A ONE DAY SYMPOSIUM on 14th June 2011 at REASEHEATH COLLEGE, Nantwich, Cheshire

After the two recent, well attended conferences in London and Reaseheath the Society of Dairy Technology have put together another high profile event covering the technology surrounding Extended Shelf Life Milks (ESL). This conference is not only for those directly involved in ESL liquid milk as the technologies we will discuss are common to all high quality dairy processing operations. We have attracted senior specialists from around Europe and the UK to provide a unique insight into the subject matter.

The Society of Dairy Technology is a learned society whose purpose is to communicate and educate, so it is our pleasure to invite members of the food and dairy industry to this one day conference.

10.00 Keynote paper - Extended Shelf Life Milks
An overview of the science and technology involved including emerging technologies and advances in non-thermal treatments
Professor Alan L. Kelly, Dean of Graduate Studies and School of Food and Nutritional Sciences, University College Cork, Cork, Ireland

10.40 Quality milk production for ESL milk
Husbandry and the effects of mastitis on milk quality
Dr Robert Smith, School of Veterinary Science, Faculty of Health and Life Sciences, University of Liverpool.

11.20 Coffee break

11.40 Processing 1 - Heat and membrane technology
Keith Goodby, Tetra Pak Processing, North Europe

12.20 Processing 2 – Centrifuge technology
Ralph Vennewald, GEA Westfalia in Germany

13.00 Lunch

14.00 Packaging – a review of the technology and trends from a European perspective
Andre Dybvik, Manager of Fresh & Ultra Clean Systems, Elopak Technology Centre, Norway.

14.40 Plant performance – Good Practise to improve milk shelf life
Dr Ken Burgess, SDT Senior Vice President & Independent Consultant

15.10 Support services 1 - Bactoforce – plant inspection technology, Eigil Appel Pedersen, MD

15.30 Support services 2 - Foss – testing ESL milks, Richard Batty, Industry Sales Manager, Ireland

15.50 Round up and close