

CRAFTING THE PERFECT CREAMER

From formula to foam



CHAPMAN
UNIVERSITY



CALIFORNIA DAIRY
INNOVATION
CENTER



August 6-7, 2025

Chapman University, Orange County, California

General registration: \$600. Second person discount: \$50

Academics & coffee shop personnel: \$300

Students: \$75

<https://www.chapman.edu/CreamersShortCourse>



Agenda

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**
Caitlin Glaser, ICL
- 12:15 pm *Lunch*
- 1:00 pm **Roles of hydrocolloids and emulsifiers**
David Meyer, Tate & Lyle
- 2:30 pm **Preventing formulation-related defects**
David Meyer, Tate & Lyle
- 3:15 pm *Break*
- 3:30 pm **Sweeteners- more than sweetness**
David Meyer, Tate & Lyle
- 4:30 pm **Optimizing visual appeal with colors**
Shalyn Frauenhoffer, Sensient Colors LLC.
- 5:15-6:45 pm **Networking Reception**
Sampling and demos – Nicolas Arrestat, Eurovanille

Thursday, August 7, 2025

- 9:00 am **Creamer processing and processing related defects**
Lucas Mead & Tim Hutchinson, Tetra Pak
- 10:00 am **Quality assurance and food safety**
Lucas Mead & Tim Hutchinson, Tetra Pak
- 11:00 am *Break and product tasting*
- 11:30 am **Flavors: selection and functionality**
Hannah Klemmer & Sarah Olson, Alamance Foods
- 12:15 pm *Lunch*
- 1:00 pm **Creamers and nutritional claims roadmap**
Debra Topham, Knowledge Bank
- 1:45 pm **Market dynamics, costing and sourcing**
Peter Ernster, Valley Natural Beverages at California Dairies, Inc.
- 2:30 pm **Beyond coffee - Innovating with creamers**
Jenna Windle, Saputo Cheese USA Inc.
- 3:00 pm *Adjourn*

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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