

# Mælkeri tidende

TIDSSKRIFT FOR

MEJERIINDUSTRIEN



**Special Edition: Dairy Suppliers Day**

## Turn your overall strategy into a development plan

The changing landscape of the dairy industry requires innovative solutions and focused strategies. With ALECTIA's dynamic master plan you'll get a carefully plotted roadmap to turn your overall strategy into a development plan for your production, packaging and supply chain facilities – whether largescale or small scale.

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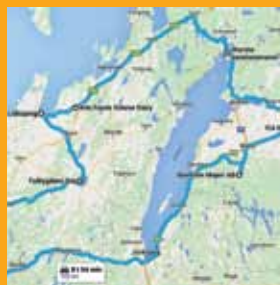
### ALECTIA



**Dairy Suppliers Day**  
- side 2-23



**Danish Solutions Go Worldwide** - side 24



**Mejeribrugets studietur** - side 26

# 6

**23. marts 2016**  
129. årgang

Dairy  
Suppliers Day  
2016



*We invite you to join us*

# Internationalization

Cooperation of Dairies and Suppliers on Global Approaches

Consumer  
Product  
Quality Technology  
Process  
Environment  
Facility

19th April  
2016 at 9.30

Hotel  
LEGOLAND  
Hotel &  
Conference  
in Billund

## Information

**Date:** April 19th 2016

**Time:** 9.30 – 16.20 / 9.30 am to 4.20 pm

**Place:** Hotel LEGOLAND Hotel & Conference (close to airport)

**Conference fee:** DKK 1.995/2.495/2.695

**Conference language:** English

**Registration:** [www.mejeritekniskelskab.dk](http://www.mejeritekniskelskab.dk) – April 11th the latest

Ladies and Gentlemen – WELCOME to

# Dairy Suppliers Day 2016

Af Anne-Sofi Christiansen

I am pleased to welcome you to this special edition of Mælkeritidende. The edition is dedicated to the conference “**Dairy Suppliers Day**”, which has become a repeated event every second year. This year – 2016 – the theme of the conference is Internationalization and the perspectives are the challenges, that the dairy industry meets when entering into new markets or segments of consumer. In many cases, these challenges can be supported by the supplier industry, who in most cases, have the experience and international knowledge on specific markets or technologies etc.

The challenges, when entering or developing new markets, can be very different and can cover a wide range of problems. It could be challenges linked to the specific market, legislation and consumer preferences or challenges linked to the processes, production equipment, recipes, capacities, level of food safety that are available at the production sites etc.

In this special edition of Mælkeritidende, you will be introduced very thoroughly to the conference, and you will find abstract from the lectures during the conference. We hope, that you will take your time to examine these abstracts and create a program, that fits to your needs and interest before you sign up.

In the afternoon, you can join a session called **Business-2-Business dating**. B2B dating is a unique chance to meet the speakers and talk about details from their presentations, meet those of the other participants who you want to talk to, or you can meet colleagues or costumers – completely, as you want to.

We aim to provide a setup for a conference where the supplier industry and the dairy industry can meet and exchange new knowledge and experiences in order to create more value and growth in the dairy industry.

**More value and growth** are keywords for the lectures of the conference, but at the same time, the conference is a possibility to get new relations, new partnerships and new suppliers to support you.

You know for sure, that it is very difficult and very expensive to invent everything yourself! So why don't you join the conference and look for new opportunities, answers and new solutions from the dairy industry suppliers, your relations and maybe building up new partnerships.

We are looking forward to WELCOMING you to the **Dairy Suppliers Day 2016**. ■

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et oplag på 1.600 eksemplarer.

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Danmark: 1.224,- kr./år inkl. moms.  
Europa: 1.476,- inkl. forsendelse.  
Øvrige udland: 1.668,- kr. inkl.  
forsendelse.

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virksomheder m.v.  
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Eftertryk tilladt med  
kildeangivelse.

Are you manager, key specialist, project leader and is your focus on optimization and innovation?  
Please take a look at this conference programme

You can register at  
[www.mejeritekniskselskab.dk](http://www.mejeritekniskselskab.dk)

### Dear colleague and participant,

At this 3rd version of the Dairy Suppliers Day, focus will be on building *closer ties between the dairy industry and the suppliers*. For the first time, the conference language is in English opening up for presenting international news and giving the possibility of inviting business relations to Denmark. Hopefully, this will generate an international market place which will support you in creating new partnerships and new business.

The Dairy Industry is facing increased milk production and thus, the need for new markets. This requires interacting on the *global market* together with increased understanding of the new consumer segments in relation to consumer demands and preferences.

*This challenge opens for further and stronger cooperation between dairies and suppliers*, as the suppliers in many cases already possess the experience and knowhow required.

Dairy Suppliers Day opens with two keynote speakers presenting incentives and approaches to enter new markets. Commercial Product Manager Malin Thors Rosenquist from AAK Sweden AB will talk about *Strategic Approaches to New Markets* by considering completely new markets or segments. She is completed by the presentation of Marketing

Director Karsten Tjener, Chr. Hansen on *Consumers and Preferences*. Chr. Hansen has great experience in market intelligence when launching new products in innovative markets.

Concluding this session, Professor Olav Jull Sørensen presents the results of a survey amongst a selection of dairy industry suppliers of how suppliers can support value-creation at dairies. He provides the audience with information about *how to increase dairy customers' competitiveness and value-adding* including possible *new business models*.

