

Organizers



Istituto Zootecnico e Caseario per la
Sardegna, Olmedo, Italy



International Dairy Federation
Brussels, Belgium



Italian National Committee of the IDF
Milan, Italy



Alghero • Italy • 18-20 April 2007
<http://sheepgoatsmilk.fil-idf-pr.com>



5th International Symposium on The Challenge to Sheep and Goats Milk Sectors



Science, Technology,
Production, Nutrition

Final Programme

Alghero • Italy • 18-20 April 2007
<http://sheepgoatsmilk.fil-idf-pr.com>

Important addresses

Organising Secretariat

For information on registration, accommodation, travel arrangements, etc., please contact
Kassiopea Group srl
Via G. Mameli, 65
09124 Cagliari - Italy
Tel: +39 070 65 12 42
Fax: +39 070 65 62 63
e-mail: silviagaias@kassiopeagroup.com

Symposium website:

<http://sheepgoatsmilk.fil-idf-pr.com/>
<http://www.kassiopeagroup.com/it/congressi/alghero-symposium.php>

Programme Committee

Dr. Antonio Pirisi
Istituto Zootecnico e Caseario per la Sardegna
Tel.+ 39 079 387277, Fax +39 079 389450
e-mail apirisi@tiscali.it

Organising Committee

Dr. Giovanni Piredda
Istituto Zootecnico e Caseario per la Sardegna
Tel.+39 079 389444, Fax +39 079 389450
e-mail gpiredda@tiscali.it



5th International Symposium on the Challenge to Sheep and Goats Milk Sectors

Alghero - Sardinia, Italy
April 18-20, 2007

organised by
ERA-Istituto Zootecnico e Caseario per la Sardegna
International Dairy Federation
Italian National Committee of IDF

Programme Committee

Antonio Pirisi - Italy - Chairman
André Ayerbe - France
Manuela Barbosa - Portugal
Jean-Paul Dubeuf - CIRVAL
Dunixi Gabina - CIHEAM, EAAP, ICAR
Christos Kehagias - Greece
Silvia Orlandini - Italy
Giovanni Piredda - Italy
George Psathas - Cyprus
Andrea Rosati - Italy
Joerg Seifert - IDF
Yvette Soustre - France
Gerd Elisabeth Vegarud - Norway

Organising Committee

Giovanni Piredda - Italy - Chairman
Antonio Pirisi - Italy
Giovanni Galistu - Italy
Massimo Forino - IDF Italy
Joerg Seifert - IDF

General information

Symposium venue

Hotel Calabona ****

Alghero, Località Calabona, 07041 Alghero (SS) - Sardinia, Italy

Phone: +39 079 975728; +39 079 977343; Fax : +39 079 981046

E-mail: info@hotelcalabona.it

A shuttle service will be available from different hotels to the Symposium venue and viceversa, according to the beginning and end of the conference.

This service will be available on 18th and 19th April and during the technical visit on 20th April only on scheduled times.

Language

The working languages of the Symposium will be Italian, French and English.

Simultaneous translation will be provided.

Organising Secretariat desk at the Symposium venue

During the Symposium, the Secretariat and the Registration desk is located at the Hotel Calabona, according to the following time schedule:

Tuesday, April 17, 2007 15.00 to 18.00

Wednesday, April 18, 2007 08.00 to 19.00

Thursday, April 19, 2007 08.00 to 19.00

Registration fees

Regular Participant 450.00 EUR

Postgraduate Student 250.00 EUR

Accompanying Person 160.00 EUR

Daily fees

Regular Participant 180.00 EUR

Postgraduate Student 130.00 EUR

The organisation give the opportunity to purchase single events

Lunch 30.00 EUR

Social Dinner 60.00 EUR

Technical visit 65.00 EUR

Registration fee for Regular Participants covers:

Admission to scientific sessions and poster session and exhibition

Shuttle service

Conference Kit

Book of abstracts

Coffee breaks

Lunches

Social Dinner on 19th April

Technical visit on 20th April

Registration fee for Postgraduate Students covers:

Admission to scientific sessions and poster session and exhibition

Coffee breaks

Lunches

Registration daily fees covers:

Admission to scientific sessions and poster session and exhibition

Coffee breaks

Lunch

Registration fee for Accompanying Persons covers:

Lunches

Social Dinner on 19th April

Technical visit on 20th April

Shuttle service

Badges

Participant name badges will be provided at the registration desk. All participants are requested to wear the badge throughout the Symposium. Only badge holders will be admitted to the scientific sessions and social events.

Certificate of attendance

A certificate of attendance will be available for all registered participants at the Registration desk

Payment

Registration is only valid upon receipt of the payment.

The payment may be made by:

Credit Card: VISA/MASTERCARD/DINERS/AMEX **Please, send your credit card details exclusively by fax to the number: +39 070 656263**

Bank cheque payable to **Kassiopea Group srl**

Bank transfer to Kassiopea Group srl (see bank coordinates)

Kassiopea Group srl c/o Istituto Banco di Sardegna – Ag.12 – Cagliari - Italy

BBAN: L 01015 04812 000000012260

IBAN: IT60 L 01015 04812 000000012260

BIC: SARDIT3S XXX

Please, indicate your name and the phrase "Accommodation – 5th International Symposium" in the payment description.

Please note that all transfer expenses must be assumed by the sender

Confirmation of Registration

After having received the registration form and the relevant payment, the Organising Secretariat will send you a communication confirming both the registration and the hotel reservation, if any.

Invoicing

Participants are requests to fill in the section "invoicing details" in the registration form.

Invoices will be given during the event at the Organising Secretariat desk.

Cancellation

Cancellations must be sent by letter, fax or e-mail to the Organising Secretariat by 31st March 2007.

