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Wheat Quality Workshop for Grain Elevators - **DRAFT**

March 12 & 13, 2024

SPONSORED BY PACIFIC NORTHWEST GRAIN & FEED ASSOCIATION

Used for both Tuesday – March 12 & Wednesday – March 13

- 8:00 am Arrive at **Wheat Marketing Center** (WMC) with a welcome from Executive Director Mike Moran and the overview of schedule & workshop.
- 8:25 am Depart of Marsee Baking
- 8:45 am Tour **Marsee Baking**, a local, artisan, family-owned wholesale commercial bakery serving the Pacific Northwest since 1993. View and learn their history, different production and product lines, local ingredient sourcing, and distribution.
9100 N Vancouver Avenue, Portland 97217
Contact: Daniel Bes, 503-295-4000 x16, dbes1@marseefoods.com
- 9:40 am Depart for Columbia Export Terminal
- 10:00 am Arrive at the **Columbia Export Terminal** 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. The Columbia Export Terminal is owned and operated by Pacifcor, LLC, and is one of two export terminals operated by Pacifcor, LLC in the Pacific Northwest. Pacifcor works with its partners to originate and export approximately 350 million bushels of grain annually. The company purchases wheat, corn and soybeans from origins throughout Midwestern and Western United States and merchandises this grain to over 20 foreign countries.
15660 N Lombard St, Portland 97203
Contact: Rob Rye, 503-820-7466, rob.rye@pacifcorllc.com
- 11:30 am Depart for Wheat Marketing Center
- 12noon 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. These wheat buyers include millers, bakers, food processors and government officials in more than 100 countries around the world.
1200 NW Naito Parkway, Ste 240, Portland, OR 97209
Contact: Brent Haugen, 503-295-0823, accounting@wmcinc.org

- 1:30 pm **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.
- 2:15 pm The WMC technical team will guide you through **wheat & flour quality testing** in the Analytical Laboratory. They will specifically provide 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.
- 3:00 pm Break
- 3:15 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. Also gain some insight on the impact of these two wheat-based consumer products on a global scale.
- 4:00 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.