

2025 Dairy Science and Technology Symposium



Co-funded by
the European Union

Dairy Biotechnology: Quality, Safety, and Nutrition



Session 2. Milk and Dairy Components – Designed to Deliver **Tuesday 24 June 2025 at 15:00–17:30 CET**

Introduction

Milk and dairy products are not only central to global nutrition but are also evolving to meet the demands of sustainable and health-conscious food systems. This session explores the multifaceted roles of dairy components—from their nutritional value and bioavailability to their technological properties. Through a series of expert talks, we will examine how dairy can contribute to healthier diets while providing the right performance and taste.

Chair: Milena Corredig (University of Aarhus, Denmark)

15:00–15:05 – Welcome and introduction
Milena Corredig

15:05–15:30 – Keynote 1

Photis Papademas, Cyprus University of Technology, Cyprus "Non-bovine milk"

15:30–15:40 – Flash Presentation 1

Pernille Koch “Effect of Ultra-High Temperature Treatment on Whey Protein Nanogel Particle Dispersions with Nutritionally Relevant Minerals using an Optimized Approach for Phase Diagram Construction”

15:40–15:50 – Flash Presentation 2

Esra Karabulut

“Final Product Characteristics of Ice Cream Enriched with Fibrillated Milk Protein”

15:50–16:15 – Keynote 2

Lina Zhang, Jiangnan University, China "Bioactive proteins (Lactoferrin)"

16:15–16:30 – Coffee break

16:30–16:40 – Flash Presentation 3

Tiziana Racca “Characterization of Protease Activities at Gastric pH in Raw Bovine Milk”

16:40–16:50 - Flash Presentation 4

Katerina Papaioannou “Production of Hard Cheese Using Streptococcus macedonicus ACA-DC 198 as a Starter Culture to Prevent Late Blowing Defect”

16:50-17:15 - Keynote 3

Marie-Caroline Michalski, INREA Lyon, France "Saturated milk fat"

17:15 – Final remarks & closing
Milena Corredig