Northern Crops Institute supports regional agriculture and value-added processing by conducting educational and technical programs that expand and maintain domestic and international markets for northern-grown crops.
An Interview with the NCC Chair
Keith Peltier, West Fargo, N.D. — Proseed

How do you anticipate NCI will continue to promote crops while commodity prices are low and with the current state of over supply?
NCI is committed to promoting crops grown in our region. When prices are low that is when promotion is the most important. NCI will encourage more use in current situations along with advocating and testing for new uses of our northern crops.

How will NCI strengthen partnerships with organizations such as USSEC, U.S. Grains Council, U.S. Wheat Associates and four state commodity organizations etc. to promote our crops?
We are reaching out to our partners to seek new courses to promote our crops and to see if we can encourage new people to attend our courses. We are actively seeking new testing parameters that would promote new uses of the crops we promote.

What are some new and innovative ways, from both an educational and technical services standpoint, that NCI will be able to promote our crops?
We have been utilizing the Commodity Trading room in our classes. This is one of the premiere teaching tools in the country if not the world. We have been able to leverage our relationship with NDSU to be able to offer this opportunity. In addition, our equipment for testing is state of the art and mirrors the latest in technological developments.

Do you believe diversity in our crops along with their unique traits will help with long-term goals? If so, how?
The diversity of our crops in this region is one of our strengths. Just the fact that the farmer can have so many choices is good for everybody in the long run.

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NCI Thanks Outgoing NCC Members for Their Service

NC Chairman Keith Peltier (left) and NCI Director Mark Weber (right) thanked outgoing NCC board members for their service on the Northern Crops Council (NCC) by presenting them with an engraved clock at the June 2016 meeting. Roger Hipwell (middle), Golden Valley, Minn., represented the MGI Grain Processing LLC, serving one term. Beau Anderson (not pictured), Williston, N.D., finished one term on the NCC by representing the Northern Pulse Growers. Thank you for your service!

2017 Course Schedule

April 18-20 
Pasta Production and Technology

June 5-10 
NCI-INTSOY

September 11-20 
Grain Procurement Management for Importers

Other courses will be added to our schedule as the year progresses. Please check our website www.northern-crops.com for the most up-to-date information.

Connect with us!

Did you know you can connect with NCI in more places than just northern-crops.com? Keep current with what is happening by following, liking and sharing NCI on Facebook, Twitter and YouTube.

2016-17 Northern Crops Council (NCC)

Keith Peltier, Chair
West Fargo, N.D.
Proseed

John Bartsch
Maple Grove, Minn.
Kelley Bean

Dean Bresciani, Ph.D.
Fargo, N.D.
North Dakota State University

Anthony Chavez
Minneapolis, Minn.
Buhler Inc.

Chet Edinger
Mitchell, S.D.
S.D. Wheat Commission

Doug Goehring
Commissioner of Agriculture
N.D. Department of Agriculture

Ken Grafton, Ph.D.
VP Agricultural Affairs
North Dakota State University

Justin Halvorson
Sheldon, N.D.
N.D. Corn Growers

Randy Hinebauch
Chinook, Mont.
Mont. Wheat & Barley Committee

Dave Katzke
Minneapolis, Minn.
General Mills

Greg Kessel, Vice Chair
Belfield, N.D.
N.D. Barley Council

Dwight Mork
Bellingham, Minn.
Minn. Corn Research and Promotion Council

Perry Ostmo
Sharon, N.D.
N.D. Soybean Council

Drew Parsley
Warroad, Minn.
Minn. Soybean R&P Council

Todd Sinner
Casselton, N.D.
SB&B Foods

Greg Svenningsen
Valley City, N.D.
N.D. Wheat Commission

Vance Taylor
Grand Forks, N.D.
North Dakota Mill and Elevator

Chris Westergard
Dagmar, Mont.
Northern Pulse Growers Association

Arnold Woodbury
Wyndmere, N.D.
N.D. Oilseed Council
Thank You to All Who Supported NCI Programs and Activities in 2016

