SUMMIT DAILY

FRIDAY, September 25, 2015

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Dear Colleagues,

On behalf of the Organising Committee of the IDF World Dairy Summit 2015, I would like to extend a heart-felt thank you to all of you, who made this event such a rewarding and enjoyable experience. Your active participation in often heated discussions was invaluable for the Summit outcome, whereas your positive energy turned the entertaining social events into some great memories for all of us.

We have already received a lot of positive feedback indicating the Summit has indeed been a success, but there is always room for improvement. Therefore, we would really appreciate your opinion. Please take a few minutes to fill out the feedback questionnaire that each participant will receive by individual e-mails. Thank you!

The Participant Area on the Summit website remains open for your convenience. Please feel free to explore it for photos, presentations, speaker bio sketches and abstracts. The area can be accessed here with the following login details: username – participant, password – WDSummit2015.

We would also like to thank our oral and poster presenters for the tremendous work they have done. We would sincerely appreciate it if you could submit your full papers until November 1.

I truly hope that this Summit has been a great professional experience for everyone and brought the most pleasant emotions and memories along the way. It was without doubt a great honour to welcome you all in our beautiful Lithuania.

Warm regards,

Bronius Markauskas,
Chairman of the IDF World Dairy Summit 2015 Organising Committee
THE IDF PRIZE OF EXCELLENCE 2015

Awarded to Claus Heggum (DK), and Michael Hickey (IE)

Claus Heggum has been awarded the IDF Prize of Excellence for his work expertise and contribution in many international fora (WTO, WHO, CODEX, OIE, ISO) where he has represented the Federation. Claus has led and driven numerous IDF activities targeting Codex, including IDF input and advice to the Codex Commission on Milk and Milk Products and the Codex Committee on Food Hygiene.

He has actively presented and defended IDF viewpoints resulting in IDF being recognized by Codex members as a reliable source of expertise and advice.

Michael Hickey has been awarded the Prize of Excellence for providing leadership to the Scientific Programme Coordination Committee (SPCC), the steering wheel of the organization; which ultimately determines the relevance of output.

He has chaired the SPCC in a challenging period for IDF and has been an inspiring Chair in the process of redefining the IDF Strategy.

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

Claus Heggum and Michael Hickey are worthy recipients of the IDF Prize of Excellence 2015. Join us in congratulating them for their major contributions to the work programme of the International Dairy Federation!
The International Milk Promotion Group (IMP) is a permanent task force of IDF through the Standing Committee on Marketing. Any organisation involved in generic dairy marketing can become a member of the IMP group. Today IMP has approximately 20 member countries.

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 Denmark, celebrating the 50th anniversary of the IMP. The three finalists for the Yves Boutonnat Trophy 2015 were:

- Canada: Get Enough Campaign;
- France: How to Move from Nutrition to Enjoyment;
- South Africa: Consumer Education Programme of Milk South Africa.

The IMP trophy winner was announced on September 23, during the Gala Dinner of the IDF World Dairy Summit 2015. The IMP trophy this year went to:

**South Africa: Christine Leighton, Consumer Education Programme of Milk South Africa.**

Congratulations to the winner!

Please click HERE for the latest issue of IDM International Dairy Magazine.
Dr. Saulius Savickis  
Lithuanian Central Milk Laboratory  
SE Pieno Tyrimai

The Analytic Tools conference on September 24 provided an opportunity to discuss the experience of a number of countries that are working towards integration of analytical systems into the raw milk control chain. The speakers shared some practical examples on implementation of laboratory systems in order to make the official control measures more efficient and contribute to the consumer confidence. Four distinguished lecturers from the US, Germany, France, and Lithuania shared their research results and were introduced to the local situation.

Professor Dave Barbano from Cornell University (US) introduced opportunities to make use of analytical methods for the needs of farmers and manufacturers, as well as ways to integrate such methods to ensure a better control of the entire milk manufacturing process, including use of feedstuff, cow health issues in the transitional period from calving to insemination, udder infections, environmental impact and reproductive efficiency.

Dr. Saulius Savickis, director of the Central Milk Laboratory (Lithuania), presented the development of a centralised analytical system of raw milk in Lithuania. Once the centralised dairy research system becomes operational, it leads to lower operating costs and more detailed research data. It also facilitates tracking and elimination of system malfunctions, reduces duration of the control and prepares information for a wider range of authorities. The database of dairy research data developed by the laboratory of Pieno Tyrimai ensures that every authority in charge of the dairy sector can cooperate closely and seamlessly. Users of the data on raw milk quality include milk producers and processors, as well as a number of research institutions.

Dr. Christian Baumgartner from Milchprüfring Bayern (Germany) discussed both traditional and innovative analytical concepts of raw milk in Bavaria. The priority has always been the dairy quality parameters determined using physical and chemical methods on dairy samples. As the consumer needs change and the global trade evolves rapidly, new quality parameters are introduced, while the focus is placed on parameters characterising quality of dairy production process and those currently undetectable using chemical or physical methods.

