

## Preface

### 5th IDF Symposium on Cheese Ripening

This special issue of *Dairy Science & Technology* contains review articles and research papers from keynote and oral research presentations at the fifth IDF Symposium on Cheese Ripening held in Bern, Switzerland from 9 to 13 March 2008.

Over 400 participants from 41 countries enjoyed four days of excellent presentations and discussions and great Swiss hospitality.

The programme covered the latest scientific findings about important microbial and enzymatic activities during cheese ripening, control of flavour formation and chemical analysis, sensory studies, texture, structure and functionality of cheese and the influence of technology on cheese ripening as well as packaging and safety.

In ten oral and three poster sessions, 10 keynote lectures, 37 short lectures and 200 posters were presented.

The social programme provided a welcome reception in the town hall of Bern, modern arts at the Paul Klee Museum combined with the beautiful sound of Eliana Burki's alphorn and a symposium dinner with four traditional buffets on the mountain Gurten. The social events ended with a trip to Grindelwald, where some participants performed skiing and some made a visit to the Jungfrauoch (Top of Europe). A lot of impressions from the symposium are linked on the symposium website [www.cheese2008.ch](http://www.cheese2008.ch).

At the symposium dinner the first Swiss Cheese Award “Best Cheese Scientist Worldwide” was presented. Here a short extract from the laudatio: “The award goes to a person who like no other has supported the networking of Cheese Science and exchange of knowledge on an international basis. There is surely no international panel of experts within the cheese world on which our winner does not play a major role. Yet our winner is very conscious of the fact that science must not be carried out in an ivory tower but supply answers to important social and economic questions. Without the winner of our award none of us would be here tonight, since our winner actually invented the Cheese Ripening Symposium and organized the first three occasions with extreme enthusiasm and also in the last months we could always count on her competent advice. The Cheese Award goes to Ylva Ardö”.



The symposium was organized by the International Dairy Federation and Agroscope Liebefeld-Posieux Research Station ALP together with the international Programme Committee (Ueli Bütikofer, Ylva Ardö, Connie Benfeldt, Vaughan Crow, Paul McSweeney, Véronique Monnet, Carmen Peláez, Anna Polychroniadou, Siv Skeie, Martin Wilkinson, Jeroen Wouters, Jörg Seifert) and the Organizing Committee from ALP (Hans-Peter Bachmann, Ueli Bütikofer, Reto Burkhardt, Johann).

Johann published regularly his newsletter “Cheese Inside” where he presented the keynote speakers and informed about important matters around the symposium.

We thank all the authors for their excellent contributions and for their cooperation during the reviewing and revision process and all the referees who contributed their time for reviewing these papers. Special thanks to Yohan Lecuona and Anne Thierry from *Dairy Science & Technology* for their coordination work with this special issue.

The tradition of the IDF Cheese Ripening Symposium will continue. The next IDF International Symposium on Cheese Ripening and Technology will be held in 2012 in Madison, Wisconsin, USA.

Ueli Bütikofer and Hans-Peter Bachmann  
Agroscope Liebefeld-Posieux Research Station ALP  
Research unit milk and meat processing  
Schwarzenburgstrasse 161  
3003 Bern  
Switzerland

ueli.buetikofer@alp.admin.ch; hans-peter.bachmann@alp.admin.ch