

# Ice-Cream Science and Technology

## 31 July – 2 August 2017, Melbourne, Vic



William Angliss Institute, 555 La Trobe Street, Melbourne  
with Prof. Douglas Goff, PhD, University of Guelph, Canada

### Day 1

Monday, 31 July 2017

8:30–9:00 Registration desk open

#### Sessions

9:00–10:15 Chapter I, Introduction: Ice–cream and related products mix composition and formulations;

*Morning tea* 10:15 am

10:45–12:00 Chapter II: Mix processing (pasteurisation, homogenisation, aging)

*Lunch* 12:00 pm

1:00–2:30 Chapter III: The freezing process, theoretical aspects  
Ice re–crystallisation during storage and distribution

*Afternoon Tea* 2:30 pm

2:45–4:30 Chapter III (cont.): Ice–cream freezing equipment and overrun calculations  
Chapter IV: Mix calculations; mathematical session

*Conference Dinner (venue to be announced)* 6:30 pm

### Day 2

Tuesday, 1 August 2017

#### Sessions

9:00–10:15 Chapter V: Milk production and composition; milk products  
Chapter VI: Mix ingredients – Fat and milk solids – not–fat

*Morning tea* 10:15 am



## Dairy Science World Series Short Courses

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### Day 2 — Continued

Tuesday, 1 August 2017

10:45–12:00 Chapter VI (cont.): Sugars and stabilisers

*Lunch* 12:00 pm

1:00–2:30 Chapter VI (cont.): Emulsifiers  
Chapter VII: Ice–cream flavours: vanilla and chocolate  
Fruits, nuts, and inclusions for ice–cream

*Afternoon Tea* 2:30 pm

2:50–5:00 Chapter VIII: Ice–cream defects  
Ice–cream grading and defects practical session

### Day 3

Wednesday, 2 August 2017

#### Sessions

9:00–10:15 Chapter IX: Dairy microbiology and food safety  
Plant sanitation  
Post–pasteurisation contamination

*Morning tea* 10:15 am

10:45–12:00 Chapter X: Ice–cream structure  
Stabiliser and emulsifier functionality

*Lunch* 12:00 pm

1:00–4:00 Chapter XI: Ice–cream novelty/impulse product manufacture  
General discussion of any other topics of interest

For latest program information visit [www.diaa.asn.au](http://www.diaa.asn.au)



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