofi)

Lunch 11:35-12:20pm

12:20-1:10pm: Pet Food and Environmental Sustainability (Hobbs)

1:10-2:00pm: Pet Food Safety, Plant Design and HACCP (Kibbe)

2:00-2:50pm: Specialty Treats (Plattner)

Break 2:50-3:00pm

3:00-5:30pm: Formulation Exercise - Lab Session (Carciofi and Pezzali)

Please contact course instructor Prof. Sajid Alavi at <salavi@ksu.edu> for more information.