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SUMMARY

Founded in 2014, the Cornell Dairy Center of Excellence (DCOE) was created to foster interdisciplinary engagement in research, education, and extension in the field of dairy science at Cornell. United by a Center of Excellence, the individual efforts of the over 100 faculty and staff with expertise in the dairy industry are stronger. These dairy experts are located in departments across the Cornell Ithaca campus and regional facilities and span the Colleges of Agriculture and Life Sciences, Engineering, Human Ecology, Business, and Veterinary Medicine. Areas of expertise include preventative medicine and herd health, dairy production management, food safety, human and animal nutrition, epidemiology, dairy processing, worker training, industry relations, agricultural economics and many others. Goals of the DCOE include facilitating collaboration and funding opportunities, enhancing the visibility of dairy expertise at Cornell and improving teaching and dairy education. Through these activities, the DCOE strives to improve all facets of the dairy system, addressing environmental sustainability issues, animal well-being, the general economic health of producers and processors, and providing quality, nutritious products to consumers.

In 2017 the DCOE improved visibility by engaging with more colleges and departments and by increasing outreach for seminars and other events. Interest and attendance at the seminar series increased, symposium on dairy nutrition engaged the Department of Athletics and Division of Nutritional Sciences, the DCOE initiated a quarterly event series for students, more timely and relevant content added to dairy.cornell.edu and expansion of the leadership team from four to eight faculty and adding six new DCOE fellows.

The DCOE also focused on community building. Often this is in the details like thanking Dean Boor of CALS and our friends in Food Science for their in-kind support of the symposium, asking the photographer hired to photograph football players at the Teaching Dairy to take some quick headshots of the DVM student hosting the visit, building a relationship with the Cornell Cooperative Extension Food Entrepreneurship Program to create opportunities for their aspiring caterers, serving Cornell ice cream at every opportunity, ensuring that everyone who wants to sport a DCOE shirt has one, and listening for opportunities like buying picnic tables for the Teaching Dairy to serve the needs of their students, staff and visitors. The DCOE creates space for people to feel that this is their Center of Excellence.

Among peer institutions, Cornell is uniquely situated in a living laboratory of over 100,000 dairy cows within an hours’ drive of campus and reaches the almost 5,000 licensed dairies in New York State through a variety of means. The dairy industry accounts for more than half of all agricultural receipts in NYS (>$2.8 billion in farm gate dairy sales) and the State is a national leading producer of yogurt and cottage cheese (http://www.agriculture.ny.gov/annual_report.pdf visited 8/3/16.)
LEADERSHIP

With both financial and in-kind support from their deans, the DCOE is led by eight faculty representing the College of Veterinary Medicine, the College of Agriculture and Life Sciences, the College of Engineering and the SC Johnson College of Business and a program manager who call on a team of other administrative staff and the DCOE Fellows to sustain the Center.

Craig Altier*, Professor and Chair of the Department of Population Medicine and Diagnostic Sciences

Heather Huson, Robert and Anne Everett Professor of Dairy Cattle Genetics

Jessica McArt, Assistant Professor of Ambulatory and Production Medicine

Andrew Novakovic, Professor of Agricultural Economics and Director of Engagement for the Dyson School

Daryl Nydam*, Associate Professor of Dairy Health and Production and the Director of Quality Milk Production Services

Thomas Overton*, Professor of Animal Science and Director of PRO-DAIRY

Jefferson Tester, Croll Professor of Sustainable Energy Systems

Martin Wiedmann*, Gellert Family Professor of Food Safety and Co-Director of an Integrated Food Safety Center of Excellence

*Founding member

Elizabeth Goldberg, Senior Program Manager for the Department of Population Medicine and Diagnostic Sciences, the Animal Health Diagnostic Center, and the Dairy Center of Excellence
MILESTONES

WEBSITE - DAIRY.CORNELL.EDU

The website was reorganized to highlight center activities and is updated with Cornell dairy-related news, events and accomplishments of DCOE fellows and other faculty and staff.

INSTAGRAM

The DCOE posts to Instagram as cornelldairycenter and has quickly gathered a following of other Cornell-associated programs, students, farms, dairy organizations and observers. Cornell connections include: Cornell Club NYC, Cornell Club Philippines, Cornell University Dairy Science, Cornell Football, Cornell Vet Feline Club, Cornell Nutrition, Cornell CIS Dean Greg Morrisett, Cornell University CALS, Cornell Vet, the Cornell Sheep Dairy, Cornell Swimming and Diving, and Cornell Rowing.

