

The Science of Artisan Cheese

Tuesday 18th August 2020

All times listed are British Summer Time (BST)

- 12 noon WELCOME
Bronwen Percival, Neal's Yard Dairy
- 12:15-12:45 SESSION ONE
Development of a novel vaccine and compatible diagnostic for bovine TB
Professor Johnjoe McFadden, University of Surrey
- 12:45-1:30 SESSION TWO
Use of Actiphage to detect MAP in blood for the control of Johne's disease
Professor Cath Rees, University of Nottingham
- 1:30-2:00 SESSION THREE
What we know about Shiga toxin producing E. coli strains in the UK: animal hosts, UK distribution, threat to human health and mitigation strategies
Professor David Gally, The Roslin Institute
- 2:00-2:15 BREAK
- 2:15-2:45 SESSION FOUR
DIY tools for graziers to manage soil health and regeneration
Abby Rose, Vidacycle
- 2:45-3:00 SESSION FIVE
Does the herbage utilisation method affect the sensory properties of milk and uncooked pressed cheeses?
Elisa Manzocchi, ETH Zurich, Institute of Agricultural Science
- 3:00-3:30 SESSION SIX
Dairy calves suckled by their dam: toward a compromise between milk production, calves' growth and animal welfare?
Matthieu Bouchon, INRAE Herbipôle Marcenat-Theix
- 3:30-4:00 SESSION SEVEN
Coping with change, managing uncertainty
Chris Clark, Nethergill Associates
- 4:00-4:15 CLOSE

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