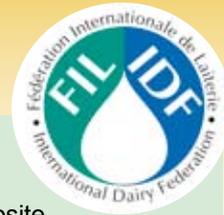


SUMMIT DAILY THURSDAY

STOP PRESS



Friday Technical Tours Reminders

Technical Tour Five Friday 12

- The Coach will leave at **7.10am** from Federal Street (directly opposite the entrance to the SKYCITY Grand Hotel)
- Delegates will be issued E-Tickets on the Coach. Staff will check you into Auckland Airport upon arrival.
- Please note those delegates returning on 4.55pm flight from Palmerston North will have a transfer arranged for them back to Federal Street.

Technical Tour Six Friday 12

- The Coach will leave at **6.30am** from Federal Street (directly opposite the entrance to the SKYCITY Grand Hotel)
- Delegates will be escorted directly to Charter Flight at Auckland Airport. Breakfast will be served on this Charter Flight.
- Delegates returning on Charter Flight will be transferred back to Federal Street.

Technical Tour Seven Friday 12

- The Coach will leave at **6.00am** from Federal Street (directly opposite the entrance to the SKYCITY Grand Hotel)
- Delegates will be issued E-Tickets on the Coach. Staff will check you into Auckland Airport upon arrival.
- Delegates returning on 2.55pm flight will be transferred back to Federal Street.

For all Technical Tours, please note

- Clean, flat covered-in footwear is required to be worn at all times.
- No smoking will be permitted on manufacturing sites
- No photographs will be permitted inside manufacturing sites
- Delegates are reminded they are to wear no jewellery on the Plants tours - so we recommend you leave your jewellery back at the Hotel
- Delegates are required to show their name badges on all Tours

Social Tours

Please meet at the registration desk 15mins prior to the start of tour on Level 3 of the SkyCity Convention Centre (entry from Federal Street).

PLEASE NOTE

Delegates are required to show their name badges on all Tours.

Whoops!

The DIAA Cheese Science CD's are blank so please, return yours to the registration desk for a replacement copy.

CONTENTS

Pg 2
IDF Hot Topics

Pg 4
SCENE AROUND
– photographs
from the Summit

Pg 6
TECH TOUR
FACTS
Highlights of
Friday's
Technical Tours

Pg 8
Come to Summilk,
Parma, Italy, for
WDS 2011

Food New Zealand



IDF HOT TOPICS

Message from Richard Doyle, IDF President



With more than 1600 delegates from 66 countries, the IDF World Dairy Summit in Auckland has been an outstanding success. This annual event has become a unique meeting point for key decision makers and top class experts and scientists. The record attendance underlines the valuable contribution and vitality of the dairy sector and confirms the importance of having an annual top-class event gathering all stakeholders in key areas of dairy.

I would like to express my very sincere and personal thanks to the New Zealand team for the exemplary work invested in making the IDF World Dairy Summit 2010 a great success. The IDF World Dairy Summit offered a wide range of conferences and poster sessions presenting the latest state of the art with regard to science, technology, industrial application and innovation in dairy. The conference programme was built on key concepts driving our industry: sustainability, innovation, quality and excellence.

IDF keeps on adapting the IDF World Dairy Summit to the changing needs of the global dairy industry. This year's brand new SWIFT session highlighted examples of IDF excellence in meeting the needs and expectations of its worldwide membership. It demonstrated the significant impact that IDF has on key factors affecting the dairy sector worldwide and how these are being ad-

ressed in a speedy, focused and transparent manner, providing value to all dairy stakeholders. Next year, a new Round Table on dairy supply chain issues will gather active representatives from various dairy stakeholders groups in stimulating debates and ensure participation of more stakeholders from all parts of the dairy chain, as well as different regions of the world.

I'm sure that this year's World Dairy Summit was, above all, a good opportunity to meet with world dairy experts and decision makers, to benefit from new insights and to build and strengthen international knowledge transfer and partnerships.

It is a unique platform to engage in dialogue on opportunities and challenges for the future. In Auckland, it also enabled us to identify key IDF priorities of work.

The next IDF World Dairy Summit will be organised in Italy and will provide new opportunities to share developments and best practice as well as many accents from other dynamic regions of the dairy world.

I look forward to wide-ranging and fruitful discussions with you next year in Parma! Ciao!

IDF Award goes to Dr. Manuela Juárez of Spain



The 2010 IDF Award was granted to Dr. Manuela Juárez. The presentation took place last night during the Gala Dinner of the IDF World Dairy Summit in Auckland, November 2010.