The DCOE follows these and other Cornell and friendly programs like: Cornell University BME, Cornell CEE, Cornell Tech, Dyson School, CCE Franklin, Cornell Cooperative Extension, Cornell Dining, UFC (Ultimate Fighting Championship), Cornell President, Cornell University, Cornell Lightweight Rowing, Big Red Refueling, and Built with Chocolate Milk.

These social media connections create a historical record of content and create opportunities for overlapping networks to experience the content too. Examples of DCOE postings include
symposia coverage, Big Red Football at the Teaching Dairy Barn, Cornell ice cream at the Animal Health Diagnostic Center, Atkinson Center Academic Venture Fund awards to DCOE fellows, stills of video in preparation for the NYS Fair, and staff, cows and facilities at the Teaching Dairy Barn.

SPRING SEMINAR SERIES
The DCOE spring seminar series covered a broad range of topics presented by Cornell faculty, graduate students and invited guests. All seminars were held on alternating Mondays from 4-5PM in Stocking Hall 146. Three students took the series for credit as VTPMD 7081. Routinely, 40-50 people were in attendance, up significantly from the inaugural year. The seminar series now holds a more prominent place on dairy.cornell.edu and is advertised on the Cornell Events Calendar.

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<th>Speaker</th>
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<tr>
<td>Jan 30</td>
<td>Tom Overton</td>
<td>Animal Science</td>
<td>“PRO-DAIRY – advancing the New York dairy industry through educational programs and applied research”</td>
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<td>Feb 13</td>
<td>Wolfgang Heuwieser</td>
<td>Free University of Berlin, Germany</td>
<td>“Protocols in the dairy industry. Food for thought from a German survey”</td>
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| Feb 27| Amy Vasquez, Borja Cantero, Emily Griep | PMDS, Engineering, Food Science | “Employing an on-farm algorithm to guide selective dry cow therapy”  
“Valorization of dairy industry waste using subcritical water”  
“Effective removal of spoilage bacteria from milk using microfiltration and impacts on shelf-life” |
| Mar 13| Andy Novakovic              | Cornell College of Business | “Public regulation of dairy markets: Historical perspectives and contemporary challenges” |
| Mar 20| Curt Gooch and Jason Oliver | Biological and Environmental Engineering | “Fate of antibiotic residuals and antibiotic resistant genes due to existing on-farm manure handling practices.” |
April 10 | Erica Behling-Kelly | Population Medicine and Diagnostic Sciences | “Intersection of metabolism and inflammation in dairy cows.”

Apr 24 | Rick Watters | Population Medicine and Diagnostic Sciences | “Robots: the next generation of milking”

May 8 | Sam Alcaine | Food Science | “Tackling dairy waste downstream”

SYMPOSIUM

The 2nd annual DCOE symposium “Dairy Nutrition for Every Age and Stage” was held in Stocking Hall 148 on May 16, 2017. Initiated by Daryl Nydam, an early partnership with the Built with Chocolate Milk campaign laid the groundwork for a program focused on nutrition research and athletics and resulted in Built with Chocolate Milk athlete and three-time world champion triathlete Mirinda Carfrae joining the event.

Clint Wattenberg, the Director of Sports Nutrition for the UFC Performance Institute and formerly the founding Coordinator of Sports Nutrition for Cornell Athletics gave the keynote from Las Vegas, NV. Clint wrestled for Cornell twice earning All-American status and completed his RD training at Cornell and Ithaca College. As a nutritionist at Cornell, he worked in a clinical setting and with elite athletes and has built a career on helping at-risk populations make safe and healthy food choices. As former wrestler, he has a personal connection with the perils of “making weight.” During his tenure at Cornell he worked with the Cornell Dairy to develop Big Red Refuel, a protein-enhanced low-fat chocolate milk drink.

The most memorable presentations as ranked in the survey:

#1 Kimberly O’Brien of DNS on the importance of milk in bone acquisition in childhood

#2 Andy Novakovic of Dyson on “Super Milks” and the role of science in shaping consumer choice
that is available to Cornell athletes as part of their post-workout recovery and the general public at the Dairy Bar.

Linemen from the Cornell football team visited the Teaching Dairy Barn to meet the cows behind Big Red Refuel. While they are used to being the largest among their peers, a lineman is only as big as a four month old calf.

