

OUTLINE

Delegates should note that there are synergies between several conferences. Topics including Sustainability, Economics, Innovation and Bioactives are approached from different angles by various conferences.

Conference Updates:
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WDSProgramme.PDF



Speaking At International Meetings

Registration Information

Sunday 7th November - NZIFST "A Taste of New Zealand Food Technology"

1600 – 1800hrs
New Zealand Food Technology Showcase

Venue:
The Sustainability Area,
Level 4,
SkyCity Convention Centre

Dress Code:
Smart Casual



Monday 8 Nov	Tuesday 9 Nov	Wednesday 10 Nov	Thursday 11 Nov
Exhibition	Exhibition & Posters	Exhibition & Posters	Exhibition & Posters
09.00 - 09.45 IDF Press Conference	Conference 2: (day 1) Dairy Policies & Economics  	Conference 2: (day 2) Dairy Policies & Economics  	Workshop 1: Product Integrity  
09.45 - 10.15 BREAK			
10.15 - 10.30 Opening	Conference 3: (day 1) Dairy Farming	Conference 3: (day 2) Dairy Farming	Workshop 2: Food Additive Standards  
10.30 - 12.00 IDF SWIFT			
12.00 - 13.00 LUNCH	Conference 4: LactoPharma Symposium	Conference 6: (day 1) Nutrition & Health	Conference 6: (day 2) Nutrition & Health
13.00 - 14.15 Welcome Ceremony & Keynote Address	Conference 5: Dairy Science & Technology	Conference 7: (day1) DIAA Cheese Science	Conference 7: (day 2) DIAA Cheese Science
14.15 - 17.15 Conference 1: Leaders Forum	9.00 - 11.30 Global Dairy Agenda for Action: Press Conference	Conference 8: Marketing	Conference 9: Environment
15.45 - 16.15 BREAK Leaders Forum			
Finish 17.30  	17.30 - 18.15 IDF Dairy Innovation Awards 		Workshop 3: Manufacturing Technologies  
Monday Evening	Tuesday Evening	Wednesday Evening	
Orica Welcome Reception 1830 - 2030hrs 	Farmers' Dinner 1830 - 2230hrs  	Gala Dinner From 1800 onwards 	

Sunday 7th November - NZIFST "A Taste of New Zealand Food Technology"

1600 – 1800hrs
New Zealand Food
Technology Showcase

Venue:
The Sustainability Area,
Level 4,
SkyCity Convention Centre



Dress Code:
Smart Casual

Monday 8th November - ORICA WELCOME RECEPTION

Coaches will depart from SKYCITY Convention Centre & Heritage Hotel at 1815 hrs onwards.

1830 - 2030hrs

Venue:
Maritime Museum



Dress Code:
Smart Casual

Tuesday 9th November - FARMERS' DINNER

This event is specifically targeted to the Farming Conference attendees and companies aligned to this event.

Coaches will depart from the SKYCITY Convention Centre at 1830 hrs.

1830 - 2230hrs

Venue:
Auckland War Memorial
Museum



Dress Code:
Business Wear

Wednesday 10th November - GALA DINNER

Coaches will depart the SKYCITY Grand and Summit hotels from 1800 hrs onwards.

1800 hrs onwards

Venue:
ASB Showgrounds




Dress Code:
Cocktail – Dress to
Impress

Speedy, Worldwide visible, Impactful, Focused and Transparent

"SWIFT" is the new driver for the further development of IDF. The five key concepts constituting "SWIFT" ensure that the organization continues to deliver timely outcomes that meet expectations and the changing needs of IDF membership.

Supported by a brief overview of some of the most significant cases, the session will give participants a flavour of the significant impact that IDF has on key factors affecting the dairy sector worldwide and how these are being addressed in a speedy, focused and transparent manner providing value to stakeholders.

Time	Programme	Speaker
		Biographies
10.30 - 10.45	IDF "SWIFT"	Richard Doyle
10.45 - 11.00	Speedy response to the melamine challenge	TBC
11.00 - 11.15	Worldwide actions on climate change	Brian Lindsay
11.15 - 11.30	Impact on Codex outcomes	Cary Frye
11.30 - 11.45	Nutrition – current focus on milk fat	Dr. Jeremy Hill
11.45 - 12.00	Transparent future direction of IDF	Claus Heggum

12.00 - 13.00 [LUNCH: Sponsored by](#)



The Dairy Leaders Forum is the premier session for the WDS2010 and will set the scene for the presentations that follow over the next 3 days of the Summit.



The multilateral panel will consist of CEOs from across the entire dairy supply chain: from farming to engineering to manufacturing to packaging and retail, as well as financing.

They will advocate their perspectives on the challenges and opportunities for the global dairy sector over the next decade.

