

# Symposium to focus on reducing sodium, fat in cheese

ROSEMONT, ILL. — Reducing sodium and fat in cheese will be the focus of a July 12 symposium sponsored by Dairy Management Inc. (DMI) as part of the American Dairy Science Association annual meeting set for July 11-15 in Denver.

The symposium, "The Microbiology and Flavor of Low-fat, Reduced-Sodium Cheeses," will feature dairy researchers from around the world who will provide insights into the impact of salt and fat on the flavor, texture and structure of low-fat and reduced-sodium cheeses, as well as the factors that impact microbial activity with cheeses.

"This research will help the dairy industry better address consumer interest in low-fat and reduced-sodium foods, as well as a changing regulatory environment," DMI said.

Presentations scheduled as part of the symposium include:

- "How model cheese composition, texture and structure influence aroma and salt mobility, release and perception," presented by Anne Saint-Eve, Ph.D., INRA,

AgroParis Tech Thiverval-Grignon, France.

- "Flavor development in low-fat cheese," presented by MaryAnne Drake, Ph.D., Southeast Dairy Foods Research Center, North Carolina State University.

- "Influence of salt-in moisture on starter and nonstarter lactic acid bacteria," by James L. Steele, Ph.D., Center for Dairy Research, University of Wisconsin-Madison, and Jeffrey R. Broadbent, Ph.D., Western Dairy Center, Utah State University.

- "Cheesemaking processes and strategies for manufacture of low-fat and reduced-sodium cheeses," presented by Tim Guinee, Moorepark Food Research Centre, Teagasc, Fermoy Co., Ireland.

- "The effect of intrinsic and extrinsic factors on the fate of pathogens in specialty and lower fat/reduced-sodium cheese," presented by John Luchansky, Ph.D., Eastern Regional Research Center, U.S. Department of Agriculture Agricultural Research Service.

For more information visit [www.adsa.org](http://www.adsa.org). DMI