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**WEDNESDAY APRIL 20, 2016**

8:30 a.m.  
Golf Tournament, Glendoveer Golf and Tennis Club, East Course  
(Meet in hotel lobby at 7:00 a.m.)

3:00 – 4:00 p.m.  
Tour at Wheat Marketing Center (Pre-registered Attendees Only-  
Meet in the hotel lobby at 2:30 p.m.)

4:00 p.m.  
Milling and Baking Division Advisory Board Meeting  
**John Steinbach Room**

5:30 – 7:30 p.m.  
Manager’s Reception, Embassy Suites | **Hotel Lobby**

**THURSDAY APRIL 21, 2016**

Breakfast is offered in the lobby to guests of Embassy Suites

**Colonel Lindbergh Room**

7:00 – 8:00 a.m.  
Registration

8:00 – 8:10 a.m.  
Welcome and Introduction  
**Art Bettge, ADB Wheat Consulting**

8:10 – 8:30 a.m.  
International Wheat Utilization Outlook and Trends  
**Steve Wirsching, US Wheat Associates**

8:30 – 9:00 a.m.  
Ocean Grain Transport and Logistics  
**Amer Badawi, Columbia Grain**

9:00 – 9:30 a.m.  
International Issues in Formulation  
**Tim Christensen, Cargill Inc.**

9:30 – 9:50 a.m.  
International Quality Needs and Specifications for Wheat  
**Janice Cooper, Wheat Marketing Center**

9:50 – 10:20 a.m.  
Refreshment Break

10:20 – 10:50 a.m.  
Sorghum Utilization in Food Products  
**Earl Roemer, Nu Life Market**

10:50 – 11:20 a.m.  
Effects of Sprouted Whole-Wheat Flour Concentration on Quality  
Properties of Refined Wheat and Whole-Wheat Flour Tortillas  
**Ting Liu, University of Minnesota**

11:20 a.m. – 12:00 p.m.  
Halverson Memorial Lectureship Award Presentation: Advances in Wheat Quality and Cereal Science  
**Craig F. Morris, USDA-ARS Western Wheat Quality Lab**

12:00 – 1:00 p.m.  
Luncheon | **Queen Marie Ballroom**

1:00 – 1:30 p.m.  
Wheat Variety Production and Consumer Perceptions  
**Laura Hansen, General Mills**

1:30 – 2:00 p.m.  
Breeding for Quality  
**Sean Finnie, Bay State Milling**

2:00 – 2:30 p.m.  
GMO / CRISPR-Cas9 Technologies and Potential Impact on Production and Utilization  
**Eric Jackson, General Mills**

2:30 – 3:00 p.m.  
Refreshment Break

3:00 – 3:30 p.m.  
Heat Treatment of Flour for Aging or as a Kill Step  
**Glen Weaver, Ardent Mills**

3:30 – 4:00 p.m.  
Effect of Particle Cohesion on the Sifting Behavior of Wheat Flour  
**Kaliramesh Silveru, Kansas State University**

4:00 – 4:30 p.m.  
How to Manage Shelf Life Issues  
**Mark Sewald**

4:30 p.m.  
Adjourn for the day

5:30 p.m.  
Manager’s Reception, Embassy Suites | **Wine Cellar Room**

**FRIDAY APRIL 22, 2016**

Breakfast is offered in the lobby to guests of Embassy Suites

**Colonel Lindbergh Room**

8:00 – 8:10 a.m.  
Welcome and Overview  
**Art Bettge, ADB Wheat Consulting**

8:10 – 8:40 a.m.  
Chemical Leavening Regulatory Environment, Domestic and International  
**Kim Powell, Innophos, Inc.**

8:40 – 9:10 a.m.  
Soft Durum Wheat: a New Functional Grain Class  
**Jessica Murray, Washington State University**

9:10 – 9:40 a.m.  
Gluten-Free Formulation  
**Jeff Casper, Mill City Food Solutions, LLC**

9:40 – 10:10 a.m.  
Refreshment Break

10:10 – 10:40 a.m.  
Validation of the baking process as a kill-step for controlling Salmonella  
**Kantha Channaiah, AIB Director of Microbiology**

10:40 – 11:10 a.m.  
Variation and its Impact on Grain, Flour and Ingredient Specifications  
**Barbara Heidolph, Innophos, Inc.**

11:10 – 11:30 a.m.  
Milling and Baking Division Business Meeting

11:30 a.m.  
Closing Comments and Adjournment

2:00 – 4:00 p.m.  
Tour of Columbia Grain T5 Grain Terminal (Pre-registered Attendees Only-Meet in lobby at 2:00 p.m.)