



2023 Dairy Science & Technology Symposium

19/06/2023 - 22/06/2023

Schedule based on WET

14:00 - 16:30

REGISTER: <https://dairysectorskills.com/dairy-academy/symposium/>

WET = 14:00 - 16:30

CET = 15:00 - 17:30

EET = 16:00 - 16:30

EST = 17:00 - 17:30

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THE ROLE OF MILK AND DAIRY PRODUCTS IN HEALTHY AND SUSTAINABLE DIETS

Day 1: Monday June 19th

14:00-14:05 Welcome and introduction – **Lilia Ahrné**

14:05-14:30 Henrik Andersen (Arla)

How to position milk and dairy in a sustainable diet ?

14:30-14:40 **Abigail Thiel**

Designing bovine milk to be more human: increasing the amount of beta-casein to ease infant digestion

14:40-14:50 **Shamim Hossain**

Improvement of calcium bioavailability using Lactobionic acid-enriched yoghurt: an in-vivo validation

14:50-15:15 Stephan Peters (Dutch Dairy Association)

The role of animal products in sustainable and healthy diets

15:30-15:40 **Victoria M Beret**

Technological development and characterization of high protein yogurt, reduced in lactose and with galactooligosaccharides as potentially enhancers of gut health

15:40-15:50 **Anastasia Pagoni**

Production of a novel white brined cheese, from Greek sheep milk, with improved quality and nutritional characteristics

15:50-16:00 **Blerina Shkempi**

Impact of dairy products and plant-based alternatives on dental health: food matrix effects

16:00-16:25 Bruce German (University of California Davis)

Milk and Lactation: a model for 21st century Diet and Health

16:25-16:30 Final remarks & closing – **Lilia Ahrné**

DELIVERING NUTRITION WITH DAIRY

Day 2: Tuesday June 20th

14:00-14:05 Welcome and introduction – **Milena Corredig**

14:05-14:30 Didier Dupont (INRAE)

How structure of dairy products affect their digestion and bioavailability

14:30-14:40 **Jasper M. van der Schaaf**

A novel approach to isolation of β -casein from micellar casein concentrate by cold microfiltration combined with chymosin treatment

14:40-14:50 **Thorbjørn Vincent Sønderby**

Refining the Texture and Moisture Binding of Acid-Induced Gels Produced with Milk Protein Concentrate

14:50-15:15 Ger Ryan (Nestle)

Hydrolysis of bovine milk protein isolate: impact on physicochemical and functional properties

15:30-15:40 **Chandni Dularia**

Characterization of MPC 80 based processed cheese product with varying emulsifying salt type and level

15:40-16:05 Koen Dewettink (Ghent University)

Milk Fat: Still a benchmark or not

16:05-16:15 **Tobias Roland Dons**

Effective separation of fat from bovine milk using ceramic membranes

16:15-16:25 **Yanjun Sun**

Changes in Milk Fat Globules and Membrane Proteins Prepared from pH -Adjusted Bovine Raw Milk

MILK: DESIGNED TO DELIVER

Day 3: Wednesday June 21st

14:00-14:05 Welcome and introduction – **Mette Christensen**

14:05-14:30 Sean Hogan (Teagasc, Moorepark)

Milk Fat – structure, functionality and nutrient delivery

14:30-14:40 **Renata Kostovska**

The impact of cow breed, feed and seasonality on milk fat properties

14:40-14:50 **Dionysios D. Neofytos**

In situ, single droplet analysis of oil crystallization at oil-water interfaces through Confocal Raman Microscopy

14:50-15:15 Joana Ortega (Arla)

MFGM phospholipids – from primary production to effects in Lactobacillus and Bifidobacterium probiotics

15:30-15:40 **Ganga Sahay Meena**

Effect of Protein Glutaminase on Properties of High-Protein, Low-Fat Set Yoghurt

15:40-15:50 **Davor Daniloski**

The function of β -casein phenotype on the properties of acidified milk gels and skimmed yoghurts

15:50-16:00 **Seán M. Wrenn**

Variation in protein composition between the milk of individual cows and its impact on physicochemical properties, milk functionality, and processability.

16:00-16:25 Federico Harte (Pennsylvania State University)

High pressure jets to deliver casein-based functionality

16:25-16:30 Final remarks & closing – **Mette Christensen**

16:25-16:30 Final remarks & closing – **Milena Corradini**

PROCESSING OF MILK AND DAIRY PRODUCTS FOR SAFE, STABLE AND NUTRITIOUS PRODUCTS

Day 4: Thursday June 22nd

14:00-14:05 Welcome and introduction – **Ulf Andersen**

14:05-14:30 Siv Skie (Norwegian University of Life Sciences)

How can the use of microfiltration contribute to a more sustainable cheese production?

14:30-14:40 **Freja Mardal**

How diafiltration medium influences the fouling mechanisms and protein permeability during microfiltration of skim milk at 50°C

14:40-14:50 **Kristin Eichelberger**

Enzymatic cross-linking of casein

14:50-15:15 Seamus O'Mahony (University College Cork)

Fortification of dairy protein-based nutritional beverage systems with calcium

15:30-15:40 **Gaurav Kr Deshwal**

Effect of calcium content of cheese curd and calcium sequestering salts on the properties of fat-free processed cheese

15:40-15:50 **Doll Chutani**

Electrostatic spray drying of whey protein isolate (WPI) lactose dispersion and its comparison with conventional spray drying

15:50-16:00 **Subhadip Manik**

Conversion of Traditionally Produced Sour Buttermilk (a by-product) into a New Generation Dairy Ingredient Employing Reverse Osmosis and Spray Drying

16:00-16:25 Alexander Mathys (ETH)

Emerging preservation technologies- Process windows, scalability, and sustainability

16:25-16:30 Final remarks & closing – **Ulf Andersen**