

Summit Daily

Rediscovering Milk

Issue

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IDF World Dairy Summit 2013

Rediscovering Milk

**YOKOHAMA
JAPAN**

**28 October - 1 November 2013
YOKOHAMA, JAPAN**

<http://www.WDS2013.com>



Sustainable food systems are at the top of everyone's agenda



Animal Health and Welfare

Dr. Elisabeth Erlacher-Vindel from the World Organization for Animal Health (OIE) provided the Keynote Speech for the IDF World Dairy Summit Conference on Animal Health and Welfare.

The OIE is the international reference standards organization for animal health for the World Trade Organization (WTO).

Under mandate from the WTO, member countries submit disease information to OIE to provide transparency on animal disease situations around the world.

OIE also publishes the Terrestrial Animal Health Code which establishes standards for the improvement of animal health and welfare.

Dr. Erlacher-Vindel focused on the ruminant diseases that have official OIE status.

Rinderpest has been successfully eradicated from the world, the first animal disease to achieve such status. Rinderpest viruses are still held in about 40 laboratories around the world.

OIE is now using the success of rinderpest eradication to begin a program to control and eradicate peste des

petits ruminants, beginning with a new official country status implemented in 2013.

The Food and Agriculture Organization of the United Nations and the OIE have begun a program to focus control of Foot and Mouth Disease (FMD).

The OIE now has three official FMD status levels: FMD-free, FMD-free with vaccination, and FMD control program. The new FMD control program is in recognition of countries moving to control and eradicate FMD.

Dr. Erlacher-Vindel also provided an update on the emerging animal health disease, Schmallenberg virus. The Schmallenberg Virus first emerged in Europe at the end of 2011.

OIE has produced a fact sheet on the Schmallenberg virus to provide information to the world-wide animal health community.

The OIE will consider to add or not add a chapter on the Schmallenberg virus to the Terrestrial Animal Health Code at the 2014 OIE General Sessions.

Environment Conference

Conference 9 will focus on the Environment. This is of particular importance in the context of a growing awareness of environmental issues in society. The global dairy industry has responded to the challenge of enhancing the environmental sustainability of farming and processing.

It is important to develop global guidelines to calculate environmental footprints so the dairy sector can lower the environmental impact of milk and dairy products. Such guidelines would also help consumers to better understand dairy's role in tackling global sustainability issues.

Innovations in waste management relate directly to improving environmental performance in dairy production and processing.

This Conference will therefore comprise two sessions. The first will explore environmental footprints, with the second covering waste management.

The first Session will include presentations on the IDF guidelines on carbon footprinting, the development of IDF guidelines for water footprinting, case studies on calculating carbon footprints (on-farm and in processing), and FAO research on reducing and mitigating greenhouse gas emissions. There will also be coverage of the role of community engagement in creating a sustainable dairy industry and of the Global Dairy Agenda for Action. Focuses will include evaluating on-farm biodiversity and improving the environmental performance of dairy through innovative approaches.

The second Session will explore greenhouse gas measurement and regulations for manure management in dairy farming. Other presentations will encompass such areas as a pasture farm system to manage nitrogen, progress and prospects for biogas production in Japan from cattle manure and milk packaging to reduce food and resource waste.

Akifumi Ogino
Conference Programme
Organiser
Schedule: Sessions 1–3
Nov. 1 (Fri)
8:35–15:30
Venue :
The Yokohama Bay Hotel
Tokyu, B2F
Ambassador's Ballroom S

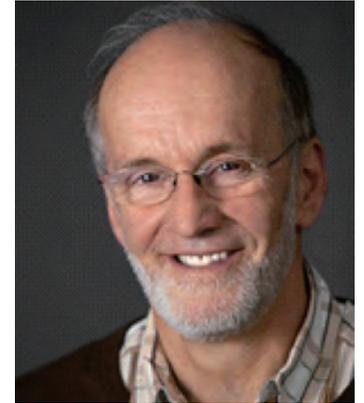
Dairy and Metabolic Regulation

Numerous studies are demonstrating the benefits of dairy products on the reduction of metabolic syndrome risk.

To learn more, we spoke with Prof. Angelo Tremblay of the Department of Kinesiology at Laval University, Quebec City, Canada, who gave a keynote lecture during Session 1 of the Nutrition and Health Conference, entitled “Impact of dairy on metabolic regulation and the risk to develop the metabolic syndrome”.

Why has the characterization of metabolic syndrome been an important step in terms of nutrition and health?

