

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 4
Processes

16.00 SESSION 5
Genomics

1st SESSION: CHALLENGES

09.00 **WELCOME**

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

Raffaele Magliulo
TEAGASC

10.00 **WHEY VALORISATION**
Whey market dynamics with a spanish perspective

Brian Petersen
CEO ENDUPRO

10.35 **DIFFERENTIATION IN COMPETITIVE MARKETS** ^{ES}
A2A2 milk and origin-based differentiation: challenges and opportunities for
artisanal and industrial cheese

Camila Almeida
Owner of Hacienda Silvania (Brasil)

10.35 **BEHAVIOR OF LACTIC ACID BACTERIA** ^{ES}
Application of mycotoxin-free *Penicillium roqueforti* strains
in blue cheese production.

Renato Chávez
Santiago de Chile University

2nd SESSION: HEALTH

12.00

DAIRY AND SPORTS^{ES}

Protein, Muscle, and Longevity: A New Look at Dairy Foods

Fernando Mata

Faculty of Biomedical Sciences and Sport of the
European University of Andalusia

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 PROCESSES^{ES}

Diet and health: when nutrition is part of the treatment

Evangelina Muñoz

Aladina Foundation - EPICKids Project

3rd SESSION: 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 **ANTIBIOTIC-FREE PRODUCTIONS**^{ES}

Alberto García Tores
AGM sheep farm

16.50 **ESNEVA**^{ES}
A simple, universal methodology for dairy cattle
From udder health to cheese excellence

José María Hernandorena
ESNEVA Platform - Veterinarian specializing in milk quality

17.25 **PRECISION FEEDING AND RUMINAL MODULATION**^{ES}
Precision livestock farming applied to nutrition: optimizing carbon footprint
and cheese yield through rumen microbiome modulation

Manuel Romero Huelva
Zaidín Experimental Station - CSIC

4th SESSION: 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

Beja Polytechnic Institute

11.35 **GO ARISTEO - Andalusian Cheeses 4.0^{ES}**

José Emilio Guerrero

Córdoba University

12.10 **FROM THE INFORMATION TO THE INNOVATION^{ES}**

Decades of IFAPA's commitment to the dairy sector

Ángel López

IFAPA

5th SESSION: GENOMICS: THE ESSENTIAL TOOL IN THE FUTURE DAIRY VALUE CHAIN

16.00 **GENETICS APPLIED TO CHEESE PRODUCTION:
INCREASINGLY WELL-UNDERSTOOD GENES.
THEIR INFLUENCE ON ORGANOLEPTIC QUALITY
AND THE IMPROVEMENT OF THE CHEESEMAKING
PROCESS.**

Jose António Jimenez

Historian, University of Córdoba

16.20 **IMPORTANCE OF CERTIFICATION TO
GUARANTEE THE ORIGIN AND CONTINUITY
OF NATIVE BREEDS**

Olga Gonzalez Casquet

Technical and Executive Director of the Payoya Goat Breeders Association.

16.40 **ANIMAL WELFARE ON DAIRY FARMS IN ANDALUSIA:
A CONDITION CONSUMERS CONSIDER FUNDAMENTAL**

António Nieto Valenzuela

Internal Auditor of the Andalusian Milk Recording Organization (FARALAND) and Coordinator of the Andalusian Federation of Purebred Goat Breeds (CABRANDALUCÍA).

17.00 **PANNEL DISCUSSION**

Producers join in to share their experience in applying these tools. Benefits of certification. Discussion on "lost profits" for certified production.

Fabiola Navarro Moreno

Andalusian Frisona Association

17.30 **CONTEST AWARDS PRESENTATION:
HOW OUR CHILDREN SEE US**

Infographics, projects, and personal reflections from the children of livestock farmers—of any nationality—submitted to oficina@faraland.es by September 30.