

2019 SPRING CONFERENCE

Product, Process and Packaging Innovations for Dairy Applications

9th - 10th May 2019

MacDonald Hill Valley Hotel and Country Club
Whitchurch, Shropshire SY13 4JZ

Thursday 9th May (Innovation Trends, Processing & Packaging)

8.30 – 9.15 Registration & Coffee

9.15 Welcome: Paul Bouchier, President, Society of Dairy Technology

9.20 Innovation and the UK dairy market **Rachel Knight, Kantar**

9.50 Process Innovation supporting NPD **John Tuohy, Consultant**

10.30 New separator technology **Karl Kieffer, Tetrapak**

11.10 **Coffee and Trade Stand viewing**

11.30 Premium & sustainable: the challenge for cheese packaging in 2019 **Neil Andrews, Sealed Air**

12.10 Tbc **Mathieu Nicey, Amcor**

12.50 **Lunch and Networking**

14.00 Visits to Muller Telford **or** Clotton Clotted Cream (own transport)

19.00 Pre-dinner drinks

19.30 Conference Dinner

Friday 9th May (Innovation in Ingredients, Products and the NPD process)

9.00	Coffee & Trade Stand viewing	
9.30	Coagulant developments and the Coagusens™ sensor	Daryl Craven, Chr Hansen
9.40	Solutions to support dairy innovation with focus on the consumer demands for sugar reduction, clean label and plant-based fermented products	Kirsten Lauridsen, Dupont
10.30	Innovative starch based solutions in dairy & dairy free applications	Corinna Faustmann, Ingredion
11.10	Coffee and trade stand viewing	
11.30	The Art of the Possible – manipulation of cow's milk with reference to case studies within the Future Foods project	Michael Rose, Aberystwyth University
12.10	Plant based drinks: Friend or Foe to the dairy industry?	John Taylerson, BIC Innovation
12.50	Lunch and Networking	
14.00	Tbc	Tracey Sanderson, Sensory Dimensions
14.40	Values, ethics and dairy product innovation	Ralph Early, Independent Food Scientist & Ethicist
15.20	Closing remarks by the President of the Society	
15.30	Depart	