

Semester 1, 2024

DAIRY MANUFACTURING WEBINAR PROGRAM

N.B. Program may be subject to change due to unforeseen circumstances

1.	Wed. Jan 31 10-11am AEDT	The role of food safety culture in a successful Pathogen Environmental Monitoring Program Nicole Martin, Cornell University, USA
2.	Wed. Feb 7 2-3pm AEDT	Manufacture of heat stable milk protein powders Hilton Deeth, Australia
3.	Wed. Feb 14 10-11am AEDT	Effects of freezing on Casein Srinivasan Damodoran, Boston, USA
4.	Wed. Feb 21 12-1pm AEDT	Practical food safety controls for SME cheesemakers Peter Dixon and Rachel Fritz Schaal, Vermont, USA
5.	Wed. Feb 28 10-11am AEDT	Science of icecream and frozen desserts Rich Hartel, University of Wisconsin, USA
6.	Wed. Mar 6 2-3pm AEDT	FREE WEBINAR Dairy Situation and Outlook PLUS South East Asia market update Isobel Dando and Bronwyn Duke, Dairy Australia
7.	Wed. April 10 2-3pm AEST	Food safety and quality sampling in dairy manufacturing plants Presenter TBC
8.	Wed. April 17 2-3pm AEDT	FREE WEBINAR New resources to support export readiness Stewart Davey, Dairy Australia
9.	Wed. May 1 2-3pm AEST	Nanotechnology for controlling hygiene in the dairy industry Steve Flint, NZ
10.	Wed. May 8 2-3pm AEST	Scope 1, 2, and 3 emissions reporting for dairy manufacturers Nina Wissenden, Northmore Gordon, Australia
11.	Wed. May 15 2-3pm AEDT	Lactose: forgotten carbohydrate or nutritional powerhouse? Thom Huppertz, NL
12.	Wed. May 22 2-3pm AEST	Cheese moisture control David Everett, AgResearch, NZ
13.	Wed. May 29 2-3pm AEST	Understanding nutrition panel and label regulations FZANZ
14.	Wed. June 5 3-4pm AEST	Freezing of Cheese to improve marketability and shelf life Marcello Alinovi, Parma, Italy
15.	Wed. June 19 2-3pm AEST	How the study of cheese microstructure overcomes challenges in manufacturing Lydia Ong, University of Melbourne