Dr Juárez is a Research Professor in the Spanish

National Research Council (CSIC), Instituto de Investigación en Ciencias de la Alimentación (CSIC-UAM). She is director of the Madrid Institute for Advanced Studies on Food (IMDEA-Food) and has been Vice-President of Scientific and Technological Research of CSIC.

She has played an active role in developing research in Food Science and Technology and contributed to many research projects at national and international levels. Throughout her career she has published numerous papers in scientific journals of major international impact.

Her areas of research include: chemistry of cheese during ripening, minerals and salt equilibrium in milk, chemistry of lipids in dairy products and development of chromatographic procedures to determine milk fat quality and traceability. During recent years she has focused her scientific activity toward analytical methods development to determine conjugated linoleic acid (CLA) isomers in dairy products and to search for alternative procedures to increase healthy milk lipids, with emphasis in CLA.

Dr Juárez has always been very much involved in the Dairy Sector and she has contributed to improving the competitiveness of this sector and also fostered innovation. She is considered as a key scientific reference and advisor for the dairy industry. She has also been very active in IDF work, particularly in the area of methods of analysis and sampling.

It is with great pleasure that IDF presents this award to in paying tribute to his significant contribution to dairy research worldwide.

Mark your diary

Next IDF World Dairy Summits ...

The IDF SummilK 2011 in Parma, Italy.

The IDF 2011 World Dairy SummilK will go to Parma, Italy. The theme for 2011 is 'Sustainable Food Security', a topic of great significance and value to the entire world dairy community.

A series of joint conferences is being organised with the Food and Agriculture Organisation (FAO) of the IDF United Nations regarding 'Sustainable Food Security' at the 2011 Summit. A conference on environment will follow-up on the latest achievements regarding life cycle analysis for greenhouse gas emissions from the dairy chain; other conferences will focus on various key topics such as animal health, welfare and animal feeding to address dairy sustainability issues from different perspectives and stimulate exchange of expertise within the dairy industry. A new Round Table on dairy supply chain issues will gather active representatives from various dairy stakeholders groups in stimulating debates and ensure participation of more stakeholders from all parts of the dairy chain, as well as different regions of the world.

The Forum for Dairy Leaders and the IDF Summit itself will provide many opportunities for all participants to express viewpoints, discuss and debate their vision of how the dairy sector will continue to evolve and thrive, with dairy leaders from several regions of the world, and to also address messages to a global audience.

The location for the Summit also has a key role to play. Parma is nestled in the valley of the Po River in the Italian province of Emilia-Romagna, and its rich history and culture radiates beyond its city limits, providing a variety of cultural and social delights for you to see and enjoy.

We look forward to meeting you at the IDF SummilK 2011 and wish you a very productive and motivating stay in Parma!

Cape Town will welcome the IDF World Dairy Summit 2012.

The IDF World Dairy Summit 2012 will be held in Cape Town, South Africa from 4-8 November 2012 and promises to be a unique experience. South Africa epitomises the meeting place of a developing economy and a first-world industry.

This is also true in the dairy sector. The Summit will be held at the state-of-the-art Cape Town International Convention Centre and technical and social tours will take place in the beautiful environment of the Western Cape winter rainfall area.

The programme promises to include topics on the latest developments according to the various IDF disciplines. In addition there will be a separate programme on the dairy industry in emerging dairy economies. The networking schedule will not only be that of a first-world interaction, but will also look at opportunities available in the emerging economies of Africa, hence the theme for the 2012 World Dairy Summit, A WORLD IN ONE COUNTRY.

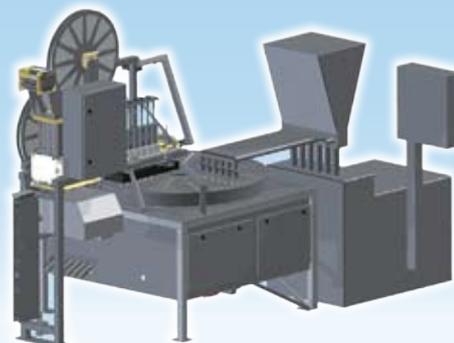
For more information, visit www.wds2012.com or contact Edu Roux, edu.roux@agricconnect.co.za

Visit the new IDF website at www.IDF-LCA-guide.org and discover how our industry is committed to producing safe and nutritious foodstuffs sustainably

EXCITING INNOVATION IN FOOD SAFETY - SEALED AT SOURCE

Give your products even more consumer confidence with our new **Capless Sealing Induction System** - monoblock design, tailor made for your production system.

