CHEESE SYMPOSIUM
THE 2ND SYMPOSIUM IN FUTURE DAIRY MANUFACTURING

17 – 19 OCTOBER 2018  |  BEIJING, CHINA

A symposium of lead thinking by INRA France, COFCO NHRI, Monash University, Soochow University and the University of Queensland. With dairy industry guests from Arla, Mengniu, Fonterra, Sodiaal and many more. With government guests from the Australian Embassy, Austrade, Victorian Trade Commissioner, and Chinese government counterparts.

EVENT BRIEF
The 2nd Joint Symposium, with the focus on the latest research and development in cheese, will be hosted by our industry partner, China National Cereals, Oils and Foodstuffs Corporation (COFCO). The co-organisers include Soochow University in China, Mengniu Dairy, INRA – Europe’s top agricultural research institute in France, and Monash University in Australia.

The two-day event will be based at COFCO NHRI (Nutrition and Health Research Institute), the research centre of COFCO. The event includes a technical symposium, showcasing advanced capabilities and innovative dairy technologies for industry to utilise and co-develop into high-value, high-tech applications. The technical talks will be delivered by cheese experts from INRA and other countries. The symposium also includes a “Cheese Exhibition” and a “Wine Tasting” session as well as an exclusive tour of COFCO NHRI. Following the symposium, the attendees are invited to visit Mengniu Dairy, one of the top dairy companies in China and in the top ten globally, at their largest manufacturing site and R&D centre in Hohhot or to the yoghurt manufacturing site in Beijing.

FEATURED TOPICS AND SPEAKERS
- Building cheese texture and taste separately with design-on-demand
- Development of an anti-inflammatory cheese
- Consumer preference, market and R&D trends for cheese products in China
- Opportunities and challenges of the Chinese cheese industry
- Traditional Chinese fermented food and innovation trends for cheese products in China
- Designing cheese product to target the Chinese consumer
- Influence of starter cultures in the digestion of cheese

REGISTRATION
Please register via this link by 31 July 2018.

FOR ANY ENQUIRIES, PLEASE CONTACT
Dr Lin Lin
Centre Manager
Australia-China Joint Research Centre
E: ruohui.lin@monash.edu
T: +61 (03) 9905 4682
W: acjrc.eng.monash.edu/
ROMAIN JEANTET
Professor Romain Jeantet is the deputy director of Research at Agrocampus Ouest (Rennes, France), and Adjunct Professor of chemical engineering at Suzhou University (China). Since 2009, he has been deputy director of the research unit “Science and Technology of Milk and Egg” in Rennes (83-permanent staff and 25 PhD students). His research activities first focused on nanofiltration and pulsed electric fields applied to dairy and egg products, and from 2004 on concentration, spray drying, storage and rehydration of dairy products. It led to 87 papers in peer-reviewed journals, 104 communications, 13 books including 81 chapters and 10 other book chapters, 2 prediction tools and 3 patents.

GUO FEI
Guo Fei is the Vice Director (Act Heading) of Consumer Insight & Market Research Institute, NHRI, COFCO Corporation. She has many-years’ experience in consumer and marketing research. Fei established the professional team in COFCO, brought in high-tech, such as eye-tracking and facial coding, and developed many research SOP and methodology. She led 100 projects from both government and industry. Her team also provides consulting service for the well-known international companies, including Unilever, Danone, Aria, Mengniu, Comvita and many more.

LISHUI CHEN
Dr. Lishui Chen is the Technician Director of Food R & D Center, COFCO Nutrition and Health Research Institute, and Technician Director of COFCO Tech bio-engineering (Tianjin) Co., Ltd. with specialised expertise in the field of food science and technology. His current works focus on food safety of Chinese traditional fermented food, and R & D of functional food. He leads more than 10 programs funded by MoST of China, Beijing Municipal Commission of Science & Technology, and Beijing Municipal Commission of Development and Reform, which led to more than 40 research papers and book chapters have been published top journals in this field.

DIDIER DUPONT
Dr. Didier Dupont is Senior Scientist at INRA and is leading the “Bioactivity & Nutrition” group in Rennes that is actively working on the relationships between the structure of dairy and egg products, their digestion in the gastrointestinal tract and the consequences on human health. He’s a member of the scientific council of several French organizations. He has written 100 peer-reviewed articles and 15 book chapters, has coordinated a book on “Structure and nutritional effects of food”, given 58 international conferences (40 invited) and is a member of the editorial board of Dairy Science and Technology, Food Digestion and Frontiers in Nutrition.

XUEXING ZONG
Xuexing Zong is the R&D Director of Cheese Products in Mengniu Dairy, based in Hohhot. He has 18-year working experience in NPD and R&D of Dairy products in China with a focus on cheese products. He has led 1 national project and 4 provincial projects including the development of natural and processed cheeses in 2010, the applications of mozzarella in 2014, and the study on the stretchability of the cheese products in 2017. Those projects led to 39 patents, 2 national awards and 3 province awards.

REGISTRATION FEES

ACJRC PARTNER
$1000 Incl. GST
Registration includes:
2 Full Registrations
Product exhibition
Exhibition booth
Additional registration fee per person: ($250 Incl. GST)

NON-ACJRC PARTNER (DAIRY COMPANY)
$1400 Incl. GST
Registration includes:
2 Full Registrations
Product exhibition
Exhibition booth
Additional registration fee per person: ($350 Incl. GST)

Special offer for flights from Australia courtesy of Air China
Promotion code: ACJRC Delegates
Up to 30% off economy class and up to 35% off for Business class with complimentary limo transfer between airport and hotel.
For more details please visit this link