

IDF 2015 Scientific Programme

DAY 1: Monday 23rd March

08.00 - 09.00	Registration
09.00 - 09.10	Asst Professor Photis Papademas, Cyprus University of Technology
09.10 - 09.20	Mr Nicos Kouyialis - Minister of Agriculture, Rural Development and Environment
09.20 - 09.30	Dr T.Huppertz – International Dairy Journal

Session I: Policies, Economics and Social Aspects

Session Chairs:

C.Papachristoforou – Assoc Professor, Cyprus University of Technology

Photis Papademas- Asst Professor, Cyprus University of Technology

09.30 - 10.00	Keynote Speaker: Prof G. Giraud, AgroSup Dijon, France Ewe and goat milk cheese PDO added-value, a European overview
10.00 - 10.15	Donkey milk and dairy donkey farming in Mediterranean Countries: current situation, challenges and prospects E. Salimei, University of Molise, Campobasso, Italy
10.15 - 10.30	Do we need Somatic Cell Counts (SCC) thresholds in the small ruminants Dairy Industry and if so, What are these thresholds? G. Leitner, Kimron Veterinary Institute, Israel
10.30 - 10.45	Precise and intensive Dairy Sheep farming for maximal production and income under the Israeli limited resources of land, water and labour H. Leibovich, Valley Farmers Center, Israel
10.45 - 11.00	The Cyprus sheep and goat sector: Results from the DoMEsTic project on economics, policies and social aspects G. Hadjipavlou, Agricultural Research Institute, Cyprus
11.00 - 11.15	Q/A
11.15 - 11.45	Coffee and Poster viewing
11.45 - 12.00	The Shepherders' School as Innovative Initiative to potentiate the Ovine Sector: the example of the Basque Country M.de Renobales, University of the Basque Country, Spain
12.00 - 12.15	Sheep and Goat milk quality in Cyprus: the official control's perspective K. Lemoniati, Veterinary Services, Cyprus
12.15 - 12.30	Greenhouse gas emissions of Italian sheep A. Cannas, University of Sassari, Italy
12.30 - 12.40	World Wide Traditional Cheese Association (WwTca) – S.Carpino, Italy
12.40 - 13.00	QA / Closing of Session I
13.00 - 14.00	Lunch and poster viewing

Session II: Product Characteristics and Potential Health Impact

Session Chairs:

Photis Papademas- Asst Professor-Cyprus University of Technology

Yvette Soustre - French Dairy Board, France

14.00 - 14.30	Keynote Speaker: Dr. A. Clemente, Estacion Experimental del Zaidin (CSIC), Spain Goat's milk and their health-promoting benefits: an overview
14.30 - 14.45	The fatty acid profile and organoleptic characteristics of Halloumi cheese produced from ewe's milk fed with ensiled olive cake O. Tzamaloukas, Cyprus University of Technology, Cyprus
14.45 - 15.00	Lactic Acid Bacteria isolated from raw donkey milk: biodiversity, technological characteristics and probiotic potential M. Aspri, Cyprus University of Technology, Cyprus
15.00 - 15.15	Differences in the biodiversity of lactic acid bacteria between an industrial-type and artisan-type Greek PDO Galotyri cheese J. Samelis, Hellenic Agricultural Organization DEMETER, Greece
15.15 - 15.30	Goat milk fatty acids: consequences of a transition from dry to grass based diet according to the α s1 casein phenotype, the IPHIGENIE project I.Guillet, ACTALIA, France
15.30 - 16.00	Q/A
16.00 - 16.30	Coffee and poster viewing
16.30 - 16.45	Biodiversity of bacterial and fungal microbiota in Turkish Divle Cave cheese Ş.Ö. Budak, CBS-KNAW Fungal Biodiversity Centre, Netherlands
16.45 - 17.00	Changes in the composition of total fatty acids, tocopherols and retinoids, and cholesterol concentration in milk from rapeseed oilcake feeding sheep M.de Renobales, University of the Basque Country, Spain
17.00 - 17.15	Ripening of white cheese in large-capacity brine tanks L. Sakkas, Agricultural University of Athens, Greece
17:15 - 17:30	Microbiota dynamics and lactic acid bacteria biodiversity in raw goat milk cheeses A.Picon, INIA-Department of Food Technology, Madrid, Spain
17.30 - 18.00	QA / Closing of Session II