Suitable for dairy products, prebiotics and probiotics as well as high pressure treated dairy, fruit and vegetable drinks.



We Also Offer

- Selig - Induction and sealing products
- Enercon - induction sealing equipment
- Custom printed induction seal for company and product promotion

Amseal Global Perspective
Local Support

Amseal Closure Systems Ltd, Auckland, New Zealand
Tel: +64 9 4412595 | email: info@amseal.co.nz | www.amseal.co.nz
Unit 5 39/45 Porana Road, Wairau Valley, North Shore City 0625

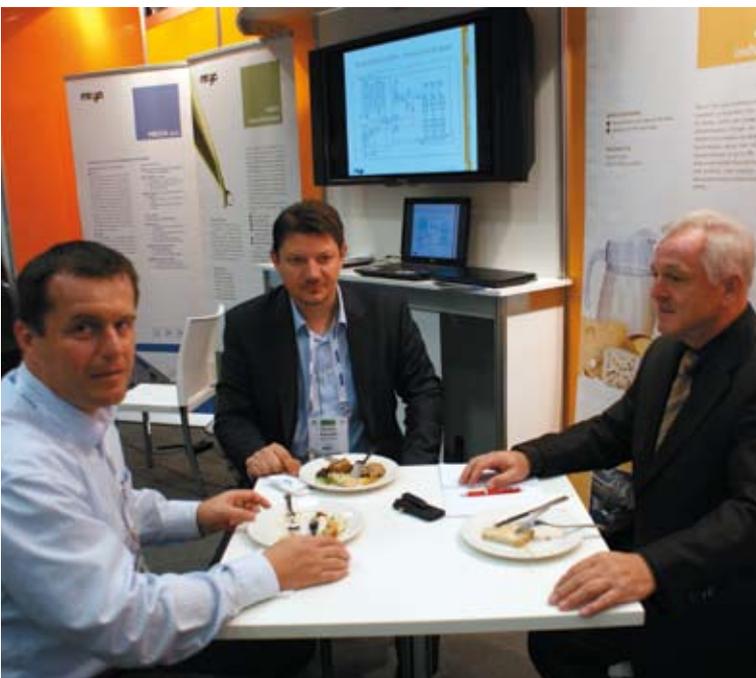




Farmer delegates 'chewing the cud' at the Farmers Dinner, Wednesday Night



From left, Jennifer Miner from the Canadian Food Inspection Agency, Don Snyder from the Dairy Processors Association of Canada and Herman Frister from the University of Applied Sciences and Arts, Hanover, Germany



The selection of fresh, tasty meals (above) has been enjoyed by all

From left, Libor Nejedly, Mega a.s. Czech Republic, Dmitry Volodin, Mega a.s Russia and Lubos Novak from Mega a.s Czech Republic caught eating lunch on Wednesday

Gala Dinner - a glittering night

Is your photograph here? See anyone you know?



SCENE AROUND





Highlights of Friday's Technical Tours

Tech Tour 5: Fonterra Research Centre Palmerston North

The Fonterra Research Centre (FRC) is home to more than 100 scientists, technologists and engineers, supported by 300 staff covering all aspects of dairy research and development.

Opening its doors, as the Dairy Research Institute, in 1927, the FRC has established an unrivalled reputation in developing new applications for dairy.

Dairy Pilot Plant

The 3,350 square metre dairy pilot plant at FRC specialises in new process development, product development and scale-up.

FRC innovations include cheese starter technology, spreadable butter, automated milk concentration plant, DR10™ and DR20™ probiotics and the world-leading Anlene™ range of bone nutrition products. The development of separation and extraction technologies to create new milk protein ingredients such as ClearProtein™, have opened up many new opportunities for products made with dairy ingredients.

Using world-leading production technologies, Fonterra has developed PowerProtein™ 515 WPC, a breakthrough ingredient with unique textural properties for food and snack bars. CHEDDARplus™ technology is another innovation from FRC and offers customers significant yield and process benefits, along with a superior 'natural' cheese consistency in their products.

Dairy science is also enabling specialist ingredients to



Innovations at Fonterra Research Centre include the world-leading Anlene™ range of bone nutrition products

help prevent allergies, eczema, neural defects and osteoporosis. It helps food companies to produce healthier, superior products, such as low sodium cheese, meeting special dietary needs.

