

RTD Coffee & Creamers

Science, Technology & Innovation

Chapman University, Orange CA

More information at: <http://www.chapman.edu/coffeeshortcourse>

Day 01.

Wednesday, Jan. 13, 2027

9:00 AM	Welcome and Introductions	Anuradha Prakash, Chapman University
	Trends in RTD Coffee with Milk	Ty Wagener, CMAB
	Milk Fundamentals, Cream, Heat Stability, and Shelf-Life, High Protein, Lactose-Free, Cold Foam and Whipped Toppings	Dr. Phillip Tong, Cal Poly SLO
	Coffee Extracts, Concentrates, Soluble Coffee	Dr. Siva Subramaniam, OFI
	UHT/Aseptic Processing of Coffee-milk Beverages	Gino Abruzzini, Promach
	Retorting of Coffee-Milk Beverages	Karen Brown, JBT
	Phosphates Provide Stability to Dairy Proteins	Caitlin Glaser, ICL
	Choosing the Optimum Sweetener	Hannah Dressen, Batory
	Role of Hydrocolloids and Emulsifiers	Wanda Jurliana, IMCD
5:00PM	Networking Reception	

Day 02.

Thursday, Jan. 14, 2027

9:00 AM	Retorting and UHT Processing of High Protein RTD Coffee with Milk	Jack Bruneel, Chapman
	Flavor Selection, Functionality, and Preservation	Justin Demers, Prova, US
	How to Approach Formulating in the Lab	Anuradha Prakash, Chapman University
	The Role of Sucrose Esters	Hideyuki Hara, Gelest
	Labels and Nutritional Claims	Debra Topham, Knowledge Bank
	Ingredients-Sourcing, Pricing and Market Dynamics	Pam Jeffery and Landon Silvas, Farwest Distributors
	Processing Facilities in California	
3:45 PM	Sensory Perception of RTD Coffee with Milk	Dr. Edgar Chambers IV, Kansas State University
	Adjourn	



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