

- 1) Transcriptional modulation by abundant milk protein genes in the bovine mammary gland**
Kristen Beck, Genome Center, University of California Davis, USA (Student Travel Award)
- 2) Identification and functional characterization of a novel monotreme-specific protein expressed during lactation**
Swathi Bisana, Junior Research Fellow (CCMB- Deakin University PhD program), Centre for Cellular and Molecular Biology, India (Student Travel Award)
- 3) Genomic regions associated with both summer and winter bovine milk fatty acids**
Aniek Bouwman, Animal Breeding and Genomics Centre, Wageningen University, the Netherlands (Student Travel Award)
- 4) Digestomics of human milk proteins in term and premature infants: towards improved infant feeding**
David Dallas, Department of Food Science, University of California at Davis, USA (Student Travel Award)
- 5) Milk metabolite composition and its relation to nutritional and technological quality – A NMR metabolomic approach**
Ulrik Sundekilde, Department of Food Science, Science and Technology, Aarhus University, Denmark (Student Travel Award)
- 6) The extracellular matrix modulates asynchronous concurrent lactation in tammar wallaby (*Macropus eugenii*)**
Stephen Wanyonyi, BioDeakin, Deakin University, Australia (Student Travel Award)
- 7) Isolation of genetic variants of β -casein from bovine milk for structural and functional studies**
Pernille Andersen, Department of Food Science, Science and Technology, Aarhus University, Denmark
- 8) Influence of α 1-/ β -casein ratio on proteolysis and texture formation in rennet induced milk gels.**
Etske Bijl, Dairy Science and Technology Group, Wageningen University, The Netherlands
- 9) What cell biology tell us about the formation/organization of casein micelles**
Eric Chanut, INRA, Jouy-en-Josas, France
- 10) Genetic relation between composition of bovine milk fat in winter and summer**
Sandrine Duchemin, Wageningen University, The Netherlands
- 11) Prediction of phenotypic milk parameters using FT-IR spectroscopy, variable selection and PLS regression - the overfitting issue**
Carl Emil Eskildsen, Department of Food Science, University of Copenhagen, Denmark
- 12) Analyses of milk protein genes using protein and DNA based methods and their associations to milk performance traits in East Friesian Dairy sheep**
Isabella Jasmin Giambra, Dept. of Animal Breeding and Genetics, Justus-Liebig-University, Germany
- 13) Effect of polymorphisms in the leptin and leptin receptor genes on bovine milk composition and cheese characteristics**
Maria Glantz, Department of Food Technology, Engineering and Nutrition, Lund University, Sweden
- 14) Effect of genetic protein variants on milk composition and protein profile in three Scandinavian breeds**
Frida Gustavsson, Department of Food Technology, Engineering and Nutrition, Lund University, Sweden

- 15) Whole genome association scans for bovine chromosomal regions affecting rheology in rennet-induced milk gels**
Frida Gustavsson, Department of Food Technology, Engineering and Nutrition, Lund University, Sweden
- 16) Genetic and isoform variability in relation to milk coagulation properties**
Hanne Bak Jensen, Dept. of Food Science, Science and Technology, Aarhus University, Denmark
- 17) Effects of milk collection and processing methods on origin and integrity of RNA in milk**
Danielle Lemay, University of California Davis, USA
- 18) An automated method to quantify milk fat globules and sources of RNA in milk**
Danielle Lemay, University of California Davis, USA
- 19) Atlas of microRNA in the bovine mammary gland generated by high throughput sequencing: highlighting effects of nutrition and cattle specificities**
Fabienne Le Provost, INRA, France
- 20) Deciphering the genetic variability of milk composition and quality in French dairy goats**
Cyrielle Maroteau, Toulouse Paul Sabatier, France
- 21) Combining proteomics and transcriptomics to analyse goat milk during experimental infection with *Staphylococcus aureus***
Patrice Martin, Institut National de la Recherche Agronomique (INRA), France
- 22) Chemical composition of sheep's and goat's milk in Austria**
Helmut K. Mayer, BOKU – University of Natural Resources and Life Sciences, Department of Food Science & Technology, Food Chemistry Laboratory, Vienna, Austria
- 23) Physico-chemical parameters of goat's milk from different breeds in Austria**
Helmut K. Mayer, BOKU – University of Natural Resources and Life Sciences, Department of Food Science & Technology, Food Chemistry Laboratory, Vienna, Austria
- 24) The Immune-modulatory Potential of Novel Bio-Active Fractions Derived from Bovine Milk**
Maeve McArdle, University College Dublin, Ireland
- 25) Lipidomic and cytokine biomarkers for the analysis of dairy meals and diets**
Barbara Meurer, Dairy Innovation Australia, Melbourne, Australia
- 26) Antioxidant potential of genetic variants of bovine kappa-casein in cell-free and cell-based assays**
Bjorn Melin Nielsen, Department of Food Science, Science and Technology, Aarhus University
- 27) The association of non-, poor and good coagulating milk with genetic milk protein variants in three Scandinavian dairy breeds**
Nina Aagaard Poulsen, Department of Food Science, Aarhus University, Denmark
- 28) Estimating the wound healing ability of bioactive milk proteins using an optimized cell based assay**
Jan Trige Rasmussen, Protein Chemistry Laboratory, Department of Molecular Biology, University of Aarhus, Denmark
- 29) *Lactobacillus gasseri* K7 modulates the blood cell transcriptome of conventional mice infected with *Escherichia coli* O157:H7**
Guy Vergeres, Agroscope Liebefeld-Posieux Research Station (ALP), Berne, Switzerland
- 30) The effects of acute diet-induced milk fat depression on ruminal lipid metabolism and lipogenic gene expression in lactating cows**
Sirja Viitala, MTT Agrifood Research, Finland
- 31) Comparison of characterization in the proteome of human and bovine milk**
Lina Zhang, Dairy Science and Technology group, Wageningen University, The Netherlands