Frozen Dessert Center

2022 ANNUAL TECHNICAL CONFERENCE

In Person Event
October 17th & 18th, 2022

Conference Content
The University of Wisconsin-Madison, Frozen Dessert Center hosts an annual conference focused on sharing the latest science-based details pertinent to the frozen dessert industry.

The Frozen Dessert Center encourages and invites all individuals interested in improving their knowledge on the science of frozen desserts including students, product developers, manufacturers, researchers, distributors, and sales personnel.

2022 Conference Focus
Novelties & Sustainability in Frozen Dessert Industry

Registration Information
Fee: $299
Limited to first 50 registrants
Register online today at:
https://dairyshortcoursesonline.teachable.com/p/fdc2022

An email will be sent to you to confirm your registration
Monday Afternoon, October 17th, 2022

12:00 pm Check-in and Registration
12:30 pm - Introduction and Welcome
1:00 pm - Innovations and Market Trends for Novelties
  Stephanie Mattucci
2:00 pm - Advances in Novelty Production
  Lars Them
2:55 pm - Packaging Innovations in Frozen Desserts
  Claire Sand
3:35 pm - Development and Technology of Novelty
  Maya Warren
4:15 pm - Commercial Sample Trials
4:30 pm - Poster Presentations & Social

Tuesday Morning, October 18th, 2022

8:00 am - Life Cycle Assessment of Frozen Desserts
  Laurence Stamford
9:00 am - More Sustainable Frozen Dessert Packaging
  Claire Sand
9:40 am - Sustainability of Refrigeration Systems
  Douglas T. Reindl
10:35 am - The Future of Frozen: Sustainability & The Frozen Dessert Consumer
  Abby Otto & Samantha Gonfiantini
11:15 am - Waste Stream, Waste Reduction, and Sustainability
  Kevin Beauchamp
11:55 am - Conference Closing

Speakers

Stephanie Mattucci
Associate Director, Food Science
Mintel Group Ltd., USA

Lars Them
Product Manager – Freezing & Inclusion, Tetra Pak Processing Systems
Tetra Pak, Denmark

Dr. Claire Sand
CEO
Packaging Technology and Research
Adjunct Professor
California Polytechnic State University & Michigan State University, USA

Dr. Maya Warren
Ice Cream Scientist
SMiZE Cream, USA

Dr. Laurence Stamford
Senior Lecturer | Head - Faculty Envr. Sustainability | Chair - Sch. of Eng. Board
Department of Chemical Eng. & Analytical Science
University of Manchester, UK

Dr. Douglas T. Reindl, P. E.
Professor
Mechanical Engineering Department
University of Wisconsin, Madison, USA

Abby Otto
Sustainability Specialist
Samantha Gonfiantini
Strategic Marketing Specialist, Dairy
Kerry Taste & Nutrition, USA

Kevin Beauchamp
President
Galloway Company, USA

Program Contacts:
Dr. Scott Rankin - sarankin@wisc.edu
Dr. Richard Hartel - rwhartel@wisc.edu
Dr. Dieyckson Freire - dfreire@wisc.edu

Registration Contact:
Hope Nicholson - emnicholson@wisc.edu

Where:
Department of Food Science, UW-Madison
Babcock Hall 1605 Linden Drive
Madison, WI 53706

Snacks and refreshments will be served. Parking, meals and lodging are not provided.

*Cancellation policy: Refunds, minus a $100 administrative fee, will be made for cancellations received on or before October 3, 2022. Cancellations received after October 3, 2022, will not receive a refund. Substitute registrations are not accepted. Contact Hope Nicholson via email at emnicholson@wisc.edu to cancel. If the course is cancelled for any reason, your registration fee will be refunded. The course organizers are not responsible for the refund of any other costs.

*Credit card payments will be accepted at the time of registration online. If another method of payment is required, please contact Hope Nicholson at 608-265-2729

*Please advise us at time of registration if you have a disability and desire special accommodations. Requests will be kept confidential.