Lucie Racault (France) delivered a presentation on harmonised analytical progress control of raw milk in different markets. It focused on key issues affecting quality control of both raw milk and dairy products supplied from various geographic areas in order to ensure the final product poses no health risk and strictly complies with both quality and international trade standards. The speaker placed special emphasis on the cooperation of players involved in the chain from farm to fork, when it comes to drafting and implementation of a joint package of approach.
Food Safety Modernization

Robert Salter
Charm Sciences Inc.

On September 24, dairy stakeholders attended the Food Safety Conference to discuss the topic of food safety modernization.

The opening session by Claus Heggum (DK), Chief Consultant of Danish Dairy Board, framed food safety modernization as a comprehensive food safety plan and its effective communication and implementation. The plan ranks and compiles HACCP safety analyses from the microbiological, chemical, and physical risk assessment into an operating code of conduct to assure safe dairy product for consumers.

Allen Sayler (US), managing partner of Center for Food Safety and Security, explained effective strategies for food plant communication of the safety plan focusing on employee and supplier education and training programs. Professor Yujun Jiang (China), Vice Director of National Research Center of Dairy Engineering and Technology, discussed enhanced regulations to assure the microbiological, nutritional content, and raw material integrity of infant formulas. The session was closed by Professor Anders Andren (SE) of Tetra Pak and the Swedish University of Agricultural Sciences, and a discussion on processing, plant integration and creating transparency across the value chain by securing quality and safety.

The second session focused on food safety chemical hazards. Dr. Paul Hanlon (US), Associate Director of Regulatory Affairs at Abbott Foods, discussed his recent publication on risk hazard ranking and prioritization. For dairy products allergens were ranked high due to safety/health concerns while antibiotics ranked high due to prevalence of use in animal health care.

Larisa Abdullaeva (RU), Secretary of IDF Russian national committee, discussed import requirements for antibiotics and GOST approvals of methods utilized. Dr. Snieguolė Džekšiorienė (LT) described the Lithuanian national drug residue surveillance programme and prioritization of specific antibiotic compounds based on historical detection. The session completed with Allen Sayler (US), sharing his experience in allergen control and management strategies, and that because of severity of allergenic responses almost 50% of US product recalls in the last few years have been due to allergen management failures.
The final session was about microbiological pathogen detection and prevention strategies. Dr. Valérie Michel (FR), of Actalia Dairy Products and an expert advisor in dairy product safety, discussed bacillus cereus contamination and determining pathogenicity of strains. Dr. François Bourdichon (FR), Food Safety Governance Analytical Director of Danone, shared his expertise in listeria control. He discussed good milking practices, environment monitoring and finished product testing, as well as where and what to look to mitigate the risk of Listeria contamination in Dairy. This topic is also a document being prepared for IDF by the Standing Committee on Microbiological Hygiene (SCMH).

Robert Salter (US), Vice President of Regulatory Affairs Charm Sciences Inc. and Chair of IDF Standing Committee on Residues and Chemical Contaminants, discussed using microbial indicators (adenosine triphosphate, aerobic count, yeast and mold, and enterobacteriaceae) to verify the essential sanitation and hygiene foundation, on which a microbial pathogen food-safety-HACCP plan is supported. Dr. Kieran Jordan (IE), of University College Dublin Moorepark Food Research Centre and the Chair of the IDF Standing Committee of Microbiological Hygiene, ended the session by discussing molecular detection methods, such as PCR, for detecting pathogenic bacteria, as well as their advantages and limitations compared to traditional methods.

MARK YOUR DIARY!
IDF Mastitis Conference
September 7-9, 2016 | Cité des Congrès, Nantes, France

Mastitis is a main concern for many farmers all around the world, and many countries have decided to take action on this issue.

The 6th IDF Mastitis Conference will be the perfect place to learn more about the latest findings on mastitis, prevention and treatments, but also national plans implemented all over the world.

Piercristiano Brazzale  
Brazzale Spa Company, Orrero a.s.

In line with the main theme of the Summit, the Environment Conference on September 24 was focused on the presentation and illustration of how science and technology applied in the dairy industry are trying to achieve the sustainable development of milk production and processing at every stage of the supply chain.

Sustainable development is defined as a condition that meets the needs of the present without compromising the ability to meet those of future generations, and sustainability is the peculiar characteristic of a process that can be maintained at a certain level indefinitely.

The great challenge for the food industry is to meet the growing food needs of global population that, according to FAO estimations, will have grown by 2 billion by 2030. Furthermore, about 800 million people still suffer from hunger and malnutrition and at least 1.5 billion live on 1-2 dollars a day per capita in inhumane conditions of misery and poverty.

In this perspective, an increase in agri-food production must be ensured to satisfy the new demand. But to do this we must ensure the sustainable environmental development that must also be economically and socially sustainable.

This was the theme of the conference divided into four sessions. Its main goal was to illustrate the concept of sustainability and the state-of-the-art on the application of the dairy sustainable frameworks in different parts of the world, also presenting some practical examples of application both at milk production and transformation levels.

