

Sorghum Extrusion Research Underway

Sorghum Checkoff Western States Field Services Representative Dusti Fritz recently spent a day with Kansas State University scientists in the university's extrusion lab making a sorghum-based cereal product. Sorghum porridge and pasta products were also created specifically to help meet the demands from the food aid market and to be on display during the International Food Aid Development Conference held July 27-29 in Kansas City, Mo.

Sorghum may play a positive role in reducing risks of certain health problems. Texas A&M University, K-State and the University of Nebraska are collaborating on an ongoing project to find solutions to metabolic syndrome, a combination of medical disorders that increases the risk of cardiovascular disease and diabetes. Sorghum cereal will be used in the study to determine the product's impact on reducing these risks.

"This study could provide new opportunity for sorghum in the food industry," said Dr. Nancy Turner, associate professor in the Texas A&M Department of Nutrition & Food Science. "Results from the study will tell us more about how sorghum may affect these physiological systems. We will also develop enough preliminary data to support proposals to conduct longer term studies."

INDUSTRY EVENTS CALENDAR

Aug. 8-9	USCP Board of Directors Mtg. Oklahoma City, Okla.
Sept. 13-15	Husker Harvest Days Grand Island, Neb.
Sept. 13-14	SICNA Meeting Stillwater, Okla.
Oct. 5-7	Coastal Bend Farm and Ranch Show Robstown, Texas

Extrusion is the act of creating a shape out of the fortified sorghum grain, essentially making a puff. The cereal performed well, retaining its flavor throughout a five minute milk test. The sorghum cereal is similar in appearance to Cocoa Puffs or Corn Pops.

Sajid Alavi, associate professor in the K-State Department of Grain Science and Industry, is very optimistic about the future of sorghum flour being extruded for not only cereal, but other snack foods as well.

"Sorghum extrudes extremely well, is gluten-free, and has the added benefit of enhanced antioxidants," Sajid said. "This will prove an example to companies in regards to how well sorghum functions as an extruded product, whether it is cereal or snack foods."

Sorghum's use in the food industry is an ever growing market that could prove to be a great opportunity for producers.

"Anytime you can add value to your crop and expand markets, it is a huge advantage," Fritz said.



SORGHUM CHECKOFF MISSION:

Investing your Sorghum Checkoff dollars to increase profitability for the sorghum industry.

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Test Kitchen Demonstrates Sorghum's Health Benefits

Sorghum's healthy and gluten-free qualities are making a name for itself among the food and consumer communities. In May, the Sorghum Checkoff hosted a test kitchen at the Meredith Publishing headquarters in Des Moines, Iowa, to introduce food and consumer publication editors to the healthy attributes of sorghum.

Meredith publishes several key consumer publications including *Better Homes and Gardens*, *Family Collection* and *Diabetic Living*.

Carol Fenster, a renowned gluten-free chef who often cooks with sorghum, demonstrated a few sorghum recipes. Texas A&M University

researcher Nancy Turner discussed the nutritional benefits of sorghum and its potential impact on colon health, while Sorghum Checkoff External Affairs Director Lindsay Kennedy presented an overview of U.S. sorghum production and the Sorghum Checkoff.



The test kitchen was a great opportunity to inspire food editors to consider sorghum as a healthy, gluten-free food option.

During the test kitchen, *HealthySorghum.com* was introduced as the Sorghum

Checkoff's official site for information about the health attributes of sorghum. The site includes a list of various sources to purchase sorghum flour and whole grain sorghum, recipes and nutritional information.

Sorghum Pizza Crust Recipe

1 tbsp active dry yeast
3/4 cup warm milk of choice (110 degrees)
1 tsp sugar
2/3 cup sorghum flour, plus more for sprinkling
1/2 cup tapioca flour
2 tsp xanthan gum
1/2 tsp salt
1 tsp Italian seasoning
2 tsp olive oil
2 tsp cider vinegar
Your favorite pizza sauce and toppings (such as cheese and pepperoni)

Place oven racks in the bottom and middle positions. Preheat the oven to 425°F. Dissolve yeast and sugar in warm milk for five minutes. In a food processor, process all ingredients, including yeast mixture, until well blended. Or mix in a medium bowl on low speed with an electric mixer. The dough will be soft.

Place dough on a greased (not cooking spray) 12-inch nonstick pizza pan. Liberally sprinkle sorghum flour on dough. Then press dough into a smooth layer with your hands, continuing to dust with flour to prevent sticking. Make the edges somewhat thicker to keep the toppings in place.

Bake pizza crust 10 to 12 minutes on the bottom rack. Remove from oven and add sauce and toppings. Bake on the middle rack until the top is nicely browned, about 15 to 20 minutes. Remove from the oven and cut into six slices. Serve warm.



