



After the Harvest

November 9-10, 2010

Robert M. Kerr Food & Agricultural Products Center
Room 201 | Oklahoma State University | Stillwater, Oklahoma

Have you ever wondered where Oklahoma wheat travels after the harvest?

Join in a two-day workshop to provide insight on the sometimes bumpy and winding path Oklahoma wheat travels from the farm to the bakery.

Topics discussed:

What Happens to Oklahoma Wheat After the Harvest?

Who are Oklahoma's Wheat Competitors? | Overview of Wheat Milling

Would You Eat What You Grow? | How Much Does it Cost to Make a Loaf of Bread?

How is Flour Quality Determined? | What is the "Push for Faster Quality Testing"?

What Makes a Flour Company or Bakery Have a Bad Day?

Emerging Trends and Issues on the Road of 2010 and 2011

What Can Farmers Do to Improve Wheat Quality? | Wheat Breeding — Modern Style

Cost: \$35, includes lunch, snacks, notebook and parking permit

Registration: www.fapc.biz/aftertheharvest or call 405-744-6277

