

14TH NIZO DAIRY CONFERENCE

Innovations in Dairy Ingredients

PAPENDAL HOTEL AND CONGRESS CENTRE, THE NETHERLANDS | 14-17 OCTOBER 2025



The **14th NIZO Dairy Conference** will cover, technologies and developments around dairy ingredients.

It will provide a unique opportunity for experts from the fields of dairy science and technology, processing, chemistry, physics, sensory, health and nutritional sciences to interact and apply their knowledge and latest research findings to the design and manufacture of new and improved foods and dairy ingredients.

“Good balance of delegates from academia-industry.”

“One of the most important dairy related conferences.”

Comments from previous delegates.

WWW.NIZODAIRYCONFERENCE.COM

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SUBMIT YOUR ABSTRACT!
Deadline: **9 May 2025**

Oral and poster abstracts are now invited on the following topics and should be submitted using the online abstract submission system:
<https://www.nizodairyconference.com>.

Conference Topics

- Protein and peptide functionality
- Ingredient manufacture and properties
- Product structure and stability
- Nutrition, digestion & health
- Fractionation, purification and production of dairy ingredients
- Healthy minor components

Young Scientist Award

The scientific committee of the symposium invites applicants for a Young Scientist Award.

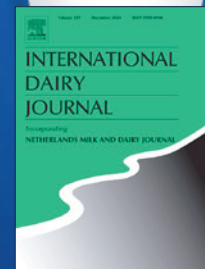
If you are a young scientist (student, PhD student or equivalent) and your submitted abstract is accepted for a presentation in the poster sessions, six successful applicants will be invited to make a short 5-minute oral presentation during the oral programme.

More information is available on the conference website.

Organisers



Supporting
Publication



[WWW.NIZODAIRYCONFERENCE.COM](https://www.nizodairyconference.com)