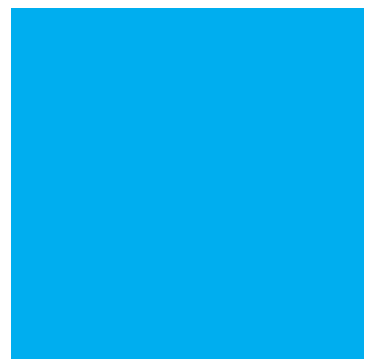
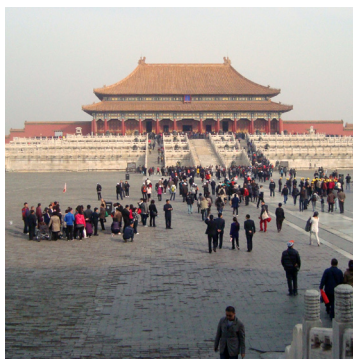


Viri Lactis

1/2012



Viri Lactis pähkinäkuoressa

Viri Lactis ry on pieni mutta pippurinen elintarviketieteilijöiden ainejärjestö. Sen perustivat vuonna 1947 silloisen meijeriopin (myöhemmin maitoteknologian) opiskelijat. Ajat ovat kuitenkin muuttuneet: nykyään tervetulleita ovat kaikki elintarviketieteilijät ja maidosta tavalla tai toisella kiinnostuneet opiskelijat pääaineeseen katsomatta. Perinteitä haluamme kunnioittaa järjestämällä maitoon liittyviä tapahtumia ja pitämällä suhteita yllä maitoalan yrityksiin. Viriläiset rakastavat maitoa! Viri järjestää tapahtumia ja ekskuja Suomessa ja ulkomailla. Vuotuisia perinteitä ovat mm. Juusto&Viini-ilta sekä pikkujoulut.

Viri Lactis in a nutshell

Viri Lactis ry is a small and cozy student society for food scientists. It was originally found by dairy students in 1947. Times have changed and today Viri welcomes all food science students and students interested in milk in a way or another. We want to grace the traditions by arranging happenings related to milk and keeping in contact with dairy companies. Viri organizes events and excursions in Finland and abroad. Annual traditions include a Cheese&Wine party and a Christmas party.

Viri Lactis ry kiittää toiminnan tukemisesta vuonna 2011

Agronomiliitto, Helsingin yliopiston ylioppilaskunta, Valio, MTT, Elintarviketeollisuusliitto ETL, Suomen Meijeritieteellinen Seura MTS

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Helsinki 2012

Viri's new board 2012 at Christmas party: (topline from left) *Anand Mohan, Elisa Kohtala, Pia Kivelä, Roosa Jaakkola, Tessa Sugito, Alejandra Culebro, Heli Sirén, Anish Kiran*, (bottom line from left) *Jenni Pärnänen, Zhongqing Jiang, Antti Haapalainen, Suvi Alakalhunmaa*.



Puheenjohtajan tervehdys

Tätä kirjoittaessani Virin vuosi alkaa olla loppuillaan. Vuosi oli täynnä hauskoja tapahtumia, ikimuistoisia kokemuksia ja uusia tuttavuuksia. Ennen kaikkea vuosi 2011 oli Virin historian kansainvälisin, joka näkyi myös käytännön toiminnassa. Hallituksen viralliseksi kieleksi vaihtui englanti ja tapahtumissamme pyrimme huomioimaan niin suomalaiset kuin kansainvälisetkin opiskelijat. Kansainvälisyys mahdollisti myös vuoden huikkeimman tapahtuman, viikon reissun Pekingiin ja Sisä-Mongoliaan.

Vuosi puheenjohtajana oli hyvin haasteellinen ja opettavainen myös minulle, sillä otin haasteen vastaan ilman aiempaa kokemusta ainejärjestötoiminnasta. Viihdyin tehtävässä oikein hyvin, niin hyvin että olen jälkikäteen harmitellut, etten lähtenyt ainejärjestötoimintaan mukaan jo aiemmin. Parasta vuodessa oli mielestäni uusiin ihmisiin tutustuminen ja asioiden tekeminen yhdessä. Haluankin rohkaista kaikkia lähtemään mukaan toimintaan avoimin mielin!

Ensimmäistä kertaa Virin hallituksessa ei ollut yhtään maitoteknologian opiskelijaa. Viri onkin nykyisin kaikille elintarviketieteilijöille avoin järjestö, jonka perinteitä kunnioitetaan järjestämällä maitoalaan liittyviä tapahtumia. Viriläisethän rakastavat maitoa, muodossa tai toisessa! Pienen järjestön on kuitenkin joskus vaikea erottua joukosta ja olemmekin joutuneet miettimään miten saamme järjestön pidettyä elinvoimaisena. Kansainvälisyydestä on ollut meille selvää etua ja Viri taitaakin olla tällä hetkellä Viikin kampuksen ainoa vaihtareita houkutteleva ainejärjestö. Pienuudella on myös etunsa, sillä asiat tehdään yhdessä ja järjestö muuntautuu helposti jäsentensä näköiseksi.

