

Registration Form
Pasta Production and Technology
Registration Deadline is March 24, 2009.

A Technical Course
Presented by Northern Crops Institute

Name _____
Last First

Name for Name Badge _____

Job Title _____

Company Name _____

Business Address _____

City _____ State _____

Postal Code _____ Country _____

E-Mail _____

Business Phone _____

Business Fax _____

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

Card # _____

Expiration Date _____

3-digit V Code *Required _____ (on back of card beside signature line)

Name on Card _____

Signature _____

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

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 contact:

Northern Crops Institute
NDSU Dept. 7400
PO Box 6050
Fargo, ND 58108-6050 USA
Phone: 701-231-7736 Fax: 701-231-7235
E-mail: nci@ndsu.edu Internet: www.northern-crops.com

Pasta

Production & Technology

Short Course

April 14-16, 2009



Northern Crops Institute
Fargo, North Dakota, USA



Connecting in the Global Marketplace

Pasta 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 Vermeylen
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

