



18<sup>th</sup> Annual Dairy Ingredients Symposium  
February 17-18, 2016

# Symposium Schedule

(tentative, subject to change)

## ***“Emerging Markets, Technologies and Products Using Milk and Dairy Ingredients . . .”***

Cliff's Hotel and Resort, Shell Beach, CA

### **Day 1                      Wednesday, February 17, 2016**

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

**Day 2 - Thursday, February 18, 2016**



- 7:00 a.m. **REGISTRATION** (Continental breakfast available)
- 8:00 a.m. **Session V – Producing Quality Dairy Ingredients** (Moderator: Phil Tong)
- 8:10 a.m. 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)
- 10:05 a.m. 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)
- 1:20 p.m. 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*
- 1:55 p.m. Advanced Tools for Spray Dryer Design, Capacity Optimization, Powder Quality, and Safety  
*Carrie O’Neal, GEA Group*
- 2:30 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*
- 3:20 p.m. Closing Remarks (P. Tong)
- 3:30 p.m. **Adjourn**

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