Three sessions integrated nutrition research and practice, milk production and processing, and a panel discussion with coaches, athletes and nutritionists. Nearly a third of attendees completed a post-event survey and feedback was overwhelmingly positive. In addition to ranking various aspects of the day, they gave excellent suggestions for future topics like, what makes dairy such a strong source for protein and other nutrients over meat and vegetable-based proteins? Dairy’s relationship to disease: contributor or defender? Conversation on global food security, dairy and planetary health, balancing human and environmental health, land use, carbon footprint, efficiency of production, soil science, etc.

Articles from the CVM communications team covering the symposium are included in the appendix.
2ND ANNUAL DAIRY CENTER OF EXCELLENCE SYMPOSIUM

Dairy Nutrition for Every Age and Stage

MAY 16, 2017 / 8:30 AM - 3:30 PM / STOCKING HALL CONFERENCE CENTER 148

8:30AM Welcome

Lorin Warnick DVM, PhD, Austin O. Moore dean of the college of veterinary medicine

8:45-11:00 AM Session I: Research and Practice

Bone acquisition in childhood
Kimberly O’Brien, PhD, Professor, Division of Nutritional Sciences

Getting to know your food: why the cow to consumer story counts
Alspal Copenheaver ’10 RDN, CDN, Farmland Nutrition and Consulting, Owner of Xy Lakas Dairy Stanley, NY

Building and rebuilding the human body: the role of milk in development, recovery, and regeneration
Anna Thalacker-Mercer, PhD, Assistant Professor, Division of Nutritional Sciences

CCE Nutrition Education: Stories from the dairy aisle
Lara Pamilla Kultman ’99, MPH, RD and Megan Szpak ’16, Cornell Cooperative Extension

Nutrient-rich dairy protein in aging
Tanya Holloway, PhD, Postdoctoral Fellow, Stuart Philips Lab, McMaster University

The role of dairy in the golden years
Natalie Nicholas ’09 RD, Healthcare Dining Manager and RD for Kendal at Ithaca

11:00-11:15AM Break

11:15-12:30PM Session II: Milk Production and Processing

Nutrition innovation from the farm to the fridge

Blake Nguyen, DVM, Director of the Cornell Teaching Dairy Barn
Andrew Novakovic, PhD, Professor, Dyson School of Applied Economics and Management
Deanna Simons, Quality Manager & Academic Coordinator, Cornell Dairy Processing Plant
Doug Young, Spruce Haven Farm LLC

12:30 – 1:30PM Lunch and Poster Session

1:30- 3:20 PM Session III: “Built with Chocolate Milk” Presentations and Panel Discussion

From Big Red Refuel to fueling the octopus: the development of a sports nutrition program, the impact of collaborations and the development of a career
Clint Wattenberg ’03 MS, RD, CSCS, Director of Sports Nutrition for UFC Performance institute (Ultimate Fighting Championship) former coordinator of sports nutrition for Cornell Athletics

Built with Chocolate Milk in Kansas, 1X
Mirinda Carrafa, Ironman Triathlon World Champion & Built with Chocolate Milk Athlete

Chris Kerber, Henry E. Bartels ’43 Head Coach of Cornell Men’s Lightweight Rowing
Daryl Nystam DVM, PhD, Associate Professor of Dairy Health and Production Management, Director of Quality Milk Production Services
Erika Ragan, Strength and Conditioning Coach, Cornell Athletics
Sarah Wilson, MS, RDN, Cornell Health

3:20 PM - Closing Remarks
3:30 PM – Reception
SYMPOSIUM CONT.
The USDA has placed increasing emphasis on multidisciplinary proposals that include education and extension efforts and will favor proposals coming from Centers of Excellence. Projects sponsored by industry and other government agencies will likely benefit from a similar multidisciplinary structure. In anticipation of dairy-related proposals, the dairy center provided the following paragraph for inclusion in USDA-NIFA proposals. Approximately eight proposals were submitted in 2017 by DCOE Fellows, mostly junior faculty.

DCOE FELLOWS

At the invitation of the DCOE leadership team, six new fellows (highlighted in yellow) were added to our roster expanding the expertise of this group to include agricultural economics in the SC Johnson College of Business with Andy Novakovic. Given our symposium focus on nutrition, we hope to add more colleagues from the Division of Nutritional Sciences.

