

August 12th, 2024 - Pet Food Workshop

SPECIAL SUPPLEMENT PET FOOD WORKSHOP! Register for an optional supplemental 1-day Pet Food Workshop on August 12, 2024. This workshop can be attended as a stand-alone participation or together with the Extrusion Processing: Technology and Commercialization short course (August 13-16). 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

Julia Pezzali, Ph.D., Assistant Professor, Grain Science & Industry, Kansas State University

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

Shaun Kibbe, Project Manager, Corporate Project Services, Wenger Manufacturing

Martin Talavera, Ph.D., Assistant Professor, Sensory Analysis Center, K-State

Daniel Tramp, Regional Sales Director, Wenger Manufacturing

Registration:

\$375 Early-bird Registration Fee (US) (if payment and registration is completed before June 14)

\$425 Regular Registration Fee (US)

Agenda:

7:45am: Registration/Continental Breakfast

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

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

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 (Pezzali)

Lunch 11:45-12:45pm

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

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

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

Break 3:15-3:30pm

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

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