The characterization of metabolic syndrome as an intermediate condition between metabolic health (normality) and some pathologies like diabetes has given reference values to health professionals in their attempt to perform early diagnosis relative to the cardiometabolic risk. This has also offered to industrial partners some targets to assess the metabolic impact of foods such as dairy products.



Prof. Angelo Tremblay

What does the latest research show regarding the relationship between dairy product consumption and metabolic regulation?

In the early 1980s, population data highlighted a potential link between low calcium intake and proneness to obesity and hypertension. Further epidemiological evidence based on studies using cross-sectional, prospective, and meta-analytical approaches showed that regular dairy consumption is associated with a reduced risk of obesity, metabolic syndrome, and diabetes.

How does dairy product consumption alleviate these risks?

From a physiological standpoint, these benefits seem to be explained by an increase in fecal fat loss and fat oxidation, a decrease in postprandial lipidemia, and a facilitation of appetite control. The global proof of concept is also supported by clinical trials which demonstrated that regular dairy intake accentuates the benefits of a weight-reducing program on the metabolic profile of obese individuals.

Dairy Consumption and Silent Inflammation

There is compelling evidence that diet has a significant impact on silent inflammation, a cardiometabolic state also associated with obesity, type 2 diabetes and coronary heart disease. Silent inflammation can be measured clinically with simple biomarkers such as C-reactive protein and other pro- and anti-inflammatory proteins.

Several studies have recently suggested that dairy consumption may have anti-inflammatory effects, and therefore may be cardioprotective in that regard.

In his keynote speech, entitled ‘Dairy Consumption and Silent Inflammation: Myth or Reality?’, during Session 1 of the Nutrition and Health Conference, Prof. Benoît Lamarche addressed this question with details of his latest research.



Prof. Benoît Lamarche

Prof. Lamarche and his colleagues at Laval University in Canada have recently conducted a thorough review of the literature of this topic. Data regarding anti-inflammatory effects of dairy consumption were shown to be inconsistent. However, none of the available studies has shown that dairy is pro-inflammatory.

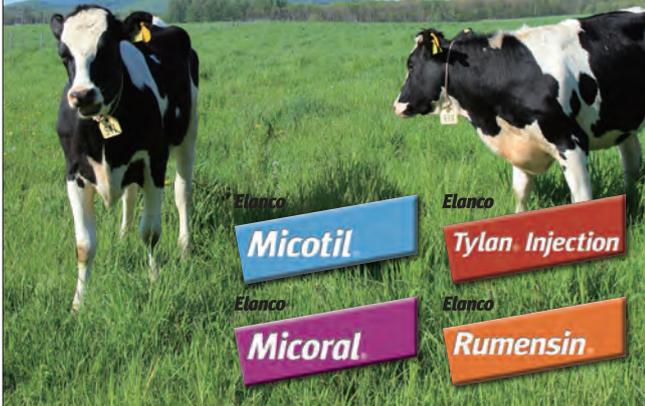
The Laval University team recently conducted a large randomized clinical trial aimed specifically at addressing this question. Data suggested that consumption of three dairy products daily has neither favorable nor deleterious effects on biomarkers of inflammation.

Thus, the perspective often conveyed by popular diet books that dairy consumption is pro-inflammatory is a myth that existing data does not support.

More clinical studies in particular populations at risk of heart disease are needed to confirm the neutral or potential anti-inflammatory effects of dairy consumption.

Elanco Animal Health congratulates the WDS on the 2013 meeting in Yokohama, Japan

Elanco is committed to the Food and Animal Health Industry, through our Vision of " Food and Companionship Enriching Life ".



Eli Lilly Japan Co.Ltd. Elanco Animal Health
Sannomiya Plaza Bldg. 7-1-5, Isogamidori, Chuo-ku, Kobe 651-0086 Japan
Tel 81(Japan)-78-242-8904 www.elanco.jp

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We would like to serve as the go-between for producers and consumers; this is our concept at ZEN-NOH.



Our priority mission is to constantly provide consumers with domestically produced farm products that are safe and reliable. To fulfill this mission, ZEN-NOH carries out a highly diversified range of business activities at every step, from production through sales.

www.zennoh.or.jp



Yves Boutonnat IMP Trophy Award 2013

Any organization involved in generic dairy marketing can become a member of the International Milk Promotion group (IMP), and today IMP has approximately 17 member countries. The IMP group is a permanent Task Force of IDF through the Standing Committee on Marketing.

Our main strategic interests are to exchange information about marketing developments in the dairy business, identify market trends and new consumer behaviour, and share experiences about communication, marketing and promotional strategies, as well as methods and activities to add value to dairy and stimulate growth in the dairy sector.