On aika kiittää nykyistä hallitusta, toimintaamme osallistuneita opiskelijoita ja yhteistyökumppaneitamme kuluneesta vuodesta. Teidän ansiostanne saamme vaihtaa vuotta monta kokemusta rikkaampina!

Suvi Alakalhunmaa
Puheenjohtaja 2011
Viri Lactis ry

Greeting from the chairwoman

While I am writing this, the year of Viri Lactis is almost in the end. The year has been full of cheerful happenings, unforgettable experiences and new friends. Above all, the year 2011 was the most international in Viri's history. Finnish gave way to English as the official language of the board and we tried to pay attention to both Finnish and international students in our happenings. Internationality also made it possible to arrange the most fabulous happening of the year: the one-week trip to Beijing and Inner Mongolia.

The year as chairwoman was also very challenging and educational experience for me, as I took up the gauntlet without any previous experience of student organization work. I enjoyed the year as chairwoman so much that I regret I didn't start student organization work even earlier. Getting to know new friends and doing things together were absolutely the best things during the year. Therefore I hope to encourage all students to join the student organization work with an open mind!

For the first time in Viri's history we had no dairy science students in our board. Unlike in the past, nowadays Viri is open for all food science students. However we want to grace the traditions by arranging dairy and milk related happenings. Viri's members love milk, in one form or another! The small organization also faces challenges like how to stand out from the crowd and how to keep the organization vital. Internationality has been an advantage to us and Viri is probably the only international student organization at Viikki campus. Being small is also beneficial as things are done together and the organization can be transformed easily to resemble its members.

It is time to give thanks to the present board, all the students who have taken part into our activities and our partners in co-operation for the past year. Because of you we can welcome the new year being rich with new experiences and lasting memories!

Suvi Alakalhunmaa
Chair 2011
Viri Lactis ry

“Internationality has been an advantage to us and Viri is probably the only international student organization at Viikki campus.”

Jotain uutta sentään tapahtunut

Tapani Alatossava

Elintarvike- ja ympäristötieteiden laitos

”Yleisen rahapulavalituksen sijaan toivoisi harkittavan myös yliopiston tehtävien priorisointia: tehtäisiin niitä asioita, joita varten yliopistot alun perin on perustettu, ja jätettäisiin paperien pyörittely vähemmälle.”

Muuttuuko yliopisto ja mihin suuntaan?

Yliopistojen taloudelliset puitteet uuden yliopistolain seurauksena eivät ole parantuneet tai mahdollinen parantuminen ei ainakaan näy laitostasolla työn arjessa. Opettajien hallinnollisen työn määrä ei ole vähentynyt, pikemminkin päinvastoin. Keskeiset resurssit eli opetukseen käytettävissä oleva aika ja taloudelliset resurssit opetuksen kehittämiseen laitostasolla eivät ole kohentuneet päinvastoin kuin uuden yliopistolain puolestapuhujat antoivat ymmärtää. Toivossa on hyvä elää, että muutos parempaan tapahtuisi, vaikka edes viiveellä. Vain muutos on pysyvää. Tämä pätee tämän päivän yliopistoon erityisen hyvin: Suunnitellaan erilaisia strategioita ja näihin töihin tarvitsee tietysti pal-

kata suunnittelijoita. Yliopistomme yli 8000 henkilön suuruudesta henkilökunnasta (ml. täydentävällä rahoituksella eli mm. tutkimusprojektirahoituksella palkatut) lähes 1700 henkilöä (21%) on hallinnollisissa tehtävissä ja alle puolet (48%) opetus- ja tutkimustehtävissä. Ts. yliopistossamme jokaista kahta opetus- ja tutkimushenkilöstöön kuuluvaa kohden tarvitaan lähes yksi hallintohenkilö! Kuitenkin yliopiston perustehtävät ovat tutkimus ja opetus sekä näiden lisäksi uusimpana tehtävänä yhteiskunnallinen vuorovaikutus. Tällä hetkellä laitostasolla joudutaan tarkoitin miettimään, miten saadaan rahat riittämään palkkojen lisäksi opetuksen ja tutkimuksen perustarpeisiin (tietokoneet, kopiokulut, peruslaboratorioinfra, laitekanta jne.). En uskalla edes kuvitella, mitä kaikkea laitosten tutkimus- ja opetustoiminnan kehittämiseen olisikaan käytettävissä, jos hallinnon palkka- ja tilamenot yliopistossa voitaisiin vaikka puolittaa. Eli yleisen rahapulavalituksen sijaan toivoisi harkittavan myös yliopiston tehtävien priorisointia: ts. tehtäisiin niitä asioita, joita varten yliopistot alun perin on perustettu, ja jätettäisiin paperien pyörittely vähemmälle. Ehkä näkemykseni tämän hetken tilanteesta yliopistossa on turhan pessimistinen, mutta kuvastanee lievää turhautumista siihen, ettei yliopiston lisääntynyt autonomia olekaan tuonut paljon luvattua helpotusta byrokratia- ja resurssitilanteeseen ruohonjuuritasolla, ei ainakaan näiden kahden ensimmäisen vuoden aikana.