Moreover, after these presentations, you have the possibility of making up your own programme for the day by choosing between the various options of several sessions. Headlines are; *Consumer, Product/Quality, Technology, Environment and Facility* – Both Danish and international companies will present news and potentials from their field of business. Please view the abstracts on the following pages and be inspired.

It is our intention that the sessions opens for further needs to go into details with the suppliers, for which the *B2B dating* is a good scene. While drinking your coffee and talking with suppliers, colleagues and customers you can recharge the batteries to the closing post about CSR-partnerships.

CSR-partnerships offer new potentials for dairies and dairy industry suppliers of adding value by a strong humanitarian profile – opening for new markets and innovative possibilities. *Social Profit Crossing Borders* at the end of the day will introduce the concepts and provide examples on how good CSR-partnerships work.

Wishing you an interesting day, we also take this opportunity to *thank the sponsors* – Gold, Silver as well as Bronze which to a high degree make this day possible – THANK YOU - you will meet them in the B2B dating.

Kind regards,

**The Programme Committee**

**Kim Toft Andersen**  
Danish Society of Dairy Technology

**Rene Fredgaard**  
Association of Dairy Managers and Specialist

**Torben Slots**  
Association of Masters in Dairy Science and Technology

**Lise Berg Kildemark**  
Arla Foods

**Organizers Anne-Sofi Christiansen & Jette Rohde**  
Mælkeritidende

# PROGRAMME

Registration at  
www.mejeri  
tekniskselskab.dk

9.00 - 9.30 Registration and coffee			
9.30 - 11.00 Plenary			
<p align="center"><b>Welcome</b> President of The Danish Society of Dairy Technology Niels Osterland</p>			
<p align="center"><b>Strategic Approach to New Markets</b> Commercial Product Manager, Dairy Malin Thors Rosenquist, AAK Sweden AB</p>			
<p align="center"><b>Consumers and Preferences</b> Marketing Director - Fresh Dairy Karsten Tjener, Chr. Hansen A/S</p>			
<p align="center"><b>Supplier Perspective on the Dairy Sector's Competiveness and Value-creation</b> Professor Olav Jull Sørensen, International Business Centre, Aalborg University</p>			
11.00 - 11.30 Coffee Break			
11.30 - 12.30 Sessions			
	<b>CONSUMER</b>	<b>PRODUCT / QUALITY</b>	<b>TECHNOLOGY</b>
11.30 - 11.50	Growth - Through Internationalization of Local Concepts AAK	Traditional Undefined DL-Starters Sacco SRL / Kemikalia AB	Collaboration - Key to Success Bila A/S
11.50 - 12.10	Millennials - The Upcoming Consumers COSUCRA GROUPE WARCOING	Screening for Abnormalities in Milk FOSS Nordic	Auzmate Academy Auzmate
12.10 - 12.30	New Developments in Dairy Cultures CSK FOOD Enrichment	Instant Infusion™ SPX Flow Technology	Dynamic Master Planning ALECTIA
12.30 - 13.30 Lunch			
13.30 - 14.50 Sessions			
	<b>PRODUCT / PROCESS</b>	<b>ENVIRONMENT</b>	<b>FACILITY</b>
13.30 - 13.50	Alternative Heating with Gentle Product Handling Alflow Scandinava A/S	BiopROtector - A New Technology Krüger	Global Flooring Solutions Stonhard
13.50 - 14.10	Hydrodynamic Cavitation Technology SPX Flow Technology	Reuse of RO-water Grundfos BioBooster A/S	Bearings - Undiscovered Opportunities CeramicSpeed Bearings
14.10 - 14.30	Cheese Dedicated for Slicing OB RAM, A Tetra Pak Company	3D TRASAR™ CIP ECOLAB	New EU Standards for Fire-doors Door System
14.30 - 14.50	New Generation Lactose Free Milk DSS, A Tetra Pak Company		
14.30 - 15.30 B2B-dating & Coffee			
<p align="center"><b>B2B-dating &amp; Networking</b> Poster session and networking between dairies and suppliers</p>			
15.30 - 16.10 Plenary			
<p align="center"><b>Social Profit Crossing Borders</b> <b>Danish Dairy Technology without Borders &amp; Engineers without Borders</b> Programme Coordinator Isabel Sande Frandsen, Danish Dairy Technology without Borders &amp; Chief Executive Officer Dorte Lindegaard Madsen, Engineers without Borders</p>			
16.10 - 16.20 Closure			



# Abstracts for keynote speakers

## Commercial Product Manager, Dairy Malin Thors Rosenquist AAK Sweden AB

Malin Thors Rosenquist is currently and since 2012 working at AAK Sweden AB, as a Commercial Product Manager Dairy Solutions, Value adding vegetable oils and fats solutions to the ice cream and dairy industry 2007: AAK Sweden AB, Commercial Product Manager Nutritional Lipids, Specialty lipids for infant formula and functional ingredients  
Master of Science, Swedish University of Agriculture, Uppsala Sweden



## Strategic Approach to New Markets

Continued growth of the business in a mature dairy market is challenging and may demand new considerations as how to grow. One way to keep a good development can be to enter into a completely new market. A new market might be a new export market, targeting for instance expanding opportunities in fast growing regions in Asia. It can also be to expand the business into a new segment in a geographical area, where the company has current presence. For dairies, examples of new segments or industries of interest can be infant formula or the fast growing “non-dairy dairy” market. It can also be to extend into food service and HoReCa business.

