



F O R U M

T E C H N O

2 0 1 8



Novalait

Research Catalyst

Wednesday, May 16, 2018

7:15 Breakfast Conference CRIBIQ - MITACS – CINTECH (French only)

8:45 **Welcoming of participants**

9:00 **Welcoming remark**

Discoveries

| | | |
|-------|---|--|
| 9:10 | Biovalorization of whey and permeate by fermentation Michèle Heitz, U. de Sherbrooke and Stéphane Godbout, IRDA | Controlling the energy balance through milking rather than diet Simon Dufour, U. de Montréal |
| 9:35 | Microbiological quality of Greek yogurt and valorization of co-products Gisèle Lapointe, U. Guelph | Improving forage grasses in the context of climate change Gaétan Tremblay, AAFC |
| 10:00 | Quality of stirred yogurt; stability and rheological properties Sylvie Turgeon, U. Laval and Daniel St-Gelais, AAFC | New Chair on Sustainable Farm Buildings Speaker to confirm, U. Laval |

10:25 Health break – Poster session

11:10 **Flash results: 3 minutes thesis presentations by grad students**

11:40 **Premiere: Preview of the new edition of the book *Sciences et Technologies du lait***

11:50 Lunch – Poster session

13:45 Experience the research: demonstration workshops

| | | | |
|----------------|---|--|---|
| 3 X 30 minutes | Workshop 1 Eco-efficiency in plants: a new simulation tool for you! Yves Pouliot and Scott Benoit, U. Laval | Workshop 2 Using bioprotective lactic acid bacteria in milk production and processing Ismail Fliss and collaborators, U. Laval | Workshop 3 Practices to improve the comfort and welfare of cows Elsa Vasseur and collaborators, U. McGill |
|----------------|---|--|---|

15:30 **How silage and raw milk affect dairy product quality** - Denis Roy, U. Laval

Closing remark

15:55 **Excellence awards, and closing remark**
Charles Langlois, president of Novalait

16:10 Wine and cheeses

| | Poster Title | Student |
|---|--|--|
| PROCESSING | Using cheese concentrates: understanding these systems | Agathe Lauzin, ULaval |
| | Using cheese concentrates: levers for controlling their performance | Iris Dussault Chouinard, ULaval |
| | Using cheese concentrates: approaches to facilitate the draining of curds | Isabelle Fournier, ULaval |
| | Biofilms in membrane systems: understanding and mastering their formation | Julien Chamberland, ULaval |
| | Prevalence and diversity of microbial communities in silage and raw milk | Alexandre Jules Kennang Ouamba, ULaval |
| | Impact on cheddar production of lactic bacteria from raw milk associated with the use of silage | Méridie Gagnon, ULaval |
| | The bioconservation of dairy products: think natural, think bioprotective bacteria | Hebatoallah Hassam, ULaval |
| | The reuterin: a natural antifungal with high potential for the replacement of Natamycin in the dairy sector | Helène Pilote Fortin, ULaval |
| | Greek yogurt: the impact of processes on the quality and valorization of co-products | Annalisse Bertsch, ULaval |
| | Improving the Greek yogurt production through an eco-efficiency approach based on the value chain | Catherine Houssard, Polytechnique |
| | New techniques to describe gel structure and serum entrapment in yogurt matrix | Audrey Gilbert, ULaval |
| | The structure and rheological properties of stirred yogurts are modulated by whey protein content and smoothing temperature | Audrey Gilbert, ULaval |
| | Pilot-scale test for smoothing stirred yogurts at different temperatures | Valérie Guénard-Lampron, ULaval |
| | Ripening process of cheddar cheese by metabolomic analysis | Pier-Luc Plante, ULaval |
| | Metagenomics of Quebec artisan cheeses | Annick Raymond-Fleury, ULaval |
| Selection and Genomics of Natural Strains from Quebec Cheese | Gabrielle Jacquemet, ULaval | |
| PRODUCTION | Tall fescue, an interesting alternative to timothy in dairy cow rations | Anne-Marie-Richard, ULaval |
| | Grasses alternative to timothy in association with alfalfa | Florence Pomerleau, UMcGill |
| | Changing fodder grass: modelization of the impacts on the farm | Jean-Philippe Laroche, ULaval |
| | The impact of an incomplete milking at the beginning of lactation on the comfort of cows | Catarina Krug, UMontréal |
| | Improving health and fertility traits in dairy cows through an alternative genomic approach | Alexandra Carrier, ULaval |
| | Impact of the tie-rail placements along the neckline of the cow on the welfare in tie-stalls | Jessica St John, UMcGill |
| | Increasing chain length for our cows in tie-stall: a good idea? | Véronique Boyer, UMcGill |