



## PROGRAMME



# IDF World Dairy Summit United Dairy World 2009

BERLIN 20-24 SEPTEMBER





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Updated information  
[www.wds2009.com](http://www.wds2009.com)



## IDF WORLD DAIRY SUMMIT 2009



**Udo Folgart**

President of the  
German Dairy Association (VDM)

### Welcome to Berlin!

Dear Guests,

The exchange of information and opinion at international level is more important than ever during this time of rapidly changing world markets for agricultural commodities and market globalization, with dramatic repercussions on supply and demand in the dairy industry.

The increasing importance of issues related to the environment, energy sources and technological innovation with regard to milk supply and dairy processing will be key aspects addressed at the IDF World Dairy Summit 2009. Senior economists and government representatives will gather in Berlin to participate in various conferences and other parts of the Summit programme, providing ample opportunity for economic, political and scientific exchange on current issues.

Berlin has become the capital of a united Germany. In the past 20 years that have followed the German reunification and the opening of Central Europe's borders, Berlin has become one of the most dynamic economic and cultural centers in the heart of Europe.

Berlin is one of the most visited cities on the continent. The city's renowned universities, research institutions, theaters and museums enjoy international reputation. There are few European cities able to demonstrate such tremendous regional political, cultural and economic developments.

I look forward to welcoming you to the IDF World Dairy Summit.

Yours sincerely,

A handwritten signature in blue ink, which appears to be 'U. Folgart', is placed below the text 'Yours sincerely,'.

## WELCOME



**IDF World Dairy Summit**  
**United Dairy World 2009**

### **The International Dairy Federation is delighted to welcome you to Berlin for the 2009 IDF World Dairy Summit!**

Dear Delegates,

The annual IDF World Dairy Summit is the premier dairy event of the year. It is the gathering platform that unites all dairy industry segments to create a sustainable, profitable and expanding industry.

I would like to express my very special and personal thanks to the German Dairy Association for the extraordinary work that is being invested to make the IDF World Dairy Summit organized under the theme United World Dairy 2009 a great success.

This year's conference program, world-class speakers, interactive discussions, technical visits as well as trade show opportunities will deliver value to your daily business, and positive energy for the road ahead. You will have the opportunity to take part in discussions between industry leaders on timely topics that are affecting the dairy industry and explore ways of networking that may benefit your organization.

The IDF World Dairy Summit offers a mix of important business-building topics and the insight of experts who are in the food industry and who study the food industry. Participants are guaranteed to take away a fresh outlook, a few new friends, a contact, resource or idea that could make a huge difference in profitably managing their dairy business, activity or work.

Join us in this truly international dairy event and meet dairy leaders from around the world coming together to seek new ways of working together to further the value of dairy products, ingredients and knowledge with the goal of meeting the needs of tomorrow's consumers.

If you want to get insight into the global marketplace and be given the opportunity to network, this is the event to take part in!

I look forward to wide-ranging and fruitful discussions with you.

Yours sincerely,



**Richard Doyle**

President of the  
International Dairy Federation (IDF)

## IDF WORLD DAIRY SUMMIT 2009



**Ilse Aigner**

Federal Minister of Food, Agriculture  
and Consumer Protection



Bundesministerium für  
Ernährung, Landwirtschaft  
und Verbraucherschutz

### Welcome from the Federal Minister of Food, Agriculture and Consumer Protection Ilse Aigner

Dear Delegates,

The motto of the "United Dairy World 2009" held by the International Dairy Federation (IDF) could hardly have found a more symbolic venue than Germany's reunited capital, Berlin. Sixty years after the foundation of the Federal Republic of Germany and twenty years after the fall of the Berlin Wall, this city epitomises like no other the growing together of East and West.

I am glad that Germany, the largest milk-producing country in the European Union, is hosting the World Dairy Summit 2009. The EU, alongside India and the USA, is one of the largest milk producers in the world.

The world has truly grown together in recent decades. This can be seen clearly in the close links that exist between the economic and financial systems in the dairy and all other economic sectors, as well as in research, politics and in the changes of consumer habits.

The large market fluctuations in supply and demand in recent years, particularly in the dairy sector, are increasingly making it necessary to have a highly-developed management system. Detailed information and, above all, personal exchange at international level are indispensable. These topics will be addressed by high-level experts at the World Dairy Summit 2009. But topics such as the environment, sustainability, technology, hygiene and the importance of milk and milk products to human health will also be discussed. The conference will also focus on global food security.

On this note, I would like to wish you success and hope that "United Dairy World 2009" will provide the backdrop for interesting talks and lasting impressions.

Yours sincerely,







Bayerisches Staatsministerium für  
Ernährung, Landwirtschaft und Forsten

Freistaat  Sachsen

Staatsministerium für Umwelt und Landwirtschaft

WELCOME

### Welcome from the Bavarian State Minister Helmut Brunner

Ladies and Gentlemen,

As the Bavarian Minister for Agriculture, I would like to welcome you most warmly to the 2009 World Dairy Summit, a gathering of the international milk industry in the federal capital of Berlin. The Free State of Bavaria, the fourth largest cheese producer in the EU, supports this event. Around 36 % of the cheese in Germany, and nearly 10 % of the cheese in Europe is produced in Bavaria. In 2008, Bavaria exported almost 1,750 million tons of milk and milk products around the globe, valued at around EUR 2,515 million. The main importing countries are Italy, France

and the Netherlands; however export markets further afield, for example Russia, also offer good prospects for Bavaria. The impact of globalization on the markets for milk and milk products, and subsequently on producer prices, is felt strongly not only throughout the whole of Germany, but also in Bavaria. The international World Dairy Summit provides an excellent opportunity to discuss the current situation in the global milk market with high-ranking political and industry representatives. I wish the event every success, and I am sure that participants will bring home a great deal of news and information!



**Helmut Brunner**

Bavarian State Minister for Food, Agriculture and Forestry

Yours sincerely,

### Welcome from the Saxon State Minister Frank Kupfer

Ladies and Gentlemen,

Globalization is becoming the dominant economic issue. Global thinking and activities are also gaining importance on the milk market. Different economic regions of the world compete, but also collaborate with one another.

After the political turning point in 1989, Saxony has been characterized by upheaval and change, development and renewal. Our success is visible today wherever you look, demonstrated by new sophisticated high-technology sectors as well as by the implementation of competitive structures in agriculture. Specifically, the Saxon dairy industry

has developed into a robust, high-performance economic factor boasting six modern dairy companies with a total turnover of EUR 2.8 mill. Their products are distributed nationally and internationally. An exchange of information on milk and sustainability beyond regional and national borders can only further improve our economic relations. Therefore, after the successful first World Dairy Summit in 2000 in Dresden, I applaud the International Dairy Federation's decision to hold its 2009 congress in our capital city, Berlin.

I wish all participants an interesting stay and many new insights.



**Frank Kupfer**

Saxonian State Minister for Environment and Agriculture

Yours sincerely,

## WELCOME



**Peter Hauk**  
Minister of Food and Rural Areas,  
Baden-Württemberg

### Welcome from State Minister Peter Hauk, Baden-Württemberg

Ladies and Gentlemen,

The dairy farmers in our country cultivate and preserve our grasslands and with them a multifarious cultural landscape. They produce milk of exceptional quality, which our medium-sized dairy producers process into outstanding products.

Together, in the future, we need to improve these products' placement on the market.

Yours sincerely,




**Dietmar Woidke, Ph.D.**  
Minister of Rural Development,  
Environment and Consumer Protection,  
Brandenburg

### Welcome from State Minister Dietmar Woidke, Brandenburg

Dear World Dairy Summit participants,

Parallel to the conference, three excursions will provide an opportunity to become acquainted with the state of Brandenburg. You will be able to convince yourself of both the excellent stand of cattle breeding and milk production and the high standard of milk quality and milk quality testing in Brandenburg.

The World Dairy Summit in Berlin is a very special event for the dairy industry, which we - the people of Brandenburg - are very pleased to enhance with these excursions.

Yours sincerely,




**Volker Sklenar, Ph.D.**  
Minister of Agriculture,  
Nature Conservation and Environment,  
Thuringia

### Welcome from State Minister Volker Sklenar, Thuringia

Dear Participants and Visitors  
of the IDF World Dairy Summit,

This World Dairy Summit occurs at a time greatly influenced by the consequences of the global financial and economical crisis. The agriculture and the dairy sector in particular, are immediately affected by this. The modifications necessitated by the crisis will certainly be discussed extensively at this conference.

I wish you eventful days in Berlin and I hope that your expectations will be fulfilled. Perhaps you will find some time for a slight detour to Thuringia - the Green Heart of Germany.

Yours sincerely,





## DAIRYING IN GERMANY



### Germany is the 6<sup>th</sup> largest milk producer world wide

Approximately 29 million tons of predominately cow milk are produced in Germany annually, thus making Germany - with its 19 % contribution - the largest producer of milk in the European Union. In an international ranking by milk production, Germany is placed 6<sup>th</sup> following India, the United States, China, Pakistan and Russia.

In the year 2008, 96 % of the total milk produced in Germany was delivered to dairy factories and processed there. This proportion of delivered milk is considerably above the international average. German dairy factories process the second largest amount of milk in the world after those in the United States.

In 2008, approximately 99,000 agricultural farms kept a total of 4.2 million dairy cows. The average number of cows per farm was 43, yet the spectrum of farm sizes varied widely. The average per-cow milk production in 2008 was just below the 7,000 kilograms mark at 6,827 kilograms.

Milk processing in Germany is highly developed. The dairy industry is the topselling sector among German food industries with a turnover of more than 23 billion euros per annum. About half of the total milk delivered is turned into cheese and a third into fresh dairy products. The proportion of milk processed into cheese and other fresh dairy products has been increasing for years. Germany is one of the most important exporters of milk products, in particular of cheese, milk powder, condensed milk, but also of butter and liquid milk.

Milk products play an important role in the nutrition of the German population. Level of milk consumption in Germany ranks among the highest when compared internationally. In 2008, each German citizen consumed on average 22.1 kilograms of cheese and 6.2 kilograms of butter.

#### Germany: Dairy market in figures

	2000	2005	2007*	2008*
Dairy cows, December (1.000 Animals)	4,546	4,164	4,087	4,229
Milk yield (kg per cow)	6,122	6,761	6,944	6,827
Dairy farmers (1,000)	136	110	101	99
Milk production (1,000 tons)	28,331	28,453	28,403	28,656
Milk deliveries (1,000 tons)	27,212	27,636	27,619	27,809
Milk price ex farm gate (3.7 % Fat), Euro/100kg	30.00	27.60	33.46	33.84
Turnover of dairy industry (billion Euro)	19.98	21.76	23.64	23.20

#### Products from dairy factories (1,000 tons)

Liquid milk (packaged)	5,637	5,061	4,970	5,053
Cream	551	550	561	554
Cultured milk and milk blend	2,733	2,956	3,056	2,961
Butter	425	450	445	465
Cheese	1,804	2,048	2,137	2,140
thereof fresh cheese and curd <sup>1)</sup>	832	936	993	990
Unsweetened condensed milk	567	458	446	416
Whole milk powder	185	154	157	168
Skimmed milk powder	322	232	232	227
Dried whey	228	356	358	362

#### Exports (1,000 tons)

Liquid milk	713	1,032	1,076	1,077
Butter	57	87	96	101
Cheese	544	752	896	898
Skimmed milk powder	318	225	199	184
Whole milk powder	60	66	50	60
Unsweetened condensed milk	211	159	163	.

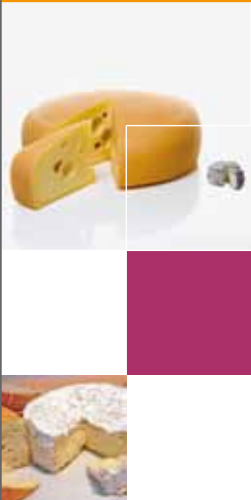
#### Consumption (kg per head)

Fresh dairy products	89.9	92.8	94.0	93.0
Butter	6.6	6.4	6.4	6.2
Cheese	21.2	21.5	22.2	22.1

\* provisional                      1) incl. Pasta Filata

Source: ZMB, BMELV, destatis

Bio-Rad Laboratories • Food Testing



## Rapid Methods for Food Pathogen Testing

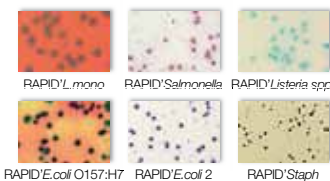
### Real-Time PCR

- Fastest time to results
- Large panel of kits
- AFNOR/ISO 16140 and AOAC validated
- Complete offer including instruments, kits and software solutions



### Chromogenic Media

- Large selection of media
- Pathogen detection in less than 48 hr (1 broth, 1 plate)
- AFNOR/ISO 16140 and AOAC validated
- Easy confirmation
- Economical solutions



Visit us on the web at [www.foodscience.bio-rad.com](http://www.foodscience.bio-rad.com)

**BIO-RAD**

## Experience added value, bit by bit

Flexible filling technology from SIG Combibloc opens new ways for product concepts that turn milk drinks with extra bits into a new taste experience that is much more than just a drink. Whether it is pieces of fruit and vegetables or cereal grains that are added: with SIG Combibloc, great product ideas become reality. With the *drinksplus* concept, new possibilities for innovative liquid dairy products open up – offering exciting drinking experiences and real added value.