Maitoteknologian opintojaksojen uusimmat uudelleenjärjestelyt lisäävät opetuksen tehokkuutta ja näkyvyyttä

Maitoteknologian maisterivaiheen luento- ja laboratoriokurssiopetus neljän opintojakson muodossa (yht. 10 op) toteutetaan nyt englanninkielellä ja koemeijerityöskentelyyn keskittyvän kolmen opintojakson (yht. 20 op) opetus on suomenkielistä. Laajentamalla opetus osin englanninkielelle pystymme nyt tarjoamaan luennot kaikille aiheesta kiinnostuneille maisterivaiheen opiskelijoille ja samoin laboratoriokurssiopetuksen 12 opiskelijalle per kurssi, vaikka varsinaisia maitoteknologian opintosuunnan valinneita vuosittain aloittaa keskimäärin 4-6 opiskelijaa. Aikaisempina vuosina pidin luentoja siis vain maitoteknologian opiskelijalle, jolloin kuulijoita luennoilla oli muutama. Nyt luentosarjaa seuraamaan on ilmoittautunut yli 40 opiskelijaa ja luentoja kuuntelevienkin määrä on ilahduttavasti keskimäärin noin 30 opiskelijaa. Ainakin luennoitsijan kannalta tämä on erittäin motivoiva positiivinen muutos. Ja uskon, ettei maitoteknologian opiskelijankaan kannalta tilanne huonone aikaisemmasta, sillä luentojen eteneminen ja koemeijeripintojaksojen sisällöt seuraavat kiinteästi toisiaan: ts. teoria ja käytäntö etenevät yhtä rinta. Samalla tavalla syyslukukauden kahdella laboratoriokurssilla voidaan opintopistetuetantaa kaksinkertaistaa, kun kurssiko-ko on voitu nostaa 12 opiskelijaan. Koemeijerikurssin kokoa ei voida juurikaan nostaa nykyisestä ihan tilojen rajallisuuden vuoksi.

Erasmus Mundus Food of Life -ohjelman ensimmäiset opiskelijat saapuneet Viikkiin

Erasmus Mundus Food of Life (EMFOL) on Euroopan unionin rahoittama maisteriohjelma, jonka fokus on eläinperäisissä elintarvikkeissa. EMFOL-ohjelman toteuttavat Kööpenhaminan yliopisto (koordinaattori) Tanskasta, Ruotsin maatalousyliopisto (SLU, Uppsala), Barcelonan autonominen yliopisto Espanjasta ja Helsingin yliopisto Suomesta. Helsingin yliopistosta ovat mukana liha- ja maitoteknologian oppiaineet sekä kotieläintieteen oppiaine. EMFOL-ohjelman (120 ECTS) opiskelijat opiskelevat 1. vuoden joko

”EMFOL-ohjelma tarjoaa siihen hyväksytylle opiskelijalle apurahan kahdelle vuodelle sekä isäntälaitoksille tukea opetuksesta aiheutuviin kustannuksiin. Kansainvälistyminen on näin konkreetisoitunut myös ulkomaisten maitoteknologian opiskelijoiden tulona Viikkiin.”

Kööpenhaminassa tai Uppsalassa ja 2. vuoden jossaakin muussa em. neljästä yliopistosta. Näin opiskelija voi suorittaa maisteriohjelmissa kaksoistutkinnon niin, että hän saa maisteritutkinnon kahdessa opiskelupaikkansa mukaisessa yliopistossa. Ohjelma käynnistyi elokuussa 2010 ja elokuussa 2011 tuli elintarviketeknologian osastollemme 11 EMFOL-opiskelijaa aloittamaan toisen opiskeluvuotensa. Näistä 7 opiskelee lihateknologiaa ja 4 maitoteknologiaa. Maitoteknologiaa Viikissä opiskelevien kotimaat ovat Kiina, Pakistan, Bulgaria ja Puola. Toisen opiskeluvuoden keskeinen sisältö on maisterin tutkielma (40 ECTS). Lisäksi he suorittavat muita englanninkielisiä opintojaksoja kiinnostuksen ja tarjonnan mukaan sekä seminaarit loppukuulustelun. EMFOL-ohjelma tarjoaa siihen hyväksytylle opiskelijalle apurahan kahdelle vuodelle sekä isäntälaitoksille tukea opetuksesta aiheutuviin kustannuksiin. Kansainvälistyminen on näin konkreetisoitunut myös ulkomaisten maitoteknologian opiskelijoiden tulona Viikkiin. Toivottavasti Viri Lactis ottaa nämäkin opiskelijat huomioon omassa toiminnassaan jatkossa niin, että vuoden Viikissä maitoteknologiaa opiskelevat EMFOL-opiskelijat pääsisivät tutustumaan alansa suomalaisiin opiskelijajovereihin.

Kaikkien maitoteknologian opetuksen osallistuneiden opettajien puolesta parhaimmat kiitokset maitoteknologian opiskelijoille aktiivisuudestaan ja hyvästä yhteistyöstä eri opintojaksoillamme menneen vuoden aikana. Menestyksellistä opiskeluvuotta 2012 teille kaikille!



