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## Message from the Director General

### Enhanced access and transfer of nutritional knowledge thanks to a refreshed IDF Dairy Nutrition Website



IDF is pleased to announce the launch of a refreshed IDF Dairy Nutrition website using latest web technologies to facilitate the access and transfer of nutrition resources and offer visitors science-based information to support a healthy and well-balanced lifestyle.

The user friendliness of the website has been improved with the possibility to sign up for a newsfeed (via RSS technology).

In addition, the IDF Dairy Nutrition website is now also connected to 'social networking sites' such as Facebook, Twitter and many others. The search function has been optimized. All these new features will enhance the service to the visitors in the most customer friendly way.

This platform will serve as a global science-based source of reference for health professionals, media and the general public. For each target audience, the site offers specific information on many different topics via fact sheets, frequently asked questions and information on dairy nutrition events around the world. The site also contains a glossary and a Dairy Nutrition Network which gives access to many key dairy nutrition organizations in a growing list of countries around the world.

The refreshed site will be a convenient reference source for current information and trends in dairy nutrition. Visit <http://www.idfdairynutrition.org> now and sign up for regular updates using RSS feed!

Contact: [Christian Robert](#), IDF Director General.

## IDF SUCCESS STORIES

### IDF Dairy Science and Technology Week, Tromsø (Norway), 6 – 11 June 2010



250 leading experts in dairy science and dairy processing from academia and industry representing 32 countries gathered in Tromsø to exchange and advance latest knowledge in dairy science and technology. The central theme was "healthier dairy products", focusing on new innovative ingredients such as probiotic strains and new manufacturing technologies that will contribute to enhanced nutritional benefits for different consumer segments, greater taste and convenience for the consumer.

The "week" was composed of two scientific symposia and the meeting of the IDF Standing Committee on Dairy Science and Technology (SCDST). The scientific papers presented at the two symposia will be published in a Special Issue of the International Dairy Journal in due course.

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### IDF Symposium on Science and Technology of Fermented Milk

The IDF event provided new insights and knowledge on how to create creaminess, using the milk, cultures, processing and added ingredients, in the design of new products and optimization of production processes in the dairy industry. New understanding of the mechanisms for health effects of probiotic microorganisms has been presented as a result of the methods now available, like sequencing the genome of the bacteria and understanding the functioning of the gastrointestinal system better. Furthermore it was demonstrated that there are almost unlimited possibilities for modifying milk, adding ingredients and processing the structure, from grainy to creamy.

A presentation highlight was the outline of limitations on the possibilities for telling the story to consumers as no dairy claims have yet been accepted for purposes of advertising or labelling. It is predicted that the rapid development of methods within genomics and metabolomics will help provide the necessary evidence and that will allow industry to not only produce fermented dairy products delivering consumers with good nutrition, health and well being but to also to advertise this to the consumer in an appropriate and responsible manner.

It was suggested to organize the next IDF Symposium Science and Technology of Fermented milk in about 4 years.

Contact: [Steinar Evavold](#) (TINE, Norway), Chair of the Programme Committee

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### IDF Symposium on Microstructure of Dairy Products

The event clearly illustrated how knowledge on microstructure may be used actively in the design of improved dairy products and may contribute to the optimization of production processes in the dairy industry. A relatively new research field covered at the symposium was the impact of microstructure on digestion and physiological response. This work may result in new ways of reducing the calorie intake and may enable the targeted delivery of functional food ingredients. This was the very first microstructure symposium focusing only on dairy applications, but the high quality of the presentations and posters and the great number of delegates clearly demonstrated that there is room for such a specialized event. It was therefore suggested to aim for organizing a 2nd IDF Symposium on Microstructure of Dairy Products in three or four years.

Contact: [Ulf Andersen](#) (Arla Foods, Denmark), Chair of the Programme Committee

## IDF Elie Metchnikoff Prize 2010

The winners of the prestigious IDF Elie Metchnikoff Prize were announced at the Award Ceremony at the IDF Symposia on Science and Technology of Fermented Milk and on Microstructure of Dairy Products in Tromsø (Norway), on 9 June 2010.

