

“How to Make Friends with your Miller”

Workshop co-hosted by
Cereal Science and Technology – South Africa (CST-SA)
and the
South African Chamber of Baking (SACB)
at
STIAS, Stellenbosch
Thursday 23 April 2015

08:30 – 09:00	Registration
09:00– 09:05	Welcome Marena Manley, Chair, CST-SA
09:05 – 09:30	<i>Economic overview of wheat industry</i> Geoff Penny
09:30 – 10:30	<i>Wheat production, grading and milling</i> Colin Wootton To offer participants better understanding of the purchasing and processing of wheat and the numerous complexities in this process, while striving to produce flours that meet end- user requirements. In demonstrating this, the following will be discussed: <ul style="list-style-type: none">• World wheat production areas and supply into SA• Characteristics of different wheat• Concerns in the classification and grading of wheat• Basic milling process and aspects influencing flour quality• Straight run and divide flours• Ideal flour specifications
10:30 – 11:00	Coffee / Tea
11:00 – 12:30	<i>Wheat production, grading and milling (continued)</i> Colin Wootton
12:30 – 13:30	Lunch
13:30 – 14:30	<i>Wheat production, grading and milling (continued)</i> Colin Wootton
14:30 – 15:30	<i>Wheat and wheat flour analyses and factors affecting its reliability</i> Jolanda Nortjé This presentation will provide an overview of wheat and wheat flour quality analyses as well as factors, other than the test method procedure, that will affect the reliability and accuracy of a test result.
15:30 – 16:00	Coffee / Tea
16:30 – 17:00	<i>Wheat and wheat flour analyses and factors affecting its reliability (continued)</i> Jolanda Nortjé
17:00 – 17:05	Closure

ENQUIRIES:

Gerida de Groot (or)
Marena Manley

E-mail: gerida.degroot@sensako.co.za
E-mail: mman@sun.ac.za
Tel: +27 21 808 3511



PRESENTERS

GEOFF PENNY is the Executive Director of the South African Chamber of Baking. He has more than 30 years' experience in the milling and baking industry and managed flour mills in the Free State, Gauteng and Lesotho. As a member of SASKO's top management team he served as President of the South African Chamber of Baking and for three years headed Seaboard's African milling operations spanning nine countries. He studied at UNISA and London Business School and is a Fellow of the Institute of Directors. Geoff serves on the boards of FoodBev SETA, Southern African Grain Laboratory (SAGL), Bakery Incubation Centre of South Africa NPC, is a member of the Wheat Forum Steering Committee and a Trustee of the Winter Cereal Trust.

COLIN WOOTTON spent 30 years with Premier Milling being involved in processing, capital expenditure projects, quality control and training. He represented the Industry on the Wheat Cultivar Release Programme, and was involved over many years with the National Chamber of Milling, the Joint Technical Committee of Millers and Bakers and the Grain Milling Federation Training Scheme. Colin helped to establish the SAGL with the closure of the Control Boards. Subsequently he joined a grain trading company with the objective of assisting millers in obtaining quality and price objectives and in offering a consultancy service to customers.

JOLANDA NORTJÉ is the Laboratory Manager at the Southern African Grain Laboratory (SAGL). She started her professional career in the Rheology division of the Technical Services of the Wheat Board. In November 1997 she was appointed at the newly established SAGL. Jolanda's main duties include supervision, as well as short and medium term planning, of all laboratory activities, project coordination, management and report compilation, e.g. National Crop Quality surveys. She is a technical signatory for all ISO 17025 accredited methodologies at the SAGL and liaises with customers from all the major sectors in the grain industry including seed breeders, research institutes, grain producers, grain handling and storage companies, millers, bakers, food and feed manufacturers, as well as grain traders.

ENQUIRIES:

Gerida de Groot (or)
Marena Manley

E-mail: gerida.degroot@sensako.co.za
E-mail: mman@sun.ac.za
Tel: +27 21 808 3511