

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