19.00 - 20.00 Welcome Reception

DAY 2: Tuesday 24th March

Session III: Safety, Quality and Analysis

Session Chairs:

Effie Tsakalidou, Professor, Agricultural University Athens, Greece

Dewi Apri Astuti, Professor, Bogor Agricultural University, Indonesia

09.00 - 09.30	Keynote Speaker: Dr K. Papadimitriou, Agricultural University of Athens, Greece Assessing the safety of dairy streptococci beyond <i>Streptococcus thermophilus</i> based on recent genomic evidence for the <i>Streptococcus bovis</i> / <i>Streptococcus equinus</i> complex
09.30 - 09.45	Authenticity of dairy products from mountain grazing sheep L. J. R. Barron, University of the Basque Country, Spain
09.45 - 10.00	Comparison of the microbial quality of organic and conventional raw milk G. Botsaris, Cyprus University of Technology, Cyprus
10.00 - 10.15	Application of Capillary electrophoresis to the characterisation of major camel milk proteins A. Omar, University of Reading, UK
10.15 - 10.45	QA / Closing of Session III
10.45 - 11.15	Coffee and Poster viewing

Session IV: Novel Products and Emerging Processing Technologies

Session Chairs:

M.de Renobales, University of the Basque Country, Spain

11.15 - 11.45	Keynote Speaker: Dr. T. Huppertz , NIZO Food Research, Netherlands Novel technologies for the dairy industry: applicability to non-bovine milk
11.45 - 12.15	Keynote Speaker: Dr. B. Malmgren , Tetra Pak, Sweden Challenges in processing of goat, buffalo and camel milk for longer shelf life
12.15 - 12.30	Improving the heat stability of goat milk M. Lewis, University of Reading, UK
12.30 - 12.45	Goat's milk based milk powder, WPC and infant formulas contain high levels of naturally-occurring nucleotides HH Wemekamp-Kamphuis, Ausnutria Hyproca B.V., The Netherlands
12.45 - 13.00	QA / Closing of Session IV
13.00 - 14.00	Lunch and Poster viewing

Session V: Milk Production Strategies

Session Chairs:

A. Shwimmer - Israel Dairy Board, Israel

O. Tzamaloukas – Cyprus University of Technology

14.00 - 14.30	Keynote Speaker: Prof A. Cannas, University of Sassari, Italy Utilization of carbohydrates during the lactation of dairy sheep and goats: species differences and feeding recommendations
14.30 - 14.45	On-farm welfare assessment protocol for adult female dairy goats in intensive husbandry systems G. Stilwell, University of Lisbon, Portugal
14.45 - 15.00	Milk production and quality of dairy goat production systems in Greece G. Arsenos, Aristotle University, Thessaloniki, Greece
15.00 - 15.15	Dietary and breed effects on goat milk attributes Nurit Argov-Argaman, Hebrew University, Israel
15:15 - 15.30	Interactions between the animal, the milking machine and the milker: contributions of milking time tests in small ruminants. J.L. Poulet, French Livestock Institute, France
15.30 - 15.45	Q/A
15.45 - 16.15	Coffee and poster viewing

DAMASCUS GOAT MEETING

16.15 - 16.30	Feeding and Management of Damascus Goats M. Hadjipanayiotou, Agricultural Research Institute, Cyprus
16.30 - 16.45	Cross breeding grazing Baladi and Damascus with Alpine goats: from conception to the end of first lactation S.Y. Landau, ARO, Israel
16.45 - 17.00	Analysis and Definition of the Genetic Improvement Objectives and Programs in the Damascus Goat in Cyprus A.P. Mavrogenis, Agricultural Research Institute, Cyprus
17.00 - 17.15	Alternative to anthelmintic chemical drugs in dairy goats: a lesson from Mediterranean Arab ethno-veterinary tradition H. Muklada, ARO, Israel
17.15 - 17.30	Damascus and Baladi goats' behaviors differ in tannin-rich Mediterranean shrubland and woodland T. Glasser, Ramat Hanadiv, Israel
17.30 - 18.30	Q/A Closing of the Conference/Conclusions

19.30 - 22.30 Conference dinner

DAY 3: Wednesday 25th March

Technical tour

Limassol - Larnaca

09.00 - 17.00