

Program

Day 01. Wednesday, Aug. 5, 2026

9:00 AM	Welcome and introductions	Anuradha Prakash, Chapman University
	Trends and market dynamics	Emily Bass, DMI
	An overview of creamers, standards, processing, shelf-life and formulation	Hari Meletharayil, DMI
	Stabilizing with phosphates	Caitlin Glaser, ICL Group
	Roles of hydrocolloids and emulsifiers	David Meyer, Tate & Lyle
	Formulation-related defects	David Meyer, Tate & Lyle
	Sweeteners- more than sweetness	Rachel Weber, Cargill
	Cold Foam and Whipped Toppings	Chobani
5:00 PM	Networking Reception	

Day 02. Thursday, Aug. 6, 2026

9:00 AM	Creamer processing and processing related defects, Quality assurance and food safety	Gino Abruzzini, ProMach
	Flavor Selection, Functionality, and Preservation	Justin Demers, Prova
	Labels and Nutritional Claims	Debra Topham, Knowledge Bank
	Market dynamics and costing	Far West Distributors, Inc.
2:30 PM	Adjourn	



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