Refunds will be made as follows:

for cancellations made before 31st March 2007, a refund equal to 50% of the paid amount will be made;

for cancellations received after 31st March 2007, no refund will be made.

If, for reasons beyond the control of the Organisers, the Symposium is cancelled, registration fees will be refunded following the reduction of unavoidable expenses.

No refund will be given in case of no-show, late arrival, unused services, unattended event or early termination of attendance.

Refunds will be made within 60 days from the end of the Symposium.

Social Dinner

Thursday, April 19, 2007

20:00-24:00

The Social Dinner will take place in a typical restaurant located in the Alghero countryside.

Good food and wine are important in Sardinia, in particular, savouring good food in good company! This event will give delegates and their guests the opportunity to taste some traditional Sardinian dishes and the typical red and white wine.

All delegates are welcome to join in!

Bus transfer to and from the Social Dinner is included.

Technical Tour

Friday, April 20, 2007

08:00-18:30

To fulfil the expectations of all participants, the Organising Committee is considering the opportunity to programme two different technical tours. One will be focused mainly on Sheep Sector and the second one on Goat Sector. Both tours will take place on the same day at the same time. Participants are asked to express their preference filling the apposite form and returning it by the 5 April to gpiredda@tiscali.it

Please note that in case the number of participants is insufficient for one given tour, this will be cancelled and only one tour will take place on the basis of the participants preferences.

All social events are included in the registration fee of regular participants and accompanying persons. Admission by ticket only. Extra tickets may be purchased at the Secretariat desk during the Symposium.

Title (Tick one): Prof. Dr. Mr. Mrs. Ms.

First Name..... Last name.....

Institution.....

Postal address.....

Telephone..... Fax..... E-mail.....

I am interested in: Sheep Tour Goat Tour

Programme

The first Symposium organized by IDF on sheep and goats milk and their products was held in Athens in 1985. After a very long delay the second Symposium was held in Hersonissos, Crete (Greece) in 1995. The third Symposium was held in Nicosia (Cyprus) in 2000 and the fourth in Zaragoza (Spain) in 2004.

The Symposium will be a platform for exchange of knowledge and information among international experts in the field.

The program covers the latest scientific findings about husbandry and milk production, technology, chemistry, physics, microbiology, nutrition, etc. The significance of markets and appropriate policies, as they have evolved in recent years, will also be taken into account.

The symposium will be structured in 4 sessions, all sessions will be plenary. Each session will be introduced by a major review paper and completed with five oral presentations. Poster presentations will complement the oral programme.

Abstracts

Abstracts of oral presentations and posters will be made available to participants from the registration desk at the Symposium venue.

Symposium proceedings

A Special Issue of the Small Ruminant Research Journal, containing oral presentations and other selected papers will be published after the Symposium. Posters and other papers will be published by IDF in electronic form.

Speakers preview

The conference room will be equipped for audio-visual projections with a stationary computer. Speakers have been requested to submit their audio-visual presentation by Email or CD-ROM to the Chairman of the Programme Committee prior to the symposium. In addition, speakers must bring a copy of their presentation on a removable storage device (USB-key or CD-Rom) and ensure with the designated person of the Organizing Committee that the presentation will be up-loaded on the stationary computer at the conference room at least four hours before the start of the respective session. There will be no possibility to run audio-visual presentations from speakers' own laptop computers.

Rules for presenting posters

Posters will be exhibited in a specifically designated room at the conference venue. The organisers will ensure numerical indication of the allocated areas of display.

Poster size must not exceed 90 cm (width) x 120 cm (height).

All posters must be in English.

Posters will be discussed during coffee breaks, organised and chaired by the scientific coordinators of the different sessions.

Wednesday, April 18, 2007

- 08:00-09:30 **Registration and Poster hung up**
09:30-10:00 **Symposium Opening and Welcome Addresses**

Session 1 **Raw milk** **Chair: George Psathas (Cyprus)**

- 10:00-10:30 **Main lecture**
Detection of species adulteration in milk and dairy products
F Addeo (Italy)
- 10:30-11:00 Coffee break and Poster session
- 11:00-11:20 **Investigating the genetic component of fatty acids composition in sheep milk**
A Carta, Sara Casu, M Addis, JM Elsen, M Fiori, A Fraghì, S Miari, L Mura, G Piredda, L Schibler, T Sechi, MG Usai, F Barillet
- 11:20-11:40 **In vitro inhibition of peripheral blood mononuclear cell proliferation caused by milk proteins and their hydrolysates**
EK Eriksen, GE Vegarud, T Langsrud, H Almås, T Lea
- 11:40-12:00 **Continuous milking without a dry period**
MC Pieterse
- 12:00-12:20 **Evaluation of a commercial ELISA method for the quantitative detection of goat and cow milk in ewe milk and cheese**
N Costa, F Ravasco, R Miranda, M Duthoit, **LB Roseiro**
- 12:20-12:40 **Dietary manipulation to enhance CLA vitamin A and E contents in goat milk**
M Saluja and **A Tyagi**
- 12:40-12:50 **Question and Answers**
- 12:50-13:00 **Conclusions of the chair**
- 13:00-14:30 **Lunch**

Session 2 **Processing and Product** **Chair: Antonio Pirisi (Italy)**

- 14:30-15:00 **Poster session**
- 15:00-15:30 **Main lecture**
The use of lamb rennet paste in the traditional sheep cheese production
M Addis, G Piredda, A Pirisi (Italy)
- 15:30-15:50 **Batch and continous hydrolysis of ovine whey proteins**
D Mišún, L Čurda, P Jelen
- 15:50-16:10 **Caciotta technology as an ideal method of delivering probiotic strains**
L Pellerin, M Nurisso, J Lorant and **A Mornet**
- 16:10-16:30 Coffee break
- 16:30-16:50 **Physicochemical and organoleptic properties of sheep milk yogurt with ACE-inhibitory activity**
CG Papadimitriou, A Vafopoulou, E Alichanidis

