



IGP Institute

Flour Milling for State Wheat Commissioners and Staff January 4–6, 2022 • Manhattan, Kansas

Participants will learn basic principles of flour milling and the impact that wheat quality has on milling efficiency and flour performance. The offering, IGP–KSU Wheat Commissioners Flour Milling Course, will be held January 4–6, 2022.

The course will be taught through a series of lectures and hands-on training in the Kansas State University milling laboratories, including the commercial Hal Ross Flour Mill, benchtop Milling Laboratory, and the Baking Laboratory. The course labs will focus on understanding the milling process, milling different classes of U.S. wheat, and baking practices utilizing different wheat flours.

About Us

At the IGP Institute, we conduct professional trainings on-site and via distance for the grain and feed industries. Our courses focus on 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.

To register or for more information contact:

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Course Topics

- Competitor Quality for U.S. Wheat Globally
- Wheat Cleaning and Conditioning
- Milling Systems and How They Work Together
- Understanding Flowsheets
- Milling Extraction and Other Milling Math
- Impact of Wheat Quality on Milling Extraction
- Wheat and Flour Blending
- Flour and Dough Testing Methods
- Flour Functionality

KANSAS STATE
UNIVERSITY

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