

ASIAN NOODLE TECHNOLOGY AND INGREDIENT APPLICATION

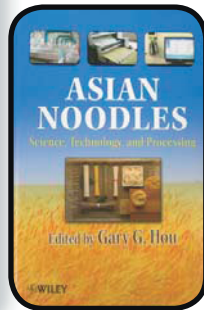
Designed to provide you with a better understanding of noodle formulation, processing technology, evaluation techniques, and the functionality of food ingredients in Asian noodle applications.

THIS COURSE IS FOR:

- ❖ Noodle manufacturers
- ❖ Flour millers
- ❖ Ingredient suppliers
- ❖ Researchers & scientists



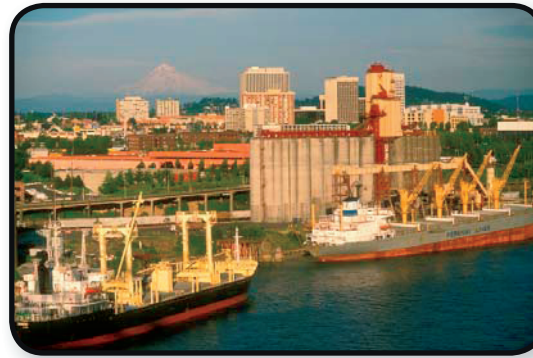
Course Director:
Dr. Gary Hou
Technical Director
and Asian Foods
Specialist



Dr. Hou is an internationally recognized expert in the noodle industry.

ASIAN NOODLE COURSE INCLUDES:

- ❖ Noodle types, formulation, processing, and quality evaluation
- ❖ Wheat and flour specifications
- ❖ Hands-on pilot-scale production of:
 - Yakisoba noodles
 - Parboiled wet noodles
 - White salted noodles
 - Instant ramen noodles
 - Wonton wraps
- ❖ Functional ingredients in noodle production
- ❖ Summary and discussion



Portland, Oregon - image ©Bruce Forster

For more information:

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WHEAT MARKETING CENTER

PRESENTS:

Asian Noodle Technology and Ingredient Application

A hands-on course in improving noodle quality by optimizing flour and functional ingredients



**March 20-23, 2012
Portland, Oregon**

Asian Noodle Technology and Ingredient Application March 20-23, 2012

COURSE PARTICIPANTS WILL:

- ❖ Use WMC's pilot-scale noodle line to manufacture:
 - Yakisoba noodles
 - Parboiled wet noodles
 - White salted noodles
 - Instant ramen noodles
 - Wonton wraps
- ❖ Rate the process performance of noodles made from different types of flours and functional ingredients
- ❖ Evaluate finished product attributes for texture, color, and cooking quality
- ❖ Understand the effects of flour and functional ingredients on noodle quality
- ❖ Experiment with new healthy noodle products, such as:
 - Whole wheat noodles
 - High fiber noodles



Accurate ingredient measurement is essential.



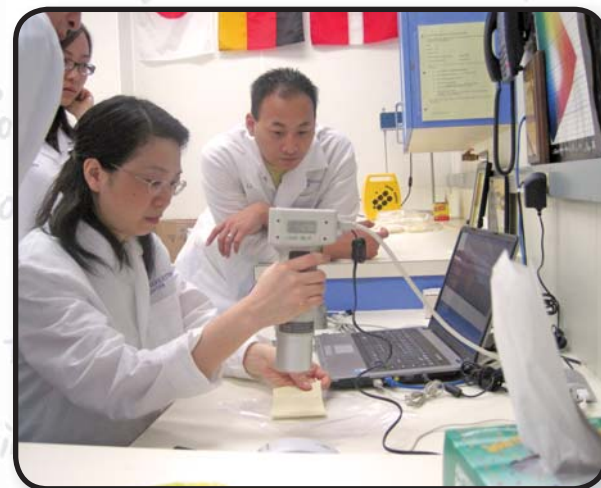
Understand the process of noodle making gets very exciting!



Checking dough as it moves through the noodle line.



An enjoyable lesson in wonton making!



Participants are able to use equipment to get a complete evaluation of noodles.

WHEAT MARKETING CENTER, PORTLAND, OREGON