Haastattelussa tuleva teknologi

Jenni Pärnänen ja Suvi Alakalhunmaa KUVA — Suvi Alakalhunmaa

PROFIILI

Anniina Tikka

Pääaine: Elintarviketeknologia
Opintojen aloitusvuosi: 2009

Miten päädyit lukemaan elintarviketeknologiaa?

Luin aiemmin matikkaa ja fysiikkaa Kumpulassa, mutta se alkoi tökkimään. Päätin ottaa uuden suunnan elämään ja hain lukemaan ravitsemustieteitä, mutta kuinka ollakaan löysin itseni lukemasta elintarviketeknologiaa! Jos olisin aikoinaan ollut huonompi koulussa, olisin ehkä päätenyt kokiksi, ala ruoan parissa on aina kiinnostanut. Onneksi löysin elintarviketeknologian, siinä yhdistyy mukavasti elintarvikeala, kemia, fysiikka ja matematiikka.

Kuinka olet viihtynyt Viikissä?

Hyvin. Pidän siitä, ettei kampus ole keskustassa. Viikissä on mukava ilmapiiri.

Mieleenpainuvien kurssi?

Paras kurssi on ollut elintarvikekemiallinen analytiikka ja loistava Velimatti! Muutkin labrakurssit ovat olleet kivoja, ja tietysti elintarviketeknologian Food design –kurssi.

Kurssi, josta koet olleen eniten hyötyä esim. työelämää ajatellen?

Food design –kurssi, koska siinä näki eri toimintaperiaatteita ja prosesseja.

Missä näet itsesi viiden vuoden kuluttua?

Visusti työelämässä, elintarviketeollisuudessa tuotekehittäjänä tai prosessikehittäjänä. Ei ole poissuljettua, että muuttaisin Helsingin ulkopuolelle, esimerkiksi kotiseudulleni Lappeenrantaan.

Maistuvien maitotuotteiden?

Juustot, erityisesti kaikki pahanhajuiset! Saksalaiset juustot ovat lähellä sydäntäni. Suosikkejani ovat Bergkäse ja Appenzeller. Kasvisyöjänä juustot korvaavatkin usein lihan.

Oletko koskaan harkinnut järjestötoimintaan osallistumista?

Olen harkinnut. Otaniemessä fysiikkaa opiskellessa olin mukana järjestötoiminnassa ja se oli hauskaa. Liäksi siinä tapaa uusia ihmisiä ja luo kontakteja.

Vinkkejä uusille opiskelijoille?

Käy luennoilla! Parhaiten pärjää niillä kursseilla, minä luennoilla on päässyt käymään. Biologian lukeminen lukiossa kannattaa!

Young student from Indonesia

TEXT AND PHOTO — Tessa A. Sugito

This time, we show the profile of one new student in the international M.Sc. Food Science program. Being relatively young to start his graduate study (19 years old), he is willing to share some thoughts being a new dweller in Helsinki.

PROFILE

Angga Chandrakusuma

Nationality: Indonesian

Study Major: Food Science (Bioprocessing track)

Hobbies: Watching & playing football, airsofting, reading random stuff

Where did you study previously?

I got my bachelor degree in Process & Food Technology in The Hague University, but for a year I was also studying some subjects of Chemical Engineering in TU Delft. But I did all my previous studies in my home country in Indonesia.

How did you decide to come to Finland?

I wanted to get more international experience, and I've always been interested in getting to know the live in northern Europe. And I heard about this master of food science programme from Tessa (Tessa: he should be grateful) and she managed to convince me coming here would be a good decision.

What do you think about Helsinki and UH so far?

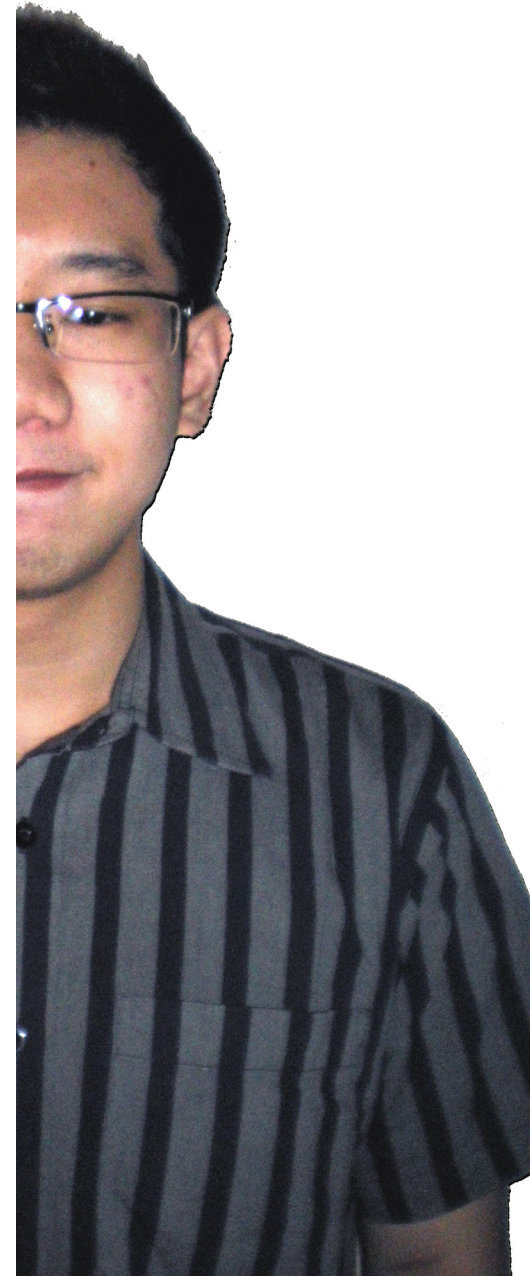
Well at first I was pretty shocked because Helsinki feels really different compared to Holland. At first I didn't think it would be much different since it's still in Europe. But I do like Helsinki. It's really interesting and peaceful (and expensive). And the university is also nice. They provide enough facilities for the student. But I guess it would be better if they have more English courses.

