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California Polytechnic State University

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FOR IMMEDIATE RELEASE

Cal Poly to Host Dairy Ingredients Symposium Feb. 25-26

Dairy experts from around the world will share the latest trends in the marketing, science, manufacturing technology and applications of value-added dairy ingredients at the 4th Annual Dairy Ingredients Symposium Feb. 25-26 at The Cliffs in Shell Beach.

The two-day symposium, hosted by Cal Poly's Dairy Products Technology Center, will include such topics as "Business Strategies in Dairy Ingredients," "Dairy Ingredients Research Activities," "Global Marketplace for Dairy Ingredients," "Heat Stability of Dairy Ingredients," "Gelation of Whey Proteins," "Lactose Processing, Properties and Uses," "Microbiological Risk Assessment," "Microparticulation of Whey Proteins," and "Milk and Dairy Ingredient Composition Variation."

Session moderators and speakers will include faculty members from Cal Poly, South Dakota State University, Texas A & M University and the University of Minnesota, as well as industry experts from the Dairy Products Center of Moorepark in Ireland, Massey University in New Zealand, Milk & More Dairy Consulting in Germany, Dairy Management Inc., the U.S. Dairy Export Council, and the U.S. Department of Agriculture.

"This is an excellent opportunity for dairy ingredient users, manufacturers and marketers to learn from leading experts how to better use dairy ingredients, including whey- and milk-derived concentrates and powders," said Phillip S. Tong, Cal Poly dairy science professor and symposium coordinator. "We've put together a concise program to address key developments that can impact decisions made today and in the future."

The symposium is sponsored by the California Dairy Research Foundation, Dairy Management Inc. and the U. S. Dairy Export Council.

Advance symposium registration is \$295 and must be postmarked by Feb. 8. Registration received after that date is \$345. Participation is limited to the first 125 registrants.

For online registration, visit www.calpoly.edu/~dptc/shortcourse/02symp.htm or call Laurie Jacobson at (805) 756-6097.

Participants wishing to stay at The Cliffs must contact the hotel directly at (800) 826-7827 and mention the "Cal Poly dairy products technology symposium" to make room reservations. In addition to two days of presentations, registration also includes lunch on both days, an afternoon reception on Feb. 25, and a conference notebook.

Participants are invited to come a day early to play golf at nearby Morro Bay Golf Course on Feb. 24. For \$50, golfers will receive transportation, green fee and a cart. The deadline to sign up for golf is Feb. 8, and participation is limited to the first 35 registrants.

The Dairy Products Technology Center is part of Cal Poly's College of Agriculture, the fourth largest undergraduate agriculture program in the nation. The college awards an average of 650 baccalaureate degrees each year, nearly half of all baccalaureate agriculture degrees granted in the state.

For more information about Cal Poly and the Dairy Products Technology Center, visit www.calpoly.edu or www.calpoly.edu/~dptc.

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