The winners are :

- *Prof. Seppo Salminen & Prof. Erika Isolauri, Finland* in the prize category *Nutrition and Health* for their outstanding research work in the field of probiotics in dairy products as novel tools to fight Western life-style diseases;
- *Prof. Todd R. Klaenhammer, USA* in the prize category *Biotechnology* as the leader of a research team which has explored the industrial application of molecular genetics to food-grade lactic acid bacteria;
- *Prof. R. Paul Ross, Dr. Catherine Stanton, Prof. Gerald Fitzgerald and Prof. Colin Hill, Ireland* in the prize category *Microbiology* for their pioneering research exploring the mechanistic basis of LAB and probiotic functionality

The IDF Elie Metchnikoff Prize 2010 was created with the support of the following partners from the industry and other organizations: *Yakult, Danone Research, Nestlé, Mead Johnson, DSM Food Specialties, YLFA International, Danisco, California Dairy Research Foundation* and *Chr. Hansen*. It has become an initiative of global renown to celebrate and stimulate scientific research and industrial application for enhancing the contribution of dairy products to improving nutrition and health worldwide.



*From left: Mr Joerg Seifert, IDF Technical Director, Prof. Paul Paquin, member of the Award Committee, Prof Colin Hill and Prof R. Paul Ross, winners of the Award (category microbiology) and Mr Luc Morelon, Chair of the Award Committee*

More information at <http://www.idfelietmetchnikoffprize2010.com/>

Contact: [Joerg Seifert](mailto:joerg.seifert@idf.ch), IDF Technical Director

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## IDF PROGRAMME OF WORK

### Dairy Science and Technology

*Meeting of the IDF Standing Committee on Dairy Science and Technology (SCDST), Tromsø (Norway), 6 June 2010*

**Joint SCNH/SCDST project with regard to Scientific update on carbohydrates in dairy products including a specific focus on lactose (under the leadership of SCNH)**

SCDST initiated action to resolve the funding issue for peer-reviewed publication in the International Dairy Journal (IDJ) identified by the SC on Nutrition and Health (SCNH). Elsevier/IDJ agreed to publish the monograph as a Special Issue of the IDJ with no extra charge to IDF. The successful outcome of the negotiation enables SCNH to dedicate financial resources that are currently available in the IDF Nutrition Fund to other IDF top priority nutrition projects.

### **Current and future events under SCDST leadership**

The meeting reviewed progress and made several suggestions with regard to up-coming IDF events including:

- *IDF World Dairy Summit Auckland (NZ)*, 4-11 November 2010 – dairy science and technology conference: <http://www.wds2010.com/>
- *IDF International Symposium on Sheep and Goats Milk - Science, Technology, Production and Nutrition / IDF Dairy Science and Technology Week 2011*, Athens (GR), 16-18 May 2011: <http://idfsheepgoatmilk2011.aua.gr/>
- *IDF International Symposium on Cheese Ripening and Technology / IDF Dairy Science and Technology Week 2012*, Madison, Wisconsin (USA), 20-24 May 2012
- *IDF/INRA International Symposium on Spray Dried Dairy Products*, St. Malo (France), 19-21 June 2012

As a new activity, SCDST agreed to support the development of the programme for a dairy science and technology related conference during the *IDF World Dairy Summit Parma (IT)*, 15-19 October 2011 under the leadership of M Corredig (CA), matching the agreed Summit theme of “Sustainable Food Security” and coordinated with the planned conferences pertaining to environment and food safety.

The committee also expressed its willingness to support the IDF National Committee of South Africa with regard to the IDF World Dairy Summit 2012 planning of a proposed conference on *Dairy ingredient technology and recombination*.

