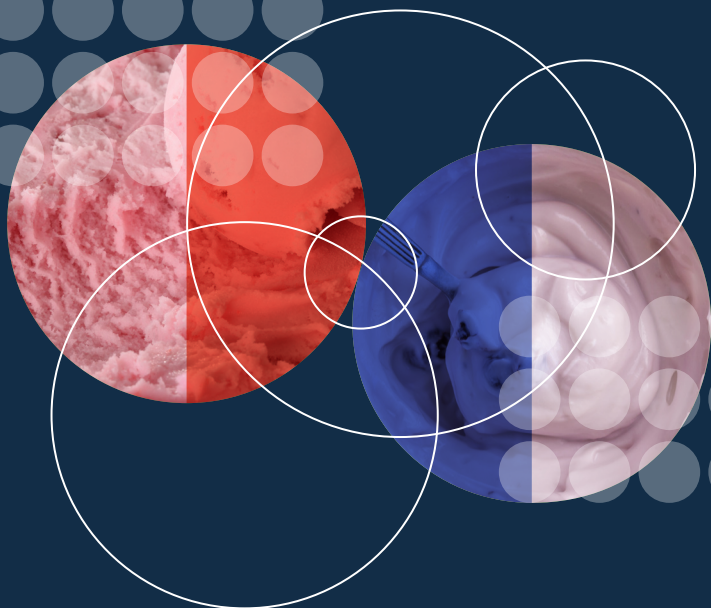




IDFA
International
Dairy Foods Association

**ICE CREAM
TECHNOLOGY
CONFERENCE**

**YOGURT &
CULTURED
INNOVATION
CONFERENCE**



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INGREDIENTS

"Solutions and services beyond your expectations"

SCHEDULE AT A GLANCE

● General Sessions

Calusa Ballroom A-C

● Ice Cream Technology Conference

Calusa Ballroom A-C

● Yogurt & Cultured Innovation Conference

Calusa Ballroom G-H

● Innovative Product Contests

Calusa Ballroom D-E

TUESDAY, MARCH 29, 2022

8:00 – 8:30 a.m. Networking Breakfast

Calusa Terrace

Sponsored By:



8:30 – 8:45 a.m. Welcome Remarks

8:45 – 9:30 a.m. General Session

● Consumer Trends for Yogurt and Ice Cream Consumption

Leading practitioners from McKinsey's global consumer practice discuss trends in ice cream and yogurt markets and how those markets are growing and evolving. Specific focus of the session is on key consumer behaviors for this category and how those have been affected by the pandemic. The session concludes with thoughts on what the trends mean for product innovations in the ice cream and yogurt categories.

Speakers: *Anne Grimmelt, Senior Expert, McKinsey & Company*

Chirag Pandya, Partner, McKinsey & Company

9:30 – 10:15 a.m. General Session

● Dairy Protein from Precision Fermentation for Food Applications

This presentation will cover the use of fermentation-derived protein in food applications. The presenter will open with an overview of how Perfect Day makes its animal-free whey protein and will then share the taste, texture, nutrition, functionality and environmental benefits of it as an

ingredient in food applications, a critical component of the company's work building a kinder, greener tomorrow.

Speaker: *Christine Bunting, Senior Director of Food Applications, Perfect Day*

10:15 – 10:45 a.m. Networking Break

Sponsored By:

10:45 – 11:30 a.m. Concurrent Sessions

● Reducing Sugar and Creating Value in Your Frozen Dessert

Consumers are looking for indulgent but "better-for-you" eating experiences in ice creams and frozen desserts. The challenges that go hand in hand with reducing calories and sugar include increasing costs and achieving the expected sensory/taste attributes, using consumer-friendly ingredients. Creating a product with optimal freeze point depression, homogenization, ice crystal control and other characteristics comes down to selecting the right ingredients for your system. Learn about the key pillars and functional lynchpins that can differentiate your product, allow for an easy line extension or repurpose idle capacity in your facility.

Speakers: *Ivan Gonzales, Marketing Director, Ingredion Inc.*

Jay Sanghani, Senior Technologist, Sweetener Technical Service, Ingredion Inc.

● Global and Micro Trends Shaping Innovation in Cultured Dairy

During the pandemic, much of our attention has been centered around supply. The lower number of launches in the last two years compared to pre-pandemic numbers shows the sacrifices made in terms of new product innovation. As we draw closer to the eventual end of this era, more companies will resume launching new, innovative products. Now is a great time to consider what your next product will be. At Chr. Hansen, we have been paying close attention to consumer and processor behaviors – gathering insights from all over the world. In this talk, we will be looking at some of the global trends we've identified that may provide inspiration for your own brand.

