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FOR IMMEDIATE RELEASE

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Cal Poly Reschedules Frozen Dairy Desserts Short Course

SAN LUIS OBISPO - Cal Poly's Dairy Products Technology Center has rescheduled its Frozen Dairy Desserts Manufacturing Short Course to January 23-26, 2007.

The course, originally set for November, is taught by experts from academia and industry. Hands-on sessions include frozen dairy dessert mix formulas, mix processing, flavors and ingredient additions, ice cream freezing, and ingredient and product tasting and evaluation, packaging, and marketing.

The short course is intended for frozen dairy dessert production and quality control professionals and workers in allied fields who want a better understanding and appreciation of ice cream manufacturing.

For details visit: <http://www.calpoly.edu/~dptc/frozen.html>, or contact Laurie Jacobson at the DPTC, 805-756-6097, or ljacobso@calpoly.edu.

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