Programme

Tuesday 27th March 2012

15.00 Site Visit to Muller Dairy, Market Drayton

17.00 Travel to Hotel(s) by own transport – A meal is being planned at the Swan at Forton and although there are a limited number of rooms it is very close to a Premier Inn

Wednesday 28th March at Harper Adams University College

08.45 Registration & Coffee

09.00 Introduction to Harper Adams

09.30 Visit to the college and Regional Food Academy

11.15 Coffee

11.30 An introduction to Yoghurt manufacture - ingredients, production and common faults by Derek Allen, Reaseheath College

12.15 Greek Style Yogurt: Manufacture and Mouthfeel by Dr Adnan Tamime

13.00 Lunch

14.00 Advances in culture technology by Margaret O’Connell, Chr. Hansen

14.45 A review of rapid microbiological analysis of yoghurts and fermented products for detection & enumeration of spoilage & indicator bacteria by Peter Watkins

15.30 The UK market for yoghurts and fermented products by Rebecca Oliver-Mooney, Muller UK

16.15 Conclusion

16.30 Depart