

# Yogurts, Fermented Milks and Probiotic Dairy Products

## Health Benefits & Product Innovation

University of California Davis - Theater of the Sensory Building,

Robert Mondavi Institute for Wine and Food Science, 392 Old Davis Road, Davis, CA

A CDIC short course, organized in collaboration with UC Davis, the Dairy Council of California and the California Dairy Research Foundation, with support from the Pacific Coast Coalition



### Thursday, June 20, 2024

8:30 am Registration and coffee

#### Session 1: Probiotics/prebiotics – Latest Advances in Nutrition, Health and Wellness

Chair Veronique Lagrange, California Dairy Innovation Center

9:00 am Introduction to pro and pre-biotics in dairy products  
Dr. Daniela Barile and Dr. David Mills, UC Davis

9:45 am Lactic acid bacteria and the contributions of these bacteria to the production of fermented foods and beverages and to human health and well-being.  
Dr. Maria Marco, UC Davis

10:15 Networking break

10:30 Latest scientific overview on health and wellness benefits, the dairy matrix  
Dr. Kevin Comerford, California Dairy Research Foundation

11:00 Trends, consumption of fermented milk products and regulatory considerations – what is new?  
Ashley Rosales, Dairy Council of California

11:30 Application of Documented Probiotics in Food - Critical Points  
Dr. Mirjana Curic-Bawden, Novonesis

Noon Lunch



Registration at: **["yogurt at uc davis@event.eventbrite.com"](https://yogurt.at.ucdavis@event.eventbrite.com)**

More information at [cdic.net](http://cdic.net). Tickets:

Students, health professionals, invited guests: free with credentials

Academia, entrepreneurs, government: \$95

Processors, industry, suppliers: \$195

## Session 2: Yogurts and Fermented Milks Manufacture 101

- Chair: Dr. Kevin Comerford, California Dairy Research Foundation
- 1:00 pm Milk and dairy ingredients overview and innovation in the sector  
Dr. Phil Tong, Cal Poly San Luis Obispo, Prof. Emeritus
- 1:45 pm Types of fermented milks, yogurts, kefirs and overview of manufacturing processes  
Austin Weber, UC Davis
- 2:00 pm Digestion of fermented dairy and plant-based products -latest research and discoveries  
Dr. Gail Bornhorst, UC Davis
- 2:30 pm Break and tour of Dr. Bornhorst Laboratory
- 3:30 pm Overview of unit operations in the manufacture of specialty products, lactose-free, and international products  
Product sampling and showcase  
Dr. Phil Tong, CalPoly San Luis Obispo, Prof Emeritus
- 4:15 Product optimization and cultures selection - for texture, flavor and shelf-life. Bio preservatives for yogurts and fermented milks  
Julie Winans, Novonesis
- 5:00 pm Off campus networking reception and wine tasting (all speakers and registered attendees 21 and older invited)

## Friday, June 21, 2024

### Session 3: Tools for Innovation, Consumer Appeal, Optimization & Showcase

- Chairs: Dr. Daniela Barile, UC Davis; Ashley Rosales, Dairy Council of California
- 8:30 am Products trends, market opportunities and capacity gaps in California: What processors needs to know  
Ben Yee, California Milk Advisory Board
- 9:15 am Lactose free formulations –sensory science, formulating for consumer appeal  
Dr. M. Drake, SE Dairy Research Center
- 10:00 am Considerations for sweeteners & texturizers for cultured products  
Wanda Jurlina, IMCD
- 10:30 am Networking break
- 11:00 am A Global Overview of Fermented Dairy Product Innovations.  
Donna Berry, Dairy & Foods Communications, Inc.
- Noon Certificates  
Adjourn

For more information, please contact:  
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Program as of April 8, 2024, subject to change

Registration at: **“yogurt at uc davis@event.eventbrite.com”**