Which specific major are you going to take? Why?

I'm still not sure about this one. I've made my personal study plan but it might change still in the future. If I had a chance I would study everything but that would be impossible.

Do you find any difficulties to adapt in Finnish society?

Well maybe sometimes. I have met so many friendly Finnish people, so just be active and talk to them then it will be easy to blend in. But sometimes there are some Finnish people who are kind of hard to talk to because they don't respond much, so it seems like they don't really like talking to us.



“In 5-10 years I'm going to work in research and development in some Finnish food company or do research in Universities.”

How do you see yourself in 5-10 years?

I'm going to be working in research and development in some Finnish food company or doing research in Universities. Maybe also start to plan starting up my own company in Finland if possible.

What do you miss the most from your country?

I can say, it's the easiest question. What I miss the most from my country is the food. In Indonesia we have all kind of these complicated foods with many exotic ingredients, spices and stuffs. I don't think we can find all the ingredients here in Finland, even if we can find them here they would be expensive I guess. And I'm not really good at cooking anyway.

Any suggestion or comments for Viri Lactis?

It is nice to have student association. Maybe Viri Lactis should make more event so the members can meet more, spend more time together. Therefore the member can get to know each other more and we really feel the benefit of being the member of Viri Lactis.

Thank you so much for your time and we wish you a great time in University of Helsinki.

Viri Lactis' Trip: Chasing the cows to China and many more

Tessa A. Sugito PHOTOS — Zhe Cheng, Tessa A. Sugito, Zhongqing Jiang

Dear our beloved readers, during the autumn break, ten of Viri Lactis members had the chance to visit the most populous land of all... indeed it's China. The main purpose of the visit was having company excursion in the two biggest dairy companies located in Hohhot, Inner Mongolia; Mengniu and Yili. Besides the visit, we're pretty much having crazy and extremely fun days in Beijing. Here are the recaps of our 7-day-trip.

Beijing in Jetlag

After 12 hours of flight, at 05.15 (GMT+8), the sparkling giant Beijing Capital International Airport welcomed us. The rent bus brought us to the hotel and went around Beijing. After a short time of resting, we headed to Temple of Heaven, The Opera House of National Grand Theater, Tiananmen Square and Beijing Olympic Arena. Due to time limit and jetlag condition, we only entered Temple of Heaven.

In ancient time during the reign of Ming and Qing Dynasty, Temple of Heaven was the place where the Emperors would hold annual ceremonies of prayer to Heaven for good harvest. The details of architecture and landscape design are utterly gorgeous considering it was built in 1400s. The temple is definitely on the list

of must see places in Beijing.

The next day, we visited Badaling, the most visited section of the Great Wall of China. It took longer time to reach the site as it is located 80 km from the city centre. Although the weather was cold and rainy, the scenery was a worth seeing. There are two options to explore Badaling; simply walk or using cable car for 80 RMB. To save the time and energy, we chose the second option. The not so nice thing, it was so crowded that we could not really enjoy the beauty of Great Wall. Other sections can be visited are Mutianyu and Jinshanling. We finished the day by watching acrobatic show and having a delicious dinner in Quanjude Peking Duck.



Awesome Hohhot

Yepp! Some people may consider us crazy, but we did go all the way to Inner Mongolia for the sake of Dairy. Hohhot (in Chinese: Hūhéhàotè), is the capital of the Inner Mongolian Autonomous Region. As it is located in green belt area, where pasture is abundant, meat and dairy industries become the main income. With China's dairy giants, Mengniu and Yili, Hohhot was declared "Dairy Capital of China" in 2005. The facts and details about these two industries are in separate article in this magazine.

Mengniu is absolutely huge from whichever aspects you see it. In term of size, we required a small car inside the building to bring us around the factory. The liquid milk production is the largest in the world. Two

packaging companies, Tetra Pak and SIG, have their offices in the factory to easily provide the packaging line. In 2006, Mengniu had co-operation with Arla Foods, called Mengniu Arla, to produce and distribute milk powder. Later, we visited the Research and Development department and also the cow farm, which accommodates 9000-11.000 cows. To our surprise, unlike usual factory visit, we were allowed to take pictures during the factory tour even inside the R&D department.