When entering a new market, there is a number of parameters that needs to be considered. A careful analysis of the new market is needed, both as to market potential and the fit, as to capabilities and foot print, but also to understand the customer preferences that may differ between markets. During the presentation, two case studies of successful new market entries will be presented and discussed.

## Marketing Director - Fresh Dairy Karsten Tjener Chr. Hansen A/S

As Marketing Director for Fresh Dairy Quality and Shelf-life, Karsten Tjener has the global responsibility for building and maintaining attractive product portfolios and market concepts under the eXact®, YoFlex® and FreshO® trademarks. Karsten has 15 years of experience from Chr. Hansen A/S. After 12 years in Innovation (R&D), he transferred to Commercial Development in 2012.

Education  
2012 Execuctive MBA, Master of Management & Technology, Technical University of Denmark  
2004 Ph.D., Food Microbiology, Technical University of Denmark and Chr. Hansen A/S  
2000 M.Sc. Biotechnology, Technical University of Denmark



## Consumers and Preferences

This lecture is a case story on how Chr. Hansen develops solutions for the dairy industry. In this particular case, a quite exceptional yogurt culture with the ability to facilitate consumer preference, extended market reach and/or lower total cost of production.

Chr. Hansen market intelligence builds on a world-wide network of sales representatives and local marketing functions that through customer relationships know the local dairy markets in depth. The network provides local insights, that when combined with other insights (e.g. dairy statistics, consumer studies, cases from other industries) creates a picture of the dairy trends and needs at a local as well as at a global level.

The case illustrates how parts of Chr. Hansen market intelligence was applied and translated into a new culture development project and subsequently how this development project – through innovative thinking and world-class culture development capabilities - delivered a solution to the specified market need. It also demonstrates how Chr. Hansen prepares and presents new solutions to the industry.

**Professor Olav Jull Sørensen  
International Business Centre  
Aalborg University**

Olav Jull Sørensen is MSc in Marketing, Aarhus Business School and MBA in Marketing, University of Wisconsin, USA. He is founder of the International Business Centre at Aalborg University and has extensive experience in integrating research and education with the needs of the business community. Professor Sørensen has written and published in the field of internationalization of companies, industrial economics and global value chains. He is a leading expert in the Sino-Danish Partnership and works closely with universities in China, Vietnam, Ghana and Tanzania. He has published in *Management International Review*, *Journal of Euro-marketing*, *African Journal of Business and Management Research* and edited books on internationalization, leadership and creativity, and internationalization of SMEs.



**Supplier Perspective on the Dairy Sector's Competitiveness and Value-creation**

Suppliers are often essential to increase competitiveness and value-creation in an industry. Globalization and the numerous technological possibilities make the dairy industry dependent on innovative suppliers, as industry itself can not be updated in all areas.

Based on a survey amongst a selection of dairy industry suppliers, data and analysis will be presented on how suppliers can support value-creation at dairies. Furthermore, the lecture discusses suppliers' internationalization and innovation, as well as the dairy sector's impact on suppliers' approach to customer-cooperation. In addition, there will be inputs on how suppliers act as contributors to help increasing dairy customers' competitiveness and value-adding including possible new business models.

**Programme Coordinator  
Isabel Sande Frandsen, Danish Dairy  
Technology without Borders**

Isabel Sande Frandsen holds an MSc in Social Sciences in International Development Studies and Cultural Encounters from Roskilde University (RUC), and has studied Ethnography and Development Studies at Pontificia Universidad Católica del Perú in Lima. Furthermore, she holds a BA-degree in Journalism from Syddansk University (SDU) and has been a board member for six years of IBIS (Danish NGO) and Fair Trade Label, Denmark. She has lived and worked in Peru, South Africa, USA, UK, Nicaragua, Spain and Denmark.



**Social Profit Crossing Borders**

An increasing trend as regards to companies' international engagement is partnerships with NGO's. The reason for companies to enter such partnerships are multiple. Not only does it report directly on the company's CSR-reporting, it also makes the employees proud of belonging to a company with a strong humanitarian profile and potentially act as an added value when trying to attract new professionals. Furthermore, the partnership might open up for new markets and innovative possibilities for the company.