- 16:50-17:10 **Sheep/goat whey and “scotta” treatment with membrane technologies for a commercial exploitation of whey protein and lactose**
C Russo, D Pizzichini, L Chianese, S Caira, **M Pizzichini**
- 17:10-17:30 **The effect of High-Pressure treatment on the lipolysis of ewe milk cheeses**
B Juan, V Ferragut, B Guamis, **AJ Trujillo**
- 17:30-17:40 **Question and Answers**
- 17:40-17:50 **Conclusions of the chair**

Thursday, April 19, 2007

Session 3 **Characteristics of the products** **Chair: Yvette Soustre & André Ayerbe (France)**

- 09:00-09:30 **Poster session**
- 09:30-10:00 **Main lecture**
Nutritional composition of goat and sheep milk products: new results
K Raynal-Ljutovac, G Lagrifoulle (France)
- 10:00-10:20 **Antibacterial effect in protein fractions from caprine milk – after degradation by human proteolytic enzymes**
H Almaas, V Berne, R Flengsrud, H Holm, T Langsrud, TG Devold, G Vegarud
- 10:20-10:40 **Volatile fingerprint of Piacentinu cheese produced with different tools and type of saffron**
S Carpino, T Rapisarda, I Caminiti, G Licitra
- 10:40-11:10 Coffee break and **Poster session**
- 11:10-11:40 **Factors influencing nutritional and health components: an overview**
A Michalidou
- 11:40-12:00 **Leptin, insulin and ghrelin in goat milk and in plasma of suckling kids**
D Magistrelli, G Polo Dimel, F Rosi
- 12:00-12:20 **Hedonics and sensorics of Swiss goat's and sheep's cheese**
S Ryffel, E Beutler, P Piccinali
- 12:20-12:30 **Question and Answers**
- 12:30-12:40 **Conclusions of the chair**
- 12:40-14:30 **Lunch**

Session 4 **Market and perspectives** **Chair: Marco Vannini (Italy)**

- 14:30-15:00 **Poster session**
- 15:00-15:30 **Main lecture**
Sheep & Goat cheeses: from artisanal tradition to modernity
E Canut (Spain)
- 15:30-15:50 **Initiatives and methods to valorise and promote the small scale cheeses**
J-P Dubeuf

15:50-16:10	PDO—the Halloumi cheese case P Papademas
16:10-16:30	Coffee break
16:30-16:50	The traditional Andalusian cheeses quality denominations <u>AM Rev.</u> JL Ares
16:50-17:10	Factors affecting the marketing channel choice of sheep and goat farmers in the region of east Macedonia in Greece regarding the distribution of their milk production <u>L Tsourgiannis</u> , A Errington, M Warren, J Eddison
17:10-17:30	Dutch agro-food design 20 years of development; the upcoming of goat milk in the Netherlands 1986 - 2006 JPH van Wegen
17:30-17:40	Question and Answers
17:40-17:50	Conclusions of the chair
17:50-18:00	Closing remarks

Posters

Poster Session 1

P 001	Livestock system and sheep milk quality in the PDO Sardinian cheeses production <u>M Addis</u> , S Gattu, G Riu, A Pirisi, M Fiori, S Spada, G Galistu, G Piredda
P 002	Determination of fat, protein, casein, total solids, and fatty acids in ovine milk by Near-Infrared Reflectance Spectroscopy <u>E Albanell</u> , G Caja, Y Moussaoui, R Casals, AAK Salama, X Such
P 003	Crystallization behavior of anhydrous goat milk fat as studied by coupled time-resolved Synchrotron X-RAY diffraction and DSC <u>WB Amara-Dali</u> , P Lesieur, H Attia, M Ollivon
P 004	Separation, identification and quantification of casein fractions differences between sheep and goat portuguese breeds <u>G Assis</u> , AT Belo, M Barbosa
P 005	Milk production, milk fatty acid composition and conjugated linoleic acid (CLA) content in dairy ewes raised on feedlot or grazing pasture <u>N Atti</u> , H Rouissi, MH Othmane
P 006	Effect of rumen-protected choline and vitamin e supplementation on milk production responses of dairy goats L Pinotti, A Campagnoli, F D'Ambrosio, F Susca, E Fusi, F Cheli, G Savoini, <u>A Baldi</u>
P 007	Selection of udder functional traits in dairy sheep <u>F Barillet</u> , Sara Casu, JM Astruc, G Lagriffoul, S Salaris, R Rupp, A Carta
P 008	Evolution of ewe milk production at the spooner agricultural research station from 1996 through 2006 <u>YM Berger</u> , DL Thomas
P 009	Use of the DeLaval Cell Counter DCC on goats' milk <u>EA Berry</u> , JM Broughan
P 010	Monitoring of the mycotoxins in the Mountain Community of Casentino: "from the farm to the cheese factory: animal nourishment and milk quality" <u>C Bio</u> , G Bichi, D Borri, F Bertollo

