11:45   Doors open

12:00 – 12.30  Coffee & Tea available. Trade Stands viewing.

12.30 – 12.40  Official welcome by SDT President, Nick Edwards & Diversey (main sponsor)

12:40 – 13:10  Speaker 1: *How Inline pH Measurement Helps to Improve Cheese Processing* (Holger Schmidt, Mettler Toledo)

13:10 – 13:40  Speaker 2: *Improving the flavour and functionality of cheese* (Kyle Allington, DSM)

13.40 – 14:40  Lunch served (courtesy of Faedah Solutions). Trade Stands viewing.

14:40 – 15:10  Speaker 3: *Exceed expectations and get maximum value from your cheese-making processes with biosolutions* (Daryl Craven, Novonesis)

15:10 – 15:40  Speaker 4: *The challenges of cheese packaging for the circular economy* (Matt Baldock, Sealed Air)

15:40 – 15:45  Closing remarks: Nick Edwards

15:50   Symposium closes