

*For Immediate Release . . .*

**DPTC NEWS**



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San Luis Obispo, CA

**8<sup>th</sup> Annual Cal Poly Symposium Program Offers Insight and Solutions for Dairy Ingredients End-Users and Suppliers**

“The 8<sup>th</sup> Annual Cal Poly Concentrated and Dried Dairy Ingredients Symposium Program is tailored to address emerging questions regarding ingredient needs of end-users, marketing opportunities for suppliers, best ways to effectively use dairy ingredients, and latest technologies that can influence dairy ingredient composition, properties and innovations,” says Phil Tong, the program organizer.

Marketing opportunities and trends domestically and internationally for milk powders, milk protein concentrates and whey based ingredients will be addressed in several presentations. Information on how suppliers and end-users can benefit from information available from Dairy Management, Inc. will also be presented.

New information on advances in the technology of membrane processing for manufacture of value added dairy ingredients will be particularly noteworthy. For the dairy ingredients suppliers such information provides new tools to enhance their ability to efficiently produce the next generation of dairy ingredients. For dairy ingredient end-users these presentations will provide them early notification of the way new ingredients will be produced and their associated functional properties. In addition perspectives on how to reconstitute dairy ingredients will be provided.

For the benchtop product developers, specific tips on how to formulate stable dairy beverages and nutritious bakery products using dairy ingredients will be highlighted. Reviews of basics of functional properties, applications of protein hydrolysates, and browning reactions important for food formulators will be presented.

Finally the science and technology of probiotics will be addressed by two leading experts, Dr. Todd Klaenhammer and Dr. Mary Ellen Sanders. In addition, insights on micro-nutrient fortification, sports nutrition and how dairy ingredients fit in these sectors will be addressed.

Registration information, lodging and other program details are available at [www.calpoly.edu/~dptc/symp.html](http://www.calpoly.edu/~dptc/symp.html). This program is made possible in part through the sponsorship of the United States Dairy Export Council and the California Dairy Research Foundation.

*For further information contact Laurie Jacobson (805-756-6097, [ljacobso@calpoly.edu](mailto:ljacobso@calpoly.edu))*

*The Dairy Products Technology Center (DPTC), established in 1986, is a program within the College of Agriculture at Cal Poly State University that conducts education, research, and outreach activities to provide solutions to help manage risk, facilitate innovation, and defend equity in the dairy foods industry and related business sectors. For further information visit our website at [www.calpoly.edu/~dptc](http://www.calpoly.edu/~dptc).*