Day 1: Industry visit
Rich’s Cider (Highbridge, TA9 4RD) (Limited to 30 visitors on a first come, first served basis).

Day 2: Conference

8.30 Registration/Coffee/Trade stand viewing: Business Lounge, Food Works SW, Weston-super-Mare

9.15 Welcome Address: Nick Edwards, President, SDT


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, Moar Dahan, Salutivia

10.50 Coffee and Trade Stand viewing

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


13.00 Introduction to Food Works SW. Simon Gregory, Food Works SW

13.10 Lunch/Trade Stand viewing/Food Works SW Optional Tour

14.30 Paper 7: Rapid component analysis of yogurt and fermented creams. Matt Burwell, CEM

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

15.30 Closing remarks: Nick Edwards, President SDT