Our 36 DCOE Fellows include faculty and staff representing the College of Veterinary Medicine, the College of Agriculture and Life Sciences, the SC Johnson College of Business, College of Engineering and Human Ecology – Division of Nutritional Sciences. They include the DCOE leadership team, seminar and symposium speakers, self-nominated and leadership-nominated individuals. DCOE Fellows are expected to be actively engaged with the center which includes...
presenting seminars for the spring seminar series, symposia or other events; mentoring junior faculty in the dairy field; reading and critiquing grant proposals related to their field.

1. Sam Alcaine
2. Craig Altier
3. Dave Barbano
4. Erica Behling-Kelly
5. Rodrigo Bicalho
6. Kathryn Boor
7. Yung-Fu Chang
8. Larry Chase
9. S.H. Cheong
10. Julia Finkelstein
11. Julio Giordano
12. Curt Gooch
13. Yrjo Grohn
14. Rod Hawkes
15. Heather Huson
16. Quirine Ketterings
17. Tom Maloney
18. Sabine Mann
19. Nicole Martin
20. Jessica McArt
21. Carmen Moraru
22. Blake Nguyen
23. Andrew Novakovic
24. Daryl Nydam
25. Thomas Overton
26. Roy Posmanik
27. Syed Rizvi
28. Jeff Tester
29. Anna Thalacker-Mercer
30. Michael Van Amburgh
31. Larry Van De Valk
32. Paul Virkler
33. Lorin Warnick
34. Rick Watters
35. Martin Wiedmann
36. Matthias Wieland

COMMUNITY FOR STUDENTS

In the fall of 2016 a conversation on how the DCOE can specifically create community for postdocs, residents and students began. We decided on blending our existing seminar series and symposia with two new events for quarterly opportunities for this group:

- August – Back to school event
- Nov/Dec – Winter dinner gathering
- Spring Seminars– DCOE Scholars Spotlight for one of the seminar series slots – break the hour into three 15 minute segments
- Symposia – do a better job reaching this population for the poster session and perhaps give a speaking slot to a postdoc or resident going on the job market

Winter Gathering
For FY17 we started this concerned engagement with a holiday party at the Teaching Dairy Barn with about 30 people in attendance. For the Food Science students that attended it was their first time visiting the barn. Blake Nguyen the Director of the Teaching Dairy gave tours, there was lots of informal mingling and a feast from Urban Blendz. Urban Blendz is one of the successful catering companies that got started with the Cornell Cooperative Extension Food Entrepreneurship Program. The event concluded with a Yankee Swap gift exchange with a dramatic ending. The lone college of engineering grad student in attendance (he) let an animal science grad student (she) keep a fancy Cornell red blue tooth speaker even though he could have taken it and traded her for a lesser prize.

Spring Seminar
The graduate students gave excellent, memorable presentations with a coincidental common theme of interacting with microbes. Amy Vasquez (Nydam) presented about reducing antibiotic
use on farms; Borja Cantero (Tester) presented about turning manure into fuel and Emily Griep (Moraru) presented about using microfiltration to remove bacteria from milk.

PROGRAM STAFF AND SUPPORT

Heather Darrow, Conference Coordinator for Dairy Management Group and PRO-DAIRY Program provides conference registration and event support. Primarily administrative liaison with CALS and attends leadership team meeting.

Corey Merrell, Research Aide IV for the Animal Health Diagnostic Center is the webmaster for dairy.cornell.edu

Sarah Nickerson, Program Aide for Shelter Medicine has helped with photography

Kenan Omanovic, Administrative Assistant for the Department of Population Medicine and Diagnostic Sciences for website updates and event support

CVM Office of Marketing and Communications, The DCOE has found a wonderful partnership with the CVM Office of Marketing and Communications. Support has included logo development, design support, social media advice, news articles, and support to create videos.

Staff Changes

The DCOE initially prepared for more media inquiries and overtures from industry and had agreements with Claudia Wheatley of CVM Communications and Julie Stafford of the Cornell Institute for Food Systems (CIFS), respectively, to help field these inquiries. Most of our inquiries are specifically about DCOE programming and are handled by our program manager. Claudia Wheatley retired in March of 2017 and Julie Stafford and CIFS remain friends of the DCOE.

FINANCIAL SUMMARY

The DCOE was founded with an initial gift from the College of Veterinary Medicine and has completed a second year of operation using the initial CVM gift, the gift from Daryl Nydam, Cornell Cooperative Extension Program Support passed along from the CVM Department of Population Medicine and Diagnostic Sciences and symposium registration fees. Half of our program expenses paid for the annual symposium, but we recoup some of the symposium
expenses in registration fees. The largest other expense is branded items which we use as giveaways for the symposium, gifts for speakers and friends of the DCOE, and this year we added two pop up banners to display at events.

