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R&D Trend Review: How to use Pulse Ingredients in Extruded Snacks and Other Products

FREE WEBINAR

November 7, 2013

Space is limited. Reserve your seat now



Space is limited.

Reserve your Webinar seat now at:

<https://www2.gotomeeting.com/register/402589674>

On Thursday November 7th, 1:00 – 2:00 PM U.S. Central Standard Time, the USA Dry Pea & Lentil Council will host the fourth of four FREE “Food R&D Trends” Webinars that offer practical “how-to” guidance on using pulses (legumes) as value-added protein sources in food formulations.

Date:

Thursday, November 7, 2013

Time:

1:00 PM - 2:00 PM CST

After registering you will receive a confirmation email containing information about joining the Webinar.

System Requirements

PC-based attendees

Required: Windows® 8, 7, Vista, XP or 2003 Server

Mac®-based attendees

Required: Mac OS® X 10.6 or newer

Mobile attendees

Required: iPhone®, iPad®, Android™ phone or Android tablet

Registration for this **FREE Webinar** is limited to 250 participants, so please sign up as soon as possible to reserve your spot!

Funding for this project was provided through the Idaho Department of Agriculture USDA Specialty Crop Block Grant Program.



Check back! We'll have more information about upcoming webinars very soon!

In the meantime, check out our webinar archives.