Want to know more? Visit us at booth E20 or call in at: [www.sig.biz/drinksplus](http://www.sig.biz/drinksplus)



**SIG Combibloc**

Fill the Difference



## PROGRAMME OVERVIEW



IDF World Dairy Summit  
United Dairy World 2009

Sunday, Sept. 20 <sup>th</sup>	Monday, Sept. 21 <sup>st</sup>	Tuesday, Sept. 22 <sup>nd</sup>	Wednesday, Sept. 23 <sup>rd</sup>	Thursday, Sept. 24 <sup>th</sup>
<p>■ 8 a.m. - 5 p.m. <b>Exhibition</b> Main Floor/1<sup>st</sup> Floor 8 a.m. - 9 a.m. <b>Dairy Breakfast</b></p> <p>■ 8 a.m. - 1 p.m. <b>IDF Business Meetings</b> (Invitation only) Salon 4 London, Salon 16+17 Riga</p> <p>■ 8 a.m. - 12 a.m. <b>IDF General Assembly</b> (Invitation only) Hall Maritim</p> <p>■ 2 p.m. - 5.30 p.m. <b>IDF Open Forum on Present &amp; Future Work</b> Hall Maritim</p>	<p>■ 8 a.m. - 11 p.m. <b>Exhibition</b> Main Floor/1<sup>st</sup> Floor 8 a.m. - 9 a.m. <b>Dairy Breakfast</b></p> <p>■ 9 a.m. - 10.30 a.m. <b>Opening of the World Dairy Summit</b> Hall Maritim</p> <p>■ 11 a.m. - 1 p.m. <b>Conference 1 World Dairy Leader's Forum</b> Hall Maritim</p> <p>■ 1 p.m. - 2 p.m. <b>Press Conference</b> Salon 11 Madrid</p> <p>■ 2 p.m. - 5.45 p.m. <b>Conference 2 Dairy Policies &amp; Economics, Part 1</b> Hall Maritim</p> <p>■ 7 p.m. <b>Welcome Reception</b> Main Floor/1<sup>st</sup> Floor</p>	<p>■ 8 a.m. - 11 p.m. <b>Exhibition</b> Main Floor/1<sup>st</sup> Floor 8 a.m. - 9 a.m. <b>Dairy Breakfast</b></p> <p>■ 9 a.m. - 5.30 p.m. <b>Conference 2 Dairy Policies &amp; Economics, Part 2 / 15<sup>th</sup> ZMP-Dairy Forum</b> Hall Maritim</p> <p>■ 9 a.m. - 5.30 p.m. <b>Conference 3 Animal Health &amp; Animal Welfare</b> Hall Berlin, Section C</p> <p>■ 9 a.m. - 5.30 p.m. <b>Conference 4 Nutrition &amp; Health, Part 1</b> Hall Berlin, Section B</p> <p>■ 7.30 p.m. <b>Farmer's Dinner</b> Hall Maritim</p>	<p>■ 8 a.m. - 5.30 p.m. <b>Exhibition</b> Main Floor/1<sup>st</sup> Floor 8 a.m. - 9 a.m. <b>Dairy Breakfast</b></p> <p>■ 9 a.m. - 5.30 p.m. <b>Conference 4 Nutrition &amp; Health, Part 2</b> Hall Berlin, Section B</p> <p>■ 9 a.m. - 5.30 p.m. <b>Conference 5 Animal Feeding &amp; Breeding</b> Salon 7 Wien</p> <p>■ 9 a.m. - 5.40 p.m. <b>Conference 6 Sustainability &amp; Environment</b> Hall Maritim</p> <p>■ 9 a.m. - 5.30 p.m. <b>Conference 7 Analysis &amp; Sampling</b> Hall Berlin, Section C</p> <p>■ 8 a.m. - 5 p.m. <b>Technical Tour</b> Humana Milchindustrie GmbH &amp; Dairy Farm</p> <p>■ 9 a.m. - 5 p.m. <b>Technical Tour</b> MLUA Oranienburg e.V. &amp; Dairy Farm</p> <p>■ 7.30 p.m. <b>Gala Dinner</b> Airport Tempelhof Hangar 2, Berlin</p>	<p>■ 8 a.m. - 5.30 p.m. <b>Exhibition</b> Main Floor/1<sup>st</sup> Floor 8 a.m. - 9 a.m. <b>Dairy Breakfast</b></p> <p>■ 9 a.m. - 10.30 a.m. <b>A Global Dairy Agenda for Action – Climate Change</b> 10.30 a.m. - 12.30 a.m. <b>SAI-Platform Workshop</b> Salon 21 Dublin</p> <p>■ 9 a.m. - 5.40 p.m. <b>Conference 8 Dairy Science &amp; Technology</b> Hall Maritim</p> <p>■ 9 a.m. - 5.00 p.m. <b>Conference 9 Food Safety &amp; Hygiene</b> Hall Berlin, Section C</p> <p>■ 9 a.m. - 4.15 p.m. <b>Conference 10 Marketing &amp; Communication</b> Hall Berlin, Section B</p> <p>■ 8 a.m. - 5 p.m. <b>Technical Tour</b> Sachsenmilch AG &amp; Dairy Farm</p> <p>■ 9 a.m. - 5 p.m. <b>Technical Tour</b> LKV Brandenburg e.V. &amp; Dairy Farm</p> <p>■ 9 a.m. - 5 p.m. <b>Technical Tour</b> RBB Rinderproduktion Berlin-Brandenburg GmbH &amp; Dairy Farm</p>

Information about other related events taking place in Berlin parallel to the **IDF World Dairy Summit 2009** are available on the Website [www.wds2009.com](http://www.wds2009.com).

IDF business meetings with access restricted to IDF members will take place prior to and during the Summit starting on September 17<sup>th</sup> - 25<sup>th</sup>, 2009. Details can be requested from the IDF Head Office.

#### Conference Languages

English and German are the conference languages, with simultaneous translation provided.

#### Internet Café

An internet café will be located directly next to the summit office, offering free-of-charge internet access during the entire event including the download of the conference presentation handouts.

# IDF BUSINESS MEETINGS IDF OPEN FORUM ON PRESENT & FUTURE WORK

## Sunday, September 20<sup>th</sup>, 2009

08.00 a.m. Visit of the Exhibition & Dairy Breakfast

### 08.00 a.m. IDF Business Meetings

Salon 4+5 London, Salon 16+17 Riga  
(Invitation only)

### 08.00 a.m. IDF General Assembly

Hall Maritim  
(Invitation only)

12.30 p.m. Lunch, Visit of the Exhibition & Sampling Dairy Products

## IDF Open Forum on Present & Future Work – Hall Maritim

Chair / Speaker

**Chair of the Meeting:** Claus Heggum, Chair of IDF Science Programme Coordination Committee (SPCC)

### 02.00 p.m. Opening

**Claus Heggum, Chair of SPCC**

02.00 p.m. Key Achievements and Update on Progress of the IDF Programme of Work 2008/2009

Jörg Seifert,  
IDF Technical Director

02.25 p.m. IDF's Strategy, Role and Contribution in Tackling the Sustainability Challenge to the Dairy Sector

Richard Doyle,  
IDF President

02.40 p.m. IDF Project Towards a Common Methodology of Life Cycle Assessment in the Dairy Sector - Guide on How to Manage and Reduce Environmental Impacts

Sophie Bertrand,  
IDF LCA/LCM Project Leader

02.55 p.m. The Challenge of Developing a Communication Plan With Regard to Sustainability and Environment

Craig Plymmer,  
SSPCC Member for Economics and Marketing

03.10 p.m. Panel Discussion on IDF Current and Future Activities With Regard to Sustainability/Environment

03.30 p.m. Break

04.00 p.m. Milkfat – Outcome of WHO Expert Consultations and Follow-Up by IDF

Yvette Soustre, Ph.D.,  
SPCC Member for Nutrition

04.20 p.m. Monitoring the Integrity of Suppliers' Milk

Claus Heggum,  
Chair of IDF Task Force on the Subject

04.35 p.m. IDF's Strategy, Role and Contribution With Regard to Animal Welfare in the Dairy Sector

Jörg Seifert,  
IDF Technical Director

04.55 p.m. Five-Year Plan of Priorities and Anticipated Activities of the IDF

Claus Heggum,  
Chair of SPCC

05.15 p.m. Presentations of Programmes, Venues and Plans for Forthcoming IDF World Dairy Summits 2010 and 2011

Representatives of  
IDF New Zealand and IDF Italy

05.30 p.m. Close of Formal Meeting

**following** **Video Presentations of the Three Finalists of the Yves Boutonnat IMP Trophy (Generic Dairy Marketing Campaign)**  
(about 20 minutes)

# OPENING OF THE WORLD DAIRY SUMMIT CONFERENCE 1 – WORLD DAIRY LEADER'S FORUM



**IDF World Dairy Summit**  
**United Dairy World 2009**

## Monday, September 21<sup>st</sup>, 2009 – Hall Maritim

08.00 a.m. Dairy Breakfast

### 09.00 a.m. Opening of the World Dairy Summit

#### Udo Folgart

President of the German Dairy Association (VDM),  
German National Committee of the International Dairy Federation (IDF)

#### Richard Doyle

President of the International Dairy Federation (IDF)

#### Ilse Aigner

German Federal Minister of Food, Agriculture and Consumer Protection

### 10.15 a.m. Official Opening and Visit of the Exhibition

## Conference 1 – World Dairy Leader's Forum – Hall Maritim

Chair / Speaker

**Conference Manager:** Eckhard Heuser, Association of the German Dairy Industry (MIV)

### 11.00 a.m. Competing in a Turbulent Global Environment

**Eckhard Heuser, Association of the German Dairy Industry (MIV), DE**

11.00 a.m. Opening

Tim Nicolaï,  
Vice President DeLaval International AB, SE

11.15 a.m. The European Commission's View on the Future of the Dairy Market

Thorkild Rasmussen,  
European Commission (EC)

11.45 a.m. NORDMILCH Activities in Global Environments

Josef Schwaiger, Ph.D.,  
CEO Nordmilch, DE

12.15 p.m. The Global Dairy Market - An Australian View: After all this is over we'll still be stupid

Barry Irvin,  
CEO Bega Cheese, AU

12.45 p.m. Summary

Roland Sossna,  
International Dairy Magazine (IDM), DE

### 01.00 p.m. Presentation of the Winner of the IMP Yves Boutonnat Trophy 2009 (Generic Dairy Marketing Campaign)

01.00 p.m. Lunch, Visit of the Exhibition & Sampling Dairy Products

## Press Conference – Salon 11 Madrid

01.00 p.m. Press Conference

## CONFERENCE 2

### DAIRY POLICIES & ECONOMICS, PART 1

Monday, September 21 <sup>th</sup> , 2009 – Hall Maritim		Chair / Speaker
<b>Conference Manager:</b> Eckhard Heuser, Association of the German Dairy Industry (MIV)		
02.00 p.m.	<b>Opening</b>	
02.15 p.m.	<b>Session A:</b> <b>German Dairy Industry in Europe – World Dairy Situation Report</b>	<b>Eckhard Heuser,</b> <b>Association of the German Dairy Industry (MIV), DE</b>
02.15 p.m.	German Dairy Market	Karl-Heinz Engel, Ph.D., Association of the German Dairy Industry (MIV), DE
02.45 p.m.	World Dairy Situation	Monika Wohlfarth, Central Milk Market Monitoring (ZMB), DE
03.15 p.m.	World Dairy Trade	Jurgen Jansen, Productschap Zuivel, NL
03.45 p.m.	Break	
04.15 p.m.	<b>Session B:</b> <b>Dairy Price Fluctuations</b>	<b>Jim Begg,</b> <b>Dairy UK, UK</b>
04.15 p.m.	Inflation Report	Gilles Froment, Canadian Dairy Commission, CA
04.45 p.m.	Fluctuating Milk and Feed Prices – How Farmers Are Affected and Can React	Torsten Hemme, Ph.D., International Farm Comparison Network (IFCN), DE
05.15 p.m.	New patterns in US farm milk prices in era of increased price volatility	Prof. Andrew Novakovic, Cornell University, US
05.45 p.m.	End of Session	



## CONFERENCE 2 – DAIRY POLICIES & ECONOMICS, PART 2 / 15<sup>TH</sup> ZMP DAIRY FORUM



**IDF World Dairy Summit**  
**United Dairy World 2009**

### Tuesday, September 22<sup>nd</sup>, 2009 – Hall Maritim

### Chair / Speaker

**Conference Manager:** Monika Wohlfarth, Central Milk Market Monitoring (ZMB), Klaus Siegmund, Ph.D. (ZMP i.L.)

08.00 a.m.	Visit of the Exhibition & Dairy Breakfast – Beginning of the Poster Exhibition	
09.00 a.m.	<b>Opening</b>	
09.15 a.m.	<b>Session A: Dairy Policy and Markets in Europe</b>	<b>Udo Folgart, German Dairy Association (VDM), DE</b>
09.15 a.m.	The European Dairy Policy	Lars Hoelgaard, European Commission, EU
09.45 a.m.	The Current Dairy Market Situation	Monika Wohlfarth, Central Milk Market Monitoring (ZMB), DE
10.15 a.m.	Discussion	Chair: Udo Folgart, German Dairy Association (VDM), DE
10.30 a.m.	Break	
11.00 a.m.	<b>Session B: German Dairy in Transformation</b>	<b>Klaus Siegmund, Ph.D., ZMP i.L., DE</b>
11.00 a.m.	Developments, Perspectives and Determinants of Structural Change in the German Dairy Industry	Prof. Hannes Weindlmaier, Hendrik Buschendorf, Ph.D., Technical University of Munich, DE
11.30 a.m.	Diffrent Methods of Projecting Regional Changes in Dairy Production – Case Study in Germany	Birthe Lassen, Johann Heinrich von Thünen Institute (vTI), DE
12.00 p.m.	Dairy in Transformation – A Farmer's View	Hans-Heinrich Rave, Dairy Farmer, DE
12.30 p.m.	Lunch, Visit of the Exhibition & Sampling Dairy Products	
02.00 p.m.	<b>Session C: Risk Management</b>	<b>Uwe Steffin, agriskom, DE</b>
02.00 p.m.	Risk Management – What Can a Bank Do?	Henning Brand-Saßen, Ph.D., Rentenbank, DE
02.30 p.m.	How Are Milk Futures Used in the United States?	Phil Plourd, Blimling and Associates, US
03.00 p.m.	Commodity Trading on Dairy Products – A Solution for the Market Economy?	Carsten Becker, AGORUM-X, DE
03.30 p.m.	Break	
04.00 p.m.	<b>Session D: End of Quota System</b>	<b>Monika Wohlfarth, Central Milk Market Monitoring (ZMB), DE</b>
04.00 p.m.	Experiences in Switzerland	Stefan Hagenbuch, Swiss Milk Producers (SMP), CH
04.30 p.m.	Strategies for Dairy Farmers before the End of the Quota System	Stefan Weber, LMS Centre of Agricultural Advice Service, DE
05.00 p.m.	Summary	
05.30 p.m.	End of Session	

