## Semester 2 2023 DAIRY MANUFACTURING WEBINAR PROGRAM

1. Wed. July 26 2-3pm AEST	Heat stability of milk – Challenges and opportunities Michael J. Lewis, UK
2. Wed Aug 2 2-3pm AEST	Good news stories in dairy Kate Wheatley & Glenys Zucco, Marketing, Dairy Australia
3. Wed Aug 9 2-3pm AEST	Protein quality in perspective: Animal vs. Plant Thom Huppertz, Friesland Campina, NL
4. Wed Aug 16 3-4pm AEST	Pathogen control and responding to pathogen incidents John Holah, UK
5. Wed Aug 23 2-3pm AEST	GS1 Barcodes for the dairy industry GS1, Australia
6. Wed Sept 6 2-3pm AEST	Solubility of milk protein concentrate (MPC) and other powders Hilton Deeth, Australia
7. Wed Sept 13 10-11am AEST	Factors impacting the sustainability of US dairy and initiatives to improve environmental performance Nick Gardner and Eric Hassel, Dairy Export Council, USA
8. Wed Sept 20 2-3pm AEST	Cheese making yield control and composition Paul Thomas, Berlin
9. Wed Oct 4 2-3pm AEST	FREE WEBINAR Dairy Situation and Outlook PLUS Asia export report Isobel Dando and Sarah Xu, Dairy Australia
10. Wed Oct 11 2-3pm AEDT	Traceability within the supply chain Amanda Evans-Lara, HACCP

11. Wed Oct 18 2-3pm AEDT	The effect of drying on bioactives and other milk components Don Otter, NZ
12. Wed Oct 25	Managing cheese brine systems
10-11am AEDT	Peter Dixon and Rachel Fritz Schaal, Vermont, USA
13. Wed. Nov 1	The complex world of coagulants
10-11am AEDT	Gil Tansman, DSM, USA
14. Wed Nov 8	How freezing of milk affects lactose
10-11am AEDT	Richard W. Hartel, Wisconsin, USA
15. Wed Nov 22 2-3pm AEDT	Milk fat functionality and applications: effect of separation methods and processing conditions David Everett, AgResearch, NZ

N.B. Program may be subject to change due to unforeseen circumstances