Name		
	Last	First
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E-Mai	il	
Business Phone		
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Special Dietary Needs:		
CANCELLATION POLICY: A 10% service fee will be charged for all registrations cancelled after deadline. Registration fee: \$900. Check (Must be payable to Northern Crops Institute, and drawn on a U.S. bank). Wire Transfer (Contact NCI for instructions). Credit Card Authorization:		
	Visa ☐ Mastercard	□ Discover
	#ation Date	
3-digit V Code Required (on back of card beside signature		
Name	e on Card	
Signa	ature	
Credit Card Billing Address		
	Mail or fax completed form	to:

Northern Crops Institute, NDSU Dept. 7400

PO Box 6050, Fargo, ND 58108-6050 USA Phone: 701-231-7736 Fax: 701-231-7235

Phone: 701-231-7736 E-mail: nci@ndsu.edu

Registration Fee: \$900. Payment in full is due before the start of the course. Registration deadline is March 24. Course fee includes written materials associated with lectures and laboratory demonstrations, scheduled breaks, and one luncheon. Hotel rooms and other meals are not included in tuition.

Groups of three or more: Special rates are available to groups of 3 or more from the same company. Contact NCI for more information.

Cancellations: Cancellations received after March 24, 2009 will be assessed a 10% service fee.

Course Schedule: On the first day of class, course participants should be in the hotel lobby by 8:00 a.m. for transportation to the campus. Class will begin at 8:30 a.m. on Tuesday, April 14 and adjourn around 4:00 p.m. on Thursday, April 16.

Non-smoking environment. Casual business attire.

Daily Transportation: Daily complimentary transportation will be provided between NCI and the hotel.

Hotel Information:

Expressway Suites 4303 17th Avenue South, Fargo, North Dakota 58103 Phone: 701-239-4303 Fax: 701-356-6712 Single Room Rate: \$74.95 (+10% tax)/night.

Make your reservation directly with the hotel and mention that you are with Northern Crops Institute in order to obtain the special rate. Reservations must be received by the hotel by March 24, 2009 to qualify for the special rate. All hotel rooms are non-smoking.

Information and Special Requirements: If you have questions or special needs (dietary or physical requirements), please

Northern Crops Institute NDSU Dept. 7400 PO Box 6050

Fargo, ND 58108-6050 USA

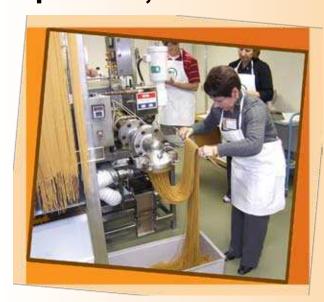
Fax: 701-231-7235

Internet: www.northern-crops.com

Pasta Production Technolog

Short Course

April 14-16, 2009



Northern Crops Institute Fargo, North Dakota, USA



Connecting in the Global Marketplace

asta Production & Technology provides fundamental and applied aspects of manufacturing extruded and sheeted pasta products. Raw material quality criteria, specifications, and processing variables and their impact on final pasta product quality are presented in detail.

Lectures are supplemented with pilot-scale processing of traditional extruded pasta products. Quality tests employed in the evaluation of raw materials (wheat, semolina, flour) and finished products are also demonstrated.

Participants will have an opportunity to do actual hands-on pilot-scale pasta processing followed by a cooking exercise to evaluate the final product. Group activities include an exercise in identifying pasta defects and processing causes. In addition, a field trip to a pasta manufacturing facility has been arranged. Participants receive a complete course manual for future reference.

Will the information you learn in this course have an immediate and positive impact on how you perform your job?

Here's what previous attendees say:

"It was a well-constructed overview of the pasta industry. I believe it will be very useful in helping me trouble-shoot causes and solutions to quality issues."

"The info on protein/starch helped me to understand exactly what is happening to my product in the drying process."

"Clearly, all the program instructors demonstrated great competence in their respective areas. Quick pace kept my attention."



Course Faculty

Gabriele Cannata

Director DeMari Pasta Dies USA Dracut, Massachusetts

Michael Ehr

Account Manager Pasta and Extrusion Systems Buhler, Inc. Minneapolis, Minnesota

Elias Elias, Ph.D.

Professor Department of Plant Sciences North Dakota State University Fargo, North Dakota

Bruno Giberti

Technologist Axor America, Inc. Dracut, Massachusetts

Radwan Ibrahim, Ph.D.

Vice President Quality Research & Development Dakota Growers Pasta Company New Hope, Minnesota

Frank Manthey, Ph.D.

Associate Professor Dept. of Plant Sciences North Dakota State University Fargo, North Dakota

Brian Sorenson

Director Northern Crops Institute Fargo, North Dakota

Mehmet Tulbek, Ph.D.

Technical Director Northern Crops Institute Fargo, North Dakota

Mark Vermylen

Vice President A. Zerega's Sons, Inc. Fair Lawn, New Jersey

Program Schedule

Tuesday, April 14

- Durum varieties: Where are we headed?
- Quality evaluation of durum wheat
- Durum wheat milling and semolina quality
- Laboratory: Durum wheat quality tests
- Functional and alternative pasta ingredients
- Laboratory: Semolina physical and rheological tests

Wednesday, April 15

- Commercial production of pasta
- Hands-on pilot pasta processing
- Pasta die design
- Pasta drying technology
- Quality assurance/control in pasta
- Starch and protein: Impact on pasta quality
- State of the Industry
- Fresh and frozen pasta technology
- Tour: Philadelphia Macaroni Company, Grand Forks, ND

Thursday, April 16

- Hands-on pasta cooking quality evaluation
- Equipment options for pasta extrusion
- Identifying pasta defects: Causes and solutions
- Whole grains update
- Course evaluations and certificates