The main competitor of Mengniu is a privately own dairy company, Yili Group. To boost the image, Yili promotes itself in many international events, including being the official sponsor of the 2008 Beijing Olympic and the only dairy provider in 2010 Shanghai



World Expo. Unfortunately, as we did not have much time left, we only visited the liquid milk production in Yili. What interesting, Yili representative explained all of the products including lactose free and organic milk, which were missing during Mengniu's visit. Similar to Mengniu, Yili is also transparent about the production process by allowing pictures taken in the site. The transparency seems to be the effort from both companies to gain public trust due to the emerging cautiousness after 2008 melamine scandal.

Extreme Culinary Challenge

If you have adventurous gut, Wangfujing Snack Street is absolutely the right place to go. Wangfujing is located in Dongcheng District, famous with its shopping streets. The snack street itself is located in a small alley densely packed with restaurants and street food stalls. We were attracted to go there to see and taste the bizarre snacks including small scorpions, big scorpions, cicada, star fish, sea horse, giant frog, snake, centipede, lizard and many more. As it's uncommon to eat these creatures, some people may feel disgusted with the



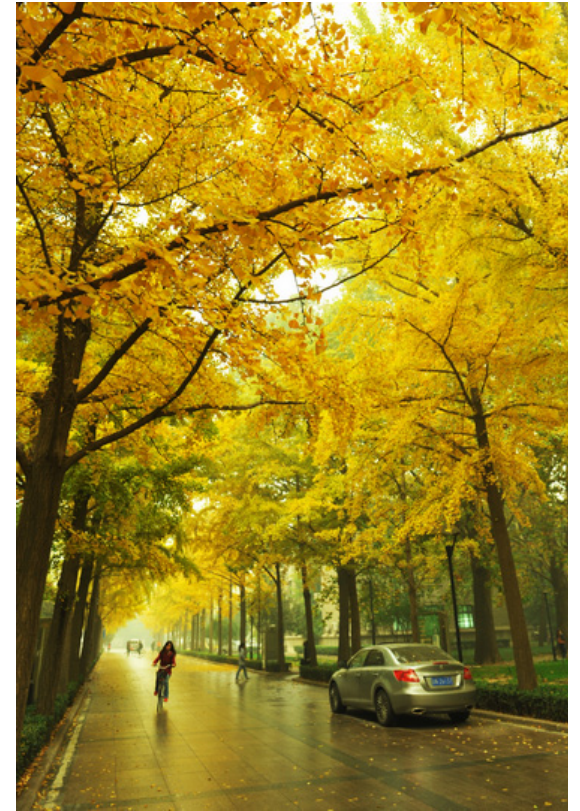
idea putting them in their mouth. However, the taste is nice and all of them are previously seasoned and fried. The price of the food is relatively more expensive, especially for these creatures; 25-100 RMB (3-11 €). Besides these exotic foods, the snack street also offers milder cuisines such as kebab, rice cake, skewered meat, and candied fruit (in Chinese: tánghúlu).

WARNING! For safety matter, take some antihistamine or other allergies suppressants if you intend to try the insects. One of us was rushed to the hospital having anaphylaxis after eating a big tarantula.

Shop Til' You Drop in Silk Market

During our free time in Beijing, we visited a shopping paradise, Silk Market (Xiùshujiē). It is located in Jianguomenwai Dajie, Chaoyangmeng District and easily reached by taxi or subway. The market offers wide varieties of jeans, shoes, coats, boots, jewelry, Chinese souvenirs, etc. Moreover, it is well-known for selling counterfeit luxury designer brands with very high quality at relatively low prices. The Main Rule is bargain crazily. These are some tips:

1. The shopkeepers, mainly young girls, are very aggressive to the customers. They can even drag you to their shops. Don't be afraid, just smile and go away if you're not interested to buy their products. Most of them can speak relatively poor English, that's why they bring calculator all the time.
2. Don't feel bad giving low price. The seller will open the price quite high (especially for foreigners), try to bargain at 10-20% from the first price (if first price of coat is 800 RMB, bargain from 150 RMB). The key, you have to be patient to get lower price.
3. Don't show the expression that you want the products badly. Try to walk away from the shop if they don't want to lower the price. This often a very effective way to get close to your price.
4. You may get better price for buying more than one item.
5. Most of the time we are carried away in frenzy shopping mode. So, remember your baggage limit!



Beijing Forestry University

During our last stay, we visited Beijing Forestry University (Běijīng Lín yè Dà xué) to observe how university students live in China. Our impression about the visit was beyond great. Lin Yu, the international communication officer of BFU, gave presentation about BFU followed by a speech from Associate Professor in food science and engineering, Professor Ouyang Jie. Viri Lactis also showed a video about University of Helsinki and presented about Food Science program in UH. The session was closed by exchanging gift, represented by Gao Qiong (BFU) and Suvi Alakalhunmaa (Viri Lactis).

At noon, we had lunch in student canteen, Gua-Gua restaurant, which consists of many food stalls and sells food with affordable prices. The visit was followed by campus tour including student dormitory, Museum of animals and plants, laboratory and library.

We are very grateful for the hospitality and friendships offered by BFU. Hopefully, we'll meet again in another occasion. From the story, Viri Lactis definitely had a great time in the land of Giant Panda!