P 011	Dietary factors associated with the concentration of milk urea nitrogen in grazing goats <u>A Bonanno</u> , M Todaro, A Di Grigoli, G Tornambè, ML Alicata
P 012	Effects of feeding soybean oil to dairy goats on milk yield and composition and CLA content <u>MA Bouattour</u> , R Casals, E Albanell, X Such, G Caja
P 013	Effects of feeding whole linseed and linseed oil to Lacaune ewes on CLA concentration and milk fatty acids composition <u>MA Bouattour</u> , R Casals, E Albanell, X Such, G Caja
P 014	Milk CLA and fatty acids profile in lacaune ewes fed with whole sunflower grains <u>MA Bouattour</u> , R Casals, E Albanell, X Such, G Caja
P 015	Technological characterization of lactic acid bacteria isolated from goat natural starter <u>M Brasca</u> , R Lodi, S Morandi, L Vanoni
P 016	Effects of milking frequency and dry-off period in dairy goats <u>G Caja</u> , AAK Salama, X Such, E Albanell, R Casals
P 017	The effect of increasing doses of a feed supplement rich in <i>trans</i>-10, <i>cis</i>-12 CLA on performance of lactating ewes and milk fatty acid profile <u>A Cannas</u> , S Fancellu, M Griinari, M de Veth
P 018	Electronic identification (EID) vs ear tattoo during controls on milk production of Sarda sheep W Pinna, <u>MG Cappai</u> , G Garau, A Sfuncia, G Nieddu, MPL Bitti
P 019	Occurrence of α_{s2}-casein (<i>csn1s2</i>) B variant in sarda and Comisana ovine breeds <u>AM Caroli</u> , D Rignanesi, F Chiatti, S Chessa, P Bolla
P 020	Lactational effects of omitting two milkings weekly during early- and mid- lactation in Manchega and Lacaune dairy ewes <u>V Castillo</u> , X Such, G Caja, E Albanell, R Casals
P 021	Genetic relationships between SCC and udder morphology traits in Sardinian sheep S Sechi, S Salaris, A Carta and <u>Sara Casu</u>
P 022	Occurrence of genetic polymorphism at goat β-CN locus <u>L Chianese</u> , S Caira, G Garro, M Quarto, F Addeo
P 023	Primary structure of ovine deleted variant α_{s1}-cn E <u>L Chianese</u> , S Caira, G Garro, F Addeo
P 024	Furosine content and the acid-soluble whey protein composition - possible heat indicators in sheep and goats milk <u>I Clawin-Rådecker</u> , M Ziebart, PC Lorenzen, D Martin, K Barth
P 025	Study on the discriminating power of fatty acids of Saanen breed goats' milk <u>G Contarini</u> , A Avalli, M Povolò, D Ravera, G Masoero, B Moio
P 026	Using goat milk samples to diagnose caprine arthritis encephalitis virus by ELISA M Plaza, A Sánchez, JC Corrales, C de la Fe, F Hernández Balsera, J Martínez-Parra, <u>A Contreras</u>
P 027	Seasonal variation of goat milk composition and somatic cell count in southeastern Brazil CHP Borges, <u>PRC Cordeiro</u> , S Bresslau
P 028	Casein haplotypes in six goat breeds reared in southern Italy <u>A Criscione</u> , T Ådnøy, S Bordonaro, GE Vegarud, D Marletta, S Lien
P 029	Fatty acid composition of Tsigai sheep milk as a physiological advantage <u>J Csanádi</u> , J Fenyvessy, I Bajúsz

