



The 2009 IDF/DIAA
Dairy Science World Series conference



Dairy Industry
Association
of Australia



Functional Dairy Foods 2009

Telstra Dome, Melbourne, Australia, 24-25 February 2009

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Welcome to Melbourne



DIAA President's invitation to attend

Allan Box
DIAA Federal President

On behalf of the Dairy Industry Association of Australia (DIAA) it is my great pleasure to invite all DIAA members and our dairy industry colleagues in Australia and worldwide to attend the 2009 Dairy Science World Series in Melbourne, jointly hosted with the International Dairy Federation.

The theme, Functional Dairy Foods 2009 – New opportunities and challenges in production and bioactivity of functional dairy foods, reflects the current focus of the Australian dairy industry.

The international scientific committee and 21 scientists representing 15 countries have all contributed to the contents of the scientific program. This is a great opportunity to catch up with colleagues and network with leading researchers and industry professionals in your field.

The conference also offers a wonderful opportunity to experience 'Down Under' – enjoy great Aussie hospitality and the warm summer sun, and take some time to go off the beaten track and enjoy the best the 'sunburnt country' has to offer. Just remember – ours is a vast country, so don't even try to see it all in 10 days!

I look forward to seeing you all in Melbourne in February 2009 for what is promising to be an exciting and thought-provoking two days.



Welcome from the IDF Director General

Christian Robert
IDF Director General

It is with great pleasure that I invite you on behalf of the International Dairy Federation (IDF) to this important conference in the successful Dairy Science World Series.

We trust that the excellent scientific program will serve as a catalyst for future developments in the field of functional dairy foods and their impact on human health.

There will be ample opportunity for contacts, discussions, interactions and exchange of ideas, no doubt paving the way for future collaborations.

You will be rewarded by the quality of the debate!

We look forward to seeing you in Melbourne.

Welcome from the Scientific Committee

On behalf of the IDF and the DIAA, we would like to invite all our colleagues in industry and the R & D community to join us in Melbourne for this conference.

Functional Dairy Foods 2009 will focus on new opportunities and challenges in the production and bioactivity of functional dairy foods. The program will include keynote presentations on functional dairy ingredients and their impact on health, technologies for the production of functional dairy products, personalised dietary intervention approaches (nutrigenomics) and effects of dairy ingredients on metabolic health.

Furthermore, the conference presentations will address issues related to the rapidly evolving regulatory landscape and the scientific substantiation of health claims. A very important session will be dedicated to presentations from industry to provide input on where industry thinking is focused in these innovative fields of research.

The conference proceedings (a special issue of the *Australian Journal of Dairy Technology*, containing peer-reviewed papers of all oral presentations) will be prepared in advance of the conference, which we believe will be of significant value to delegates during the conference and beyond as an information resource. We hope the program will encourage cross-fertilisation between researchers and members of the worldwide dairy industry to focus research on industry issues in order to provide a very solid foundation for advancement of the dairy industry.

On behalf of the Scientific Committee

Prof. John van Camp (Ghent University, Belgium)
Dr Alice Cotter (The Dairy Council, UK)
Prof. Koen Dewettinck (Ghent University, Belgium)
Prof. J. Bruce German (University of California, USA)
Prof. Hannu Korhonen (MTT Agrifood Research, Finland)
Dr Barbara Meurer-Grimes (Dairy Innovation Australia)
Dr Peter Roupas (Food Science Australia)
Ms Sandra Tuijtelaars (International Dairy Federation)



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Session themes & keynote speakers

Tuesday 24 February 2009

Session 1

Introduction: overview of functional foods

Overview of functional foods

Prof. Linda Tapsell
University of Wollongong (Australia)

Novel technologies for dairy bioactives

Prof. Alan L. Kelly
University College Cork (Ireland)

Dairy Bioactives

– a nutritional point of view
Dr. Isabel MacNeill
Dairy Australia (Australia)

Session 2

Functional dairy ingredients & impacts on health – Part I

Bioactive milk proteins and peptides: from science to functional applications

Prof. Hannu Korhonen
MTT Agrifood Research (Finland)

Session 3

Functional dairy ingredients & impacts on health – Part II

Microbial production of bioactives: from fermented functional foods to probiotic mechanisms

Prof. Paul Ross
Moorepark Food Research Centre (Ireland)

Session 4

Technologies for production of functional dairy products

Microstructural view of functional dairy foods

Dr. Leif Lundin
Food Science Australia (Australia)

Wednesday 25 February 2009

Session 5

Genomics/nutrigenomics

Delivering dairy foods to the diversity of the human condition

Prof. Bruce German
University of California (USA)

Session 6

Metabolic imprinting/immunity/allergy

Health benefits of milk beyond traditional nutrition

Prof. Gertjan Schaafsma
Wageningen University & HAN University (The Netherlands)

Session 7

Regulatory issues & substantiation of health claims

Nutrient Profiling: Friend or Foe in Building a Healthy Diet?