North Dakota State University  
Agribusiness and Applied Economics  
   Frayne Olson, Ph.D.  
   William Wilson, Ph.D.  
Cereal and Food Sciences  
   Clifford Hall, Ph.D.  
Plant Sciences  
   John Barr  
   Paul Schwarz  
   Elias Elias, Ph.D.  
   Rich Horsley, Ph.D.  
   Frank Manthey, Ph.D.  
   Juan Osorno, Ph.D.  
   Senay Simsek, Ph.D.  
   DeLane Olsen  
   Kristin Whitney  
Abbiamo Pasta Company  
   Jim Gibbens  
Alton Grain Terminal  
   Cory Tryan  
   Mark Wild  
Ag Processing, Inc. (AGP)  
   Chris Schaffer  
AGT Foods U.S.A.  
   Mehmet Tulbek  
   Eric Bartsch  
Axor America, Inc.  
   Al Lucia  
Benson-Quinn Co.  
   Thomas Lahey  
Brushvale Seed Inc.  
   Paul Holmen  
   Jon Miller  
BNSF Railway Inc.  
   Brandon Mortensen  
Buhler, Inc.  
   Michael Ehr  
   Aidin Milani  
   Jenni Harrington  
Bush Brothers  
   Nathan Kuenkel  
Cargill, Inc.  
   Wayne Koester  
   Katie Jorgenson  
CHS, Inc.  
   Ryan Caffrey  
   Mike Klein  
   Greg Oberle  
   Dick Carlson  
Columbia Grain  
   Darren Bjornson  
   Mike Brinda  
Dakota Growers Pasta  
   Alexis Freier-Johnson  
   Dakota Specialty Milling  
   Robert Meyer  
   Austin Damiani, Commodity Trader  
   De Mari Pasta Dies  
   Gabriele Cannata  
   Duluth Seaway Port Authority  
   Kate Ferguson  
   Adele Yorde  
   EGT, LLC  
   Matt Kerrigan  
   Fargo Brewing Company  
   Chris Anderson  
   Global Innovative Solutions  
   Gene Griffin  
   Bill Hejl Farm, Amenia, N.D.  
   Hunter Grain Company  
   Paul Skarnagel  
   Radwan Ibrahim, Consultant  
   InfraReady Products Ltd.  
   Mark Pickard  
   Kansas State University  
   International Grains Program  
   Jay O’Neil  
   Kelly Bean  
   John Bartsch  
   Malteurop North America  
   Mary-Jane Maurice  
   Martinson Ag Risk Management  
   Randy Martinson  
   Minneapolis Grain Exchange  
   Joe Albrecht  
   Montana State University  
   North Dakota Barley Council  
   Steve Edwardson  
   North Dakota Grain Inspection Service  
   Pat Kehoe  
   North Dakota Mill  
   Travis Devlin  
   Vance Taylor  
   North Dakota Soybean Council  
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   Kendall Nichols  
   Stephanie Sinner  
   North Dakota Wheat Commission  
   Neal Fisher  
   Erica Olson  
   Jim Peterson  
   Northharvest Bean Growers  
   Northern Pulse Growers Association  
   Shannon Berndt  
   Philadelphia Macaroni Company  
   Tony Pierce  
   Port of Grays Harbor  
   Leonard Barnes  
   Kayla Dunlap  
   Rahr Malting Co.  
   Jesse Theis  
   Ryan Richard Farm, Horace, N.D.  
   Richland Organics Inc.  
   Matt Bohn  
   Rick Brandenburger  
   SB&B Foods Inc.  
   Robert Sinner  
   Scott Sinner  
   Todd Sinner  
   SK Food International  
   Aaron Skyberg  
   Joel Owen  
   South Dakota Soybean Processors  
   Rodney Fenske  
   South Dakota State University  
   Department of Economics  
   Lisa Elliot, Ph.D.  
   SunOpta, Inc.  
   Mark Halvorson  
   Greg Svenningsen Farm, Valley City, N.D.  
   The Money Farm, Fargo, N.D.  
   Mike Krueger  
   Luke Swenson  
   USA Dry Pea and Lentil Council  
   USDA FAS Cochran Fellowship Program  
   USDA/GIPSA/FGIS  
   Noah Brook  
   U.S. Dry Bean Council  
   Rebecca Bratter  
   Randy Duckworth  
   U.S. Grains Council  
   U.S. Soybean Export Council  
   Budi Tangendjaja, Ph.D.  
   Basalisa Reas, DVM  
   Tim Loh  
   Ratan Sharma  
   U.S. Wheat Associates  
   Roy Chung  
   Matt Weimar  
   Joe Sowers  
   Steve Wirsching  
   University of Illinois  
   Dept. of Animal Sciences  
   Hans Stein, Ph.D.  
   University of Minnesota  
   Wenger Manufacturing  
   Gerry Hertzel  
   Wheat Value Consulting  
   John Oades, Ph.D.
The NCI-INTSOY Course - June 5-10, 2017