## CONFERENCE 3

### ANIMAL HEALTH & ANIMAL WELFARE

Tuesday, September 22 <sup>nd</sup> , 2009 – Hall Berlin, Section C		Chair / Speaker
<b>Conference Manager:</b> Jörg Seifert, International Dairy Federation (IDF)		
08.00 a.m.	Visit of the Exhibition & Dairy Breakfast – Beginning of the Poster Exhibition	
<b>09.00 a.m.</b>	<b>Opening</b>	<b>Jörg Seifert, IDF</b>
09.05 a.m.	Welcoming Address on Behalf of the German Federal Ministry of Food, Agriculture and Consumer Protection	Bernhard Kühnle, Director-General Food Safety and Veterinary Affairs (BMELV), DE
09.15 a.m.	Introduction to the Animal Health Sessions of the Conference	Henk Hogeveen, Ph.D., Utrecht University, NL
<b>09.20 a.m.</b>	<b>Session A: Bluetongue – A Current Key Concern to the Dairy Industry Worldwide</b>	<b>Henk Hogeveen, Ph.D., Utrecht University, NL</b>
09.20 a.m.	Bluetongue – Its Origin, Prevalence and Future Trends	Franz J. Conraths, Ph.D., Friedrich-Loeffler-Institute, DE
09.35 a.m.	The Impact of Bluetongue on the Dairy Industry – The Example of France	Fatah Bendali, French Dairy Board (CNIEL), FR
09.55 a.m.	Control of Bluetongue: An Economic Analysis of Vaccination Against Bluetongue in the Netherlands	Annet Velthuis, Ph.D., Wageningen University, NL
10.15 a.m.	Panel Discussion	
10.30 a.m.	Break	
<b>11.00 a.m.</b>	<b>Session B: Worldwide Trends with Regard to Other Infectious and Production Diseases of Paramount Importance to the Dairy Industry</b>	<b>Prof. Cheryl McCrindle, University of Pretoria, ZA</b>
11.00 a.m.	Tuberculosis in the UK: New Approaches to an Old Disease	Darrell Abernethy, Ph.D., Veterinary Service, UK
11.20 a.m.	Brucellosis as an Example of a Re-emerging Disease in Eurasia and the Mediterranean Area	Katinka de Balogh, Food and Agriculture Organization of the United Nations (FAO)
11.40 a.m.	Antimicrobial Resistance and the Debate on the Use of Antibiotics in the Dairy Industry	Robin Condron, Ph.D., Dairy Australia Ltd., AU
12.00 p.m.	The Economic Consequences of Production Diseases	Henk Hogeveen, Ph.D., Utrecht University, NL
12.20 p.m.	Panel Discussion	
12.30 p.m.	Lunch, Visit of the Exhibition & Sampling Dairy Products	

organized jointly with the

**Food and Agriculture Organization of the United Nations (FAO)** and the **European Commission (EC)**, Partner of the Animal Welfare Session of the Conference



## CONFERENCE 3

### ANIMAL HEALTH & ANIMAL WELFARE



IDF World Dairy Summit  
United Dairy World 2009

#### Tuesday, September 22<sup>nd</sup>, 2009 – Hall Berlin, Section C

Chair / Speaker

**Conference Manager:** Jörg Seifert, International Dairy Federation (IDF)

<b>02.00 p.m.</b>	<b>Session C:</b> <b>Animal Welfare – Challenges and Opportunities for the Dairy Sector, Part 1</b>	<b>Andrea Gavinelli,</b> <b>European Commission (EC)</b>
02.00 p.m.	Introduction and Brief Statements of Intergovernmental Organizations Active in the Field of Animal Welfare (EC, FAO, IDF, OIE)	
02.20 p.m.	IDF's Position and Activities on Animal Welfare and Their Implications for Less Economically Developed Countries (Challenges and Opportunities)	Prof. Cheryl McCrindle, University of Pretoria, ZA
02.35 p.m.	Animal Welfare in the Dairy Sector, the Role of Producers: Recommended Code of Practice for the Care and Handling of Dairy Cattle	David Homer, DairyCo, UK
02.50 p.m.	Measuring Farm Animal Welfare Objectively: Outcome-Based Assessment, Challenges and Opportunities for the Dairy Sector	Prof. Linda Keeling, Swedish University of Agricultural Sciences, SE
03.05 p.m.	Animal Welfare Training of Farmers: Its Role in the Development of the Dairy Sector - The Brazilian Experience	Prof. Mateus Paranhos da Costa, São Paulo State University, BR
03.20 p.m.	NGOs' and Consumers' Perspectives: Social Influence on Animal Welfare and Implications for the Dairy Sector	Michael Appleby, Ph.D., World Society for the Protection of Animals (WSPA), UK
03.35 p.m.	Break	
<b>04.00 p.m.</b>	<b>Session D:</b> <b>Animal Welfare – Challenges and Opportunities for the Dairy Sector, Part 2</b>	<b>Carsten Lietz</b> <b>(Press)</b>
04.00 p.m.	The Global Dimension of Animal Welfare: European Policies and International Trade Opportunities	Andrea Gavinelli, Ph.D., European Commission (EC)
04.15 p.m.	FAO Capacity Building to Implement Good Animal Welfare Practices: Implications for Dairy Sector Development	Daniela Battaglia, Food and Agriculture Organization of the United Nations (FAO)
04.30 p.m.	Panel Discussion on Strategic Development of the Dairy Sector with Regard to Animal Welfare in the Dairy Chain	Chair: Carsten Lietz (Press)
05.20 p.m.	Summary of the Day	
05.30 p.m.	End of Session	

organized jointly with the

**Food and Agriculture Organization of the United Nations (FAO)** and  
the **European Commission (EC)**, Partner of the Animal Welfare Session of  
the Conference



## CONFERENCE 4

### NUTRITION & HEALTH, PART 1

Tuesday, September 22 <sup>nd</sup> , 2009 – Hall Berlin, Section B		Chair / Speaker
<b>Conference Manager:</b> Katrin Lehmann, Ph.D., Association of the German Dairy Industry (MIV)		
08.00 a.m.	Visit of the Exhibition & Dairy Breakfast – Beginning of the Poster Exhibition	
09.00 a.m.	<b>Opening Presentation: Latest Dairy Nutrition Science</b>	<b>Greg Miller, Ph.D., Dairy Management Inc. (DMI), US</b>
09.40 a.m.	<b>Session A: Dairy Treasures for Optimal Health and Small Budgets, Part 1</b>	<b>Prof. Gert Jan Hiddink, Productschap Zuivel, NL</b>
09.40 a.m.	Keynote Presentation: Nutrient Density of Dairy Products	Adam Drewnowski, Ph.D., University of Washington, US
10.30 a.m.	Break	
11.00 a.m.	<b>Session B: Dairy Treasures for Optimal Health and Small Budgets, Part 2</b>	<b>Prof. Gert Jan Hiddink, Productschap Zuivel, NL</b>
11.00 a.m.	Dairy and Malnutrition in Children (Industrialized and Non-Industrialized World)	Prof. Lynn Moore, Boston University School of Medicine, US
11.30 a.m.	Dairy and Malnutrition in the Elderly (Industrialized and Non-Industrialized World)	Prof. Lisette de Groot,, Wageningen University, NL
12.00 p.m.	<b>Poster Presentations I</b>	
12.30 p.m.	Lunch, Visit of the Exhibition & Sampling Dairy Products	
02.00 p.m.	<b>Session C: Dairy Treasures in Clinical Practice, Part 1</b>	<b>Catherine Stanton, Ph.D., Moorepark TEAGASC, IE</b>
02.00 p.m.	Keynote: Metabolic Syndrome	Prof. Furio Brighenti, University of Parma, IT
02.30 p.m.	Association Between the Risk of Metabolic Syndrome and Dairy Products: Results From a French Prospective Study, D.E.S.I.R. (Data from the Epidemiological Study on Insulin Resistance Syndrome)	Frédéric Fumeron, University of Paris Diderot & INSERM, FR
03.00 p.m.	Dairy Consumption and Blood Pressure	Jacqueline Dekker, Ph.D., Vrije Universiteit Medical Centre, NL
03.30 p.m.	Break	
04.00 p.m.	<b>Session D: Dairy Fat</b>	<b>Yvette Soustre, Ph.D., French Dairy Board (CNIEL), FR</b>
04.00 p.m.	Keynote: Dairy Fat: Advances in Research	Helen Bishop McDonald, IDF Canada, CA
04.30 p.m.	Saturated Fatty Acids and Trans Fatty Acids in Dairy Fat	Prof. Spencer Proctor, University of Alberta, CA
05.00 p.m.	Myristic Acids and Medium-Chain Fatty Acids	Philippe Legrand, ENSAR - Laboratoire Biochimie, FR
05.30 p.m.	End of Session	

## CONFERENCE 4 NUTRITION & HEALTH, PART 2



IDF World Dairy Summit  
United Dairy World 2009

### Wednesday, September 23<sup>rd</sup>, 2009 – Hall Berlin, Section B

Chair / Speaker

**Conference Manager:** Katrin Lehmann, Ph.D., Association of the German Dairy Industry (MIV)

08.00 a.m.	Visit of the Exhibition & Dairy Breakfast – Beginning of the Poster Exhibition	
<b>09.00 a.m.</b>	<b>Session A: Dairy Treasures in Clinical Practice, Part 2</b>	<b>Katrin Lehmann, Ph.D., Association of the German Dairy Industry (MIV), DE</b>
09.00 a.m.	Probiotics	Prof. Ian Rowland, University of Reading, UK
09.30 a.m.	Osteoporosis	Prof. Jean-Philippe Bonjour, Hopitaux Universitaires de Geneve, CH
10.00 a.m.	Vitamin D	Kevin Cashman, Ph.D., University College Cork – National University of Ireland, IE
10.30 a.m.	Break	
<b>11.00 a.m.</b>	<b>Session B: Dairy Treasures in Clinical Practice, Part 3</b>	<b>Mary Anne Burkman, Dairy Council of California, US</b>
11.00 a.m.	Galactooligosaccharides / Prebiotics	Prof. Günther Boehm, Danone Research Centre for Specialised Nutrition, DE
11.30 a.m.	Dairy Calcium Against Overweight in Children	Dorothy Teegarden, Purdue University, US
<b>12.00 p.m.</b>	<b>Poster Presentations II</b>	
12.30 p.m.	Lunch, Visit of the Exhibition & Sampling Dairy Products	
<b>02.00 p.m.</b>	<b>Session C: Dairy Treasures for the Future</b>	<b>Judith Bryans, Ph.D., The Dairy Council, UK</b>
02.00 p.m.	Milk as a Sports Recovery Drink	Susan Shirreffs, Loughborough University, UK
02.30 p.m.	Dairy Products and Food Intake Regulation: Evidence and Underlying Mechanisms	Anestis Dougkas, University of Reading, UK
03.00 p.m.	Outlook 2010	Victoria Landells, Fonterra Australia Pty Ltd., AU
03.30 p.m.	End of Session / Break	
<b>04.00 p.m.</b>	<b>News from the Dairy and Supplying Industry</b>	
05.30 p.m.	End of Session	

## CONFERENCE 5

### ANIMAL FEEDING & BREEDING

Wednesday, September 23 <sup>rd</sup> , 2009 – Salon 7 Wien		Chair / Speaker
<b>Conference Manager:</b> Folkert Onken, Ph.D., German Cattle Breeders Federation (ADR) – Session A & B Bernhard Krüsken, German Association of Feed Business Operators (DVT) – Session C		
08.00 a.m.	Visit of the Exhibition & Dairy Breakfast – Beginning of the Poster Exhibition	
<b>09.00 a.m.</b>	<b>Session A: The Contribution of Cattle Breeding to Climate Protection</b>	<b>Prof. Hermann Swalve, Martin-Luther-Universität Halle-Wittenberg, DE</b>
09.00 a.m.	The Impact of Global Warming on Milk Production and Vice Versa: Considering Both Sides of the Story	Sven König, Ph.D., Göttingen University, DE
09.25 a.m.	Potential Role of Animal Breeding in Reducing Environmental Impact of Dairy Systems	Eileen Wall, SAC, Edinburgh, UK
09.50 a.m.	The Effect of Genetic Improvement on Emissions from Dairy and Other Livestock Systems	Huw Jones, Ph.D., Roslin BioCentre, UK
10.15 a.m.	Discussion	
10.30 a.m.	Break	
<b>11.00 a.m.</b>	<b>Session B: Better Milk Quality Through Breeding</b>	<b>Prof. Hermann Swalve, Martin-Luther-Universität Halle-Wittenberg, DE</b>
11.00 a.m.	Dairy Cattle Breeding for Improved Milk Quality: Exploiting Knowledge of the Cattle Genome	Prof. Johan Van Arendonk, Wageningen University, NL
11.25 a.m.	Steps to Implement Animal Breeding for Improved Nutritional Quality of Bovine Milk	Prof. Nicolas Gengler, Gembloux Agricultural University, BE
11.50 a.m.	Environmental and Genetic Sources of Variability of Stearoyl Coenzyme-A Desaturase 9 Activity During and Across Lactations	Valérie Arnould, Gembloux Agricultural University, BE
12.15 p.m.	Discussion	
12.30 p.m.	Lunch, Visit of the Exhibition & Sampling Dairy Products	
<b>02.00 p.m.</b>	<b>Session C: Feeding Efficiency, Sustainability and Feed Safety</b>	<b>t.b.d.</b>
02.00 p.m.	Effects of Biological, Natural and Chemical Supplements on the Productive Performance of Lactating Buffaloes	Prof. Salah El-Din Abo El-Nor, National Research Center, EG
02.30 p.m.	Improvement of N-efficiency by Balancing the Amino Acids on Dairy Rations: How to Calculate Amino Acids with an Extended German Protein Evaluation System	Angela Schröder, Ph.D., Kemin Europa N.V., BE
03.00 p.m.	Principles and Application of Nutrient-Based Feed Evaluation for Dairy Cows	Wilfried van Straalen, Schothorst Feed Research, NL
03.30 p.m.	Break	
04.00 p.m.	Nutrient Management in Dairy Cows	Thomas Ettle, Ph.D., Bavarian State Research Center for Agriculture, DE
04.30 p.m.	The Environmental Impact of Dairy Production: Historical Comparison and Future Outlook	J. L. Capper, Ph.D., Cornell University, US
05.00 p.m.	Occurrence of Mycotoxins in Feeds for Dairy Cows and Estimation of Total Dietary Intakes	Frank Driehuis, Ph.D., NIZO Food Research, NL
05.30 p.m.	End of Session	



