



American DairyTM
Products Institute

Center of Excellence



"Dairy expertise is only a call away"



We are committed to being the world's premier authority on dairy ingredients. As such, we are pleased to introduce a network of seasoned dairy industry professionals capable of addressing a wide range of topics for our membership.

The ADPI Center of Excellence (COE) is the key resource to the ADPI Academy and provides an easy and economical way for members to gain access to a pool of dairy industry experts with competencies in a broad range of areas to include:

Product Applications ~ Regulatory / Legal ~ Feed Industry~ Quality / Food Safety ~ Marketing

Risk Management ~ Supply Chain Management ~ Environmental Compliance ~ Business Development /Strategy

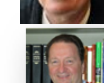
Cheese & Cheese Powders ~ Dairy Powders (NFDM/SMP; WMP, BMP, MPC / MPI, WPC / WPI, Lactose, Permeate)

Milk (Standard, Evaporated, Condensed, Ultra Filtered) ~ Milkfat & Butter ~ Human Nutrition ~ Animal Nutrition

COE resource professionals, as shown on the following page, are ready and willing to address ADPI member questions or concerns. Simply identify the person that has the expertise that you require, and make contact with that resource professional by phone. Please identify yourself as an ADPI member with name of member company and there will be no cost for this initial consultation (up to 2 hours per member per topic). As a member, you may then choose to employ/engage the consultant directly if more extensive assistance beyond your initial contact is required.

For additional information, please contact: Dan Meyer, ADPI Director of Technical Services (dmeyer@adpi.org) (630) 530-8700 ext. 224)

Disclaimer: *Many of the Center of Excellence resource professionals are not employees of ADPI and are independent consultants. As such, ADPI will not be privy to communications between COE resource professionals and individual members, and ADPI disclaims any responsibility or liability in connection with or stemming from such consultations. All COE resource professionals, whether directly employed or of a consultant basis are bound by confidentiality and Non-Disclosure Agreements.*



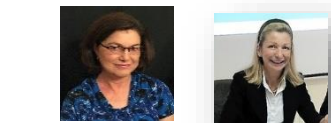
COE Professional	Milk Powders, MPCs	Whey products	Permeate and Lactose	Milkfat and Butter
KJ Burrington burrington@cdr.wisc.edu Tel: 608-265-9297 Mobile: 608-443-7940	Applications	Applications	Applications	Applications
Michael Culhane mculhane@dairyadvance.com Tel: 608-325-4543 Mobile: 608-293-0118	Manufacturing Technology, Investments Evaluation	Manufacturing Technology, Investments Evaluation	Manufacturing Technology, Investments Evaluation	
Veronique Lagrange vlagrange@adpi.org Tel 331-979-7289 Mobile: 202-316-1265	Marketing, nutrition	Marketing, nutrition	Marketing, nutrition	
Dan Meyer dmeyer@adpi.org Tel: 331-979-7286 Mobile: 847-293-9629	Regulatory & Safety	Regulatory & Safety	Regulatory & Safety	Regulatory & Safety
Mike McCully Mike@themccullygroup.com Tel: 312-646-0361 Mobile: 773-368-9561	Risk Management	Risk Management	Risk Management	Risk Management
Phil Plourd pplourd@blimling.com Tel: 608-249-5030 Mobile: 608-239-9009	Market Analysis and Forecast	Market Analysis and Forecast	Market Analysis and Forecast	Market Analysis and Forecast
Geoff Smithers geoff.smithers@gmail.com Tel: +61 3 9844 4843	Applied R&D	Applied R&D	Applied R&D	Applied R&D
Cindy Schweitzer cschweitzerashton@gmail.com Tel: 847-977-6270	Nutritional properties and benefits	Nutritional properties and benefits	Nutritional properties and benefits	Nutritional properties and benefits
Marianne Smukowski msmuk@cdr.wisc.edu Tel: 608-265-6346		QA/QC	QA/QC	Manufacture, Safety
Jim Sullivan jim@sullivanenterprise.com Tel: 919-463-0438			Applications, Feed	
Phil Tong ptong@adpi.org Tel: 630-530-8700 229 Mobile: 805-440-8149	Manufacturing Product research and innovation	Manufacturing Product research and innovation	Manufacturing Product research and innovation	Manufacturing Product research and innovation
Purnendu Vasavada Purnendu.C.Vasavada@UWRF.Edu Tel: 715-426-5513 Mobile: 715-410-5019	Microbiology, safety	Microbiology, safety	Microbiology, safety	Microbiology, safety



Competitive assessments: dairy and non-dairy
 Innovation in non-traditional sectors
 Global product research



Business planning & strategy
 Consumer trends analysis
 Market intelligence and consumer insights



Human nutrition: efficacy of dairy ingredients and claims, innovation

Business Strategy

Nutrition

Animal nutrition: ration designs, feed, co-product utilization

Regulatory

Product standards and regulations, specifications
 Regulatory guidance, GRAS, Codex



Food Safety

Food safety testing, Microbiological standards and specifications
 Safety & risk assessment
 QC Programs, HACCP implementation, audits



Process Engineering

Process technologies, Plant design and audits.
 Innovation in technology and investments evaluations



Risk Management

Risk Management principles
 Pricing strategies
 Dairy market updates
 Commodity trends



Applications

Functional and chemical properties of dairy ingredients
 Applications how-to and guidance. Labeling