The Northern Crops Institute (NCI) announces that it will host the 2017 NCI-INTSOY course at its facilities located on the campus of North Dakota State University during the week of June 5-10, 2017. National Soybean Research Laboratory (NSRL) at the University of Illinois has organized and hosted this successful course for many years and is pleased to cooperate with NCI as we take on this new role. NCI will utilize NSRL’s expertise as part of the program. The course’s educational mission will also essentially remain the same — to expand soybeans in the international marketplace.

Participants can expect to begin the week long course in Minneapolis, Minnesota. They will travel through farm country and visit commercial soymilk and livestock feed processing facilities. Participants will also visit a soybean farm on their trip to NCI and after two days of hands-on labs and lectures at NCI, the group will travel to South Dakota State University in Brookings, South Dakota for an additional day and a half of training and demonstrations. Also included are tours of an innovative aqua-feed research center and a soybean crushing plant. The program concludes with a drive through Minnesota’s heartland including an overnight stay and additional site visits on the way back to Minneapolis where participants will depart.

More information including course fee and recommendations will be announced on our website at northern-crops.com in January 2017.

Thank You
2016 Agribusiness Sponsors!

AGT Foods USA
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Bay State Milling Company
Brushvale Seed Inc.
Colfax Farmers Elevator
Columbia Grain
Dakota Growers Pasta Co., Inc.
Dakota Specialty Milling
Sue and Dave Katzke
Minnesota Corn Growers Association
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North Dakota Farmers Union
North Dakota Grain Dealers Association
North Dakota Grain Growers Association
North Dakota Mill and Elevator
Northern Plains Potato Growers Association
Northern Pulse Growers Association
Proseed
Red River Commodities
Red River Valley Sugarbeet Growers Association
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Weber Farms

A Special Thank You to Our 2016-2017 Funding Partners

Minnesota Department of Agriculture
Minnesota Soybean Research and Promotion Council
Minnesota Wheat Research and Promotion Council
Montana Wheat and Barley Committee
State of North Dakota
North Dakota Corn Growers Association
North Dakota Specialty Milling
North Dakota Soybean Council
North Dakota Wheat Commission
Northharvest Bean Growers
Northern Food Grade Soybean Association
Northern Pulse Growers Association
State of South Dakota
South Dakota Soybean Research and Promotion Council
South Dakota Wheat Commission
Food Safety Modernization Act (FSMA)

FSMA was enacted to enable the FDA to better protect public health by strengthening the nation’s food safety system. Implementation of FSMA regulations for the nation’s food and feed production systems have begun and are continuing with greater frequency as 2016 wraps up and 2017 begins.

The tables, to the right, are broken into Small Business, General and Very Small Business compliance dates. These are FSMA’s compliance dates as of June 2016 for animal/human food facilities that manufacture, process, package or hold food intended for consumption by animals or humans in the U.S.

For more information and updates on FSMA, please go to www.fda.gov/Food/GuidanceRegulation/FSMA/.

### Small Business Compliance Dates

<table>
<thead>
<tr>
<th>Rule</th>
<th>Small Business Definition</th>
<th>Compliance Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preventative Controls for Human Food</td>
<td>&lt;500 full-time equivalent (FTE) employees</td>
<td>9-18-17</td>
</tr>
<tr>
<td>21-CFR 117</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Preventative Controls for Animal Feed</td>
<td>&lt;500 FTE employees</td>
<td>9-18-17 for cGMPs and 9-17-18 for PCs</td>
</tr>
<tr>
<td>21-CFR 507</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Foreign Supplier Verification Program</td>
<td>N/A</td>
<td>1-26-19</td>
</tr>
<tr>
<td>Sanitary Transportation</td>
<td>&lt;500 FTE employees, except that for certain motor vehicle carriers the definition is less than $27,500,000 in annual receipts</td>
<td>4-6-18</td>
</tr>
</tbody>
</table>