Conference
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Afternoon Break:

Mon 8 Dairy Leaders Forum

Moderator: Rod Oram

[Biographies](#)

Panellists

Andrew Ferrier, Chief Executive Officer of Fonterra Co-operative Group

Niels Graugaard, member of the Executive Board of GEA Group

Cees 't Hart, CEO of FrieslandCampina

Jerry Kozak, President & Chief Executive Officer of the National Milk Producers Federation

Ken MacKenzie, Managing Director & CEO of Amcor

Jacqueline Pieters, Global Sector Head Dairy for Rabobank




Alex Chu, Deputy Chairman & Executive Director of Dah Chong Hong Holdings Limited

The Policy and Economics Conference will provide an overview of world dairy production and trade, with a focus on New Zealand, Oceania and Asia, as well as addressing key economic and policy challenges facing the dairy sector. International experts will provide in-depth analysis of world milk production trends, market developments, trade and future projections. The programme includes sessions on the economic environment for dairy, managing increased market volatility and development of investment frameworks for R&D. In addition, speakers will address key developments in trade and agricultural policy, and consider the economic and policy dimensions of sustainability and climate change for the dairy sector.


 [Translation.PDF](#)

Tues 9 NATURAL INSPIRATION

Conference chairs: Chris Carson and Sarah Paterson

Time	Programme	Speaker
		Biographies
	Session 1: Dairy in Oceania & the World	Chair: Murray Sherwin (NZ)
8.30 - 8.50	New Zealand dairy farming on the global stage	Dr. Tim Mackle
8.50 - 9.10	Australian dairy: Riding the rollercoaster	Chris Philips
9.10 - 9.40	IDF World dairy situation report 2010	Dr. Adriaan Krijger
9.40 - 10.00	Panel discussion	
10.00 - 10.30	BREAK	
	Session 2: World Dairy Situation Overview	
10.30 - 10.50	Developments in global milk production	Dr. Torsten Hemme
10.50 - 11.10	World dairy trade developments	Jurgen Jansen
11.10 - 11.30	World dairy markets trends & prospects	Pavel Vavra
11.30 - 12.00	Panel discussion	
12.00 - 13.30	LUNCH: Sponsored by	
	Session 3: Trade and Agricultural Policy	Chair: Richard Doyle (IDF)
13.30 - 14.00	The future shape of the Common Agricultural Policy: Implications for dairy	Mariann Fischer Boel
14.00 - 14.30	Outlook for US dairy sector policy	Joe Glauber
14.30 - 15.00	Challenges and opportunities for international dairy trade	Crawford Falconer
15.00 - 15.30	Panel discussion	

15:30 - 16.00 BREAK: Sponsored by



Session 4: The Global Environment for Dairy

Chair: Hayley Moynihan (NZ)

16.00 - 16.20	The global economic and policy outlook for agriculture	Ken Ash
16.20 - 16.40	Impact of grain markets on the future of dairy	Tim Hunt
16.40 - 17.00	The Danish proposal for a saturated fat tax	Kirsten Holm Svendsen
17.00 - 17.30	Panel discussion	

Weds 10 NATURAL INSPIRATION

Time	Programme	Speaker
9.00 - 10.30	Session 5: Sustainability: Policy and Economic Implications for Dairy	Chair: Emeline Fellus (SAI)
9.00 - 9.20	Sustainability and the dairy supply chain in the 21st century	Dr. Hans Jöhr
9.20 - 9.40	Climate change & agriculture: Policy & trade issues	Charlotte Hebebrand
9.40 - 10.00	International research collaboration: The Global Research Alliance	Dr. Harry Clark
10.00 - 10.30	Panel discussion	

10.30 - 11.00 BREAK: Sponsored by



11.00 - 12.30	Session 6: Managing Market Volatility	Chair: Dr. Bob Yonkers (US)
11.00 - 11.20	Managing price risk using commodity futures and options – A review of recent experience in the European arable markets sector and how this may translate to dairy markets	Peter Blogg
11.20 - 11.40	Developments in dairy futures markets	Fiona Mackenzie
11.40 - 12.00	Case Study: Price risk management tools for the dairy sector	Bruce Turner
12.00 - 12.30	Panel discussion	

12.30 - 14.00 LUNCH: Sponsored by



Session 7: Dairy in Asia

Chair: Dr. Joop Kleibeuker (EDA)

14.00 – 14.20	Dairy in China	Song Kungang
14.20 – 14.40	Developments in the Indian dairy industry	Deepak Tikku
14.40 – 15.00	Asian dairy markets: new developments and challenges	Dr. Vinod Ahuja
15.00 – 15.30	Panel discussion	
15.30 - 16.00	BREAK	
	Session 8: R& D and Technology Transfer	
16.00 - 16.20	TBC	TBC
16.20 – 16.40	Case study: Investing in developing country dairy farming	Andrew Clark
16.40 – 17.00	Panel discussion and close of conference	

The world's dairy farmers face problems of sustainability which are often described in terms of the magnitude of threats. This conference will examine and report significant advances, made since the IDF/DeLaval conference in Edinburgh in 2008, which help to reduce these threats and create exciting new opportunities. Huge progress has been made in providing effective and profitable solutions for dairy farmers across all farming systems.


