



IWC | 2017
Chicago

Schedule of Events

International Whey Conference

Sunday, September 17, 2017

- 4-8 pm **Registration**
- 6 pm **Marketplace Opening**
- 6:30 pm **Welcome Reception & Grand Opening of the Marketplace**

Monday, September 18, 2017

Plenary Session A:

Whey: The State of our Business - *Situation Analysis: Strength and Weaknesses*

- 8:00 am **Welcome**
David Thomas – CEO, American Dairy Products Institute
- 8:05 am **Platinum Sponsor Presentation**
Michael Bowers - VP, GEA Process Engineering Inc.
- 8:20 am **Status of Global Production and Trade Flows / Short Term Forecast**
Moderator: RJ Twiford, Tetra Pak
Kevin Bellamy - Global Strategist – Dairy, Rabobank
- 8:45 am **Evolution of Demand Drivers for Dairy Proteins and Whey**
Moderator: RELCO
Martinus Kuslys – Global R&D Manager, Paediatric Care, Nestlé
- 9:10 am **Regulatory / Labeling / Policy Challenges and Opportunities**
Joint presentation on Codex and global regulatory/policy issues which could favor/impede the expansion of our business
Moderator: Lee Blakely – Chair of IWC2017 Scientific Committee
Christopher D Thompson, Dairy Standardization Branch, USDA/AMS/Dairy
Bénédicte Masure - Secretary General of the European Whey Processors Association (EWPA)
Sandra Benson – Director, Market Access and Regulatory Affairs, US Dairy Export Council
- 10:00 am **Marketplace Refreshment Break**

Plenary Session B:

Whey: The State of our Business – *Situation Analysis: Opportunities and Threats*

- 10:30 am **Dairy Leaders Panel**
Moderator: David Thomas – CEO, American Dairy Products Institute
Henrik H. Andersen - CEO, Arla Foods Ingredients
Joe Coote – President, NZMP Americas
David Lenzmeier - CEO, Milk Specialties Global
Brian Phelan - CEO, Glanbia Nutritionals
- 12:00 pm **Marketplace Lunch**

Monday, September 18, 2017, 1:30 pm

NUTRITION SESSION 1

INNOVATION SESSION 1

Mimicking Nature: Infant Formula,
FOF and GUM Segments

Emerging Markets:
New Geographies, Feeding Pets, etc.

1:30 – 1:35 pm

Opening comments from Session chair:
Henrik Andersen - Senior R&D Manager
Arla Foods Ingredients

Opening comments from session chair:
Thom Huppertz - Principal Scientist
Nizo Food Research

1:35 – 1:55 pm

Approaching Nature:
A Pediatric Nutrition Overview

**Whey Protein Ingredients: Impact of
Whey Source on Processing and Functionality**

Maciej Chichlowski, Mead Johnson Nutrition

Todor Vasiljevic, Victoria University, Melbourne, Australia

1:55 to 2:15 pm

**Milk Fat Globule Membrane and Lactoferrin
Potential in Support of Neurodevelopment**

**Whey Ingredients from Non-bovine Milk:
Opportunities and Challenges**

Ryan N. Dilger, University of Illinois

Inge Gazi, NIZO

2:15 to 2:35 pm

Abstract Presentation
Brendan Haigh, AgResearch Ltd., NZ

Where Can Whey Go – Emerging Markets

Polly Olson, Agropur

2:35 to 2:55 pm

**Using the Force: How Milk Components are Helping
Intestinal Bacteria to Defeat the First Order**

Pet Food

Kathleen Barry, International Ingredients

Mark Underwood, University of California-Davis

2:55 pm **CHAIR SUMMARY**

3:00 pm Marketplace Refreshment Break

Monday, September 18, 2017, 3:45 pm

NUTRITION SESSION 2

INNOVATION SESSION 2

**Whey Ingredients for Sports Nutrition:
Technological Opportunities and Challenges**

3:45 – 3:50 pm

Opening comments from session chair:

Suzane Leser, Head of Nutrition - Volac Human Nutrition

3:50 to 4:15 pm

**Sports Nutrition 2.0: Positioning
Whey Protein in “Active” Nutrition**

Nick Morgan, Sports Integrated, UK

**Emerging Applications and
Applied Technologies**

Opening comments from session chair:

K.J. Burrington, WI CDR

**Designing Novel Whey Protein Ingredients for
Applications in Beverages and Bars**

Allen Foegeding, North Carolina State University

4:15 to 4:35 pm

**Protein Quality in Sports Nutrition: Using Whey to
Maximize the Muscle Anabolic Potential of
Lower Quality Protein Sources**

Oliver Witard, University of Stirling, Scotland

**Use of Lactoferrin and Lactoperoxidase
for Oral Health Products**

Manabu Hakano, Morinaga Milk

4:35 to 4:55 pm

**Whey Beyond Protein: New Opportunities for Whey
Products in Sports Nutrition**

Gareth Wallis, University of Birmingham, England

**Use of the Co-products – Whey Permeate and Whey
Protein Phospholipid Concentrate in Foods**

Madeline Levin, Kerry Ingredients

4:55 to 5:15 pm

**Whey Ingredients in Sports Nutrition:
Processing for Functionality Beyond Nutrition**

Thom Huppertz, NIZO

**Interfacial Engineering of Whey Protein-Based
Emulsions to Improve Physical Stability
and Enhance Spray-Drying Properties of
Model Infant Formula Emulsions**

Kamil P Drapala, University College Cork, Ireland

5:15 pm **CHAIR SUMMARY**

5:20 pm **End Session**

6:00 pm **Marketplace Wine and Cheese Reception**

Tuesday, September 19, 2017, 8:00 am

Plenary Session C:
Hot Topics – *The Consumer*

Session Moderator: Hilmar Cheese Co.

- 8:00 am **Consumer Trends / Market Perspectives for Whey Products/Ingredients**
LuAnn Williams Innova Market Trends
- 8:20 am **Dairy Foods: Are They Part of a Sustainable Global Dairy Supply**
Frank Mitloehner University California-Davis
- 9:15 am **Whey Consumer Tracker – EU and US**
Suzane Leser, Volac Human Nutrition
- 9:35 am **Better Health at the Most Affordable Price: Developing Affordable Dairy Products**
Pape Ngor Bob - La Laiterie du Berger SA, Senegal
- 10:00 am **Marketplace Refreshment Break**

Plenary Session D:
Hot Topics – *Non-dairy Protein Sources*

Session Moderator: Eric Bastian, United Dairyman of Idaho

- 10:30 am **Sustainable Plant-based Proteins**
Russ Egbert ADM
- 11:00 am **Competitive Proteins**
Rohit Kapoor, National Dairy Council
- 11:30 am **New Approaches to the Measurement of Dietary Protein Quality: An update**
Paul Moughan, Riddet Institute, Massey University, NZ
- 12:00 pm **Marketplace Lunch**

Tuesday, September 19, 2017, 1:30 pm

NUTRITION SESSION 3

INNOVATION SESSION 3

Body Composition, Latest on Weight Loss,
Associated With Non-Communicable
Diseases, Consumer Perceptions

1:30 – 1:35 pm

Opening comments from session chair:

Veronique Lagrange, Senior V.P. U.S. Dairy Export Council

Emerging Ingredients:
Development and Commercialization
Opportunities and Challenges

Opening comments from session chair:

Phil Tong, Technology Consultant,
American Dairy Products Institute

1:35 to 1:55 pm

Toned – Not Bulky

Wayne Campbell, Purdue University

Overview of Market Activity: Where is it headed?

