

Semester 2, 2025**DAIRY MANUFACTURING WEBINAR PROGRAM**

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

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| 1. Wed. July 30
2-3pm AEST | Global dairy markets, supply and demand, market trends
Catherine Taylor, Dairy Australia |
| 2. Wed. August 13
2-3pm AEST | Hot and Cold: The Science behind baking cheese
Thom Huppertz, FrieslandCampina, NL |
| 3. Wed. 27 August
10-11am AEST | H5N1 Virus - how it affects dairy products
Sam Alcaine, IDFA, USA |
| 4. Wed. Sept 10
2-3pm AEST | Milk-derived extracellular vesicles as potential therapeutic agents
Hilton Deeth, University of Queensland |
| 5. Wed. Sept 24
2-3pm AEST | Monitoring residues and chemicals in milk
Winnie Wong, Dairy Food Safety Victoria |
| 6. Wed. Oct. 1
3-4pm AEST | Microbial monitoring in a dairy processing environment
Francois Bourdichon, Sidial, France |
| 7. Wed. Oct 29
2-3pm AEDT | Water sustainability in dairy plants (exact title TBC)
Bipan Bansal, Fonterra NZ |
| 8. Wed. Nov 12
10-11am AEDT | The complex role of calcium, phosphate, and other minerals in
cheesemaking, cheese functionality, and cheese quality
Gil Tansman, DSM-Firmenich, USA |