### General Compliance Dates

<table>
<thead>
<tr>
<th>Rule</th>
<th>Compliance Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preventative Controls for Human Food</td>
<td>9-19-16 (and 3-17-17 for supply chain program)</td>
</tr>
<tr>
<td>21-CFR 117</td>
<td></td>
</tr>
<tr>
<td>Preventative Controls for Animal Feed</td>
<td>9-19-16 for cGMPs, 9-18-17 for PCs (except for some suppliers under the supply chain program)</td>
</tr>
<tr>
<td>21-CFR 507</td>
<td></td>
</tr>
<tr>
<td>Foreign Supplier Verification Program</td>
<td>Implementation will occur after issuance of Model Accreditation Standards</td>
</tr>
<tr>
<td>Sanitary Transportation</td>
<td>4-6-17</td>
</tr>
</tbody>
</table>

### Very Small Business Compliance Dates

<table>
<thead>
<tr>
<th>Rule</th>
<th>Very Small Business Definition</th>
<th>Compliance Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preventative Controls for Human Food</td>
<td>&lt;$1M in sales+market value of food manufactured/processed/packed/held without sale</td>
<td>9-17-15</td>
</tr>
<tr>
<td>21-CFR 117</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Preventative Controls for Animal Feed</td>
<td>&lt;$2.5M in sales+market value of food manufactured/processed/packed/held without sale.</td>
<td>9-17-18 for cGMPs and 9-17-19 for PCs</td>
</tr>
<tr>
<td>21-CFR 507</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Foreign Supplier Verification Program</td>
<td>&lt;$1M</td>
<td>1-26-19</td>
</tr>
</tbody>
</table>

NCI Technical Staff Attended Baking Courses in Bangkok, Thailand

NCI’s Food Technologist Sam Briss and Food Scientist Natsuki Fujiwara attended separate courses at the UFM Baking and Cooking School in Bangkok, Thailand.

Briss attended and completed the six week Baking Science & Technology Course, No. 38. The coursework consisted of group lab practical, exams and dough doctoring workshops in which the instructor created scenarios that could occur in a manufacturing setting and participants found the solution to the baking issue.

Fujiwara attended and completed a two week U.S. Wheat Frozen Dough Course. Participants learned how to produce different types of frozen dough for different bakery products.

Briss holds a recently baked loaf of bread with another participant from the six week Baking Science & Technology Course, No. 38.

Fujiwara (far right) shows recently baked goods with other participants from the two week U.S. Wheat Frozen Dough Course.
In September, the North Dakota Soybean Council visited and toured the NCI. On the tour, Zach Liu, Ph.D., demonstrated the new soymilk and tofu machine. Soymilk and tofu are widely consumed in the Orient and are the most recognized soy foods in western countries. North Dakota is a global leader in producing top-quality food-grade soybeans for the world market. Recently, Northern Crops Institute (NCI) installed a pilot-scale soymilk and tofu processing system to promote northern grown soybeans by demonstrating their versatility and quality to international course participants. The system, designed by NCI, consists of several pieces of equipment which are made in Japan, China, India and the U.S. This state-of-the-art system is flexible in its ability to produce soymilk and tofu which are compatible with the differing tastes and cultures from Japan, China and other areas around the world.

The new soymilk and tofu production equipment is best described as a scaled down mimic of large commercial production equipment. It requires only 2 kilograms of soybeans for making tofu and 1.5 kilograms of soybeans for making soymilk. This system will be used for evaluating soybean quality and demonstrating soymilk and tofu production to visitors and international short-course participants. The system will also be used to develop new products and processes for assisting customers of northern grown soybeans.

Soybean foods (including beverages) are becoming popular because of their well-known health benefits. These benefits include, but are not limited to, preventing heart disease, reducing cancer risk, helping with obesity, aiding bone density and alleviating menopausal symptoms. Due to these well-known health benefits, global soymilk production has grown rapidly. Traditional soymilk has been described as having a beany flavor. In China, Korea and most Southeast Asian countries, people prefer this flavor. But, in other countries such as India and Japan this beany flavor is a big barrier to consumer acceptance of soymilk. With the new processing equipment, our food scientists now have the capability to make both beany-flavor soymilk and non-beany flavor soymilk.