In the land of milk and cows: Mengniu Dairy

TEXT AND PHOTOS — Suvi Alakalhunmaa and Zhongqing Jiang

In November 2011 Viri Lactis had a unique chance to visit the incredible land of milk and cows: Hohhot-city in Inner Mongolia! During the one-day trip we visited Mengniu R&D-center, liquid milk production plant, milk powder plant and one of the dairy ranches owned by the company.

MENGNU DAIRY is one of the largest dairy product manufacturing and distribution companies. Its headquarters locates in Hohhot. The name Mengniu literally means “Mongolian cow”. The company’s core product is UHT-milk: it counts for 62,5 % of the liquid milk products.

Surprisingly, Mengniu has also some relations with Scandinavia! In 2006 the company established a business tie with the Scandinavian company Arla Foods to produce milk powder for the Chinese market. Mengniu Dairy holds 50 percent of the venture, while Arla Foods takes 48 percent.

OUR VISIT STARTED from the liquid milk processing plant. We were given a sightseeing bus tour inside the plant! The capacity and size of the plant were huge: 4000 tons of milk was processed daily into different kind of liquid milk products. Extra high level of tech-

nology, glossy and clean machines and few employees, with these words the plant could be described. Various dairy products were exhibited. Of course we had to taste some of them! Mmm, a sweetened, warm, strawberry flavored UHT-milk... what an exotic experience compared to Finnish skimmed milk!

Tour in the R&D-center was stunning: tens of laboratories equipped with the highest technologies including chromatography, MS and spectroscopy instruments. Electronic nose and tongue were used for analyzing flavor and fragrance in the sensory science laboratory. The company even had laboratories for chemical and biological analysis, packaging, enzymatic processing, as well as embryo and cloning biotechnologies.

We also saw the cows! Visit to the close-by ranch with 90000-11 000 Australian cows was unforgettable. The cows were taken to the milk stations for





“There are only two kinds of people in the world: those who drink milk and those who don’t. The mission is to convert them all into one: milk drinkers.”

— CHINESE DAIRY INDUSTRY

milk collection. They had solved the problem about how to milk as many cows as fast as possible by using a milking carousel for about 60 cows. Cows entered the carousel independently and were milked during the complete rotation, 3 times a day. The carrier of a milk cow lasted for 7 years. Besides their own ranches, Mengniu has also contract farmers to satisfy the daily raw milk needs.

VISIT TO MENGNIU DAIRY and Hohhot milk city proved to be the highlight of our trip to China. Like the Chinese dairy industry states, “there are only two kinds of people in the world: those who drink milk and those who don’t. The mission is to convert them all into one: milk drinkers”. Viri Lactis has no doubt about it, not after this trip.

IN A NUTSHELL:

China Mengniu Dairy Company Limited

Established: 1999 August in Hohhot
Production plants: Over 20 production plants in 15 provinces
5 major product series: Liquid milk, yogurt, ice cream, milk powder and cheese
Employees: 30 000
Revenue: 2,04 billion \$
Annual productions capacity: 6.5 million tons

The sales of UHT milk: No. 1 in the world
The sales of liquid milk, yogurt and ice cream: No. 1 in China
Volume of milk collection: 10 000 metric tons per day
Research and development: 2007 opened a globally advanced dairy research institute in Hohhot Inner Mongolia, 11,6 million € investments in R&D during 9 years, has applied for 615 national patents, world leading Sex-Control Technology

of cows
Factories Open for tourism: 23 (Beijing, Maanshan, Shenyang, Wuhan and so on)
Other: Public welfare undertakings (free milk for pupils in poverty-stricken areas) invests in environmental protection (methane power generation project), initiated the China Milk Love Action (aims in converting the Chinese into milk drinkers).

Board 2011

proudly presents their best recipes with milk products

Tessa A. Sugito

Es Soda Gembira (Indonesia)

Es Soda Gembira literally means Happy Soda Ice. It is a well known beverage especially in Java Island. The recipe is extremely easy to make and doesn't need complicated ingredients. So, please try it at home, either enjoying together with friends or by yourself.

Pour the condensed milk to a pitcher. Then add the red syrup and ice cube. Pour in the soda water. Last, mix everything just before serving.

Ingredients:

600 ml	soda water
200 ml	condensed milk
100 ml	red syrup (strawberry, cherry, whatever available)
	Generous amount of ice cube

Improvisation: you can also add fruits such as sliced young coconut, watermelon, melon and your favorite fruits.

Suvi Alakalhunmaa

Cupcake frosting

Beautiful on the outside, delicious inside – that's the way food should be! I love decorating cakes and cupcakes – every cake is a little piece of art. This easy frosting makes your cupcakes irresistible!

Ingredients:

200 g useasoned unripened cheese
 100 g butter
 3-4 dl confectioner's sugar
 1-2 tbs flavouring (e.g. mint liquer, lemon juice)
 OR
 few drops aroma (eg. lemon, rum, vanilla)
 few drops desired food dye, if desired

Soften the butter in a microwave oven a bit, do not let it melt. Mix with food mixer and add unripened cheese, flavouring or aroma and food dye, if desired. Add confectioner's sugar in small amounts and mix strongly in order to achieve a creamy structure.

