Poster Programme

[YSP02]	**Novasep innovative solutions for the production of high purity lactose and valuable lactose derivatives** M. Beyerle*, V. Gavroy, *NOVASEP, France*
[P.02]	**Improving thermal stability of whey protein isolate using calcium binding salts** Y. Joubran*[1,3], E. Hebishy[2,3], E. Murphy[1,3], J.A. O'Mahony[2,3], *[1]Teagasc Food Research Centre, Ireland, [2]University College Cork, Ireland, [3]Dairy Processing Technology Centre, Ireland*
[P.03]	**Heat stability of commercial milk protein concentrates and isolates** E. Hebishy*[1,2], J.A. O'Mahony[1,2], *[1]University College Cork, Ireland, [2]Dairy Processing Technology Centre, Ireland*
[YSP03]	**Evaluation of meso-scale structural properties of renneted milk gels during syneresis and under induced osmotic pressure gradients** M.E. Keck*[1], A.H.J. Paterson[1], J.E. Bronlund[1], J.P. Hindmarsh[1], J.S. McLeod[2], *[1]Massey University, New Zealand, [2]Hilmar Cheese Company, USA*
[YSP04]	**Properties of cultured milk produced from milk with different milk protein genotypes** I.A. Ketto*[1], S.B. Skeie[1], J. Narvhus[1], R.B. Schüller[1], J. Øyaas[2], A-G. Johansen[1,3], *[1]Faculty of Chemistry, Biotechnology and Food Science, Norwegian University of Life Sciences, Norway, [2]TINE Meieriet Tunga, Norway, [3]TINE SA R&D, Norway*
[P.06]	**The influence of protein standardisation and heat treatment on the rheological properties of skim milk concentrate** K.P. Drapala*[1,2], K.M. Murphy[2,3], Q.T. Ho[2,3], M.A. Fenelon[2,3], S.A. O'Mahony[1,2], McCarthy[3], *[1]University College Cork, Ireland, [2]Dairy Processing Technology Centre, Ireland, [3]Teagasc Food Research Centre, Ireland*
[P.07]	**Quantitative analysis of STED images discriminates between dynamic casein microstructures relating to changes in production method and gel rheology** Z.J. Glover*, J.R. Brewer, A.C. Simonsen, *University of Southern Denmark, Denmark*
[P.08]	**Heat-induced changes of casein micelles at pH and ionic strength encountered in cheese** R. Prata, E. M. Dusterhoft, T. Huppertz, *NIZO, The Netherlands*
[P.09]	**Heat stability of reconstituted low-heat and high skim milk powder: Influence of addition of calcium-chelating salts** B. Delacourt, T. Huppertz, *NIZO, The Netherlands*
[P.10]	**Heat stability of reconstituted low-heat and high skim milk powder: Influence of whey protein addition** B. Delacourt, T. Huppertz, *NIZO, The Netherlands*
[P.11]	**Milk fat globule membrane (MFGM) isolation with higher quality and stability** S.F. Hansen*[1], B. Petrat-Melin[1], J.T. Rasmussen[1], L.B. Larsen[1], M.S. Ostenfeld[2], L. Wiking[1], *[1]Aarhus University, Denmark, [2]Arla Foods Ingredients Group, Denmark*
[P.12]	**Absolute quantification of individual milk proteins with ingredient potential** N.A. Poulsen[1], T.T. Le[1], E.D. Zachariae[1], V.R. Gregersen[1], M.S. Hansen[1,2], B. Christensen[1], B. Buitenhuis[1], E.S. Sørensen[1], L.B. Larsen*[1], *[1]Aarhus University, Denmark, [2]Arla Foods, Denmark*
[P.13]	**Investigation of antioxidant properties of caseinomacropeptide isolated from sweet whey** A.K. Dastjerd*, G. Catalkaya, M. Kilic-Akyilmaz, *Istanbul Technical University, Turkey*
[P.14]	**pH effect on particle size and zeta potential of isolated caseinomacropeptide from sweet whey** A.K. Dastjerd*, Z. Gulsunoglu, M. Kilic-Akyilmaz, *Istanbul Technical University, Turkey*
[P.15]	**Investigation into the generation and bioavailability of milk protein-derived peptides with dipeptidyl-peptidase IV inhibitory activity** I.M.E. Lacroix*[1], E.C.Y. Li-Chan[2], *[1]Wageningen University & Research, The Netherlands, [2]University of British Columbia, Canada*
[P.16]	**Rational design and optimization of proteolysis conditions for producing functional hydrolysates from various sorts of cheese whey**

