

**Tuesday, January 16, 2024**

Trends in RTD Coffee	Matthew Swenson, Director of Coffee, Nestlé
Milk Fundamentals, heat stability of milk beverages	Dr. Phillip Tong, Professor Emeritus, Cal Poly SLO
Selecting coffee extracts for optimal flavor profile in RTD applications	Sarah Merritt, VP Extracts and Ingredients, Westrock Coffee Company
Consumer milk choices for coffee beverages	Luu Hoang, Graduate student, Chapman University
From Bean to Brew: hands-on activity	
Flavor syrups to enhance the coffee experience	Mailyne Park, Food Scientist, Torani
Working with ethanol: From Espresso Martinis to Kahlua and Cream	Sophia Pollack, R&D Product Development Manager, Sovereign Flavors, Inc.
Networking Reception	

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Processing and shelf-life of dairy-based RTD coffee and tea beverages	Dr. Phillip Tong, Professor Emeritus, Cal Poly SLO
Using phosphates to provide heat stability	Zafir Gaygadzhev, Senior Manager, Global R&D, ICL Group
Choosing the optimum sweetener for your RTD coffee/tea beverage	Richard Stewart, Project Leader, Sweetener Tech Service, Ingredion Inc.
Stabilizing RTD beverages with gums	Wanda Jurlina, Technical Business Development Manager, IMCD US Food, Inc
Using the right ingredient: Discerning between extracts, concentrates, and flavors	Justin Demers, Associate Director of Applications and Product Development, Prova US
Milk stability- hands-on activity	Dr. Phillip Tong, Evaluating foaming ability, foam volume, and stability*
Latte art throwdown/Cold Foam: hands-on activity	