

November 2022

Department Newsletter



K-State Looks to Build New Innovation Centers for Grain, Food, Animal, and Agronomy Research

The Department of Grain Science and Industry would receive a new building as part of the proposed project.

Full story here.



The Grain Science Graduate Student Organization enjoyed making gingerbread creations at their November Social.



Greg Aldrich welcomes attendees to the KibbleCon pet food event.

**KibbleCon 2022 Brings More Than
140 Pet Food Industry
Representatives to Manhattan**
Pet food experts came together October

19–21 in Manhattan, Kansas to learn about the latest developments and challenges in the pet food industry.

This year's speaker lineup was filled with top pet food visionaries and influencers who discussed everything from palatability and packaging, to safety and supply chains. It featured pet food expertise at K-State from both faculty and graduate students, as well as industry presentations on the latest pet food market trends by Muenster Milling Company, Extru-Tech, NielsenIQ and Hill's Pet Nutrition.



KibbleCon was created by the K-State Pet Food Program and K-State Innovation Partners and is a place to have honest conversations on the future of the industry with pet food visionaries and industry influencers. Since 2017, K-State has hosted an annual Pet Food R&D Showcase featuring networking, cutting edge research and interactive experiences with top pet food suppliers. As the experience progressed, the event was rebranded to KibbleCon.



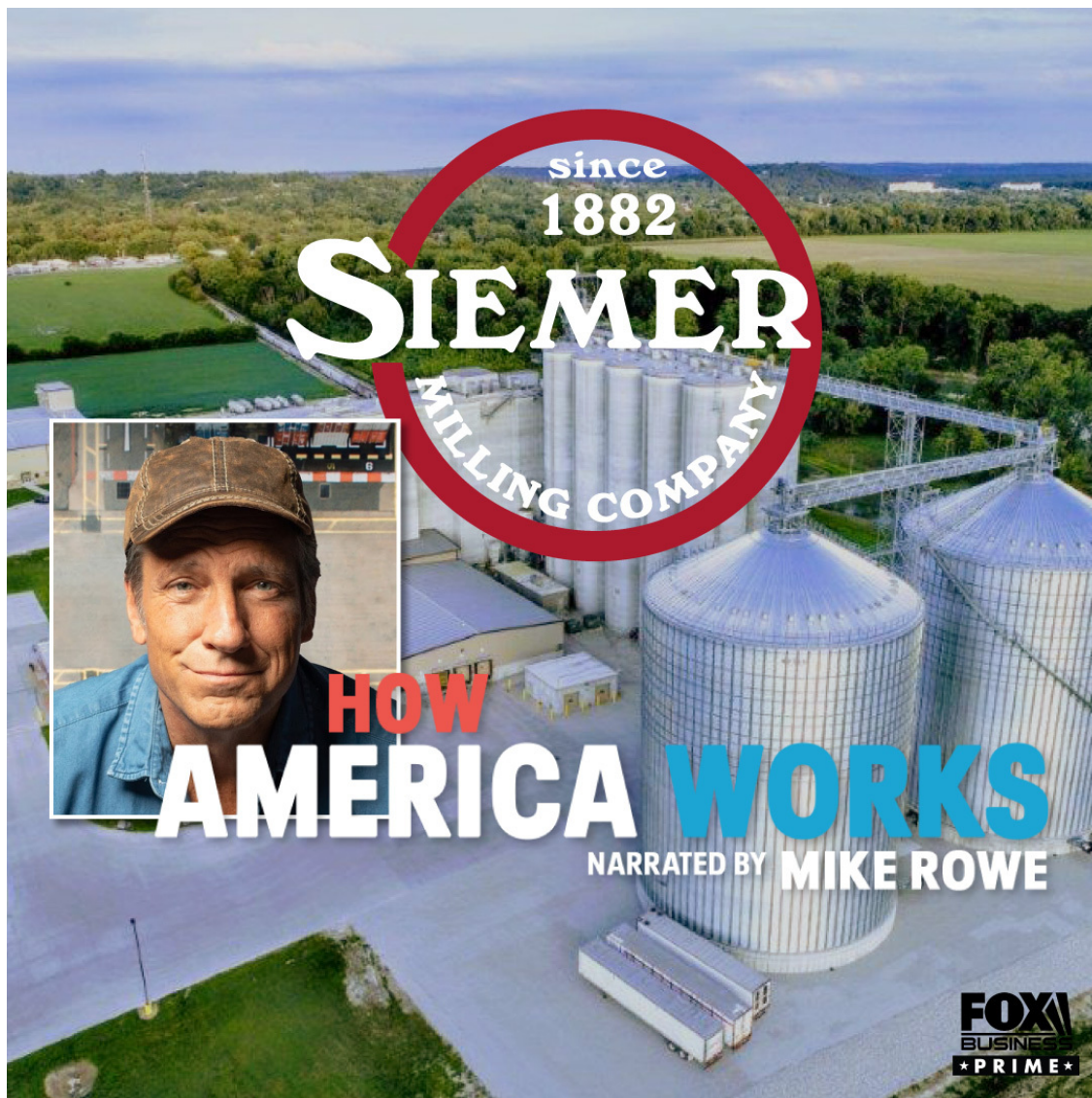
Bakery Science sophomores Talia Clanton and Emily Leihsing received First Year Performance Awards from Gamma Sigma Delta during the Fall Initiation Reception recently. Gamma Sigma Delta is an international honor society of agriculture dedicated to excellence in scholarship, research, and service.

Congratulations Caitlin Evans and Dalton Holt

The graduate program is pleased to announce we had two successful defenses in the month of November. Caitlin Evans successfully defended her Ph.D. dissertation, "Evaluation of feed processing techniques on feed quality and monogastric nutrition" and Dalton Holt successfully defended his master's thesis, "Sustainable alternative ingredients for use in companion animal diets."

Please join us in congratulating Caitlin, Dalton, and their respective advisors Charles

Stark and Greg Aldrich on these wonderful achievements. We wish Caitlin and Dalton much success in their future endeavors.



Siemer Milling to be Featured on *How America Works*

We are excited to announce that Siemer Milling will be featured in an upcoming episode of **Mike Rowe's** "How America Works" on December 5th at 7:00 PM on Fox Business Network. In this hour-long tv episode, viewers will get a glimpse into the wheat milling process and the important role that Siemer Milling and their employees and our graduates play in the milling industry.



Yong-Cheng Shi gave a presentation earlier this month at the 2nd International Cereal Science Symposium, in Tokyo, Japan. The event was organized by the Nisshin Flour Milling Company.



Knead to Know

The bakery science program hosted hands-on baking sessions in November with groups from Wamego High School, Wellsville High School, and a local

basketball team.



Our Mission

The mission of the Department of Grain Science and Industry is to advance the global grain and plant-based food, feed, and bioproduct industries through scholarship, research, and outreach.

Connect With Us

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