



for better

SA SOCIETY OF
sasdt
DAIRY TECHNOLOGY



2025 Symposium

More for less: Enhancing Value and
Efficiency in Dairy

13 & 14 May 2025

Piekenierskloof Mountain
Resort

Citrusdal



13 May

09:00 - 12:00
12:00 - 12:45

Set up of exhibition
Lunch at hotel

Session 1: Global Overview

13:00 - 13:20

Welcome & Introductions - Christine Leighton, SASDT President

13:20 - 13:50

Dairy Outlook: Local and Global - Alwyn Kraamwinkel, SAMPRO CEO

13:50 - 14:30

Panel Discussion: What Drives Innovation in the Dairy Industry, Amidst Global Challenges. Moderator - Jo-Anne Silaule bioMérieux. Panel members: Dr Mark Chimes: DSA; Dr Tertius Cilliers: Synercore; Nigel Lok: Farmer and Helen McDougall: Woodlands Dairy

14:30 - 15:00

The Impact of Dairy on Human Evolution - Prof. Jay Stock: Western University, Canada (Virtual)

15:00 - 15:30

Tea Break

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Session 2: Impact of Nutrition in Product Development

15:30 - 16:00

Fermentation and Gut Health / Microbiome

- Prof. Corinna Walsh: University of the Free State (Virtual)

16:00 - 16:25

The Effect of Consumption Of Probiotic Yoghurt on Gut Microbiome - Dr. Josphat Gichure: University of Pretoria

16:25 - 17:00

Disruptive Innovation: A Short Case Study from India - Mike La Grange: Consultant to Synercore

17:00 - 17:20

Sponsor Talk - SIG

17:10 - 19:00

Delegate Network and Sensory Event - Breyton Milford: Agri-Expo

19:00

Dinner - Canapés and Entertainment

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Mérieux
NutriSciences

14 May

Session 3: Process Optimisation and Ingredient Innovation

08:30 - 08:50

Panel Discussion: Insights on Processing & Ingredients. Moderator - Rian Marren: Crown Ingredients. Panel Members: Karin Carstensen: Woolworths; Neels Poerstamper: Independent; Robert Sudell: Rhodes Food Group

08:50 - 09:20

Lactoperoxidase System: New Alternative to Chemical Preservatives - Alma Flores González: Bienca

09:20 - 09:50

Value Engineering by Applying Membrane Technologies - Carsten Orzol: Memcon

09:50 - 10:20

Optimizing Cheese Production: The Influence of Coagulants and Enzymes - Ulf Mortensen: Novonesis

10:20 - 10:25

Sponsor Talk - Mérieux NutriSciences

10:25 - 10:55

Tea Break

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novonesis

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Session 4: Packaging, Food Safety and Sustainability

10:55 - 11:00

Sponsor Video - Stern Ingredients

11:00 - 11:30

Terra Range: Alu Free Liquid Board Packaging: Rethink All You Know - The Next Big Leap in Packaging Solutions

- Nicola Wagstyl: SIG

11:30 - 12:00

Out of Sight, Out of Mind! Getting to Know the Residential Microbial Community in Your Facility

Kirsten von Hoesslin: bioMérieux

12:00 - 12:20

Testing of Veterinary Drug Residues in Milk and Milk Products

- Azel Swemmer:
Food and Drug Assurance Laboratories

12:20 - 12:40

Perchlorates (Report on Study)

- Jompie Burger:
Dairy Standard Agency

12:40 - 13:10

Dairy Research Sustainable Diets (nLCA)

- Dr. Stephan Peters: Dutch Dairy Association

13:10 - 13:40

Enhancing Quality and Safety in South Africa's Dairy Industry: The Role of Analytical Testing.

- Mutsa Rwasoka: Mérieux NutriSciences

13:40 - 14:00

Wrap Up and Close

14:30

Lunch Packs and Depart

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