

Session (5) The Role of Information Society to the Service of Milk and Cheese Producers
Chairman: Dr. Sofia Belibasaki

11:00-11:20 **The Role and Impact of E-Commerce and Information and Communication Technologies for Milk and Cheese Producers**
Dr M. Stratakis, FORTHNET, Heraklion, Greece

11:20-11:40 **Establishment of a Small-Enterprise at a Farm**
Dr A. Stefanakis, N.AG.RE.F., Mr Z. Somaras, Head of Veterinary Services, of Heraklion, Greece

11:40-12:00 **Effect of Pasteurization and HACCP Regulations on the Quality of Traditional Feta**
Mr N. Karagounis, President of Cheese Producers of Northern Greece

Session (6) Cheese Producers' Experience: Italy, Greece
Chairman: Dr. Sofia Belibasaki

12:00-13:00 **Producers from Italy presents their experiences on their cheeses**

13:00-15:00 *Lunch Break*

15:00-15:40 **Producers from Greece (Mr J. Sifakis, Mrs E. Tzelepi) presents their experiences on their cheeses**

15:40-16:30 *Discussion*

End of session

16:30-17:30 Conclusions by Prof. Giuseppe Licitra

Day 3

Saturday, 8 December 2007

9:00 *Visit to Eges (Vergina), the first capital of the Macedonians*

Organizing Committee

Marco Sambataro, Italy
Sofia Belibasaki, Greece
Evangelia Sossidou, Greece
Lefki Psoni, Greece
Efstratios Nikolaou, Greece
Leonidas Arvanitis, Greece

Scientific committee

Giuseppe Licitra, Italy
Stefania Carpino, Italy
Evanthia Tzanetaki, Greece
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International Symposium
on

**Historical Cheeses of Countries
Around the Archipelago
Mediterraneo**

6-8 December 2007

Hotel Philippion
Thessaloniki, Greece

Organized by



Scope of the Symposium

To bring together scientists from countries born and surviving for thousands of years around a closed sea. "The inside and by us named sea", according to Stravon the "Mare Nostrum", "Mare Internum", "Mare insentinum", or "Mare Magnum" of Romans, the "Sea" of Diodorus, the "Mare Mediterraneum" of Solinus, the "Mesogeios" of Greeks, the "Akdeniz" of Turks, the "Al Bahr Al-Abyad Al-Muttawasit" of Arabs and many others.

A sea around which some of the most ancient human civilizations flourished through the centuries. The most important in the worldwide history sea that separated and united different societies and civilizations. The most important route for merchants and travelers of ancient times. The sea of Egyptians, Phoenicians, Greeks and Romans who prevailed at different times, through the human history, in the area and propagated their civilization and knowledge from its one point to the other along with merchandises and troops.

The closed sea of 3860 Km length between Gibraltar and Syria, 1800 Km width and 5120 m maximum depth. The most important communication route between the civilized countries for centuries. The sea of countries from Europe, Asia and Africa. The sea of Spain, France, Monaco, Italy, Malta, Slovenia, Croatia, Bosnia and Herzegovina, Montenegro, Albania, Greece, Turkey, Syria, Cyprus, Lebanon, Israel, Egypt, Libya, Tunisia, Algeria and Morocco. The sea of unique climate around which herbs, spices and flavours of tradition smell sweetly. Countries where sheep, goat, buffalo and cow traditional cheeses emerged through the centuries, and because of their value, survived and ornament the "civilized" life of today. Due to efforts of woman of the area to make them still with the magic of tradition and to scientific work of scientists some of whom are here today to present their historical course through the ages.

Day 1

Thursday, 6 December 2007

Session (1)	Opening Session Chairman: Prof. E. Litopoulou-Tzanetaki
8:30-9:00	Registration
9:00-9:40	Opening Address Representatives from the Greek Ministry of Agricultural Development and Food, the Local Authorities, the Aristotle University of Thessaloniki, and the N.AG.RE.F.
9:40 - 10:20	Traditional Cheeses of the World: Quality and Safety Prof. G. Licitra, T-Cheese.MED Leader Partner, President of <i>Corfilac</i> , Sicilian Region, Ragusa, Italy
10:20-11:00	Microbiological Safety of Cheeses from Pasteurized Milk Prof. C. Donnelly, Department of Nutrition and Food Science and Co-Director of the Vermont Institute for Artisan Cheese, The University of Vermont, Burlington, USA
	<i>End of Session</i>
11:00-11:30	<i>Coffee Break</i>
Session (2)	Traditional Cheeses of North Africa Chairman: Dr. Stefania Carpino
11:30-12:00	Raw Milk and Cheese Production: a Critical Evaluation with Egyptian Experience Prof. M. Hofi, Department of Food Science, Faculty of Agriculture, Ain-Shams University, Cairo, Egypt
12:00-12:30	Etude de Deux Produits Laitiers Traditionnels du Maroc: le Jben et le Smen Prof. T. Belaiche, Département de Technologie Alimentaires et de Biochimie, Ecole Nationale d'Agriculture de Meknès, B.P. S/40, Meknès, Maroc
	<i>End of Session</i>
12:30-14:00	<i>Lunch Break</i>

Session (3)	Traditional Cheeses of Middle East and Asia Chairman: Dr. Antonis Zdragas
14:00-14:30	Traditional Cheeses of Lebanon Mr. G. Yaghi, General Manager Yaghi Group
14:30-15:00	Manufacture of Local Cheese from Raw Milk in Syria Prof. E. Elmayda, Faculty of Agriculture, Al-Baath University, Syria
15:00-15:30	Traditional Turkish cheeses Prof. F. Durlu-Özkaya, Gazi University, Commerce and Tourism Education Faculty, Gölbaşı, Ankara, Turkey
	<i>End of Session</i>
15:30-16:00	<i>Coffee Break</i>
Session (4)	Traditional Cheeses of Europe Chairman: Prof. Giuseppe Licitra
16:00-16:30	Sicilian Raw Milk Cheeses: Women Role in Supporting Tradition Dr. S. Carpino, Research manager, <i>Corfilac</i> , Sicilian Region, Ragusa, Italy
16:30-17:00	Greek Traditional Cheeses Dr. G. Samouris, N.AG.RE.F., Greece
17:00-18:00	<i>Discussion</i>
21:00	<i>Official Dinner</i>

Day 2

Friday, 7 December 2007

Session (4) continued	Traditional Cheeses of Europe Chairman: Prof. Giuseppe Licitra
9:30-10:00	Spanish Cheeses Made from Raw Ewes' or Goats' Milk with Protected Destination of Origin Dr. A. Picon, Instituto Nacional de Investigación y Tecnología Agraria y Alimentaria, Madrid, Spain
10:00-10:30	Traditional French Cheeses Dr. S. Bouchin, INRA, Unité de Recherches en Technologie et Analyses Laitières, Poligny, France
	<i>End of Session</i>
10:30-11:00	<i>Coffee Break</i>