

17:00 - 18:00	Registration Lobby	
18:00 - 19:00		Welcome Drinks Reception Bar Dug Out

08:30 - 09:00	Arrival Refreshments Foyer 1 & Foyer 2 & Athene A
09:00 - 10:20	Session 1: Molecular aspects of milk proteins , Athene B/C, Chair: René Floris 09:00-09:15 Conference Welcome: René Floris, NIZO, The Netherlands 09:15-10:00 [KN01] Milk proteins: Sticky subjects, Thom Huppertz, Friesland Campina, Wageningen University & Research, The Netherlands 10:00-10:20 [O02] Protein interactions and equilibria in para-casein matrices: influence of calcium sequestering salts, Gaurav Kr Deshwal, Wageningen University & Research, The Netherlands
10:20 - 10:50	Refreshment Break Foyer 1 & Foyer 2 & Athene A
10:50 - 11:50	Session 1 (Continued): Molecular aspects of milk proteins , Athene B/C, Chair: René Floris 10:50-11:10 [O03] Using SAXS and STED to elucidate how various whey protein ingredients function in acidified milk gels, Anni Bygvrå Hougaard, University of Copenhagen, Denmark 11:10-11:30 [O04] Gelation properties of milk blends from buffalo and bovine skim milk: Effect of calcium sequestering salts and heat treatment Carolyn Mejares, RMIT University STEM College, Australia, University of the Philippines, The Philippines 11:30-11:50 [O05] Effects of storage temperature on the solubility of cross-linked milk casein concentrates, Manon Hiolle, Ingredia Europe, France
11:50 - 12:30	Session 2: Young Scientist Session – Introduction , Athene B/C, Chair: Thom Huppertz 11:50- 12:00 [YSP] Young Scientist Presenter – Introduction 12:00-12:05 [YSP01] Paving the way towards animal-free dairy: comparison of native versus reassembled bovine casein micelles during coagulation processes, Renske Bouma, Wageningen University & Research, The Netherlands 12:05-12:10 [YSP02] Heating affects protein digestion of skimmed goat milk proteins with different casein:whey ratios under simulated infant conditions, Qing Ren, Wageningen University & Research, The Netherlands 12:10-12:15 [YSP03] Influence of pH on heat-induced changes in MPC-adjusted milk, Elaheh Ahmadi, Victoria university, Australia 12:15-12:20 [YSP04] Importance of phosphorylations on native and precision fermented bovine caseins for their functionalities, Julia Prangchat Stub Thomsen, Aarhus University, Denmark 12:20-12:25 [YSP05] Exploring the potential of ethanol-treated whey proteins to form nanoparticles and their ability to stabilize Pickering emulsions and modify in vitro lipid digestion., Garoufalia Charitou, Aristotle University of Thessaloniki, Greece 12:25-12:30 [YSP06] Electrostatic spray drying of whey protein isolate (WPI) lactose dispersion and its comparison with conventional spray drying Doll Chutani, Teagasc Food Research Centre Moorepar, Ireland, Wageningen University & Research, The Netherlands
12:30 - 13:30	Lunch & Poster Session 1 , Foyer 1 & Foyer 2 & Athene A
13:30 - 15:00	Session 3: Enzymatic actions on milk proteins , Athene B/C, Chair: Matthias Eisner Yili 13:30-14:00 [KN02] Genetic variation of milk proteins: influence of functional properties and processing characteristic, Nina Aagaard Poulsen, Aarhus University, Denmark 14:00-14:20 [O06] Converting casein microparticles into microgels by thermal post-treatment, Md Asaduzzaman, RWTH Aachen University, Germany 14:20-14:40 [O07] Tunable self-association of partially dephosphorylated beta-casein, Pernille Lund Rasmussen, Copenhagen University, Denmark 14:40-15:00 [O08] The effect of milk-clotting enzymes on the texture and functional properties of pasta-filata cheese, Justyna Tarapata, University of Warmia and Mazury in Olsztyn, Poland
15:00 - 15:30	Refreshment Break Foyer 1 & Foyer 2 & Athene A
15:30 - 17:30	Session 4: Digestion of milk proteins , Athene B/C, Chair: Thom Huppertz 15:30-16:00 [KN03] Characteristics of milk proteins from different ruminant species: the composition and processing impacts on coagulation properties and digestion, Aiqian Ye, Riddet Institute, Massey University, New Zealand 16:00-16:20 [O09] The function of β-casein phenotype on rheological characteristics, structural properties, and in vitro digestion patterns of bovine skim yoghurts, Noel McCarthy, Teagasc Food Research Centre Moorepark, Ireland 16:20-16:40 [O10] Role of Ca2+ in pepsin-induced coagulation and hydrolysis of casein micelles during dynamic in vitro gastric digestion Mengxiao Yang, Riddet Institute & Massey University, Palmerston North, New Zealand

16:40-17:30 International Dairy Journal Author Workshop, Thom Huppertz, Lilia M. Ahrné, Matthias Eisner, Inge Gazi, Seamus O'Mahony, Effie Tsakalidou, Todor Vasiljevic, Tim Coolbear

18:30 -
22:30

Guided Museum Tour and Offsite Gala Dinner - Ticket holders only
Please register for this special dinner and enjoy this networking opportunity in a stunning location.