## CONFERENCE 6 SUSTAINABILITY & ENVIRONMENT



Wednesday, September 23 <sup>rd</sup> , 2009 – Hall Maritim		Chair / Speaker
<b>Conference Manager:</b> Ines Coldewey, Ph.D., German Dairy Association (VDM)		
08.00 a.m.	Visit of the Exhibition & Dairy Breakfast – Beginning of the Poster Exhibition	
<b>09.00 a.m.</b>	<b>Opening: Sustainability in Dairying – From Milk Production to Dairy Processing</b>	<b>Ines Coldewey, Ph.D., German Dairy Association (VDM), DE</b>
<b>09.15 a.m.</b>	<b>Session A: Sustainability – What Does It Mean for the Dairy Sector?</b>	<b>Brian Lindsay, Sustainable Agriculture Initiative (SAI-Platform), UK</b>
09.15 a.m.	Environmental, Economic and Social Aspects of Sustainability	Jean-Pierre Rennaud, Groupe Danone, FR
09.45 a.m.	Greenhouse Gas Emissions From Animal Food Chains – Development of a Quantification Model Using the Life Cycle Analysis Approach	Pierre Gerber, Ph.D., Food and Agriculture Organization of the United Nations (FAO)
10.15 a.m.	Dairy Products: A Fundamental Part of a Sustainable Diet	Erika Mink, TetraPak International, BE
10.30 a.m.	Break	
<b>11.00 a.m.</b>	<b>Session B: Sustainable Dairy Farming – A Global Perspective</b>	<b>Sophie Bertrand, Livestock Institute, FR</b>
11.00 a.m.	Farm Aspects of Sustainability – Examples From Different Countries	Mark Blake, Lior Yaron, DeLaval International, SE
11.30 a.m.	The Main Environmental Issues at the Farm Level with a Focus on C Footprint and C Storage	Jean-Baptiste Dolle, Livestock Institute, FR
12.00 p.m.	Sustainable Dairy Farming – A Case Study of Holsteins in a Developed and Emerging Country	Hedi Hammami, Gembloux Agricultural University, BE
12.30 p.m.	Lunch, Visit of the Exhibition & Sampling Dairy Products	
<b>02.00 p.m.</b>	<b>Session C: Sustainable Dairy Production – Waste Water Treatment at the Farm and Processing Levels</b>	<b>Jim Barnett, Ph.D., Fonterra Co-operative Group, NZ</b>
02.00 p.m.	Compact, Scalable and Modular Wastewater Treatment	Karen Skriver, Grundfos BioBooster, DK
02.30 p.m.	Different Options of Advanced Wastewater Treatment in Dairies – Aerobic & Anaerobic Systems	Thomas Weißer, Enviro-Chemie GmbH, DE
03.00 p.m.	Membrane Systems for Wastewater Treatment	Bernd Fitzke, Ph.D., Wehrle Umwelt GmbH, DE
03.30 p.m.	Break	
<b>04.00 p.m.</b>	<b>Session D: Sustainable Dairy Production – Waste Water Treatment at the Farm and Processing Levels</b>	<b>Rainer Bertsch, District Government Tübingen, D</b>
04.00 p.m.	Sustainable Dairy Processing: A Global Perspective	Martijn Fox, Ph.D., and P. de Jong, NIZO Food Research, NL
04.30 p.m.	CIP Filters – Solutions for Milk Dryer Plants	Bernhard Hackmann, Intensiv-Filter GmbH, DE
05.00 p.m.	Solutions for Energy Supply Plants	Markus Tuffner, Loos Deutschland GmbH, DE
05.30 p.m.	Summary of the Day	Claus Heggum, IDF Science Programme Coordination Committee (SPCC)
05.40 p.m.	End of Session	

# CONFERENCE 7

## ANALYSIS & SAMPLING

Wednesday, September 23 <sup>rd</sup> , 2009 – Hall Berlin, Section C		Chair / Speaker
<b>Conference Manager:</b> Claudia Oertel, Ph.D. / Manuela Windhausen, German Dairy Association (VDM), Heinz Becker, Ph.D., Ludwig-Maximilians-Universität (LMU), Christian Baumgartner, Ph.D., Bavarian Association for Raw Milk Testing		
08.00 a.m.	Visit of the Exhibition & Dairy Breakfast – Beginning of the Poster Exhibition	
09.00 a.m.	<b>Opening</b>	<b>J. Paul Sauvé,</b> <b>Canadian Laboratory Services, CA</b>
09.15 a.m.	<b>Session A:</b> <b>Analytical Strategies – More Safety through Reference Systems</b>	<b>Christian Baumgartner, Ph.D.,</b> <b>Bavarian Association for Raw Milk Testing, DE</b>
09.15 a.m.	Reference Systems – A New Initiative of IDF and ICAR	Harrie van den Bijgaart, Ph.D., Qlip NV, NL
09.45 a.m.	The Importance of Reference Systems for Official Controls	Bertrand Lombard, Ph.D., French Agency for Food Safety (AFSSA), FR
10.15 a.m.	Discussion	Chair: Christian Baumgartner, Ph.D., Bavarian Association for Raw Milk Testing, DE
10.30 a.m.	Break	
11.00 a.m.	<b>Session B:</b> <b>Alternative Methods – New Developments</b>	<b>Christian Baumgartner, Ph.D.,</b> <b>Bavarian Association for Raw Milk Testing, DE</b>
11.00 a.m.	Validation of Alternative Methods	Silvia Orlandini, Ph.D., Italian Breeder's Association (AIA), Laboratorio Standards Latte (LSL), IT
11.30 a.m.	Alternative Immunological Methods	Richard Dietrich, Ludwig-Maximilians-Universität München (LMU), DE
12.00 p.m.	New Concepts and Approaches to Assay Authenticity and Traceability	Martin Klempt, Max Rubner-Institut (MRI), DE
12.30 p.m.	Lunch, Visit of the Exhibition & Sampling Dairy Products	
02.00 p.m.	<b>Session C:</b> <b>Sampling Plans &amp; Sampling</b>	<b>Harrie van den Bijgaart, Ph.D.,</b> <b>Qlip NV, NL</b>
02.00 p.m.	Sampling in the Dairy Industry	Thomas Berger, Agroscope, CH
02.30 p.m.	Are Three-Class Sampling Plans Better Than Two-Class Sampling Plans?	Prof. Peter-Theodor Wilrich, Freie Universität Berlin (FU), DE
03.00 p.m.	Sampling Plans in the Presence of Significant Measurement Error	Roger Kissling, Fonterra Co-operative Ltd., NZ
03.30 p.m.	Summary of the Day	J. Paul Sauvé, Canadian Laboratory Services, CA
03.35 p.m.	Break	
04.00 p.m.	<b>Session D:</b> <b>Poster Session</b>	<b>Harrie van den Bijgaart, Ph.D.,</b> <b>Qlip NV, NL</b>
04.05 p.m.	Poster Presentation by the Authors	
05.30 p.m.	End of Session	

## CONFERENCE 8 DAIRY SCIENCE & TECHNOLOGY



Thursday, September 24 <sup>th</sup> , 2009 – Hall Maritim		Chair / Speaker
<b>Conference Manager:</b> Prof. Ulrich Kulozik, Technical University of Munich (TUM)		
08.00 a.m.	Visit of the Exhibition & Dairy Breakfast – Beginning of the Poster Exhibition	
<b>08.30 a.m.</b>	<b>Opening</b>	<b>Prof. Ulrich Kulozik, Technical University of Munich (TUM), DE</b>
<b>08.45 a.m.</b>	<b>Session A: Processing &amp; Technology</b>	<b>Milena Corredig, University of Guelph, CA</b>
08.45 a.m.	How to Determine the Behaviour of Dairy Products to Drying to Improve the Process and the Quality of Dairy Powders and Reduce Energy Costs	Pierre Schuck, INRA-LRTL Agrocampus Rennes, FR
09.10 a.m.	Does Ultrafiltration Have a Lasting Effect on the Structure of Casein Micelles? Renneting Properties of Casein Micelles Are Modified by Ultrafiltration	Mary Ann Ferrer, University of Guelph, CA
09.35 a.m.	Nano-fibrillar Milk Protein Assemblies as Precursors to Novel Food Structures	Lizhe Wang, Ph.D., Moorepark Food Research Centre, IE
10.00 a.m.	Thermally Induced Particle Formation in Whey Protein Concentrates: Modelling For Process Optimisation	Alexander Tolkach, Ph.D., Technical University of Munich (TUM), DE
10.25 a.m.	Break	
<b>11.00 a.m.</b>	<b>Session B: Physical, Chemical &amp; Analytical Science</b>	<b>Prof. Paul Paquin, Institute of Nutraceuticals and Functional Foods (INAF), CA</b>
11.00 a.m.	Foaming of Milk: Influence of Milk Constituents, Additives and Processing	Thom Huppertz, Ph.D., NIZO food research, NL
11.25 a.m.	Effects of Heat Treatment on Physico-Chemical Characteristics of Buffalo Skim Milk: A Comparison With Cow Skim Milk	Sarfraz Ahmad, INRA-LRTL Agrocampus Rennes, FR
11.50 a.m.	Factors Governing the Stability of Dairy Cream Products	Eveline Fredrick, Ghent University, BE
12.15 p.m.	Beta-Casein Release From Casein Micelles and Its Impact on the Porosity and Compressibility of the Casein Micelles	Saeed Rahimi Yazdi, University of Guelph, CA
12.40 p.m.	Lunch, Visit of the Exhibition & Sampling Dairy Products	
<b>02.00 p.m.</b>	<b>Session C: Poster Session</b>	<b>Prof. Ulrich Kulozik, Technical University of Munich (TUM), DE</b>
03.30 p.m.	Break	
<b>04.00 p.m.</b>	<b>Session D: Microbiology &amp; Biotechnology</b>	<b>Katrin Schrader, Ph.D., Max Rubner-Institut (MRI), DE</b>
04.00 p.m.	Contribution of Mesophilic Starter and Adjunct Lactobacilli to Proteolysis and Sensory Properties of Semi-Hard Cheese	Prof. El-Sayed El-Tanboly, National Research Center, EG
04.25 p.m.	Influence of High Pressure Processing on Microbial Proteases of Spoilage Organisms in Milk	Peggy Braun, Ph.D., Universität Leipzig, DE
04.50 p.m.	A New Way to Generate Prebiotic Milk Products: Enzymatic Synthesis of Lactulose	Regina Schuster-Wolff-Bühning, Universität Hohenheim, DE
05.15 p.m.	Milk Fat Globule Membrane Phospholipids: A New Application in Liposomal Delivery Systems	Bitra Farhang, University of Guelph, CA
05.40 p.m.	End of Session	

## CONFERENCE 9

### FOOD SAFETY & HYGIENE

Thursday, September 24 <sup>th</sup> , 2009 – Hall Berlin, Section C		Chair / Speaker
<b>Conference Manager:</b> Prof. Walther Heeschen, Prof. Erwin Märklbauer, Ludwig-Maximilians-Universität (LMU)		
08.00 a.m.	Visit of the Exhibition & Dairy Breakfast – Beginning of the Poster Exhibition	
09.00 a.m.	<b>Opening</b>	
09.05 a.m.	<b>Session A: Introduction to the Modern Concept of Risk-Based Approaches to Food Safety</b>	<b>Prof. Walther Heeschen, DE</b>
09.05 a.m.	Modern Concepts of Microbiological Risk Management, From a Hazard-Focused to a Risk-Focused Approach	Prof. Olivier Cerf, Ecole Nationale Vétérinaire d'Alfort (ENVA), FR
09.35 a.m.	Perspectives and Tools for Implementing a Risk-Focused Approach	Claus Heggum, Danish Dairy Board, DK
10.05 a.m.	Risk Management – Application of Risk-Based Metrics by the Industry	Tim Jackson, Nestlé, US
10.30 a.m.	Break	
11.00 a.m.	<b>Session B: Antimicrobial Resistance – An Emerging Threat to the Dairy Sector?</b>	<b>Prof. Walther Heeschen, DE</b>
11.00 a.m.	OIE Activities for the Containment of Antimicrobial Resistance	Elisabeth Erlacher-Vindel, Ph.D., World Organisation for Animal Health (OIE)
11.30 a.m.	Antimicrobial Resistance and the Perspective of the Industry	Peter Jones, Ph.D., IAFH Brüssel, UK
12.00 p.m.	<b>Session C: Microbiological Criteria and Specific Pathogens of Relevance and Concern to the Dairy Sector</b>	<b>Prof. Erwin Märklbauer, Ludwig-Maximi- lians-Universität München (LMU), DE</b>
12.00 p.m.	Use and Misuse of Microbiological Criteria	Jean-Louis Cordier, Ph.D., International Commission on Microbiological Specifications for Foods (ICMSF), UK
12.30 p.m.	Lunch, Visit of the Exhibition & Sampling Dairy Products	
01.30 p.m.	Cronobacter Spp. (Former Enterobacter Sakazakii) in Baby Food: Occurrence, Significance and Risk Management	Angelika Lehner, Ph.D., University of Zurich, CH
02.00 p.m.	Listeria Monocytogenes in Ready-to-Eat Food: Development of Risk-Oriented Microbiological Criteria on the International Level	Prof. Paul Teufel, DE
02.30 p.m.	Performance Criteria for Defining Pasteurization Requirements	Robin Condron, Ph.D., Dairy Australia Ltd., AU
03.00 p.m.	<b>Session D: Preservation of Hygiene and Quality of Milk and Milk Products</b>	<b>Prof. Erwin Märklbauer, Ludwig-Maximi- lians-Universität München (LMU), DE</b>
03.00 p.m.	Raw Milk Preservation: Possibilities, Fields of Application and Potential	Anthony Bennett, Food and Agriculture Organization of the United Nations (FAO)
03.30 p.m.	Break	
04.00 p.m.	Milk Collection and Cooling – A Case Study From India	Sangram R. Chaudhary, Banaskantha DCMPU Ltd., IN
04.30 p.m.	The Role of Packaging For the Quality and Safety of Milk and Milk Products and Potential Risks	Gabi Pieper, Ph.D., Tetrapak Research, DE
05.00 p.m.	End of Session	

## CONFERENCE 10 MARKETING & COMMUNICATION



Thursday, September 24 <sup>th</sup> , 2009 – Hall Berlin, Section B		Chair / Speaker
<b>Conference Manager:</b> Ian MacDonald, Dairy Farmers of Canada (DFC)		
08.00 a.m.	Visit of the Exhibition & Dairy Breakfast – Beginning of the Poster Exhibition	
09.00 a.m.	<b>Opening</b>	<b>George Davey,</b> New Departement of Primary Industries, AU
09.15 a.m.	<b>Session A:</b> <b>Dairy Food Nutrient Richness: Strategies for Effective Positioning</b>	<b>Ian MacDonald,</b> Dairy Farmers of Canada (DFC), CA
09.15 a.m.	Why Nutrient Richness Is an Important Strategy to Pursue	Mike Johnston, Dairy Council for Northern Ireland, UK
09.45 a.m.	How Other Foods/Beverages Are Responding to the Nutrient Richness Opportunity	Winnie Pauli, Danish Dairy Board, DK
10.15 a.m.	Turning Nutrient Richness Concepts Into Reality	Gregory Miller, Ph.D., National Dairy Council, US
10.45 a.m.	Break	
11.00 a.m.	<b>Panel Discussion:</b> <b>The Future Evolution of the Nutrient Richness Communication Strategy Around the World</b>	
12.30 p.m.	Lunch, Visit of the Exhibition & Sampling Dairy Products	
02.00 p.m.	<b>Session B:</b> <b>Sustainability: What Does it Mean to Marketing?</b>	<b>Richard Lange,</b> Dairy Australia Ltd., AU
		<b>Brian Lindsay,</b> Sustainable Agriculture Initiative (SAI-Platform), UK
02.00 p.m.	What Is a Sustainable Diet?	Richard Lange, Dairy Australia Ltd., AU
02.20 p.m.	Creating Shared Value – A Case Study	Nestlé, CH, t.b.d.
03.00 p.m.	Will Consumers Accept Sustainable Foods? A Retailer's Perspective	Chris Brown, ASDA, UK
03.20 p.m.	Panel Discussion	Moderation: Brian Lindsay, Sustainable Agriculture Initiative (SAI-Platform), UK
04.00 p.m.	Summary	
04.15 p.m.	End of Session	