Speaker: *Erika Gayhart, Associate Marketing Manager – Food Cultures & Enzymes, Chr. Hansen Inc.*

SCHEDULE AT A GLANCE

11:30 a.m. – 12:15 p.m. Concurrent Sessions

● Traceability and ERP Software for Frozen Desserts

FSMA requirements for traceability have caused many ice cream companies to review their processes to comply with FDA requirements. One option adopted by Moo Thru is an enterprise resource planning (ERP) system. In this session, Emily Julian, COO of Moo Thru, will walk you through the implementation of their ERP system, including building a traceability program to meet FSMA requirements.

Speakers: Emily Julian, Chief Operating Officer, Moo Thru

Peter Suddard, Vice President, Mar-Kov Computer Systems

● Unlocking Nature's Capabilities to Provide Extended Freshness in Mild Yogurt with Bioprotective Cultures

Consumers want a great sensory experience and expect fresh fermented products to deliver consistent taste, texture and freshness through to the end of shelf life, all while reducing food waste and maintaining a clean ingredient list. At IFF, we have developed innovative starter cultures that combine a toolbox for premium texture modulation with game-changing full control of post-acidification. We associate these starters with bioprotective cultures chosen for their limited impact on post-acidification and good antifungal activity. Through examples, we will illustrate how you could reimagine yogurt recipes and yogurt production processes to reduce waste, expand distribution reach and deliver a premium taste experience with an expanded shelf-life while reinforcing the healthy image of yogurt.

Speaker: Manon Duquenne, Senior Application Specialist, Cultures & Dairy Enzymes for Dairy, Cheese, and Plant-Based Alternatives, IFF Health and Biosciences

12:15 – 1:30 p.m.

Networking Lunch

Calusa Terrace

Sponsored By: 

1:30 – 2:15 p.m

Concurrent Sessions

● Utilization of Dairy By-Products in Ice Cream Manufacturing

Dairy by-products can provide vital functions in ice cream, while potentially reducing use of other additives and repurposing, rather than disposing of, important dairy components. Learn about work in the application of beta-serum and the phospholipids it contains. Beta-serum can be used as a nonfat dry milk replacer in ice creams for sustainable and healthy markets. Phospholipids found in milk are of great interest due to the health and nutritional benefits associated with their consumption, and may improve emulsification of ice cream.

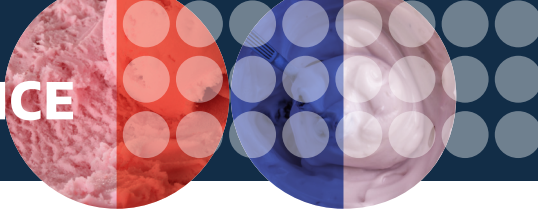
Speaker: Kaavya Rathnakumar, Ph.D., Innovation Scientist, Beyond Meat & Past Director, Frozen Dessert Center, University of Wisconsin

● Better for All: Creating Future Culture Linked to Functional Foods and Sustainability

In a relatively-post pandemic world, consumer needs have shifted as their behaviors and actions are reprioritized and reorganized. While the larger consumer motivations remain consistent year over year, certain needs have taken precedence — from health and lifestyle to tastes and sustainability — dominating consumers' purchase and consumption behavior. In "Better for All," Kerry's dairy experts will bring to life how evolving consumer motivations are creating untapped opportunities in the yogurt and cultured categories and will address these through practical application demonstrations and solutions. This session will take you on a journey of consumer motivations and developer needs to create products for the future. Join us to discover how the dairy industry can address the unmet needs of consumers' rapidly evolving expectations while delivering craveable, functional and sustainable taste experiences.

Speakers: Annika Day, Dairy & Plant-Based Dairy Strategic Marketing Lead, Kerry
Nathan Pratt, Ph.D., RD, Nutrition Scientist, Kerry

SCHEDULE AT A GLANCE



2:15 – 3:30 p.m.

Contest

● **Innovative Ice Cream Flavor Competition, Part I: Most Innovative Flavor and Most Innovative Novelty**

Taste the latest and most interesting flavors and novelties and vote for your favorites of 2022. In Part I, attendees will judge samples for the Most Innovative Ice Cream Flavor and the Most Innovative Ice Cream Novelty Product currently in the market.

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3:30 – 4:15 p.m.