At the annual IMP mid-year meeting, members provide case studies for presentation and discussion. Every member can also submit one or more entries to the Yves Boutonnat IMP Trophy Award. The cases presented must follow specific rules, and all members present at the meeting vote for the presentation demonstrating the best practice, based upon a predefined voting system.

From the results of this vote, three finalists are selected to present their case at the marketing conference at the IDF World Dairy Summit.

This year, the IMP mid-year meeting was held in Northern Ireland. There were six countries with different entries in the competition. The three finalists were:

- Canada: The Canadian Cheese Rolling Festival 2012
- South Africa: Consumer Education Project of Milk South Africa
- United States: Refuel with Chocolate Milk to Win the Race for Milk Sales

Announced at the Gala Dinner, the winner of the Yves Boutonnat IMP Trophy Award for 2013 is: MilkPep (US) with Refuel with Chocolate Milk to Win the Race for Milk Sales.

Congratulations to the winner and the other finalists!

Maintaining Food Safety



Yataro Kokubo
Conference Programme
Organiser
Schedule: Keynote lectures
Sessions 1–3
Nov. 1 (Fri)
9:00–17:30
Venue :
The Yokohama Bay Hotel
Tokyu, B2F
Ambassador's Ballroom N

The Food Safety Conference will look at how practical risk management and assessment of potential microbiological and chemical hazards at each stage of the supply chain can ensure the food safety of dairy products.

“Rediscovering Milk”, the theme of this Summit, presents new challenges for risk management. The objective of this conference is thus to contribute to the development of supply chain management by sharing and discussing global trends in risk management and future issues. The main theme of this Conference is “Risk management of dairy products by the integrated supply chain approach”. The Conference consists of two keynote lectures and three sessions.

Keynote lectures will highlight current and future food safety related activities of IDF, Codex and ISO. They will also overview the history of dairy product safety in Japan.

Session 1 will focus on the acquisition of high-quality milk by implementing proper risk management activities at the farm level as the most important point for providing safe dairy products to consumers. This Session will review international trends in farm management aimed at food safety, the starting point in the supply chain. This will be followed by discussions on practical approaches to risk management at the farm level and an exploration of future issues.

In Session 2, we will present developments and issues relating to implementing and verifying risk management activities for microbiological hazards in the supply chain.

Session 3 will address situations and issues in implementing and verifying risk management activities for chemical hazards in the supply chain.

Enhancing Protein Nutrition in the Elderly

Session 4 of the Nutrition and Health Conference will explore the key role of proteins in the nutrition of the elderly and the potential roles of dairy products in their diet to prevent diseases associated with aging.

The results of empirical studies indicate that proteins are very important for supporting longevity and quality of life.

Although the impact of nutrition on longevity is largely unquestioned, physiological aging differs widely for each individual.

It is therefore difficult to define the “healthy individual and groups” as typical subjects for the determination nutritional requirements for the elderly.

Dairy protein is considered to have unique properties that may influence immune status, help in the reduction of frailty and in responses to medical treatments, as well as in recovery from acute illnesses, including surgery.

Recent data support claims that dairy products have positive effects on bone health and are associated with lower blood pressure and lower risk for cardiovascular diseases and type 2 diabetes.

Other suggestive associations between dairy intake and cognition add to the list of physiological functions affected by milk protein.

Particularly in Japan, where there is a low nutritional share of milk products in the diet, it is considered that the intake of more dairy products will contribute to extending healthy life spans.

Schedule: Session 4
Nov. 1 (Fri)
13:30–17:30
Venue :
The Yokohama Bay Hotel
Tokyu, B2F
Queen's Grand Ballroom CD

The IDF Prize of Excellence 2013 Goes to Odd Rønningen, Norway

Odd Rønningen has been awarded the inaugural IDF Prize of Excellence for his important contribution to sustainable world milk production.

This award, presented at the Gala Dinner, is a mark of recognition and appreciation for his outstanding work and involvement in the IDF Programme of Work in accordance with the following five concepts: speed, worldwide visibility, impact, focus and transparency.

For the past 22 years, Odd Rønningen has played a significant role in the advancement of the work programme of the Machine Milking working group and other committees aimed at developing and revising the ISO standards for milking machines and automatic milking.

Thanks to his enthusiasm and dedication, instruments for vacuum diagnostics were made available to a wide audience, including scientists, milking advisors, milking equipment dealers and veterinarians.