Conference
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Tues 9 From Threats to Opportunities

Conference chairs: Dr. Eric Hillerton and Willy Leferink

Time	Programme	Speaker
		Biographies
8:30 - 8.40	Opening and welcome	Hon. David Carter
8.40 - 8.50	Setting the scene by the Moderators	David Homer & Rod Oram
8:50 - 9.15	Panel discussion	Lachlan McKenzie Carolyn Opio Dr. Torsten Hemme
9:15 - 9.30	Understanding and managing costs	Dr. Torsten Hemme
Session 1: Water and nutrient management – Waste not, want not		
9.30-9.35	Scene setting video 2 min	Moderators
9.35 - 9.55	Plenary	Dr. Rick Pridmore
9.55 - 10.05	Snapshot of water solutions: A Victorian perspective	Jeff Odgers
10.05 - 10.15	Farmer – irrigation	TBC
10.15 - 10.40	Panel/audience discussion	All session speakers
10:40 - 11.10 BREAK		
Session 2: Greenhouse gas emissions – Redesigning the cow		
11:10 - 11.15	Scene setting video 2 min	Moderators
11.15 - 11.35	Plenary	Dr. Harry Clark
11.35 - 11.55	Plenary	Prof. Li Shengli
11.55 - 12.15	Plenary	Carolyn Opio
12.15 - 12.30	Panel discussion	All session speakers
12:30 - 13.30 LUNCH: Sponsored by		
13.30 - 13.40	Smart farming to sustainability	Stefan Bergstrand
Session 3: Soil sciences/carbon fluxes – Win some, lose some		

13.40 - 13.45	Scene setting video 2 min	Moderators
13.45 - 14.00	Plenary	Assoc. Prof. Louis Schipper
14.00 - 14.15	Plenary	Dr. Don Reicosky
14:15 - 14.30	A new soil technology to help convert sustainability threats into business opportunities	Prof. Keith Cameron
14.30 - 14.40	Farmer video - Brazil	Roberto Jank
14.40 - 15.00	Panel discussion	All session speakers

15:00 - 15.30 **BREAK: Sponsored by** 

Session 4: Energy – Powering up for the future

15:30 - 15.35	Scene setting video 2 min	Moderators
15.35 - 15.55	Plenary	Murray Bell
15.55 - 16.05	Farmer video - Sweden	Patrik von Corswant
16.05 - 16.15	Farmer - US	John Fiscalini
16.15 - 16.25	Farmer	Collier Isaacs
16:25 - 16:45	Panel discussion	All session speakers
16.45 - 17.15	Final discussion and summary	David Homer & Rod Oram

17.15 **CLOSE**

Weds 10 Farm Visits

The second day of the conference comprises visits to three dairy farms south of Auckland to examine examples of good sustainable practices. The coaches will leave approximately 07.30 and return by 17.30. Lunch and all refreshments will be supplied.

FARM 1 Farm 1 is the DairyNZ Scott Farm at Hamilton, Waikato, where Farm Systems research and demonstration will be viewed. The DairyNZ Environment Team will lead a tour of waterways management, alternative cropping and pasture diversity. The farmlet studies to produce 1750 kg milksolids/ha, whilst reducing greenhouse gas outputs by 30%, will be visited.

FARM 2 Farm 2 is the commercial dairy farm of Peter Buckley. Peter has been developing farming practices in an environmentally sensitive area. His progress on reducing the impact of extensive dairy farming on lakes and streams will be examined.

FARM 3 Farm 3 is the Heritage Farm which is the first organic, all-pasture fully automated milking dairy farm in the world. The Yates family will welcome inspection of their development using the DeLaval Voluntary Milking System in an otherwise entirely pasture-based system complying with New Zealand organic standards.

Please Note: These visits can only be made using the coaches provided. All those attending must be registered for the Wednesday of the World Dairy Summit.

LactoPharma commenced operation in 2002 and its brief was to discover and characterise novel dairy bioactives that could deliver on the worldwide demand for foods with health benefits, derived from natural sources. The LactoPharma Symposium showcases LactoPharma's work on the world stage and at the same time sets the scene for the Health and Nutrition Conference that follows.