### **IDF webinars and online meetings**

The IDF Head Office had run a successful test of a new online meeting system in May 2010. The meeting confirmed that the tool selected was suitable for the indicated purpose while experiences needed to be made. The same technology can be used to implement webinars. SCDST Action Teams will be able to start using it as of early September 2010.

### **Proposed new work on Salt in the manufacturing process of cheese**

SCDST finalized the NWI proposal including the comments raised by SPCC and SCNH. P Paquin (CA) volunteered to lead the Project Group. The IDF NWI approval questionnaire has been launched with a voting deadline for IDF National Committees of 9 August 2010.

### **Possible IDF Event related to whey/permeate topic from a milk ingredients perspective**

It was agreed to approach experts from Brazil potentially interested in the topic and put them in contact with the IDF Brazilian National Committee in order to advance consideration of an event.

### **Possible new work on non-thermal processes**

The meeting agreed to suspend further deliberations on the subject until a project leader can be identified.

### **Technological issues arising from modifying fatty acid composition of milk**

The meeting agreed to establish a link to the IDF SPCC Working Group on Animal Feeding and to initiate consultation on proposing new work pertaining to processing aspects on the basis of modified fat composition of milk.

### **SCDST fact sheets for IDF website**

The meeting proposed to focus future efforts on the items from its current work programme. IDF events, such as the present symposia, could generate material that could be used for fact sheets. Possible future SCDST fact sheets may relate to processing milk/heat treatment, milk/milk fat – structure/stability, cheese ripening and variety.

### **Next meeting**

The next meeting will take place on 7 November 2010, 8:00-13:00 (prior to IDF WDS Auckland 2010). Thereafter SCDST will meet during the IDF DST Week in Athens (Greece) in May 2011.

The minutes of the meeting are available for IDF members from the IDF Intranet.

Contact: [Phil Kelly](#), Chair of SCDST and [Joerg Seifert](#), IDF Technical Director

## Update of the IDF/EFFCA Inventory of Microorganisms with a Documented History of Use in Food

IDF's position on the demonstration of safety of strains used within fermented food products has been published in IDF Bulletin 377 (2002) "Health Benefit, Safety Evaluation and Strains with Documented History of Use in Foods" and "Inventory of Microorganisms with a Documented History of Use in Food". Eight years later, the regulations and scientific approach to the risk analysis of microorganisms have been largely updated and new regulations on risk analysis of microorganisms have entered into force.

A dedicated IDF Task Force, in collaboration with the European Food and Feed Cultures Association (EFFCA), is currently updating the widely used 2002 inventory of microorganisms. The updated inventory will take into account the evolution of microbiological taxonomy and include species that have a documented history of use in foods but have only recently been classified as separate species and thus do not appear in the current inventory. As such it will respond to the new regulations. The resulting updated inventory would avoid the need for a full risk assessment of the species listed in the inventory which greatly benefits the dairy sector.

In order to ensure that the updated inventory covers as many species as possible, the Task Force provides the opportunity to other parties to actively contribute by proposing microorganisms to be included in the inventory, and to provide scientific references proving that these micro-organisms have a well documented history of safe use in food.

Suggestions to include new species together with scientific justification can be sent to the IDF HO by [30 September 2010](#).

Contact: [Sandra Tuijtelars](#), IDF Nutrition Officer

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## RELATIONS WITH INTERNATIONAL ORGANIZATIONS

### World Organisation for Animal Health (OIE) 78th General Session, Paris/France, 23 – 28 May 2010

The IDF Director General and the IDF Technical Director participated at the OIE General Assembly. Around 600 participants representing the 176 Member Countries and Territories, as well as intergovernmental and international (including IDF), regional and national organizations, took part in the meeting.

Key points to be noted:

#### **Private standards versus public standards – presentation of the agri-food industry**

Following up its earlier initiative of an OIE questionnaire on private standards, to which IDF had responded in September 2009, an OIE group of experts has analysed the concerns resulting most frequently from private standards in international trade of animals and animal products. They pointed to the lack of scientific justification, transparency and democracy in these private standard-setting and certification schemes. The extra cost of compliance and certification have also been indicated as being among the main negative effects of private standards on small producers, particularly from developing countries. Experts stated, on the other hand, that for producers able to meet their requirements, private standards can sometimes result in a competitive advantage and access to international markets.

