

III. FORUM ON DAIRY INNOVATION



CÓRDOBA, SPAIN
NOVEMBER 13-14, 2026

PRELIMINARY PROGRAMME

01. ABOUT THE FORUM

02. PROGRAMME AT A GLANCE

03. PROGRAMME · FRIDAY - NOVEMBER 13th

04. PROGRAMME · SATURDAY - NOVEMBER 14th

A meeting point for knowledge driving the transformation of the sector.

 09.00 - 17.30

 PLANTA PRINCIPAL
CEFC - CÓRDOBA



**2 DAY
PROGRAMME**



**+10
INTERNATIONAL
SPEAKERS**



**7
COUNTRIES
REPRESENTED**



**SCIENCE
HEALTH
INNOVATION
TECHNOLOGY**

CHEESE, A DRIVER OF INNOVATION

Innovation is the driving force behind the evolution of the dairy and cheese sector. In a context shaped by the transformation of food systems, sustainability, digitalisation, health, and changing consumer demands, shared knowledge has become the key resource for building a more competitive, resilient, and value-driven future.

With this vision, the 3rd Dairy and Cheese Innovation Forum brings together those who are shaping the present and designing the future of the sector. Researchers, businesses, producers, technologists, public authorities, professional organisations, and national and international experts come together in a collaborative environment where science, innovation, and practical expertise converge to address the major challenges facing the dairy and cheese value chain.

Held as part of the Andalucía Gusto del Sur International Cheese Festival, the Forum goes beyond the traditional concept of a scientific conference to become a meeting point between knowledge and its real-world application. Its purpose is to foster technology transfer, strengthen collaboration among the different stakeholders within the innovation ecosystem, and promote solutions that enhance the competitiveness, sustainability, and differentiation of the dairy and cheese sector.



This year's edition is structured around four major thematic pillars—Challenges, Health, Livestock Production, and Processing—reflecting a comprehensive vision of today's dairy sector. From the strategic analysis of global challenges to innovations in animal production, advances in our understanding of the health effects of dairy products, and the technologies transforming cheese and dairy processing, the Forum provides a multidisciplinary perspective aimed at identifying opportunities and creating meaningful impact.

More than a programme of conferences, the Forum serves as a platform for the exchange of ideas, the creation of strategic partnerships, and the development of a community committed to excellence. Each session is designed to encourage cross-disciplinary dialogue, connect research with industry, and stimulate the development of projects that address the current and future needs of the dairy and cheese sector.

The Forum on Dairy Innovation aims to establish itself as a leading national and international reference in innovation applied to the dairy and cheese industry. Its mission is to position the sector as an example of how science, technology, tradition, and entrepreneurship can work together to address the food challenges of the 21st century.

Innovation is not only about developing new technologies; it is about gaining a deeper understanding of production systems, generating knowledge with practical value, strengthening collaboration across the entire value chain, and transforming that knowledge into social well-being, economic development, and higher-quality food for society.

The future of the dairy and cheese sector is built by sharing knowledge. And that future begins here.



**FRIDAY
NOVEMBER 13th****09.00 WELCOME****09.15 SESSION 1**
Challenges**12.00 SESSION 2**
Health**15.30 SESSION 3**
Livestock Production**SATURDAY
NOVEMBER 14th****10.00 WELCOME****10.10 SESSION 1**
Processes

SESSION 1: CHALLENGES

09.00 **WELCOME**

09.15 **CHEESE MICROBIOME**
Metagenomic analysis and its application
for sensory profile control

Raffaele Magliulo
TEAGASC

10.00 **WHEY VALORISATION**

Brian Petersen
ENDUPRO

10.35 **HOW CLIMATE CHANGE ALTERS THE BEHAVIOR^{ES}
OF LACTIC ACID BACTERIA**

TBC

SESSION 2: HEALTH

12.00 DAIRY AND SPORTS^{ES}

TBC

12.50 CHEESE CONSUMPTION^{ES}

Cheese consumption and its relationship with cardiometabolic health.
A new paradigm based on scientific evidence

Javier Fontecha

CIAL - CSIC

13.25 DAIRY PRODUCTS ON CLINICAL^{ES}
PROCESSES

TBC

SESSION 3: LIVESTOCK PRODUCTION

15.30

POSTBIOTICS^{ES}

Postbiotics in the production of high-quality milk and prospects for the cheese sector

**Chajira Garrote Achou -
Jesús V. Díaz Cano**

PENTABIOL

16.15

PRECISION FEEDING AND RUMINAL MODULATION^{ES}

Strategies to reduce the carbon footprint without compromising the cheesemaking suitability of milk

TBC

16.50

PREDICTIVE INNOVATION ON THE FARM^{ES}

How the Transition Management Index (TMI) ensures the ideal raw material for premium cheesemaking

TBC

SESSION 1: PROCESSES

10.00 **WELCOME**

10.10 **AI FOR THE DAIRY SECTOR**

Philippe Michel

INFOR

11.00 **QI 4.0 - QUEIJO SERPA DOP^{ES}**

Artificial Intelligence in artisanal production

Joao Dias

Instituto Politécnico de Beja

12.15 **FTIR / NIR EQUIPMENT FOR INDUSTRY^{ES}**

TBC

12.45 **ESNEVA^{ES}**

A simple, universal methodology for dairy cattle
From udder health to cheese excellence

Manuel Freaza Rivas

Plataforma ESNEVA