



**"Emerging Markets, Technologies and Products Using Milk and Dairy Ingredients . . ."**

Cliff's Hotel and Resort, Shell Beach, CA

<b>Day 1</b>	<b>Wednesday, February 17, 2016</b>
7:00 a.m.	<b>REGISTRATION</b> (Continental breakfast available)
8:00 a.m.	<b>WELCOMING REMARKS- Phil Tong, Cal Poly; Jared Fernandes, Dairy Producer</b>
8:15 a.m.	<b>Session I - Emerging Market Opportunities (Moderator: Phil Tong)</b>
8:20 a.m.	New Product Development: Innovation Knows no Limits When Dairy Ingredients Are Part of the Formulation <i>Donna Berry, Dairy &amp; Food Communications, Inc.</i>
9:00 a.m.	Growth Opportunities for Dairy Processors <i>Bob Carroll, California Milk Advisory Board</i>
9:40 a.m.	<b>BREAK</b>
10:00 a.m.	<b>Session II – Potential New Targets for Dairy Ingredient Innovation (Moderator: Phil Tong)</b>
10:05 a.m.	Milkfat Globule Membrane Attenuates Post Prandial Inflammatory Response <i>Marta Van Loan, UC Davis</i>
10:40 a.m.	Oligosaccharides Processing from Dairy Fluids – An Update <i>Daniela Barile, UC Davis</i>
11:15 a.m.	The Impact of Metagenomics On Assessment of Novel Dairy Ingredients <i>Rafael Jimenez, Cal Poly</i>
11:50 a.m.	Special Presentation <i>Phil Tong, Cal Poly</i>
12:00 p.m.	<b>LUNCH (provided)</b>
1:15 p.m.	<b>Session III – Characterizing and Monitoring Dairy Ingredients Product Quality (Moderator: Mike Nygaard)</b>
1:20 p.m.	Multi-criteria Assessment of Dairy Ingredients Quality with Fluorescence-based AMALTHEYS® Analyzer <i>Fabian Dubar, Spectralys Innovation</i>
2:00 p.m.	Sensory Properties of Higher Protein Dairy Ingredients <i>MaryAnne Drake, North Carolina State University</i>
2:40 p.m.	<b>BREAK, Research Posters</b>
3:10 p.m.	<b>Session IV – Technology for Manufacture of Innovative Dairy Ingredients (Moderator: Don McMahon)</b>
3:15 p.m.	Business Case for Dairy Proteins: Opportunities and Challenges <i>Bill Graves, National Dairy Council</i>
3:30 p.m.	Processing Novel Dairy Ingredients Using Microfiltration <i>R.J. Twiford, Tetra-Pak Filtration Solutions</i>
4:10 p.m.	Considerations in Maximizing Operational Efficiency for Manufacture of Micellar Casein Concentrates <i>Dave Barbano, Cornell University</i>
4:50 p.m.	<b>Announcements (Phil Tong)</b>
5:00 p.m.	<b>Adjourn</b>
6:00 p.m.	<b>Meet in the hotel lobby for transportation to reception and dinner</b> (from Cliffs to Ciopinot Seafood Grille- 1051 Nipomo St, San Luis Obispo, 547-1111)
6:30 p.m.	<b>Reception</b>
7:00 p.m.	<b>Dinner</b>
8:30 p.m.	<b>Transportation from dinner location back to Cliffs provided</b>

7:00 a.m. **REGISTRATION** (Continental breakfast available)

8:00 a.m. **Session V – Producing Quality Dairy Ingredients** (*Moderator: Phil Tong*)  
Impact of Industry Milk Hauling Practices on Raw Milk Quality  
*Lisbeth Goddik, Oregon State University*

8:45 a.m. Next Gen CIP  
*Tony Erickson, Ecolab*

9:20 a.m. Dairy Foods Research at California Polytechnic State University  
*David Everett, Cal Poly*

9:40 a.m. **BREAK**

10:00 a.m. **Session IV – High Protein Dairy Ingredients** (*Moderator: Rafael Jimenez*)  
Advances in Processes to Produce Whey Protein Isolate  
*Bruce Blanchard, GEA Group*

10:40 a.m. Understanding Why Protein Bars Harden During Storage  
*Don McMahon, Utah State University*

11:20 a.m. Dissolution Behavior of MPC: Characterization and Implications in Dairy Processing  
*Jayendra Amancharla, Kansas State University*

12:00 p.m. **LUNCH (provided)**

1:15 p.m. **Session VII – Technology Considerations for Dairy Ingredients Manufacturers** (*Moderator: David Everett*)  
Functional Properties of Milk Protein Concentrates and Isolates; Renneting and Heat Stability Before and After Reconstitution  
*Milena Corredig, Gay Lea Foods and University of Guelph*

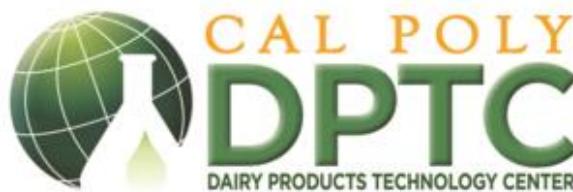
1:20 p.m. Advanced Tools for Spray Dryer Design, Capacity Optimization, Powder Quality, and Safety  
*Carrie O'Neal, GEA Group*

1:55 p.m. **Session VIII – Needs and Opportunities – A Roundtable**  
Dairy Industry Needs & Opportunities – Roundtable (*Moderator: Mike Nygaard*)  
*Shakeel Ur-Rehman, fairlife*  
*Robert Vu, Starbuck's (retired)*  
*D. Carey Walker, Abbott Nutrition*

2:30 p.m. Closing Remarks (P. Tong)

**3:30 p.m. Adjourn**

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