

Impact Of Lower Salt Content In Cheese To Be Covered At ADSA's July 11-15 Meeting

Denver, CO—The impact of lower salt content in lowfat and reduced sodium cheeses will be discussed here as part of the joint annual meeting of the American Dairy Science Association (ADSA), Poultry Science Association, Asociacio Mexicana de Produccion Animal, Canadian Society of Animal Science, and the American Society of Animal Science.

The five-day event will take place here July 11-15 at the Colorado Convention Center. Along with over 2,500 oral and poster presentations of the latest research findings, there are also a number of symposia scheduled for food and dairy industry members.

On July 11, speakers will discuss the impact of major food policy shifts on the US food supply and its producers, along with animal welfare issues.

The following day, the microbiology and flavor of cheese will be highlighted. Panelists will discuss the impact of lower salt in the moisture content of lowfat and reduced sodium cheese.

The challenges and opportunities of global livestock production to 2050 will be covered, along with a question-answer session with Roger Beachy, director of USDA's National Institute for Food and Agriculture.

On July 13, the focus will be on dairy products and human health; the understanding of probiotic function in humans and animals, and if animal welfare should be enforced by law or driven by market demands.

Registration is available online at www.adsa.asas.org/meetings/2010. Registration options include single day or full registration. **R**