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<b>20<sup>th</sup> Dairy Ingredients Symposium, Cliffs Resort, Shell Beach, California, February 26-28, 2018</b>	
<b>Conference Program</b>	
<b>FEBRUARY 26</b>	<b>Monday</b>
<b>5:30pm - 7:15pm</b>	Happy Hour – Cliffs Resort, 2757 Shell Beach Rd, Pismo Beach, California
<b>FEBRUARY 27</b>	<b>Tuesday</b>
<b>7:30am</b>	Registration and Buffet Breakfast – Cliffs Resort
<b>9:00am</b>	Welcome: David Everett, Director of Dairy Innovation Institute, California Polytechnic State University–San Luis Obispo
<b>Session 1 – Chair: David Everett, California Polytechnic State University</b>	
<b>Latest Developments in the Ingredients Industry</b>	
<b>9:15am</b>	Phillip Tong, Professor Emeritus, California Polytechnic State University, San Luis Obispo Technology Consultant, American Dairy Products Institute Executive Director, California Creamery Operators Association

	<i>Two Decades of Dairy Ingredients Market Development and Innovation – Are you prepared for the Future?</i>
<b>10:00am</b>	Matt McKnight (US Dairy Export Council, Arlington, Virginia) <i>Dairy Ingredients Export: The 5% Initiative</i>
<b>10:30am</b>	<b>Networking Break</b>
<b>Session 2 – Chair: Veronique Lagrange, VL Dairy Group</b> <b>Dairy Ingredient Analysis</b>	
<b>11:00am</b>	Alison Van Eenennaam (University of California-Davis) <i>Understanding GMO's - Can GMO's be detected in Dairy Products?</i>
<b>12:00pm</b>	Wayne Wargo (Abbott Nutrition, Columbus, Ohio) <i>AOAC-SPIFAN: A Public-Private Partnership Focused on Modernization of Global Standards for Methods of Analysis Intended for Infant Formula</i>
<b>12:30pm</b>	<b>Lunch Break</b>
<b>Session 3 – Chair: Geoffrey Smithers, GWS Consulting, Melbourne, Australia</b> <b>Advances in Processing Technologies</b>	
<b>2:00pm</b>	Stephanie Jung (California Polytechnic State University, San Luis Obispo) <i>High Pressure Processing and Dairy Ingredients: Where Do We Stand and What Does the Future Look Like?</i>
<b>2:30pm</b>	Steve Ritchie (University of Alabama, Tuscaloosa) <i>Dairy Stream Processing with Functionalized Membranes</i>

<b>3:00pm</b>	David Baumler (University of Minnesota, St. Paul) <i>Advances in Pulsed Light Technology for Non-Thermal Pasteurization of Powdered Foods</i>
<b>3:30pm</b>	<b>Networking Break</b>
<b>Session 4 – Chair: Stephanie Jung, California Polytechnic State University</b> <b>Enzymes and Cultures for Improving Dairy Product Quality</b>	
<b>4:00pm</b>	John Lyne (Chr. Hansen) <i>Vision to Reality – New Developments in Dairy Cultures and Enzymes for the Modern Cheesemaker</i>
<b>4:30pm</b>	Qixin Zhong (University of Tennessee, Knoxville) <i>Delivery Systems of Lactase for Controlled Lactose Hydrolysis in Dairy Products and During In Vitro Digestion</i>
<b>6:30pm – late</b>	<b>Symposium Dinner</b>

<b>FEBRUARY 28</b>	
<b>Wednesday</b>	
<b>8:00am-8:45am</b>	Registration and Buffet Breakfast – Cliffs Resort
<b>Session 5 – Chair: Annie Bienvenue, US Dairy Export Council</b> <b>Dairy Ingredient Structure, Digestion, and Nutrition</b>	
<b>8:45am</b>	Alwine Kardinaal (NIZO food research, The Netherlands) <i>Substantiating Health Benefits of Dairy Ingredients for Digestive and Immune Health</i>

<b>9:15am</b>	Alireza Abbaspourrad (Cornell University, Ithaca, New York) <i>Encapsulation, and Functionalization of Food Ingredients and their Bioavailability</i>
<b>10:00am</b>	Don Otter (Center for Dairy Research, University of Wisconsin–Madison) <i>Colostrum: From an Oddity to a (Commodity?) Ingredient</i>
<b>10:30am</b>	<b>Networking Break</b>
<b>Session 6 – Chair: Phillip Tong, California Polytechnic State University, and American Dairy Products Institute</b> <b>Milk Component Fractionation</b>	
<b>11:00am</b>	John Lucey (Center for Dairy Research, University of Wisconsin–Madison) Milk protein fractionation opportunities
<b>11:30am</b>	Dan Meyer (American Dairy Products Institute, Elmhurst, Illinois) <i>Dairy Permeate Applications</i>
<b>12:00pm</b>	<b>Lunch Break</b>
<b>Session 7 – Chair: Rohit Kapoor, National Dairy Council, Rosemont, Ill.</b> <b>Dairy Ingredients I</b>	
<b>1:30pm</b>	KJ Burrington (Center for Dairy Research, University of Wisconsin–Madison) <i>Optimizing Dairy Protein Functionality in Today’s High Protein Foods</i>
<b>2:00pm</b>	Craig Sherwin (Novozymes North America, Franklinton, North Carolina) <i>Low Lactose Dairy Powders: Challenges and Opportunities</i>
<b>2:30pm</b>	Bruce Schwartzbauer (GEA North America)

	<i>Dust Separation for Dairy Powder Plants</i>
<b>3:00pm</b>	<b>Networking Break</b>
<b>Session 8 – Chair: John Lucey, Center for Dairy Research, University of Wisconsin</b> <b>Dairy Ingredients II</b>	
<b>3:30pm</b>	Bongkosh Vardhanabhuti (University of Missouri, Columbia) <i>Fabrication, Characterization, and Application of Heated Whey Protein-Polysaccharide Ingredients</i>
<b>4:00pm</b>	Haotian Zheng (California Polytechnic State University, San Luis Obispo) <i>Testing Functional Boundaries of Dairy Ingredients in Protein Fortified Dairy Gel System</i>
<b>4:30pm</b>	<b>Concluding Remarks – David Everett, California Polytechnic State University, San Luis Obispo</b>
<b>4:35pm</b>	<b>Symposium Close</b>