OIE and its partners will continue the dialogue with the agri-food industry and private standard-setting bodies to avoid potential conflict between public and private standards and to explore the possibilities for collaboration and find complementarities of action to the benefit of all developing and developed countries and both world producers and consumers.

#### **5th Strategic Plan for pursuing OIE global missions in animal health and welfare**

The Delegates of the 176 OIE Members adopted the 5th Strategic Plan which sets a roadmap for the OIE global mission in animal health and welfare over the years 2011-2015, including new fields of action such as food security, poverty alleviation and animal health, the impact of climate and environmental changes on the emergence and occurrence animal disease and the impact of animal production on climate change.

### Up-date of the OIE Terrestrial Animal Health Code

A revised new OIE definition of Antimicrobial Agent achieves a further alignment of current definitions of OIE and Codex. With regard to Anthrax the OIE Code Commission had clarified that milk is not considered a vehicle of natural B. anthracis infections and that there are no records in the scientific literature of anthrax being transmitted to humans through the consumption of milk.

### New mandate for **Dr Bernard Vallat** as Director General of the OIE

Dr Bernard Vallat has been appointed for a third mandate as Director General of the World Organisation for Animal Health (OIE).

For more details download the IDF observers' report that is available from the IDF Intranet.

Contact: [Joerg Seifert](#), IDF Technical Director



## XXVth FEFAC congress in Hamburg/Germany, 9-11 June 2010 – feed industry strengthening ties with IDF

The annual congress of the European Feed Manufacturers' Federation (FEFAC) was attended by around 250 delegates. This year's theme was "Sustainable competitiveness of the EU livestock and feed sector".

Representing IDF, Ms. Anna Flysjö of Arla Foods amba / member of the IDF SCENV LCA Action Team, presented the status and ongoing activities undertaken by the dairy sector to reduce greenhouse gas emissions in the dairy production chain. The most recent FAO report on 'Greenhouse Gas Emissions from the Dairy Sector', initiated and sponsored by IDF, was welcomed as one of this year's main accomplishments in the context of the global dairy sector's effort to establish the necessary basis to engage more actively in the ongoing measures for mitigation of climate change. Another important activity, which was highlighted in the IDF presentation, was the on-going IDF work on the IDF Guide for a Common Carbon Footprint Methodology for the Dairy Sector which is conducted in partnership and in close collaboration with SAI Platform and FAO.

The congress gave a clear picture of the key sustainability issues for the European feed sector. It clearly reflected that sustainability has become the core issue for all livestock industries at present. The newly elected President of FEFAC, Mr Patrick Vanden Avenne, stressed that FEFAC is fully committed to contributing to the key objective of the EU 2020 agenda on resource efficiency and a greener economy by actively supporting European and global sustainable development platforms such as the Round Table for Responsible Soy (RTRS) and the EU Food Round Table on Sustainable Consumption and Production, SCP. This also comprises both the development of and support for EU and FAO research projects aiming at reducing the environmental impacts of feed and livestock production. Resource efficiency is the key driver of the feed industry as well as of other industries along the food chain. The Feed industry is committed to pursuing the development of precompetitive R&D projects leading to the adoption of new feed technology and feed formulation strategies seeking to further improve feed efficiency. This has been the key motivation also for the most recent meeting of the FEFAC General Assembly to approve a new mission statement on FEFAC's role regarding R&D and innovation.

Finally, considering that feed production and conversion in livestock are critical parameters in relation to environmental impact of dairy production, the feed industry has renewed its commitment to working in partnership and close collaboration with IDF in order to assist the dairy sector in its efforts to improve environmental performance and sustainable dairy production.