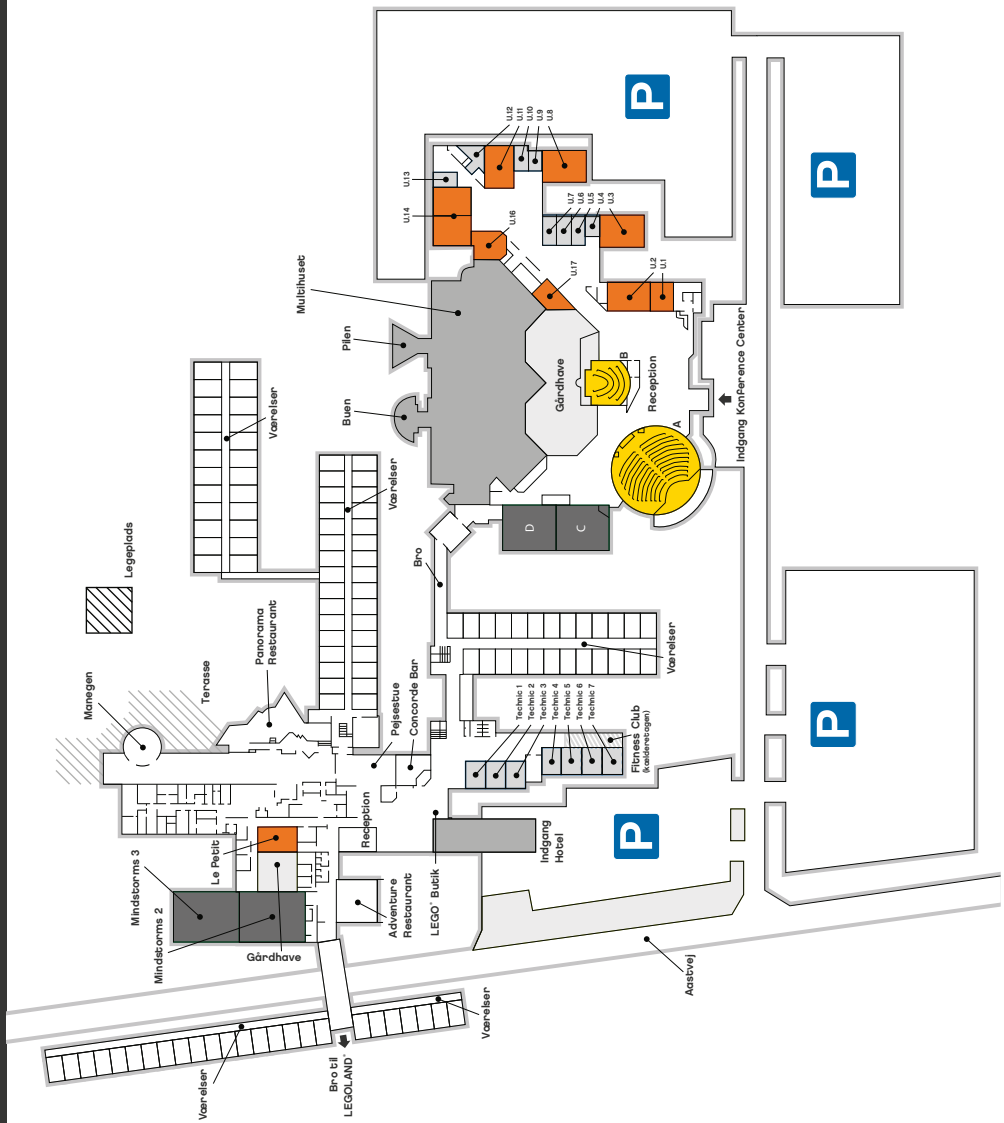
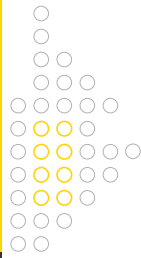
In 2015, Engineers without Borders won the Danish CSR Partnership Prize. The award is presented to a CSR Partnership that successfully solves a societal challenge together. IUG is working together with Siemens Denmark, Solar Group and SOS Children's Villages, and this partnership has been such a success that it won the CSR Partnership Prize. The partners are working together to renovate and optimize energetically a SOS Children's Village in Zanzibar, where each partner contributes with sustainable and innovative solutions to help the children and locals. Dorte Lindegaard Madsen, Chief Executive Officer at Engineers without Borders will introduce the concept and provide examples on how good CSR-partnerships work. The dairy sector now has its own NGO, Danish Dairy Technology without Borders and you will learn about the organization and the projects in pipeline, addressing the potentials for dairy suppliers and dairies to be involved. Please read more about Danish Dairy Technology without Borders on: <http://mejerifolkudengraenser.dk/english>

**Chief Executive Officer  
Dorte Lindegaard Madsen  
Engineers without Borders**

Dorte Lindegaard Madsen is CEO at Engineers without Borders Denmark and has as consultant assisted in the establishment of Danish Dairy Technology without Borders. She holds a MSc in Political Science and has a certificate in Project Management, Strategic Management and Business Economy. She has more than 10 years of experience working as international recruited for Danish NGOs and in the UN System combined with consultancy activity for the Danish Ministry of Foreign Affairs.



# Konference grundplan



- Møde- messe- & udstillingslokaler
- Auditorier
- Konference-lokaler
- Plenum-lokaler
- Møde- eller gruppe-lokaler



# Supplier Collaboration

– A Key to the Competitiveness of Danish Dairies



By Professor Olav Jull Sørensen,  
International  
Business Centre,  
Aalborg University

**A survey amongst a selection of dairy suppliers has been conducted and the results will be presented and discussed on Dairy Suppliers Day.**

Focus in the study is on, how the suppliers engage with the dairies and how they contribute to strengthening the competitiveness of the Danish dairies. The results from the study are presently rolling in, and we have taken a quick look at the answers so far.

## Dairy relationships

Competition is the DNA of a market economy at the same time as collaboration is the key to the creation of a company's competitiveness. Especially, the collaboration between suppliers and their customers is crucial for competitiveness. This is also true for the relationship between Danish Dairies and their suppliers. Each supplier and each dairy has, of course their own particular experiences, but in order to get a more general and broader insight, we are conducting a study of these relations. The findings will be presented on The Dairy Suppliers Day.

## Closer to customers

The preliminary findings are in harmony with the generally observed trend to-

wards intensifying and closer collaboration between suppliers and customers and especially, the customer relations seem to be more important than the suppliers' relations to their own suppliers.