These instruments offer a method for early detection and diagnostics of possible mastitis causes, and have therefore helped to reduce the use of antibiotics to prevent and control mastitis. His work, focused on mastitis prevention and control, has been a major asset to dairy farmers worldwide.

Odd is recognized internationally for his contribution to a sustainable worldwide milk production and for his major commitment to animal welfare.

Odd Rønningen is a worthy recipient of the IDF Prize of Excellence 2013.

Join us in congratulating him for his major contribution to the work programme of the International Dairy Federation!

The IDF Award 2013 Goes to Professor Emeritus Roger K. Abrahamsen

The 2013 IDF Award was presented to Professor Emeritus Roger K. Abrahamsen, Dep. of Chemistry, Biotechnology, and Food Science, Norwegian University of Life Sciences.

With a career in the dairy sector spanning almost 40 years, Prof. Abrahamsen has contributed significantly to the development of the dairy industry on both a national and international level. In addition to his outstanding knowledge and experience in the field of dairy science and technology, he has devoted a great deal of time to passing on his expertise to both students and those employed in the dairy industry.

He has led and participated in a large number of main research projects in dairy technology and related subjects, helping the industry with product development and problem solving. He is also a brilliant teacher and has frequently been awarded teaching prizes at the University, receiving top scores for his teaching and courses. In addition, since the 1980s he has promoted the study of dairy science and technology in developing countries, and has been supervisor and co-supervisor for several PhD students from various countries in Africa.

Prof. Abrahamsen has been involved with IDF since 1984 as a member of the Standing Committee on Dairy Science and Technology and as a member of the IDF Scientific Programme Coordination Committee (2004–2011.)

The IDF Award recognises remarkable contributions to progress in dairying worldwide and is attributed on the basis of submissions by IDF National Committees.

Join us in congratulating Prof. Abrahamsen for his outstanding expertise and contributions to dairy education and industry!

Technical Tour 3

The first stop on Technical Tour 3 was to visit the Tetra Pak Factory and Technical Center. The Center operates three machines. They are the TBA/19, TBA/21 and TR/28. The primary purpose of this center is to provide training and operating experience to customers in using the packing equipment for a range of products. At this time the products being packed include milk, nutritional beverages, juice and some other beverages.

The factory is one of Tetra Pak's 42 plants around the world. This plant is ISO 9000-certified and produces around 7.5 billion packages per year for an array of customers. The plant has two primary printing areas. The larger one is dedicated to water-based ink printing. The smaller area is for solvent-based ink printing. The tour viewed the Flexo Printer 12, running at a speed of 36 km/hour, or 600 m/minute. Tetra Pak itself designed this equipment. The tour moved on to the creasing process and then viewed the Slitter 59, which runs at 50 km/hour or 1000 m/minute. The final part of the process seen by the tour was the three layers of lamination to complete packaging.

Our second stop was to visit the Yakult flagship plant in Susono. This plant opened in 1986, has 280 employees and occupies 204,479 square metres. The plant is certified as HACCP, ISO 9001 and ISO 14001. During our tour, we were unable to enter the plant but walked along a high walkway above the plant floor to observe the production process through windows. The process starts dissolving milk powder into hot water and sterilizing the liquid. The seed culture is then added and the liquid is maintained at body temperature to allow the live bacteria to grow. The liquid is rapidly cooled after cultivation.

The liquid, called fermented milk, is then homogenized and sent to the mixing tank. At this point sterilized flavored syrup is added to the mixing tank. The syrups are largely fruit-based and some contain sugar; others contain artificial sweeteners. The fermented flavoured milk is now packed into single serve plastic bottles and Tetra briks.

The final visit was at the Takasago Research & Development Center, which has six laboratories and is ISO/IEC 17025-certified.

The group visited the Food Design Center and tasted two batches of clam chowder. The first batch had no added flavors and the second batch was flavored with Takasago butter and milk. Unsurprisingly, all tour group members preferred the second batch.

The tour then moved to the Analytical Technology Research Laboratory, which focuses on dairy products. Dairy contains many volatile components and reacts very differently at varying temperatures, so it is very hard to work with from a flavor perspective.

The final part of the tour was to see the Flavor Laboratory and the sensory evaluation area. We saw the tasting area, with a large round table and seats for eight tasters to meet and discuss their reactions. We also viewed five tasting rooms for people to taste in isolation from others. Each room has four different colored lights that can be adjusted according to the color of the food or beverage being tasted.



Photo Gallery

Dairy Policies and Economics



Dairy Science and Technology



Children and Milk



Farmers Dinner

