



CROP QUALITY AND EDUCATIONAL PARTNERS

 U.S. WHEAT
ASSOCIATES
Dependable People. Reliable Wheat.



CROP QUALITY AND EDUCATIONAL PARTNERS



CROSS-CHECK PROGRAM PARTICIPATION

AACCI Check Samples Programs – Hard Wheat Flour Analysis and Farinograph Analysis.

THE CALIFORNIA WHEAT COMMISSION (CWC) WHEAT QUALITY LABORATORY, located in Woodland, California, began operating 30 years ago. It is capable of testing milling quality, chemical and physical analysis of wheat and flour, physical dough testing and semolina analysis. Final product testing is available for bread and cookie baking and noodle, tortilla and pasta analysis. The lab and its staff are respected in the domestic and international marketplace as a premiere source of technical information and assistance. The CWC is available to work for customers in the areas of quality assurance, problem solving, quality control training, product development and research.

SPECIALTIES include whole wheat flour and white flour testing; end-product testing of whole wheat pan bread, whole wheat artisan (yeasted and sourdough) bread, tortillas, pasta, cookies and whole wheat pasta.

AVAILABLE SERVICES

- Wheat, flour and semolina analytical tests
- Lab and pilot size flour milling tests for wheat and durum
- Flour and dough rheological tests
- Finished products and evaluation

AVAILABLE EQUIPMENT

MILLS:

- Chopin CD2 Mill
- Witt Mill
- Buhler MLU 202 Laboratory Mill.

PASTA EQUIPMENT:

- Pasta extruder
- Pasta dryer



CROSS-CHECK PROGRAM PARTICIPATION

AACCI Proficiency Series, API and industry collaborations.

THE GREAT PLAINS ANALYTICAL LABORATORY, located in Kansas City, Missouri, began operating 30 years ago. It is a private lab dedicated to the grain and flour milling industry with full food testing capabilities. It is a one-stop analytical base for a supply chain with strong attention to quality lab practices and industry support. Lab staff have extensive industry experience not found elsewhere. The lab's Crop Quality Surveys are utilized by all major players in the grain and milling industry. The lab participates in numerous industry projects to further knowledge of wheat crop quality and flour milling characteristics.

SPECIALTIES include comprehensive food analyses including microbiology, nutritional analyses, mycotoxins, vitamins, minerals, proximate analysis, rheology and bake testing.

AVAILABLE SERVICES

- Wheat and flour analytical tests
- Lab and pilot size flour milling tests
- Flour and dough rheological tests
- Finished products and evaluation
- Shelf life testing

ACCREDITATIONS/CERTIFICATIONS

ISO 17025, America Society of Quality and AACCI.

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IGP Institute

WWW.GRAINS.KSU.EDU/IGP

CONTINUING EDUCATION OPPORTUNITIES

Offer approved CEU (continuing education units) through Kansas State's Global Campus, HACCP certification, FSMA trainings

THE IGP INSTITUTE, located in Manhattan, Kansas, on the Grain Science and Industry Complex at Kansas State University, began operating 41 years ago. Its mission is to offer innovative technical programs to enhance the market preference, consumption and utilization of U.S. cereal grains, oilseeds and their value-added products for the global grain industry. To meet this mission, course offerings are led by Kansas State faculty and industry professionals in the areas of flour milling and grain processing, grain marketing and risk management, and feed manufacturing and grain quality management. Along with the on-campus trainings, our faculty lead customized on-location workshops as well as distance education courses.

AVAILABLE SERVICES

- Short courses and workshops
- Manage web conferences
- Deliver trainings and/or exams in a Learning Management System
- Wheat and flour analytical tests
- Lab, pilot-size, and commercial-size grain milling testing

FACILITIES AND EQUIPMENT

- IGP Institute Conference Center
- Mills: Commercial-sized Hal Ross Flour Mill capable of milling all six classes of US wheat, Benchtop Milling Lab, Buhler MLU Laboratory Mill, MIAG Multomat Mill
- Federal Grain Inspection Service Approved Grain Grading Room and Equipment
- Feed Manufacturing Equipment
- Grain Milling and Extrusion Equipment
- O.H. Kruse Feed Technology Innovation Center
- Bio-Processing and Industrial Value-Added Products Innovation Center



WWW.NDSU.EDU/FACULTY/SIMSEK/

CROSS-CHECK PROGRAM PARTICIPATION

AACCI Check Sample Program.

ACCREDITATIONS/CERTIFICATIONS

AACCI Outstanding Accuracy for moisture, ash, falling number and farinograph. AACCI Satisfactory Accuracy for Amylograph.

THE NORTH DAKOTA STATE UNIVERSITY HARD RED SPRING WHEAT QUALITY

LABORATORY, located in Fargo, North Dakota, began operating 113 years ago. It analyzes thousands of hard red spring (HRS) lines each year for their flour and baking quality profiles. The lab's research goals include performing basic and applied research on HRS wheat chemistry and functionality in relation to end-product quality. Wheat quality projects are designed to support the marketing needs of HRS producers and quality demands of domestic and international U.S. spring wheat customers. The lab is nationally and internationally recognized for HRS wheat quality research, analysis and information.

SPECIALTIES include hard red spring wheat testing.

AVAILABLE SERVICES

- Wheat and flour analytical tests
- Lab and pilot size flour milling tests
- Flour and dough rheological tests
- Finished products and evaluation

AVAILABLE EQUIPMENT

- Two Buhler Laboratory Mills
- Two Quadrumat Jr. Mills

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WWW.AG.NDSU.EDU/DURUMQUALITY

CROSS-CHECK PROGRAM PARTICIPATION

AACCI Check Sample Program for Semolina.

