



Cornell University
Dairy Foods Extension

DAIRY PROCESSING SHRINK AND LOSS (DRAFT)

JUNE 20-21, 2017

TUESDAY, JUNE 20, 2017

8:00am	Registration & Coffee	
8:15am	Welcome /Pre-test	Kim Bukowski, Cornell University
8:30am	Dairy Shrink Basics	Kim Bukowski, Cornell University
9:00 am	Composition and Properties of Milk	Tedd Wittenbrink, Merieux NutriSciences
9:45am	Shrink Hot Spots	Tedd Wittenbrink, Merieux NutriSciences
10:15am	Break	
10:30am	Sampling and Testing	Carl Moody, Cornell University, Tedd Wittenbrink, Merieux NutriSciences
11:30am	Lunch	
12:15pm	Equipment Measurements and Loss	Gary Ratajczak, Anderson-Negele
2:15pm	Break	
2:30 pm	Fill Control	Carl Moody, Cornell University
3:15 pm	Equipment Maintenance and Calibrations	TBD
4:00pm	Adjourn	



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WEDNESDAY, JUNE 21, 2017

8:00 am	Understanding Federal Market Orders	Andrew Novakovic, Cornell University
10:00 am	Break	
10:15 am	Recipe and Batch Optimization	Lance Phillips, Owl Software
11:00 am	CIP Systems/Waste Streams	TBD
12:00pm	Lunch	
1:00 pm	Dairy Plant Tour	Tim Barnard, Cornell University
2:15 pm	Bulk Shipping>Returns	Tedd Wittenbrink, Merieux NutriSciences
3:00 pm	Dairy Loss Benchmarking	Ron Mong, Herbein CPA & Consultants
4:00 pm	Course Wrap-Up Q & A Exam	
	Adjourn	

Instructors

- Kim Bukowski, Cornell University Dairy Foods Extension
- Tedd Wittenbrink, Merieux NutriSciences
- Gary Ratajczak, Anderson-Negel
- Carl Moody, Harvest NY, Cornell Cooperative Extension
- Andrew Novavic, Cornell University, C.H. Dyson School of Applied Econ. & Mgmt
- Lance Phillips, Owl Software
- Tim Barnard, Cornell University Dairy Plant
- Ron Mong, Herbein CPA and Consultants

The NY State Milk Promotion Order supports Cornell Dairy Foods Extension Programs