Short-Course September 15-16, 2026

High Protein Dairy Products

Location: Dairy Products Technology Center, Cal Poly, San Luis Obispo

This is a practical 2-day course with demonstrations, lectures, Q&A with industry and academic experts. The course is open to entry and mid-level personnel in the industry.
Instructors: Cal Poly faculty and staff, industry representatives, equipment and process suppliers, expert consultants. DRAFT PROGRAM – ALL SPEAKERS TO BE CONFIRMED (INVITED)

Individuals $700, Discounted: 2 or more from same company $650, Students $250.

For more info: Samantha Bass slbass@calpoly.edu

Registration: https://dairy.calpoly.edu/short-course-symposia

Preferred Cal Poly rates available at area hotels.

Tuesday, September 15

8:00 Registration, continental breakfast available
8:30 **Welcome & Course Overview**
9:00 **The Protein Boom: Market Drivers, Consumer Demand & Future Opportunities**
Dr. Ty Wagoner, California Dairy Innovation Center
9:45 **What Consumers Really Know About Protein: Perceptions, Motivations and Misconceptions**
Donna Berry, Dairy & Food Communications, Inc.
10:30 Break
10:45 **Protein 101: High-level**
Dr. Haotian Zheng, NC State University
12:00 Lunch
1:00 **The Dairy Protein Toolbox: Ingredients, Functionality, and Selection Strategies**
Dr. Ty Wagoner, California Dairy Innovation Center
1:45 **Protein Science in Practice: Nutrition, Quality, Digestibility, Regulations and Claims**
Christine Bunting, Regulatory Affairs Consultant
2:30 Break
2:45 **Formulating High-Protein Frozen Desserts Without Sacrificing Indulgence**
QiQi Peng, Hilmar Cheese
3:45 **Fine-Tuning The Next Generation of High-Protein Dairy Innovation**
QiQi Peng, Hilmar Cheese
4:45 Group Photo
5:00 Happy Hour/Reception

Wednesday September 16

8:00 Continental breakfast available
8:30 **Cultured Dairy: Innovation Opportunities**
Donna Berry, Dairy & Food Communications, Inc. & DPTC Team
9:15 **High-Protein Dairy Desserts Consumers Will Love**
Dr. Baheeja Zaitoun, Cal Poly DPTC
10:00 Break
10:15 **The Supporting Cast: Ingredient Systems Beyond Protein**
Dr. Haotian Zheng, NC State University
11:00 **Optimizing Dairy for Whole-Body Health**
Dr. Baheeja Zaitoun, Cal Poly DPTC
12:00 Lunch
1:00 **Cracking the RTD Challenge: High-Protein Coffees, Teas, and Functional Beverages**
Anuradha Prakash, Chapman University
1:45 **Equipment Advances & Emerging Processing Technologies**
Saagar Vijayaragavan, Kovalus Separation Solutions
2:30 **Industry Panel**
3:00 Final Discussion, Certificates
3:15 Adjourn

Program co-organized with CMAB/CDIC, with partial funding and contributions from Dairy Management Inc., the USDA's Pacific Coast Coalition Dairy Business Innovation Initiative and, CMAB. Summer 2026. Program subject to change.

CAL POLY DAIRY PRODUCTS TECHNOLOGY CENTER
CALIFORNIA DAIRY INNOVATION CENTER
REAL CALIFORNIA MILK
USDA
PACIFIC COAST COALITION