

**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@ndsuent.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**



**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 Hertzell  
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](mailto:lisa.johnson@ndsu.edu)