

Special Pet Food Workshop

August 10th, 2015

SPECIAL SUPPLEMENT PET FOOD WORKSHOP! Register for an optional supplemental 1-day Pet Food Workshop on August 10, 2015. This workshop can be attended as a stand-alone participation or together with the Extrusion Processing: Technology and Commercialization short course. Different registration fees apply. Participation in this workshop is not mandatory. The Pet Food Workshop will consist of speakers who are industry and academic experts from the areas of pet nutrition and processing, and will provide latest information on pet food ingredient trends, nutritional requirements for dogs and cats, specialty treats, sensory evaluation/ palatability tests and safety/ HACCP issues. It will also include a 'capstone lab session' involving formulation exercises for pet food recipes. *The Pet Food Workshop will not offer any extrusion processing related topic, as that would be covered in great depth in the Extrusion Processing: Technology and Commercialization short course.*

Registration details and detailed program for the workshop is available on the International Grains Program (IGP) website <www.grains.ksu.edu/igp> under "Upcoming Courses" (click on the "IGP-KSU Pet Food Workshop" link).

Speakers:



Sajid Alavi, Ph.D., Professor,
Grain Science & Industry, K-
State.

<http://www.k-state.edu/media/mediaguide/bios/alavibio.html>



Aulus Carciofi, Ph.D., Professor,
College of Veterinary &
Agrarian Sciences, São Paulo
State University (UNESP),
Brazil.

http://www.nutricao.vet.br/curriculo_z.php



Greg Aldrich, Ph.D., Principal,
Pet Food & Ingredient
Technology, Inc.

<http://www.grains.k-state.edu/people/faculty/aldrich/>



Galen Rokey, Manager, Pet
Food Process Technology
Group, Wenger Manufacturing.

<http://www.linkedin.com/pub/galen-rokey/20/a40/833>

Tim Hartter, Director, Corporate
Project Services, Wenger
Manufacturing

<http://www.linkedin.com/pub/tim-hartter/30/473/a6>



Kadri Koppel, Ph.D., Assistant
Professor, Sensory Analysis
Center, K-State

<http://www.ksu.edu/hn/people/faculty/koppel/>

Registration:

\$200 Early-bird Registration Fee (US) (if payment and registration is completed before July 12)

\$250 Regular Registration Fee (US)

Agenda:

7:30am: Registration/Continental Breakfast

8:00-8:10am: Introduction (Alavi)

8:10-9:00am: Pet Nutrition - Latest Trends (Aldrich)

9:00-9:50am: Nutritional Requirements and Macro-Ingredients I (Carciofi)

Break 9:50-10:05am

10:05-10:55am: Nutritional Requirements and Macro-Ingredients II (Carciofi)

10:55-11:45am: Additives and Micro-ingredients (Aldrich)

Lunch 11:45-12:45pm

12:45-1:35pm: Pet Food Palatability and Consumer Research (Koppel)

1:35-2:25pm: Pet Food Safety, Plant Design and HACCP (Hartter)

2:25-3:15pm: Specialty Treats (Rokey)

Break 3:15-3:30pm

3:30-5:00pm: Formulation Exercise - Lab Session (Aldrich and Carciofi)

Please contact course instructor Prof. Sajid Alavi at <salavi@ksu.edu> for more information.

More details on this *Supplemental Pet Food Workshop*, please contact course instructor Professor Sajid Alavi at salavi@ksu.edu .

<http://www.igpevents.grains.ksu.edu/Detail.aspx?enc=mXCYNjSVdPC80pcwgG+CtwRSxeCpZEIHdE2cg9d8Lix6DyNp2NRShizpKrTg9gETSLSLtgwG02nr0=>

About the *Extrusion Processing: Technology and Commercialization Short Course* visit:

<http://www.igpevents.grains.ksu.edu/Detail.aspx?enc=mXCYNjSVdPB20PNo3s/0G0hff6OljqO5lmxT4IHqNzB0FTrkPc91bRfXqSbvOBfJbMsUzMCKyKA1kXggrTsKw5yEm+MONgtxk2es8Wmq+PQNgmwFoLLlg> ==

or contact course instructor Professor Sajid Alavi at salavi@ksu.edu .