

A Look at the Latest News from Novalait



ABOUT NOVALAIT

What is a research outcome? It could be an article, a conference presentation, or a poster—all of a scientific nature. But research is more than just publications: our projects support the training of highly qualified future professionals for the dairy industry. Master's and doctoral students actively contribute to the dynamism and innovative spirit of the dairy sector. By profiling them, Novalait aims to highlight these inspiring and diverse career paths. One article at a time, discover the dedication of people passionate about milk production and processing.

In this edition of Lait'Xpress, you'll find two new student profiles. Stay tuned, though, as more will be added each month. Feel free to share them on your social media to promote research and spark interest in the dairy sector among the next generation.

[Discover these inspiring stories in our news section](#)

RESEARCH NEWS



Two new dairy processing projects have recently launched

At Université Laval, Dr. Julie Jean's team aims to better understand the formation of dairy biofilms and develop control solutions for processing plants. Meanwhile, Julien Chamberland's team is developing a new technique for incorporating serum proteins into cheese milk.

[Learn more about the biofilm project](#)

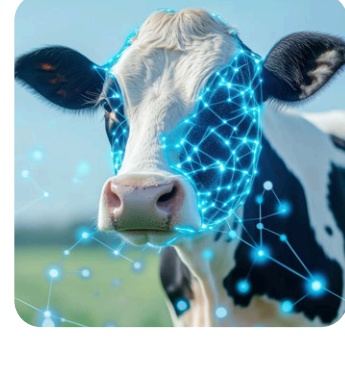
[Discover research on serum proteins](#)



Leveraging artificial intelligence for cheese processing

INAF has produced a video presenting one of the projects carried out under the Chair in Leadership in Cheese Technology Education led by Julien Chamberland. Discover how the development of predictive tools and artificial intelligence can support the work of cheesemakers.

[Watch the video](#)



Developing artificial intelligence initiatives to better understand cows

Radio-Canada Nova Scotia's Le Réveil program conducted an interview with Elsa Vasseur, co-holder of the WELL-E Chair. In about ten minutes, the professor explains the chair's objectives, which aim to improve cow well-being through artificial intelligence tools.

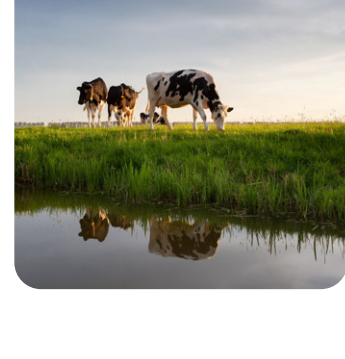
[Listen to the interview](#)



Clostridium spp. contamination: New insights

Published in the *International Journal of Food Microbiology*, an article by Dr. Ismail Fliss's team shows that silage can be a significant source of *Clostridium* spp. spores, which are responsible for various defects in cheese production. The study also identifies other microbial species, besides *Clostridium tyrobutyricum*, that may be involved.

[Read the article](#)



What is the physicochemical quality of drinking water?

Véronique Ouellet's project on the quality of drinking water for dairy cows was the subject of an article in *Le Bulletin des agriculteurs*. Discover the results of this applied research on the farm.

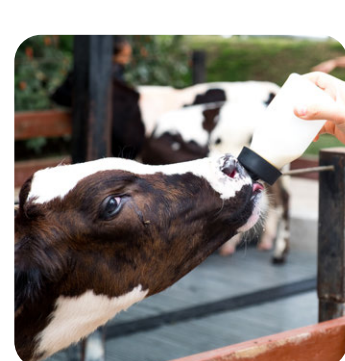
[Read the article](#)



Higher yields and fewer weeds in pastures with diversified forage mixes

Researcher Marie-Noëlle Thivierge explains the results of the first year of organic cultivation of various forage mixtures. Learn more about this study conducted in collaboration with Caroline Halde as part of Organic Science Cluster 4.

[Read the article](#)



Colostrum quality: New scientific developments

Dr. Mélissa Duplessis's team examined the factors associated with adequate transfer of passive immunity in calves, as well as the influence of the threshold used to estimate this transfer. This article was published in the journal *Animal – Open Space*.

[Read the article](#)



CNMLL - 2025 Review of Innovation Initiatives on Dairy Farms

To promote the co-development of innovative practices, the Carbon-Neutral Milk – Living Laboratory launched a support program in 2025 for initiatives by the dairy farms that comprise it. Discover the 20 initiatives that were designed, tested, improved, and then shared during co-development meetings.

[Read the article](#)

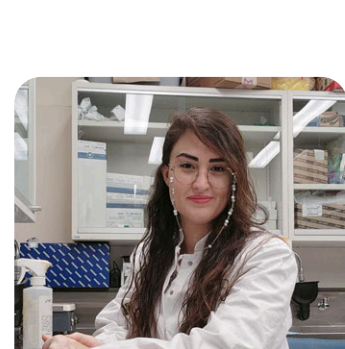


Testing Yogurt

This article by Sylvie Turgeon's team presents the results of a project on the rheological properties of stirred yogurt. Discover how the type of heat exchanger used can influence the product's texture, depending on its total solids and fat content.

[Read the article](#)

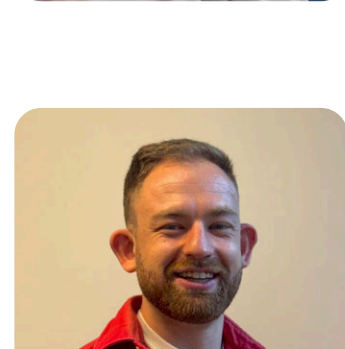
THE NEXT GENERATION IN ACTION



Solving the *Clostridium* problem with bacteriocins

Discover the journey and motivations of Vahideh Vahdatmanesh, a doctoral student whose research project focuses on developing applications for bacteriocins in dairy farming.

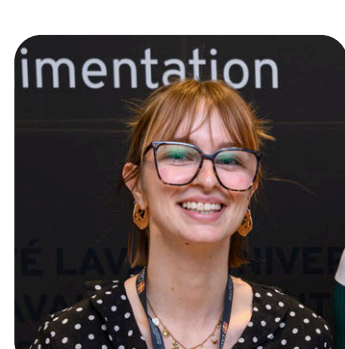
[Read the article](#)



Artificial intelligence for dairy farm biosecurity

Read about the journey of Faustin Farison, a doctoral student in veterinary science at the Université de Montréal. His research project aims to develop a tool to assist with biosecurity recommendations for dairy farms.

[Read the article](#)



Recipient of the Novalait Danielle-Rivard Scholarship

This scholarship, named after Novalait's first General Manager, aims to support the training of graduate students engaged in research on the microbiology of dairy products. This year, the scholarship was awarded to Valentine Truffault, a doctoral student in food science at Université Laval. Her motivation and commitment to dairy science research are a testament to the excellence of the next generation.

[Learn more about the project Valentine is involved in](#)

THE DAIRY COMMUNITY



Galactinnov webinar: Carbon neutrality in production

Are you interested in the results of the first carbon assessments conducted on dairy farms participating in the Carbon-Neutral Milk – Living Laboratory? Frédérique Nadon and Édith Charbonneau from Université Laval will present this work during the Galactinnov webinar scheduled for June 11.

[Get the login link](#)