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DPTC NEWS



March 10, 2010

San Luis Obispo, CA

The 12th Annual Dairy Ingredients Symposium was held March 2-3, 2010 at the InterContinental Mark Hopkins in San Francisco. The dairy ingredient community, including professionals from food and beverage manufactures and suppliers, plus academics and government were in attendance. Over the two days, the 182 attendees from 20 states and 10 countries, had the opportunity to gain insights on the science, technology and business of dairy ingredients through a program containing 23 oral presentations and 10 technical posters.

It's the food and beverage industry's best opportunity to access comprehensive new technical and marketing information on dairy ingredients. The event was sponsored by the Dairy Products Technology Center at Cal Poly State University, U. S. Dairy Export Council, managed by Dairy Management, Inc. and California Dairy Research Foundation.

Dr. Lowell Catlett gave the keynote address: GET REAL! Understanding Today's Economy and Tomorrow's New Future. This was followed by sessions discussing the supply, demand, competition, and market opportunities of dairy ingredients as well as new tools for understanding them. Harold Farrell (USDA – ERRC, retired) was awarded the William C. Haines Dairy Science Award and gave a lecture on "A Molecular Basis for the Structure-Function Relationships of Casein". Other topics covered included quality, safety, traceability (QST) with legislative updates, bioactive milk components and market expansion opportunities with snacking. One of the highlights was a talk given by *Dan Benardot* from the Department of Kinesiology and Health at Georgia State University on the relationship between within-day energy balance and body composition, weight, and health. More technical talks included looking at permeate from a food perspective, and challenges and opportunities for bringing milkfat globule membrane components to market. The symposium wrapped up with a look at an economic model of where U.S. dairy ingredients should be produced and a market update on caseins and caseinates.

This is an annual event. For more information on this symposium please visit www.dairyingredients2010.com.

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The Dairy Products Technology Center (DPTC), established in 1986, is a program within the College of Agriculture at Cal Poly State University that conducts education, research, and outreach activities to provide solutions to help manage risk, facilitate innovation, and defend equity in the dairy foods industry and related business sectors. For further information visit our website at www.dptc.calpoly.edu.