



ODI Conference Program 2019

Tuesday April 9

- 7:30 *Registration and Exhibit Show Open*
- 8:30 *Door PRIZE*
- 8:35 **Welcome & Opening Remarks** *Greg Younger, ODI President, Ever Fresh Fruit Co.*
- 8:45 **Gen Z** *Judy Whisler, DMI*
- 9:25 **Rethinking the Dairy Balance Sheet: Selling Energy to CA** *Marty Myers, Three Mile Canyon*
- 10:05 *Break*
- 10:25 **Regulatory Updates** *Frank Barcellos ODA & Lucy Severs, WADA*
- 11:00 **New Product Pacesetters: Blazing a Trail for the Next Generation** *Larry Levin IRI*
- 11:45 **Renaming of ODI** *Greg Younger and Lisbeth Goddik*
- 12:00 *Lunch*
- 1:30 **Breakout sessions**
- **Session 1. The Science Behind “Grass-fed”** *Dr. Diarmuid Sheehan, Teagasc, Moorepark*
 - **Session 2. Student research presentations** *Lisbeth Goddik*
 - **Session 3. Cheese Judging** *Marc Bates & Jill Allen & Robin Frojen*

In this session you will learn how to evaluate cheese products. Presenters will compare and contrast market evaluation vs. competitive evaluations. Attributes, defects, aromas, flavors, textures, packaging and presentation will be discussed. Learn how to sample your cheese with a trier. Bring a sample (2-3 lbs) of one of your cheeses if you would like to practice on it with a small group.



- 2:30 *Break with ice cream*
- 2:50 **Refrigeration 101 – The Basics and Exciting new “Proven” Technologies now Available, to keep the Dairy Product Food-chain cold, Safer and Energy Efficient** *Lee Trautman, Steve Jackson & Jeff Buxton, PermaCold*
- 3:35 **Educating the next Generation of Dairy Scientists.** *Dr. Eric Bastian, Dairy West*
- 4:05 **Health and Milk-protein/Peptides** *Dr. Loren Ward, Glanbia*
- 4:35 **Promoting Dairy Transparency Through Social Media** *Derrick Josi, Tillamook Dairy Farmer*
- 5:00 *Drawing for evaluations*
- 5:05 *Adjourn*
- 5:10 *Supplier Hospitality Suite open in Grand Hotel Boardroom*

Wednesday April 10

- 7:30 *Registration and Exhibit Show Open*
- 8:30 *Door PRIZE*
- 8:30 **The Irish Dairy Industry** *Dr. Diarmuid Sheehan, Teagasc Moorepark*
- 9:05 **Milk Revitalization at Retail** *Paul Ziemnisky, Dairy Management, Inc.*
- 9:40 **After 20 Years, Changes are Coming to OSU Dairy Foods Program** *Professors Sheri Cole and Lisbeth Goddik, OSU*
- 10:10 *Break*
- 10:30 **Oregon Dairy Story: Springfield Creamery; Nearly 60 Years of Culture** *Sheryl Kesity Thompson, Springfield Creamery*



11:00 **Technology Keynote: A European Perspective Regarding Developments in Sustainable**

Dairy Processing *Kevin van Koerten, NIZO*

On a daily basis, food producers are challenged by needs for a more sustainable world. Around the globe, we see governments stepping in with stricter regulations while the marketplace sees food brands claiming preeminent sustainability. Is the transition towards sustainable food production moving fast enough?

11:45 *Exhibit Show Drawings*

11:50 *Lunch*

12:30 *ODI Business Meeting*

1:25 *Door PRIZE – Exhibit Show tear down*

1:30 **Keynote: Accelerating Dairy Exports: Achieving the next 5%** *Secretary Tom Vilsack, President & CEO, US Dairy Export Council*

2:20 **The next 5% through people, partnerships, promotions** *Ross Christieson, Senior VP, Global Cheese Marketing, US Dairy Export Council. Pete Kent, ODNCA Angelique Hollister, VP, Global Cheese Marketing, US Dairy Export Council*

2:50 **Annual ODI Awards Program**

Greg Younger & Oregon Dairy Princess

3:30 **2019 ODI - Elliker Cheese Tray and Silent Auction**