

**Semester 1, 2026**

**DAIRY MANUFACTURING WEBINAR PROGRAM**

N.B. Program may be subject to change due to unforeseen circumstances

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| 1. Wed. Feb 4<br>10-11am AEDT  | Why ropy and slimy milk matters for your fluid milk products<br>Nicole Martin, Cornell University, USA   |
| 2. Wed. Feb 18<br>2-3pm AEDT   | Current and potential uses for AI in dairy processing<br>Rozita Vaskoska, Kai Knoerzer, Jordan Pennels, CSIRO  |
| 3. Wed. March 4<br>2-3pm AEDT  | Innovation or extinction – the future of Australian artisanal cheesemaking<br>Hakim Halil, Ripe Cheese, Melbourne  |
| 4. Wed. March 18<br>2-3pm AEDT | Lactosylation of milk proteins and its effect on milk products<br>Hilton Deeth, Emeritus Professor, University of Queensland                                     |
| 5. Wed. April 29<br>2-3pm AEST | Reduction of salt in dairy processing wastewater<br>George Chen, University of Melbourne   |
| 6. Wed. May 13<br>3-4pm AEST   | Cracking inspection and biofilm monitoring: hunting for harbourage sites in the processing environment<br>François Bourdichon, Aurélie Dubois & Lukas Weise, IDF |
| 7. Wed. May 27<br>2-3pm AEST   | Protein Peacekeepers: Controlling instability in UHT Milk<br>Thom Huppertz, FreislandCampina, NL, UCC Ireland  |
| 5. Wed. Feb 4<br>10-11am AEDT  | Why ropy and slimy milk matters for your fluid milk products<br>Nicole Martin, Cornell University, USA   |