Tage Affertsholt, 3A Business Consulting

1:55 to 2:15 pm

**WHEYing our Options for Whey Use in
Non-Communicable Diseases**

Melinda Sheffield-Moore, UTB

**The Evolution of Lactation and What it
Tells Us About Health and Diet**

Bruce German, University of California-Davis

2:15 to 2:35 pm

**Whey, Dairy Proteins and Diabetes:
What do we know?**

Daniel J. West, Newcastle University, UK

**Oligosaccharides from Whey: Where are we &
what is needed to move forward?**

Danielle Barille, University of California-Davis

2:35 to 2:55 pm

**Industry Reactor: Perspective on Whey, Nutrition
and Non-Communicable Diseases**

Jeffrey Zachwieja, PepsiCo

**Microfiltration in Diafiltration Mode to
Obtain a Bioactive Immunoglobulin Rich
Ideal Whey From Immune Milk**

Hans-Jürgen Heidebrecht, Technische
Universität München, Germany

2:55 pm **CHAIR SUMMARY**

3:00 pm Marketplace Refreshment Break

Tuesday, September 19, 2017, 3:45 pm

NUTRITION SESSION 4

INNOVATION SESSION 4

As We Age...Medical Nutrition, Sector
Policies, Innovation for Seniors

Emerging Technologies

3:45 – 3:50 pm

Opening comments from session chair:
Geoff Smithers, Food Industry Consulting Services
Melbourne, Australia

Opening comments from session chair:
Loren Ward, Vice President Ingredient Research
Glanbia Nutritionals

3:50 to 4:15 pm

**Role of Protein in Healthy Aging with a Focus on
Prevention and Reversal of Sarcopenia**

Micro- and Nano-Bubbles in Whey Processing

Doug Paddon-Jones, Ph.D.
University of Texas Medical Branch

Jayendra Amamcharla
Kansas State University

4:15 to 4:35 pm

**Roles for Lactoferrin in Prevention and Whey Peptides
for Intervention in Age-Related Dementia**

Whey Protein Micro-Gels
Christophe Schmitt, Nestlé

Dr. Louise Bennett, Monash University, Melbourne

4:35 to 4:55 pm

Food Innovations for Seniors – What are Their Needs

**Innovative Process Platform for Fractionation of Whey
Proteins by Means of Continuous Centrifugal Separation**

Lesley Stevenson, Innov8fresh

**Nicole Haller, Technische
Universität München, Germany**

4:55 to 5:15 pm

**Health and Nutrition for Seniors –
An Industry Perspective:**

**Bioactivity of Milk Proteins is
Modulated by Processing**

Yan Guan, Abbott, Shanghai

Dereck E.W. Chatterton
University of Copenhagen, Denmark

5:15 pm **CHAIR SUMMARY**

5:20 pm **End Session**

6:00 pm **Gala Reception & Dinner**

9:00 pm Special Viewing of **FOOD EVOLUTION**

Wednesday, September 20, 2017, 8:00 am

Plenary Session E: Hot Off the Press

Session Moderator: Anand Rao, Agropur

- 8:00 am **Claims Based Marketing and Its Impact on the Whey Industry**
Ellen James, Fonterra
- 8:25 am **Understanding GMO's – Can GMO's be detected in dairy products?**
Alison Van Eenennaam, University California-Davis
- 8:55 am **Revised Chinese Infant Formula Standards**
Yan Guan, Abbott Nutrition
- 9:15 am **3D Printing of Foods and Dairy Proteins**
M.W.J.(Martijn) Noort TNO
- 9:35 am **Early Career Researcher Presentations**
Moderator: Lee Blakely
- 10:00 am **Marketplace Refreshment Break**

Plenary Session F: Closing Session – Building Our Future, A Call to Action

- 10:45 am **Building our Future: Panel Discussion**
Moderators: David Thomas, ADPI & Bénédicte Masure, EWPA
- Luis Cubel, Vice President Commercial Arla Foods Ingredients
Jeroen Derks, EWPA President, Managing Director Milk and Whey Ingredients Sachsenmilch Leppersdorf GmbH
Jerry O'Dea, ADPI President, CEO Glanbia Nutritionals Ingredient Technologies
Kevin Vogt, CFO Hilmar Cheese Company
- 11:45 am **EWPA Invitation to IWC 2020**
Bénédicte Masure, EWPA
- Early Career Researcher Awards**
Lee Blakely, ADPI
- Closing Remarks**
David Thomas, ADPI
- 12:00 pm **Luncheon**
- 2:00 pm **Lake Michigan Networking Cocktail Cruise (Optional)**