Concurrent Sessions

● **Energy-Optimized Ice Cream Production**

From both a money savings and sustainability perspective, energy savings in ice cream manufacturing is a hot topic. This presentation will cover various technologies and methods to reduce energy consumption during the production of ice cream, with both theoretical and practical aspects. Following this session, you will be able to consider a number of options to respond to consumer and political demands to reduce carbon footprint through reduced use of energy.

Speaker: Anders Torbensen, Vice President of Sales & Marketing, Gram Equipment

● **Food Safety Considerations for Cultured Plant- and Cellular-Based Dairy Alternatives**

Cultured dairy products manufactured under the Pasteurized Milk Ordinance have a long history of safety. This is due to the use of pasteurized milk, robust acid production, controlled cooling and storage, and environmental controls to prevent recontamination. While plant-based analogs mimic dairy in functionality, there are differences that may affect safety. Plants logically have different background microbial populations than dairy, thermal inactivation rates may vary between the various matrices, and differences in fermentable carbohydrate source may result in slower acid production depending on the starter culture and conditions used. Little research has been conducted to validate conditions that will yield equivalent safety. This presentation will outline considerations that need to be addressed to provide comparable safety for dairy and plant-based cultured products.

Speaker: Kathleen Glass, Ph.D., Associate Director, Food Research Institute, University of Wisconsin

4:15 – 5:00 p.m.

Contest

● **Innovative Ice Cream Flavor Competition, Part II: Most Innovative Prototype Flavor**

Part II of this year's Innovative Ice Cream Flavor Competition is devoted to the Prototype Ice Cream Flavor category. Entries are new products that are not yet in the market. Come taste and judge the samples for yourself and help choose the winner.

Sponsored By: 

5:30 – 7:00 p.m.

Networking Reception

Cypress Courtyard

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WEDNESDAY, MARCH 30, 2022

8:00 – 8:30 a.m.

Networking Breakfast

Calusa Terrace

8:30 – 9:15 a.m.

General Session

● **Is Your Allergen Control Program Sufficient?**

Allergens are the cause of the majority of food industry recalls each year, and with the growing variety of dairy and non-dairy products and ingredients used today by dairy manufacturers, allergen control is more important – and challenging – than ever before. Join us for a review of best practices and test methods for ensuring your program is up to par and will help keep your company's name out of the headlines.

Speaker: Charles McGill, Product Manager, Hygienea

9:15 – 10:00 a.m.

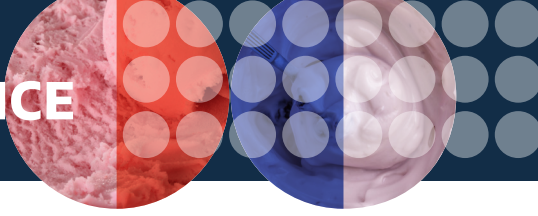
General Session

● **Front of Pack Labeling: Global Trends, US Implications**

Front of pack labeling intended to help consumers identify "healthier" options is expanding internationally and has been mentioned as an area of future work by FDA staff. Learn more about how various FOPL schemes identify healthier options and how these could affect dairy products.

Speaker: Beth Johnson, MS, RD, CEO and Founder, Food Directions

SCHEDULE AT A GLANCE



10:00 – 10:30 a.m.

Contest

● **Innovative Cultured Dairy Product Contest**

Taste the latest new products – including cultured milk, yogurt, sour cream, cottage cheese and dips – created by your peers and vote for your favorites.

Sponsored By: 

10:30 – 11:00 a.m.

Networking Break

11:00 – 11:45 a.m.

Concurrent Sessions

● **Is Biofilm Hiding in Your Ice Cream Plant?**

Biofilms thrive in moist, undisturbed niches where hand scrubbing may not be feasible – making dairy processing environments the ideal place for biofilm to grow and harbor dangerous pathogens like *Listeria*. In this presentation, learn where biofilms commonly occur in ice cream plants, risks associated with not removing biofilm, and ways you can protect your brand's operation and increase operational efficiency by treating and preventing biofilm.

Speaker: Stacy Ostromecki, Commercial Development Manager – Dairy, Sterilex

● **Approaches to Solving Texture and Formulation Challenges in Cultured Dairy Alternatives**

Consumer demand for fermented dairy alternatives, such as yogurt and sour cream alternatives, continues to rise each year. Delivering on the texture of these products is critical to ensuring consumers will be repeat purchasers of the product. Consumers are also increasing their expectations of these products to be formulated with a significant source of protein that is similar to the traditional dairy equivalent. However, formulating these products with added plant protein is challenging due to issues that arise with texture and other performance characteristics. These products suffer from several textural challenges, including powderiness in vegan yogurt, melt resistance in vegan sour cream, and spreadability in vegan cream cheese. In this presentation, the specific challenges will be described and addressed in detail, and solutions will be brought forth and explored. The broader impact of this session is that the viewers will be enabled to formulate higher-quality plant-based dairy alternatives and incorporate plant-based

protein into them, which is currently lacking in the market. This will help to drive further growth of the plant-based eating movement and facilitate the use of plant-based protein into these products.