# POSTERS

## Posters – Konferenz-ID, Author, Country, Title

### Conference 2 – Dairy Policies & Economics

21./22.09.2009, Start at 8 a.m., Hall Maritim

- 2.1 **Wernery, David (United Arab Emirates)**  
Camel Milk
- 2.2 **Kim, Jin-Man (South Korea)**  
The Present state and Regulation of Functional Dairy Products in Korea
- 2.3 **Chaturvedi, Bhartendu Kr. (India)**  
Capital Structure of Milk Producing Units- A Case Study of Purvanchal Region of Uttar Pradesh, India
- 2.4 **Novakovic, Andrew (USA)**  
The relationship between producer prices for milk and retail prices of fluid milk products in the United States and implications for fluid milk sales
- 2.5 **Heinschink, Karin (Ireland)**  
Ensuring a sustainable Irish dairy industry in a post-quota environment

### Conference 3 –

#### Animal Health & Animal Welfare

22.09.2009, Start at 8 a.m., Hall Berlin, Section C

- 3.1 **Bryan, Mark (New Zealand)**  
Somatic cell count and pathogen distribution of 4784 quarters immediately prior to dry off in New Zealand
- 3.2 **Bryan, Mark (New Zealand)**  
The comparative efficacy of two Cephalonium based dry cow therapy preparations on New Zealand pasture-based dairy farms
- 3.3 **Bryan, Mark (New Zealand)**  
Efficacy of non steroidal anti-inflammatory treatment on milk production, somatic cell count and culling of dairy cows with clinical mastitis
- 3.4 **Theron, Leonard (Belgium)**  
Risks analysis of dairy practices impact on herd udder health in wallon dairy farms
- 3.5 **Fehlings, Klaus (Germany)**  
The Voluntary Udder Health Sanitation Program in Bavaria - The effect of using a sanitizer to clean cows' teats before milking by measuring the bacterial count of teat skin -
- 3.6 **Goby, Laurent (Germany)**  
Comparative synergistic activity of a Cefalexin and Kanamycin combination in Mueller Hinton broth Medium and Milk
- 3.7 **Azari, Nsim (Iran)**  
Effect of somatic cell count in raw milk and storage time on set style yoghurt physical properties

### 3.8 Contreras, Antonio (Spain)

Contagious agalactia control by epidemiological surveillance of Mycoplasma agalactiae and M. mycoides mycoides LC infection in goat herds from a Goat Dairy Control Association in Murcia

### 3.9 Goodell, Gregory (Denmark)

Effects of two oral rehydration therapy solutions to dairy calves fed in milk or in water

### 3.10 Le Maréchal, Caroline (France)

Development of serological proteome analysis on a Staphylococcus aureus strain used in experimental ewe mastitis

### 3.11 Moslehiashad, Maryam (Iran)

Effects of Somatic Cell Count on Sensory Characteristics of Pasteurized Fluid Milk during Storage

### 3.12 Goby, Laurent (Germany)

Factors affecting cure when treating clinical mastitis in dairy cattle with cephalosporin containing intramammary preparations

### 3.13 De La Fe, Christian (Spain)

Aetiology of clinical mastitis in goats from an endemic area of contagious agalactia

### 3.14 De La Fe, Christian (Spain)

Viability of Mycoplasma agalactiae in stored and preserved goat milk samples

### 3.15 De La Fe, Christian (Spain)

PCR used to detect Mycoplasma agalactiae and Mycoplasma mycoides subsp. mycoides LC in ear swabs taken from goats

### 3.16 Moslehiashad, Maryam (Iran)

Influence of Raw Milk Somatic Cell Count on Chemical Properties of Pasteurized Milk during Storage

### 3.17 Raundal, Peter (Denmark)

The effect of small experience groups in the first phase of the Danish Salmonella Dublin eradication program

### 3.18 Nagahata, Hajime (Japan)

Effectiveness of Slightly Acidic-Electrolyzed Water Supplying System for Improvement of Hygienic Conditions of Teat Liners of Automatic Milking System (AMS)

### Conference 4 – Nutrition & Health, Part 1

22.09.2009, Start at 8 a.m., Hall Berlin, Section B

### 4.1.1 Ritvanen, Tiina (Finland)

A reduced fat cheeses a risk for health?

### 4.1.2 Seto, Yasuyuki (Japan)

Suppression of blood glucose increase by DPP-inhibitory peptide identified from Gouda-type cheese on oral glucose tolerance test with rat

### 4.1.3 Recio, Isidra (Spain)

Novel casein-derived ingredient with antihypertensive activity

### 4.1.4 Drbohlav, Jan (Czech Republic)

Investigation of influence of Lactic acid bacteria on human health

### 4.1.5 Morio, Béatrice (France)

Dairy and industrial-sources of trans fat do not impair muscle insulin sensitivity. Evidences from the Trans-Insulin clinical trial in overweight women and from skeletal muscle cell cultures.

### 4.1.6 Dougkas, Anestis (UK)

Associations between dairy product consumption and body weight: Results from the Caerphilly study.

### 4.1.7 Meurer-Grimes, Barbara (Australia)

A collaborative and industry driven approach to investigate the impact of dairy on key processes associated with metabolic syndrome

### 4.1.8 Ruijschop, Rianne MAJ (The Netherlands)

Inducing satiation via aroma in dairy products

### 4.1.9 Thienpont, Natacha (Belgium)

Influence of sweet buttermilk powder on the sensory properties of yoghurt

### 4.1.10 Smilowitz, Jennifer (Canada)

Effects of Dairy Fat on Intestinally Derived HDL in the Postprandial State

### 4.1.11 Park, Young (USA)

Characteristics of whole goat milk yoghurt and its chemical changes during 4 weeks refrigeration storage

### 4.1.12 Park, Young (USA)

Evaluation of characteristics of total fatty acid profiles of reduced-fat and whole goat milk cheeses during three months aging

### Conference 4 – Nutrition & Health, Part 2

23.09.2009, Start at 8 a.m., Hall Berlin, Section B

### 4.2.1 Yoon, Sung-Sik (Korea)

Current Status and Regulation Issues on the Functional Dairy Products in Korea

### 4.2.2 Jan, Gwénaél (France)

Propionibacterium freudenreichii selectively induces apoptosis of cancer, but not healthy, colon epithelial cells

### 4.2.3 Walther, Barbara (Switzerland)

Monitoring of the ACE-inhibiting activity and the content of VPP and IPP during ripening of cheese



## POSTERS



IDF World Dairy Summit  
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## Posters – Conferenz-ID, Author, Country, Title

4.2.4	<b>Molina, Elena (Spain)</b> Lactoferrin (LF) and immunoglobulin A (iga) content in pressurized infant formula	<b>Conference 6 – Sustainability &amp; Environment</b> 23.09.2009, Start at 8 a.m., Hall Maritim		7.14	<b>Van Royen, Geert (Belgium)</b> Development and evaluation of a molecularly imprinted polymer for penicillin G in milk
4.2.5	<b>Gutiérrez, Luis-Felipe (Colombia)</b> Influence of yogurt manufacture on the concentration of conjugated linoleic acid	6.1	<b>Heinschink, Karin (Ireland)</b> Ensuring a sustainable Irish dairy industry in a post-quota environment	7.15	<b>Berruga, Maria Isabel (Spain)</b> Evaluation of receptor-based tests for detection of penicillin and tetracycline residues in ewe milk
4.2.6	<b>Vermeulen, Hester (South Africa)</b> Dairy for effective recovery after sport	6.2	<b>Singh, Avinash (India)</b> Conservation of environment a key for sustainable development of dairy processing industry: an indian overview	7.16	<b>Molina, Pilar (Spain)</b> Influence of milk sample refrigeration on microbiological screening test for antibiotic detection
4.2.7	<b>Schonfeldt, Hettie (South Africa)</b> Factors influencing the composition of south african milk	<b>Conference 7 – Analysis &amp; Sampling</b> 23.09.2009, Start at 8 a.m., Hall Berlin, Section C		7.17	<b>Molina, Pilar (Spain)</b> Effect of cold storage on stability of penicillins in milk
4.2.8	<b>Schonfeldt, Hettie (South Africa)</b> Nutritional considerations on the homogenization of milk	7.1	<b>Cassoli, Laerte (Brasil)</b> Determination of raw milk total bacterial count by flow cytometry: the carry-over effect under conditions of low milk quality.	7.18	<b>Nagel, Orlando (Argentina)</b> Identification of Antibiotic in milk by means of ResScreen® microbiological inhibitor test
4.2.9	<b>Kimura, Katsunori (Japan)</b> Development of new yogurt designed for women's health and beauty	7.2	<b>Alewijn, Martin (The Netherlands)</b> Discrimination of organic milk from conventional milk by their fat compositional data applying a multivariate approach	7.19	<b>Braun, Ute (Germany)</b> muva reference system: a suitable instrument for quality assurance in milk analysis
4.2.10	<b>Kang, Shin Ho (Korea)</b> Evaluation of Melatonin Contents in Milk under Different Milking Time and Manufacturing Process	7.3	<b>Schirmer, Christina (Germany)</b> Application of molecularly imprinted polymers for control and safety of the food quality as exemplified by nisin	7.20	<b>Van Betteray, Klemens (Germany)</b> The traceability of dairy products is the central element for the documentation of food safety
4.2.11	<b>Tavares, Guilherme (Brasil)</b> Development of fermented goat milk formulations with functional properties	7.4	<b>Tait, David (Germany)</b> Determination of Iodine in Milk by a Radiotracer Method	7.21	<b>Leist, Ulrich (Germany)</b> Advanced reference system for the calibration of IR spektrometer.
4.2.12	<b>Trináci, Jirí (Czech Republic)</b> Concentration and Output of Isoflavones and Their Metabolites in Milk as Affected by Inclusion of Extruded Full-fat Soya Into the Diet of Lactating Dairy Cows	7.5	<b>Suyama, Kyoze (Japan)</b> A new method for determination of lactose content in cow's milk by the alkaline isomerization of lactose	7.22	<b>Leist, Ulrich (Germany)</b> Precision and stability of the DRRR-microbiological reference system.
4.2.13	<b>Walther, Barbara (Switzerland)</b> Nutrigenomics as an analytical strategy to assess the physiological properties of fermented dairy products	7.6	<b>Schreiner, Matthias (Austria)</b> A New Approach to Accurate Determination of Milk Fatty Acids by Gas Chromatography	<b>Conference 8 – Dairy Science &amp; Technology</b> 24.09.2009, Start at 8 a.m., Hall Maritim	
<b>Conference 5 – Animal Feeding &amp; Breeding</b> 23.09.2009, Start at 8 a.m., Salon 7 Wien		7.7	<b>de Jong, Evert (The Netherlands)</b> Screening for Melamine in milk by Lactoscope FTIR	8.1	<b>Guyot, Christopher (Germany)</b> Influence of transglutaminase-treated milk powders on the properties of skim milk yoghurt
5.1	<b>Kholif, Sobhy (Egypt)</b> Milk yield and Composition as affected by silage treated with lab and formic acid on lactating goats	7.8	<b>Hass, Roland (Germany)</b> In-line Process Monitoring in Dairy Products	8.2	<b>Nunez, Manuel (Spain)</b> Low-cholesterol cream production and its use in the manufacture of low-cholesterol Hispánico cheese
5.2	<b>Abd El-Kader, Mona (Egypt)</b> Effect of supplementing diets with functional additives on the resultant milk and cheese of baladi cows	7.9	<b>Panta, Ganesh (USA)</b> Development of a rapid method to detect melamine	8.3	<b>Kang, Shin Ho (Korea)</b> Evaluation of Melatonin Contents in Milk under Different Milking Time and Manufacturing Process
5.3	<b>Kholif, Sobhy (Egypt)</b> Milk yield and composition as affected by lactic acid bacteria or formic acid treated vegetable and fruit market waste silage on lactating goats	7.10	<b>Campanella, Luigi (Italy)</b> Quick check-up of cheese-factory wastewater by a bod microbial sensor	8.4	<b>Kühnl, Wolfgang (Germany)</b> Fractionation of milk protein using gradient membranes
5.4	<b>Akasha, Moftah (Libya)</b> Influence of stage of lactation and season on thyroid hormones and milk of Holstein cows	7.11	<b>Papademas, Photis (Cyprus)</b> Discrimination of Halloumi cheese samples: The application of an artificial nose	8.5	<b>Aly, Samar (France)</b> Is diffusion of nisin in cheese model modified by differences in the matrix composition?
		7.12	<b>Moravek, Maximilian (Germany)</b> Identification of antimicrobials in milk using rapid test systems	8.6	<b>Clawin-Rädecker, Ingrid (Germany)</b> Heat induced reactions in sheep and goats milk
		7.13	<b>Kloth, Katrin (Germany)</b> A New Microarray Chip Reader System For Rapid Determination Of Antibiotics In Raw Milk		

