



Membrane/Separation Technology & Evaporator/Dryer in Dairy Foods Processing Workshop

Day 1

Time	Topic	Speakers
9:00am	Coffee & Registration	Kimberly Bukowski
		Tristan Zuber
9:30am	Introduction	Tristan Zuber
	Meet other attendees	Cornell, University
	Introduction to dairy ingredients	
10:15am	Filtration / Separation Technology and Terminology	Dave Barbano, PhD
	History and Development	Cornell University
	 Filtration separation properties and Terminology 	
	Fouling during membrane filtration	
	Basic equations	
11:15am	Break	
11:30am	Polymeric Spiral Wound RO & NF Membranes	Derek Hibbard – Market Manager
	Construction	Koch Membrane Systems, Inc
	Critical areas in the manufacturing	
	 New Membrane Innovations 	
12:30pm	Lunch	
1:30pm	Polymeric Spiral Wound UF & MF Membranes	Jeffery Yeh, President
	Construction	Synder Filtration
	Applications in Dairy	
	 New Membrane Innovations 	
2:15pm	Polymeric Filtration Equipment Design	Gerold Luss, PhD
	 System design and controls 	Luss Consulting
	 Different staging and diafiltration approaches 	
	 System Hydraulic (Cross flow & Pressure) 	
3:00pm	Break	
3:15pm	Ultrafiltration	RJ Twiford
	Applications in Dairy	Tetra Pak/Filtration Engineering
	 Mass balance (WPC&MPC) versus actual yield 	
	How to measure system performance and Protein	
	losses?	
4:00pm	Ceramic Microfiltration Membranes	Bob Tyler, General Sales
	 Applications in Dairy 	Manager
	 Microfiltration for separation of caseins and whey 	Pall Corporation
	proteins	
	Microfiltration for bacterial removal	
5:00pm	Adjourn	

5:30 PM: Cocktail hour & Dinner sponsored by Hydrite Chemical





Day 2

Time	Topic	Speakers
8:15am	Analytical methods for control of the	Dave Barbano, PhD
	composition of membrane filtration	Cornell University
	products.	
	 Chemical and instrumental methods. 	
9:00am	Sensory Characteristics of Dry Dairy	MaryAnne Drake, PhD
	Ingredients	North Carolina State University
	 Bleaching, Drying &Storage 	
	Finished product impact	
10:15am	Membrane Filtration for the Production of	Bruce Blanchard, National Sales
	Fresh, Cultured Dairy products	Manager
	 Process and process variables 	GEA Filtration
	 Filtration vs. Centrifugation 	
	 Commercial & Technical drivers 	
11:00am	Break	
11:15am	Membrane Cleaning Fundamentals	Reda Yacoub & Felicity Plansky
	 Basic Cleaning Principles 	Hydrite Chemical Company
	 Selecting the right chemistry 	
	 Avoiding common mistakes 	
	 Improving cleaning performance 	
12:00pm	Membrane Care Program	Reda Yacoub & Felicity Plansky
	 Successful Cleaning Program 	Hydrite Chemical Company
	 Measuring Performance during CIP 	
	 Monitoring CIP data 	
	 Membrane system audit 	
	 Trouble Shooting 	
12:45pm	Lunch	
1:30	Evaporators	Liam Dunne, Senior Process
	 Evaporation concept 	Engineer for Evaporation
	Basic Design	RELCO, LLC
2:30	Break	
2:45pm	Dryers	Steve Wright, Powder
	 Types of dryers 	Technology Manager
	 Process design 	GEA/ Niro
	 Product Specific process design 	
3:30pm	Break	
3:45	Critical Points	Justin Larsen, Director of
	Dryers & Evaporators	Quality Assurance
		Dairy Farmers of America
4:45	Adjourn	





Day 3

Time	Topic	Speakers
8:15am	Cleaning and Troubleshooting	David Bethke
	Dryers & Evaporators	Manufacturing Manager
		Grande Custom Ingredients
9:15am	Break	
9:30am	Dry Cleaning Programs	Leo Bohanon
		Hydrite Chemical Company
10:00am	Spores & Dairy Ingredients	Martin Wiedmann, PhD
	Spore sources	Cornell University
	 Complications 	
	Ways to reduce or eliminate spores	
11:00am	Break	
11:15am	Current Research Topics in Dry Dairy Ingredients	Carmen Moraru, PhD
	 Caseinates 	Cornell University
	 Product applications 	
12:00pm	Questions & Comments	
12:15pm	Lunch	
12:30	Test, Evaluations & Adjourn	