

Pacific Northwest Wheat Quality Council

Serving the Needs of the Wheat Industry

MEETING ANNOUNCEMENT

Pacific Northwest Wheat Quality Council

Western Extension Research Activity 1009

AACC International PNW Section

The Pacific Northwest Wheat Quality Council (PNW-WQC) will hold its annual Collaborative Testing Program meeting in conjunction with the Pacific Northwest Section of the AACCI and the Western Extension Research Activity 1009 committee. The meeting time and place is Tuesday, January 27th through Thursday, January 29th 2009 at the Red Lion Hotel at Arden Village. The Red Lion is located a few miles North of downtown Sacramento.

Holding a combined meeting of these three organizations has proven to produce an interesting forum for wheat quality issues in the Pacific Northwest. With many facets of the wheat industry represented, from wheat variety development through final product production, interesting discussions have resulted from the synergy of viewpoints present. Indeed, this meeting has helped shape the model of wheat quality in the Pacific Northwest.

On Tuesday afternoon, tours of wheat and flour processing facilities in the area are being planned. PLEASE indicate on the registration form if you are interested in participating in the tours. Knowing how many people will attend helps immensely in planning. The cost of the tours will be \$20. Tours destinations are being planned, details forthcoming in future communications.

On Wednesday the Western Extension Research Activity committee (WERA-1009) meets in the morning to share information on projects and issues of wheat research in the Western United States. AACCI-PNW section will host a half day of technical presentations on wheat quality in the afternoon. We have two interesting speakers arranged to present with one more speaker to be announced. Rick Dempster of the American Institute of Baking will present on NIR applications for dough rheology. In addition Domenico Cassone of Kraft Foods-Nabisco will speak on wheat quality affects in industrial baking needs.

On Thursday, the PNW-WQC will review quality characteristics of new wheat varieties. Everyone is encouraged to attend all three sessions to broaden the scope of experience and ideas available for discussion.

Room reservations and travel arrangements are to be made individually by the registrants. Please identify yourself as a PNW Wheat Quality Council registrant to receive special room pricing (Single/Double \$94 per night). **Our group code is 0901PACI.** They have extended the government room rate to all attendees. Reservation line number is (800) 733-5466 the front desk number is 916 922-8041. The Red Lion Hotel is located at 1401 Arden Way, Sacramento, California 95815. **Please make reservations as early as possible as to make adjustments to the room block more effective. The room block will be removed Wednesday, January 6th.**

Shuttle service transportation from the Sacramento Airport can be made via the Super Shuttle for \$17, one way. Call the Super Shuttle line from the courtesy phone area at the airport for pick-up.

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Acknowledgments

These collaborative flour tests are supported by the wheat commissions of Washington, Oregon and Idaho in cooperation with the USDA-ARS Western Wheat Quality Laboratory. The purpose is to maintain and improve the milling and baking quality of wheat in the Western region. It is an attempt to keep current with the needs of wheat processors and flour users. The information gained from the data and opinions of the collaborators is of significant value to the wheat breeding programs of the region. The project aims to provide each collaborator an opportunity to express their opinion as to whether or not the tested selections would satisfy the end-use demands of their industry.

We would like to thank each of the collaborators for their participation in this annual project.