The preliminary findings also indicate that the suppliers to Danish dairies are active on international markets and their sales in Denmark account for a relatively minor share of total sales. With regards to dependency on the dairy industry, many suppliers are rather diversified and deliver to a number of industries, but there are also suppliers who are relatively dependent on orders from the dairies.

## Preferred Supplier

In general, the collaboration between the Danish dairies and their suppliers is good at the same time as there are indications that it is not easy to become the "preferred supplier" or partner. The suppliers have to deal with multiple agendas covering price, delivery times, innovation to mention just a few. The price seems to be a rather important topic in the negotiations – also in cases where development and new ways of thinking are on the agenda. According to the suppliers, they are the ones presenting new ideas to the dairies. Although receptive, the dairies are also seen as a bit conservative.

## How easy is it to get an order?

Answers indicate that it is not so easy. Many suppliers report that the preparation of customer designed solutions is a rather time and resource consuming task at the same time as the "success rate" could be better.

The suppliers report that their exposure to international markets is beneficial for their work with Danish customers. They take home many new ideas from their foreign markets and present them for the Danish dairies, which in turn strengthen their competitiveness. At the same time, the suppliers seem not to play any important role related to export ideas and plans of dairies.

The presented findings are preliminary and based on initial insights from the data, that has been collected so far. As mentioned, the answers to our questionnaire are rolling in at the moment – so the picture may change. The final results of the study will be presented on the Dairy Suppliers Day on April 19th, 2016.



## Want to take part in the survey?

**An invitation to take part in the survey has been sent by mail to the suppliers, however, have you not received an invitation; the survey is open until April 11th 2016.**

**Please make contact to the secretariat by sending an e-mail to [dmf@maelkeritidende.dk](mailto:dmf@maelkeritidende.dk) or call +45 51 24 24 76.**

**The survey is anonymous and your company will not be recognizable. The final report is being forwarded on request.**

# Suppliers abstracts

11.30-11.50

## **Growth - Through Internationalization of Local Concepts**

*Sales Manager Nordic and Baltic Erik Møller Madsen, AAK*

The dairy industry continues to consolidate and is constantly looking for growth opportunities within new markets. This leads to a demand for innovations, which can be achieved by taking existing local product concepts to new markets. To make this transfer a success local adaptation is needed. This need is in many cases transferred to the ingredient supplier, who then has to modify the ingredient solution as to e.g. functionality and label compliance.

The retailers continue to consolidate and strengthen their global position resulting in a need for further globalization of their private label products. This need is transferred through the dairies all the way back to the ingredient supplier, who makes the local adaptation happen. As the private labels become stronger, the B-brands are being squeezed as to market shares. Innovation becomes key for the B-brands to keep their position – one way of achieving this is to seek inspiration from other regions followed by a localisation of the concept. The dairies call again upon the ingredient supplier for inspiration and execution as to the localisation of these concepts.

AAK has taken the ownership of the above listed challenges as a leading supplier of value adding oils and fat solutions to the dairy industry. The success has been achieved through AAK's unique Co-Development approach – examples of market successes from this approach will be presented.

## **Traditional Undefined DL-Starters (mejeri-syreavækkere)**

*Dir. Business Per Dedenroth and Sales Manager Haakan Andersson, Sacco SRL/Kemikalia AB*

Sacco has found a new way to make the traditional DL-cultures in a more defined way, enabling the test for no ABR, keeping a constant composition

regarding cit+ activity/gas- and aroma formation. At the same time, keeping the bacteriophage robustness, these cultures traditionally had, when propagated none aseptically in the dairy factory against the ever ongoing evolution of new more virulent phages!

Traditionally, this process has given large variation in activity, hence in moisture content and texture as well as aroma and eye formation in the dairy products imposed by the phage attacks, if visible as slowdown in acidification or not. Based on using the innovation of E. Waagner Nielsen and our own phage hardening methods, we have successfully been able to develop a method to produce these starters so that the worsening phage problems with such starters now can be counteracted and the dairy factories have safer and more constant fermentation of products made with such starters!

## **Collaboration – Key to Success**

*Key Account Manager Claus Borresen, Bila A/S*

At Dairy Supplier Day 2016, BILA A/S will present how we as a project company collaborate with key clients to develop new technologies. Our approach to our clients' business is on the profitable advantage for them.

BILA A/S has several examples of collaborations that ensure good and profitable solutions for both the dairy industry and other industries. "Low-hanging fruit", as we call it, is in short supply in our highly automated line of business. That is why collaboration between customer and supplier is paramount for development of sustainable concepts. Teamwork is essential for success and a strong collaboration is a two-way process. It occurs when the client is able to get past the "seller" to the supplier's experts and they allow the supplier to get under the skin of themselves. Once this is settled, sustainable success is in sight. It is in this two-way cooperation great thoughts and valuable solutions are created. Our clients' world is constantly changing,

why a module set of mind in building solutions is more important than ever before. To show how to ensure this, we will discuss these relevant topics in our presentation: frequently reuse of equipment, good ROI, high reliability/good OEE, brief installation and implementation, modularity, easy, fast, and cheap relocation, and shorter delivery times.

11.50-12.10

## **Millennials - the Upcoming Consumers**

*Product Manager Sabrina Marnet and Project Manager Paul Coppieters, COSUCRA GROUPE WARCOING*

Millennials (or Generation Y) are young actives born between 1980 and 1997. They are among the most influential and most educated shoppers. By 2020, they should be the largest demographic group. No wonder they now represent the actual target for many brands!

