

WHAT WE PROVIDE

PROCESSING AND PRODUCT DEVELOPMENT

We can assist in the processing or testing of an ingredient or new product.

TESTING SERVICES

With our wide array of technology, we can test and evaluate multiple ingredients and food products.

CONSULTING

Our highly qualified technical team is able to serve various businesses with consulting solutions specific to you.

EDUCATIONAL COURSES

Our courses cover a variety of topics, including various food processing as well as Preventive Controls for Human Food. We can also offer customized and on-site courses.



NCI has a technical staff comprised of highly experienced food scientists, processing technologists, and project managers. Our team has the experience and resources to bring your vision to life; from start to finish we partner with you through the process, creating a concise and clear experience to help you scale-up your product development right to your factory and consumer production.



Northern Crops Institute (NCI) is a collaborative effort among North Dakota, Minnesota, Montana, and South Dakota to support the promotion and market development of crops grown in this four-state region. NCI is an international meeting and learning center that brings together customers, commodity traders, technical experts, and processors for discussion, education, and technical services.

NORTHERN-CROPS.COM

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TECHNICAL SERVICES



CONNECTING IN THE GLOBAL MARKETPLACE



SPECIALIZING IN GLUTEN FREE, REDUCED CARB, HIGH PROTEIN, HIGH FIBER, AND SPECIAL FORMULATIONS

BAKED GOODS

Pan Breads
Tortillas
Flat Breads
Pizza Crust
Other Bakery Products

PASTA

52 Long & Short Good Shapes
Dry & Fresh Pasta
Lab or Pilot Scale
Specialty Pasta

EXTRUSION

Snack Foods
Puff Products
Breakfast Cereals
Plant Based Texturized Protein

SOY

Soy Milk
Tofu
Okara
Other Soy Products

OILSEED

Extraction
Refinement
Protein Isolation
Cooking Quality

MILLING

Pilot Scale Mill
Bench & Small Test Mills
Grain, Pulse, & Oilseed Milling
Dry Ingredient Mixing & Blending

NCI operates under full confidentiality so your information and products belong solely to you.

We do not publish, release, or share client information nor charge overhead, which may happen with academic institutions.

ANALYTICAL TESTING

PRE-PRODUCTION

Flour Quality Testing
Carbohydrate Quality
Starch Quality
Grain Quality
Functionality
Soy Protein Testing

POST-PRODUCTION

Cooking Tests
Canning
Shelf Life
Product Volume
Texture
Sensory
Color Analysis

PLEASE VISIT OUR WEBSITE FOR A FULL LIST OF SERVICES