- P 030** Growth and methodologies demonstration to warrant traceability and trackability of drawing in sheep dairy milk sector field
A Dal Prà, A Olivetti, V Capelli, W Dal Prà, M Fiesoli, L Scuffi, G Brajon
- P 031** *Mycoplasma spp.* in goats from a stud centre of selected dairy goat
JC Corrales, C de la Fe, I Ruiz, A Sánchez, D Sierra, C Luengo, A Gómez Martín, A Contreras
- P 032** Effects of global warming on milk processing system in traditional goat farming of east mediterranean region
O Guney, N.Darcan, I Guney
- P 033** Milk composition and renneting properties in Norwegian caprine milk – effects of α_{s1} -casein polymorphism
TG Devold, T Langsrud, MJ Brovold, T Ådnøy, G Vegarud
- P 034** *Pseudomonas aeruginosa* persistence in the milking machine: healing experiences
S Dore, A Fadda, S Fresi, G Denti, G Puggioni, EA Cannas
- P 035** Milk yield and composition of Garaj sheep and Nubian goats in Kenana sugar company in the Sudan
ME Elimam, NB Hag Khalifa
- P 036** Goat κ -casein (CSN3) polymorphisms in Europe, Middle East and Africa
G Erhardt, K Gutscher, E-M Prinzenberg and The ECONOGENE Consortium
- P 037** Analysis of the microbial composition of goat milk produced in Sardinia
F Fancello, NP Mangia, MA Murgia, G Garau, R Merella, P Deiana
- P 038** Inhibitory activity of different essential oils versus *S.aureus* strains isolated from mastitis affected goats and sheeps
AM Ferrini, V Mannoni, S Amatiste, R Rosati, P Aureli
- P 039** Effects of dietary supplement with linseed at three different levels on gross composition and fatty acids content in goat milk
MV Calvo, J Kives, J Romero, J Fontecha
- P 040** Changes of milk yield and composition as affected by subclinical mastitis in sheep
G Giacinti, A Tammaro, R Rosati, S Ametiste, U Bernabucci, B Ronchi
- P 041** Relationship between freezing point and chemical composition of individual Comisana ewe milk
G Giangolini, F Filippetti, C Boselli, A Fagiolo, S Amatiste, R Rosati
- P 042** Testing for mixture of cow and sheep milk using ELISA
S Golc-Teger, J Barbič
- P 043** Antibiotic dry therapy with penethamate hydriodide, benethamine penicillin and framycetin sulphate in dairy ewes: effectiveness against mammary infection and antimicrobial depletion in the postpartum period
B Linage, A Martinez, C Gonzalo
- P 044** Assessment of sheep welfare: first results on Sarda breed reared in Tuscany
L Giuliotti, G Bondi, J Goracci, N Benvenuti, M Mari, G Perfetti
- P 045** Milk yield and composition of chios and Farafra sheep under subtropical egyptian conditions
H Hamdon, MN Abd El Ati, M Zenhom, F Allam
- P 046** Composition, microbiological quality and somatic cell count of goat milk in 2006 in the Netherlands
B Hart
- P 047** Emerging droughts and small ruminants in Pakistan future look
A Iqbal, MA Mirza
- P 048** Conjugated linoleic acid (CLA) isomer profile in goats milk fed with supplements enriched in linoleic and α -linolenic acid
P Luna, A Bach, MA de la Fuente, M Juárez
- P 049** The concentration of urea in the milk of East-Friesian and Pag Island sheep
N Antunac, B Mioc, S Kalit, D Samarzija, J Havranek, N Mikulec, V Pavic, Z Zrpic, Z Barac
- P 050** The influence of some non-genetic factors on the production and quality of milk of East Friesian sheep in Croatia
N Antunac, D Samarzija, B Mioc, M Pecina, S Kalit, N Mikulec, J Havranek, V Pavic
- P 051** Amino acid composition and nutritional value of goat milk from the indigenous Greek breed
E Kondyli, MC Katsiari, LP Voutsinas
- P 052** Effect of the type and level of concentrate to grazing dairy goats on milk production and quality of cheese
Y Lefrileux, A Pommaret, N Cirier, J Le Scouarnec
- P 053** Effect of vitamin and trace element supplementation on the management of ewe milk hygienic quality
D Bergonier, JP Guitard, X Berthelot, J Le Scouarnec
- P 054** Interactions between bacteria type and physico-chemical properties of milk
G Leitner, O Krifucks, S Shapiro, N Silanikove, U Merin
- P 055** Milk components, sod activity and oxidative stability of milk in two breeds of dairy goats
TS Marenjak, J Piršljin, N Poljičak-Milas, S Milinković Tur, B Beer-Ljubić, M Benić
- P 056** Antibiotic therapy in dry period: cloxacillin residue in ewes' milk
G Marogna, C Testa, N Rubattu, G Calaresu, GS Leori
- P 057** Effect of milk yield and lactation stage on body condition and metabolic profiles in Assaf ewes
M Marques-Almeida, LT Gama, APL Martins, RM Caldera
- P 058** Effect of milk yield and lactation stage on the composition and milk clotting properties in Assaf ewes
M Marques-Almeida, LT Gama, RM Caldeira, APL Martins
- P 059** Electronic nose evaluation of repeated milk samples in Saanen goats and relationships with not-voc milk traits and fame
C Sala, G Masoero, G Contarini, A Avalli, B Moiola
- P 060** Influence of somatic cell count on ewe's milk composition with particular reference to casein fraction
R Mauriello, S Caira, S De Pascale, A Pirisi, G Piredda, F Addeo, L Chianese
- P 061** Monitoring polyamine content in ovine and caprine colostrum and milk
A Galitsopoulou, A Michaelidou, A Polychroniadou
- P 062** Nucleotides and nucleosides in ovine and caprine colostrum and milk
S Plakantara, A Polychroniadou, A Michaelidou
- P 063** Effect of prepartum photoperiod on milk production of dairy ewes
C M Mikolayunas, DL Thomas, YM Berger, TF Gressley, GE Dahl
- P 064** Casein polymorphisms and cheese-making properties of goat milk
G Moatsou, E Moschopoulou, D Mollé, V Gagnaire, I Kandarakis, J Léonil
- P 065** Protein composition and coagulation properties of milk from different goat breeds
G Moatsou, AN Vamvakaki, E Moschopoulou, J Léonil, I Kandarakis
- P 066** Microbiological methods for detection of inhibitors in goat milk
MC Beltran, RL Althaus, I Berruga, A Molina, MP Molina

- P 067** **Estrous cycles and correlation with milk parameters and somatic cell counts in dairy goats**
G Pisoni, S Acuña, G Savoini, E van Lier, JP Damián, A Meikle, P Moroni
- P 068** **Effect of heat, formaldehyde and tannic acid treated-soybean meal on gas production and rumen fermentation in vitro**
MEA Nasser, A Hagino, K Katoh, Y Obara
- P 069** **The welfare of lactating ewes: guidelines for farm workers**
P Nicolussi, S Dore, S Masala, E Piras, S Piredda, EA Cannas
- P 070** **Seasonal and age effects on milk yield and milk quality characteristics of chios sheep and damascus goats**
C Papachristoforou, AP Mavrogenis
- P 071** **Studies on hemoglobin polymorphism of Apulian native dairy goats and its relationship to hematocrit value and hemoglobin concentrations.**
E Pieragostini, I Alloggio, A Caroli, F Petazzi
- P 072** **Basic hematological and serological parameters in the Jonica goat (*Capra hircus*).**
GT Rubino, R Lacinio, A Caroli, E Pieragostini, F Petazzi
- P 073** **Sheep hemoglobin i in Sicilian dairy breeds**
I Alloggio, P Loizzo, E Pieragostini
- P 074** **Diagnosis by ELISA of caprine mastitis due to *S. aureus***
FB Gilbert, B Poutrel, A Fromageau, V Lictevout, C Dubuc-Forfait, JL Champion, R de Crémoux
- P 075** **Goat's and sheep's milk fat: characterization of triglycerides by AG+SPE/GC/MS**
A Avalli, M Povolò, V Pelizzola, G Contarini
- P 076** **An accurate determination of amino acids in goat milk**
SM Rutherford, PJ Moughan, M Kruger, D Lowry, CG Prosser
- P 077** **Influence of ovine β -casein phenotype on milk production and composition from Merino ewes**
S Caio, M Izquierdo, J Gonzalez, FI Hernández, JM Corral, I Roa
- P 078** **Comparative analysis of sheep and goat milk proteins by two dimensional electrophoresis**
GF Greppi, L Bonizzi, F Deriu, A Crippa, R Fortin, P Roncada
- P 079** **Comparative phosphoproteomics of goat and sheep milk**
P Roncada, F Deriu A, Carpentieri, A Amoresano, A Crippa, L Ionizzi, GF Greppi
- P 080** **Comparison of udder health and cell count pattern in swiss goats and milking ewes**
S Ryffel, J Maurer, W Schaeren
- P 081** **Induced lactation in Nulliparous dairy goats during winter**
AAK Salama, G Caja, X Such, E Albanell, R Casals
- P 082** **Milk yield and milk composition during normal or induced lactation in dairy ewes**
B Ramirez-Andrade, AAK Salama, G Caja, E Albanell, X Such
- P 083** **Detection of enterotoxins and virulence genes in *Staphylococcus aureus* isolated from bulk tank goat milk**
C Scarano, S Viridis, AL Pilo, P Marongiu, EPL De Santis, M Bes
- P 084** **Enzymatic activity of some ewe's milk fat globule membrane enzymes: preliminary studies**
M Martini, C Scolozzi, F Salari, R Pesì, MG Tozzi
- P 085** **Potential of lactoperoxidase to diagnose subclinical mastitis in goats**
E Seifu, EF Donkin, EM Buys