A lot has been achieved on the sustainability of dairy products, but much still remains to be done. It is a great challenge that involves everyone: from public institution support for universities and research institutes to farms and dairy industries. It also implies a deep and continuous awareness by all stakeholders along the dairy chain at all levels – political and administrative, agricultural and industrial.

The conference touched many themes, such as the circular economy with waste reuse for the production of bioenergy, the techniques for energy efficiency, the new eco-friendly technologies applied to milk production and processing, the suitability of lands for the more eco-friendly milk production, the new techniques that increase the nutritional efficiency of nutrient absorption by cows (that otherwise are polluting – particularly nitrogen and phosphates), and the correlation analysis between healthy milk and healthy environment.

Our goal was to give a picture on how global dairy sector is working to reduce the environmental impact along the supply chain bringing together the experience of different speakers – professors and researchers, who come from different sectors of the dairy chain all over the world.

A task for us, professionals operating in different areas and countries along the dairy chain, is to spread and enforce all available scientific innovations and practical experience in order to have dairy production with an environmental footprint as positive as possible to really manage to Close the Nutritional Gap with Sustainable Dairy.
Demonstrating IDF’s commitment to contribute to further reductions in greenhouse gas emissions by an increasingly sustainable global dairy industry, we have revised *A common carbon footprint approach for the dairy sector: The IDF guide to standard life cycle assessment methodology* that was first published in 2010.

The revision ensures that the guide remains practical to use for the dairy industry globally, up-to-date scientifically and aligned with developments in other standards, and with the current draft of the FAO Livestock Environmental Assessment and Performance (LEAP) Partnership guidance, *Environmental performance of large ruminant supply chains: Guidelines for assessment*. As lifecycle assessment often informs policy discussions on the climatic impact of food production, the work of the SCENV Action Team on LCA Development Monitoring has continued relevance.

In this first update of the original guide, a minor adjustment has been made in the equation for allocation of emissions between milk and meat at dairy farm level, and the section on carbon sequestration has been expanded. Based on a proposal by IDF experts participating in FAO LEAP technical advisory groups (and upon approval by the IDF Standing Committee on Environment), the following guidance provided in the FAO LEAP document, *Environmental performance of large ruminant supply chains: Guidelines for assessment* [1], has also been referenced or incorporated into this revision: a decision tree for production units and co-products; an improved description of the IDF allocation method for milk and meat; information on the allocation method for manure, which treats manure as a residual (this is a change from the previous IDF guidance); and more detailed information on attributional and consequential LCA methods.

The revised guide (Bulletin 479/2015) can be downloaded freely on the IDF website.

How dairy can contribute to nourishing a growing world population is the central theme of IDF-WDS 2016 Rotterdam.

Dairy can only play this role in close collaboration with the global community. There is a lot at stake for dairy and the world and the question is:

DO WE DARE TO
... engage
... share
... innovate
... challenge
... dream

DO WE
... Dare to Dairy?
EXPLORE LITHUANIA

We truly hope you enjoyed your time in Vilnius! But the capital is only one of the great things our country has to offer. Here is what you can do outside Vilnius next time you are in Lithuania.

We are proud to be a country on the coast of the Baltic Sea, one of the most beautiful coasts in Europe. Visit Palanga – the most popular seaside resort – for a mix of romantic parks, bustling streets and endless entertainment options. Or go to the UNESCO-inscribed Curonian Spit, a long and narrow peninsula washed by the Baltic Sea on one side and the Curonian Lagoon on the other. Here you will enjoy unique architecture, Blue Flag beaches and incredibly calm atmosphere. And try not to miss out on tasting fish smoked according to old Curonian fishermen recipes. It is real gourmet food.

Far from all Lithuanians rush to the Baltic Sea or a foreign country for holidays – many of them choose to spend their time in a rural tourism homestead. Usually, such establishments are situated near lakes or rivers, and the owners have a variety of fun to offer to their guests: from sauna or outdoor bath barrel to basketball or volleyball courts, bikes, boats and canoes. You will not have to kill time there.

See you again!

Clear your head at the Baltic seaside

Have a slow weekend in the countryside
If slow vacation is not what you prefer, you will surely find where to spend time actively in Lithuania. Consider canoeing at night – not just in daylight, down a challenging river – if a calm river seems too boring, for several days – if several hours are too easy. You can also go hang-or motor-gliding or see the country from a bird’s-eye view on-board of a hot air balloon. Or would you prefer experiencing a real acrobatic flight? Then come on-board a plane that can reach a speed of 400 km/h. These are just a few examples of fun available in Lithuania, come and see for yourself!

Come to Lithuania to recharge your batteries. Breathe the fresh air and enjoy relaxing massages, remedial baths and the unique amber therapy. Healthcare specialists will assess your condition and prescribe relevant recreational and rehabilitation treatment procedures. Stay in Druskininkai – the oldest and most famous healthcare resort in Lithuania. Or go to the town of Birštonas, which has been well known since the 19th century for its balneological treatment facilities. Relaxing procedures and leisure in nature will take away your fatigue in no time.

Explore the gateway to Lithuania at www.lithuania.travel and plan your next trip to our small, but interesting country!
GALA DINNER