

7th NIZO Dairy Conference

The 7th NIZO Dairy Conference brought together almost 170 scientists from various disciplines who presented and exchanged their ideas and latest research findings on the flavour and texture, and particularly their interactions, in dairy products.

Conference highlights

It was clearly highlighted that with current market trends towards reduced-fat, reduced-salt or reduced-calorie dairy products, flavour and texture of the product cannot be considered separately, because it is really its intricate interrelationships that ultimately determine the sensory perception, hedonic quality and ultimate consumer acceptance of the products.

Methods to unravel the intricate relationship between flavour compounds and textural aspects of products in relation to consumer perception were presented and highlighted that flavour and texture are truly inseparable elements that determine dairy food quality.

Based on the physicochemical properties of the constituents of dairy products, design rules were presented for producing low fat dairy products which not only have desirable textural properties, but also ensure the desired breakdown of texture and concomitant flavour release during consumption. In addition, a range of innovations in the design of functional dairy ingredients which allow manufacturers to achieve the aforementioned goals were presented.

Successful translation of these scientific advancements to dairy products such as cheese, deserts, high protein products and yoghurt, showed the relevance of this field for the dairy industry. Since consumer perception is dictated by the processing of dairy foods during consumption the latest developments in oral processing and even mathematical models of these processes were addressed showing the importance for consumer understanding and predicting perception.

Multidisciplinary approaches to meet consumer demands

The event successfully brought together the experts from the required disciplines. It demonstrated that multidisciplinary approaches allow the development of dairy products that even are lower in fat, sugar or salt and have great taste. The dairy industry can thus continue to keep facilitate meeting consumer demands without compromising on the consumer perception and hedonic quality of the products.