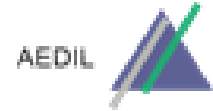


2025 Dairy Science and Technology Summer School



Dairy Biotechnology: Quality, Safety, and Nutrition



CET	Monday June 23	Tuesday June 24	Wednesday June 25	Thursday June 26	Friday June 27	CET
8:30	Registration & Welcome	Recap of Monday	Transport by bus	Recap of Tuesday	Transport by bus & Recap of Thursday	8:30
09:00	"Non Cow Milk Production and Processing" Photis Papademas Cyprus University of Technology, Cyprus Anastassios Aktypis, Agricultural University of Athens, Greece	"Starter cultures: from basic concepts to advanced applications" Konstantinos Papadimitriou Agricultural University of Athens, Greece	Visit to DELTA Dairy Industry	"Designing and Validating an in-depth (Dairy) Consumption Questionnaire for Population-Level Intake Assessment" Emmanuella Magriplis Agricultural University of Athens, Greece	"Block chain technology - a case study in the dairy sector" Nikolaos Rachaniotis University of Piraeus, Greece	09:00
						09:30
10:30						10:30
11:00 - 11:30	Break	Break		Break		11:00
11:30	"From Farm to Table: Sustainability in the Dairy Value Chain" Anestis Vlysidis National Technical University of Athens, Greece Dimitris Ladakis National and Kapodistrian University of Athens, Greece	"Probiotics - Designing functional and stable starter cultures for the dairy industry" Yiannis Kourkoutas Democritus University of Thrace, Greece	Transport by bus	"Dairy safety from a microbial perspective" Stathis Giaouris University of the Aegean, Greece	Visit to Pagonis Sisters & Co, Dairy Products	11:30
12:00						12:00
12:30						12:30
13:00						13:00
13:30 - 15:00	Lunch	Lunch	Lunch	Lunch	Lunch	13:30 - 15:00
15:00 - 17:30	Online Symposium The role of milk and dairy in healthy and sustainable food systems Chair Serafim Bakalis	Online Symposium Milk and dairy components: Designed to deliver Chair Milena Corredig	Online Symposium Biotechnology in the Dairy Sector Chair Lilia Ahrné	Online Symposium Production of safe, stable and nutritious milk and dairy products Chair Ulf Andersen	Recap of Wednesday (The Dairy Learning Hub)	15:00 - 15:30
	"The dairy products through the nutrition and sustainability lenses" Christos Apostolopoulos, FrieslandCampina Hellas, Greece	"Non-bovine milk and dairy products: What makes them distinct?" Photis Papademas, Cyprus University of Technology, Cyprus	"Multi-omics of artisanal cheeses: Big data meets tradition" Konstantinos Papadimitriou, Agricultural University of Athens, Greece	"Biofilm formation by foodborne Campylobacter strains and effectiveness of lactic acid as biofilm-inhibitor and eradicator" Stathis Giaouris, University of the Aegean, Greece		
	"Assessing bioavailability with a focus on calcium" Connie Weaver, San Diego State University, USA	"Bioactive proteins (Lactoferrin)" Lina Zhang, Jiangnan University, China	"Precision Fermentation: The Future of Healthy and Sustainable Nutrition" José Arnau, 21st BIO, Denmark	"Optimizing Dairy Product Formulation with Machine Learning" Matthias Eisner, Yili Innovation Center Europe, The Netherlands		15:30 - 17:30
	"Dairy consumption in relation to prediabetes, type 2 diabetes, original cohort analyses and meta-analyses latest evidence" Sabita Soedamah-Muthu, Tilburg University, The Netherlands	"Beyond saturated fatty acids: recent advances in the dairy matrix concept and the metabolic importance of milk polar lipids" Marie-Caroline Michalski, INREA Lyon, France	"Overview of fermentation process" Morten Holm Christensen, GEA, Denmark	"Structuration of plant-based milk powder for improved reconstitution" Stefan Heinrich, Hamburg University of Technology, Germany		
17:30 - 18:30	Evening activity for Students - Ice breaker: students to talk about their own research in relation to the themes covered in the 2025 summer school	Free Evening for Students	"Career development" Alan Kelly UCC Ireland	Guided tour in the Acropolis Museum for all Participants		17:30 - 18:30
18:30 - 20:00			Free Evening for Students			18:30 - 20:00