Tues 9 Discovery of Bioactives

Conference chairs: Dr. Arie Geursen and Dr. Andy Shenk

Time	Programme	Speaker
	Abstracts	Biographies
8.45 - 9.05	Opening of the Symposium	Hon. Dr. Wayne Mapp
9.05 - 9.15	How it all began and the vision in 2002	Dr. David Johns
9.15 - 9.55	Opening plenary review of dairy bioactives	Dr. Graham Mitchell
Session 1: Milk Fractions		
9.55 - 10.20	Biodiscovery and characterisation of bioactive milk fractions	Dr. Neill Haggarty
10.20 - 10.30	Dairy lipid fractions	Dr. Alastair MacGibbon
10.30 - 11.00	BREAK	
Session 2: Oncology		
11.00 - 11.30	ReCharge, a medical food for cancer support – from discovery to clinic Part I	Assoc. Prof. Geoff Krissansen
11.30 - 11.45	ReCharge, a medical food for cancer support – from discovery to clinic Part II	Dr. Kate Palmano
Session 3: Obesity, Satiety and Metabolic Syndrome		
11.45 - 12.15	Bovine milk, satiety and the regulation of food intake	Assoc. Prof. Sally Poppitt
12.15 - 12.45	Effect of bioactives from bovine milk on metabolic dysregulation in obesity	Dr. Paul Davis
12.45 - 13.45	LUNCH: Sponsored by 	
Session 4: Bone and joint health		
13.45 - 14.15	Good news from dairy for bone health	Prof. Jill Cornish
14.15 - 14.45	Milk products for prevention of hyperuricaemia and gout	Dr. Nicola Dalbeth
Session 5: Infection		
14.45 - 15.15	The effect of bioactive compounds isolated from bovine milk on rotavirus infection	Dr. Michelle McConnell
15.15 - 15.45	BREAK: Sponsored by 	


Session 6: Immunity		
15.45-16.15	Can bioactive compounds isolated from bovine milk impact on immune balance?	Dr. Michelle McConnell
16.15-16.35	Enriched milk fat for allergy support – from discovery to clinical trial (Allergic Airway Disease)	Assoc. Prof. Geoff Krissansen
16.35-16.45	Enriched milk fat for allergy support – from discovery to clinical trial: Part II (Atopic Dermatitis)	Dr. Kevin Sun
Session 7: Cognitive Decline		
16.45 - 17.15	Effects of Phosphatidylserine on brain wellness and function of aged rats	Dr. Jian Guan
17.15 - 17.30	Closing remarks Mark Burgess (Univ. of Auckland) and Dr. Andy Shenk (Fonterra)	

The Dairy Science and Technology conference will feature the latest interdisciplinary research on how structure impacts upon flavour generation, the effect of nano-particles on dairy food quality, delivery and protection of bioactive components in dairy matrices, ingredient interactions to deliver specific functionality, and the effect of modified lipid composition on processing and product quality. The key to successful new products is to understand the relationship between food structure, flavour, processing conditions, and the delivery of functional ingredients under conditions of human digestion. This conference will focus on the need to link together different aspects of dairy food research.

Tues 9 Dairy Food Structure: at the Interface

Conference chairs: Dr. David Everett and Dr. Steve Holroyd

Time	Programme	Speaker
	Abstracts	Biographies
Session 1:	Microstructure and nano-scale food materials	Chair: Dr. Steve Holroyd (NZ)
8:30 - 9.00	Nanotechnology and future dairy foods: Opportunities and challenges (Keynote address)	Prof. Harjinder Singh
9:00 - 9.20	Nanofibrils from self-assembled beta-lactoglobulin: manufacture conditions and functional properties	Dr. Simon Loveday
9:20 - 9.40	A neutron scattering study of acid-induced casein micelle aggregation	Sofie Botegård
9:40 - 10.00	Small angle X-ray scattering study of milk protein concentrate (MPC) powders: Structure of casein micelles	Dr. Jitendra Mata
10:00 - 10.20	Designing the heat-induced complexes: A key to engineer the interactions in acid milk gels	Marion Morand
10:20 - 10.50	BREAK	
Session 2:	Structure and the Human Interface	Chair: Prof. Pavel Jelen (CA)
10.50 - 11.20	The interface between structure and flavour (Keynote address)	Dr. Peter de Kok
11.20 - 11.40	The impact of composition and structure of dairy products on protein digestion	Laure Rinaldi
11.40 - 12.00	Influence of heat treatment on structure and <i>in vitro</i> gastric digestibility of beta-lactoglobulin	Mallesh Peram
12.00 - 13.00	LUNCH: Sponsored by	
Session 3:	Milk Processing	Chair: Dr. David Everett (NZ)
13.00 - 13.30	Changes in milk lipid composition: consequences on the structure and properties of fat globules and dairy products (Keynote address)	Dr. Christelle Lopez
13.30 - 13.50	Milk protein concentrate functionality: A comparative study of 32 commercial samples	Dr. Thom Huppertz
13.50 - 14.10	How to optimize the energy cost of spray-drying of dairy products?	Dr. Pierre Schuck

