



The education and research bridge connecting growers and customers

Wheat Quality Workshop for Grain Elevators

April 7 & 9, 2025

SPONSORED BY PACIFIC NORTHWEST GRAIN & FEED ASSOCIATION

Used for both Monday April 7 & Wednesday April 9

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| 8:30 am | Arrive at Wheat Marketing Center (WMC) with a welcome from Executive Director Mike Moran and the overview of schedule & workshop, followed by Wheat Marketing Center – A History and Overview of educational and research programs supporting US grower providing market support for buyers around the world. |
| 9:30 am | Wheat Classes and Varieties with Technical Director Dr. Jayne Bock. During this session attendees will get a better understanding of the types of wheat grown in different regions and quality traits of the different classes and varieties of wheat. |
| 10:30 am | BREAK |
| 10:45 am | FGIS Wheat Grading to gain a grain export trade perspective, wheat blending considerations, market draws for wheat classes, and information flow and communication between elevator operators and exporters. |
| 12noon | Lunch and Learn - Arrive at Wheat Marketing Center for a lunch and learn session with Steve Wirsching, Director of U.S. Wheat Associates West Coast Office. Gain knowledge about their organization, wheat quality specifications and demand of overseas wheat buyers. |
| 1:30 pm | The WMC technical team will guide you through wheat & flour quality testing in the Analytical Laboratory . Live demonstrations and an in-depth interactive conversation of the purpose of falling number and Alveograph testing and explanation of results and how it impacts end-products and end-product quality. |
| 2:15 pm | Learn the impact of wheat and flour quality on processing and finished products in the Bake Laboratory . The WMC technical team will guide you through the Japanese sponge cake and bread evaluation process with a live interactive demonstration. |
| 3:15 pm | Break |
| 3:30 pm | The workshop will conclude in Conference Room Suite 240 with an opportunity to ask additional questions with WMC. WMC will provide completion certificates for all participants and an opportunity for a group photo. |