

The 18th Biennial Cheese Industry Conference will provide the latest information on innovation and low-fat cheese.

Leading researchers will present their current work on:

- **Cheese microbiology**
- **Probiotics in cheese**
- **Cheese flavor**
- **Manufacturing of low-fat Cheddar cheese**
- **Improvements in low-fat mozzarella cheese**
- **Advances in genomics of lactic acid bacteria**

Cheesemakers and researchers will benefit by learning of the latest advances in the enumeration of bacteria in cheese and low-fat cheese technology.



Western Dairy Center
Utah State University
Nutrition and Food Sciences
UMC 8700
750 North 1200 East
Logan, UT 84322-8700



18th Biennial Cheese Industry Conference

May 5, 2009

Utah State University
Logan, Utah



Sponsored by:
Western Dairy Center
Department of Nutrition and Food Sciences
Utah State University

PRESENTERS

Jeff Broadbent

Western Dairy Center
Associate Vice President for Research
Professor, Department of Nutrition
and Food Sciences
Utah State University

James Steele

Wisconsin Center for Dairy Research
Professor, Department of Food Science
University of Wisconsin-Madison

Craig Oberg

Western Dairy Center
Head of Department of Microbiology
Professor, Department of Microbiology
Weber State University

Bart Weimer

Professor
School of Veterinary Medicine
University of California Davis

MaryAnne Drake

Southwest Dairy Foods Research Center
Professor, Microbiology and Sensory Analysis
Department of Food, bioprocessing
& Nutrition Science
North Carolina State University

Lloyd Metzger

Midwest Dairy Foods Research Center
Associate Professor
Dairy Science Department
Alfred Chair in Dairy Education
South Dakota State University

Nana Farkye

Dairy Products Technology Center
Professor, Dairy Science Department
California Polytechnic State University

Donald McMahon

Director, Western Dairy Center
Professor, Department of Nutrition
and Food Sciences
Utah State University

Cheese Industry Conference Agenda

Tuesday, May 5th 2009

7:45 am: Registration

Session 1: Cheese and Microbiology

8:00 am: Jeff Broadbent

*How genomics has advanced our understanding of
Lactobacilli and their role in dairy foods*

8:45 am: James Steele

The challenge of controlling the microbiota of cheese

9:30 am: Craig Oberg

*Probiotic cultures in cheese and the enumeration
challenge using selective media*

10:15 am: Break

10:30 am: Bart Weimer

Microbial species enumeration in cheese using qPCR

Session 2: Cheese Innovation

11:15 am: Lloyd Metzger

*Solving Challenges in manufacture of low fat
processed cheese slices*

12:00 pm: Lunch

1:00 pm: MaryAnne Drake

Understanding the flavor challenges of low fat cheese

1:45 pm: Nana Farkye

Strategies for making low fat cheddar cheese

2:30 pm: Donald McMahon

*Improving the baking and melting of
low fat mozzarella cheese*

3:15 pm: Adjourn

4:00 pm: Open House - Western Dairy Center

*CA Ernstrom Nutrition and Food Sciences Building,
Room 248 750 North 1200 East Logan, UT*

REGISTRATION FORM

Cheese Industry Conference

May 5, 2009

Location: Utah State University, Eccles Conference Center, room 201. Parking is available at the Parking Terrace. Enter from 700 North.

Time: Registration begins at 7:45 am. Course adjourns at 3:15pm followed by the Western Dairy Center open house at 4:00 pm.

Name _____

Organization _____

Address _____

City, State, Zip _____

Phone _____

Email _____

Conference Fee by 4/30/09.....\$125.00

after 4/30/09.....\$150.00

Mail registration and check to:

Western Dairy Center
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For registration or questions please call the Western Dairy Center at 435-797-2106 or email us at westcent@usu.edu