14.10 - 14.30	Novel heat treatments of milk by steam infusion and steam injection technologies affect the activity of indigenous enzymes	Marianne Hammershøj
14.30 - 14.50	High pressure processing: An ideal processing technology for the formulations containing bioactive components	Dr. Hasmukh Patel
14.50 - 15.10	Effects of leptin and DGAT1 on bovine milk composition and processability	Maria Glantz
15.10-15.40	BREAK: Sponsored by 	
Session 4:	Dairy Products and Health	Chair: Prof. Paul Paquin (CA)
15.40 - 16.10	Dairy matrices: impact of their structural properties on the delivery of intrinsic and extrinsic bioactives (Keynote address)	Dr. Sylvie Turgeon
16.10 - 16.30	Separation strategies for the manufacture of dairy nutraceuticals	Dr. Brad Woonton
16.30 - 16.50	Modelling the growth of <i>Listeria monocytogenes</i> in UHT and pasteurized milk and validation studies in other dairy products	Adriana Lobacz
16.50 - 17.10	Effect of dietary iodine and teat disinfection iodine on milk iodine levels	Dr. Bernadette O'Brien
17.10 - 17.30	Characterization of milk phospholipids liposomes as bioactive compounds carriers	Bitra Farhang
17.30	CLOSE	

The Nutrition & Health Conference aims to present leading edge nutrition and health science relevant to the dairy industry. The programme on Day 1 will look at how recent research challenges our traditional or long held assumptions of the impact of dairy on health. The day will finish with a hot-off-the-press free papers and poster session for the most recent developments in dairy nutrition and health.




The programme of Day 2 will review current thinking for dairy as an important contributor of nutrients as consumed as whole foods through to value added ingredients and bioactives.


Conference
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Weds 10 Dairy: Challenging Your Thinking

Conference chairs: Victoria Landells and Angela Rowan

Time	Programme	Speaker
	Abstracts	Biographies
8.45 - 9.30	The dietary fat and disease debate	Gary Taubes
9.30 - 10.15	New findings on dairy trans fat and heart disease risk	Dr. David Baer
10.15 - 10.45	BREAK: Sponsored by 	
10.45 - 11.30	Diffusing culture, migrating genes: The origins of Lactase persistence and dairying	Prof. Mark Thomas
11.30 - 12.15	Nutrition and sustainability	Assoc. Prof. Colin Butler
12.15 - 12.30	Panel discussion	Isabel MacNeill
12.30 - 13.30	LUNCH: Sponsored by 	
		Chair: Dr. Linda Schollum (NZ)
13.30 - 14.00	Global differences in nutrition needs: Current thinking on calcium requirements – East perspective	Prof. Connie Weaver Dr. Kathy Zhu
14.00 - 14.30	Awarding of the Wiebe Visser International Dairy Nutrition Prize	To Assoc. Prof. Weiler
	Contributions of Milk to Vitamin D Status and Bone Health in Canadian Women	Assoc. Prof. Weiler
14.30 - 15.30	Free papers and hot topics	
14.30 - 14.45	From the kitchen table to the training table: Milk's emergence as nature's sports drink	Dr. Matthew Pikoski
14.45 - 15.00	Supermilks for human health and nutrition	Dr. Klaus Lehnert
15.00 - 15.15	Dairy trans-fat, <i>trans-11</i> vaccenic acid, is a natural nuclear receptor (PPAR) ligand and synergistically improves dyslipidemia in combination with conjugated linoleic acid in the diet	Assoc. Prof. Spencer Proctor

15.15 - 15.30	TBC	TBC
15.30 - 16.00	BREAK	
16.00 - 16.45	Posters, Wine & Cheese Session	
Thurs 11 From Food to Ingredients		
Time	Programme	Speaker
Session 1:	Dairy as a food	Chair: Dr. Judith Bryans (UK)
9.00	Opening Remarks	Dr. Judith Bryans
9.00 - 9.30	Dairy – Nutrition proposition	Julian Mellentin
9.30 - 10.00	Impact of dairy on cognitive function - Results of CSIRO research	Assoc. Prof. Manny Noakes
10.00 - 10.40	Why should my teens consume dairy?	Prof. Connie Weaver
10.40 - 11.00	BREAK	
		Chair: Prof. Gerrit Hiddink (NL)
11.00 - 11.30	The role of dairy in old age	Prof. Lisette de Groot
11.30 - 12.00	Dairy foods and metabolic syndrome	Prof. Paul Nestel
12.00 - 13.00	LUNCH: Sponsored by 	
Session 2:	Dairy - Essential nutrients	Chair: Mary Anne Burkman (US)
13.00 - 13.40	Dairy proteins and bone and muscle health in the aged	Dr. Kathy Zhu
13.40 - 14.20	Vitamin D and maternal health	Assoc. Prof. Tim Green
14.20 - 14.50	Milk as a source of iodine	Dr. Sheila Skeaff
14.50 - 15.20	Can milk be useful for improving iron status?	Dr. Anne-Louise Heath
15.20 - 15.45	BREAK	
Session 3:	Dairy - Bioactives	Chair: Dr. Gregory Miller (US)
15.45 - 16.15	New role for milk lipids - Gangliosides and infant development	Dr. Mark Vickers
16.15 - 16.45	Probiotics in the prevention of allergic dermatitis: the New Zealand experience	Prof. Julian Crane
16.45 - 17.00	Closing remarks	Dr. Gregory Miller

