ADSA Member News . . .

Dairy Foods Program at 2017 ADSA Annual Meeting

As you may know, a complete overlap of the ADSA annual meeting and the IFT meeting occurs in 2017. To accommodate those who attend both meetings, the ADSA Dairy Foods Council has worked to create a very special program for 2017, with extended dairy foods programming on Wednesday afternoon (the official meeting ends at noon on Wednesday), followed by full-day symposium on Thursday (limited seating). Registration opens on February 1, 2017.

Wednesday, June 28—Microbial Ecology of Cheese Symposium: Chr. Hansen Inc. is proud to sponsor a symposium—Microbial Ecology of Cheese—as part of the 2017 ADSA Annual Meeting in Pittsburgh on Wednesday, June 28. This symposium will be the second of 3 consecutive symposia over 2 days, including Advances in Lactic Acid Bacteria, Microbial Ecology of Cheese, and the Teagasc/Moorepark–University College Cork Cheese Symposium. This half-day symposium will be held on Wednesday afternoon and will gather key research on the microbial communities that characterize cheeses, including the opportunistic colonizers, the populations that are deliberately developed and introduced, and the interactions between these microflora. Chr. Hansen-sponsored speakers are leading experts in this field of research, including Teagasc’s starter culture expert Olivia McAuliffe, as well as Gisele LaPointe, Rachel Dutton, and David Mills.

Thursday, June 29—Teagasc/Moorepark–University College Cork Cheese Symposium: This full-day symposium will feature innovative leading-edge cheese research in areas including the biochemical, textural, and functional changes in cheese during ripening, the influence of manufacturing parameters on cheese ripening, the cheese microbiome, health and nutrition aspects of cheese, and the impact of diet (such as grass-based vs. non-grass-based systems) on the processing characteristics of milk and the flavor of dairy products. Patrick Fox will deliver the symposium’s opening address, which will consider the evolution of cheese science and the lessons learned for future challenges. Speakers will include Paul McSweeney, Paul Cotter, Diarmuid Sheehan, Tim Guinee, Kieran Kilcawley, and Tom Beresford. The symposium will conclude with an address by John Lucey that will consider the challenges of interfacing next-generation cheese research with industry needs. This capstone address will include an open forum to inspire audience participation as we seek to map out a course for the future.

An important goal of this symposium will be to bring together a diverse audience of cheese scientists, cheese makers, processors who use cheese as an ingredient, and industry and academic leaders to consider the challenges that confront cheese research in the 21st century, and to explore new opportunities for international partnerships among academic and industry cheese scientists and their organizations to address those challenges.