

QUALITY, SAFETY AND SUSTAINABILITY OF THE DAIRY SECTOR PhD RESEARCH SCHOOL

19th - 23rd June 2023

**Università Cattolica del Sacro Cuore
Piacenza**

**“Emilia Romagna Food Science Advance
Doctoral Training programme”**

PROGRAMME

22nd May – 16th June 2023

Warm Up ONLINE

Topics:

- Farm management: basic concepts - Victor Cabrera (University of Wisconsin-Madison)
- Evaluating sustainability in dairy sector with Life Cycle Assessment - Lucrezia Lamastra (Università Cattolica del Sacro Cuore)
- A metabolomic approach to assess quality in dairy products - Gabriele Rocchetti (Università Cattolica del Sacro Cuore)
- Sensory analysis to support food evaluation - Fosca Vezzulli (Università Cattolica del Sacro Cuore)

DAY 1 – 19th June 2023

Il Fienile, Residenza Gasparini, Università Cattolica del Sacro Cuore, Piacenza

h 9-10	Registration of participants
h 10-11	Opening of the PhD school
h 11-13	Broad-view research in milk production system. Andrea Rosati (European Federation of Animal Science)
h 13-14	Lunch break
h 14-16	The genomic revolution in dairy cattle breeding. Paolo Ajmone Marsan (Università Cattolica del Sacro Cuore)
h 16-18	Dairy Brain: a step towards smarter management in dairy farms. Victor Cabrera (University of Wisconsin-Madison)
From h 19	Welcome cocktail

DAY 2 – 20th June 2023

Centro di Ricerca per la zootecnia e l'ambiente (CERZOO)

h 9-10	The importance of animal welfare and precision farming in milk production. Erminio Trevisi (Università Cattolica del Sacro Cuore)
h 10-11	Scientific tour in the agro-livestock farm CERZOO. Andrea Minuti (Università Cattolica del Sacro Cuore)
h 11-13	Use of dynamic models in precision feeding and farming. Antonio Gallo (Università Cattolica del Sacro Cuore)
h 13-14	Lunch break
h 14-16	R&D approach and innovation in dairy industry. Michele Carretta (Parmalat S.p.a.)
h 16-18	Biotech solutions to support fermented dairy products: an experience of an international excellence. Mara Bernasconi (Sacco System S.r.l.)

DAY 3 – 21st June 2023

Il Fienile, Residenza Gasparini, Università Cattolica del Sacro Cuore, Piacenza

- h 9-11 Food safety in dairy sector. Francois Bourdichon (International Dairy Federation)
- h 11-13 Microbial contamination of raw milk: focus on *E. coli*. Claudia Cortimiglia (Università Cattolica del Sacro Cuore)
- h 13-14 Lunch break
- h 14-16 How to assess the sustainability of dairy products: a practical approach. Federico Frolidi (Università Cattolica del Sacro Cuore)
- h 16-18 Round table & discussion
- From 21 Food paring by night: a journey into the sensory analysis of dairy products. Fosca Vezzulli (Università Cattolica del Sacro Cuore)

DAY 4 – 22nd June 2023

- h 9-19 -DAY TRIP-
Discovering the excellence of our country in the Dairy Industry sector
- From h 20 Closing dinner

DAY 5 – 23rd June 2023

Il Fienile, Residenza Gasparini, Università Cattolica del Sacro Cuore, Piacenza

- h 9-11 Milk & dairy products in human nutrition and health. Andrea Poli & Franca Marangoni (Nutrition Foundation of Italy)
- h 11-13 The role of milk and derived products in sustainable dietary patterns. Daniela Martini (University of Milan)
- h 13-14 Lunch break
- h 14-16 Consumption of milk and dairy products: psychological determinants and consumer perception. Guendalina Graffigna (Università Cattolica del Sacro Cuore)
- h 16-17 Round table & discussion
- h 17-18 Conclusion

28th June – 28th July 2023

Follow Up ONLINE

Working groups & conclusion of the PhD school

Registration: <https://iscrizionionline.unicatt.it/s/eventsub?subld=a107S000005LmKj>

Information: margherita.dallasta@unicatt.it

Project website: <https://phooder.unipr.it/>