

FIRST INTERNATIONAL CONFERENCE ON

Buffalo Mozzarella & Milk Products

24–25 September 2024
Naples, Italy

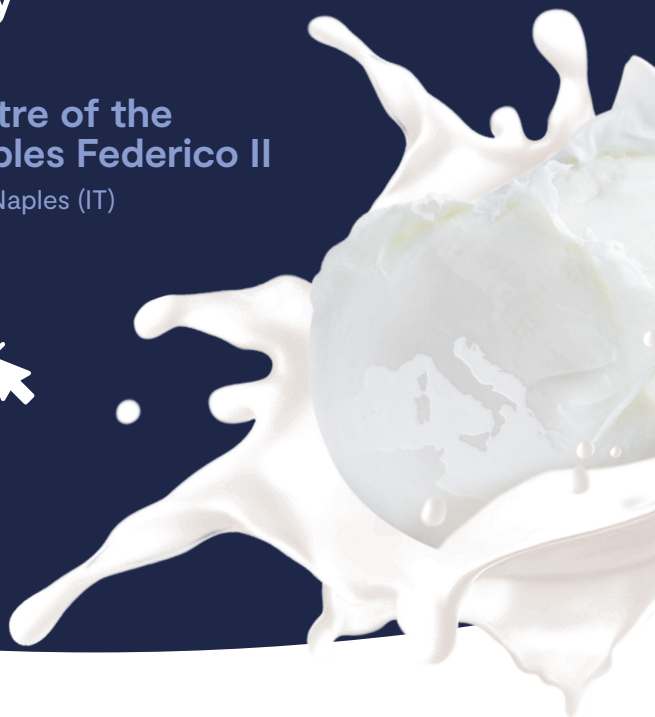
📍 Conference Centre of the
University of Naples Federico II
Via Partenope, 36, 80121 Naples (IT)

bmdp2024.it



PROGRAMME

Powered by



Monday 23 September 2024

16.00 – 19.00 Arrival – Registration

Tuesday 24 September 2024

08.30 – 09.00 Registration

09.00 – 09.30 **Official Greetings and Welcome Address by Authorities**

Moderator: Francesco De Core, Vice-Director “Il Mattino” (Italy)

Matteo Lorito, Rector University of Naples
Federico II (Italy)

Domenico Raimondo, President Consorzio Tutela
Mozzarella di Bufala Campana Dop (Italy)

Francesco Lollobrigida, Minister of Agriculture, Food
Sovereignty and Forestry (Italy)

Session 1: Buffalo dairy products

Moderator: Giuseppe Campanile, University of Naples Federico II (Italy)

09.30 – 10.00 The future of buffalo breeding

Speaker: Michael D’Occhio (Australia)

1.1 Production and techniques (PLF)

10.00 – 11.00 **Round Table**

Nowadays the precision animal farming techniques are the future of the agri-food sector. They can be implemented along the entire dairy supply chain giving us precious information. In a world increasingly devoted to artificial intelligence, will we be able to keep up? In this session the state of the art of buffalo breeding and how can we implemented buffalo mozzarella and milk products will therefore be discussed.

Speakers:

Francesco Addeo (Italy)

Antonio Borghese (Italy)

Antonio Limone (Italy)

Raffaele Marrone (Italy)

11.00 – 11.30 Coffee break and poster exhibition

Oral Presentations

- 11.30 – 11.35 **Rosa Luisa Ambrosio** (Italy): Antibiotic resistance in potential probiotic and pro-technological lactic acid bacteria isolated from buffalo milk
- 11.35 – 11.40 **Maria Giovanna Ciliberti** (Italy): Differential SCC and MPO evaluation as buffaloes milk indicators of udder status under heat stress
- 11.40 – 11.45 **Inderjeet Singh** (India): Buffalo Milk: Empowering India's Dairy Landscape, Ensuring Sustainability, Food Security, and Global Market Presence
- 11.45 – 11.50 **Sunil Kumar Khatkar** (India): Enhancing Solubility and Functionality of Buffalo Milk Protein Concentrate: Insights into Ionic and Protein Environment Modification)
- 11.50 – 12.00 **Discussion, Q&A**

1.2 Nutraceutical quality

12.00 – 13.00 Round Table

The link between nutrition and health is increasingly recognized and at the center of the attention of the modern consumer, for whom nutrition must not only satisfy the body's nutritional needs but also constitute a tool for the prevention and even treatment of diseases and pathologies. Here we will discuss how to improve product quality by acting on farm and on production technologies, and how the synergy between foods will be able to improve our health.

Speakers:

Maria Luisa Balestrieri (Italy)
Angelita Gambuti (Italy)
Angela Salzano (Italy)

Oral Presentations

- 13.00 – 13.05 **Alfio Calanni Macchio** (Italy): Utilization of molasses-derived feeds in Italian Mediterranean buffaloes
- 13.05 – 13.10 **Marika Di Paolo** (Italy): Effect of feeding and ripening system on nutritional and functional profile of buffalo cheeses
- 13.10 – 13.15 **Roberta Matera** (Italy): Effect of dietary administration of green forage on carbohydrate-active enzymes (CAZymes) and milk quality in Italian Mediterranean buffaloes
- 13.15 – 13.20 **Sharon Puleo** (Italy): Towards Standardization: Sensory Profile and Preference Map of Mozzarella di Bufala Campana
- 13.20 – 13.30 **Discussion, Q&A**

13.30 – 14.30 Lunch buffet and poster exhibition

Session 2: Dairy processing

Moderator: **Giorgio Dell’Orefice**, Il Sole 24 Ore (Italy)

2.1 Technology development – from traceability to production

14.30 – 15.30 **Round Table**

Why was the transition from a local market to a worldwide one possible for the Mozzarella di Bufala Campana PDO? From its quality and characteristics, to the unique systems and technologies that are always improving, in this session we will discuss about how buffalo mozzarella has reached its distinctiveness. Then, a general view of the evolution of the dairy sector in the world will be offered, with particular focus on other nations known to be great buffalo milk processors in the world.