	M.Y. Tsentalovich*[1], T.V. Fedorova[1], E.Y. Agarkova[2], A.G. Kruchinin[2], K.A. Ryazantseva[2], *[1]The Russian Academy of Sciences, Russia, [2]All-Research Institute «VNIMI», Russia*
[P.17]	**Influence of enzymatic hydrolysis on the heat stability of whey proteins** T. Kleekayai*[1,2], R.J. FitzGerald[1,2], *[1]University of Limerick, Ireland, [2]Dairy Processing Technology Centre (DPTC), Ireland*
[P.18]	**Fate of antioxidant, antiglycant and ACE-inhibitory enzymatic hydrolysates of α-lactalbumin incorporated into liposomes** A. Fernández-Fernández, M. Fernández, M. Cabrera, P. Cabral, T. López-Pedemonte*, A. Medrano-Fernández, *Universidad de la República, Uruguay*
[P.19]	**Biosynthesis of galactooligosaccharides from milk permeate concentrate by different beta-galactosidases** A. Vigants*[1,2], A. Zauers[1], K. Kovtuna[2], R. Scherbaka[2], J. Martynova[2], *[1]Baltic Dairy Board Ltd, Latvia, [2]University Of Latvia, Latvia*
[P.20]	***In vivo* protein digestibility of sheep milk in a rat model** L.M. Samuelsson*, W. Young, *AgResearch Ltd, New Zealand*
[P.21]	**Process stability of thermally stabilized whey protein-pectin complexes as new structuring elements for fat reduced food systems** K. Protte*, A. Sonne, J. Weiss, J. Hinrichs, *University of Hohenheim, Germany*
[P.22]	**Obtaining kefir powder by spray dryer** T.C. Santos, B.B.C. Silva, I.R.O. Pereira*, *Mackenzie Presbyterian University, Brazil*
[P.23]	**The effect of drying method on structuring potential of calcium caseinate** Z. Wang*, A.J. van der Goot, *Wageningen University & Research, The Netherlands*
[P.24]	**Numerical simulation and experimental studies of heat transfer in a foamed dairy matrix** D. Thomas*[1], K. Thienel[2], T. Stefan[3], P. Kügler[3], J. Hinrichs[3], *[1]University of Hohenheim, Dept. of Soft Matter Science and Dairy Technology, Germany, [2]Agricultural Center of Dairy Farming, Germany, [3]University of Hohenheim, Dept. of Applied Mathematics and Statistics, Germany*
[YSP01]	**Morphology development during sessile single droplet drying of milk-based components and maltodextrin** E.M. Both*, R.M. Boom, M.A.I. Schutyser, *Wageningen University, The Netherlands*
[P.26]	**Assessment of the stability of skimmed milk powder with and without addition of buttermilk powder** A.M. Pustjens*, A.H. Koot, T. Venderink, L. Ebbinge, S.M. van Ruth, *RIKILT Wageningen Research, The Netherlands*
[P.27]	**Novasep innovative solutions for the production of high purity lactose and valuable lactose derivatives** M. Beyerle*, V. Gavroy, *NOVASEP, France*
[YSP05]	**Dry heat treatment of whey protein isolate with low methoxyl pectin to improve heat stability of protein in solution and o/w emulsion** A.D. Setiowati*, P. Van der Meeren, *Ghent University, Belgium*
[P.29]	**Outstanding whey protein particles produced by dry heating** E. Schong, M.H. Famelart*, *Agrocampus Ouest, France*
[P.30]	**Root cause analysis of white flecks defect in reconstituted fat filled milk powders** C. Schmidmeier*[1,2], C. O'Gorman[1], K.P. Drapala[1,2], J.A. O'Mahony[1,2], *[1]University College Cork, Ireland, [2]Dairy Processing Technology Centre, Ireland*
[P.31]	**Effect of calcium chelators on heat stability of microfiltered milk concentrates** I.R.T. Renhe*[1,2], M. Corredig[1], *[1]University of Guelph, Canada, [2]Epamig, Brazil, [3]Gay Lea Foods, Canada*
[P.32]	**Native milk fat globules separated from milk via microfiltration** A. Jukkola*[1], R. Partanen[2], O.J. Rojas[1], A. Heino[2], *[1]Aalto University, Finland, [2]Valio Ltd., Finland*
[YSP06]	**Effects of lactose-free whey protein concentrate application on nutritional and rheological aspects of greek yogurts** A. Transfeld da Silva*[1], J. Lima[1], P. Reis[1], M. Passos[1], C.G. Baumgartner[1], C.C.H. Krüger[1], L.M.B. Cândido[1], *[1]Federal University of Paraná, Brazil,*
