



## The Science of Yogurt & Fermented Dairy Products

### Online Portion

<b>Time</b>	<b>Topic</b>	<b>Speakers</b>
Session 1	<b>Introduction to Cultured Dairy Products</b> <ul style="list-style-type: none"><li>• Pretest</li><li>• Overview of Cultured Product Industry</li><li>• Innovation in Cultured Dairy Products</li><li>• Regulations of different products</li></ul>	Carl Moody Cornell University
Session 2	<b>Raw Milk Quality &amp; its Impact on Yogurt Quality</b> <ul style="list-style-type: none"><li>• Initial Bacterial Load, SCC and other factors</li></ul>	Carl Moody Cornell University
Session 3	<b>Milk Chemistry &amp; Chemistry of Coagulation</b> <ul style="list-style-type: none"><li>• Overview of basic milk chemistry</li><li>• Protein Chemistry &amp; denaturation</li></ul>	Carl Moody Cornell University
Session 4	<b>Culture Microbiology</b> <ul style="list-style-type: none"><li>• Types of Bacteria</li><li>• Starter culture types</li><li>• Phage</li><li>• Bacterial Growth Curves</li></ul>	Sam Alcaine Cornell University
Session 5	<b>Batching &amp; Common Unit Operations of Cultured Dairy Products</b>	Dave Buteyn Vivolac Cultures
Session 6	<b>Processing of Yogurt</b>	Howard VanBuren Chr. Hansen
Session 7	<b>Processing of Buttermilk, Sour Cream and Cream Cheese</b>	Dave Buteyn Vivolac Cultures
Session 8	<b>Processing of Cottage Cheese</b>	Dave Buteyn Vivolac Cultures



## Tuesday, June 6th – Making Quality Cultured Dairy Products

Time	Topic	Speakers						
8:00am	<b>Coffee &amp; Registration</b>							
8:15am	<b>Introduction and Setting Yogurt</b>	Carl Moody - Cornell University; Dave Buteyn - Vivolac Cultures; Howard VanBuren - Chr. Hansen						
8:45am	<b>Review of Online Material and Overview of Program</b>	Carl Moody - Cornell University; Dave Buteyn - Vivolac Cultures; Howard VanBuren - Chr. Hansen						
10:15am	<b>Break</b>							
10:30am	<b>Fruit Preparations</b>	Tina Stark - Agrana						
11:30am	<b>Break</b>							
11:40am	<b>The Use of Stabilizers in Cultured Dairy Foods</b>	Jon Hopkinson - Dupont						
12:45pm	<b>Lunch</b>	Conference Room						
1:45pm	<table border="1"> <tr> <td colspan="2"><b>Break out sessions</b></td> </tr> <tr> <td><b>Group 1</b></td> <td><b>Group 2</b></td> </tr> <tr> <td>Sensory Evaluation of Cultured Dairy Products – Product Development Laboratory</td> <td>Unit Operations in Cultured Dairy Production – Pilot Plant</td> </tr> </table>	<b>Break out sessions</b>		<b>Group 1</b>	<b>Group 2</b>	Sensory Evaluation of Cultured Dairy Products – Product Development Laboratory	Unit Operations in Cultured Dairy Production – Pilot Plant	Carl Moody Cornell University  Dave Buteyn Vivolac Cultures  Howard VanBuren Chr. Hansen
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<b>Group 2</b>	<b>Group 1</b>							
Sensory in Cultured Dairy Products – Product Development Laboratory	Unit Operations in Cultured Dairy Production – Pilot Plant							
4:30pm	<b>Adjourn</b>							



## Wednesday – June 7<sup>th</sup> - Cleaning & Quality in Cultured Dairy Facilities

Time	Topic	Speakers				
8:30am	<b>Coffee</b>					
8:45am	<b>Tasting of yogurt made in yesterday's session</b>	Carl Moody Cornell University				
9:00am	<b>Quality &amp; Food Safety in Yogurt</b>	Nicole Martin Cornell University				
10:00am	<b>Break</b>					
10:15am	<b>Managing the Effectiveness of your Sanitation System and CIP System Best Practices</b>	Larry Bogdan Diversey				
11:15am	<b>Break</b>					
11:30am	<b>Sanitation &amp; Cleanliness in Cultured Dairy Plants</b> <table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td><b>Group 1</b></td> <td><b>Group 2</b></td> </tr> <tr> <td>Cleaning &amp; Sanitation</td> <td>Facility Air Quality</td> </tr> </table>	<b>Group 1</b>	<b>Group 2</b>	Cleaning & Sanitation	Facility Air Quality	Larry Bogdan Diversey  Carl Moody Cornell University
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<b>Group 2</b>	<b>Group 1</b>					
Cleaning & Sanitation	Facility Air Quality					
2:30pm	<b>Questions, Test, Evaluation</b>					
3:00pm	<b>Adjourn</b>					