This will be the next conference in the quadrennial series organised by the Dairy Industry Association of Australia. This latest conference will be co-organised with IDF and will feature innovative practices in cheese manufacturing technology, ripening characteristics, spoilage control, the structure-flavour interface, cheese microbiology and flavour, probiotic survival in cheese, PDO cheese varieties, traditional and large-scale cheese manufacturing, and low-fat / low-salt cheese. The presentations will offer a unique mix of scientific investigations with practical application, and will appeal to both the cheese manufacturer and researcher.

Weds 10 Cheese Quality: Opportunities and Challenges in the 21st Century

Conference chair: Dr. David Everett

Time	Programme	Speaker
	Abstracts	Biographies
Session 1:	Innovation: The Old and the New	Chair: Dr. David Everett (NZ)
8.30 - 8.35	Opening and welcome	Dr. David Everett
8.35 - 9.10	A brief history of innovation in New Zealand cheesemaking (Keynote speaker)	Keith Johnston
9.10 - 9.50	Tradition versus modernism in cheese making technology: A Portuguese case study encompassing plant rennet, non-bovine milks and adventitious microflora (Keynote speaker)	Prof. F. Xavier Malcata
9.50 - 10.10	Relationships between the cheese-making technique and the chemical and microbiological traits of some traditional Italian cheeses	Prof. Francesca Clementi
10.10 - 10.30	Impact of camel chymosin on the texture and sensory properties of low-fat Cheddar cheese	Dr. Rani Govindasamy-Lucey
10.30 - 11.00	BREAK: Sponsored by 	
Session 2:	Cheese Safety	Chair: Prof. Paul McSweeney (IE)
11.00 - 11.40	Bacteriocins of lactic acid bacteria to combat undesirable bacteria in dairy products (Keynote speaker)	Prof. Luc de Vuyst
11.40 - 12.00	Predictive models developed in cheese for growth of <i>Listeria monocytogenes</i>	Dr. Kieran Jordan
12.00 - 13.40	LUNCH: Sponsored by 	
Session 3:	Bacteria and Flavour	Chair: Dr. Ross Holland (NZ)
13.40 - 14.10	Bacterial influence on characteristic flavour of cheeses made with mesophilic starter (Keynote speaker)	Prof. Ylva Ardö
14.10 - 14.40	Innovations in dairy cultures & enzymes	Dr. Paul Bruinenberg
14.40 - 15.00	Flavour release and perception in cheese bases	Dr. Amy Overington
15.00 - 15.30	BREAK	
Session 4:	Cheese and Health	Chair: Dr. Ian Powell (AU)

15.30 - 16.00	Cheese as a carrier for probiotics; in vitro and human studies (Keynote speaker)	Dr. Arthur Ouwehand
16.00 - 16.20	Identification of bioactive peptides in commercial Australian organic Cheddar cheeses	Stephanie Pritchard
16.20 - 16.40	Microencapsulated peptidase from <i>Aspergillus oryzae</i> accelerate Cheddar cheese ripening and enrich biologically active peptide profile	Assoc. Prof. Kasipathy Kailasapathy
16.40	Close	