- P 086** **Evaluation of antibiotic residue screening test for beta-lactamic detection in goat's milk**
D Sierra, A Sánchez, C Luengo, F San Eustaquio, B Agüera, JC Corrales, C de la Fe, CT Morales, A Contreras
- P 087** **Evaluation of Milkoscan Milk Analyzer for determination of freezing point in goat milk**
D Sierra, A Sánchez, C Luengo, M Beltrí, I Guirao, JC Corrales, C de la Fe, CT Morales, A Contreras, C Gonzalo
- P 088** **Monitoring somatic cell count in sheep and goats milk as management and quality grading tool**
G Leitner, N Silanikove, U Merin
- P 089** **Efficiency of milking machines for dairy ewes in central Macedonia, Greece**
B Skapetas, V Laga, I Katanos, E Sinapis and I Hatziminaoglou
- P 090** **The livestock feeding management in the dairy sheep family and private sector in the north of Tunisia**
S Snoussi, A BenYounès, S Zemzmi
- P 091** **Milk composition and milk yield of goats fed sugar cane silage**
RS Gentil, AV Pires, J Susin, LG Nussio, CQ Mendes, OC de Almeida, MAA Queiroz, IU Packer
- P 092** **Kapa casein and β -lactoglobulin in the Czech sheep Sumava breed**
Z Sztankóová, V Mátlóvá, C Senese, T Kott, M Milerski
- P 093** **Effects of the automatic cluster removal on dairy goats milking**
FM Tangorra, M Zaninelli, G Savoini, G Pagnacco, G Cigalino, A Guidobono Cavalchini
- P 094** **Estimates of genetic parameters for milk production traits and litter size of U.S. dairy ewes**
J Casellas, DL Thomas, YM Berger
- P 095** **Antibiotic resistance in *Staphylococcus spp* isolated from subclinical mastitis in goats**
S Viridis, G Corgioli, C Scarano, AL Pilo, P Marongiu, EPL De Santis
- P 096** **Milk production and quality of some Croatian sheep breeds**
V Pavić, B Mioč, N Antunac, D Samaržija, V Sušić, I Vnučec, Z Prpić, Z Barać
- P 097** **Evaluation of the electric conductivity of milk as subclinical mastitis indicator in dairy goats**
M Zaninelli, FM Tangorra, A Guidobono Cavalchini, G Pagnacco, G Cigalino, G Bruni, G Savoini
- Poster Session 2**
- P 098** **Effects of an innovative manufacture system on chemical composition, lipolysis and volatile fraction in the PDO Fiore Sardo cheese**
M Addis, F Tavera, R Comunian, MF Scintu, G Piredda
- P 099** **Changes in chemical, textural and sensory characteristics of crottin de Chavignol cheese manufactured from frozen curd and packaged under modified atmosphere**
O Esmer, P Balkir, AK Seckin
- P 100** **Variation of whey protein content in goat milk and impact on cheese yield**
P Barrucand
- P 101** **Influence of β -lactams on Manchego cheese manufacture**
MI Berruga, G Battacone, MP Molina, M Román, A Molina
- P 102** **High Hydrostatic-Pressure technology applied in fresh sheep milk cheese**
P Catzeddu, N Secchi, G Stara, M Campus, R Cappuccinelli, MC Porcu, E Scano, M Addis, R Di Salvo

