

We would like to invite you to participate in the **IMGC Workshop 2014**:

Tools and possibilities for optimized milk

October 9 & 10, 2014

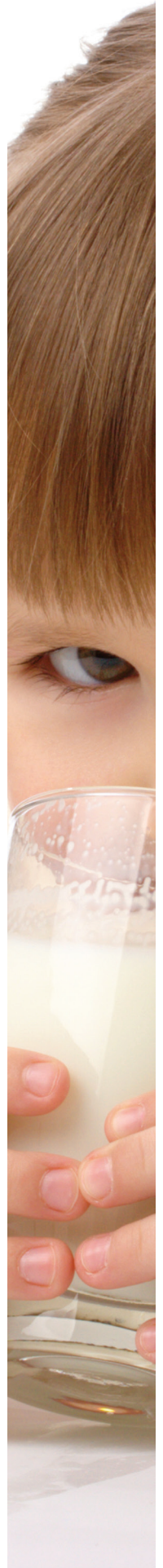
Aarhus University, Campus Aarhus, Studentarhusfonden,
Fredrik Nielsens Vej 4, 8000 Aarhus C. Meeting Room 1.

The workshop is organized by the Department of Food Science and Department of Molecular Biology and Genetics, Aarhus University.

The idea of the workshop is to combine expert lectures and presentations by workshop participants with tutorial working sections and group discussions.

Workshop sessions:

- New breeding markers for improved quality
- Protein variants, milk composition and properties
- "Omics" techniques of milk
- Technological properties of milk
- Milk from native breeds



Workshop program

October 9 & 10

Day 1

08.30 - 09.00 Registration and coffee

09.00 - 09.10 Welcome: Lotte Bach Larsen

09.10 - 09.30 Presentation round

Session 1: New breeding markers for improved milk quality

09.30 - 10.00 Invited speaker: Henk Bovenhuis - Genomic selection in a milk perspective

10.00 - 10.20 Maria Glantz: Bovine chromosomal regions affecting rheological traits in rennet- and acid-induced skim milk gels

10.20 - 10.40 Vivi Gregersen: Searching for causal mutations

10.40 - 11.00 Break

Session 2: Protein variants, milk composition and properties

11.00 - 11.30 Invited speaker: Georg Erhardt - Milk with special characteristics in the major proteins

11.30 - 11.50 Bjørn Petrat-Melin: Characterizing the in vitro digestion and biological activity of bovine casein variants

11.50 - 12.10 Filippo Miglior: Genetic analysis of milk fat globule size and Casein Micelle Size in Canadian Holstein

12.15 - 13.15 Lunch

Session 3: "Omics" techniques of milk

13.15 - 13.45 Invited speaker: Peter Sørensen - how to go beyond single traits

13.45 - 14.15 Invited speaker: Kasper Hettinga - low abundant, immune-active, milk components

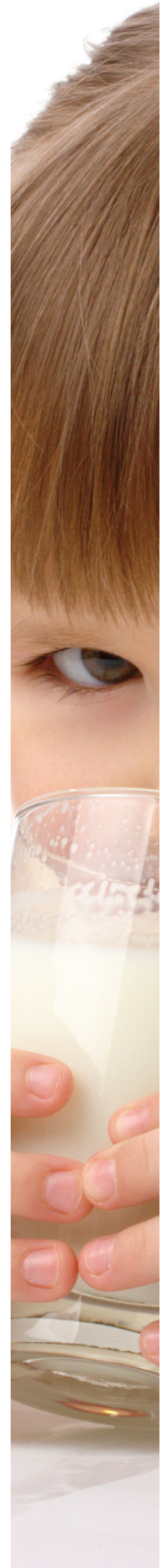
14.15 - 14.35 Lina Zhang: Proteomic perspective on mammary gland and calf development over a 12 month lactation period

14.35 - 15.00 Coffee

15.00 - 15.20 Thao Thi Thu Le: Advanced mass spectrometry, a powerful tool for absolute quantification of protein changes in milk products during processing and storage

15.20 - 15.40 Hanne Bak Jensen: Proteomic approach to distinguish rare genetic variants of bovine β -casein

5 min break



Workshop program

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15.45 - 16.45 Tutorial: Ulrik Sundekilde - Milk metabolomics and how to treat spectral data

Social event: Guided tour and dinner at the Old City of Aarhus (www.dengamleby.dk)

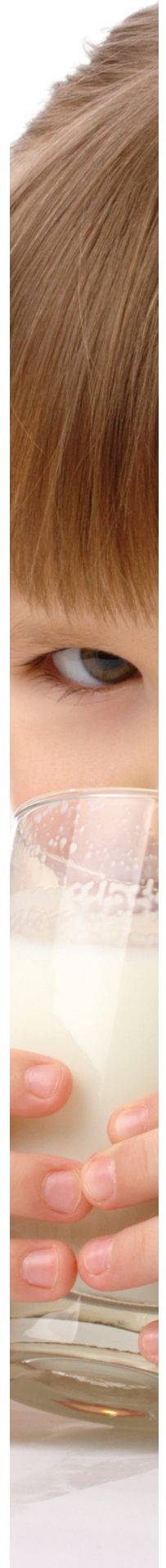
Day 2

Session 4: Technological properties of milk

09.00 - 09.10 Good morning: Lotte Bach Larsen
09.10 - 09.40 Invited speaker: Valentina Bonfatti – Innovative approaches for the genetic improvement of cheesemaking ability of milk using direct and indirect measures of cheese yield
09.40 - 10.00 Nana Stengaard Villumsen: Analysis of Storage Induced Aggregates in Acidic WPI Dispersions
10.00 - 10.20 Ton Baars: Challenges for raw milk in relation to positive health aspects
10.20 - 10.40 Guilherme de Moura Maciel: Do cows in extended lactation produce bad milk for the dairies?
10.40 – 11.00 Break

Session 5: Milk from native breeds

11.00 - 11.30 Invited speaker: Gerd Vegarud – Milk quality from Norwegian native breeds
11.30 – 11.50 Leonardo Bianchi: Characterisation of Salers cows' milk rennet coagulation ability and identification of a rare Kappa casein variant
11.50 - 12.10 Nina Aagaard Poulsen: Milk composition and milk quality from Danish native breeds
12.10 - 12.45 Lunch
12.45 - 13.45 Summing up and adjourn



Workshop location

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