

**Semester 2, 2024**

**DAIRY MANUFACTURING WEBINAR PROGRAM**

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

- |   |  |
|---|--|
| <b>1. Wed. July 24<br/>2-3pm AEST</b>   | <b>Invigorating the Australian specialist cheese industry, including raw milk cheeses<br/>Michael Cains, Pecora Dairy, Australia</b>                         |
| <b>2. Wed. Aug 7<br/>2-3pm AEST</b>     | <b>Bioactive peptides from milk proteins<br/>Hilton Deeth, Australia</b>   |
| <b>3. Wed. Aug. 21<br/>2-3pm AEST</b>   | <b>Combining environmental impact and nutritional value in life cycle analysis of dairy products: possibilities and practicalities<br/>Thom Huppertz, NL</b> |
| <b>4. Wed. Sept. 4<br/>2-3pm AEST</b>   | <b>Aspects of Cleaning and Sanitising Chemicals for Dairy Processing<br/>Malcolm Swalwell, Ecolab Australia</b>  |
| <b>5. Wed. Sept 18<br/>2-3pm AEST</b>   | <b>Maximising milk solids recovery in dairy processing<br/>Greg Abson, Process Partners, Australia</b>   |
| <b>6. Wed. Oct. 2<br/>2-3pm AEST</b>    | <b>Pre and Probiotics – Health benefits and applications in dairy manufacturing<br/>Max Gabard, Australia</b>  |
| <b>7. Wed. Oct 30<br/>10-11am AEDT</b>  | <b>The different cycles of lactic cheese aging.<br/>Peter Dixon and Rachel Fritz-Schaal, Vermont, USA</b>  |
| <b>8. Wed. Nov. 13<br/>10-11am AEDT</b> | <b>Prevention of cheese defects with nisin-producing cultures<br/>Gil Tansman, DSM-Firmenich, USA</b>  |
-