- P 103** **Characteristics of a probiotic “caprino” fresh cheese with *Lactobacillus acidophilus***
F Conte, A Verzera, V Romeo, F Ruga
- P 104** **Characterisation of “Sicilian cheese” made from Sicilo-Sarde ewe milk in the north west of Tunisia**
C Damergi, N El Moujahed, S Ben Sid Elhaj, C Kayouli
- P 105** **Molecular characterization of “Cacioricotta” goat’s cheese made with vegetable rennet preliminary results**
M Faccia, A Trani, P Loizzo, A Di Luccia
- P 106** **Influences of HACCP system application on “Fiore Sardo” cheese processing contaminating micro-organisms**
S Fresi, P Mele, G Porqueddu, A Fadda
- P 107** **Changes in texture and flavour during the ripening of Murcian wine cheese made with lamb rennet paste**
E Ferrandini, M Castillo, MB López, M De Renobales, J Laencina
- P 108** **The quality of Galotyri cheese made with different starter cultures**
MC Katsiari, E Kondyli, LP Voutsinas
- P 109** **Chemical and sensory characteristics of Galotyri cheese made using different procedures**
E Kondyli, MC Katsiari, LP Voutsinas
- P 110** **Purification and characterization of a bacteriocin produced by *Lactobacillus acidophilus***
A Mameche-Doumandij, A Hellal
- P 111** **Influence of autochthonous starter cultures on physicochemical parameters of sardinian PDO cheeses**
NP Mangia, MA Murgia, G Garau, P Deiana
- P 112** **The application of the RP-HPLC method for determination of free amino acids in the ripening process of ewe cheese from the Island KRK**
N Mikulec, I Habuš, N Antunac, Lj Vitale, J Havranek, S Kalit, N Brajenović
- P 113** **Activity of alkaline phosphatase, gamma-glutamyltransferase and lactoperoxidase in milk and cheese of cows, sheep and goats in relation to heat treatment**
PC Lorenzen, D Martin, I Clawin-Rädecker, K Barth
- P 114** **Influence of cheese technology on aflatoxin M1 interaction with proteins in goat and ewe milk**
TMP Cattaneo, L Monti, EV Panarelli, R Giangiacomo
- P 115** **Influence of cheese-making technology on composition and microbiological characteristics of Vastedda cheese**
G Mucchetti, B Bonvini, MC Remagni, R Ghiglietti, F Locci, P Campo, D Carminati
- P 116** **Effect of sodium chloride and some hydrocolloids on rheological properties of rennet-induced gels of skim sheep milk**
AR Pérez Marqués, L Matía-Merino, M García Castillo, E Fernández Fernández
- P 117** **Effect of milk cream homogenization on the beneficial fatty acids in PDO Pecorino Sardo and ricotta cheese**
A Pirisi, E Salvatore, A Cabiddu, M Pes, S Furesi, M Decandia, G Molle, G Piredda, M Addis
- P 118** **The effect of milk fat standardization on Pecorino Sardo cheese yield and its prediction**
A Pirisi, AF Mulargia, M Pes
- P 119** **Characterization of goats’ milk cheeses manufactured with the addition of adjunct cultures**
MB Pisano, M Casula, V Serci, A Corda, M Deplano, ME Fadda, S Cosentino

- P 120** **Effect of clarification on chemical composition of caprine whey protein concentrates produced by ultrafiltration**
B Sanmartín, O Díaz, LR Turienzo, A Cobos
- P 121** **Effect of Ultra-High Pressure homogenisation on the microbiology and rennet coagulation properties of goats milk**
AJ Trujillo, A Zamora, J Pereda, JM Quevedo, B Guamis
- P 122** **Milk quality characteristics and factors affecting the physicochemical and textural characteristics of Feta cheese**
D Tsigkros, P Brooks, J Eddison
- P 123** **Design of two different technologies for the production of Argentinean sheep cheeses**
C Bergamini, C Meinardi, S Bernal, V Wolf, M Busetti, C Zalazar

Poster Session 3

- P 124** **Nutritional aspects of lipid fraction in bacterial and mould artisanal ripened cheeses marketed in Asturias, Spain: free, esterified fatty acids and triacylglycerol profiles**
L Alonso and J Fontecha
- P 125** **Breed effect on raw milk goat cheese quality**
S Álvarez, P Méndez, N Darmanin, HR Briggs, M Fresno
- P 126** **Level of vitamins e and a and cholesterol in milk and cheese from goats fed with different feeding systems**
A Cabiddu, M Decandia, G Scanu, G Molle, A Pirisi, G Piredda, M Addis, T Bertuzzi
- P 127** **Microbiological and physico-chemical characteristics of Calenzana, a Corsican raw milk cheese**
E Casalta, JC Ogier, JM Sorba, E Bernard
- P 128** **Effect of sheep breed on milk and cheese characteristics**
S Claps, G Annicchiarico, L Taibi, GF Cifuni, A Di Trana, M Pizzillo
- P 129** **The nutritional and aromatic characteristics of “Carmasciano” and “Bagnolese” cheeses**
M Pizzillo, S Claps, G Morone, GF Cifuni, R Rubino
- P 130** **Determination of proteolytic pattern during ripening of Pecorino Romano cheese**
S De Pascale, P Ferranti, R Mauriello, G Piredda, A Pirisi, F Addeo, L Chianese
- P 131** **Improving Near Infrared Transmittance spectroscopy (NIT) in the determination of moisture, fat, protein and NaCl in Pecorino Romano PDO cheese**
C Pilo, G Pischedda, G Murittu, M Meneghesso, S Banni, EPL De Santis
- P 132** ***Listeria monocytogenes* contamination sources in sheep cheese processing plants and strains virulence genes typing**
AL Pilo, P Marongiu, G Corgiolu, S Viridis, C Scarano, EPL De Santis
- P 133** **Food safety: salubrity characteristics of “Fiore Sardo” cheese**
A Fadda, EA Cannas, S Dore, S Fresi, A Pala, B Scano
- P 134** **Physicochemical and sensorial properties of hand made cheeses from La Gomera (Canary Islands, Spain)**
M Fresno, N Darmanin, H Briggs, S Álvarez
- P 135** **Evaluation of oxidation of goat milk powder by sensory and analytical tests**
B Hart, J Jetten
- P 136** **Effect of whole citrus inclusion in the diet of lactating ewes on cheese characteristics and changes during ripening**
DP Jaramillo, T García, B Guamis, M Rodríguez, AJ Trujillo
- P 137** **NIR spectroscopy application to pressed cheese**
S La Terra, M Manenti, S Carpino, G Licitra