Speaker: Bénédicte Coudé, Principal Technologist – Global Dairy Applications, Ingredion Inc.

11:45 a.m. – 12:30 p.m. Concurrent Sessions

● **Formulating Ice Cream with CBD**

CBD is now being included in a wide variety of foods, beverages and supplements, including ice cream. And even more than other novel ingredients, there are a number of challenges to adding CBD to ice cream and frozen desserts. Hear from one ice cream company about cannabis and its integration into dairy products, as well as an understanding of the challenges and how to overcome them in the future.

Speaker: Susan Scherer, RN, BSN, OCN, Founder & CEO, HHC Brands LLC

● **Process Optimization of Shear Sensitive Products Such as Greek Yogurts**

Texturized, shear sensitive products like yogurts require gentle processing to preserve the texture developed during the maturation of the white mass. Texture breakdown through the process is not really suitable and has to be compensated by more expensive texturizing agents incorporated into the recipe. Texture breakdown cannot be avoided by processing the white mass through pipes, elbows and mixing elements. Texture loss can be drastic when using measuring instruments generating severe flow restrictions. It can be minimized, however, by selecting more appropriate instrumentation. Some examples of process optimization will be presented, showing how to continuously monitor the white mass texture without reducing it and how to meter white mass and fruits before packaging, while preserving the product integrity.

Speaker: Olivier Réglat, Ph.D., Food and Beverage Industry Manager, Krohne Inc.

12:30 – 1:30 p.m.

Lunch & Presentation of Innovative Ice Cream & Cultured Products Awards

Calusa Terrace

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SCHEDULE AT A GLANCE

1:30 – 2:15 p.m. Concurrent Sessions

● Get the Scoop! The Future of Indulgence in Frozen Desserts

The health of the planet has become the #1 concern for consumers globally, with dairy topping the category list for where sustainability is most important. What does this mean for the future of frozen desserts? As consumers begin to move past a pandemic-stricken mindset, they are prioritizing memorable taste experiences, while increasingly sharing the stories behind the indulgence. Join us to discover how ice cream creators can deliver the ultimate indulgence while considering consumer well-being, ingredient sourcing and environmental impact.

Speakers: **Logan Cisewski**, RD&A Senior Scientist, Kerry

Annika Day, Dairy & Plant-Based Dairy Strategic Marketing Lead, Kerry

● New FDA Yogurt Standard of Identity and Update on FDA Standards Modernization

Modernization of the FDA's dairy food standards of identity is a long-standing priority for IDFA; however, progress to-date has been slow and, at times, disappointing for the dairy industry. In this session, learn why modernization is so important and take a deep dive into the FDA's recently finalized yogurt standard to understand its impact and what IDFA is doing to ensure it is revised to reflect current industry practices and modernized to meeting consumer expectations.

Speakers: **John Allan**, M.S., Vice President of Regulatory Affairs & International Standards, International Dairy Foods Association

Sharon Balhorn, Food Safety and Quality, Program Manager, General Mills Inc.

Matthew Graziose, Ph.D., Director, Regulatory Compliance, Chobani Inc.

2:15 – 3:00 p.m. General Session

● IDFA Regulatory Issues Update

Join IDFA's Regulatory and Scientific Affairs team to learn about IDFA's top regulatory policy priorities and key issues impacting ice cream, cultured products and other dairy foods. Hot topics covered will include: FDA inspection and enforcement activity, upcoming changes related to Grade "A" regulations, FDA food safety policy updates, USDA bioengineered foods disclosure rollout, nutrition-related changes to federal food program requirements, and others.

Speakers: **John Allan**, M.S., Vice President, Regulatory Affairs & International Standards, International Dairy Foods Association

Michelle Matto, RD, AM Food & Nutrition, IDFA Consultant

Danielle Quist, J.D., Vice President, Regulatory Affairs and Counsel, International Dairy Foods Association

Joe Scimeca, Ph.D., Senior Vice President, Regulatory and Scientific Affairs, International Dairy Foods Association

Schedule as of March 10, 2022.



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