

Draft WEBINAR PROGRAM, Semester 1, 2016

DATE / TIME	Presenter and Topic
Tue Feb 2 10-11am AEDT	Nicole Martin, Cornell University, USA Controlling post-processing contamination, from Listeria to Pseudomonas Potential Audience: All dairy manufacturers/researchers/students
Wed Feb 10 2-3pm AEDT	Hilton Deeth, Univ. of Queensland Milk quality essentials for all dairy manufacturers Potential Audience: All dairy manufacturers/ researchers/ students
Wed Feb 17 2-3pm AEDT	Ian Powell, Australia Indigenous cheese cultures : the good, the bad and the tasty Potential Audience: Cheese manufacturers interested in cultures/ researchers/ students
Wed Mar 2 2-3pm AEDT	Steve Flint, Massey University, NZ Emerging spore formers challenging dairy manufacturers in 2016 Potential Audience: Australian dairy manufacturers /researchers /students
Thur March 3 10-10.30am AEDT	John Droppert, Dairy Australia Dairy Situation and Outlook: February 2016 [Free webinar]
Wed Mar 16 2-3pm AEDT	Jeff Mayes, Australia Controlling the cheese making process Potential Audience: All cheese makers/researchers/students
Thu Mar 17 2-3pm AEDT	David Munro, NZ Anhydrous Milkfat, Ghee and Clarified Butter - Manufacture, Storage, Quality and Uses Potential Audience: Butter manufacturers and secondary processors/ researchers/ students
April 21 10-11am	Bruce Tharp, Tharp and Young on Icecream, USA Managing key ice cream properties using the freezing profile concept Potential Audience: All ice cream manufacturers who make more than one flavour of ice cream. Particularly important for scoop operations/ researchers/ students
Wed May 11 3-4pm AEST	Eric Spinnler, France Developing flavour in soft cheeses Potential Audience: Cheesemakers/ students/researchers

Wed May 18 2-3pm	Emilia Brezzo, Moretto, Italy Crescenza (Stracchino) Cheese Potential Audience: Companies producing or developing soft cheeses/ researchers/students
Thu May 19 3-4pm	Mike Lewis, UK The important roles of minerals in milk- the forgotten fraction Potential Audience: All dairy manufacturers
Tue May 24 3-4pm	Paul Thomas, The Wheymaker, UK The mechanics of cheese ripening Potential Audience: Small and larger cheese makers/ researchers/students
Thu May 26 2-3pm	Thom Huppertz, NIZO, Netherlands Controlling Functionality of Whole Milk Powders during Spray Drying. Potential Audience: Milk powder manufacturers/ researchers/students
Wed June 1 2-3pm AEST	Wayne Austin, Australia Feta cheese quality Potential Audience: Manufacturers of feta style cheese/ students/ researchers
Wed June 8	Alan Kelly/Seamus O'Mahoney, Univ. of Cork, Ireland Infant milk formula ingredients [NB This topic to be refined] Potential Audience: Manufacturers of infant formula/ researchers/students
June (TBC)	Ivan Larcher, France Topic to be confirmed Potential Audience: All cheese makers
Wed June 22 3-4pm	Ara Kanekanian, Cardiff, UK Yogurt – Prebiotics and Probiotics Potential Audience: Yoghurt and functional foods manufacturers/ researchers/ students
Wed June 29 2-3pm	Andrea Pelati, Italy Advanced mozzarella manufacturing techniques Potential Audience: Cheese manufacturers/ researchers/students