- P 138** Detection and quantification of bovine, ovine and caprine milk percentages in dairy and soybean products using electrophoresis and HPLC of caseins and whey proteins
HK Mayer, I Schüller, M Moritz and B Raba
- P 139** RP-HPLC analysis of caprine and bovine glycomacropeptide to detect rennet whey solids in dairy products
HK Mayer, B Raba, M Moritz
- P 140** Fatty acid composition of milk and cheese from sheep fed rough or cultivated pasture
M Mele, NPP Macciotta, A Serra, P Secchiari
- P 141** Phosphopeptides in Kefalograviera cheese: detection and crude fractionation
A Dombrou, V Psomiadou, A Michaelidou
- P 142** Proteolysis and ACE-inhibitory effect in Kefalograviera cheese
C Peristeri, N Philippidou, A Michaelidou, A Vafopoulou
- P 143** Genotypic and phenotypic diversity of *Staphylococcus aureus* isolated from dairy products
S Morandi, B Milena, R Lodi, P Cremonesi, B Castiglioni
- P 144** Seasonal variation of vaccenic, CLA and N-3 fatty acids of goat's milk fat and its transfer into cheese and ricotta
A Nudda, G Battacone, S Fancellu, G Pulina
- P 145** Sources of contamination by *Staphylococcus aureus* of goat milk and cheese determined by VNTR analysis
C Callon, F Gilbert, B Poutrel, Rde Cremoux, C Dubuc-Forfait, JL Champion, M-C Montel
- P 146** Effects of distinct diets fed to lactating ewes upon quality of milk and cheese produced therefrom
VM Ralha, CC Belo, A Rivas-Cañedo, E Fernández-García, ME Pintado and FX Malcata
- P 147** Antioxidant and angiotensin-converting enzyme inhibitory activity of ovine casein hydrolysates
JA Gomez Ruiz, I Recio, A Philanto, M Ramos
- P 148** CLA and vaccenic acid content in traditional and novel polish dairy products from ewe's milk
A Reguła, G Bonczar
- P 149** Free fatty acids profile of traditional Polish cheeses from ewe's milk
A Reguła, G Bonczar
- P 150** Chemical and microbiological characterization of Slovenian Karst ewe's cheese
I Rogelj, G Tompa, A Levart, A Čanžek Majhenič, P Mohar Lorbeg, R Novak, M Pompe
- P 151** Microbiological characteristics of ewe's milk and Pecorino Romano PDO cheese
MF Scintu, L Mannu, AF Mulargia, R Comunian, E Daga, A Paba, G Galistu
- P 152** Volatile compound profiles of milk and cheese in relationship to some plants grazed by goats
V Fedele, GF Cifuni, L Sepe, MA Di Napoli, R Rubino
- P 153** Furosine as a quality marker for ovine dairy products
A Cherchi, M Porcu, L Spanedda
- P 154** Molecular beacon technology for rapid and specific detection and quantification of *Staphylococcus aureus* from dairy products
F Taccori, G Brajon, L Mannu, A Piazza, F Lacrimini, M Benedetti, F Spissu, G Orrù
- P 155** Characterisation of Friuli Venezia Giulia "semistagionato caprino cheese"
M Morgante, A Sepulcri, E Piasentier, R Valusso
- P 156** "Formaggella del Fuinese": a traditional goat cheese
L Vanoni, M Brasca, R Lodi, S Moranti

- P 157** Biogenic amines in Spanish cheeses made with sheep and goat milk
PN Fernández, M Virto, S Conde, LJ Rodríguez-Barrón, AI Nájera, FJ Pérez, M Albisu, B López, J Laencina, E Ferrandini, M de Renobales
- P 158** Vastedda della Valle del Belice cheese: production and microbiological investigation
ML Scatassa, AM Di Noto, M Todaro, S. Caraccappa

Poster Session 4

- P 159** Sheep and goat milk production in Austria – aneconomic alternative to dairy farming?
L Kirner, J Hambrusch
- P 160** Present situation in sheep and goat milk production and processing in Turkey
M Koyuncu
- P 161** Dairy sheep milk production in France, diversity of the breeding system in a PDO cheese
E Morin, G Lagriffoul
- P 162** Contribution of small ruminants in ensuring food security and poverty reduction in Pakistan-critical evaluation
MA Mirza, A Iqbal, SH Raza
- P 163** Study of sheep milk production systems in Serbia
MP Petrović, D Ružić-Muslic, V Caro-Petrovic, M Žujovic

Programme Schedule

Wednesday, April 18, 2007

8.00 – 9.30	9.30 – 10.00	10.00 – 10.30	10.30 – 11.00	11.00 – 13.00	13.00 – 14.30	14.30 – 15.00	15.00 – 16.10	16.10 – 16.30	16.30 – 17.50
Registration and Poster hang up	Symposium Opening and Welcome Addresses	Session 1	Coffee Break and Poster Session	Session 1	Lunch	Poster Session	Session 2	Coffee Break	Session 2

Thursday, April 19, 2007

9.00 – 9.30	9.30 – 10.40	10.40 – 11.10	11.10 – 12.40	12.40 – 14.30	14.30 – 15.00	15.00 – 16.10	16.10 – 16.30	16.30 – 18.00	20.00 – 24.00
Poster Session	Session 3	Coffee Break and Poster Session	Session 3	Lunch	Poster Session	Session 4	Coffee Break	Session 4 and Closing Remarks	Social Dinner

Friday, April 20, 2007

8.00 – 18.30

Technical Tours