To explain exactly what soymilk is and how it is processed, it is best to start with the simple definition of what soymilk is. It is a water extract of soybeans. To process soybeans into soymilk the procedure is quite simple. First, dried soybeans need to be soaked in water for several hours. Then, the soaked soybeans are ground with water and the resultant slurry is cooked. Finally, the slurry is filtered to get cooked soymilk.

Tofu is a product based on soymilk. To make tofu, the cooked soymilk needs to be coagulated by mixing with coagulant or curdling agent such as calcium sulfate. The resultant curd can be directly consumed as pudding or silken tofu. To make regular and firm tofu, the curd needs to be broken and then transferred to a forming box where tofu is firmed and shaped by pressing. Tofu-making was first recorded in the Chinese Han dynasty some 2,000 years ago. There are many different types of tofu and tofu-derived products. With NCI’s new system, their food scientists will now have the capability to make all types of tofu products.

NCI and its staff would like to thank the North Dakota Soybean Council and Northern Food Grade Soybean Association for their generous financial and overall support for the purchase and installation of the system. This collaborative effort will assist in expanding northern grown soybeans in the international marketplace.
Educational Courses

Pasta Production and Technology
Canada, USA • April 12-14, 2016

This short course introduces the fundamental and applied aspects of manufacturing extruded and sheeted pasta products. Participants had the opportunity to process pasta on a hands-on pilot-scale and then they took part in cooking the processed pasta to evaluate the final product. Group activities included an exercise in identifying pasta defects and processing causes and they also had a field trip to a local pasta manufacturer.

U.S. Agribusiness Partnership Program
Indonesia, Philippines, Thailand, Vietnam • June 13-17, 2016

The program, in addition to providing trade and technical information, emphasized the U.S. Soy Advantage to importers in terms of its sustainable production, efficient and reliable logistic and transportation system, transparent and reliable trade practices, better consistency and quality of product, better value for the dollar, and importance of valuing soy against amino acid and metabolizable energy values as opposed to crude protein.

The course was sponsored by:
• USSEC
• United Soybean Board
• American Soybean Association
• Qualified State Soybean Boards - Minnesota, North Dakota, South Dakota and Kentucky

Utilization of U.S. Wheat Classes in Pasta Production
Angola, Cote d’Ivoire, Ecuador, Haiti, Honduras, Mexico, Nigeria, Panama, Peru, South Africa, USA • July 18-22, 2016

NCI’s customized pasta production course assisted pasta processors in creating the right blend of wheat to meet their pasta specifications. Hands-on pasta processing and cooking quality evaluations supplemented course lecture topics which included U.S. wheat supply and price outlook, wheat quality evaluation, and quality tests for flour and semolina.

The seminar was sponsored by:
• U.S. Wheat Associates
South Asian Contracting for Wheat Value
Philippines, Singapore, Thailand, Vietnam • August 1-5, 2016

Quality control and purchasing personnel from South Asia attended the course. At the course, wheat buyers learned how to better manage supply chains and how to write contracts that accurately specify the wheat they want to purchase. The participants learned about wheat quality testing and procurement through lectures and end-product evaluations.

The course was sponsored by:
- U.S. Wheat Associates

Grain Procurement Management for Importers
Algeria, China, Ecuador, Egypt, Italy, Kuwait, Morocco, Panama, Peru, Philippines, Poland, Saudi Arabia, Singapore, United Arab Emirates, USA, Venezuela • September 12-21, 2016

NCI welcomed 25 participants from 16 countries to the Grain Procurement Management for Importers Course. The course highlights how companies can make effective purchases while managing their financial risk.

The course was sponsored by:
- U.S. Wheat Associates
- U.S. Grains Council
- U.S. Department of Agriculture FAS Cochran Fellowship Program

Dry Edible Beans as Food Ingredients
Argentina, Brazil, India, Indonesia, Italy, Malaysia, Philippines, Singapore, Thailand, Vietnam • September 19-20, 2016

NCI welcomed 22 participants from 10 countries for the Dry Edible Beans as Food Ingredients Course in mid-September. There was a broad range of course topics including industrial processing of canned beans and processing beans into flour to enhance pulse snack extrusion, baking and pasta applications.

