Yogurts, Fermented Milks and Probiotic Dairy Products

Health Benefits & Product Innovation

University of California Davis - Theater of the Sensory Building,

Robert Mondavi Institute for Wine and Food Science, 392 Old Davis Road, Davis, CA

A CDIC short course, organized in collaboration with UC Davis, the Dairy Council of California and the California Dairy Research Foundation, with support from the Pacific Coast Coalition

UC DAVIS UNIVERSITY OF CALIFORNIA

CALIFORNIA DAIRY RESEARCH FOUNDATION Science for a Sustainable Future

CALIFORNIA DAIRY INNOVATION CENTER

REAL CALIFORNIA MILK

Dairy Council of California®

Thursday, June 20, 2024

8:30 am Registration and coffee

Session 1: Probiotics/prebiotics – Latest Advances in Nutrition, Health and Wellness

Chair — Veronique Lagrange, California Dairy Innovation Center

9:00 am — Introduction to pro and pre-biotics in dairy products
Dr. Daniela Barile and Dr. David Mills, UC Davis

9:45 am — Lactic acid bacteria and the contributions of these bacteria to the production of fermented foods and beverages and to human health and well-being.
Dr. Maria Marco, UC Davis

10:15 — Networking break

10:30 — Latest scientific overview on health and wellness benefits, the dairy matrix
Dr. Kevin Comerford, California Dairy Research Foundation

11:00 — Trends, consumption of fermented milk products and regulatory considerations – what is new?
Ashley Rosales, Dairy Council of California

11:30 — Application of Documented Probiotics in Food - Critical Points
Dr. Mirjana Curic-Bawden, Novonesis

Noon — Lunch

Registration at: **"yogurt at uc davis@event.eventbrite.com"**

More information at cdic.net. Tickets:

Students, health professionals, invited guests:	free with credentials
Academia, entrepreneurs, government:	$95
Processors, industry, suppliers:	$195

Session 2: Yogurts and Fermented Milks Manufacture 101

Chair:	Dr. Kevin Comerford, California Dairy Research Foundation
1:00 pm	Milk and dairy ingredients overview and innovation in the sector Dr. Phil Tong, Cal Poly San Luis Obispo, Prof. Emeritus
1:45 pm	Types of fermented milks, yogurts, kefirs and overview of manufacturing processes Austin Weber, UC Davis
2:00 pm	Digestion of fermented dairy and plant-based products -latest research and discoveries Dr. Gail Bornhorst, UC Davis
2:30 pm	Break and tour of Dr. Bornhorst Laboratory
3:30 pm	Overview of unit operations in the manufacture of specialty products, lactose-free, and international products Product sampling and showcase Dr. Phil Tong, CalPoly San Luis Obispo, Prof Emeritus
4:15	Product optimization and cultures selection - for texture, flavor and shelf-life. Bio preservatives for yogurts and fermented milks Julie Winans, Novonesis
5:00 pm	Off campus networking reception and wine tasting (all speakers and registered attendees 21 and older invited)

Friday, June 21, 2024

Session 3: Tools for Innovation, Consumer Appeal, Optimization & Showcase

Chairs:	Dr. Daniela Barile, UC Davis; Ashley Rosales, Dairy Council of California
8:30 am	Products trends, market opportunities and capacity gaps in California: What processors needs to know Ben Yee, California Milk Advisory Board
9:15 am	Lactose free formulations –sensory science, formulating for consumer appeal Dr. M. Drake, SE Dairy Research Center
10:00 am	Considerations for sweeteners & texturizers for cultured products Wanda Jurlina, IMCD
10:30 am	Networking break
11:00 am	A Global Overview of Fermented Dairy Product Innovations. Donna Berry, Dairy & Foods Communications, Inc.
Noon	Certificates Adjourn

For more information, please contact:
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Program as of April 8, 2024, subject to change

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