Speakers:

Otavio Bernardes (Brazil)

Cristiano Fini (Italy)

Germano Mucchetti (Italy)

Silvio Ferrari, Fabio Zicarelli (Italy)

Oral Presentations

15.30 – 15.35 **Salvatore Claps** (Italy): Buffalo mozzarella cheese’s: the contribution of the CREA cheesemaker school

15.35 – 15.40 **Maria Francesca Peruzi** (Italy): Evaluation of the Non-compliances in Buffalo Milk and Buffalo Dairy Products in the Province of Caserta

15.40 – 15.45 **Mariacinzia Rutigliano** (Italy): Index of freshness: a tool to assess the quality of the Buffalo Mozzarella cheese production

15.45 – 15.50 **Golpika Talwar** (India): Design and Development of Prototype for Mozzarella Cheese Manufacture at Cottage Scale

15.50 – 16.00 **Discussion, Q&A**

16.00 – 16.30 **Coffee break and poster exhibition**

2.2 Dairy products under attack: what's behind all the lies?

16.30 – 18.00 **Round Table**

Do dairy alternatives have the same role of milk derivatives products? The agri-food world is nowadays filled with new technologies like synthetic/lab grown food, therefore we need to discern between real information and fake news. In this session we will explore how producers and consumers can be aware of different designations of animal products.

Speakers:

Alexander Anton (Belgium)

Giovanni Guarneri (Italy)

Ettore Prandini (Italy)

Paolo Zanetti (Italy)

Oral Presentations

18.00–18.05 **Loredana Biondi** (Italy): Origin Control and Quality Assessment in the Dairy Supply Chain Through the BluDev® System

18.05–18.10 **Angelo Citro** (Italy): Development of healthier dairy custard based on buffalo milk and natural thickeners

18.10–18.15 **Roberto Condoleo** (Italy): A tailored-made model to predict the behaviour of *Listeria monocytogenes* in mozzarella cheese

18.15–18.20 **Valeria Vuoso** (Italy): Effect of aging on probiotic bacteria in semi-hard buffalo cheese

18.20–18.30 **Discussion, Q&A**

20.00 – 22.00 Social dinner at Rari Nantes Club

Wednesday 25 September 2024

Session 3: Economics and Market

Moderator: **Giorgio Dell'Orefice**, Il Sole 24 Ore (Italy)

3.1 Sharing choices for a brand new dairy world

09:30 – 11.00 **Round Table**

The all brand new global trading environment we are now entering will influence the choices and the strategies of every production chain, all over the world. We will talk about it, about how this will have an impact on agri-food trades (dairy and not) and how it will shape the future of our market, especially in climate and environmental issues.

Speakers:

Lazzaro lemma (Italy)

Mario Emilio Cichetti (Italy)

Tim Groser (New Zealand)

Rupinder Singh Sodhi (India)

11.00 – 11.30 **Coffee break and poster exhibition**

3.2 To be or not to be safe and sustainable? Comparing different scenarios in lab-grown food and dairy trades

11.30 – 13.00 **Round Table**

In this session, different topics will be stressed, from production costs to a general market view. The aim is to evaluate whether milk derivatives or lab grown food is economically sustainable.

Speakers:

Piercristiano Brazzale (Italy)

Jaime Castaneda (USA)

Antonio Auricchio (Italy)

Pier Sandro Cocconcelli (Italy)

13.00 – 13.30 **Final Greetings and Conclusions**

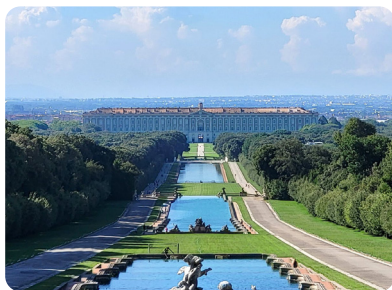
Speaker: Carmen Maria lemma (Italy)

13.30 – 14.00 **Lunch and goodbye**

25-26 Sep.
2024

Bufala Campana Tour

Reserved for those who confirmed their participation during registration



Wednesday 25 September 2024

- 13.30 Departure from the Conference Venue in Naples with provided transportation
- 14.30 - 16.00 Visit to the Royal Palace of Caserta (please note that ticket is not included and must be purchased on-site or online: reggiadicaserata.cultura.gov.it/en/tickets/)
- 20.00 **Dinner at Consorzio di tutela Mozzarella di Bufala Campana DOP**

Thursday 26 September 2024

- 08.30 Departure from Hotel Royal (designated meeting point in Caserta) with provided transportation
- 09.00 - 12.30 Visit to Buffalo Farm and Dairy Factory in Castel di Sasso (CE)
- 12.30 - 13.30 Bus transfer to Pastorano (CE)
- 13.30 - 15.30 Visit to Buffalo Farm and Dairy Factory in Pastorano (CE) with lunch
- 15:30 Departure from Pastorano (CE) with provided transportation to Caserta and Napoli

The schedule is subject to minor changes

Sponsors



Your **value** dairy partner
www.comatonline.com



Patronages



FIRST INTERNATIONAL CONFERENCE ON

Buffalo Mozzarella & Milk Products

24-25
Sept. 2024

Naples, Italy