After introducing this inspiring segment, Cosucra will present solutions to promote healthy dairy products that appeal to the Generation Y. It will also be the occasion to discover how two naturally and locally sourced ingredients, Fibruline® Chicory Inulin & Oligofructose (invisible fibers) and Pisane® Pea Protein Isolate, can help you to develop personalized products that perfectly fit into the desired lifestyle of Millennials.

## **Screening for Abnormalities in Milk**

*Regional Sales Manager/Customer Manager Janne Pedersen, Foss Nordic A/S*

Foss Analytical A/S is proud to offer a new testing option to improve food safety. Raw milk containing abnormalities is a growing problem worldwide. The abnormalities can be caused by the deliberate adulteration of the supply or by accidents, for example, if different types of milk are mixed or detergent left in tanks.

The abnormal spectrum screening module (ASM) is an optional software module allowing you to program the

FOSS MilkoScan™ instruments to screen for abnormalities in raw milk and milk products. The screening is done at the same time as the compositional measurements are performed.

A sample of milk is tested against a profile for normal milk. A warning is given if there is a mismatch. This alerts you to the need for further investigations to determine the nature of the abnormality.

#### **Au2mate Academy**

*Managing Director Klaus Dam, Au2mate*

Au2mate Academy; A knowledge centre for dairy automation. A live pilot plant for education and training of managers, operators and technicians in dairy automation!

Background: The dairy plants become larger and more complex and simultaneously, the demands for uptime increase. As a result, the requirements for the operation and maintenance personnel increase in relation to time for diagnosing and performing error correction of the automation systems!

Purpose: Au2mate Academy offers dairy specific automation courses. The courses are addressed to managers, plant operators as well as technical staff and among other include Operation, Hardware, Software, Instrumentation, Reporting and documentation (S88/S95).

### **12.10-12.30**

#### **New Developments in Dairy Cultures**

*Director R&D Wilco Meijer, CSK FOOD Enrichment*

Dr. Wilco Meijer is Director of R&D at CSK FOOD enrichment in The Netherlands. In this position, Wilco gained a lot of knowledge about the influence of starter cultures on taste, texture and bio preservation of dairy products.

In this presentation, Wilco will take the listeners by the hand on a journey through time in a dairy landscape. From back in the early days, via the heritage of the Dutch dairy making even to the

future of new techniques for dairy production and for new flavour developments. During this presentation, you will learn about the complexity of dairy cultures and their specific functionality in dairy products. As a listener of this presentation, you will become especially acquainted with the latest developments of taste in cheese. In addition, you will be updated on ways to protect your end product against undesired microorganisms. On behalf of Wilco Meijer and CSK FOOD Enrichment, we like to invite you all to join this lecture.

#### **Instant Infusion™**

*Global Process Category Manager Gorm Kjaerulff, SPX Flow Technology*

Among the many challenges facing food manufacturers, one of them is how to apply heat technology to destroy harmful bacteria without adversely affecting taste, texture and essential nutrients. This is particularly essential for sensitive products such as milk based infant formula, whey protein concentrates and processed cheese.

The Instant Infusion™ system helps manufacturers of these products achieve precisely the right amount of heat to destroy the bacteria with minimal heat damage to the product.

The Instant Infusion™ system almost instantaneously heats the concentrate to a sterilisation temperature of up to 148°C using steam infusion. The product is then held at the required heat treatment temperature - not in a conventional holding tube - but in a patented self-cleaning holding cell that eliminates the excessive deposit formation that can form in a conventional holding tube. The benefits of this process are numerous, including uniform bacterial kill rate for medium and high viscosity products, consistent product quality, less fouling and longer operating times.

#### **Dynamic Master Planning – A Tool for Planning and Continuous Optimization**

*Business Unit Manager – Dairy, Rolf Pedersen, ALECTIA*

One of the challenges in planning is the dynamic nature of the future: Milk volumes changes, the product portfolio is in constant development, mergers and production structure optimization of the company is ongoing as well as operational. Master Planning is one of ALECTIA's consultancy and engineering services, which serves as a decision support for the management. The master plan for a dairy factory site describes the future development of the site to its maximum planned capacity.

ALECTIA offers a Dynamic Master Plan methodology, which includes a supporting planning tool with the above functionality. Based on the forecast for milk inflow and planned production of the different dairy products, a milk solids balance can be created to validate that milk inflow match the planned production.

ALECTIA setups the model based on information received from the client, including possible factory audits, as part of the dynamic master planning process and provide the client with an operational tool – offering both in house or letting ALECTIA update and run the scenarios. In either case, the management will have an updated and clear overview of the future development of the company.

### **13.30-13.50**

#### **Alternative Heating with Gentle Product Handling**

*Product & Field Service Manager Morten Kaasen, Alflow Scandinavia A/S*

We live in a dynamic environment where there is a constant focus on optimizing daily processes.

Ohmic heating, also known as Joule heating, offers great possibilities for rapid and uniform heating of food products, securing safe microbiology and high product quality.



The food product, with or without particulates, is heated directly from the inside out by passing an electric current through it. 95% of the supplied energy is converted to heat.

Learn more about how Ohmic heating differs from conventional thermal heating and how it can help optimize your process and make your product(s) attractive on the global market.

The heaters can be delivered as stand alone, or fully integral solutions in existing production lines.

