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.

This year finds us with a face-to-face program with highlights of:
- The latest in frozen dessert tomography
- A review of “creaminess” in frozen desserts
- Consumer preference studies
- Novel homogenization technologies
- The physics, performance and future of emulsifiers in ice cream
- Plus, various tastings, student research posters and networking

Registration Information

Fee: $299
https://uwccs.eventsair.com/frozen21/reg

Program Contact:

Professor Scott Rankin
Dept. of Food Science UW-Madison
Babcock Hall 1605 Linden Drive
Madison, WI 53706
sarankin@wisc.edu
608-263-2008
Monday, October 25, 2021

1pm **Microtomography for Ice-cream and Sorbet**
   ✤ Graciela Alvarez

2 Understanding the multimodal sensory character of creaminess
   ✤ Scott Rankin

230 **Consumer perception of ice cream and frozen desserts in the “better-for-you” category**
   ✤ Lauren Sipple

3 **Providing Permission to Indulge**
   ✤ Donna Berry

4 **Posters, tasting, networking**

---

Tuesday, October 26, 2021

9am **High pressure jet processing in ice cream manufacture**
   ✤ Grace Lewis

930 **Hydrodynamic cavitation: Process opportunities for ice-cream formulations**
   ✤ Sergio Martinez

10 **Emulsification application in Non-dairy Frozen desserts**
   ✤ Jodi Price

1030 **Utilization of dairy by-products in the manufacturing of Ice-cream**
   ✤ Kaavya Rathnakumar

11 **A better whey: the production of multiple high-value products from Greek yogurt acid whey via filtration and acid-catalyzed lactose hydrolysis**
   ✤ Mark Lindsay

1130 **Program evaluation, adjourn**