

# ADVANCED ASIAN NOODLE TECHNOLOGY COURSE

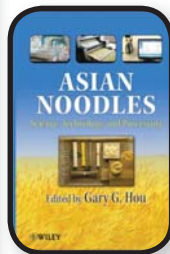
Provides you with advanced knowledge and techniques to improve noodle production and quality

## THIS COURSE IS FOR:

- ❖ Noodle manufacturers
- ❖ Flour millers
- ❖ Ingredient suppliers
- ❖ Researchers & scientists
- ❖ Product developers



**Course Director:**  
Dr. Gary Hou  
Technical Manager  
and Asian Foods  
Specialist



*Dr. Hou is an internationally recognized expert in the noodle industry.*

## PARTICIPANTS WILL LEARN:

- ❖ Ingredient functionality of resistant starch phosphates, and hydrocolloids in Asian noodle production
- ❖ Noodle storage and packaging materials
- ❖ New product development concepts and approach and developing a ready-to-eat noodle product
- ❖ Sensory evaluation techniques
- ❖ Noodle plant quality control and HACCP programs
- ❖ Noodle seasoning



Portland, Oregon - image ©Bruce Forster

For more information:

### WHEAT MARKETING CENTER

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PRESENTS:

# Advanced Asian Noodle Technology

A comprehensive course to advance noodle production and improve noodle quality



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**Portland, Oregon**

# Advanced Asian Noodle Technology



*Participants evaluate noodle samples*

## ADVANCED ASIAN NOODLES TECHNOLOGY INCLUDES:



*Checking dough as it moves through the noodle line.*



*Team participants work together on noodle production*

## LECTURES:

- Resistant starch and gluten ingredients in Asian noodle applications
- Phosphate and their uses in noodles
- Hydrocolloids
- Instant noodle seasoning flavor
- Noodle plant quality control
- Noodle storage and packaging materials
- HACCP and quality assurance
- new product development concepts and approaches
- Sensory evaluations techniques
- shelf life study
- Developing nutritional and healthy noodles

## WORKSHOPS:

- Instant noodles
- Fresh noodles
- Packaging materials
- Product development of new noodles
- Sensory evaluation of noodle products

## SUMMARY AND DISCUSSION



*Gary Hou, demonstrates the importance of uniformity and consistency in noodle production*

WHEAT MARKETING CENTER, PORTLAND, OREGON