

**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**

**P**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 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