The FEFAC congress presentations can be downloaded from the Internet at: <http://www.fefaccongress2010.eu/394.html>



*From left: Dr Wolfgang Trung, policy officer DG SANCO, European Commission, Nicolaj Christoffersen, General Manager of the Danish Pig Meat Section, Danske Slagterier, Anna Flysjö, Arla Foods and Aarhus University, representing IDF, Paul-Heinz Wesjohann, Managing Partner and Director of PHW-Group/Vice-President of the Association of Poultry Processing and Poultry Trade in EU countries, Keith Kenny, Senior Director, McDonald's Europe*

Contact: [Joerg Seifert](#), IDF Technical Director

## COOPERATION WITH NATIONAL COMMITTEES

### New work items under consideration of IDF National Committees

Ref.	Title	Deadline
New Work Items		
1004/ SCDST, SCNH, SCMH, SCFLT, SCFA and SCSID	Salt in the manufacturing process of cheese	9 August 2010
1005/ AT-SPCC-01, SCFM and SCDPE	World mapping of animal feeding	18 August 2010
1006/ AT-SPCC-01, SCNH, MSSG, SCAMC	Inventory of methods of analysis for the evaluation of the changes of milk composition with regard to animal feeding changes	18 August 2010

## IDF EVENTS

### List of IDF upcoming events:

- **IDF World Dairy Summit 2010**  
04-11 November 2010, Auckland, New Zealand
- **IDF Regional Conference on Domestic Milk Supply and Demand Systems : Lessons from Experience**  
26-29 April 2011, Seoul, South Korea
- **IDF International Symposium on Sheep, Goat and other non-Cow Milk**  
16-18 May 2011, Athens, Greece
- **IDF/ISO Analytical Week 2011**  
23-27 May 2011, Lyon, France
- **IDF World Dairy Summit 2011**  
15-19 October 2011, Parma, Italy
- **IDF International Symposium on Cheese Ripening and Technology**  
20-24 May 2012, Madison, Wisconsin, USA
- **IDF/INRA International Symposium on Spray Dried Dairy Products**  
19-22 June 2012, St. Malo, France
- **IDF World Dairy Summit 2012**  
03-09 November 2012, Cape Town, South Africa
- **IDF World Dairy Summit 2013**  
October 2013, Yokohama, Japan

View all IDF Events at  
<http://www.fil-idf.org>

## IDF PUBLICATIONS

### Bulletins of the month

#### Bulletin of the IDF n° 443/2010 - Environmental issues at dairy farm level

The dairy sector worldwide is confronted with a triple challenge – how to feed an increasingly large human population, how to control the impact of dairy production on the global environment and, at the same time, to discover new ways of managing animal and milk production to achieve these aims. The papers in this IDF Bulletin provide an overall review of the interaction between milk production and the environment and possible measures to minimize the impact of each on the other, and illustrate the practical steps that can be and are being taken by the dairy sector in a variety of countries and in relation to specific environmental issues: air quality, soil quality, water quality, energy use, pesticide residues.

**Pages: 40 - Price: Free of charge - Date: 2010**

#### Bulletin of the IDF No. 444/2010 - Feed-associated Mycotoxins in the Dairy Chain: Occurrence and Control

Review of current scientific knowledge about the major mycotoxins of concern to dairy cattle and dairy products, their occurrence in feedstuffs, conditions under which they are formed, their metabolism in cattle and carry-over into milk: information on the risks of mycotoxins in relation to human food safety and animal health, current status with respect to legislation and limits in feed and dairy products including Codex Alimentarius standards, measures to control mycotoxin contamination of animal feedstuffs and exposure of animals, analysis and sampling: extensive bibliography.

**Pages: 25 - Price: 25 Euro - Date: 2010**

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### Joint IDF-ISO standards

#### IDF 001 - ISO 1211 - Milk - Determination of fat content - Gravimetric method (Reference method)

This standard specifies the reference method for the determination of the fat content of milk of good physicochemical quality.