Dr. Judith Bryans,
The Dairy Council (U.K.)

Session 8

Innovation lifecycle

Approach to research on probiotics and probiotic - containing functional dairy products - The Yakult perspective

Dr. Tomoyuki Sako
Yakult Central Institute of Microbiological Research (Japan)

Probiotics, new formulations and delivery vehicles to develop new dairy and food market segments

Dr. Didier Carcano
Danisco Culture Division (France)

Topic to be advised

Dr. Peter Hobman
MG Nutritionals (Australia)

Future directions for functional dairy foods

Dr. Geoffrey Smithers
Food Science Australia (Australia)



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Chr. Hansen DSWS dinner

Tuesday 24 February 2009

The Chr. Hansen dinner is always a highlight of the DIAA Dairy Science World Series conference and is sure to be so again in 2009. It is an opportunity for all delegates to relax and enjoy fine food, good wine and great company. The venue is chosen for its unique location or ambiance, giving delegates a small insight into either the culture or the architecture of the host city and we are sure that the surprise venue for 2009 will delight the senses once again.



Post-conference tour

Thursday 26 February 2008
10 am to 2.30 pm
at Food Science Australia, Werribee

Dairy Innovation Australia Ltd (DIAL) and Food Science Australia (FSA) are key research organisations for dairy science and technology in Australia covering processing and engineering, dairy ingredients and their application, health and nutrition. DIAL and FSA will co-host an overview of research capabilities and business models that enable close collaborations with Australia's dairy manufacturing companies.

This includes a one-hour tour of the research laboratories and pilot plant.

Tour and presentations will be held from 10 am to 2.30 pm at Food Science Australia, 671 Sneydes Road, Werribee.

Spaces are limited. A light lunch will be served.

Participants are invited to schedule appointments with science staff after the tour.

Transportation by bus is offered, leaving from the Quest Apartments, Harbourside Avenue Docklands at 9.30 am and returning from Food Science Australia at 2.30 pm back to Quest Apartments.

Cost: AUD\$40 per person



Touring Victoria & Australia

Visit Tourism Victoria at www.visitvictoria.com for a tantalising choice of ideas to tempt you to arrive early or stay longer in Victoria and/or Melbourne.



If you wish to venture into the 'great outdoors' that is Australia visit the Tourism Australia website www.australia.com for some wonderful ideas. Just remember this is an immense country and getting to some areas can take a little longer than you might have thought so it may be days that you need to add to your itinerary.



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This form will become a tax invoice when payment is made.
ABN 98 549 642 932

All prices are in Australian Dollars.

All prices include the 10% Australian Government Goods and Services Tax.



Registration form / Tax invoice Online registration at www.diaa.asn.au

EARLY REGISTRATIONS Before 1 November 2008

DIAA/DIANZ Member ONLY	\$660	
DIAA/DIANZ Associate member	\$330	
Standard	\$880	
Standard - Student (see "General Information")	\$440	

FULL REGISTRATIONS See "General Information" for inclusions

DIAA/DIANZ Member	\$880	
DIAA/DIANZ Associate member	\$440	
Standard	\$990	
Standard - Student (see "General Information")	\$550	

LATE REGISTRATIONS (after 14 February 2009)

Does not include social functions unless tickets are available. See "General Information" for inclusions

Late Registration	\$1,320	
Late Student	\$1,100	

SINGLE DAY REGISTRATION – Tuesday 24 February or Wednesday 25 February

Includes proceedings and lunch and morning & afternoon teas

DIAA/DIANZ Member	Day Registration – Member	\$550
	Day Registration – Associate member	\$440
Standard	Day Registration – Standard	\$660
	Day Registration – Student (see "General Information")	\$550
	Day Registration – Late (after 14 February 2009)	\$770

TOTAL REGISTRATION FEE

FUNCTION Additional tickets for partners/ guests for the DSWS Dinner

DIAA/DIANZ Member	DSWS Dinner	\$140
Standard	DSWS Dinner	\$150

TOTAL FUNCTION FEE

Post-conference tour (DIAL/FSA 26 February) – Number of People <input type="checkbox"/>	\$40
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TOTAL REMITTANCE

Title:.....Given name:.....

