

CRAFTING THE PERFECT CREAMER

From formula to foam



CHAPMAN
UNIVERSITY



CALIFORNIA DAIRY
INNOVATION
CENTER



August 6-7, 2025

Chapman University, Orange County, California.

A practical short course for formulators, processors, entrepreneurs and marketers focused on dairy creamers innovation.

General registration: \$600. Second person registration discount: \$50 Academics & coffee shop personnel: \$300. Students: \$75.

Registration includes all meals, reception, parking and class materials.

Agenda

subject to change

WHO SHOULD ATTEND?

Product development, QA, applications, operations and technical staff, dairy and food processors and suppliers to industry. Culinary/food service operators. Entrepreneurs and brand marketers. No pre-requisites.

LEARNING OBJECTIVES

- Gain insights into market trends and opportunities for product differentiation (retail and food service)
- Discover the different types of creamers and their processing. Standards and beyond
- Ingredients critical to the manufacture and successful formulation of creamers
- Minimal processing for extended shelf-life, stability
- Quality assurance and food safety fundamentals
- Strategies to incorporate functional benefits to enhance nutritional and market value
- Optimizing appeal through label design, use of claims
- Sourcing and pricing of dairy components
- Explore novel innovative applications for dairy creamers.



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This event is co-organized with the California Dairy Innovation Center/CMAB. See more programs at www.cdic.net



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Wednesday, August 6, 2025

- 9:00 am **Welcome and introductions**
Anuradha Prakash, Professor, Chapman University
- 9:15 am **Trends and market dynamics**
Katie Cameron, CMAB & Veronique Lagrange, California Dairy Innovation Center
- 9:45 am **An overview of creamers, standards, processing, shelf-life and formulation**
Dr. Pulari Nair, Rich Products
- 10:45 am *Break and product tasting*
- 11:15 am **Stabilizing with phosphates**
ICL Group Representative
- 12:15 pm *Lunch*
- 1:00 pm **Roles of hydrocolloids and emulsifiers**
Tate & Lyle Representative
- 2:30 pm **Preventing formulation-related defects**
Tate & Lyle Representative
- 3:15 pm *Break*
- 3:30 pm **Sweeteners- more than sweetness**
Tate & Lyle Representative
- 4:30 pm **Optimizing visual appeal with colors**
Shaelyn Frauenhoffer, Color Application Scientist, Sensient Colors LLC.
- 5:15-6:45 pm **Networking Reception**
Sampling and demos – Nicolas Arrestat, North America Sales Director, Eurovanille

Thursday, August 7, 2025

- 9:00 am **Creamer processing and processing related defects**
Tetra Pak Representative
- Quality assurance and food safety**
Tetra Pak Representative
- 11:00 am *Break and product tasting*
- 11:30 am **Flavor selection, functionality, and preservation**
Invited industry Representative
- 12:15 pm *Lunch*
- 1:00 pm **Labels and nutritional claims**
Debra Topham, Director & Chief Scientist, Knowledge Bank
- 1:45 pm **Market dynamics, costing and sourcing**
Peter Ernster, Sr. Vice President, Valley Natural Beverages at California Dairies, Inc.
- 2:30 pm **More than creamers- Innovation and other applications**
Jenna Windle, Sensory Scientist, Saputo Cheese USA Inc.
- 3:00 pm *Adjourn*
CA Dairy Innovation Center, Anuradha Prakash, Professor, Chapman University