

# Shaping tomorrow's food:

## Insights & Applications

Tentative Agenda | September 16, 2025 | Midlands Country Club, Roseville, MN

Time	Sept 16   9:00AM – 6:00 PM	Speaker
8:00 – 9:00 AM	Registration (Refreshment will be served)	
<b>Morning Session</b>		
9:00 – 9:15 AM	Welcome Remarks	Vaugh Williams
9:15 – 9:45 AM	Particle Size in Dairy Processing & Interpreting the Data	Dan Beach
9:45 – 10:15 AM	Investigations into homogeneous and non-homogeneous powder caking	Nicholas Monroe
10:15 – 10:45 AM	Q&A - Break	All
10:45 – 11:15 AM	What does my data tell me? Storage and stability of Emulsions	Ron Soriano
11:15 – 11:45 AM	Industry Talk - Zetasizer	Andrew Zumbusch
11:45 – 12:00 PM	Q&A	All
12:00 – 1:00 PM	Lunch	All
<b>Second Session</b>		
1:00 – 2:00 PM	Demonstrations	All
2:00 – 2:30 PM	Using Rheology to Characterize Food Materials	Philip Rolfe
2:30 – 2:45 PM	Break	All
2:45 – 3:15 PM	Characterization of Powder Rheology for Improved Handling and Formulation Optimization in Food Processing	Nicholas Monroe
3:15 – 3:45 PM	Structural Characterization and Chemical Analysis on Food Raw Materials	Kuo-Chih Shih
3:45 – 4:15 PM	Whey Permeate Insights: From Data to Product Improvement	Didem Sözeri Atik
4:30 – 6:00 PM	Networking Event and Poster Session	All

Please note: Agenda is subject to change



SciAps

a powerful combination