



*The education and research bridge connecting growers and customers*

## Staff Report

Jayne Bock, Technical Director

October 2024

1. Completed and active special projects

**Completed**

Proprietary: \$82,464

Public: \$11,680

2. Lab services

Analytical services: \$33,851

Crop quality subscriptions: \$9,000

TCK: \$5,000.00

3. Workshops

**Completed**

- PNW Grain & Feed Association
- USW Noodle Short Course – Korea
- USW Bakery Short Course – Korea
- USW Contracting for Wheat Value – Korea
- USW End Products Collaborative Short Course – China

**In development**

- WMC Flour Quality Short Course
- WMC/KPM Analytics Short Course
- USW Soft Wheat End Products Short Course – South America
- USW Noodle Product Short Course – Mexico

4. USW Crop Quality Seminars

**North Asia USW CQ seminar circuit**: Dr. Jayne Bock, SWH/WHCB presenter

5. Publications by WMC technical staff and visiting scholars

1. **Mense AL**, AS Ross, and **JE Bock**. 2024. Predicting Japanese Sponge Cake Quality Using Rapid Visco Analyzer Flour Pasting Properties. *Cereal Chem* 101:954 – 967.
2. Dubat A and **JE Bock**. 2024. Impact of the Wheat Tempering Procedure – Part I. *Cereal Technol – Getreidetechnologie* 78:68 – 78.
3. Dubat A and **JE Bock**. 2024. Impact of the Wheat Tempering Procedure – Part II. *Cereal Technol – Getreidetechnologie* 78:134 – 142.
4. **Mahanta S**, **JE Bock**, **AL Mense**, N Kirk-Bradley, J Awika and JM Moore. 2024. Atmospheric Cold Plasma as an Alternative to Chlorination in Soft Wheat Flour to Prepare High-Ratio Cakes. *Foods* 13, 2366.
5. **Mense AL**, AS Ross, and **JE Bock**. In Revision. Research Note: Predicting Hand Folded Japanese Sponge Cake Quality Using Rapid Visco Analyzer Flour Pasting Properties. *Cereal Chem*.