



Fermented Dairy Products

Health Opportunities and Challenges

May 22nd - May 23rd, 2018
 Food Innovation Center
 Lincoln, Nebraska

<i>Day 1 – May 22, 2018</i>	
11:00 a.m.	Registration
12:00 p.m.	Lunch – Main Banquet Hall
1:30 p.m.	Welcome and Introductions
<i>Session: Dairy and Human Health</i>	
1:50 p.m.	<i>The Role of Fermented Dairy Products in Improving Gut Health</i> Robert Hutkins – University of Nebraska - Lincoln
2:30 p.m.	<i>You and Your Trillions of Microbes: Understanding the gut microbiota and its impact on health</i> Amanda Ramer-Tait, University of Nebraska - Lincoln
3:00 p.m.	<i>Dairy and Health: A tour of the body</i> Christopher Cifelli, National Dairy Council
3:30 p.m.	Break
<i>Session: Fermented Products – Navigating New Trends and Opportunities</i>	
3:45 p.m.	<i>Probiotic Claims in the United States: Guidance and Watch-Outs</i> Jen Houchins, Director, Regulatory Affairs, National Dairy Council
4:15 p.m.	<i>Trends in fermented products: where are we going?</i> Speaker TBD
<i>Evening Networking Session and Pilot Plant Tours</i>	
5:30 p.m.	Networking, Appetizers and Beverages – Main Banquet Hall Pilot Plant Tours – Food Innovation Center



<i>Day 2 – May 23, 2018</i>	
<i>Session: Fermented Products – Opportunities and Challenges</i>	
7:30 a.m.	Continental Breakfast – Main Banquet Hall
8:30 a.m.	<i>Processing Approaches to Produce Products for Lactose Intolerant Individuals</i> Lloyd Metzger
9:00 a.m.	<i>Clinical and Molecular Advances in Milk Allergy</i> Joe Baumert, University of Nebraska - Lincoln
9:30 a.m.	<i>Probiotics – Facts, trends and opportunities</i> Mirjana Curic-Bawden, Chr. Hansen Inc.
10:00 a.m.	<i>Enumerating Microbes in Fermented Foods: Why it matters?</i> Jayne Stratton, University of Nebraska - Lincoln
10:30 a.m.	Break
<i>Session: Fermented Products: Beyond Health and Trends</i>	
10:45 a.m.	<i>Challenges and Opportunities in the Utilization of Co-Products from Yogurt Manufacture</i> Jayendra Amamcharla, Kansas State University
11:15 a.m.	<i>Mitigating Food Safety Risks Associated with Dairy Processing Environment: What is new?</i> Andreia Bianchini, University of Nebraska – Lincoln
11:45 a.m.	<i>FPC: Partnering with the food industry for innovation and science based solutions</i> Curtis Weller, FDST Department Head and FPC Director, University of Nebraska – Lincoln
12:00 p.m.	Closing (Boxed Lunch Available)