NC-213 Summer Workshop

National Workshop on Stored Product Protection Is Set for August

Looking for a summer vacation getaway? Plan on attending the National Workshop on Stored Product Protection of Organic Grains and End Products.

The Purdue University Post-Harvest Education and Research Center, the Oklahoma State University Stored Products Research and Education Center, and the Kansas State University Department of Grain Science and Industry, in collaboration with the U.S. Quality Grains Research Consortium (NC-213), are pleased to announce that the first National Workshop on Stored Product Protection of Organic Grains and End Products will be held August 24-25. This workshop will also serve as the NC-213 Summer Workshop.

The primary focus of this two-day workshop is on current and evolving technologies and best practices for the protection of organic grains (including cereals, oilseeds, and pulses) and grain-based end products during their post-harvest handling, storage, transport, warehousing, and distribution. These practices are consistent with the requirements of the National Organic Program.

The workshop will be held at Purdue University in West Lafayette, Indiana. Please hold that date! More information about this workshop program and speakers will be available soon.

For more information on this exciting event, please contact Dirk Maier, Purdue University; Tom Phillips, Oklahoma State University; Bh. “Subi” Subramanyam, Kansas State University; or Bill Koshar, The Ohio State University.

NC-213 Participants Share Their Latest Research

We Can Predict That Noodle Color in 15 Seconds!

Noodle color is an important quality trait for consumers and especially for wheat breeders. We investigated the potential of using NIR spectroscopy to predict noodle color and polyphenol oxidase (PPO) enzyme levels directly from whole grain, meal, and flour.

Alkaline noodle dough was made from 585 hard winter wheat samples. Calibration models were developed for color indicators, L*, a*, and b*, and for PPO. The highest r² value (0.84) was obtained for L* and suggests that it may be possible to predict noodle color from whole grain materials using NIR.

—Okkyung Kim Chung, 785-776-2703; e-mail: okkyung.chung@gmprc.ksu.edu

Will the Sound Wheat Kernels Please Ring Out!

A system was built that dropped kernels onto a steel plate one at a time and then digitally analyzed the sound produced from the impact. Results showed that this system could distinguish between good sound kernels and those that were damaged by insects, hidden insect infestations, sprouting, and scab infestations.

Accuracy for detecting good kernels was 98%; insect-damaged kernels with exit holes, 87%; and hidden insect infestation, 75%. Of 19 grains evaluated, 18 kernels could distinguish between good sound kernels and those that were damaged by insects, hidden insect infestations, sprouting, and scab infestations.

—Thomas Pearson, 785-776-2729; e-mail: thomas.pearson@gmprc.ksu.edu

These research articles were reprinted from the April 2005 edition of GMPRC Research Kernels.
Texas A&M University Offers Training on Hazard Analysis Critical Control Point

Texas A&M University System’s Office of the Texas State Chemist (OTSC) offered a Feed Industry Hazard Analysis Critical Control Point (HACCP) Training in Fort Worth, Texas, on May 17 to 19. The 26 individuals attending the training were from four countries and represented feed industry, pet food, and regulatory disciplines. The course was funded in part by the Food and Drug Administration. Collaborators included the Association of American Feed Control Officials (AAFCO), the American Feed Industry Association, and the National Grain and Feed Association.

The implementation of HACCP by the feed industry as a system to ensure food safety aligns with NC-213 project objectives. These objectives include developing practices that support processing and utilization of quality grains and oilseeds, developing science-based performance standards to promote food security and food safety, and disseminating scientific knowledge that will enhance public confidence in market-driven quality management systems for grain.

Research on defining feed hazards and critical limits involves a consortium of NC-213 institutions, including the University of Nebraska, Kansas State University, and Texas A&M. This effort is made possible through funding by USDA’s Cooperative States Research, Education, and Extension Service (CSREES).

The training is accredited by the International HACCP Alliance, and a distance-learning version of the program will be completed this summer. Additional OTSC courses include Feed Industry HACCP Auditor Training and Feed Industry HACCP Verification.

For more information about feed industry HACCP and short courses, visit the website: www.feedhaccp.org.

Anderson’s Agricultural Research Grant Program Continues a Long-Standing Tradition

Since the beginning of the NC-151 Committee in 1978, the Anderson’s Agricultural Research Fund has provided support enabling up to five projects to be funded for two-year periods. A large measure of the success of the NC-151/NC-213 Committee over its 25-year existence is due to the research monies made available by the Andersons Agricultural Research Fund.

The current RFP with details (complete with guidelines, funding limits, and due date) is available on the NC-213 web site. A summary of leading award winners, their institution, and the years in which they were awarded funding is presented here: