

Food Processing Extension and Research Program

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School of

Food Science

WASHINGTON STATE UNIVERSITY

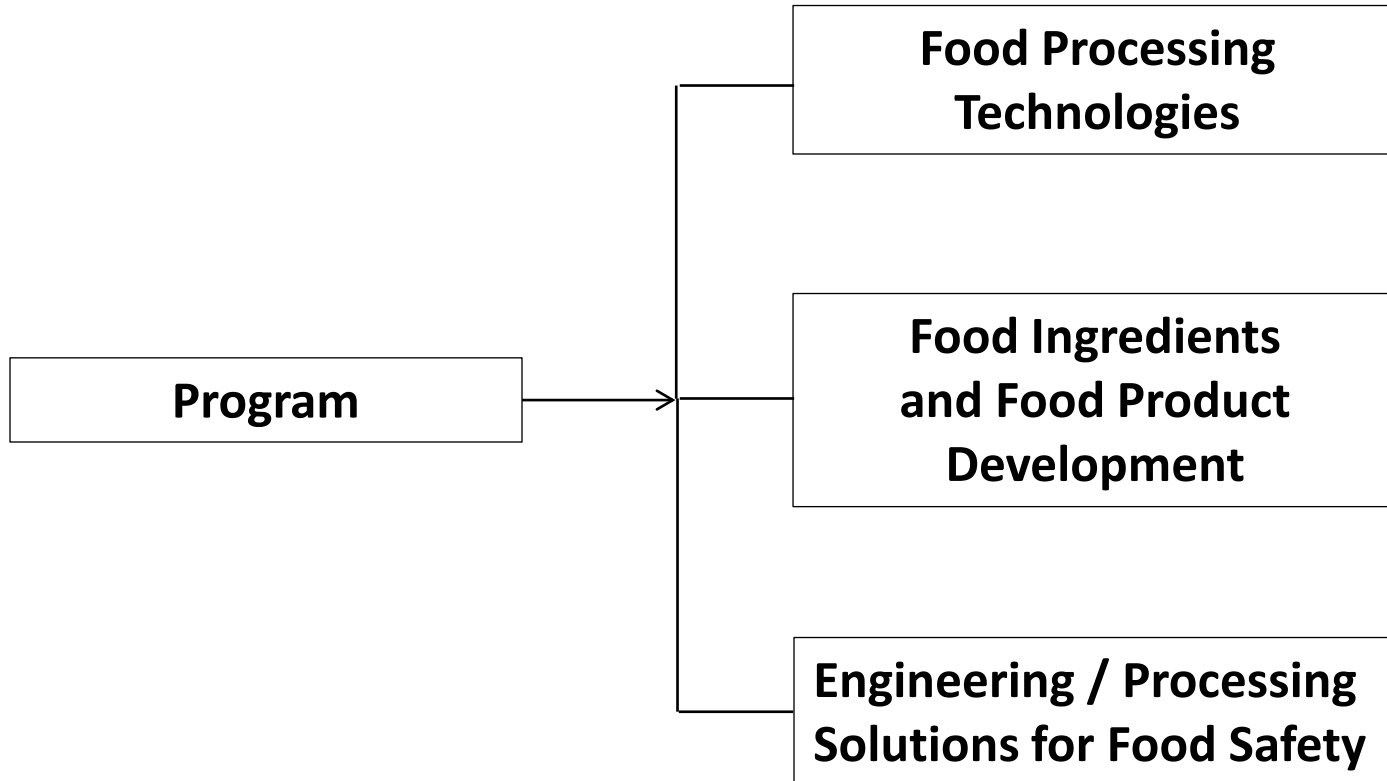
Go Cougs!

Program

“Value-added processing of the agricultural outputs to create safe and high-quality profitable food products”

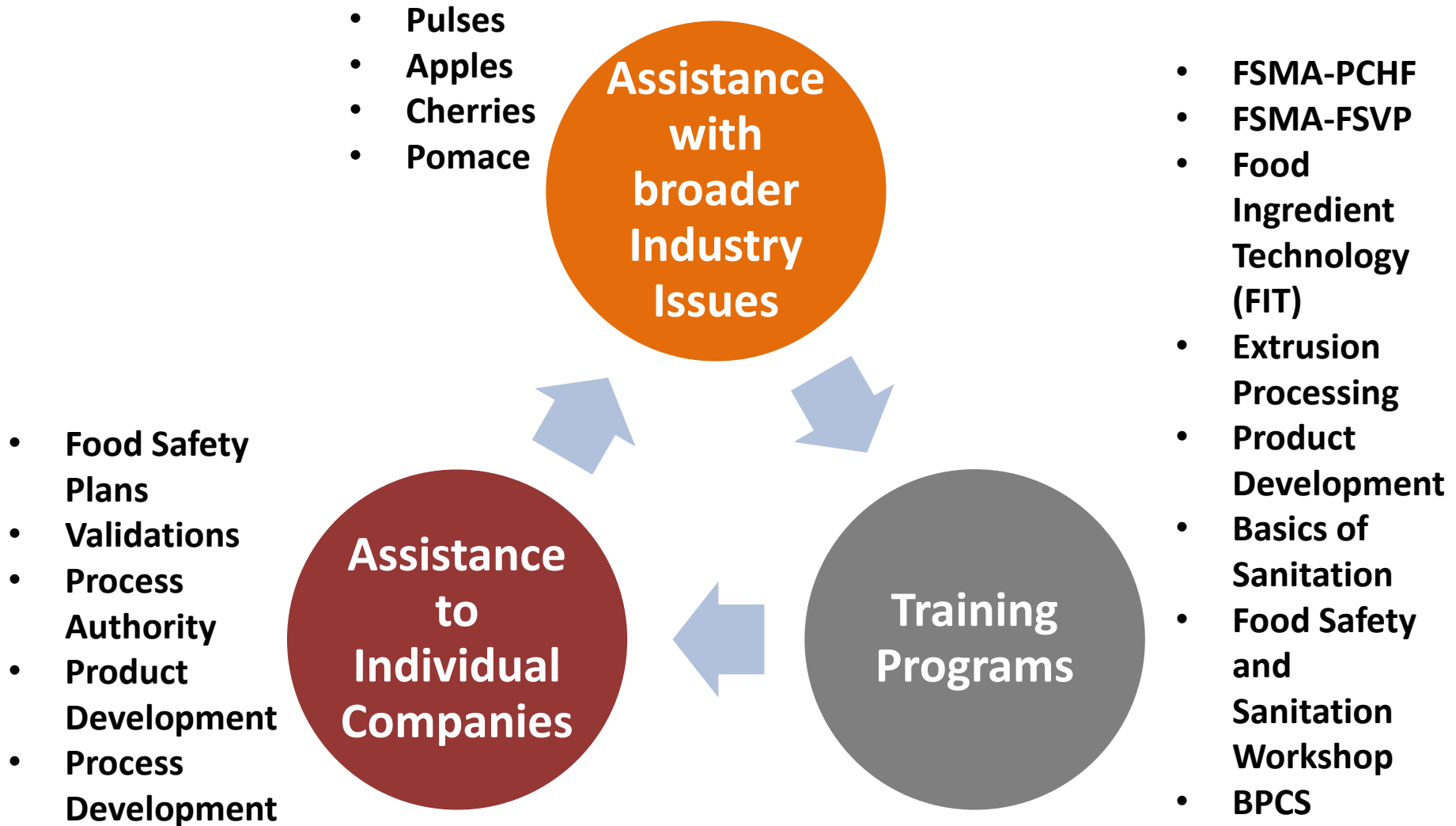
Vision: To build a sustainable integrated extension and research program, addressing the technical issues in the value-added processing of the agricultural outputs of the state of Washington, the Pacific Northwest region, and the Nation.

Integrated Extension & Research Processing Program



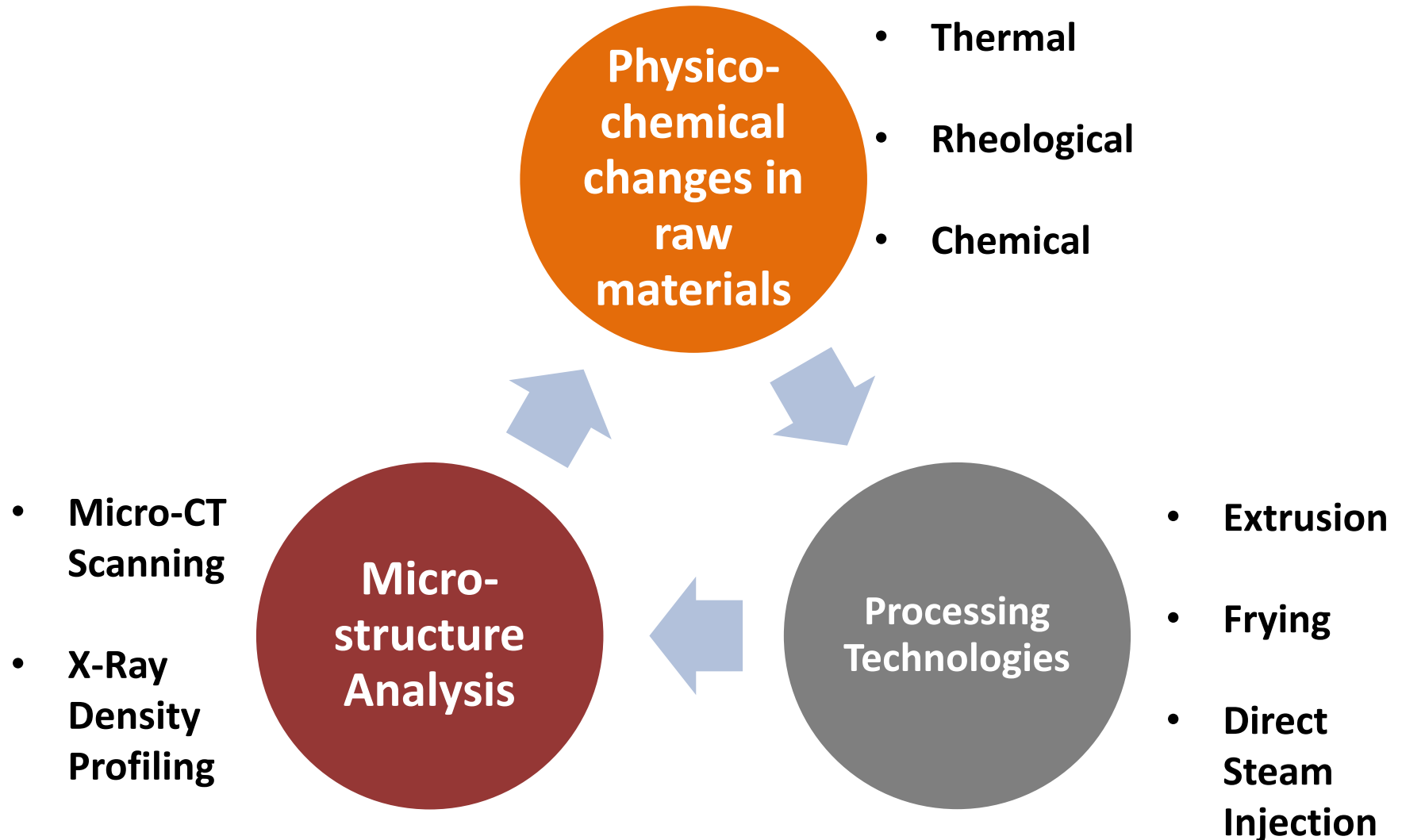
Extension Program

Extension Program



Research Program

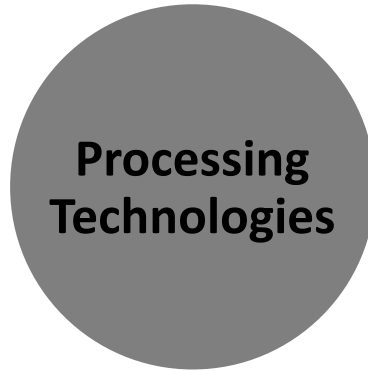
Research Program



Process Technologies



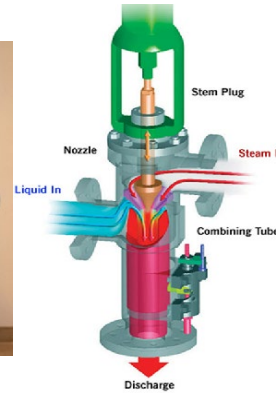
Extrusion



Frying



Direct Steam Injection



Extrusion Program

Research

- Pulses
- Waxy Wheat
- Quinoa
- Pomace
- Wood Fiber
- Plant-based meats
- Others



Teaching

- Hands on Learning
- Industry Exposure
- Guest Lectures
- Live Demo Experiences at the IFT Annual Meeting

Extension

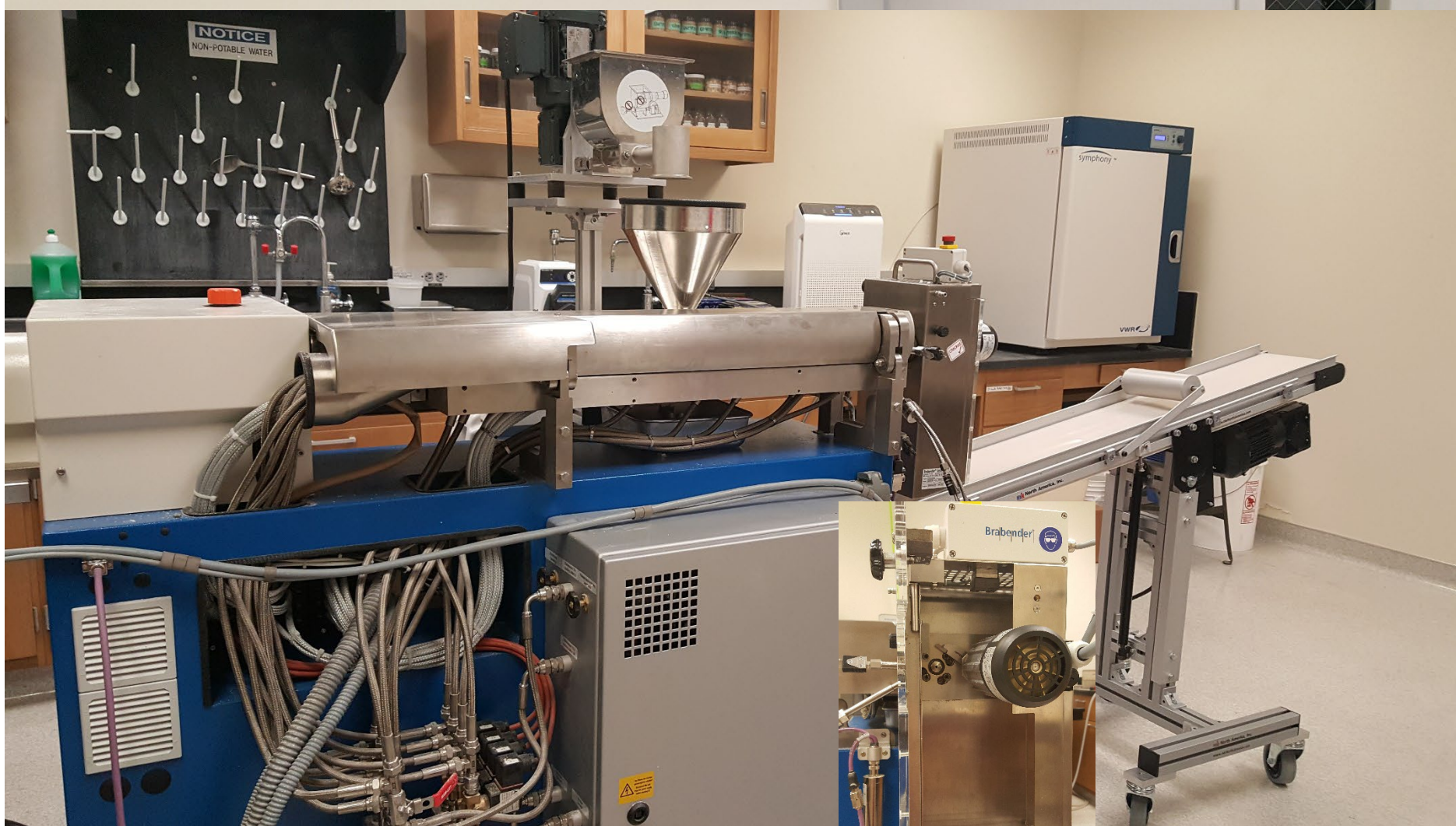
- Short Course
- Assistance to Industry
- Assistance to Ag Commodity Groups
- National and International

WSU State-of-Art Extrusion Laboratory

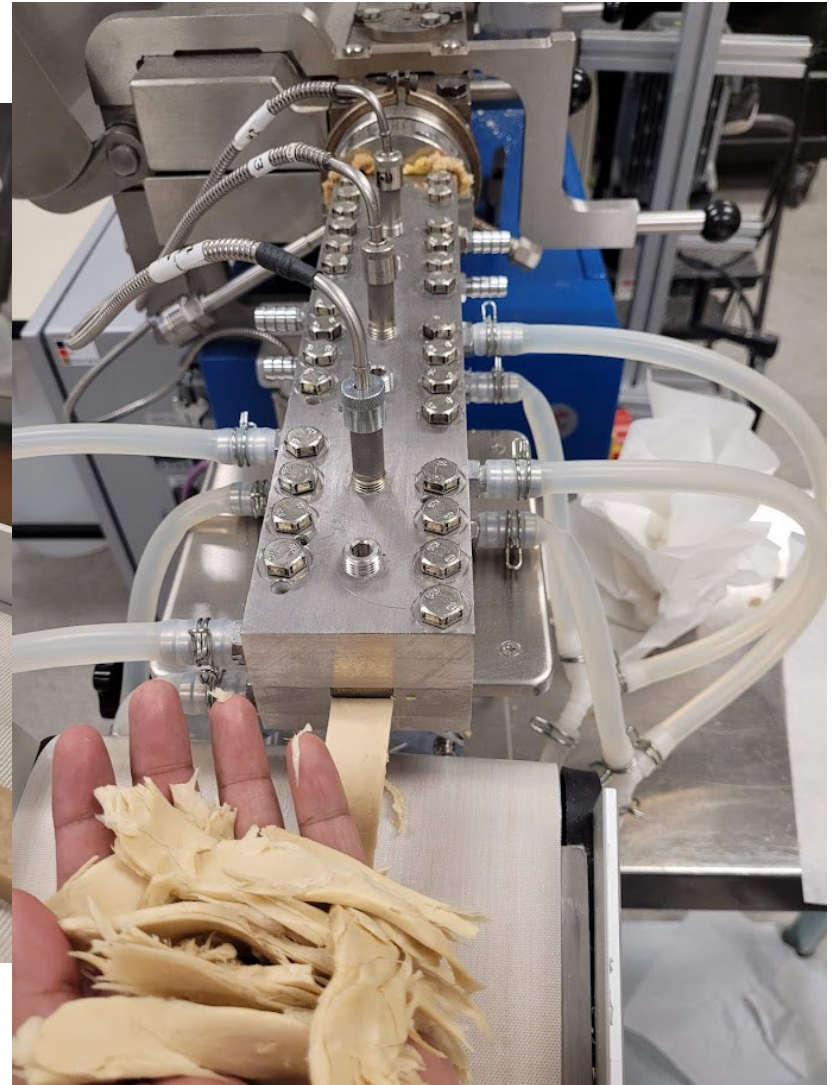


- **Twin-Screw Co-rotating Parallel**
- **Single Screw**
- **Twin-Screw Counterrotating Parallel**
- **Multiple Die Systems**
- **HMEC Cooling Die System**
- **Die Face Cutters**
- **Belt Conveyor**
- **Dryers**

WSU State-of-Art Extrusion Laboratory



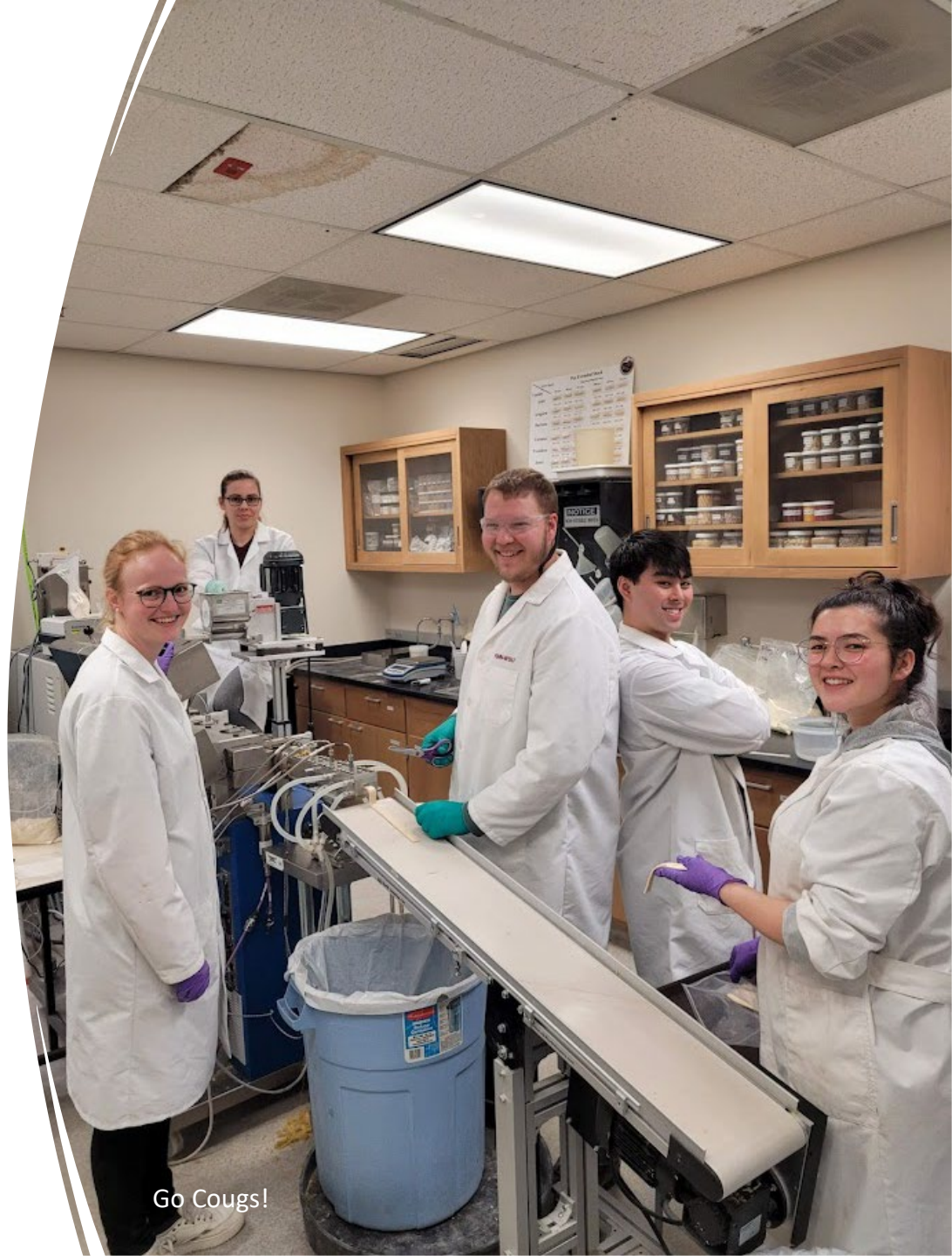
High Moisture Meat Analog Extrusion System



Go Cougs!

Extrusion Processing Program

- USDA – AFRI
Award # 2022-67017-36596
2022 to 2025
Proteins for Plant Based Meat
Analog
- USDA – AFRI
Award # 2017-07669
2018 to 2022
Interactions between Fiber
and Starch during Extrusion
(High Fiber Puffed Products)





Thank You



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