The course was sponsored by:
- U.S. Dry Bean Council
Barley and Malt Quality: Field to Brewhouse Perspective course was held at NCI in October. NDSU Plant Sciences and Institute of Barley and Malt Sciences coordinated the course. There were lectures, discussion sessions and laboratory demonstrations that provided participants with knowledge to understand malt processing and to effectively interpret barley and malt analyses.

Soybean Procurement Management for Importers Course was hosted by NCI to provide food grade soybean buyers with the latest risk management tools for procuring food grade soybeans from this region, and a better understanding of food grade soybeans as it relates to handling, storage, transportation and quality characteristics.

The course was sponsored by:
- Minnesota Soybean Research and Promotion Council
- North Dakota Soybean Council
- Northern Food Grade Soybean Association
- U.S. Soybean Export Council

This customized course focused on major applications of using pulses as an ingredient. Emphasis was placed on bakery products, pasta and both extruded and fried snacks. Nutritional properties were also highlighted during the course.

The course was sponsored by:
- USA Dry Pea & Lentil Council
Morocco | March 6-11, 2016
Feed Production Center Manager Kim Koch, Ph.D. was in Morocco to attend the “Third USSEC Poultry Round Table for the Feed Industry of the Maghreb (North Africa).” There were approximately 60 people that attended the meeting. The picture above is of Kim Koch, Ph.D. and Khalid Benabdeljelin, contractor, North Africa for the U.S. Soybean Export Council (USSEC).

China | April 11-15, 2016
Food Scientist Zach Liu, Ph.D., CFS attended the 6th Annual China International Exhibition for Soyfood Processing Technology and Equipment and also the 4th Annual China International Soyfood Industry Development Conference held in Shanghai, China. During the conference Dr. Liu successfully delivered a one hour presentation titled “Importance of Soy Characteristics in Soyfood Processing - Introduction of North Dakota IP Soybeans.” Dr. Liu represented NCI through the 2016 China Trade Mission group organized by the North Dakota Trade Office.

Guatemala | April 18-22, 2016
Natsuki Fujiwara attended a “Value-Added Foods with Bean Derivatives” seminar along with a hands-on baking demonstration in Guatemala City on April 19-20. It was hosted by the US Dry Bean Council. Participants from Central America learned about value-added applications of beans and also spent a day in the kitchen making products with bean flour.
USA | April 21, 2016
Feed Production Center Manager Kim Koch, Ph.D. was in Kansas City, Missouri at the Pet Food Forum. He assisted the Northern Pulse Growers Association in their booth with technical questions. There were a record number of attendees and exhibitors at the Forum and the exhibition space sold out for the third year in a row.

USA | April 2-6, 2016
Natsuki Fujiwara attended the Experimental Biology Conference 2016 in San Diego, Calif. The conference brought together approximately 20,000 professionals and exhibitors. Fujiwara presented her poster, “Development of low glycemic index foods by incorporating pulse ingredients into cereal-based products: Use of in vitro screening and in vivo determination.” Alexandra Jenkins from Glycemic Index Laboratory, Inc., is listed as a coauthor and was also at the conference.

Myanmar | May 14-21, 2016
Food Scientist Zach Liu, Ph.D., CFS traveled to Myanmar to promote the use of U.S. food grade soybean protein ingredients. During the trip he visited three local companies that are currently producing or interested in producing soy-based beverages. Dr. Liu also delivered a 90 minute presentation at the Food Science Technology Association of Myanmar (FOSTA). The trip was organized by World Initiative for Soy in Human Health (WISHH/American Soybean Association) and was also financially supported by the North Dakota Soybean Council.

Southeast Asia | May 23-31, 2016
Dr. Frayne Olson, NDSU Department of Agribusiness & Applied Economics Crops Economist & Marketing Specialist was in Jakarta, Indonesia, Bangkok, Thailand and Manila, Philippines as part of the “Managing Risk and Profitability from Field to Food” meeting series. The meeting series was sponsored in part by NCI, Minnesota Soybean and the North Dakota Soybean Council. The program participants were buyers of U.S. soybeans and soybean meal. Most were soybean processors, feed millers and feed merchandisers. The meeting series focused on understanding the U.S. grain marketing system, with special emphasis on price risk management (i.e. futures markets, hedging and options).
Africa | June 20, 2016
NCI welcomed the Regional African Trade and U.S. Quality Assessment Team to NCI in June. Participants were from Ghana, Nigeria and South Africa. The team was hosted by the North Dakota Wheat Commission and Minnesota Association of Wheat Growers. They were at NCI to hear presentations and then the next day they toured a country elevator (the North Dakota Mill and Elevator) and they also toured the Alton Grain Terminal near Hillsboro, N.D.

