



THE SCIENCE OF YOGURT (ADVANCED) JUNE 13-14, 2017

TUESDAY, JUNE 13, 2017

CHEMISTRY & MICROBIOLOGY OF CULTURED DAIRY

8:30 am	Registration & Coffee	
8:45 am	Welcome and Introductions, Pre-test	
Time	Topic	Instructor
9:00 am	Chemistry of Cultured Dairy Products	Dana Wolle, PhD Chr. Hansen
10:00 am	Break	
10:15 am	Culture Microbiology	Dana Wolle, PhD Chr. Hansen
11:15 am	Yeasts & Molds in Cultured Dairy Products	Randy Worobo, Cornell University
12:15 pm	Lunch	
1:00 pm	Protective Cultures	Eric Aspenson, DSM
2:00 pm	Probiotics	Eric Aspenson, DSM
3:00 pm	Break	
3:15 pm	Acid Whey Utilization	Sam Alcaine, Cornell University
4:15 pm	Adjourn	



WEDNESDAY, JUNE 14, 2017

PRODUCT QUALITY & INNOVATIONS

8:15 am	Day 2 Overview Q & A	
Time	Topic	Instructor
8:30am	Phage Control	Dana Lively, Ecolab
9:30am	Membrane v. Centrifugation in Greek Yogurt Manufacture	Scott Crosier, GEA
10:30 am	Break	
10:45 am	Functional Ingredients: Texture	Hanna Clune, Ingredion
11:45 am	Lunch	
12:30pm	Innovative Products <ul style="list-style-type: none">• Drinkables, Sidecars. Yogurt Dips	Siva Kaliappan, DMI
1:30pm	Sensory Evaluation of Dairy Products	Dr. Charles White
3:00pm	Course Wrap-Up Q & A Exam	
3:30pm	Adjourn	

Instructors

Dana Wolle, PhD, Chr. Hansen
Randy Worobo, Cornell University
Eric Aspenson, DSM
Sam Alcaine, Cornell University
Dana Lively, Ecolab
Scott Crosier, GEA
Hanna Clune, Ingredion
Siva Kaliappan, DMI
Dr. Charles White

Persons attending and successfully completing this program will be given a Certificate of Achievement in The Science of Yogurt.