Put the frosting into a frosting bag, hold the frosting bag straight above the cupcake, and give a good squeeze. Start from the edges with a round movement towards the center of the cupcake. Decorate the frosting e.g. with nonpareil, berries or chocolate. The party can start!

You can make different styles with different nozzles. Also color can be chosen by season: red for Christmas, pink for Valentine's day, yellow for Easter. Just use your imagination!

Mirja Kiurusalmi
Vanilla Gelato

This recipe is a traditional Italian ice cream. Texture is creamy and a real vanilla spot gives an intensive vanilla flavor to ice cream. Ice cream looks more yellow because of the egg yolks.

Ingredients:

6	egg yolks
300 ml	whole milk (full cream milk)
115 g	caster sugar
1	vanilla spot cream
300 ml	cream

First of all beat and mix together the egg yolks and sugar until thick. Then stir in the milk and vanilla spot. Let them cool down about 10 min. Brake in half the vanilla spot and remove the vanilla seeds from the spot to milk.

Blend milk with egg yolks and sugar and transfer the mixture to a saucepan. Heat gently and bring slowly up to boiling point, continuously stirring until the custard thickens. Do not bring to the boil or it will probably curdle! When you can see a film form over the back of your spoon it's time to remove the saucepan from the heat.

Leave to cool. When the custard base is cold whip cream separately and mixed with the cooled custard. Then transfer the whole mixture into an ice cream maker and freeze according to the manufacturer's instructions (about 15-30 minutes).

Put mixture in the deep freezer and keep it there 30 minutes before serving. Ice cream keeps a month in the deep freezer. Enjoy!

Zhongqing Jiang
Double Skin Milk

1. Cook full fat milk (400 ml) till boiling, and then pour it into a bowl. Later, the "first skin", a thin layer on the surface of milk appears.
2. Dissolve two spoons of sugar into egg white of two chicken eggs.
3. Make a hole on the "first skin" of cooked milk and then let the liquid milk flow out to the egg white.
4. Mix the egg white and milk. Then pour the milk-egg white mixture back to the bowl containing the "first skin".
5. Cook the bowl of milk-egg white mixture using hot steam.

The product has two layers. The first layer is sweet, and the other is smooth. As a result, it is called as "Double skin milk". Some grapefruit can be added onto the double skin milk.

Jenni Pärnänen
Rye-berry Smoothie

This simple recipe combines Finnish natural ingredients: healthy rye, fresh milk, vitamin-rich berries and sweetness of honey.

Chop the crisp breads into smaller pieces and add other ingredients. Blend until smooth.

Ingredients:

4	crisp breads (fin. hapankorppu)
2 dl	frozen black currants or other berries
3 dl	milk
1 tbs	honey

Cupcake frosting

PHOTO: SUVI ALAKALHUNMAA





Year 2011

TEXT AND PHOTOS — Jenni Pärnänen
Suvi Alakalhunmaa
Tessa Sugito



gourmandism cows and adventures



The last year of Viri Lactis was full of traditional happenings and new adventures! The year started with International dinner party with the theme Cultural Nights. About 40 students from 8 countries including Finland, Indonesia, China and the USA participated in the event and brought typical traditional foods from their home countries. The tables were full of the most extraordinary and delicious foods! With full stomachs we enjoyed of folk dance performance and presentations of food cultures given by international students. The bravest ones also sang karaoke.

The spring term continued with a cowhouse visit to the farm of the Department of agricultural sciences at Viikki. We were given a presentation of the daily life of the milk farm, saw a milking robot and had a chance to pet the cute calves. Some of us really lost their hearts to the cute baby cows!

At the end of the spring Viri visited the exhibition Bon Appétit at Heureka. In the summer it was time to get outside and have fun on a picnic at Aurinkolahti Beach. One of our goals during the year was to make Viri Lactis more well-known with a logo and renewed

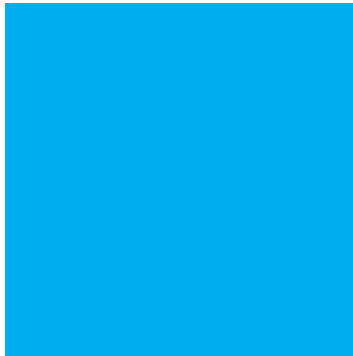
web-pages. Our board member Zhongqing designed for us a new, easily recognizable logo with a cow. In the autumn it was time to introduce Viri to the new international and Finnish students and allure them to join our activities. In the student society days we sold pins with Viri's new logo and organised a quiz with prizes.

The popular and most traditional Cheese&Wine-party was arranged again this autumn with the help of our sponsor Valio. Besides the delicious cheeses and wines, we enjoyed an interesting presentation of a summer in a Swiss cheese factory by Heli Suutarla. The year culminated with the unforgettable excursion to China and the adventures in Inner Mongolian dairy farms! The last happening of the year was board election meeting and Christmas party at Valio R&D. We hope that the board 2011 succeeded in the goals of making our organization more well-know and giving great experiences for our members and students who took part in our activities!

Happy New Year 2012 for everyone,
wishes Viri's board 2011



Thank you!



Kiitos!

