2025 Dairy Science and Technology Symposium

Dairy Biotechnology: Quality, Safety, and Nutrition

Co-funded by the European Union

Session 4. Production of safe, stable and Nutritious Milk and Dairy Products

Thursday 26 June 2025 at 15:00–17:30 CET

Introduction

Within the dairy chain, processing of milk plays an extremely important role. First and foremost, it is required to improve the safety and extent the shelf-life of products, thereby ensuring that products can be safely distributed all over the world. This shelf-life extension can be achieved through heat treatment, but also through fermentation, drying or salting. In addition, processing is also important to ensure the creation of product functionalities which are preferable by consumers. Such processing can be optimized by new tools such as machine learning and advanced processing analytics.

Chair: Ulf Andersen (Arla Foods, Denmark)

15:00-15:05 - Welcome and introduction
Ulf Andersen

15:05-15:30 - Keynote 1
Stathis Giaouris, University of the Aegean, Greece "Biofilm formation by foodborne Campylobacter strains and effectiveness of lactic acid as biofilm-inhibitor and eradicator"

15:30-15:40 - Flash presentation 1
Beate Bjørgan, Norwegian University of Life Sciences, Norway
"Use of mountain pasture resources: Coagulation properties of goat milk and yield of a hard goat milk cheese"

15:40-15:50 - Flash presentation 2
Gaurav Kr Deshwal, University College Cork & Wageningen University
"Effect of fat content and ripening of Cagliata cheese on the properties of processed cheese"

15:50-16:15 - Keynote 2
Matthias Eisner, Yili Innovation Center Europe, The Netherlands
"Optimizing Dairy Product Formulation with Machine Learning"

16:15-16:30 - Coffee Break

16:30-16:40 - Flash presentation 3
Viraj Weerasingha, University College Cork & TEAGASC
"Diffusion of Salty Whey in a Rennet Coagulated Model Cheese System"

16:40-16:50 - Flash Presentation 4
Monika Małkowska-Kowalczyk, University of Warmia and Mazury in Olsztyn, Poland "Changes in Dutch-type cheeses as affected by brine system monitored by Nuclear Magnetic Resonance Relaxometry"

16:50-17:15 - Keynote 3
Stefan Heinrich, Hamburg University of Technology, Germany
"Structuration of plant-based milk powder for improved reconstitution"

17:15 - Final Remarks and closing
Ulf Andersen