Family name:

Company:

Position:

Address:.....

Suburb/City:

Postcode:.....State:

Tel:.....Mobile/Cell:

Fax:.....E-mail:.....

Special dietary requirements:

Payment

CHEQUE Please make payable to:
"Dairy Industry Association of Australia"

CREDIT Please debit my credit card for the total payable

\$

VISA AMEX MASTERCARD

Cardholder's Name:

Account Number:

Expiry Date: /

Signature:

- Payment by cheque in Australian dollars or credit card.
- GST is included in all fees.
- Cheques payable to "Dairy Industry Association of Australia".
- Early registration discounts are only available for bookings WITH PAYMENT received by 1 November 2008
- Registrations received by fax or e-mail will not be processed until payment is received.

GUEST/S NAME

(additional function ticket/s)

1. Given name: 2. Given name: 3. Given name:

Family name:..... Family name:..... Family name:.....

Dietary / mobility requirements Dietary / mobility requirements Dietary / mobility requirements

.....

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General information

Payment

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- GST is included in all fees.
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Student Registration

Students need to fax or e-mail proof of student status with registration.

Fax: +61 3 9329 3550
E-mail: conference@diaa.asn.au

Registration inclusions

- Early Bird and Full Registration include: full conference proceedings (available on the first day of the conference), conference satchel, ALL social functions, lunches and morning and afternoon teas.
- Day Registration includes: full conference proceedings (available on the first day of the conference) conference satchel, lunch and morning and afternoon teas.
- Late Registration (after 14 February 2009) includes: full conference, proceedings (available on the first day of the conference), conference satchel, lunches and morning and afternoon teas. Tickets to social functions included only if available.

Registrations close

Registrations close on 14 February 2009. Registrations after this date may incur an additional \$50 administration fee.

To assist the management of catering requirements, all additional bookings for social functions close 14 February 2009.

Cancellations

Cancellations must be in writing and if received by 31 January 2009, payment will be refunded less AUD\$100 administration fee.

There are no conference fee refunds after 31 January 2009. However, at any time registrations are transferable by you to another attendee (transfers must be notified in writing).

Promotional opportunities

There are opportunities for your company to promote its products directly to a varied cross-section of the dairy industry through sponsorship of the conference. For further details on sponsorship packages and the trade exhibition contact:

Kristine Manser
DIAA National Executive Officer
Ph: +61 3 9329 3532
or e-mail: conference@diaa.asn.au

Inquiries & registration

Please direct all other inquiries and registrations to:

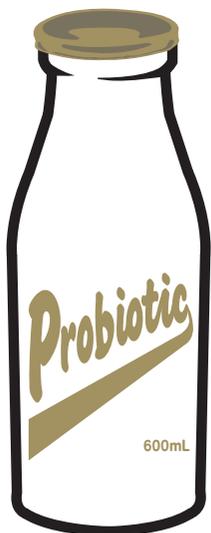
Kristine Manser
DIAA Conference Secretariat
PO Box 351
North Melbourne
Vic 3051, Australia

Ph: +61 3 9329 3532
Fax: +61 3 9329 3550
E-mail: conference@diaa.asn.au

www.diaa.asn.au

Disclaimer

Details are correct at the time of completion. In the event of unforeseen circumstances, organisers reserve the right to remove or alter items in the conference program.



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Accommodation

Quality Hotel Batman's Hill

★★★★

Batman's Hill is in walking distance to the Melbourne Exhibition and Convention Centre, Crown Casino Complex and only 50 metres away from Southern Cross Railway Station and the Skybus Airport Transfer Terminal. This property has just been fully renovated in June 2002.

Location:

Batman's Hill Hotel is conveniently located within a few minutes' stroll of the excitement of Melbourne's Crown Casino and Entertainment Complex, fashionable Southgate, Telstra Dome, the Docklands precinct and the Melbourne Convention & Exhibition Centre.

Quest Docklands

★★★★★

Quest Docklands Melbourne has been purpose-built to accommodate the corporate and leisure traveller, featuring 133 serviced apartments. Quest Docklands offers a range of studio, one and two bedroom apartments, each complete with full kitchen and laundry facilities, separate living areas, balconies, Foxtel and broadband Internet access.