### **BiopROtector – a new Tehnology for the Treatment and Reuse of Cow Water**

*European Application Specialist Finn Skov Nielsen, Krüger A/S*

Milk consists of 87% water and when the dairy has produced cheese, yogurt and powdered milk, there are plenty of water - Cow Water - in surplus. Instead of being discharged as wastewater, it is now, being treated and reused in production - and compensate the drinking water.

BiopROtector is a technological solution for the purification of Cow Water - developed and proven by Veolia Water Technologies, who also own the Danish Krüger A/S. Cow Water is a valuable water resource - because it runs in a closed system and is in principle still a food product - although it is almost only water left. After purification in the BiopROtector the Cow Water is cleaner than groundwater, and the quality is far below the requirements for drinking water. Cow Water undergoes a biological treatment, combined with membrane filtration in the BiopROtector plant, and then the Cow Water is biologically stable, as all nutrients are transformed and removed from the water. The purified Cow Water from the BiopROtector can be used for all purposes in the production, as well as used as process water. Having operated more than two years with the BiopROtector plant on a European dairy, no kind of bio fouling in the purified Cow Water is seen, which shows that the system works as intended.

At this dairy, the purified product water is used for CIP and boiler feed water.

### **Global Flooring Solutions**

*Territory Manager Kenneth Thomsen, Stonhard*

Being the world-leading manufacturer and installer of seamless, high-performance polymer floor, wall and lining systems for more than 90 years, we work with the same standards all over the world. By formulating specific floors to meet individual market needs, we hold ourselves to a high standard, solving problems and installing the right floor for your environment. We take the full responsibility for customer satisfaction from raw materials to installed systems. With our more than 300 project managers worldwide, we have the local knowledge about standards and regulations that allows us to successfully complete projects and meet the same standard all over the world with a strong focus on food-industry. The Single Source guarantee is our responsibility. We design in-house, manufacture in-house, sell directly to our end users and take care of the installation ourselves. Our Project Manager will be in charge of every step from sales to installation that means, you have only one contact person during your project /our cooperation. This way of working, makes it possible to deliver the same high quality floors worldwide.

### **13.50-14.10**

#### **Hydrodynamic Cavitation Technology**

*Director, Global Marketing, Food & Beverage Bent Østergaard, SPX Flow Technology*

The cavitation process generates and collapses cavities due to the decrease and then increase in the pressure produced. As the cavities collapse, a very powerful energy wave (shockwave) is released into the surrounding liquid. This cavitation shockwave creates a very efficient, microscopic mixing effect and the rotor / liquid friction generates controllable scale-free heating. The APV

Cavitator™ has multiple applications: Powder hydration and WPC functionalization, viscosity reduction of milk / whey concentrates, scale-free heating, emulsification, smoothening of high protein yoghurt and gas dispersion. The cavitation technology offers unique opportunities in process efficiency and innovation of new products / markets.

The principle of controlled hydrodynamic cavitation will be presented along with three application examples:

- Scale free heating of WPC and other high fouling products to enhance run time and minimize operational cost
- Viscosity reduction and structural conditioning of milk/whey concentrate to optimize drying at reduced cost
- Next generation Microparticulation of WPC for new nutritional dairy beverage markets with high protein.

#### **Increase Production Flexibility and Cost Optimizing through Reuse of RO-water**

*Segment Director, Industry Søren Nøhr Bak, Grundfos BioBooster A/S*

The dairy industry are today challenged by high cost for water and wastewater and/or for obtaining license to increase production for environmental reasons. In order to ensure a larger flexibility production Arla Foods and Grundfos BioBooster entered into a cooperation for development of solutions that enabled Arla Foods, Rødkærsbro not only to increase their production but also reduced their cost for water handling, while reducing the environmental impact on the surrounding environment.

The presentation will present the solution and possible application of recovered water, which originates from the milk. At the same time, operation results from almost 1 year of operation is presented. Perspective for the dairy industry is finally discussed.

## **Bearings - Undiscovered Opportunities**

*Managing Director Bøje Kjær, CeramicSpeed Bearings A/S*

Are you optimizing across companies and across borders in your group? There are huge potential savings and experiences to gain. It pays off to look at bearings as part of the food industry's optimization processes. Define the critical machinery and change to hybrid bearings with prolonged lifetime, this secures production efficiency and offers the food industry a new and often undiscovered opportunity to optimize the maintenance planning and reduce maintenance costs significantly. Monitoring the critical machinery secures, that costly unplanned breakdowns are avoided and changed to planned stops. When this is done in one production unit, it can easily be rolled out to all production units in a concern. This is an investment with extremely short payback time and with an increased production efficiency already seen after the first year.

### **14.10-14.30**

#### **Cheeses Dedicated for Slicing**

*Business Development Manager Joanna Korzeniewska, OBRAM S.A.*

Following the market trend in convenient food, expectation of final customers to buy packages with sliced cheese, OBRAM has developed a solution for long cheese production. Long cheeses mean savings for cheese producer, savings by minimizing losses in cut wastes. Production of meter-long cheeses is not anymore a challenge; it is a validated solution, which already works in few dairies.

OBRAM has two solutions available:

- Production of long cheese bars – long cylinders different diameters (example dia. 90, 100, 120) or long rectangular bars (example 100x100)
- Production of big blocks – big rectangular blocks (example double-Euroblock, 1000x300x100)

OBRAM cheese lines cover cheese vats, forming/draining columns (called Long-formers), moulds handling system with final pressing and brining systems dedi-

cated for long cheeses. Precise cheese weight, equal moisture distribution within the cheese blocks. These are in our focus while discussing with the customers on sliceable cheese solutions.

