



2020 CIT Research Forum
December 9-10, 2020

Day 1: December 9 12:30 – 4:30

- 12:30 Welcome and CDR Update, Dr. John Lucey, CDR Director
- 1:00 *Use of lactose standardization and extrusion technology for Colby cheese (NDC)*
Hong Jiang/Dr. Rani Govindasamy Lucey/Dr. Mark Johnson
- 1:20 *Late gas formation in cheese due to biogenic amine formation (CIT)*
Irwin Panguripan/Dr. Rodrigo Ibáñez Alfaro/Dr. Mark Johnson
- 1:40 *Innovative approaches to increase cheese shelf life of string cheese (NDC)*
Maggie Becher/Dr. Rani Govindasamy Lucey/Dr. Mark Johnson
- 2:00 *Manufacture of heat stable whey protein isolate without MF (CIT)*
Guru Yeshwanth Subbiah Prabhakaran/Dr. John Lucey/Mike Molitor
- 2:20 Break
- 2:40 *Use of select dairy ingredients to enhance shelf life, physical properties and sensory attributes of high protein frozen desserts (NDC)*
Sam Van Wees/Dr. Rich Hartel/Dr. Scott Rankin
- 3:00 *Impact of culture type on direct salted Gouda (NDC)*
Yijing Gong/Dr. Rani Govindasamy Lucey/Dr. Mark Johnson
- 3:20 *Pathogen control in cheese brines using hydrogen peroxide (DFW, WCMA, DMI,)*
Dr. Kathy Glass, Distinguished Scientist, Associate Director, Food Research Institute
- 3:40 *Development of D and Z values for L. monocytogenes and Escherichia coli O157H7 in cheesemilk to reduce pathogen risks in cheese manufacture (NDC)*
Dr. Kathy Glass, Distinguished Scientist, Associate Director, FRI
- 4:00 *Dairy Business Innovation Alliance – opportunities for Dairy*
Tom Guerin, CDR Research Program Manager
- 4:30 Adjourn



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Day 2: December 10 8:30 – 12:00

- 8:30 Welcome Back
- 8:35 *Comparison of micellar casein and nonfat dry milk for use in the production of high protein yogurt (Arla Foods)*
Daniel Wilbanks/Dr. John Lucey
- 8:55 *Modifications to milk powders for the manufacture of recombined cheese (NDC)*
Srirupa Sen/Dr. Rani Govindsamy Lucey/Dr. Mark Johnson
- 9:15 *A novel GRAS natural antimicrobial to control listeria in dairy processing environment (NDC)*
Dr. Tu Anh Huynh, Assistant Professor, UW-Food Science
- 9:35 *Novel ceramic nanofiltration to improve coproduct quality and increase utilization (NDC)*
Mike Molitor/Alyssa Gasa/Dr. John Lucey
- 9:55 Break
- 10:15 *Microbial production of value-added constituents from lactose-rich dairy co-products (NDC)*
Dr. Dan Noguera, Wisconsin Distinguished Professor, Civil and Environmental Engineering, Wisconsin Energy Institute
- 10:35 *Catalytic conversion of lactose-rich co-products into value-added components (NDC)*
Mark Lindsay/Dr. George Huber/Dr. Scott Rankin
- 10:55 Keynote: *Milk Protein Allergenicity*, Dr. Anne Marie Singh, UW School of Medicine and Public Health
- 11:30 Wrap Up and Video Tour of New CDR Addition
Dr. John Lucey
- 12:30 Adjourn