Location:

Quest Docklands is located alongside the Telstra Dome in the Docklands Precinct of Melbourne. The main entrance to Reception is located on Bourke Street. This is just a short stroll from Southern Cross Railway Station and the CBD.

Vibe Savoy Hotel Melbourne

★★★★★

The Savoy Park Plaza is one of Melbourne's leading boutique-style hotels, combining traditional art-deco style with the most modern amenities and welcoming entertaining areas.

Located in the fast developing West End of the city, the Savoy is a 4.5 star hotel of 163 superbly appointed rooms offering travellers a range of fine facilities. The hotel is fully serviced with amenities including 24-hour room service, Internet and e-mail in all rooms, TV/Movie Channels, coffee/tea making facilities, iron and ironing board, valet service, minibar, valet car parking, complimentary gymnasium and a range of business centre services.

Location:

Located on Little Collins Street, the Savoy Park Plaza is within walking distance of the City Centre, Melbourne Convention and Exhibition Centre, the Crown Casino and Entertainment Complex, Docklands, Telstra Dome and the Southbank Tourist and Leisure Precinct.

Alto Hotel On Bourke

★★★★

Alto Hotel on Bourke is one of Melbourne's newest boutique Apartment Hotels and is one of the few Green Star rated, environmentally friendly hotels in Melbourne.

Alto Hotel offers apartment living with true hotel-style hospitality and a selection of rooms that will fit your needs perfectly.

Alto Hotel on Bourke successfully brings together the old world façade of the late 19th century building and the modern, stylish interior of brand new apartment hotels, allowing you to enjoy a sparkling experience in Melbourne's newest CBD location.

Location:

Alto Hotel on Bourke is located in the heart of Melbourne's central business district, and is close to most of the city's major attractions and entertainment areas.

Hotel Enterprize Melbourne

★★★★

For accommodation in the heart of the Melbourne CBD, you can't go past the Melbourne Hotel Enterprize. The perfect location for both the tourist and business client alike, at a very affordable price, places you in close proximity to all the wonderful Melbourne attractions including the Melbourne Crown Casino, Southgate, New Quay, MCG, Telstra Dome, Federation Square and much more. Hotel Enterprize is a virtual oasis in Melbourne's CBD. All this and the attentive, friendly service for which Melbourne Hotel Enterprize is famous!

Location:

Located in Melbourne's central shopping and business area. This amenable hotel is located minutes from the Southern Cross Railway Station and a short drive from the Melbourne Airport.