Thurs 11 Cheese Quality: Opportunities and Challenges in the 21st Century

Time	Programme	Speaker
Session 5:	Cheese ripening	Chair: Prof. Marco Gobbetti (IT)
8.30 - 9.10	Ripening characteristics of cheese (Keynote speaker)	Prof. Paul McSweeney
9.10 - 9.30	Glutamate dehydrogenase in non-starter lactic acid bacteria	Dr. Maria De Angelis
9.30 - 9:50	Contribution of selected adjunct or attenuated non-starter lactobacilli to ripening of Italian Caciotta cheese	Raffaella Di Cagno
9.50 - 10.10	The language of cheese ripening cultures	Dr. Klaus Gori
10.10 - 10:40	BREAK	
Session 6:	Fat and Salt in Cheese	Chair: Keith Johnston (NZ)
10.40 - 11.20	The influence of fat on flavour and flavour development in Cheddar cheese (Keynote speaker)	Prof. MaryAnne Drake
11.20 - 12.00	Issues with lower fat and lower salt cheeses (Keynote speaker)	Prof. Donald McMahon
12.00 - 12:30	Forum on low salt cheese	
12.30 - 13.45	LUNCH: Sponsored by 	
Session 7:	Processing	Chair: Craig Honoré (NZ)
13.45 - 14.25	Comparison between PDO Emmental cheese and industrial Swiss-type cheese production in Europe (Keynote speaker)	Dr. Walter Bisig
14.25 - 14.45	Investigation of underlying factors in split and secondary fermentation defects in rindless block Swiss-type cheeses	Dr. Diarmuid Sheehan
14.45 - 15.05	Optimization of the manufacturing of processed cheese without added fat and reduced sodium	Dr. Arienne Van Dender
15.05 - 15.25	The influence of processing parameters on the microstructure of milk, gel and curd in Cheddar cheese production	Dr. Lydia Ong
15.25 - 15.30	Closing Remarks	Dr. David Everett

Dairy food has functional and emotional value to consumers. The challenge is to promote and protect this value in light of new emerging trends, changing economic circumstances and new product opportunities. The conference profiles the latest marketing campaigns that create and grow value for dairy.

Weds 10 Creating Consumer Value


Conference chair: Prof. George Davey

Time	Programme	Speaker
		Biographies
Session 1:	Marketing around health claims	Chair: Prof. George Davey
9.00 - 9.30	Present status of health claims regulation in Australia and NZ – an industry viewpoint	Dr. Geoffrey Annison
9.30 - 10.00	Status of health claims approvals in the European Union	Dr. Judith Bryans
10.00 - 10.30	Emerging marketing opportunities for health claims	Julian Mellentin
10.30 - 11.00	BREAK: Sponsored by  synlait™ making more from milk	
Session 2:	Communicating nutrient richness	Chair: Dr. Laurent Damiens
11.00 - 11.20	From science to action	Prof. Linda Tapsell
11.20 - 11.40	USA approach	Vivien Godfrey
11.40 - 12.00	The EU approach	Kees Pette
12.00 - 12.20	GDP's perspective	Donald Moore
12.20 - 14.00	LUNCH: Sponsored by  CarterHoltHarvey Packaging	
Session 3:	New consumer behaviour	Chair: Winnie Pauli
14.00 - 14.20	Social media: Morning Milk – tripling your website traffic	Lars Witt Jensen
14.20 - 14.40	Back to the farm, back to the kitchen	Simon Marnie
	Trophy	IMP Yves Boutonnat Trophy
14.40 - 14.55	Finalist - Austria: “Hay Milk”	Dr. Stephan Mikinovic
14.55 - 15.10	Finalist - Canada: “Get Enough”	Ian MacDonald
15.10 - 15.25	Finalist - France: “3 a day”	Dr. Laurent Damiens
15.30 - 16.00	BREAK	
Session 4:	New ingredients	Chair: Ida Berg Hauge
16.00 - 16.30	TINE's introduction of YT – new dairy category within exercising and sports	Cathrine Long
16.30 - 17.00	The challenge from ingredients designed to replace dairy	Rob Pettit
17.00 - 17.30	Dairy ingredients driving taste (e.g. dairy in snacks)	Joanna Mobley

The Environment Conference will discuss the latest developments in the global Climate Change policy and the consequences for the dairy industry. It will look at the outcomes from the carbon footprint projects being undertaken by the dairy industry. In this age of limited resources the final session investigates how to reduce waste and recover/reuse what were once waste products.

Thurs 11 Environmental Pressures -From Farm to Market

Chair: Dr. Jim Barnett

Time	Programme	Speaker
		Biographies
Session 1:	Climate change	Chair: John Hutchings (NZ)
8.30 - 9.10	An update on the science-an IPCC perspective	Prof. Martin Manning
9.10 - 9.40	Global dairy declaration/Green paper	Brian Lindsay
9.40 - 10.10	Combining nutrient density and climate impact of foods	Dr. Anna-Karin Modin Edman
10.10 - 10.40	BREAK	
Session 2:	Carbon footprint (AU)	Chair: Neil van Buuren
10.40 - 11.10	IDF carbon footprint methodology	Sophie Bertrand
11.10 - 11.40	Carbon sequestration – Is it a benefit to the dairy industry?	David McKenzie
11.40 - 12.10	Carbon sequestration in grasslands ecosystems - The case of Europe	Sophie Bertrand
12.10 - 13.30	LUNCH: Sponsored by	
		
