Protein Basics
Short Course

When:
Sept. 5th – Sept. 6th
8-5 pm both days
Breakfast, lunch, and parking provided

Where:
Continuing Education and Conference Center
University of Minnesota St. Paul Campus
1890 Buford Ave St. Paul, MN 55108
Room #156

Course Description:
This course is intended to cover protein basics for those that are working in any aspect within the protein space including, but not limited to, production of protein ingredients, formulating with proteins, developing new protein ingredients and/or products, and marketing of protein ingredients and/or products.

The course will feature a diverse set of speakers from industry and academia who will cover topics such as market trends, overview of food proteins (current and emerging), basic protein chemistry with emphasis on structure/function relationship and assessment, production of protein ingredients, protein modification to enhance functionality, formulating with proteins from different sources and related challenges, protein nutritional quality and assessment, as well as flavor and protein interactions. The course will also include demonstrations and some hands on experiences in our pilot plant and analytical laboratories.

Registration
Follow this link to register! Space is limited to 25!

Discounts:
- Partner discounts: Two representatives from each partner company receive free registration!
  Contact us for discount codes.

  OR

- Group discounts: Groups of 2-4 will receive a 15% discount off of registration (use code Group15); groups of greater than 4 will receive a 20% discount (use code Group20)

  In order to be eligible for group discounts, all registrants must be registered within a single transaction.
  On the login page, select, "I am registering one or more people."

Contact Information
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