Yogurt & Fermented Milk Products

Innovation, Market Trends, Processing & Health Sciences

June 15-16, 2026

Location: UC DAVIS UNIVERSITY OF CALIFORNIA

Hosted by: UC Davis in collaboration with the CALIFORNIA DAIRY INNOVATION CENTER

Partner Organizations: CALIFORNIA DAIRY RESEARCH FOUNDATION Science for a Sustainable Future; DAIRY COUNCIL OF CALIFORNIA

REAL CALIFORNIA MILK

FREE

A short course for dairy industry professionals, entrepreneurs, academia and researchers. No prerequisites.
Registration is free for California processors, entrepreneurs, academia/students and industry partners.

To register: Send your email, title and company name to nvanbuskirk@cmab.net.

Information on location and parking will be sent upon confirmation of your registration. *Program as of May 27, subject to change.*

Monday, June 15

Markets, Formulations, Processing & Innovation

8:00 | **Registration & Networking**

8:30 | **Welcome & Overview**
Dr. D. Barile, UC Davis, V. Lagrange, CDIC
- Introductions, course objectives
- Importance of fermented dairy to consumers and the CA industry

8:45 | **Keynote Speaker:**
Erik Oberg, Chobani

9:15 | **Market Trends & Innovation Landscape**
Ben Yee, California Milk Advisory Board
- California yogurt market dynamics and consumer insights
- Key growth segments: High-protein, low-sugar; functional/probiotic, lactose free and fiber +
- Consumer drivers: white space opportunities for innovation

9:45 | **California Health & Dietary Trends, Fermented Foods Intake**
Ashley Rosales, Dairy Council of California

10:15 | **Break & Products Sampling**

10:45 | **Fundamentals of Fermented Dairy Foods**
Dr. Phil Tong, CalPoly/CDIC
- Milk composition, dairy ingredients, product standards
- Base mix formulation: impact on identity, texture, process and nutritionals
- Fermentation systems (set vs stirred)
- Outline of processes for other fermented dairy foods

11:15 | **Fundamentals of Fermentation**
Dr. Gil Tansman, dsm-firmenich
- Fermentation chemistry and acidification
- Yogurt microbiology (core cultures and function)
- Types of fermented milks (yogurt, kefir, skyr, drinks)
- Q&A/ Case Studies

12:00 | **Lunch with Special presentation by** Dr. Magda Naziemiec, Danone

1:00 **Processing & Manufacturing – Advances for Fermented and High Protein Products**
Dr. Shanti Bhushan, GEA (via zoom)
- Milk standardization and formulation for high protein
- Membrane, separation and filtration technologies for high protein products

1:45 **Innovation & Applications for Yogurt & Fermented Products**
Dr. Manon Duquenne, IFF Health & Biosciences
- Solutions to manage texture, sweetness in high protein applications
- Integrating fibers and prebiotics
- Extending shelf-life with cultures

2:30 **| Break**

3:00 **| Food Safety & Quality**
Luke Vincent, Chemco Products Company
- Microbiological safety and spoilage
- Post-acidification and shelf-life
- Sanitation and CIP best practices

3:30 **| Success in Product Innovation**
CDIC and Dr. Baheeja Zaitoun, CalPoly Dairy Products Technology Center
- Designing high-protein and low-sugar yogurts
- Adding fiber to milk, fermented milks
- Flavor and texture trends, global products

4:00 **| Product Innovation Highlights**
- **Beneficial *Clostridium* Consume Bovine milk-derived Glycans**
  Julia Finestone, UC Davis
- **Milk is smart: The Impact of Fucosylated Glycans from Milk on Cognition**
  Dr. David Mills, UC Davis Institute for Food & Health

4:45 **Adjourn**

Tuesday, June 16

Innovation & Health

8:30 **| Role of Machine Learning in Dairy Ingredients and Fermented Dairy Products**
Austin Weber, UC Davis

9:00 **| Positioning Fermented Dairy in Healthy Eating Patterns, Translating Science for Consumers**
Ashley Rosales, Dairy Council of California

9:30 **| What Makes Fermented Dairy Foods so Healthy?**
Dr. Maria Marco, UC Davis

10:00 **Break**

10:30 **| Bioactives from Dairy Streams**
Dr. Daniela Barile, UC Davis

11 :00 **| Yogurt Digestion**
Dr. Gail Bornhorst, UC Davis

11 :30 **|Panel : From Research to Commercialization, Practical Takeaways & Future Opportunities**
Chair: Dr. Kevin Comerford.
Panelists: Dr. Daniela Barile, UC Davis; Dr. David Mills, UC Davis ; Dr. Magda Naziemiec, Danone; Erik Oberg, Chobani; Dr. Ameer Taha, UC Davis.

12:00 **Adjourn**