Recipe courtesy of Carol Fenster

Sorghum Mission Creates Opportunities Abroad

In July, a delegation of 14 sorghum farmers and industry representatives journeyed to Morocco, Spain and Belgium in an effort to promote and increase sorghum exports from the United States.

In the last two years, Morocco has become an increasingly important player in U.S. sorghum exports. Collaborative efforts by the Sorghum Checkoff and the U.S. Grains Council have helped boost exports into the northern African country, which has a developing poultry industry in need of quality feed grains. Because of these efforts, Morocco went from importing no sorghum from the U.S. to 144,000 metric tons during the 2009/2010 marketing year. As of June 9, Morocco has already purchased 112,000 metric tons during the current marketing year.

Spain has also increased sorghum imports from the U.S. since the last marketing year, with approximately 656,000 metric tons imported in 2010/2011, making Spain the second largest customer of U.S. sorghum.

Sorghum Checkoff Past Chairman, Bill Greving of Prairie View, Kan., and fellow board member Jerry Van Zee of Platte, S.D., were among the delegates that met with feed millers, trade groups, port facilities, poultry and dairy producers, and other sorghum end users in northern Africa and Europe.



"It is encouraging to see the opportunities being created in Morocco for U.S. sorghum," Greving said. "Their emerging poultry and animal feeding industries are seeing the benefits of using sorghum, and I believe the education process currently taking place there will keep the momentum going in that market."

The delegation met with European officials at the European Union headquarters in Brussels, Belgium, to ensure the E.U. levy board utilizes appropriate and accurate price data in the calculation of the import levy on sorghum.

"With the recent adjustment of the sorghum import levy in the European Union, timing is right for this delegation to meet with the European Agricultural Commission in Brussels," said Chris Corry, USGC senior director of international operations. "The Sorghum Checkoff and the council have been working with the commission to establish a more transparent process for the sorghum levy. This is a big success and a crucial foothold to future and increased imports of U.S. sorghum in the area."

International Fuel Ethanol Workshop

Shelee Padgett and Florentino Lopez represented the Sorghum Checkoff at the International Fuel Ethanol Workshop in Indianapolis, Ind., on June 27-30. During the Fuel Ethanol Workshop, more than 500 biofuel and green chemical producers came together to learn about the newest developments in the biofuels industry.

"There was a lot of excitement about the potential of sweet sorghum in the biofuels industry," said Shelee Padgett, Sorghum Checkoff eastern states field services director. "We discussed projects the Sorghum Checkoff is funding to determine ways to make sweet sorghum a more valuable feedstock for ethanol producers."

The Sorghum Checkoff also hosted a breakfast roundtable to allow biofuels industry professionals to learn more about projects the checkoff has funded. Padgett and Lopez presented information about completed projects and their results, and new priorities as the Sorghum Checkoff shifts its program focus.

Lopez Named Sorghum Checkoff Executive Director

The United Sorghum Checkoff Program is pleased to welcome Florentino Lopez as the organization's new executive director.

Lopez served as the USCP director of marketing and brings valuable knowledge and experience in the sorghum industry to his new leadership role within the Sorghum Checkoff. His expertise in foreign and domestic sorghum markets and overall understanding of the industry make him a valuable asset to the checkoff program.

"The Sorghum Checkoff board of directors and I look forward to working with Florentino and are extremely confident in his leadership ability to move this organization forward," said

Bill Kubecka, Sorghum Checkoff chairman. "We believe his proficiency in the sorghum industry will be beneficial in furthering the program priorities of the checkoff to improve profitability for sorghum producers."



Lopez is replacing Dr. Virgil Smail, who has served as the organization's executive director since the program began and is retiring and returning to his long time home in Manhattan, Kan.

"We are grateful for Dr. Smail's leadership through the referendum," Kubecka said. "He played a key role in the success of this program."

A New Focus: Sorghum Checkoff Programs

With the passing of the Sorghum Checkoff comes an opportunity to improve programs and the industry it funds. The Sorghum Checkoff board of directors made the decision to direct its focus to the most potentially profitable issues facing the industry – crop improvement, high value markets and renewables.

"This new focus will change the way we categorize our projects," said Sorghum Checkoff Chairman and Palacios, Texas, sorghum farmer, Bill Kubecka. "By taking a program approach we can focus on the value each project offers the sorghum industry, and continue to show accountability for each project."

The crop improvement program will target projects such as the development of new hybrid traits and management tactics. High value markets will focus on markets in need of development or markets simply needing maintenance.

The renewables program targets the biofuels industry along with green chemicals and co-products.

"The sorghum industry is moving forward, and it is important to keep all opportunities in sight," Kubecka said. "Through this program approach, the Sorghum Checkoff will continue working to improve yields, increase demand, and improve the value of sorghum."