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8.7	<b>Lorenzen, Peter Chr. (Germany)</b> Activity of indigenous enzymes in raw and heat treated cow, sheep and goat milk	8.22	<b>López Morales, M Belén (Spain)</b> Scanning electron microscopy and image analysis of porosity during goat's cheese syneresis process	8.38	<b>Azari, Nasim (Iran)</b> Effect of somatic cell count in raw milk and storage time on set style yoghurt physical properties
8.8	<b>Martin, Dierk (Germany)</b> Influence of high-pressure treatment on ribonucleoside contents and enzyme activities in milk	8.23	<b>Kang, Seog-Jin (Korea)</b> Quantitation of bovine cytokine mRNAs in dairy cattle with subclinical mastitis	8.39	<b>Noori, Negin (Iran)</b> Study on spore forming thermophilic and mesophilic Bacillus in industrial and traditional cream in Urmia
8.9	<b>Molkentin, Joachim (Germany)</b> Authentication of organic milk by stable isotope and fatty acid analysis	8.24	<b>Delgado Fuente, David (Spain)</b> Experimental design to optimize the cheesemaking process to obtain semi-hard cheese from a mixture of ewes and cows ultrafiltered milk	8.40	<b>Bulca, Selda (Turkey)</b> Heat-induced changes on the casein micelles under UHT conditions and their influences on the cheese making process
8.10	<b>Pinto, Sandra Maria (Brazil)</b> Whey cheese yield elaborated with lactic acid and calcium chloride	8.25	<b>Nahaisi, Mohamed (Libya)</b> Acceptability of acidophilus milk in Libya	8.41	<b>Ezzatpanah, Hamid (Iran)</b> Technological influences of cream separation and two stage bactofugation on the composition of cheese milk
8.11	<b>Nimeekova, Irena (Czech Republic)</b> Comparison of anticlostridial cultures, muramidase, nisine and nitrate as prevention of late blowing in model cheese-slurry system	8.26	<b>Gutierrez, Luis-Felipe (Colombia)</b> Effects of gum addition on the survival of probiotic bacteria in a fresh "Campesino" cheese	8.42	<b>Furtado, Marco (Brasil)</b> Hydrolysis curves and peptide profile of hydrolysates from a milk protein co-precipitate
8.12	<b>Boxler, Cristiane (Germany)</b> Fouling and cleaning of milk deposits on coated surfaces	8.27	<b>Abreu, Luiz Ronaldo (Brazil)</b> Reological properties of greek yogurt, made with cow milk	8.43	<b>Furtado, Marco (Brasil)</b> Peptide profile of hydrolysates from different milk protein coprecipitates
8.13	<b>Ratao, Isabel (Portugal)</b> Chemical monitoring of milk and cheese from an algarvian goat breed	8.28	<b>Frister, Hermann (Germany)</b> Quality assurance in cheese production and ripening	8.44	<b>Marami Milani, Mohammad Reza (Iran)</b> Modeling the effect of formulation on the leakage of sweet whipped Cream using classical manners and Artificial Neural Network
8.14	<b>O' Sullivan, Denis Brendan Dara (Ireland)</b> Degree of hydrolysis effects on the characteristics of sodium caseinate hydrolysates	8.29	<b>Shidara, Hiedeo (Japan)</b> Improvement of cheese texture by using in-line viscometer	8.45	<b>Marami Milani, Mohammad Reza (Iran)</b> The effect of Lecithin and Sodium Caseinate on leakage and rheological properties of sweet whipped cream
8.15	<b>Schenkel, Phillip (Germany)</b> Homogenization and microfiltration in manufacture of semi-hard cheese: influence of the sequence of processing on cheesemaking properties	8.30	<b>Beniwal, Balbir Singh (India)</b> Enhancement of Shelf Life of Paneer (Fresh Cheese) by reducing surface water activity	8.46	<b>Beshkova, Dora (Bulgaria)</b> Impact of bacteriocin-producing strain Lactobacillus casei ssp. rhamnosus PC5 on proteolysis of Kashkaval cheese
8.16	<b>Heilig, Andrej (Germany)</b> Multiphase visualisation and quantitative image analysis of semi-solid dairy systems	8.31	<b>El-Hofi, Mahmaud (Egypt)</b> Production and application of -galactosidase enzyme from the yeast Rhodotorula ingeniosa	8.47	<b>Beshkova, Dora (Bulgaria)</b> Improvement of Kashkaval cheese ripening by high proteolytic and bacteriocinogenic strain Enterococcus faecium MH3
8.17	<b>do Espirito Santo, Ana Paula (Brazil)</b> Acidification and fatty acids profile of yoghurt containing açai pulp and different probiotic cultures	8.32	<b>Post, Antonie (Germany)</b> Qualitative and quantitative analysis of casein fractions by RP-HPLC	8.48	<b>Burykina, Irina (Russia)</b> Research capacity of probiotic bacterial cultures
8.18	<b>Rafiee Tari, Niloufar (Iran)</b> Effect of Homogenization Pressure on Stability of UHT Cream	8.33	<b>Nöbel, Stefan (Germany)</b> Structure relations in fresh cheese	8.49	<b>Karaman, A. Demet (Turkey)</b> Traditional strained (pouch) yoghurt production in turkey
8.19	<b>Schwermann, Saskia (Germany)</b> Shear Stress Analysis of Raw Cream in Plate Heat Exchangers	8.34	<b>Dráb, Vladimír (Czech Republic)</b> The differentiation of Lactobacillus helveticus strains from phylogenetically related species Lactobacillus delbrueckii and Lactobacillus acidophilus by means of biochemical tests and genotyping	8.50	<b>Nogueira de Oliveira, Maricê (Brazil)</b> Effect of acidification on composition of organic or conventional uht probiotic fermented milk
8.20	<b>Terabayashi, Takashi (Japan)</b> Useful substances to develop anti-influenza virus reagents in bovine colostrum	8.35	<b>Hotrum, Natalie (The Netherlands)</b> Next generation CIP: Ultrasound cleaning of heat exchangers	8.51	<b>Nogueira de Oliveira, Maricê (Brazil)</b> Optimization of the rheological properties of probiotic yoghurts supplemented with milk proteins
8.21	<b>Coskun, Hayri (Turkey)</b> The effect of herbs and herb combinations on the biochemical properties of herby cheese 'otlu peynir'	8.36	<b>Hinrichs, Jörg (Germany)</b> Inactivation of phages in milk and recycled whey in modern cheese processing		
		8.37	<b>Kiesner, Christian (Germany)</b> Recycling Potential of Vapour Condensate in the Dairy Sector		

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IDF World Dairy Summit  
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8.52	<b>Schlichtherle-Cerny, Hedwig (Switzerland)</b> Changes in odor-active compounds of UFA/CLA enriched butter during storage	8.66	<b>Bugeat, Simon (France)</b> Enrichment in unsaturated fatty acids and emulsion droplet size affect the crystallization properties of milk triacylglycerols at 4°C	9.8	<b>Noori, Negin (Iran)</b> Study on spore forming thermophilic and mesophilic Bacillus in industrial and traditional cream in Urmia
8.53	<b>Schlichtherle-Cerny, Hedwig (Switzerland)</b> Creamy aroma compounds in different types of yoghurt	8.67	<b>Siebert, Nadja (Germany)</b> Process impact on stability of milk glycoproteins	9.9	<b>Yavarmansh, Masoud (Iran)</b> Enteric viruses in raw milk: characterization of milk components in recovery efficiency + Enteric viruses in raw milk: Evaluation the impact of milk components on RNA extraction
8.54	<b>Ohlinger, Hans-Peter (Germany)</b> Reduction of Microbial Count on Immobilized Enzymes used for Production of Lactose-poor or Lactose-free milk	8.68	<b>Ondrackova, I. (Czech Republic)</b> Lactobacillus helveticus autolysis: molecular analysis of peptidoglycan hydrolases	9.10	<b>Contreras, Antonio (Spain)</b> Effect of storage and preservation on bacterial count determined by automated flow cytometry in bulk tank goat milk
8.55	<b>El-Tanboly, El-Sayed (Egypt)</b> Utilization of agro-industrial by products in production of microbial enzymes	8.69	<b>Roth, E. (Switzerland)</b> Population dynamics of two antilisterial cheese surface consortia revealed by TTGE	9.11	<b>Saier, Regine (Germany)</b> Kinetik der thermischen Inaktivierung von Flaviviren in Milch
8.56	<b>Karaman, A. Demet (Turkey)</b> Effect of Cream Homogenization on the Volatile Compounds, Viability of Starter Culture and Sensory Characteristics in Reduced and Low Fat Turkish White Cheeses	8.70	<b>Alper, Iraz (Canada)</b> Study of the genetic diversity of Geotrichum candidum	9.12	<b>Irkin, Reyhan (Turkey)</b> Microbiological Quality and Composition Properties of Selected Cow's Milk Produced in Balikesir Region
8.57	<b>Ohlinger, Hans-Peter (Germany)</b> Production of Lactose-poor or Lactose-free Milk via Immobilized Enzymes	8.71	<b>Kuckelsberg, Dirk (Germany)</b> Biochemical & Sensorial Comparison of Commercial Lactobacillus helveticus strains for enhanced ripening in Cheddar	9.13	<b>Graf, Gerd-Albrecht (Germany)</b> Implementation of absorption refrigeration system for small plants in Southwestern Uganda
8.58	<b>Schrader, Katrin (Germany)</b> Effects of varying emulsifying salts on the rheological, sensory and electronmicroscopical properties of processed cheese	<b>Conference 9 – Food Safety &amp; Hygiene</b> 24.09.2009, Start at 8 a.m., Hall Berlin, Section C		9.14	<b>Berger, Thomas (Germany)</b> Practical experience with process hygiene criteria referring to the safety of cheese and the reliability of BRC certification
8.59	<b>Miranda, Silvio (Canada)</b> Protective effect of selenomethionine in bovine mammary epithelial cells under oxidative stress.	9.1	<b>Valik, Lubomir (Slovakia)</b> Quantitative characterization of staphylococcus aureus behaviour in milk in relation to artisanal ewes' cheese fermentation	9.15	<b>Karaman, A. Demet (Turkey)</b> Design of a HACCP plan for the implementation of ISO 22000:2005; a case study for industrially produced yoghurt line
8.60	<b>Ciprovica, Inga (Latvia)</b> Non-starter lactic acid bacteria in Latvian SEMI-hard cheeses	9.2	<b>Medveova, Alžbeta (Slovakia)</b> Fate of staphylococcus aureus in the presence of lactic acid bacteria in milk and ewes' lump cheeses	9.16	<b>Kaufmann, Veronika (Germany)</b> Factors limiting quality and storage stability of E(xtended) S(helf) L(ife)-milk
8.61	<b>Cheison, Seronei Chelulei (Germany)</b> Comparison of MALDI-TOF/MS and ESI-TOF/MS data for trypsin hydrolysates of beta-lactoglobulin	9.3	<b>Cretenet, Marina (France)</b> Lactococcus lactis modulates Staphylococcus aureus virulence in cheese matrix	9.17	<b>Nematparvar, Mehrdad</b> Determination of lead in cow's raw milk and its Correlation with Lead in water
8.62	<b>Gad, Ahmed Saas (Egypt)</b> Carotenoids Solubility as Fat-Soluble Antioxidant Fortified in Modified Milk-Fat Composition	9.4	<b>Wells-Bennik, Marjon (The Netherlands)</b> Diversity of Staphylococcus aureus isolates from bovine milk with a high somatic cell count.	9.18	<b>Hartmann, Rainer (Germany)</b> Radioactivity in Milk – An Overview
8.63	<b>Mortazari, Ali (Iran)</b> Study of ice cream freezing process after Treatment with ultrasound	9.5	<b>Duquenne, Manon (France)</b> Identification of key technological factors in the fight against staphylococcus aureus during cheese manufacture	9.19	<b>Lange, Anna (Germany)</b> NANODETECT – Entwicklung von Nanosensoren für die Detektion von Qualitätsparametern in der Lebensmittelkette
8.64	<b>Tabatabaie, Farideh (Iran)</b> Effect of Power Ultrasound and Microstructure Change of Casein Micelle in Yoghurt	9.6	<b>Kim, Sae Hun (Republic of Korea)</b> Inhibition of Biofilm Formation of Listeria monocytogenes by k-Casein Macropptide	9.20	<b>Schneiderbauer, Alois (Germany)</b> Rapid Detection of Enterobacteriaceae Including Identification of Cronobacter (E. sakazakii) in one Single Test
8.65	<b>van Beteray, Klemens (Germany)</b> DIGITAL FACTORY in the Dairy Sector	9.7	<b>Tenenhaus-Aziza, Fanny (France)</b> Risk-based approach for microbial food safety in dairy industry. Application to Listeria monocytogenes in soft cheese made from pasteurized milk.		

## TECHNICAL TOURS



All tours begin and end at the Maritim Hotel Berlin on Stauffenbergstraße 26 (conference venue).

Technical Tours to dairies and milk producers will be offered during the conference. You may sign up with registration form **"Registration Technical Tours"** at the Summit Office.



### Humana Milchindustrie GmbH, Altentreptow

#### Tour A

**Wednesday, Sept. 23<sup>rd</sup>, 2009**

08.00 a.m. - 05.00 p.m.

**Late booking price:** 60.00 euros\*

The tour includes a visit to the milk production company Ramin Agrar GmbH & Co in Ramin.

The Altentreptow plant of Humana Milchindustrie GmbH is one of the most modern and productive cheese plants in Germany. Production facilities were expanded in 2002, and nearly 110 Million euros were invested in modern and nearly fully automatic means of processing. Milk, a product of nature, is now processed in a new, fully automated line of cheese, resulting annually in 50,000 tons of cheese (Gouda, Edamer and Buttercheese).

Also located in Altentreptow, Euro Cheese Vertriebs-GmbH markets its cheeses world-wide with the slogan "competence without boundaries when it comes to cheese." Humana Milchindustrie GmbH, a subsidiary of the Humana Group, has a business volume of 2.2 billion euros and a processed milk volume of more than 2.6 billion kilograms annually (in 2008), making it one of the leading milk processors.



### Sachsenmilch AG, Leppersdorf

#### Tour B

**Thursday, Sept. 24<sup>th</sup>, 2009**

08.00 a.m. - 5.00 p.m.

**Late booking price:** 60.00 euros\*

The tour includes a site visit to the milk production company Agrar-genossenschaft Beerendorf eG in Delitsch.

Europe's most modern production site of milk is located in Leppersdorf. The valuable liquid white raw material is optimally processed here into basic and fresh products such as cheese, milk, and dairy derivatives.

The Müller-Group optimized the concept and by 2008 had invested a total of 700 million euros in the completion, expansion, and continual modernization of the factory.

Nearly the entire palate of milk and dairy products are produced using the most modern technology. The success story began in June of 1994, when the dairy Alois Müller GmbH & Co. purchased the building (as it was being built) through its newly founded subsidiary, the Sachsenmilch Anlagen Holding AG.

The Sachsenmilch AG belongs to the Theo Müller GmbH & Co. KG, an internationally active consortium with its main office in Aretsried near Augsburg. It consists of (amongst others) 5 dairy companies and has branches in Italy, Austria, and in the Czech Republic. The consortium employs approximately 4,250 workers.

\* Prices per person, including 19 % VAT





## TECHNICAL TOURS

### Additional Technical Tours

These Technical Tours include site visits to modern dairy farms in the region. The number of participants on these technical tours is limited to 50.

#### The Dairy Industry Training and Research Institute (MLUA Oranienburg)

MLUA Oranienburg e.V. is considered a center of excellence in the dairy industry because of its comprehensive program for education, training and advanced training, its broad spectrum of analytical methods as well as its research and consulting activities. You will gain insight into the comprehensive investigations required for the quality assurance of milk and dairy products.

In addition, there will be an interesting tour of the state-of-the-art research and training dairy as well as scientific explanations and presentations of the modern methods of chemical analysis and the routine application of molecular biological processes.

#### State Inspection Association Brandenburg (LKV Waldsieversdorf)

The LKV Brandenburg e.V. offers a broad palette of services for all areas of agriculture, such as milk recording, milk quality testing, milk quality consulting as well as the earmarking and registration of cattle, pigs, sheep and goats. You will gain insight into this modern, high-performance central laboratory, which has been accredited since 1994.

LKV Brandenburg e.V. is a competent partner for analyses of milk, feed and agricultural soils, analyses biogas plants, water for livestock as well as for diagnostics of bovine mastitis pathogens.

#### RBB Cattle Production Berlin-Brandenburg Ltd. (RBB Groß Kreutz)

RBB GmbH is active in the business areas of cattle breeding, insemination and marketing. Holstein bulls from the facility's own breeding program will be presented to visitors at the insemination station – among others, the renowned sire "Laudan", who is in demand worldwide.

A visit to the RBB Marketing Center, the educational and experimental institute, as well as a modern dairy farm will complement the tour to the Gross Kreutz animal breeding station.



#### Tour C

**Wednesday, Sept. 23<sup>rd</sup>, 2009**

09.00 a.m. - 05.00 p.m.

**Late booking price:** 60.00 euros\*

The tour also includes a visit to the milk production company Agrar GmbH Fehrbellin.

#### Tour D

**Thursday, Sept. 24<sup>th</sup>, 2009**

09.00 a.m. - 05.00 p.m.

**Late booking price:** 60.00 euros\*

The tour also includes a visit to the milk production company Agrar-genossenschaft Ranzig e.G.

#### Tour E

**Thursday, Sept. 24<sup>th</sup>, 2009**

09.00 a.m. - 05.00 p.m.

**Late booking price:** 60.00 euros\*

The tour also includes a visit to the Damsdorf Wessels GbR farm in Kloster Lehnin.

\* Prices per person, including 19 % VAT

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## CONFERENCE VENUE

The **IDF World Dairy Summit 2009** will be held at **Maritim Hotel Berlin**.

The Conference Hotel opened in August 2005 and is located close to many of Berlin's most interesting sights, including the Reichstag and the Brandenburg Gate.

### Distance MARITIM HOTEL BERLIN and the listed hotels



#### Getting there

The hotel is centrally located in the heart of Berlin, close to Potsdamer Platz and Tiergarten park. The hotel is located in the city's environmental zone. Environmental zone stickers are required on all cars in this area.

#### Parking

Parking is available in the hotel's 478 vehicle capacity garage for a daily fee of 20 euros per car.

#### Bustransfer

From the hotels below to and from the Maritim Hotel Berlin (conference venue) a bus shuttle will be offered in the morning and after the evening events. The schedule will be available at the Summit Office and the hotels.

#### Summit Office and Registration

The Summit Office and the Registration are located next to the hotel reception desk. Conference materials, badges and tickets can be picked up there.

The Summit Office and the Registration will be open from September 17<sup>th</sup> - 24<sup>th</sup>, 2009 from 8 a.m. to 6 p.m.

#### Distance from the hotel

Potsdamer Platz	
S- und U-Bahn Stations (public transportation)	1 km
Zoologischer Garten (train station):	3 km
Hauptbahnhof (central station):	4 km
Tegel Airport:	16 km
Schönefeld Airport:	22 km

#### Maritim Hotel Berlin

Stauffenbergstraße 26  
10785 Berlin

Phone: +49-30-2065-0

Fax: +49-30-2065-1000

Internet: [www.maritim.de](http://www.maritim.de)

#### Hotels

- 1 Maritim Hotel Berlin\*\*\*\*  
(conference venue)**
- 2 Maritim proArte Hotel  
Berlin\*\*\*\***  
Friedrichstraße 151  
10117 Berlin (approx. 2,9 km)
- 3 Swissôtel Berlin\*\*\*\*\***  
Augsburger Straße 44  
10789 Berlin (approx. 2,2 km)
- 4 Ellington Hotel Berlin\*\*\*\***  
Nürnberger Straße 50-55  
10789 Berlin (approx. 2,3 km)
- 5 Express by Holiday Inn  
Berlin City Centre\*\*\***  
Stresemannstraße 49  
10963 Berlin (approx. 2,3 km)
- 6 Suitehotel Berlin  
Potsdamer Platz\*\*\***  
Anhalter Straße 2  
10963 Berlin (approx. 1,7 km)
- 7 Hotel Ibis Berlin  
Potsdamer Platz\*\***  
Anhalter Straße 4  
10963 Berlin (approx. 1,7 km)



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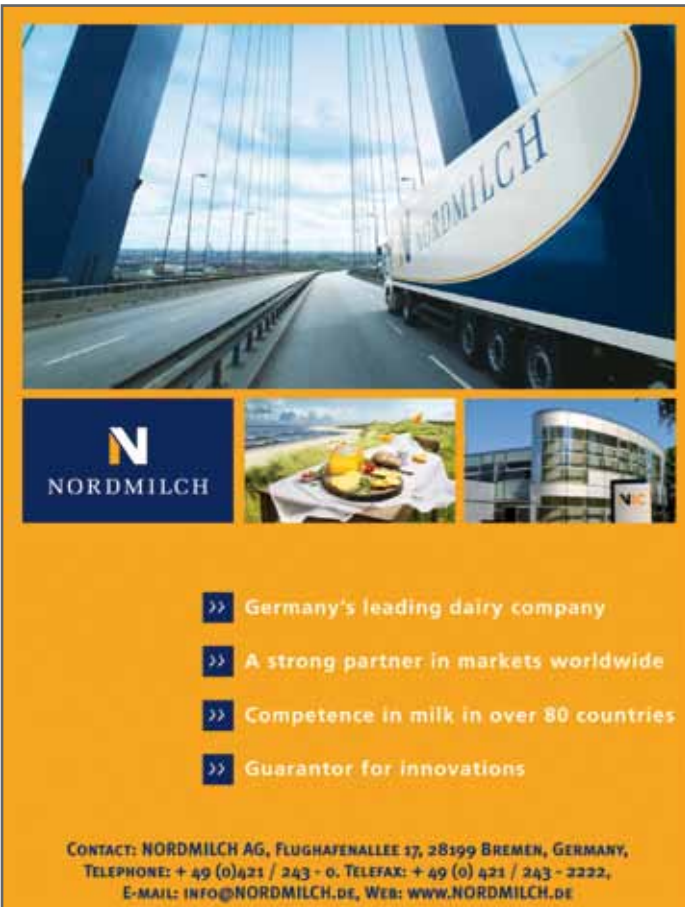
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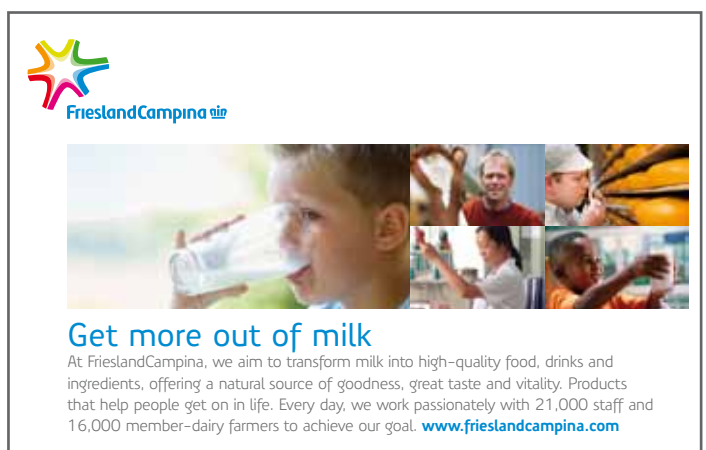
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## SOCIAL EVENTS

### EVENING PROGRAMME

As part of the **IDF World Dairy Summit 2009**, we offer a diverse evening program. Participation in individual evening events may be booked using the registration form **"Registration Social Events"** at the summit office. Should you and any accompanying person(s) sign up for the entire

summit, all evening events will be included in the full registration package. Only the Farmer's Dinner is not included in the fee for accompanying persons. If you would like to book a single day ticket or sign up using a student discount, a separate reservation for your choice of evening program events is required.

#### Welcome Reception

Participants will meet at the stylish Maritim Hotel Berlin (conference venue) foyer amidst the summit exhibition. Bavaria's agricultural minister Helmut Brunner will open the evening. You will experience authentic Bavarian music

and folklore and enjoy choice culinary specialties from "milk-land" Bavaria. The evening provides an opportunity to meet new people and to cultivate important contacts.

**Monday, September 21<sup>st</sup>, 2009**

Beginning: 7 p.m.

**Late booking price: 90.00 euros\***



#### Farmer's Dinner

On the second evening of the Summit DeLaval invites all participants to a Farmer's Dinner. During this event farmers from all over the world will meet at the Maritim Hotel Berlin (conference

venue). Following a welcome beverage amidst the exhibition, a relaxing dinner awaits you in the Hall Maritim.

**Tuesday, September 22<sup>nd</sup>, 2009**

Beginning: 7.30 p.m.

**Late booking price: 60.00 euros\***



#### Gala Dinner

Participants are invited to the official Gala Dinner sponsored by the German dairy processors. This dinner will be the social highlight of the IDF World Dairy Summit 2009. Enjoy the celebratory Gala Dinner at one of the most important historic sites in the heart of the city: Hangar 2 at Tempelhof Airport. You will have a unique view of the building, which was once the largest in the world, and its now inactive runways. The first Zeppelin landed here, and Berlin Tempelhof Airport was the first commercial airport in the world. During the Berlin Blockade in 1948/49, the airport was the focal point of the world, through which the Berlin residents were provided with food trans-

ported by "raisin bombers" in the famous airlift. During the division of Germany, Tempelhof was a gate to freedom for many persons. Experience with us an extraordinary cultural program and prepare for culinary surprises: at various live cooking stations, chefs will prepare culinary specialties from Germany's different regions. A selection of complementing wines will be presented by leading winemakers from the wine region Rheinland-Pfalz.

The winner of the IDF Award (award for scientific excellence in the dairy field) will be announced at the occasion of the gala dinner.

**Wednesday, September 23<sup>rd</sup>, 2009**

Beginning: 7.30 p.m.

**Late booking price: 110.00 euros\***

\* Prices per person, including 19 % VAT



## SOCIAL EVENTS

### CITY TOURS

Berlin, capital of the Federal Republic of Germany, is located in both the heart of Europe and – since the expansion of the EU in 2004 – in the centre of the European Union. With a population of approximately 3.4 million residents, Berlin is the largest city in Germany.

Berlin is much more than just a meeting place for experts from the fields of science, business, and politics. The city offers a range of recreational and cultural activities for all tastes. In addition

to three excellent opera houses, ten symphony orchestras, and more than 50 theatres, Berlin has more than 170 museums and 700 galleries.

If you'd like to get to know the city's famous sites and learn more about Berlin's unique history, various tours are available for booking with the registration form **"Registration Social Events"** at the Summit Office.



#### **Tour 1** **Berlin for Newcomers**

During this tour you'll get to know the sights that are closely connected with the history of the city: the Brandenburg Gate and the Reichstag. You'll also experience Berlin's most beautiful plaza, the Gendarmenmarkt, as well as the Museum Island and the historical Unter den Linden boulevard. The 3.5 km Kurfürstendamm is still Berlin's most popular shopping venue with countless restaurants and elegant bars.

**Sunday, September 20<sup>th</sup>, 2009**

2 p.m. - 5 p.m.

**Monday, September 21<sup>st</sup>, 2009**

2 p.m. - 5 p.m.

**Wednesday, September 23<sup>rd</sup>, 2009**

9 a.m. - 12 p.m.



#### **Tour 2** **Berlin by Boat**

A tour by boat of Berlin's rivers and canals offers a new and surprisingly different perspective of the city. Did you know that Berlin has more bridges than Venice and more canals than Amsterdam? This tour leads you through the city center past the most famous sights, e.g. the Nikolai Quarter, the Berlin Cathedral, Museum Island, the New Government Quarter, Bellevue Castle, and Tiergarten park.

**Sunday, September 20<sup>th</sup>, 2009**

2 p.m. - 5 p.m.

**Wednesday, September 23<sup>rd</sup>, 2009**

2 p.m. - 5 p.m.



#### **Tour 3** **Where was the Wall?**

This is a frequently asked question. Take a tour in search of the famous Berlin Wall and follow the Iron Curtain. You will visit the former Checkpoint Charlie, which mirrored the tragedy of the divided city. There are elements of the Wall left to see as well as Wall memorials; some are reminders of failed attempts to escape to the West, and others are reminders of the impassibility of the Wall. Visit a street that was divided by the Wall and one of the most famous places to try to escape.

**Monday, September 21<sup>st</sup>, 2009**

2 p.m. - 5 p.m.

**Thursday, September 24<sup>th</sup>, 2009**

9 a.m. - 12 p.m.

## SOCIAL EVENTS



### **Tour 4** **New Architecture & Reichstag**

Visit the Reichstag – the building with the plenary hall that was set on fire in 1933, and reopened as seat of the German Parliament, the Bundestag, in 1999. The restoration by British star architect, Sir Norman Foster, included the addition of an impressive glass dome. This tour covers highlights of contemporary architecture, including Potsdamer Platz. Renowned architects such as Renzo Piano and Helmut Jahn have created a unique new city center. An additional highlight: Daniel Libeskind's Jewish Museum.

**Tuesday, September 22<sup>nd</sup>, 2009**

9 a.m. - 12 p.m.



### **Tour 5** **Potsdam – The Royal Tour**

The road to Potsdam leads us across the Glienicke Bridge, famous as a location for exchanging spies. Potsdam reflects the splendor of Prussian history throughout various historical eras. We will visit a palace within Sanssouci's park grounds and can admire the famous gardens. Cecilienhof Palace was built in the style of an English country manor for Crown Prince Wilhelm and his family. In July 1945, the Potsdam Conference, at which Stalin, Churchill and Truman were present, took place. The post-war future of Europe was decided there.

**Tuesday, September 22<sup>nd</sup>, 2009**

9 a.m. - 5 p.m.

**Thursday, September 24<sup>th</sup>, 2009**

9 a.m. - 5 p.m.

(includes entrance fees for a palace on Sanssouci grounds and Cecilienhof, as well as lunch and soft drinks.)



### Late booking prices

<b>Tour 1</b> .....	50.00 euros
<b>Tour 2</b> .....	55.00 euros
<b>Tour 3</b> .....	50.00 euros
<b>Tour 4</b> .....	55.00 euros
<b>Tour 5</b> .....	110.00 euros

Prices per person,  
including 19 % VAT

### Organizational details

Your conference kit will include a voucher for booked tours of your choice, to be shown at the beginning of your tour.

All tours will take place if a minimum of 30 participants have signed up for each tour respectively. Alternatively, they will be cancelled.

All tours begin and end at the Maritim Hotel Berlin on Stauffenbergstraße (conference venue).

All tours will be conducted in English. If enough German speaking guests register, the tours will also be offered in German.

Tickets for pre-booked tours will not be reimbursed if unused, but they may be given to another Summit participant for use. (This does not apply to tours cancelled by the event organizer.)

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## ORGANIZER – ORGANIZING COMMITTEE



### Organizer

German National Committee of the International Dairy Federation (IDF)

Verband der Deutschen Milchwirtschaft e.V. (VDM)

German Dairy Association (VDM)

Jägerstraße 51, 10117 Berlin-Mitte  
Germany

Phone: +49-30-206-489-600  
Fax: +49-30-206-489-620

E-mail: [seminare@vdm-deutschland.de](mailto:seminare@vdm-deutschland.de)

### Organizing Committee

**Chair: Eberhard Hetzner** ..... German Dairy Association (VDM)

**Ines Coldewey, Ph.D.** ..... German Dairy Association (VDM) and German National Committee of the International Dairy Federation (IDF)

**Claudia Döring, Ph.D.** ..... German Raiffeisen Federation (DRV)

**Heinz Hahn** ..... Bavarian State Ministry of Agriculture and Forestry (STMLF)

**Bettina Hartwig, Ph.D.** ..... Federal Ministry of Food, Agriculture and Consumer Protection (BMELV)

**Eckhard Heuser** ..... Association of the German Dairy Industry (MIV)

**Philippe Jachnik** ..... French Dairy Board (CNIEL)

**Rudolf Schmidt, Ph.D.** ..... German Farmer's Association (DBV)

**Jörg Seifert** ..... International Dairy Federation (IDF)

**Klaus Siegmund, Ph.D.** ..... Central Agency for Market and Price Reports on Agricultural, Forest and Food Products Ltd. i. L. (ZMP i. L.)

Conference Managers	
<b>1 World Dairy Leader's Forum</b> Eckhard Heuser, Association of the German Dairy Industry (MIV)	<b>6 Sustainability &amp; Environment</b> Ines Coldewey, Ph.D., German Dairy Association (VDM)
<b>2 Dairy Policies &amp; Economics, Part 1</b> Eckhard Heuser, Association of the German Dairy Industry (MIV)	<b>7 Analysis &amp; Sampling</b> Claudia Oertel, Ph.D. / Manuela Windhausen, German Dairy Association (VDM) Heinz Becker, Ph.D., Ludwig Maximilians University (LMU) Christian Baumgartner, Ph.D., Bavarian Assoc. for Raw Milk Testing
<b>2 Dairy Policies &amp; Economics, Part 2 / 15<sup>th</sup> ZMP Dairy Forum</b> Monika Wohlfarth, Central Milk Market Monitoring (ZMB) Klaus Siegmund, Ph.D., Central Agency for Market and Price Reports on Agricultural, Forest and Food Products (ZMP i. L.)	<b>8 Dairy Science &amp; Technology</b> Prof. Ulrich Kulozik, Technical University Munich-Weihenstephan (TUM)
<b>3 Animal Health &amp; Animal Welfare</b> Jörg Seifert, International Dairy Federation (IDF)	<b>9 Food Safety &amp; Hygiene</b> Prof. Walther Heeschen, Prof. Erwin Märtlbauer, Ludwig Maximilians University (LMU)
<b>4 Nutrition &amp; Health</b> Katrin Lehmann, Ph.D., Assoc. of the German Dairy Industry (MIV)	<b>10 Marketing &amp; Communication</b> Ian MacDonald, Dairy Farmers of Canada (DFC)
<b>5 Animal Feeding &amp; Breeding</b> Folkert Onken, Ph.D., German Cattle Breeders Federation (ADR) Bernhard Krüsken, Germ. Assoc. of Feed Business Operators (DVT)	



## EXHIBITORS

A trade exhibition at the Maritim Hotel Berlin (conference venue) will accompany the **IDF World Dairy Summit 2009**. Well-known companies and institutions will present their products and services.

List of exhibitors	
Agrana Fruit Germany GmbH	EG
Bayerisches Staatsministerium für Landwirtschaft und Forsten / Landesvereinigung der Bayerischen Milchwirtschaft e.V.	1. OG
Bio-Rad Laboratories GmbH	EG
Bruker Optik GmbH	EG
Bundesministerium für Ernährung, Landwirtschaft und Verbraucherschutz (BMELV)	EG
Campina GmbH	EG
Capitol Europe S.A. / Raudszus Electronic GmbH	EG
Charm Sciences, Inc.	1. OG
Chr. Hansen GmbH	EG
CSB-System AG	EG
Danisco A/S	1. OG
Deutsches Referenzbüro für Lebensmittel-Ringversuche und Referenzmaterialien GmbH (DRRR)	1. OG
DSM Food Specialities Germany GmbH	EG
Elopak GmbH	EG
Enviro Chemie GmbH	EG
Finktec GmbH	1. OG
Finnzymes Oy	1. OG
Funke-Dr. N. Gerber Labortechnik GmbH	EG
Gea Westfalia Separator GmbH	1. OG
Grundfos BioBooster A/S	1. OG
Guangdong YueDong Mechanical Industry Co. Ltd.	1. OG
Humana Milchindustrie GmbH	EG
Idexx Laboratories	1. OG
Intensiv-Filter GmbH & Co. KG	1. OG

List of exhibitors	
IDF World Dairy Summit 2010 New Zealand / International Dairy Federation / FIL-IDF Italy / Summit Office	EG
ifp Institut für Produktqualität GmbH	1. OG
IUL Instruments GmbH	1. OG
Landeskontrollverband Brandenburg e.V. (LKV) / RBB Rinderproduktion Berlin-Brandenburg GmbH	EG
Land Brandenburg Ministerium für Ländliche Entwicklung, Umwelt und Verbraucherschutz (MLUV) / Milchwirtschaftliche Lehr- und Untersuchungsanstalt e.V. (MLUA)	1. OG
Ministerium für Ernährung und Ländlichen Raum des Landes Baden-Württemberg / Breisgaumilch GmbH / Schwarzwald Tourismus GmbH	1. OG
Landesvereinigung der Milchwirtschaft Niedersachsen e.V.	EG
Landesvereinigung Thüringer Milch e.V.	1. OG
Unternehmensgruppe Theo Müller GmbH & Co. KG	EG
NIR-Online GmbH	1. OG
Nordmilch AG	EG
ProLeit AG	EG
Sächsisches Staatsministerium für Umwelt und Landwirtschaft	1. OG
SIG Combibloc GmbH	EG
Stork Food & Dairy Systems B.V.	EG
Tetra Pak GmbH & Co. KG	EG
VTa Engineering und Umwelttechnik GmbH	1. OG
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## INFORMATION



### IDF World Dairy Summit 2009

[www.wds2009.com](http://www.wds2009.com)

#### Summit Office and Registration

The Summit Office and the Registration, where you will receive your badge and conference materials, are located directly next to the hotel reception desk. Here you will receive your badges and conference materials. Your name badge is also a ticket to the events you have booked. Please carry your name badge visibly with you all time. The Summit Office is open September 17<sup>th</sup> - 24<sup>th</sup>, 2009 from 8 a.m. to 6 p.m.

#### Dress Code

Conferences: casual business attire  
Technical Tours: leisure wear  
Gala Dinner: elegant evening wear

#### Conference Languages

English and German are the official conference languages, with simultaneous translation provided.

#### Internet Café

An internet café will be located directly next to the Summit Office. Use of the Internet is free of charge during the entire event.

#### Tour Information

The summit office will be happy to provide you with detailed information about all the various tours on offer.

### Germany / Berlin

[www.germany-tourism.de](http://www.germany-tourism.de)  
[www.visitberlin.de](http://www.visitberlin.de)

The Federal Republic of Germany consists of 16 federal states and with a population of 82.3 million residents since unification, it is the most populous country in Europe. Almost 3.4 million people reside in the German capital Berlin.

#### Currency

Germany belongs to the eurozone,  
1 euro = 100 cents.

#### Time Zone

CET+1. During the IDF World Dairy Summit 2009 Daylight Saving Time will be in effect.

#### Weather

Pleasant late-summer temperatures of approximately 20°C (68°F) are common in Berlin in September.

#### Voltage / Electricity

230 volt A.C.

## Imprint

**German Dairy Association (VDM)**

**German National Committee of the International Dairy Federation (IDF)**

**Verband der Deutschen Milchwirtschaft e.V. (VDM)**

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#### Editorial responsibility:

Ines Coldewey, Ph.D.

#### Realization:

Elfie Amend  
PR & Kommunikation

#### Updated information

[www.wds2009.com](http://www.wds2009.com)



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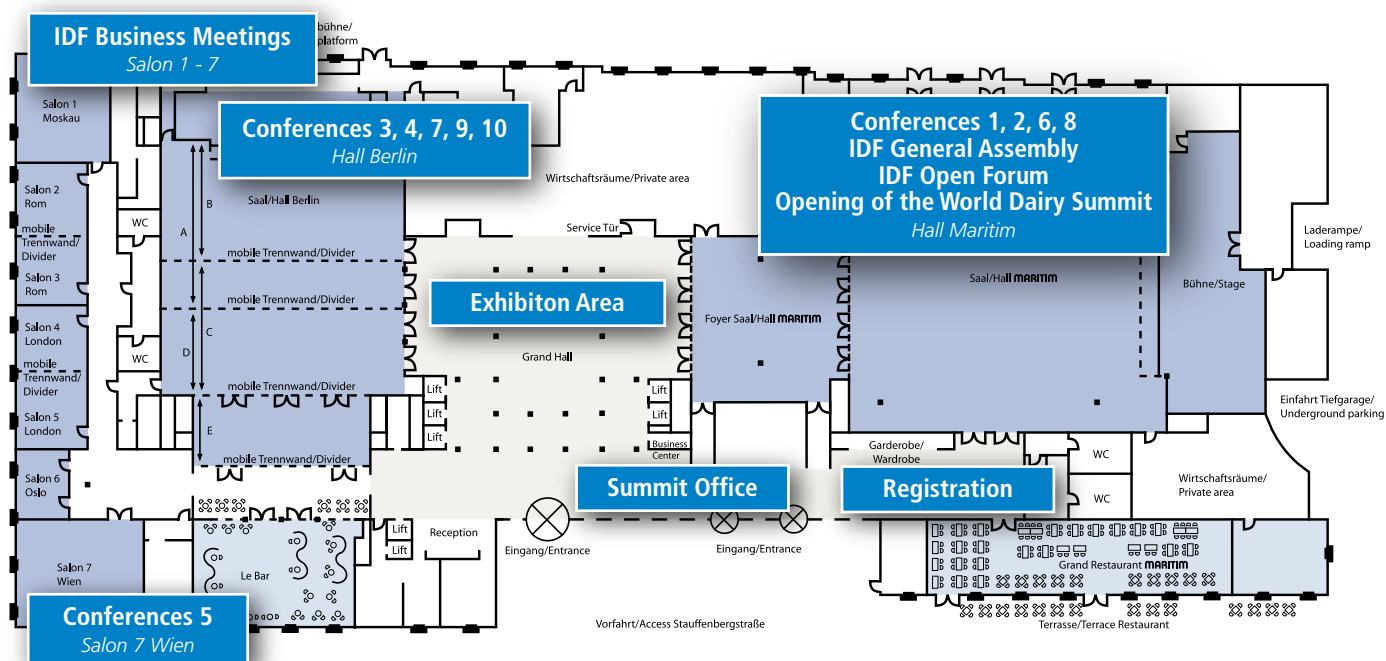
**Editorial Deadline:** September 1<sup>st</sup>, 2009



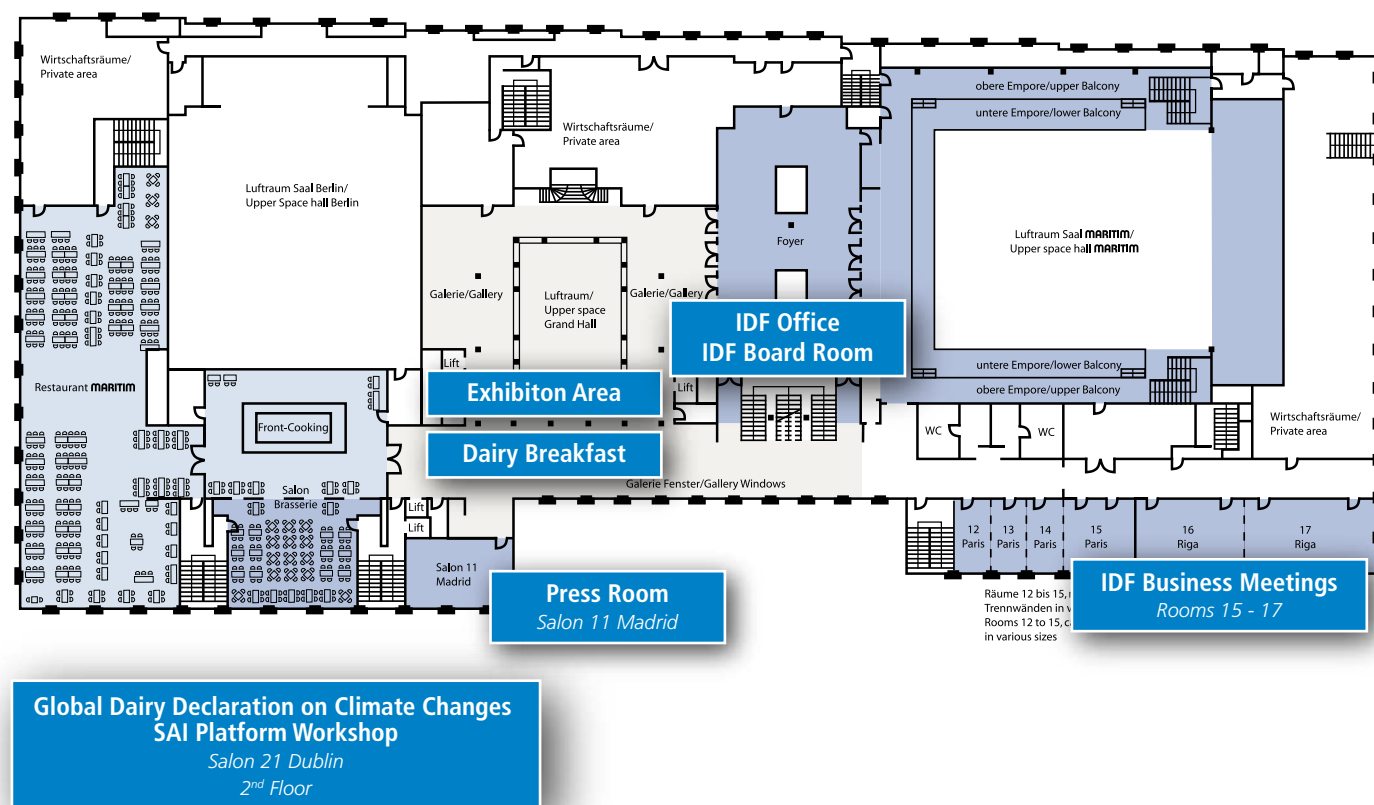
IDF World Dairy Summit  
United Dairy World 2009

## CONFERENCE VENUE – HOTEL MARITIM BERLIN

### Floor Plan Ground Floor



### Floor Plan 1<sup>st</sup> Floor



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