Colombia | July 25, 2016
In July, NCI welcomed a Colombian Wheat Trade Mission Team. The team members were comprised of high level executives of the major flour, cookie and pasta groups from Colombia. The team was sponsored by U.S. Wheat Associates and USDA’s Foreign Agricultural Service (FAS) and in cooperation with the North Dakota Wheat Commission along with many other state’s wheat groups.

Singapore | August 13-20, 2016
NCI’s Food Scientist Zach Liu, Ph.D., CFS presented at the South East Asia Soymilk Workshop organized by U.S. Soybean Export Council (USSEC) in Singapore. Zach presented on soybean variety, composition and storage. There were approximately 40 attendants who were from soymilk and tofu manufacturers in South East Asia. Dr. Liu’s successful presentation and consultation lasted approximately 100 minutes and there many questions from the participants of the workshop.

Indonesia | August 18, 2016
In August, NCI welcomed the Indonesian Trade Team. The team was sponsored by U.S. Wheat Associates and hosted by North Dakota Wheat Commission.
Myanmar | August 25, 2016
At the end of August, NCI welcomed the Myanmar Trade Team sponsored by the American Soybean Association and WISHH. The team consisted mainly of oilseed processors. They also visited a soybean farm and a grain elevator, attended a session at NCI and also participated in the Global Trade Exchange in Indianapolis, Indiana.

Japan, South Korea, Taiwan | September 12, 2016
In September, NCI welcomed the Food Barley Trade Team. The trade team was from Japan, South Korea and Taiwan. They were hosted by the North Dakota Barley Council.

India | August 25 - September 2, 2016
Feed Production Center Manager Kim Koch, Ph.D. was one of three lead instructors for the Center for Executive Education’s “FSPCA Preventative Controls for Human Food Course sponsored by Cornell University - College of Agriculture and Life Sciences. Dr. Koch reported that it was well attended with 21 participants in the first part of the week and 30 participants towards the end of the week.

Tunisia | September 26, 2016
We had a group of agriculture officials sponsored by the University of Minnesota Extension that were visiting from Tunisia. They took a tour of NCI and then they also visited other agricultural places of interest in the Fargo, N.D. area.
Japan, South Korea, Taiwan | November 7-11, 2016
Food Scientist Natsuki Fujiwara traveled to Japan, South Korea and Taiwan in the beginning of November to assess the market potential for food barley. The team met with key staff in each company.

Philippines | October 4, 2016
The North Dakota Wheat Commission brought the Philippine Foremost Team to NCI for a tour of the facility. After the tour, the team headed to the Bagg Bonanza Farm in Mooreton, N.D. and also had a farm visit and tour.

Japan | October 26, 2016
NCI welcomed the Japanese Trade Team Showa Sangyo to our facility at the end of October. The trade team was sponsored by the North Dakota Wheat Commission.

Colombia | November 14-18, 2016
Food Scientist Natsuki Fujiwara spoke at educational seminars for health professionals as a means to increase bean consumption in Bogota, Colombia. Fujiwara also had a technical seminar in Medellin, Colombia for culinary and technical professionals.
2016 Annual Update

Offering Technical Services and Educational Opportunities

Educational Courses:
• Value-enhanced uses
• Grain standards and inspection
• Procurement, risk management
• Quality, processing and milling
• Extrusion technology
• Pasta processing
• Feed milling and manufacturing
• Customized seminars

Technical Services:
Pilot-Scale Processing
• Milling
• Baking
• Pasta processing
• Oilseed cold pressing
• Extrusion
• Post-extrusion
• Feed
• Industrial

NCI Provides:
• Skilled staff
• Up-to-date information
• Fully-equipped labs
• Hands-on experience
• Extrusion
• Confidential environment
• Network of resources

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