



## FLUID MILK PROCESSING FOR QUALITY AND SAFETY NOVEMBER 14-16, 2017

### TUESDAY, NOVEMBER 14, 2017

8:30am	<i>Registration &amp; Coffee</i>	
8:45am	Welcome and Introductions, Pre-quiz	
9:15am	<p>Online Review</p> <ul style="list-style-type: none"> <li>• Dairy Microbiology</li> <li>• Raw Milk Quality</li> <li>• Spores-An Overview</li> <li>• Unit Operations</li> <li>• Aseptic Processing Basics</li> <li>• Regulatory Requirements</li> <li>• Audits and Inspections</li> <li>• Sensory Basics</li> </ul>	
10:15am	<i>Break</i>	
10:30am	UHT Unit Operations	Rick Rector, Seiberling Associates
11:30am	Sanitary Design and Preventive Maintenance	Rick Rector, Seiberling Associates
12:15pm	<i>Lunch</i>	
1:00pm	Unit Operations: Paper and Rotary Fillers	Bob Kuhn, Upstate Niagara Cooperative
2:15pm	<i>Break</i>	
3:00pm	Cleaning and Sanitizing	Dana Lively, Ecolab
4:45pm	Questions and Adjourn	



**WEDNESDAY, NOVEMBER 15, 2017**

8:00am	<i>Coffee &amp; Questions</i>	
8:15am	Breakout Sessions (4 sessions, 20 minutes each) <ul style="list-style-type: none"> <li>• Plant Tour</li> <li>• Rotary Filler Dye Test</li> <li>• Pearson Square</li> <li>• HMI Screen</li> </ul>	
9:45am	<i>Break</i>	
10:00am	Defects in Chocolate Milk	David Gerfen & An Ho, International Food Products
11:00am	Spores and Their Effect on Fluid Milk	Nicole Martin, Milk Quality Improvement Program
12:00pm	<i>Lunch</i>	
12:45pm	Sensory Evaluation <ul style="list-style-type: none"> <li>• Milk Quality Indicators</li> <li>• Milk Tasting</li> </ul>	Nancy Carey, Milk Quality Improvement Program
2:15pm	<i>Break</i>	
2:30pm	Standardization and Valve Mapping Exercise	Scott Crosier, GEA Westfalia
4:00pm	Opportunities and Challenges in Organic Processing	Ashleigh Knecht, NOFA-NY
4:45pm	Questions and Adjourn	



**THURSDAY, NOVEMBER 16, 2017**

8:00am	<i>Coffee &amp; Questions</i>	
8:15am	Changing Consumer Trends	Rod Hawkes, Senior Extension Associate, Charles H. Dyson School of Applied Economics & Management
9:15am	Economic Perspective and Federal Milk Market Order	Andrew Novakovic, E.V. Baker Professor of Agricultural Economics, Charles H. Dyson School of Applied Economics & Management
10:45am	<i>Break</i>	
11:00am	Questions, Post-Test, and Adjourn	

***Instructors***

- Anika Zuber, Dairy Processing and Marketing Specialist, Harvest NY
- Rick Rector, Seiberling Associates
- Bob Kuhn, Upstate Niagara Cooperative
- Dana Lively, Ecolab
- David Gerfen, International Food Products
- An Ho, International Food Products
- Nicole Martin, Milk Quality Improvement Program
- Nancy Carey, Milk Quality Improvement Program
- Scott Crosier, GEA Westfalia
- Ashleigh Knecht, NOFA-NY
- Rod Hawkes, Senior Extension Associate, Charles H. Dyson School of Applied Economics & Management
- Andrew Novakovic, E.V. Baker Professor of Agricultural Economics, Charles H. Dyson School of Applied Economics & Management