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 Wagoner, 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 Moore, 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	Alex Scott, DSM-Firmenich
	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 Dynamis	Pam Jeffery and Landon Silvas, Farwest Distributors
	Processing Facilities in California	Ben Yee, CMAB
	Sensory Perception of RTD Coffee with Milk	Dr. Uyen Phan, Chapman University
3:45 PM	Adjourn	

CHAPMAN UNIVERSITY

CALIFORNIA DAIRY INNOVATION CENTER

REAL CALIFORNIA MILK

PACIFIC COAST COALITION

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