

Agenda Monday, March 4



All Day	Company Exhibits in Superior/Erie Room
8:15am	Presidential Address / Welcome
8:45am	NY Dairy Industry Outlook Ed Gallagher, Dairy Farmers of America Risk Management
9:25am	NYS Cheese Manufacturers' Association Business Meeting Tristan Hrobuchak and Alex Solla
9:45am	Cheese Optimization through Machine Learning Todd Stertz & Tergel Erdenebat, Tetra Pak
10:30am	Cheese Judging, Contest & Clinic / Break Valerie Catlin, NYS Department of Agriculture & Markets Rob Ralyea, Cornell University, Dept. of Food Science
11:30am	DEC Regulation of Food Processing Waste Use in Agriculture Sally Rowland & Molly Trembley NYS Dept of Environmental Conservation
12:15pm - 1:15pm	Lunch
12:15pm - 2:00pm	Company Exhibits (<i>all exhibitors must vacate exhibitor hall at 2pm so hotel staff can prepare room for buffet</i>)
1:15pm	Biogas route to enhancing the carbon footprint - a beneficial intersection between dairy farms and cheese manufacturers Rashi Akki, Ag-Grid Energy
2:00pm	Considering Flavor Development in High Solids Milk Cheese Production Robert Aguilera, Novonesis
3:00pm	BREAK - Networking in the foyer
3:30pm	Clean Water, Air, and Milk: How They Affect High Quality Dairy Products Steve Funk, Nelson Jameson Brian Grochowski, Aquionics Norm LaVigne, Valcour Process Technologies
4:30pm	Conclusion of Day 1
5:30pm	Cheese Reception / Co-host Cocktail Party

Agenda Tuesday, March 5

All Day	Company Exhibits in Superior/Erie Room
9:00am	Holsteins Behaving Like Jerseys and Thoughts on the Capacity of Dairy Cattle to Make Milk Components Mike Van Amburgh Cornell University Department of Animal Science
9:45am	Break
10:00am	Higher Fat Content Raw Milk: Options to React as a Cheese Maker Dave Barbano Cornell University Department of Food Science
10:45am	Industrial Decarbonization and Sustainability Solutions Stacey Sabo & Steve Hoyt NYSERDA (New York State Energy Research and Development Authority)
11:30am	Company Story - The Curd Nerd Sarah Simiele The Curd Nerd
12:15pm	Awards Luncheon

