Registration Form
Flaxseed: Adding Functional Food Value
Registration Deadline is March 10, 2008.

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 the deadline.

Tuition: $ 650 USD

❒ Check Make payable to Northern Crops Institute. Must be 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** - located on back of card beside signature line.

Name on Card _____

Signature _____

Credit Card Billing Address_____

_____

Mail or fax form to: Northern Crops Institute, Bolley Drive, NDSU, Fargo, ND, USA 58105-5183 Fax: 1-701-231-7235

Registration Fee: Tuition is $650. Payment in full is due before the start of the course. Registration deadline is March 10, 2008. Course fee includes written materials associated with lectures and laboratory demonstrations, and scheduled refreshment breaks. Hotel rooms and other meals are not included in registration fee. Do not make travel arrangements until you receive confirmation from Northern Crops Institute.

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 10, 2008 will be assessed a 10% service fee.

Course Schedule: On the first day of class, course participants should be in the hotel lobby by 12:30 p.m. for transportation to the campus. Class will begin at 1:00 p.m. on Monday, March 24 and adjourn at 5 p.m. on Wednesday, March 26.

Non-smoking environment. Casual business attire.

Daily Transportation: Daily complimentary transportation will be provided between NCI and the hotel.

Hotel Information:
Doublewood Inn
3333 13th Avenue South
Fargo, ND 58103
Toll-free: 800-433-3235
Single Room Rate: $ 72.00 (+9 % 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 10, 2008 to qualify for the special rate.

Information and Special Requirements: If you have questions or special needs (dietary or physical requirements), please contact:
Northern Crops Institute
Bolley Drive - NDSU, Fargo, ND 58105-5183 USA
Phone: (701) 231-7736 FAX: (701) 231-7235
E-mail: nci@ndsuext.nodak.edu
Internet: www.northern-crops.com

A Technical Course
Presented by Northern Crops Institute

Flaxseed:
Adding Functional Food Value
Short Course
March 24-26, 2008

Offered in conjunction with the
International Flax Institute
March 27-28, 2008

Photo Courtesy of Ameriflax

Northern Crops Institute
Fargo, North Dakota, USA

NCI NORTHERN CROPS INSTITUTE

Connecting in the Global Marketplace

WHY SHOULD YOU ATTEND?

Flaxseed has traditionally been used as an ingredient in breakfast cereals and breads. However, in the last decade, a significant number of products containing flaxseed have been developed primarily for the health food market. The renewed interest in flaxseed as a food source is due to findings that suggest that flaxseed can provide a variety of health benefits such as reducing heart disease and cancer risks.

This course highlights nutritional benefits of flaxseed, flaxseed quality, milling of flaxseed, shelf life stability, utilization of milled flaxseed in bread (pan, hearth, pita, tortilla and chapatti), pasta, noodles and extruded snack products, and sensory properties of flaxseed in food systems.

Lectures will be supplemented by hands-on experience in NCI's grain grading, analytical, baking and processing laboratories.

COURSE GOALS

- Assist the cereal industry develop functional food products
- Utilize flaxseed as a consistent ingredient for the functional food market
- Assist food professionals develop stable flaxseed fortified products
- Provide technical information on the use of flax seed as an ingredient

WHO SHOULD ATTEND?

Senior administrative professionals, research and development managers, food product development scientists, quality control managers and purchasing agents of baking, milling, pasta & noodle, puffed snack and breakfast cereal companies.

Classroom space is limited—register early.

Photo Courtesy of Ameriflax

COURSE FACULTY

Dr. Charlene Hall
Associate Professor
Dept. of Veterinary and Microbiological Sciences
North Dakota State University
Fargo, North Dakota

Dr. Clifford Hall III
Assistant Professor
Dept. of Cereal Science
North Dakota State University
Fargo, North Dakota

Gerry Hertzel
Research Coordinator
Wenger Manufacturing
Sabetha, Kansas

Bonnie Jacobson
Food Technologist
Northern Crops Institute
Fargo, North Dakota

Dr. Frank Manthey
Associate Professor
Dept. of Plant Sciences
North Dakota State University
Fargo, North Dakota

Rilie Morgan
Extrusion Technician
Northern Crops Institute
Fargo, North Dakota

Dr. Forrest Nielsen
Research Scientist
ARS/USDA Human Nutrition Research Center
Grand Forks
North Dakota

DoKyoung Lee
Agronomist
NDSU Carrington Research Extension Center
Carrington, North Dakota

Brian Sorenson
NCI Director
Northern Crops Institute
Fargo, North Dakota

Dr. Mehmet Tulbek
Pulse and Oilseed Quality Specialist
Food Process Engineer
Northern Crops Institute
Fargo, North Dakota

COURSE TOPICS

Monday, March 24

- Flaxseed production and quality
- Quality evaluation of flaxseed
- Flaxseed milling applications
- Lab Demonstration: flaxseed milling applications
- Shelf life stability of milled flaxseed

Tuesday, March 25

- Functionality of milled flaxseed: physical properties of dough systems
- Nutritional components of flaxseed
- Functionality of milled flaxseed: particle size distribution, foaming, water absorption, emulsification
- Flour and semolina selection with flaxseed fortification
- Lab Demonstration: physical properties of dough systems
- Baking with flaxseed (pan and hearth bread)
- Pasta processing with flaxseed

Wednesday, March 26

- Flat bread making with flaxseed (tortilla, pita, chapati)
- Lab Demonstration--Baking: tortilla, pita
- Use of flaxseed in extruded snack products
- Lab Demonstration--Extruded snacks
- Nutritional benefits of flaxseed and fortification applications
- Sensory evaluation of flaxseed fortified products
- Shelf life evaluation of flaxseed fortified products
- Microbial issues and quality evaluation in flaxseed products
- Course evaluations and certificates

Offered in conjunction with the
62nd Annual International Flax Institute
March 27-28, 2007 ▪ Doublewood Hotel, Fargo, ND
Registration opens March 26 at 7 p.m.
(You must register separately for the Flax Institute.
Flax Institute registration is not included in short course registration.)
For information and Flax Institute registration forms, contact Lisa Johnson, 701-231-7122
or email: lisa.johnson@ndsu.edu