Dairy Foods 201

TECHNOLOGY, QUALITY & REGULATIONS

Thursday, May 01, 2025

The Key Room, 1385 N. Hamilton Parkway, Novato, CA

REGISTRATION:

FREE to California processors and entrepreneurs; California faculty and students in food science/dairy science, agribusiness, packaging and related fields; and qualified suppliers to the food and dairy industry.

To register, please send your name, title, company name, phone number, and email to nvanbuskirk@cmab.net

Registration open until Apr 26!

INFORMATION:

For additional program information, please contact Ty Wagoner, CDIC (twagoner@cmab.net). This course is organized and sponsored by the California Milk Advisory Board's CDIC with contributions from the Pacific Coast Coalition - DBII. More information at www.cdic.net

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Program as of Mar 27, 2025. Subject to change.

Course Schedule

8:00	Registration & continental breakfast
8:30	Overview of CA Dairy Industry & Resources Veronique Lagrange, CA Dairy Innovation Center
9:00	Properties of Milk and Milk Components: Implications for Product Development Dr. Phil Tong, Cal Poly Emeritus
9:40	Lactose-Free and Reduced Sugar Dairy Dr. Ty Wagoner, CA Dairy Innovation Center
10:10	Break & Product Showcase
10:30	Sensory Evaluation of Innovative Dairy Products Dr. Carmen Licon, Cal Poly DPTC
11:00	Membrane Materials, Construction, & Troubleshooting Eric Terada, Synder Filtration
11:30	Lactose-Free Fresh Cheeses Dr. Carmen Licon, Cal Poly DPTC
12:00	Networking Lunch
1:00	Navigating the CA Regulatory Landscape Peter Fredericks, CA Federal Milk Marketing Order
1:30	Packaging and Processing in Dairy Manufacturing Dr. Phil Tong, Cal Poly Emeritus
2:00	Clean Label Shelf-Life Extension & Bioprotection Matt Hettlinger, Nelson Jameson
2:45	Break
3:00	Optimizing Quality Control in Dairy Processing Srinivasarao Bandla, Land O Lakes
3:45	Cheese Wrapping and Packing Maureen Cunnie, Fromagex
4:30	Closing Remarks, Q&A
5:00	Adjourn