Session 3:	Water	Chair: Brian Lindsay (UK)
13.30 - 14.00	Know your water footprint? The importance of water accounting in the dairy industry	Dr. Sven Lundie
14.00 - 15.00	Workshop: How the global dairy industry should proceed with water footprints	Brian Lindsay Dr. Sven Lundie
15.00 - 15.30	BREAK	
Session 4:	Reduce/Recycle (NZ)	Chair: Karen Leov
15.30 - 16.10	Zero waste - achievable or aspirational?	Vaughan Levitzke
16.10 - 16.40	Less is more	Spring Humphreys
16.40 - 17.15	Milk packages: Reducing impacts and drive recycling	Erika Mink
17.15	CLOSE	

Today, more than ever, it is critical that manufacturers and regulators ensure that dairy products remain safe and nutritious. This session will present specific examples of upcoming analytical technologies as well as regulatory developments. Those in attendance will also hear about key IDF initiatives to safeguard the integrity of milk and milk products.

Conference
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Thurs 11 Safeguarding the integrity of milk and milk products – analytical and regulatory aspects



Conference chair: Dr. Harrie van den Bijgaart

Time	Programme	Speaker
	Abstracts	Biographies
8.30 - 8.50	Approaches to safeguard the integrity of suppliers milk	Claus Heggum
8.50 - 9.10	Strategies for the prevention of milk adulteration	Dr. Christophe Cavin
9.10 - 9.30	FTIR technology for routine milk screening	Dr. Steve Holroyd
9.30 - 9.50	Milk and milk product standards in China	Prof. Dajin Yang
9.50 - 10.10	Validation of raw milk cheese processes from a regulatory perspective	Dr. Steve Hathaway
10.10 - 10.20	Closing remarks	Dr. Harrie van den Bijgaart

The Keynote Speaker will give an overview of international food additives systems using the Codex model for comparison of similarities and differences to understand the challenges facing the export and import dairy products. Food additive experts will provide information and insight on food additive systems in different regions of the world as well as from their national level.

Perspectives will be provided by dairy processors as well as from the viewpoint of national governments, on challenges and opportunities related to the current systems of food additives enforced at the national, regional and international levels outlined by the keynote speaker.

Thurs 11 Harmonisation of dairy food additive standards - International, regional and national perspectives



Conference chair: Don Snyder


Time	Programme	Speaker
	Abstracts	Biographies
10.45 - 11.15	Codex food additives system – The international model to enhance dairy product trade	Michael Hickey
11.15 - 11.40	Food additive legislation in the EU – the future scenario	Christian Bruun Kastrup
11.40 - 12.05	Food additive legislation in China	Dr. Jianbo Zhang
12.05 - 12.30	TBC	Dr. Judith Jiménez Guzmán
12.30 - 12.40	Closing comments	Don Snyder

Australia and New Zealand have their own set of challenges and constraints against which they strive to develop a very efficient, modern dairy manufacturing system. This workshop will highlight several technologies now in industrial practice, recently developed or adapted in Australasia.

Thurs 11 **New Manufacturing Technologies in the Australasian Dairy Industry**



Conference chair: Prof. Richard Archer

Time	Programme	Speakers
	Abstracts	Biographies
14.00 - 14.20	Practical use of predictive modelling tools for process-product optimization	Dr. Maykel Verschueren
14.20 - 14.40	Inhalation grade lactose in New Zealand: Lactose manufacturing meeting the highest quality standards	Dr. Evelien Camelot
14.40 - 15.00	High density dairy powders	Dr. Paul Signal
15.00 - 15.30	BREAK	
15.30 - 15.50	Hygienic handling of dairy powders	Richard Cradock
15.50 - 16.10	Water efficient dairy processing in Australia	Dr. Mike Weeks



Time

Themes and trends from the 2010 IDF Dairy Innovation Awards

17.30 - 18.15 Dairy Innovation magazine Editor Geoff Platt will give a lively and informative presentation summing up the global themes and trends from the 2010 IDF Dairy Innovation Awards during the 2010 World Dairy Summit in Auckland on Tuesday 9 November, starting at 17.30.

The 45 minute heavily illustrated presentation will feature over 150 different products and initiatives from over 25 countries, examining the dairy trends in provenance and premiumisation, functionality and wellness, packaging, the environment, health education, and marketing.

The IDF Dairy Innovation Awards Showcase featuring all 170 entries will also be available to all delegates.

The 2010 IDF Dairy Innovation Awards are a joint initiative between the International Dairy Federation and FoodBev Media's Dairy Innovation magazine, sponsored by Tate & Lyle and Sidel. Finalists were announced and winners were presented at the 4th Global Dairy Congress in Salzburg in April.

The programme for the 2011 IDF Dairy Innovation Awards will be announced during the 2010 WDS.



For more information visit the
IDF Dairy Innovation Awards
website