

FDC



FROZEN DESSERT CENTER

Conference Focus:
Ice Cream Enjoyment

2024 Annual Technical Conference

October 21st & 22nd

IN PERSON EVENT

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.

FOR MORE INFORMATION VISIT:



<https://foodsci.wisc.edu/frozendessertcenter/>



Presentation Topics

Monday Afternoon, October 21st, 2024

- Enjoyment of Ice Cream
Prof. Charles Spence - University of Oxford, UK
- Complex Foods and Emotions
Prof. and Chair Scott Rankin - FDC / UW-Madison
- Do Probiotics Like Ice Cream?
Elena Vinay - Kerry
- Inclusions & Mix-Ins in Frozen Desserts
Liz Miller - Denali Ingredients

Tuesday Morning, October 22nd, 2024

- Glaciology and Ice Cream
Prof. Marianne Haseloff - UW-Madison Glaciology
- Meltdown, Shrinkage and Polyphenols in Ice Cream
Prof. Richard Hartel - FDC / UW-Madison
- Ice Cream Properties Affected by Homogenization
Darin Dye & Pavlos Kouroutsidis - Tetra Pak
- Complying with FDA's Traceability Rule
Roberta Wagner - IDFA
- Food Safety Plan
Brian Kellerman - Kellerman Consulting



Program Contacts:

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Registration Contact:

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Where:

Department of Food Science, UW-Madison
Babcock Hall 1605 Linden Drive room 205
Madison, WI 53706

Scan the QR Code to Register Today:

