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MESSAGE FROM THE DIRECTOR GENERAL



With such a diverse range of organizations operating at each level of the dairy chain, it is important to share experience and expertise to maintain a cohesive and resilient global dairy sector.

There are a great number of highly productive collaborative initiatives across all areas of work, which play a crucial role in ensuring the sector is in the best position to address the global challenges it faces. As a sector I believe we can take great pride in this.

Events such as Summits and Symposia also provide valuable platforms for the exchange of ideas, opportunities for networking and presenting the latest research and technological advancements. In this issue of the IDF Newsbrief, we take a look at past and future IDF events.

We have a special report on the recent technical symposia held in Melbourne, Australia. IDF symposia are held every four years, and I'd like to extend my thanks to our colleagues at Dairy Australia for hosting such a successful event, which drew nearly 200 of the top dairy scientists from all over the world.

Be sure to mark your diaries and don't miss out on the upcoming opportunities to extend your knowledge and your network at our upcoming events.

Dr Nico van Belzen
IDF Director General

Do you have a question about IDF events?

If you would like to know more about our events, please don't hesitate to contact us by sending an email to communications@fil-idf.org. You can also find more information at www.fil-idf.org

EFFECTS OF GENETIC, PROCESSING, OR PRODUCT FORMULATION CHANGES ON EFFICACY AND SAFETY OF PROBIOTICS

 **Related Links**

[Access article](#)

A peer reviewed article entitled “Effects of genetic, processing, or product formulation changes on efficacy and safety of probiotics”, has been published in the Annals of the New York Academy of Sciences. This article has been a joint effort between the IDF Standing Committee on Nutrition and Health Action Team on plasticity of a given probiotic strain in different food forms and the International Scientific Association for Probiotics and Prebiotics (ISAPP).

The topic has great relevance from a scientific perspective, and as the unique platform for global dairy expertise, IDF and its expert network was perfectly placed to carry out this research. This pre-competitive spirit is further demonstrated by IDF’s valuable collaboration with ISAPP on this project.

Commercial probiotic strains for food or supplement use can be altered in different ways for a variety of purposes. Final food products may be modified to improve flavour, provide new product formats, or respond to market opportunities. The review explores whether genetic or phenotypic changes, by accident or design, might affect the efficacy or safety of commercial probiotics.

Expert Q&A with Dr Arthur Ouwehand (FI) – IDF Action Team Leader



How has the article contributed to the sector’s understanding in this field?

An important outcome of this article is that all available data, which was beforehand very scattered, has now been collected.

However, there is still a lot of work to be done. The challenge is that even when the same strain has been compared in different delivery formats, it may not be for the same health benefit or target population, making comparisons impossible.

The article has basically identified that huge gap in knowledge - we simply do not know to what extent the delivery format influences probiotic efficacy. While we accept that study results are applicable at the dose tested and in a comparable age group as studied, critics may argue any conclusions should also be limited to the delivery format tested. This

means that data already generated with different delivery formats could be considered inconclusive.

What further research is required in this area?

Structured research is needed, in particular looking at health benefits or strong biomarkers, not only fecal recovery. Recovery of the consumed probiotics in feces is only an indicator of compliance of consumption; it is not a health benefit as such. Nor is fecal recovery or the level of probiotic recovery correlated to a health effect.

This is a very big task and may need precompetitive collaboration between stake holders.

What was the nature of the collaboration with ISAPP, and why was it important?

ISAPP provided valuable input on the potential influence of culture conditions on the efficacy of probiotics. Strains will be grown in different ways depending on whether they are cultured separately and added to the product (e.g. supplement), or cultured in the product (e.g. yogurt). This is a further difference related to the delivery format.

DAIRY SUSTAINABILITY FRAMEWORK - KEEP UP TO DATE WITH THE DSF NEWSLETTER!

The Dairy Sustainability Framework (DSF) is the programme of the Global Dairy Agenda for Action for aligning and connecting sustainability initiatives to demonstrate leadership and progress globally. Download the first issue of the DSF Newsletter from www.dairysustainabilityframework.org and subscribe to the mailing list at info@dairysustainabilityframework.org.

IDF PUBLICATIONS

Unveiling the Crucial Role of Salt in the Manufacture and Ripening of Cheese

Understanding the role of salt in the cheese making process is crucial in order to explore new sodium reduction strategies. The International Dairy Federation (IDF) has released a monograph on “The Importance of Salt in the Manufacture and Ripening of Cheese”, with renowned experts in the field having compiled the latest scientific knowledge available.

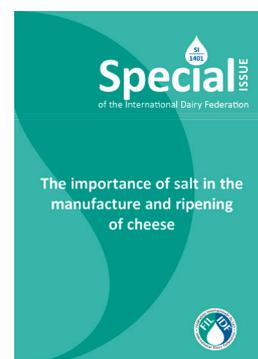
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This monograph illustrates that the global dairy sector recognizes the impact of sodium intake on human health. It follows the World Health Organization (WHO) recommendation to reduce sodium from all food sources to reduce the risk of cardiovascular and coronary heart disease and stroke.

The new IDF publication explains that there are major differences in the role of sodium in different food products. This should be taken into account when defining sodium reduction strategies. “For foods like cheese, the reduction of salt is limited by food safety considerations and technological/functional needs. In certain cases the food matrix can even reduce the impact of sodium on blood pressure, as has been demonstrated with certain milk products,” commented Paul Paquin, Ph.D., Institute of Nutrition and Functional Foods, INAF/STELA, University Laval Canada.



Taking these considerations into account, the report provides enhanced understanding for improving means to control the addition of salt to preserve a large variety of safe, tasty and nutritious cheeses which are greatly enjoyed by consumers around the world.

This new monograph concludes that further research on the impact of salt reduction in the area of food safety is still required. IDF will continue to guide the global dairy industry to develop innovative technologies and deliver healthy, nutritious and sustainable products to the consumer.

The publication will be translated into French by the IDF National Committees of Canada and France.

IDF FACTSHEETS

Control and Detection of Antimicrobial Residues in Milk and Dairy Products

We are pleased to announce the release of the latest IDF factsheet, produced by the Standing Committee on Analytical Methods for Additives and Contaminants, entitled ‘Control and Detection of Antimicrobial Residues in Milk and Dairy Products.’

Related Links

All IDF Factsheets can be downloaded from the IDF website: www.fil-idf.org

Interpretation of the Protein Quality Methodology: Change to DIAAS

Following the release of *Dietary protein quality evaluation in human nutrition - Report of an FAO Expert Consultation*, which recommends changing from the PDCAAS method of protein quality evaluation to Digestible Indispensable Amino Acid Score (DIAAS), the IDF Standing Committee on Nutrition and Health reviewed the FAO report and related articles published in August 2012 in the British Journal of Nutrition.

This compilation and review of the latest scientific information on this topic is being presented in a new factsheet entitled ‘Interpretation of the Protein Quality Methodology: Change to DIAAS’.

IDF EVENTS

“Dairy Science Olympics” scores white gold in Melbourne

Special Report by Mark Pearce, Dairy Australia

Melbourne, Australia, hosted the first International Dairy Federation (IDF) Symposia to be held in the country. Sponsored by the national industry’s peak body, Dairy Australia, the Symposia brought together the finest experts from all over the world to talk about the science of dairy and enjoy networking with their international colleagues.

“The IDF Symposia are international events held every four years, and they are among the most prestigious conferences on the science of dairy in the world,” said Neil Van Buuren, Program Manager at Dairy Australia and Chairperson of the Symposia coordinating committee.

Two Symposia took place; the Second IDF Symposium on Microstructure of Dairy Products, 3-4 March, and the Fifth IDF Symposium on Science and Technology of Fermented Milk 6-7 March.

“Altogether, nearly 200 of the top dairy scientists from all over the world were here for both Symposia and I am delighted that almost every dairy scientist in Australia, through CSIRO and the University of Melbourne, attended the events,” said Mr. Van Buuren. “The feedback on the speakers, papers given and research findings has been excellent,” he added.

Keynote speakers included Dr. Jeremy Hill, Chief Technology Officer for Fonterra and President of IDF. In his Keynote address “Big Picture to Fine Detail” Dr Hill highlighted the important role played by IDF symposia and other events in establishing IDF’s global expertise in dairy. “It is essential that IDF remains at the forefront in the development and sharing of relevant scientific and technical knowledge, best practices and methods.”

Dr. Hill went on to explain how in turn this expertise is used through the IDF Programme of Work to help to make the dairy sector more effective, efficient and resilient, and how this expertise lends credibility to IDF as the ‘global voice of dairy’ with the various



IDF SYMPOSIUM ON MICROSTRUCTURE OF DAIRY PRODUCTS
AND
IDF SYMPOSIUM ON SCIENCE AND TECHNOLOGY OF
FERMENTED MILK
3rd-7th March, 2014 Melbourne, Australia

intergovernmental organisations such as FAO, Codex, OIE and WHO.

Dr Hill described the critical role that IDF plays in helping the global dairy sector reach consensus on scientifically and technically related matters through IDF’s procedures, Standing Committee and National Committee structure. “Our global coverage and involvement of the whole chain in reaching consensus is second to none in the food industry and provides enormous value to the dairy sector.”

Dr. Wang Jun, Executive Director Beijing Genomics Institute, described as one of the ‘Ten People who Matter’ in science by Nature magazine in 2012, spoke about the growing importance of stomach flora analysis in the development of personalized health programs.

“Dr. Wang’s presentation during the Symposium on Science and Technology of Fermented Milk was a standout as it challenged us to think about how dairy, and specifically probiotics, fits with his fascinating research focus,” said Mr. Van Buuren.



Dr. Wang (pictured above) was interviewed by international broadcaster Radio Australia, and Dr. Hill did several radio and newspaper interviews on the growth of dairy and the brighter market prospects in the coming years. Photo: Dairy Australia

“The biggest driver to bring the symposia to Australia was the need to galvanize more interest in dairy science and to help change traditional perceptions



Nearly 200 of the top dairy scientists from all over the world attended both IDF Symposia. Photo: Dairy Australia

about the industry, and I believe we have started to do that,” said Mr. Van Buuren.

The Symposium on the Microstructure of Dairy Products presented topics such as the ‘Microstructure of Australian Cheddar Cheese,’ by Australian researcher Dr. Sally Gras, focusing on the impact of variables in production such as temperature, pH, calcium and protein concentration. There are also many papers examining the impact of dairy food composition and structure on the digestion process, the rate of protein degradation and nutrient release.

The Symposium on Science and Technology of Fermented Milk embraced the underlying science, manufacture, product development challenges,

texture, flavor, shelf-life, safety and health benefits of fermented dairy products. Presentations and posters from all over the world revealed the continued nutritional importance of fermented milk in cultures as diverse as Scandinavia, Sub-Saharan Africa and Central Asia.

“Through Symposia such as these, farmers and processors can also get a snapshot into the state of contemporary dairy science and gain insight into what will be the dairy foods of the future,” explained Mr. Van Buuren.

Delegates were also able to enjoy the rich and varied cultural activities in Melbourne, a city known for its wonderful restaurants and comfortable climate. “The feedback on the social aspects of the Symposia was very positive, and it was great delegates were able to enjoy a taste of Australian life while presenting or learning from others research,” said Mr Van Buuren.

IDF/ISO Analytical Week 2014

2014
IDF/ISO Analytical Week and
ICAR/INTERBULL Conference



www.icar2014.de

Germany | Berlin
IDF/ISO 15–20 May
ICAR 19–23 May
Interbull 20–21 May

With support from
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What Can Analytics Contribute to Healthy Cows and Healthy Dairy Products?

Scientific Symposium - Saturday 17 May 2014 - IDF/ISO Analytical Week, Berlin, Germany

The IDF/ISO Analytical Week comprises numerous business meetings driving forward the standardization of international IDF/ISO standards and other related items. The week also includes an open international symposium tackling topical subjects of interest in the field of methods of analysis and sampling, featuring an exhibition of analytical providers.

This year’s symposium is focused on the Contribution of Analytics to Safeguard our Dairy Cows’ Health and Healthy Dairy Products.

Visit www.icar2014.de for further details on the symposium programme and registration.



IDF World Dairy Summit 2014

Leaders from the global dairy community, including the heads of IDF and Israel Dairy Board (IDB) as well as agricultural ministers from Israel and around the world, will gather together for the IDF World Dairy Summit in Tel Aviv from October 27-31, 2014.

The theme of this year's Summit is "The Future Begins Here," and will focus on the industry's readiness in coping with the challenges of nourishing the world's growing population.

"In an age of globalization, cooperation between companies and countries is key if we are to combat hunger in the world and meet the demand for food," said Shyke Drori, President of the Israel National Committee of IDF.

We warmly welcome Ms Michal Kraus, the new President of the Israel National Committee of IDF and President of the Organizing Committee of the IDF World Dairy Summit 2014.

"I am excited and honoured to join the international dairy community. I take this opportunity to encourage you to learn, share and enjoy all that our Summit, and Israel, has to offer. I hope to see you there!"

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Lithuania to host World Dairy Experts at the IDF World Dairy Summit 2015

Interview with Mrs. Živilė Pinskiuvienė, the Vice-Minister of the Ministry of Agriculture of Lithuania



Vice-Minister Pinskiuvienė, what can Summit participants expect from a visit to Lithuania?

Lithuania boasts a beautiful landscape, spotted with crystal-clear lakes, meandering rivers and dense forest, which covers 30% of its territory. Participants will also get a feel for Lithuania's sense of dynamism and growth, particularly regarding scientific, business and technological innovation.

Lithuania has a rich cultural heritage to explore. The Old Town of Vilnius, where the Summit will be held, is a UNESCO world heritage site and it is one of the most beautiful old towns in Central and Eastern Europe.

Milk consumption and production is increasing around the world, is Lithuania following this global trend?

Lithuania has long been considered an agricultural country, and the land is very significant to the Lithuanians. Currently, agriculture is the leading economic sector in Lithuania: last year, agricultural production made 19% of all exports, 8% of all employees work in the agricultural sector, and 33% of the total population live in rural areas.

Dairy plays an especially important role – dairy production makes nearly one fifth of all agricultural production.

This sector is oriented for export, with more than a half of all milk, processed to various milk products, exported from Lithuania. The Lithuanian trade mark always means that the product is natural, of high quality and has a distinctive taste. The statistics show that our dairy products are exported to more than 60 countries. Not every country can boast of such results!

Lithuania has been a member of IDF since 2008, with an active Lithuanian National Dairy Committee. Why is it useful to participate in IDF activities?

Being an IDF member allows for cooperation with experts from all over the world, exchange of information, and the possibility to represent the interests of dairy sector at international level. Consultations on scientific and technical matters regarding the latest analytical methods are of great importance to our country.

Why is it important for Lithuania to host the IDF World Dairy Summit?

This Summit gathers the most important dairy experts and decision makers from around the world, and is a very important sign of recognition of Lithuanian dairy and agricultural sectors. At the same time it is an excellent opportunity to present Lithuania and its agricultural and dairy sectors, and for Lithuanian dairy experts and scientists to share their achievements with their global colleagues.

How will the Lithuanian host committee collaborate with the IDF to make the event a great for your country, the region and the international dairy community?

The close collaboration with IDF is a key success factor. We are pleased about the participation of Mr. Joerg Seifert, Technical Director of IDF, as a member of the Organizing Committee who will ensure the overall coordination.

It has been agreed at our meetings in December 2013 that the programmes of different Summit conferences will be developed under the leadership and guidance of different IDF Standing Committees, taking into account the input from the nominated representatives of the IDF National Committee of Lithuania.

We are also in discussions with the IDF National Committees of neighbouring countries to establish a close collaboration across the region.

We have no doubt that this event will be of great interest to the representatives of other agricultural sectors as well.

How will the Ministry of Agriculture of Lithuania support the organization of this event?

The organization of such a global event is a big responsibility and preparation is already well underway. Following the Order of the Minister of Agriculture Prof. Vigilijus Jukna, a working group for organizing the Summit was established. The National Dairy Committee of Lithuania, including a representative from the Ministry of Agriculture, will also play a significant role in the organization of the event.

As the date of the event draws closer, the Ministry will collaborate with the Ministry of Foreign Affairs, Ministry of the Interior, Vilnius Municipality and other institutions. It is not in vain when we say 'together we can do more'.

It is also worth mentioning that the delegation from Lithuania will participate in the World Dairy Summit in Tel Aviv this year and will not only be interested in reports of the conferences but will also have meetings with IDF leaders to discuss the preparatory activities.

What will be the focus of the 2015 Summit?

The event will be held in the Vilnius "Litexpo" exhibition centre. As our country is between East and West we believe that this should be reflected in the programme.

Every effort will be made to ensure our colleagues from all over the world will find this event interesting and useful, a place to exchange ideas, experience and share information on how to promote the dairy sector while meeting new challenges.

In addition, social events will present the possibility to get acquainted with Lithuanian culture, traditional meals and the high quality dairy products produced in Lithuania. A range of tours will include visits to Lithuanian dairy farms and dairy processing enterprises.

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