A new small source of revenue came from Quality Milk Production Services in the Animal Health Diagnostic Center using the DCOE to help promote and register attendees for two CE courses. Additionally an alumnus and regional dairy production veterinarian used the donate function on the website to give a financial gift.

FY18 must include efforts to secure future funding to support the on-going efforts of the center.
LOOKING AHEAD

Aug 10, 2017 - Planning Meeting for 2018 Symposia

Aug 15, 2017 – Welcome Back Event for students at the Teaching Dairy to sand and seal three new picnic tables purchased for all who learn/work/visit the barn

Aug 23, 2017 – Videos highlighting Cornell dairy will be shown at the Dairy Birthing Exhibit at the NY State Fair

Aug 30, 2017 – Field trip to the NYS Fair for residents of west campus Bethe House

Fall 2017 – Connecting with humanities in the College of Arts & Sciences. Considering a symbolic sponsorship of a conference on Describing and Depicting Animals in the Ancient World hosted by Prof. Athena Kirk of the Classics Department. Previous outreach to the DCOE student mailing list resulted in some animal science students enrolling in her course on ancient animals.

Topics for Future Events

- The role of dairy and other animal-source protein in the challenge of feeding an increasingly populous world and holding the event in NYC.
- Pairing engineering and genetics as the theme for a symposium
- GMO/Non-GMO Dairy – What role should Cornell play in the GMO Dairy discussion? A number of dairy companies are discussing moving to GMO-free products, including some discussion about sourcing raw milk from dairy farms that do not use GMO feeds.
- Antimicrobial resistance and prudent use
- Further reducing the carbon footprint of dairy production
- Enhancing nutritional benefits of dairy based foods for health and function
- Making use of alternative feed sources for cows from co-products of other industries
- Educating the food consuming public about food production practices.

Symposium poster sessions – even with outreach we did not have enough interested people to give posters at the 2017 symposium. Dairy-themed posters from all disciplines were welcomed, however, the focus on nutrition made some people feel like their topic wasn’t relevant to the attendees. Will prioritize poster session for 2018 and appropriate time for networking.

Facilitating Connections – Happy hour events for junior faculty and informal interdisciplinary dinners hosted by DCOE Fellows in their homes.

Website dairy.cornell.edu – adding and enhancing content
CONTACT
Elizabeth Goldberg, Senior Program Manager
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Ithaca, NY 14853
dairy.cornell.edu
607-253-3966 / elizabeth.goldberg@cornell.edu
The mightiness of milk: Cornell Dairy Center of Excellence hosts second annual symposium

For most of us, milk is our first food, containing everything a growing mammal needs. Those nutritional benefits should be harnessed beyond infancy and into every stage of life, according to the Cornell Dairy Center of Excellence (CDOE), which held its second annual symposium titled “Dairy Nutrition for Every Age and Stage”. The event united everyone from dairy farmers to dieticians—and brought in a ‘Built by Chocolate Milk’ Ironman champion. “The last century has seen dramatic improvement in food safety, and Cornell has been front and center in a lot of those
Dr. Martin Weidmann, Gellert Family Professor in Food Safety, introduces a speaker at the symposium.

Dr. Blake Nguyen, director of the Cornell Teaching Dairy Barn, gives Ironman Triathlete Mirinda Carfrae a tour of the Cornell Teaching Dairy Barn.

Mirinda Carfrae, Ironman Triathlon World Champion, speaks during Session III.

“...We have a very long legacy in dairy research, and we build on this legacy through the work of faculty across campus who address current issues such as infectious disease, antimicrobial resistance, innovation in food products and more ... The Dairy Center of Excellence fosters collaboration amongst our faculty and those outside of the university to address critical needs in dairy research, education and outreach.”

The collaborative nature of the event was clear throughout the symposium, starting with the first session which focused on dairy nutrition through every developmental stage. Speakers discussed the role of dairy in bone development in children, muscle development in adults, and nutrition management in the elderly. The session also featured a talk from Natalie Nicholas ’99, healthcare dining manager and RD for Kendal, a retirement community in Ithaca. “As a dietician, I think milk is the best food source out there, no questions asked ... it’s the one food source that has it all,” said Nicholas. “When residents accept dairy into their diet, it makes my job so easy.”