08:30 - 09:00	Refreshment Break Foyer 1 & Foyer 2 & Athene A
09:00 - 10:10	Session 5: Processing of milk proteins , Athene B/C, Chair: Fred van de Velde 09:00-09:30 [KN04] The role of energy consumption in creating protein value, Peter De Jong, NIZO Food Research BV, Ede, Van Hall Larenstein University of Applied Sciences, ISPT, The Netherlands 09:30-09:50 [O11] The inter-relationships between heat stability, heat-induced changes and fouling of concentrated skim milk as influenced by pH James A. O'Mahony, University College Cork, Ireland 09:50-10:10 [O12] Fouling and cleaning of stain less steel by food proteins – a molecular analysis, Hans Tromp, NIZO Food Research BV, Ede, Utrecht University, The Netherlands
10:10 - 10:40	Refreshment Break Foyer 1 & Foyer 2 & Athene A
10:40 - 12:00	Session 5 (Continued): Processing of milk proteins , Athene B/C, Chair: Fred van de Velde 10:40-11:00 [O13] Influence of temperature on co-enrichment of milk proteins and polyphenols during ultrafiltration, Tessa van de Langerijt, University College Cork School of Food and Nutritional Sciences, Ireland 11:00-11:20 [O14] Effect of diafiltration medium on filtration performance and fouling mechanism during microfiltration of skim milk at 50°C, Freja Mardal, Aarhus University, Arla Foods Ingredients Group P/S, Denmark 11:20-11:40 [O15] Powder particle morphology influences ‘flecking’ in reconstituted fat-filled milk powders, Mark Timlin, Teagasc Food Research Centre Moorepark, Ireland 11:40-12:00 [O16] Chemical Stability and Biological Activity of Dairy Powders Made by Low-Temperature Electrostatic Spray Drying Bogdan Zisu, Fluid Air, a Division of Spraying Systems Co., Australia
12:00 - 12:15	Young Scientist Award Ceremony Chair: Thom Huppertz
12:15 - 13:15	Lunch & Poster Session 2 , Foyer 1 & Foyer 2 & Athene A
13:15 - 14:45	Session 6: Health aspects of milk proteins , Athene B/C, Chair: Peter de Jong 13:15-13:45 [KN05] The impact of (minimal) processing on bioactivity of milk proteins, Joost van Neerven, Wageningen University, Cell Biology and Immunology, The Netherlands 13:45-14:05 [O17] Purification of osteopontin from different kinds of whey by monolithic anion exchange chromatography, Jernej Oberčkal, University of Ljubljana, Arhel Ltd., Slovenia 14:05-14:25 [O18] The sweet and sour of bovine mammary secretions: N-glycoproteins during lactation, Inge Gazi, Utrecht University, The Netherlands 14:25-14:45 [O19] Antirotaviral potential of dairy by-products fortified with IgG from hyperimmune bovine colostrum: effect of high-pressure treatments Dimitra Graikini, University of Zaragoza, Spain
14:45 - 15:15	Refreshment Break Foyer 1 & Foyer 2 & Athene A
15:15 - 16:30	Session 7: Precision fermentation of milk proteins , Athene B/C, Chair: René Floris 15:15-15:45 [KN06] Making precision fermentation a reality, Marcel Wubblots, Vivici, The Netherlands 15:45-16:05 [O20] Towards ‘better’-lactoglobulin: precision fermentation as a tool to modify β-lactoglobulin structure via cysteine mutations Loes Hoppenreijs, Wageningen University & Research, The Netherlands 16:05-16:25 [O21] Engineering artificial casein micelles for future food, Laurens Antuma, Wageningen University, The Netherlands 16:25-16:30 Closure - Closing remarks René Floris, NIZO, The Netherlands
18:00 - 21:00	Networking Supper Grand Café

Friday 20th Oct 2023

08:30 -
12:45

NIZO visit and tour

08:30 - Tour 1 - Coach to depart from lobby at Papendal Hotel

09:45 - Tour 2 - Coach to depart from lobby at Papendal Hotel

11:30 - Tour 1 - Coach departs from NIZO to Ede-Wageningen Train Station

12:45 - Tour 2 - Coach departs from NIZO to Ede-Wageningen Train Station