[P.34]	**Sugar reduction in ice cream formula with enzymatic methods and solid substitution with sweet dried whey** S. Galeano*, C. Naranjo, D. Ceballos, V. Rodas, J. Tenorio, J.D. Torres, *Universidad de Antioquia, Colombia*
[P.35]	**Rheological properties and aroma compounds of soft brined camel milk cheese made at different chymosin and brine concentration**

	Y. Hailu*[1,2], E.B. Hansen[3], E. Seifu[4], M. Eshetu[2], M.A. Petersen[1], F. Rattray[1], R. Ipsen[1], *[1]University of Copenhagen, Denmark, [2]Haramaya University, Ethiopia, [3]Technical University of Denmark, Denmark, [4]Botswana University of Agriculture and Natural Resources, Botswana*
[P.36]	**Use of whey proteins as fat replacers for the production of "light" cheeses** M.F. Henriques[1,2], D.G. Gomes[1,2], K. Brennan[3], K. Skryplonek[4], C. Fonseca[1], C.D. Pereira*[1,2], *[1]Polytechnic Institute of Coimbra, Portugal, [2]Environment and Society (CERNAS), Portugal, [3]Lille University of Science and Technology, France, [4]West Pomeranian University of Technology, Poland*
[P.37]	**Modelling and predicting maturation in cheddar cheese** Y. Chen*[1], B. Macnaughtan[1], J. Graham[1,2], P. Jones[1,3], T.J. Foster[1], *[1]The University of Nottingham, UK, [2]System Integration (Trading) Ltd, UK, [3]South Caernafon Creameries Ltd, UK*
[P.38]	**Mathematical modelling of salt transport in dry salted cheeses** M.E. Keck*[1], A.H.J. Paterson[1], J.E. Bronlund[1], J.P. Hindmarsh[1], J.S. McLeod[2], *[1]Massey University, New Zealand, [2]Hilmar Cheese Company, USA*
[P.39]	**Sugar reduction in a fermented whey beverage: Use of lactose hydrolysis and short-chain inulin** M. Miraballes*, N. Hodos, A. Gámbaro, *Universidad de la República, Uruguay*
[P.40]	**Understanding the particle physics of starch and casein in yogurt leading to texture development** R.A. Wicklund*, L.G. Howarth, P.A. Patton, J.K. Whaley, *Tate & Lyle, USA*
[P.41]	**Melting of full-fat and fat-free cheese: influence of pH and salt content** R. Prata, E. M. Dusterhoft, T. Huppertz, *NIZO, The Netherlands*
[P.42]	**Whey protein interactions with berry tannin** B. Wang*, M. Heinonen, *University of Helsinki, Finland*
[P.43]	**Gamma-polyglutamic acid, an emerging biopolymer as yogurt stabilizer** C. Chen*, X. Ma, H. Tian, H. Yu, *Shanghai Institute of Technology, China*
[P.44]	**Evaluation of plasmin inactivation by polyphenols** S. Elikoglu*, S. Koseoglu, Y.K. Erdem, *Hacettepe University, Turkey*
[P.45]	**The ability of milk proteins to modulate enterocyte migration** S. Nyegaard, T. Andreasen, B. Søndergaard, J.T. Rasmussen*, *Section for Molecular Nutrition, Department of Molecular Biology and Genetics, Gustav Wieds Vej, University of Aarhus, Denmark*
[P.46]	**Influence of carrageenan on preparation and stability of W/O/W double milk emulsions** I. Klojdová*, Y. Troshchynska, J. Stetina, *UCT Prague, Czech Republic*
[P.47]	**Microemulsions as potential carriers of nisin: Effect of composition on structure and efficacy** M.D. Chatzidaki[1], K. Papadimitriou[2], V. Alexandraki[2], M. Georgalaki[2], F. Balkiza[1], V. Papadimitriou[1], A. Xenakis[1], E. Tsakalidou*[2], *[1]National Hellenic Research Foundation, Greece, [2]Agricultural University of Athens, Greece*
[P.48]	**Bovine whey proteins adhering to cell culture models of the human upper intestinal tract** C. Schmidmeier*[1,2], B.J. Haigh[1], N. Roy[3], H. Singh[2], *[1]AgResearch, Ruakura Campus, New Zealand, [2]Massey University, New Zealand, [3]AgResearch, Grasslands Campus, New Zealand*
[P.49]	**Direct quantification of exopolysaccharides in yoghurt using NMR spectroscopy** W.C. Knol, J.H.J. van Rijn, C.E.P. Maljaars*, *DSM Biotechnology Center, The Netherlands*
[P.50]	**Novel enzymatic assay for the measurement of lactose in "low lactose" and "lactose free" products** H. Culleton*[1], B.V. McCleary[1], D. Mangan[1], C. Cornaggia[1], V.A. McKie[1], T. Kargelis[1], *[1]Megazyme, Ireland*