



Online Summer School

Dairy Nutrition and Health

Are you interested in engaging with experts who have both scientific knowledge and practical experience in the world of dairy? Do you want to know more about dairy products, in relation to the current interest for plant-based diets? Are you eager to learn how processing affects nutrient values of dairy products? Interested translating dairy science into relevant practice? Then this interactive Summer School on dairy nutrition and health is the right programme for you.

Target group

This Online Summer School is suitable for food scientists and technologists, nutritionists, dietitians, researchers, working professionals and any other individuals with an interest in dairy nutrition and health.

Results

By attending this Online Summer School you will;

- Understand current and future trends in the world of dairy science
- Learn about the role processing plays in creating safe, stable and nutritious products
- Understand the effects of breeding, feeding and farm management on milk quality
- Expand your knowledge in the area of nutrition and health
- Explore the concept of circular dairy farming
- Expand your knowledge on sustainable diets
- Connect with knowledge experts and like-minded participants

Date 4-15 July, 2022

Location Online course

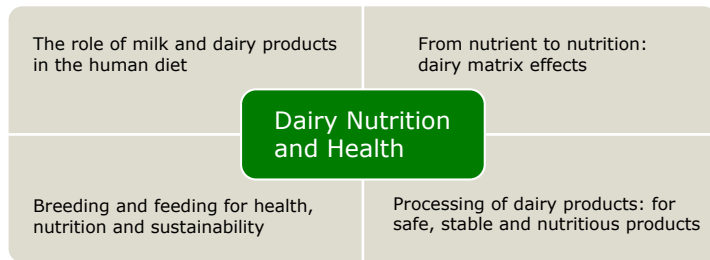
Course leader Prof. Thom Huppertz, Dairy Science & Technology, Food Quality and Design Group, Wageningen University & Research

Program Manager Dr. Zhen Liu, Wageningen Academy
Dr. Joslyn Ngu, Friesland Campina Institute

Outline and topics

The course includes a variety of lectures, knowledge clips, case study presentations and group work. The figure displays all the topics and subjects that will be discussed during the programme.

Programme



The role of milk and dairy products in the human diet

- Dairy past, present and future: from primary production to primary purpose
- The challenge: sustainable and healthy diets - from purpose to practice
- Exploring the future: The DELTA model
- Plant-based but animal-optimized – cooperation vs. competition
- When milk really matters: specialized nutrition for young, old, pregnant and immunosuppressed
- Affordable nutrition

From nutrient to nutrition: dairy matrix effects

- Digestion and absorption of nutrients from milk and dairy product
- Protein digestion
- Lipid digestion
- Protein quality in perspective
- Lactose: the sweet spot
- Bioavailability of minerals and micronutrients
- Dairy matrix effects: from epidemiological observations to mechanistic understanding
- Perspectives on probiotics in dairy

Processing of dairy products: for safe, stable and nutritious products

- Dairy processing: why, when, where and how
- Fermentation for safety and functionality
- Stability of dairy products: product-process interactions
- Process-induced changes in immune-active proteins
- Benefits of minimal processing
- Non-thermal processing of milk and dairy products
- Processing effects on protein digestibility
- Novel packaging design for dairy

Breeding and feeding for health, nutrition and sustainability

- Virtual tour of the dairy campus
- The effects of breeding, feeding and farm management on milk quality control
- Development in milking & farming technology and its effect on milk quality
- How quality and safety can be measured and QACCP methodology applied in the Dutch milk chain
- Authenticity and integrity of dairy products

This course is co-organized with FrieslandCampina Institute

Practical information



€ 750 per person.



Max. 35 participants.



Based on your attendance you will receive a certificate after the programme is finished.

Registration

Enrollment is possible until 15 Juni 2022, or if the maximum number of participants is reached.

[Registration](#)

Wageningen Academy

We develop and organise courses for professionals, based on Wageningen University & Research expertise.

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