

11TH ANNUAL DAIRY INGREDIENTS SYMPOSIUM MARCH 10 – 11, 2009, AT HOTEL 480 IN SAN FRANCISCO

Gather intel from the dairy ingredients top experts.

Program Agenda*



Tuesday, March 10, 2009

7:00 a.m. Registration (continental breakfast available starting at 6:30 a.m.)

8:00 a.m. Welcome: Phil Tong, Cal Poly DPTC and Alan Reed, DMI

8:10 a.m. Session I- Dairy Ingredients: Supply, Demand, Competition and Market Opportunities, Moderator: Jim Dodson

What is the outlook for the next year for dairy ingredients, what is happening in the world market and what opportunities present themselves?

8:15 a.m. Global outlook: What lies ahead for the dairy industry?

William A. Schiek, Economist, Dairy Institute of California

8:45 a.m. Seeking Opportunities in the Food Industry Amidst A Financial Crisis

Dave Henkes, Vice President, Technomic

9:15 a.m. The Competitive Landscape for Dairy Proteins

Alan Reed, Senior Vice President, U.S. Manufacturing and Ingredient Marketing, Dairy Management Inc.

9:45 a.m. Break

10:10 a.m. U.S. Milkfat: Market Overview & Opportunities

Gonca Pasin, President, Pasin Group

10:40 a.m. Satiety: nutrition research and consumer benefits

Matt Pikosky, Director Research Transfer, Dairy Management, Inc

11:10 a.m. Session II- William C. Haines Dairy Science Award and Lecture, Moderator: Joe O'Donnell

11:15 a.m. Bioactive peptides liberation in dairy foods by probiotic cultures and their health and nutritional functionalities

Nagendra P. Shah, Professor of Food Science and Technology, School of Biomedical and Health Sciences, Faculty of Health Engineering and Science, Victoria University, Australia

12:00 p.m. Lunch

1:10 p.m. Session III- Improving Performance of Dairy Ingredients, Moderator: Amy Lammert

Improving key aspects of dairy ingredients functionality, and current insights and challenges related to dairy ingredient performance in complex food systems.

1:15 p.m. Application of infrared spectroscopy for product characterization in the dairy industry.

Luis E. Rodriguez-Saona, Assistant Professor, Food Science and Technology Department, Ohio State University

1:50 p.m. Functional Ingredients for dairy and Food Applications.

Jon Hopkinson, Sr. Applications Scientist, Danisco, USA

2:25 p.m. Hot Topic Session- Dust Explosion Hazards in Drying and Fine Grinding of Milk Powders, Lactose and Casein, Moderator: Phil Tong

Tomas Johansson, Fitz cM Product line Manager, The Fitzpatrick Company

3:00 p.m. Break

3:25 p.m. Session IV- Food and Beverage Industry Perspective: Creating and Marketing new Consumer Products and the Role that Suppliers Can Play, Moderator: Kara McDonald

Learn what food and beverage companies need and want. Understand what are the expectations of ingredient suppliers and the opportunities for dairy ingredients.

3:30 p.m. Food and Beverage Innovation and the Role of the Supplier

Mary Parsons, Vice President, Global Platforms & Research Insights, The Hershey Company

3:50 p.m. New Product Development: What Does Marketing Actually Do?

Alan Reed, Senior Vice President, U.S. Manufacturing and Ingredient Marketing, Dairy Management Inc.

4:10 p.m. Great Expectations: The Food Manufacturer/Dairy Supplier Relationship

Erika Smith Sr. Principal Scientist, General Mills

4:30 p.m. Round table question and answer- All

5:00 p.m. Adjourn

5:30-7 p.m. USDEC Reception

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6:30 a.m. Continental breakfast available

8:00 a.m. Session V- The Increasing Importance of Food Quality and Safety, Moderator: Jim Dodson

Learn what current food quality issues mean to the ingredient, and the food and beverage industries, and what's being done to protect our food supply.

8:10 a.m. National Center for Food Protection and Defense
John Hoffman, Senior Research Fellow, University of Minnesota

8:40 a.m. U.S. Food Safety on the Front Burner: Are You Ready
Bill Zucker, Food issue communications expert, Burson-Marsteller

9:10 a.m. Melamine: Lessons learned
Stacey Stevens, Director, Nutrition and Industry Affairs, Dairy Management, Inc.

9:40 a.m. Break

10:05 a.m. Session VI- Bacterial spores in dairy ingredients - what do we need to know? Moderator: Rafael Jimenez

Uncover the latest knowledge on bacterial spore origin, growth, detection, their significance, and how to control the number of spores in dairy ingredients.

10:10 a.m. Tracking spoilers to source: probing the ecology of sporeformers in milk production systems
Kathryn Boor, Professor and Chair, Dept. of Food Science, Cornell University

10:50 a.m. Bacterial spores and shelf-stable, dairy-based products
Wilfredo Ocasio, Vice President, Process Research and Microbiology, The National Food Laboratory, Inc.

11:20 a.m. Dairy plant practices to help control spore counts
Ron Christianson, Sr Area Technical Support Coordinator, Education & Talent Development, Ecolab Inc.

11:40 p.m. Lunch

1:00 p.m. Session VII- Nutrition Research: Health and Wellness Research and the Benefits of Dairy Protein, Moderator: Marlene Schmidt

Discover what's new in health and wellness nutrition research. Identify how the ingredient industry can use research to develop new applications with dairy proteins.

1:05 p.m. The latest research findings on the role of dairy proteins in the areas of sports nutrition, healthy aging, and body composition
Doug Paddon-Jones, Associate Professor, Physical Therapy & Internal Medicine, University of Texas

1:50 p.m. Whey Protein: Research to Real-Life Application
Bob Seebohar, Sport Dietitian, US Olympic Committee/Feul4mance, LLC.

2:35 p.m. Dairy Components Effective for Weight Management and Related Metabolic Dysfunction
Eric Bastian, VP Research and Development Glanbia Nutritionals

3:05 p.m. Break

3:30 p.m. Session VIII- Innovations in Dairy Ingredient Processing and Technology Moderator: Phil Tong

New separation and drying technologies that can spark dairy ingredients innovation. Learn how these technologies can be used in ingredient manufacturing plants.

3:35 p.m. Evaporator Pre-heat systems to produce low Thermophilic counts in dairy ingredients
Samuel B. Bardoff, Niro Corporation

4:05 p.m. From Whey Permeate to High Purity Lactose:
A Presentation of Environmentally Selective Technologies including Chromatography and Membranes
Frederic Schab, R&D Engineer, Novasep France

4:35 p.m. Closing Remarks and Adjourn

***Note: Program content subject to change.**

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