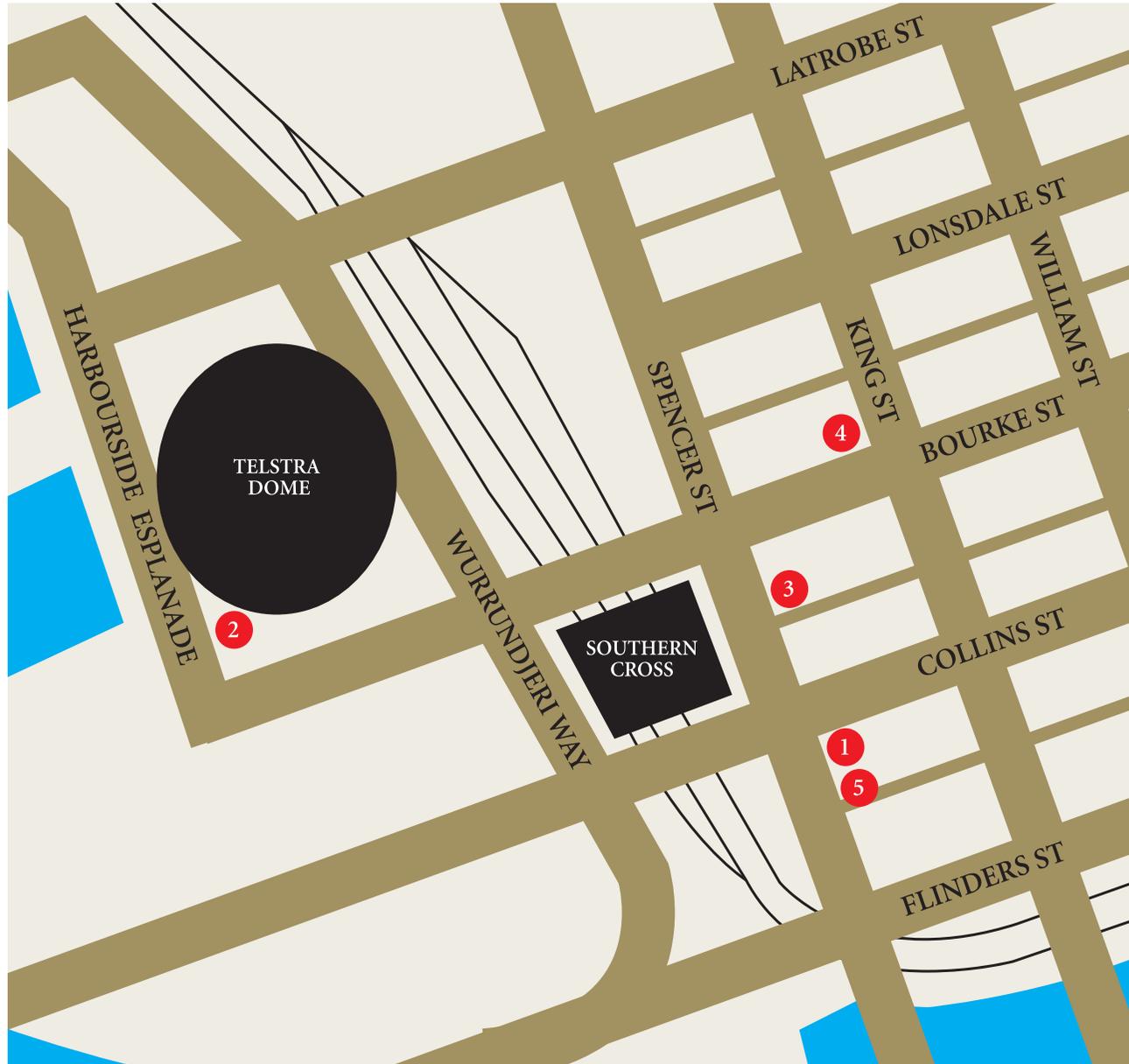


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Accommodation map



1 Quality Hotel Batman's Hill



2 Quest Docklands



3 Vibe Savoy Hotel Melbourne



4 Alto Hotel On Bourke



5 Hotel Enterprize Melbourne



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Accommodation booking form

Online accommodation at www.lido.com.au

1. Select Accommodation Requirements

Please indicate your preferred hotel and room type by placing a tick beside the hotel of choice. All rates include GST and are valid for up to two people per room unless otherwise indicated. Please note that allocation of smoking and non-smoking rooms is at the final discretion of your chosen hotel. Other hotels are available on request. Hotel rooms and rates are subject to availability at time of booking.

I would like a: Double Room Twin Room Non-smoking room preferred

Quality Hotel Batman's Hill on Collins - 10 min walk to venue ★★★★★

\$204 per Studio Apartment per night
\$217 per 1 Bedroom Apartment per night
\$243 per 2 Bedroom Apartment per night

Vibe Savoy Hotel - 8 min walk to venue ★★★★★

\$175 per Standard Double Room per night
\$175 per Standard Twin Room per night

Alto Hotel on Bourke - 10 min walk to venue ★★★★★

\$185 per Studio Queen Apartment per night
\$205 per 1 Bedroom Apartment per night
\$295 per 2 Bedroom Apartment per night

Quest Docklands - Adjacent to venue ★★★★★

\$185 per Studio Apartment per night
\$205 per 1 Bedroom Apartment per night
\$295 per 2 Bedroom Apartment per night

Hotel Enterprize - 10 min walk to venue ★★★★★

\$185 per Studio Apartment per night
\$205 per 1 Bedroom Apartment per night
\$295 per 2 Bedroom Apartment per night

All prices are in Australian Dollars

ABN: 42 006 852 991

Travel Agency License
NSW: 2TA 5148

IATA 02-3 55080

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2. Confirm guests details

Primary guests details

Given name:.....

Family name:

Arrival dateDeparture date:.....

Secondary guests details

Given name:.....

Family name:

Arrival dateDeparture date:.....

Company:

Address:.....

Suburb/City:

Postcode:.....State:

Tel:.....Fax:.....

E-mail:

3. Credit Card Guarantee

VISA AMEX BANKCARD

Cardholders name:.....

Account Number:

□□□□ □□□□ □□□□ □□□□

Expiry Date: □□ / □□

Signature:.....

4. Book online, fax or mail your booking form

Book Online www.lido.com.au
exhibitions@lido.com.au

Facsimile +61 (0)2 8585 0802

Phone Bookings 1800 817 339 (Within Australia only)

Post The Lido Group
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Rozelle NSW 2039, Australia