Fonterra invests more than US\$50 million a year in dairy research and draws on the strength of numerous R&D partnerships around New Zealand and the world. Fonterra Research Centre.

Tech Tour 6: Fonterra Edendale, South Island

Edendale is the oldest dairy processing site in New Zealand. Notably, butter from Edendale was part of the cargo on the ship 'Dunedin' when it carried New Zealand's first export cargo of frozen meat to Europe in 1882.

36.8% of the milk supplied by Fonterra shareholders in the South Island is now processed at Edendale, Fonterra's largest manufacturing site. The plant has the ability to handle up to 15.1 million litres of milk a day in the peak processing season. The world's largest and most efficient milk drier, ED4, was commissioned in the 2009/10 season. ED4 is capable of processing 100 litres of milk per second, producing 29 tonnes of milk powder per hour. The sheer size of the drier conferred economies of scale which allow energy saving innovations to be cost effective. Energy conservation was an important part of the project development project with a suite of energy saving technologies incorporated into the plant.



View of the Edendale site during construction of the ED4 Drier operation



Dairy farms on the West Coast are interrupted by great swathes of steep rain forest and broad-running rivers

Tech Tour 7: Westland Milk Products, Hokitika

A small player doing great things – a true West Coast success story!

Westland Milk Products is an independent, co-operative dairy company, owned by its 330 farmer shareholders and has a history of more than 70 years of dairy production. The milk collection catchment area is the pristine West Coast of the South Island and covers 440kms, from Karamea in the north to Fox Glacier in the South. With more than 390 supplying farms the company collects and processes more than 500 million litres of milk per annum.

Annually, Westland makes 22-25,000 tonnes of butter and 3,000 to 5,000 tonnes of anhydrous milk fat per annum.

Westland Milk's three Niro and Stork spray driers are small by Edendale standards but still put out 2, 2.5 and 6 tonnes of product per hour. Westland also runs a freeze drier producing lactoferrin. When that plant first started up in 2002 it was the biggest in the world.

Between 2005 and 2006 a \$75 million protein plant was built as a way of adding value to Westland's rapidly growing supply. The new plant allowed the company to take on a broader range of products and provided much needed processing capacity.

The development of the dairy industry on the West Coast of New Zealand is a success story for the region and Westland Milk Products, with its proud history and commercial success, continues to play an important role in the region's economy.

More answers from LEADERS FORUM



Question: Is there product development in sheep milk?
Yes, IDF is observing a rapidly growing niche market for milk from minor species including sheep, where a number of product innovations are under development. This is one of the many topics that will be covered at the IDF International Symposium on Sheep, Goat and other non-Cow Milk on 16 - 18 May 2011, Athens, Greece.

Question: Do consumers really know what sustainability means and if not, how can we help?

Sustainability means different things to different people. Dairy is the first sector in the agricultural world to realise the need for a coordinated global approach on this important issue, joining forces at an unprecedented level of cooperation across national borders and along the dairy supply chain to continuously improve its environmental performance for a more sustainable future. The sector speaks with one voice to engage and involve the wider community in its efforts through dedicated websites and catalogues of growing evidence of its positive results to date.
www.dairy-sustainability-initiative.org
www.idf-lca-guide.org

Question: Will carbon footprint still be an issue in 2015, if not what will be?

Carbon foot printing will remain an important topic for years to come. By 2015, it will be a common tool used to measure our continuous progress towards a more sustainable supply chain. The dairy sector is taking an holistic approach to sustainability by encompassing other environmental challenges of growing importance linked to dairy farming, most notably water foot printing and biodiversity, with a view to already addressing these in more detail.

integrated safe reliable

Haden & Custance provide sales, consultancy, design and servicing of NDC automated guided vehicle installations for existing environments or as part of a complete turn-key installation.

- Reliable guidance systems
- Increased throughput
- Reduced product damage
- Urgent pickups prioritised
- Lights out operation
- Integrated into production floor
- Increased safety
- Local support
- Reduced staffing



Call now for further information +64 6 872 7140
or email us at enquiries@hadencustance.co.nz
www.hadencustance.co.nz

**HADEN
& CUSTANCE**
solutions through innovation



IDF WORLD DAIRY SUMMIT 2011



SUMMILK
IDF WORLD DAIRY SUMMIT 2011

PARMA, ITALY, OCTOBER 15 - 19, 2011

