

CALIFORNIA DAIRY INNOVATION CENTER

OREGON DAIRY INDUSTRIES MEETING

APRIL 19, 2023

Enter the
GOLDEN STATE™
WITH REAL CALIFORNIA DAIRY



THE CALIFORNIA DAIRY INNOVATION CENTER

established 2020

A **collaboration** of processors, universities and check-off organizations



Focused on **stimulating** innovation in the California dairy sector

STEERING COMMITTEE



CAL POLY

UC DAVIS
UNIVERSITY OF CALIFORNIA



STRATEGIES

Products & Packaging



Diversify Portfolio

Incubator Program, global products



Support Exports



Sustainable Packaging

People



Continuing Education & Training



Attract new workforce



Academic/Research Capacity





SERVICES TO SUPPORT THE INDUSTRY

TRAINING: SHORT COURSES, WORKSHOPS



HELPING STUDENT TEAMS, ENTREPRENEURS SCALE UP



INTERNSHIP PROGRAM RESEARCH FUNDING



Through PCC DBII:
BUILDING ACADEMIC CAPACITY



Training & Short-Courses 2023

CALIFORNIA
DAIRY
INNOVATION
CENTER



January 10-11, 2023

Coffee, Tea, and Creamers

The Science and Art of Milk in Beverages

Chapman University, Ranney Processing Lab, Orange, California

This workshop introduces students to the science of roasting coffee, milk and creamers fundamentals, and how to develop innovative coffee and tea milk-based products. Experts will share tips on formulations for ready-to-drink aseptic and shelf-stable products and processing know-how.

Registration Closed
Class Full



April 11-12, 2023

Advanced Cheesemaking

Dairy Products Technology Center, CalPoly, San Luis Obispo

This workshop will feature extensive hands-on cheesemaking in the pilot plant, and introduce students to feta, fresh/farmers cheese, Italian and global cheese varieties. No pre-requisites needed.

For more info: krees@calpoly.edu

Registration:

<https://dairy.calpoly.edu/short-course-symposia>

Registration Closed
Class Full

September 7, 2023

Mini-Innovation Conference and Workshop

CDIC and Fresno State University, at Fresno State's Jordan College of Agricultural Sciences and Technology



FRESNO
STATE

For more information on program and registration, please check cdic.net



January 17-20, 2023

Better Process Control School - Dairy Processors

Chapman University, Food Science Department, Orange, California

This course applies to processors of low-acid, retorted, aseptic and acidified foods and packaged in metal or plastic cans, glass jars, and flexible pouches.

Registration Closed
Class Full



June 21-22 Hispanic Cheeses

Dairy Products Technology Center, CalPoly, San Luis Obispo, in collaboration with Fresno State and International faculty



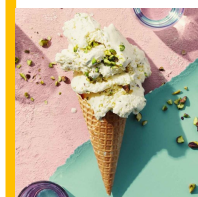
February 8-9, 2023

Dairy Operations Workshop

Dairy Products Technology Center, CalPoly, San Luis Obispo

This workshop focuses on the fundamentals and building blocks of dairy processing: thermal processing, homogenization and separation processes, enzymatic processes, fermentation, concentration and drying, and state of the art QA. Hands-on demonstrations in the pilot plant. No pre-requisites needed.

Registration Closed
Class Full



September 19-20 Frozen Desserts Innovation from gelato to novelties

Dairy Products Technology Center, CalPoly, San Luis Obispo



Need another short-course? CDIC co-organizes short-courses and workshops throughout the year to meet industry's needs. We welcome industry's participation and suggestions! Please contact CDIC for more info: vlagrang@cmab.net, +1 202-316-1265.

OUR JOINT CHALLENGE: ATTRACTING TALENT TO THE DAIRY INDUSTRY

Together, we are stronger

Creating linkages with Food Science, Agribusiness, Packaging, Engineering schools and departments (275,000 students)



Partnership with OSU
Oregon State
University

- Research funding
- Placement of interns
- Promotion of Certificate

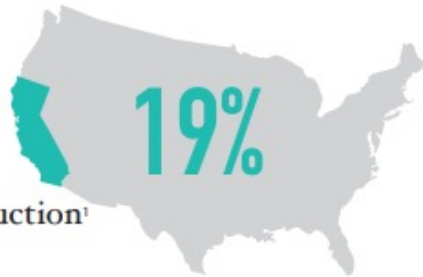
TELLING OUR STORY

Dairy: largest agricultural commodity in California

\$57.7 Billion

Dairy-Related Economic Activity

California produces approx 19% of the nation's cheese production¹



The export value of California dairy and dairy products is \$1.8 billion, ~**1/3** of our milk is exported

99%

of our farms are family-owned



BY THE NUMBERS

Milk Production
41.9B LBS
(total California)¹

Export Value
\$1.8B
California Dairy & Dairy Products¹

Per Person
655 LBS
Total Dairy Annual Consumption

Per Person
22% 
Dairy Consumption¹ (1975-2020)

Pounds of milk produced each year¹

41.9B



153M LBS
Hispanic-style cheeses

1.4B LBS
Mozzarella



TELLING OUT STORY

Over 100,000 jobs

+ 250,000 indirect jobs

Graduates (BS) start at \$70-85K

- 150 Certified dairy plants, many women-owned, diverse businesses
- CA is #1 in the US for milk, butter, Italian and Hispanic cheeses, milk powders
- Sustainability leadership, growth of regenerative agriculture

Home to the largest dairy processors in the world

- **Lactalis** #1 Dairy in the world
- **Leprino** #1 Mozzarella (Pizza Hut “ingredient”)
- **California Dairies** # 1 milk powders (multiple CA locations)
- **Milk Specialties Global** #1 Whey protein isolate
- **Land O’Lakes, Saputo, Hilmar, Dairy Farmers of America** #1 US coop

+ hundreds of small to medium size dairy companies throughout the state



Thank you!
Questions? Suggestions?

Vlagrange@cmab.net

CDIC.net