The second session showcased milk production and processing, with presentations on Cornell’s teaching dairy of 150 dairy cows, and a talk from the manager of Spruce Haven Farm, a 2,000 cow dairy that routinely collaborates with Cornell on dairy research. The session also covered the mission and ongoing projects of the Cornell dairy processing plant, which uses 3,500 gallons of milk weekly to fill orders across campus, and explored the complexity of consumer choice in regards to dairy foods, and how science and policy shapes that choice. “The thing that’s been frustrated for dairy farmers and food processors and Joe-regular-consumer are the mixed messages regarding what you should eat and why,” said Andrew Novakovic, professor at the Dyson School of Applied Economics and Management, who went on to explain how the food policies have changed dramatically over the decades, causing shifts in dairy consumption.

The third session focused on dairy’s benefits to the athletic community; Clint Wattenberg ’03, director of sports nutrition for the Ultimate Fighting Championship and former coordinator of sports nutrition for Cornell Athletics, spoke about his partnership with Cornell Dairy, Nutritional Sciences and Athletics to develop a nutrition program for athletes and Big Red Refuel (Cornell’s high protein low fat chocolate milk beverage). “This focus between nutrition, body focus and weight-class sports compelled me to develop really strong relationship around campus and across the professional world,” said Wattenberg. “Cornell Dairy answered the call with what I consider to be the most delicious beverage ever made.”

A highlight of the session was Mirinda Carfrae, an Ironman triathlon world champion and Built with Chocolate Milk athlete, who spoke about how nutrition is just as important as physical and mental strength “When you are training 30 to 35 hours a week, recovery becomes a really important component. The better you recover from a session, the more likely you are to nail the next session,” said Carfrae. “Chocolate milk is my choice of a recovery drink ... it tastes good and you’re getting the nutrition you need.”
After much chocolate milk had been drunk and Cornell Dairy ice cream had been eaten, the symposium concluded with fresh collaborative relationships in place. “Success is very dependent on interdisciplinary connections,” said Warnick. “Our hope is that these kinds of events will foster collaboration, and help us in our mission of scientific discovery, our degree programs, and our outreach to industry partners and consumers.”
At Dairy Center of Excellence event, milk is champ

By Lauren Roberts
cunews@cornell.edu

For most of us, milk is our first food, containing everything a growing mammal needs. Those nutritional benefits should be harnessed beyond infancy and into every stage of life, according to the Cornell Dairy Center of Excellence, which held its second annual symposium, “Dairy Nutrition for Every Age and Stage,” May 16.

The event united dairy farmers to dieticians – and brought in a “Built by Chocolate Milk” Ironman champion.

“The last century has seen dramatic improvement in food safety, and Cornell has been front and center in a lot of those developments,” said Dr. Lorin Warnick, the Austin O. Hooey Dean of the College of Veterinary Medicine. “We have a very long legacy in dairy research, and we build on this legacy through the work of faculty across campus who address current issues such as infectious disease, antimicrobial resistance, innovation in food products and more. … The Dairy Center of Excellence fosters collaboration amongst our faculty and those outside of the university to address critical needs in dairy research, education and outreach.”

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Milk production and processing were showcased, with presentations on Cornell’s teaching dairy of 150 dairy cows and a talk from the manager of Spruce Haven Farm, a 2,000 cow dairy that collaborates with Cornell on dairy research. The session also covered the mission and ongoing projects of the Cornell dairy processing plant, which uses 3,500 gallons of milk weekly to fill orders across campus, and explored the complexity of consumer choice of dairy foods and how science and policy shapes that choice.

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Clint Wattenberg ’03, director of sports nutrition for the Ultimate Fighting Championship and former coordinator of sports nutrition for Cornell Athletics, spoke about his partnership with Cornell Dairy, the Division of Nutritional Sciences and Athletics and Physical Education to develop a nutrition program for athletes that includes Big Red Refuel, Cornell’s high-protein, low-fat chocolate milk beverage. “This focus between nutrition, body focus and weight-class sports compelled me to develop really strong relationship around campus and across the professional world,” said Wattenberg. “Cornell Dairy answered the call with what I consider to be the most delicious beverage ever made.”

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Lauren Roberts is assistant director of communications at the College of Veterinary Medicine and editor of ‘Scopes magazine.

Find more Cornell news online at news.cornell.edu.

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