The method is applicable to raw cow milk, raw sheep milk, raw goat milk, reduced fat milk, skimmed milk, chemically preserved milk, and processed liquid milk.

It is not applicable when greater accuracy is required for skimmed milk, e.g. to establish the operating efficiency of cream separators.

**Pages: 18 - Price: 60.93 Euro - Date: 2010**

#### IDF 033 - ISO 2962 - Cheese and processed cheese products - Determination of total phosphorus content - Molecular absorption spectrometric method

This standard specifies a molecular absorption spectrometric method for the determination of the total phosphorus content of cheese. The method is applicable to all kinds of cheese and to processed cheese products.

**Pages: 6 - Price: 33.12 Euro - Date: 2010**

#### IDF 036 - ISO 12081 - Milk - Determination of calcium content - Titrimetric method

This standard specifies a titrimetric method for the determination of the calcium content of milk and of milk reconstituted from evaporated, condensed or dried milk.

**Pages: 6 - Price: 33.12 Euro - Date: 2010**

#### IDF 086 - ISO 6091- Dried milk - Determination of titratable acidity (Reference method)

This standard specifies a reference method for the determination of the titratable acidity of all types of dried milk.

**Pages: 4 - Price: 29.14 Euro - Date: 2010**

## **IDF 103 - ISO 6732 - Milk and milk products - Determination of iron content - Spectrometric method (Reference method)**

This standard specifies a spectrometric reference method for the determination of the iron content of milk and milk products.

This method is applicable to: milk, skimmed milk, whey and buttermilk; plain yogurt and skimmed yogurt; evaporated milk and sweetened condensed milk; dried whole and skimmed milk, dried whey and dried buttermilk; cream and butter; anhydrous butterfat, butteroil, butterfat and ghee; ice-cream; cheese of various ages, and processed cheese; caseins, caseinates and coprecipitates.

**Pages: 12 - Price: 49.01 Euro - Date: 2010**

## **IDF 115 - ISO 5546 - Caseins and caseinates - Determination of pH (Reference method)**

This standard specifies a reference method for the determination of the pH of all types of casein (acid caseins and rennet caseins) and of caseinates.

**Pages: 5 - Price: 33.12 Euro - Date: 2010**

## **IDF 156 - ISO 11813 - Milk and milk products - Determination of zinc content - Flame atomic absorption spectrometric method**

This standard specifies a flame atomic absorption spectrometric method for the determination of the zinc content of milk and milk products. The method has been validated for zinc contents of between 25 mg/kg and 70 mg/kg (dry mass) in milk and milk products.

**Pages: 6 - Price: 33.12 Euro - Date: 2010**

## **IDF 214 - ISO 26462 - Milk - Determination of lactose content - Enzymatic method using difference in pH**

This standard specifies an enzymatic method for the determination of the lactose content of milk and reconstituted milk by measurement of the difference in pH (differential pH measurement).

**Pages: 11 - Price: 49.01 Euro - Date: 2010**

## **IDF 223 - ISO 10932 - Milk and milk products - Determination of the minimal inhibitory concentration (MIC) of antibiotics applicable to bifidobacteria and non-enterococcal lactic acid bacteria (LAB)**

This standard specifies a method for determining the minimal inhibitory concentration (MIC) of a series of antibiotics applicable to bifidobacteria and non-enterococcal lactic acid bacteria (LAB).

This standard recommends the broth microdilution method as the standard method.

*This standard is only available in English*

**Pages: 31 - Price: 82.13 Euro - Date: 2010**

Contact: [Oscar Chavez](#), IDF Office Manager



### **International Dairy Federation**

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The International Dairy Federation is the pre-eminent source of scientific and technical expertise for all stakeholders in the dairy chain. Membership covers 56 countries and is growing; IDF accounts for about 85% of the world's total milk production. IDF aims to identify and disseminate best practice at the international level, in order to guide and harmonise members' work on issues including climate change, nutrition and food hygiene at the national level.

**The scientific expertise for the dairy sector worldwide**