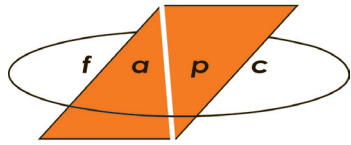


Food & Agricultural Products Center



FLASH!!

OKLAHOMA STATE UNIVERSITY™

August 11, 2006

FAPC to Host Deep Fat Frying Workshop

STILLWATER, Okla. – The Food & Agricultural Products Center on the campus of Oklahoma State University is hosting a Deep Fat Frying Workshop on Sept. 26-27, 2006, in room 120 of the FAPC. The workshop will commence at 8:30 a.m. on Sept. 26 and conclude at 2:30 p.m. on Sept. 27.

“Fried foods have been very popular for centuries and continue to be top-selling items in restaurants, food services and grocery stores,” said Nurhan Dunford, FAPC oilseed chemist and workshop chair.

Frying is one of the fastest ways to prepare food, but the frying process is very complex. Numerous reactions taking place during frying generate both desirable and undesirable effects on both oil and final product quality, Dunford said.

The interactive workshop will cover the science and technology of the deep fat frying process. The objective of the workshop is to train personnel in frying operations and provide basic and practical information that is relevant to frying performance.

“The practical information provided by the experts in the field and hands-on demonstrations carried out during the workshop will allow the attendees to apply appropriate techniques to maintain highest quality in their frying operations,” Dunford said.

The workshop attendees will learn good operating techniques that will minimize undue oil damage and deliver fried foods with high flavor stability. Food processing research and development, quality con-

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*Nurhan Dunford
FAPC Oilseed Chemist*

trol, packaging, sales and marketing, engineering, restaurant and production management personnel will benefit from this workshop.

“We are fortunate that nationally recognized experts in the field agreed to come to the FAPC and speak at this workshop,” Dunford said.

Mike Peterman of Archer Daniels Midland will discuss “Oil Selection for Frying Applications.”

Monoj Gupta, an expert industry consultant, will present both “Industrial and Food Service Fryer Operation” and “Food and Oil Interaction.”

Brian Cooke of the The Dallas Group Specialty Adsorbents will cover “Frying Oil Filtration,” and Larry Case of Mir Oil will discuss “Antioxidant Systems for Frying Operations.”

A roundtable discussion allowing participants to interact with experts and ask questions will follow the presentations.

The workshop will conclude with a frying demonstration sensory test presented by FAPC faculty and staff.

The registration fee is \$150 prior to Sept. 15. After Sept. 15, the registration fee is \$200. The fee covers lunches, refreshments, parking and workshop materials. A certificate will be presented to each participant upon completion of the workshop.

To register for the workshop, contact Jerri Beth Tivis, FAPC workshop coordinator, by telephone at (405) 744-6277, by fax at (405) 744-6313 or by e-mail at

jerri.beth.strickland@okstate.edu. Online registration is also available at www.fapc.biz/pages/deepfatfrying.htm.

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