

Heat Treatment of Milk Workshop

April 11th, 2018

Venue: The University of Reading

Introduction

Accelerate your knowledge and knowhow for managing and advancing the heat treatment of milk.

Dairy-Solution Workshops are different because they combine both theoretical and experience-based learning. All the presenters are selected because of their deep working knowledge of milk and milk products.

Feedback from previous workshops has been excellent. They have been described as providing a stimulating refresher course, thought provoking and magnificent value for money.

Effort is made to ensure every participant leaves with a personal sense of achievement. This comes from concrete learning that you can leverage in your place of work.

Who should attend?

Those responsible for ensuring the safety the safety and quality of heat treated milk products, including :

- technical, quality and marketing managers
- production staff and plant operators
- quality assurance personnel
- product developers and R&D personnel
- food retailers
- nutritional, health and sports drinks
- those who would benefit from updating their knowledge
- those wishing to interact with experts in their subjects

Participants will benefit from:

- knowledge-exchange with a leading academic and industry consultant
- perspectives gleaned from UK and overseas operation
- gaining a solid grasp of dairy science and technology

Course programme

lecture topics will include:

- Raw milk quality/best use for milk:
 - An overview of reaction kinetics
 - Overview of methods of heat treatment:
 - Pasteurisation and extended shelf-life (ESL)
 - UHT and sterilised milk:--
 - Milk products/effects of additives on milk properties and stability issues.
 - Changes during storage
 - Process design and operation
- There will also be a tour of the University pilot plant and analytical facilities

The trainers

Mike Lewis has worked with heat treatment pilot plant for almost 40 years and is well known for being an enthusiastic teacher and an expert in milk and milk products. He has given workshops in many parts of the world and is currently writing a book on thermal processing of milk with Hilton Deeth from Australia. Further information about his recent publications can be found on: www.dairy-solutions.com

Tony Hasting who has worked for APV and Unilever on engineering aspects of food safety and quality will also participate in this workshop.

This workshop will:

- discuss the chemistry, microbiology and enzymology of heat treated milk
- provide an overview of reaction kinetics for heat induced changes in milk
- examine stability and storage issues
- put you in better control of day-to-day milk production of heat treated milk
- help you achieve consistent quality
- achieve more reliable long term storage
- update you on current issues, new products and practices worldwide.

Next step.

The cost of the workshop is £300 per delegate. Course notes will be provided. To book your place or to make further enquiries contact Dr Mike Lewis on 0118 969 7214 or email m.j.lewis@reading.ac.uk

Cheques should be made payable to: M.J.Lewis and sent to 24 Willowside, Woodley, Reading, RG5 4HJ. You can contact him for alternative payment methods. No refunds will be given to cancellations made less than one week before the workshop.