2025 Dairy Science & Technology Symposium

June 23rd -27th hosted by Agricultural University of Athens



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DAIRY

The dairy products through the nutrition and sustainability lenses

- Assessing bioavailability with a focus on calcium
- Dairy consumption in relation to prediabetes, type 2 diabetes, original cohort analyses and meta-analyses latest evidence

Christos Apostolopoulos (FrieslandCampine

Connie Weaver, San Diego State U

Sabita Soedamah-Muthu, Tilburg University,

- Non-bovine milk and dairy products: What makes them distinct?
- Bioactive proteins (Lactoferrin)
- · Saturated milk fat

Photis Papademas, Cyprus University of Tec

Lina Zhang, Jiangnan Uni

Marie-Caroline Michalski, INRE

- Multi-omics of artisanal cheeses: Big data meets tradition
- Precision Fermentation: The Future of Healthy and Sustainable Nutrition
- Overview of fermentation process

Konstantinos Papadimitriou, Agricultural University of

Niels Banke, 21st

Morten Holm Christense

- Biofilm formation by foodborne Campylobacter strains and effectiveness of lactic acid as biofilm-inhibitor and eradicator
- Optimizing Dairy Product Formulation with Machine Learning
- · Structuration of plant-based milk powder for improved reconstitution

Stathis Giaouris, University of the A

Matthias Eisner, Yili Innovation Center Europe, The

Stefan Heinrich, Hamburg University of Tech.









