# Forum Agenda

## Tuesday, October 24<sup>th</sup>

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>4 to 6 pm</td>
<td>Registration</td>
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| 6:00 pm  | Welcome Reception held in Tuscany 9  
          | Sponsored by: Hilmar Cheese |

## Wednesday, October 25<sup>th</sup>

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>6:30 - 8:30 am</td>
<td>Registration</td>
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| 7:00 am   | Breakfast Buffet  
          | Sponsored by Darigold, Inc. & Sulbana Inc. |
| 8:30 am   | Welcome |

### 8:30 am  
**Session 1: Senior Leadership Panel: Industry Challenges and Opportunities**

**Session Sponsor:** Advanced Process Technologies

**Industry Leaders Panel**

(Tuscany 7 - 9)

**Moderator:** Dave Thomas, ADPI

**Panelists include:**
- George Chappell, Glanbia Nutritionals
- Louise Hemstead, Organic Valley
- Kyle Jensen, Hilmar Cheese Company, Inc.
- Doug Wilke, Valley Queen Cheese Factory Co.

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| 9:50 am  | Break  
          | (Tuscany A – C)  
          | Sponsored by: Organic Valley & Gossner Foods Inc. |
10:20 am  Session 2: Dairy Ingredients for Cheese

Session Sponsor: Ecolab, Inc.

Moderator: Hasmukh Patel, Land O’Lakes

Use of MPC or Micellar Casein as an Ingredient in Process Cheese or in Cheese Milk Extension  
Lloyd Metzger, Ph.D., South Dakota State University

Standardization of Lactose to Protein Ratio and Effect on Quality of Cheese  
Dr. John Lucey, Wisconsin Center for Dairy Research

Optimizing Microfiltration for Maximum Removal of Whey Proteins  
Steve Beckman, PhD student, South Dakota State University

12:00 pm  Luncheon

(Tuscany A – C)  
Lunch Sponsor: U.S. Dairy Export Council

Moderator: Jeremy McLeod, Hilmar Cheese

Luncheon Speaker  New Cheese Market Opportunities (Export & Domestic)  
Matt McKnight, US Dairy Export Council

Luncheon Speaker Sponsored by: Custom Fabricating & Repair, Inc.

1:30 pm  Session 3: Understanding Cheese Microbiology

Session Sponsor: Chr. Hansen Inc.

Moderator: John Lyne, Chr Hansen

Understanding How Pathogens Invade Cheese Microbial Communities  
Manon Morin, Postdoctoral Fellow, University of California San Diego

Role of Streptococcus thermophilus in Modern Day Cheese Making  
Prof. Sylvain Moineau, Ph.D., Université Laval

Update on Lactobacillus wasatchensis as a NSLAB Causing Slits and Gassy Cheese  
Dr. Craig Oberg, Weber State University

3:00 pm  Break

(Tuscany A – C)  
Sponsored by: Agri-Mark, Inc. & Nu-Clean
3:30 pm  **Session 4: New Cheese Manufacturing Technologies**

**Session Sponsor:** RELCO

**Moderator:** Terry Lensmire, Agropur

The Use of Preacidification When Making Cheese with Membrane Concentrated Milk  
*Dean Sommer, Wisconsin Center for Dairy Research*

Salt Considerations for Cheese Making  
*Janice Johnson, Ph.D., Cargill, Inc.*

Mathematical Modeling of Salt Transport in Cheese Curd  
*Meghan Keck, PhD student, Massey University, New Zealand*

6:00 pm  **Cheese & Wine Social** held in The Edge Nightspot

**Sponsored by:** Agropur, Inc., Pacific Cheese, Saputo Cheese USA & Tetra Pak, Inc.

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**Thursday, October 26th**

7:00 am  **Breakfast Buffet**  
**Sponsored by:** Dairy Management Inc. & Schreiber Foods

8:00 am  **Session 5: Whey Processing / Products / Applications**

**Session Sponsor:** Complete Filtration Resources, Inc.

**Moderator:** Phil Tong, ADPI

Functionnalization of Whey Protein by Reactive Supercritical Fluid Extrusion  
*Sy Rizvi, Ph.D., Cornell University*

Integrating Membrane Processing to Produce Milk Fractions for Making Ideal Whey & Infant Formula  
*Dr. Seamus O’Mahony, University of College Cork, Ireland*
Efficiency of Whey Protein Passage During Ceramic Microfiltration for the Production of Whey Protein Isolate
Brandon Carter, Student, North Carolina State University

10:00 am Break
(Tuscany A – C)
Sponsored by: ALPMA USA
Great Lakes Cheese Co., Inc.

10:30 am Session 6: Understanding Cheese Chemistry

Session Sponsor: Leprino Foods
Moderator: Nana Farkye, Cal Poly emeritus

Recent Advances in Infrared Analysis of Milk and Cheese
David Barbano, Cornell University

Impact of Cooker/Stretcher Thermo-Mechanical Conditions on Fat and Moisture of Mozzarella Cheese
Michael Britten, Ph.D., Agriculture and Agri-Food Canada

Whey Expulsion from Cheese Curd as a Function of Protein Concentration, Temperature and Cut Size
Donald J. McMahon, Western Dairy Center

12:00 pm Luncheon
(Tuscany A – C)
Lunch Sponsor: ProSpect Analytical Technology, Inc.

1:30 pm Session 7: Training / Education / Workforce Development

Session Sponsor: Glanbia Nutritionals
Moderator: Eric Bastian, United Dairymen of Idaho / Glanbia
Panelists include:
Bill Graves, National Dairy Council
Dr. John Lucey, University of Wisconsin Center for Dairy Research
Dr. Seamus O’Mahony, University College Cork, Ireland
Michael P. Parella, Dean, College of Agricultural and Life Sciences, University of Idaho
Phil Tong, Ph.D., ADPI
Mark Wustenberg, DVM

3:00 pm Close

Student Sponsors: Dairy Management Inc., Oregon Dairy and Nutrition Council
United Dairymen of Idaho