

Reducing Sodium, Fat In Cheese To Be Focus Of Special Symposium At ADSA Meeting

Denver, CO—Reducing sodium and fat in cheese will be the focus on a special symposium here Monday, July 12 at the annual meeting of the American Dairy Science Association (ADSA).

Leading dairy researchers will provide insights on the impact of salt and fat on the flavor, texture and structure of lowfat and reduced sodium cheese, as well as the factors that impact microbial activity with these cheeses.

Anne Saint-Eve of AgroParis Tech Thiveral-Grignon will discuss how cheese composition, texture and structure influence aroma and salt mobility, release and perception.

Flavor development in lowfat cheese will be covered by MaryAnne Drake of the Southeast Dairy Foods Research Center.

CDR's Jim Steele and Jeff Broadbent of the Western Dairy Center will discuss the influence of salt in moisture on starter and non-starter lactic acid bacteria. Tim Guinee of Ireland's Moorepark Food Research Center will talk about cheesemaking processes and strategies for manufacture of lowfat and reduced-sodium cheeses.

John Luchansky of USDA's Eastern Regional Research Center will discuss the effect of intrinsic and extrinsic factors on the fate of pathogens in specialty and lower fat/reduced sodium cheese.

For more details or to register, visit www.adsa.asas.org. 