2024 SPRING CONFERENCE

Yogurt and Fermented Creams – Whats New?

20/21st March 2024
Food Works SW, Weston-super-mare

Day 1: Industry visit
To be confirmed

Day 2: Conference

8.30 Registration/coffeeTrade stand viewing: Business Lounge, Food Works SW, Weston-super-mare

9.15 Welcome Address: Nick Edwards, President, SDT

9.20 Paper 1: Title tbc. Ben Kinsey, Chr Hansen

9.50 Paper 2: Opportunities within starter cultures for fermented creams impacting flavour formation, fermentation time, texture creation and extending shelf-life. Kirsten Lauridsen, IFF

10.20 Paper 3: Plant powered hybrid yogurt and fermented creams trends and innovation. Emer Mackle, Dimitri Zacharias, Moar Dahan, Salutivia

10.50 Coffee and Trade Stand viewing

11.30 Paper 4: Future proofing yogurt production – reducing your costs and environmental Footprint. Katarina Lindgren, Tetra Pak


13.00 Lunch and Trade Stand Viewing

14.15 Paper 7: Rapid component analysis of yogurt and fermented creams. Tbc, CEM

14.45 Paper 8: Operationalising quality in yogurt for tomorrow. Chris Edwards OBE, Muller Yogurt & Desserts

15.15 Paper 9: Tbc, BV Dairy

15.45 Closing remarks
15.50 Conference closes