THE NORTH DAKOTA STATE UNIVERSITY DURUM WHEAT/PASTA QUALITY LABORATORY, located in Fargo, North Dakota began operating 83 years ago. It conducts basic and applied research on durum wheat processing, chemistry and functionality in relation to end-use quality. The lab analyzes samples from the annual regional crop survey and samples from lines developed by the NDSU durum breeder. The lab conducts durum quality and pasta processing projects that support the marketing and production needs of durum wheat producers, millers and processors both domestically and internationally.

SPECIALTIES include durum, semolina and pasta analysis.

AVAILABLE SERVICES

- Durum and semolina analysis
- Lab and pilot size flour milling tests
- Spaghetti processing analysis
- Finished products and evaluation

AVAILABLE EQUIPMENT

MILLS:

- Buhler MLU 202 Laboratory Mill with two Miag Purifiers
- Brabender Quadrumat Jr. Mill

PASTA EQUIPMENT:

- Assortment of pasta extruders
- Programmable pasta dryer



WWW.NORTHERN-CROPS.COM

THE NORTHERN CROPS INSTITUTE, located in Fargo, North Dakota, began operating in 1983. Today it operates a state-of-the-art educational facility that is committed to providing the finest short-course, wheat-based educational opportunities. NCI has two excellent classroom auditoriums that can accommodate 20 and 35 attendees respectively. NCI exists to help course attendees improve their expertise in all aspects of the wheat industry including familiarity with new technologies. NCI Educational Courses consist of lectures, case histories, farm to industry tours, and hands-on laboratory demonstrations.

COURSES

- Pasta Production and Technology
- Grain Procurement Management for Importers
- Wheat and Flour Quality
- Rheology of Wheat and Flour Quality
- Customized Wheat-based Courses to Suit Your Needs

FACILITIES AND EQUIPMENT

- DeMaco 2VSM Pasta Extruder
- Fitzmill Hammermill
- Pilot Scale Swing Mill for Hard Wheat Flour and Semolina
- Wenger TX-52 Twin Screw Extruder
- Buhler MLU-202 Laboratory Flour Mill
- Full Suite of Dough Rheology Equipment
- Fully Equipped Baking Laboratory
- Wheat and Flour Analytical Laboratories
- Commercial Scale Feed Milling Center

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WWW.ARS.USDA.GOV/NUTRITION-FOOD-SAFETY/QUALITY/QUALITY-AND-UTILIZATION-OF-AGRICULTURAL-PRODUCTS/DOCS/USDA-ARS-WHEAT-QUALITY-LABORATORIES/

CROSS-CHECK PROGRAM PARTICIPATION

AACCI Check Sample Program.

THE USDA AGRICULTURAL RESEARCH SERVICE (ARS) HARD WINTER WHEAT QUALITY LABORATORY, located in Manhattan, Kansas, began operating 83 years ago. It contributes to global food security by defining, evaluating and screening the end-use quality of hard winter wheat progenies grown in the United States to enhance germplasm and cultivar development for commercial food production in the wheat milling and baking industries, and export trade. Since 1937, the lab has had sole responsibility for this mission within the USDA for the U.S. Great Plains growing region. In collaboration with regional U.S. wheat breeding programs, the lab works to improve food quality by identifying specific genes associated with superior hard winter wheat quality and end-use functionality. The lab also provides leadership to hard winter wheat projects, including the Wheat Quality Council evaluations, USW annual crop survey and Regional Performance Nursery tests for improvement of U.S. wheat quality.

SPECIALTIES include experimental milling and pup loaf test baking.

AVAILABLE SERVICES include end-use quality testing of hard winter wheat.



WWW.WMCINC.ORG

CROSS-CHECK PROGRAM PARTICIPATION

ACCI Check Sample Program – Pacific Northwest Section.

ACCREDITATIONS/ CERTIFICATIONS

USDA FGIS certification for TCK spore count analysis.

WHEAT MARKETING CENTER, located in Portland, Oregon, began operating in 1988. WMC is a non-profit organization specializing in educating growers, millers and end-users on quality and consistency. WMC engages in research projects on a range of wheat and end-product quality issues. WMC Lab Services is a for-profit entity offering proprietary testing, milling services and customized research projects.

SPECIALTIES include end-product quality evaluation including crackers and biscuits, Asian noodles, tortillas and flat breads, frozen dough, steamed bread, sponge cake, and cookies. Also included is whole grain milling and end-product development, and TCK spore count analysis.

AVAILABLE SERVICES

- Wheat and flour analytical tests
- Lab and pilot size flour milling tests
- Flour and dough rheological tests
- Finished product analysis and evaluation
- Product development and research on pilot scale equipment
- TCK spore count analysis
- Short courses and workshops

COURSES

WMC and USW are collaborating on virtual training and technical troubleshooting. In-person courses will be offered as soon as international travel is possible.

FACILITIES AND EQUIPMENT

MILLS:

- Buhler Laboratory Mill
- Miag Multomat Mill
- Engsko Stone Mill

PILOT SCALE EQUIPMENT:

- Asian noodle line
- Cookie/cracker line
- Bagel line
- Tortilla line
- Cookie depositor
- Pasta extruder
- Flash freezer for frozen dough

OVENS:

- Combi
- Reel
- Deck
- Tandoor
- Woodstone