Long Tilsit, Gouda, Edam, Swiss Emmental? These are kinds of cheeses OBRAM is able to cover with new equipment.

Example of OBRAM's line for long tilsit cheeses you can find by clicking on the link below.

<https://www.youtube.com/watch?v=vzW-PvT4nsw>

#### **3D TRASAR™ CIP – An Innovative Program**

*European Application Specialist Finn S. Jensen, ECOLAB ApS*

3D TRASAR™ CIP provides visibility to operational issues in clean-in-place (CIP) with 24/7 monitoring and corrective action recommendations supported by World Class Service & Ecolab expertise to enhance food safety, productivity and consistency - Every Wash, Every Time, Everywhere!

The 3Ds:

- DETECT system variances with 24/7 monitoring
- DETERMINE corrective actions needed
- DELIVER improved quality, profits & increased output

3D TRASAR CIP helps provide the most optimal quality of clean and sanitization, helping assure food safety, quality and consistency across your operation. CIP experts provide optimized CIP programs – providing consistent results with improved efficiency and lower total cost. Provides lowest total impact of CIP consumables, including water.

Gain production capacity by reducing total cleaning time and reducing labor.

#### **New EU standards for Fire Doors**

*Project Engineer Brita Rosenbech, Door System*

A new harmonized standard for approval of fire resistance on doors is valid from September next year. This will mean a

need for a European approval on fire doors, and the process of developing and testing doors to meet the new requirements has begun. The fire doors that Door System has developed are of course designed to meet the requirements for hygiene in the food industry. We already now experience increased interest and demands from insurance companies and authorities. A correct guidance and choice of door can save your company money in regards to the insurance costs. Also the process of getting the fire doors approved by the local authority/fire authority will get a lot easier and less time consuming for your company.

### **14.30-14.50**

(Notice this post is partly at the same time as B2B-dating)

**New Generation Lactose Free Milk**  
*Manager of Development and Technology Karsten Lauritzen, DSS, A Tetra Pak Company*

Membrane filtration is the preferred technology for tailoring the composition of dairy products and ingredients. Today, the technology is key in the production of high-value products like Greek yoghurt, white cheeses, and whey and milk protein ingredients.

Over the last decade, the technology has become interesting for the production of lactose free milk. Consumption of lactose free dairy products is growing in the global market, mainly because of consumers with lactose intolerance, but also because of a widespread perception that lactose should be avoided in a healthy diet.

Lactose free milk can be produced in different ways. The essential technology steps are milk treatment, membrane filtration, lactose hydrolyzation, product treatment and packing. Tetra Pak guides customers in all the steps needed for the production of lactose free milk. This presentation gives a short introduction to challenges in the production of lactose free milk and the possibilities offered by a new, patent-pending production method.

# Creating Value Together Every Step of the Way

At AAK, we understand your business. We know how important it is for you to have a partner that can collaborate across the value chain. From idea generation to launch, our valuable expertise and knowledge can help you seize new opportunities and overcome challenges in the market.

Using our unique Co-Development approach, we work alongside you to explore every opportunity together – every step of the way. We apply our skills and capabilities in different stages across the value chain to understand your business and help you make the most out of your products.

Our Co-Development approach is based on the goal of creating maximum value for you and your business – enabling you to achieve lasting results today and for years to come.

*That's how we work. That's who we are. **We are AAK – The Co-Development Company***

## The 5 value-adding stages of our Co-Development approach

*Ideate:* We ideate market-driven solutions together with you, maximizing your product's potential

*Create:* We create customized solutions, meeting your specific needs

*Prove:* We test the solution and prove it in your product, ensuring the right functionality before production begins

*Implement:* We offer guidance, all the way from pilot testing to full-scale production, ensuring full support and a shorter time to market

*Launch:* We provide market knowledge, guiding the success of your product launch



# AAK

## Contact

AAK Sweden AB • Västra Kajen  
S-37482 Karlshamn. Tel +46 454 820 00  
info@aak.com • www.aak.com

## Treatment of Dairy Wastewater

In 2012, Arla in Vimmerby faced a growing demand for their products and decided to increase their production considerably. It would take 3-4 years before the local wastewater treatment plant could receive the increased quantity of wastewater, therefore Arla had to look for alternatives and found Grundfos BioBooster, who could deliver a decentralised ready-to-run wastewater treatment plant within 7 months. This meant Arla could keep their license to operate despite the increased water quantity, as the water met standards for discharge to the local river or for reuse in the production, for cleaning of tanks and other production equipment.

Grundfos BioBooster delivers decentralised biological, scalable and compact MBR wastewater treatment plants with 200 nm pore size ceramic membranes. The ceramic membranes are very robust, stop all sludge bulking and are resistant to all sorts of chemical

cleaning. Furthermore, the plants are based on a patented rotation principle, which reduces significantly the risk of blockage and fouling.

Should the capacity requirement change, the pre-fabricated MFU modules are easy to connect and remove, and the high flux of 40/80 l/mh allows the plants to operate with large production quantity variations during a production period.

The plants are automated, but monitored and controlled remotely by a SCADA system. This makes them very easy and cost effective to operate, with very few work-hours required and a low consumption of chemicals. The owner can operate the plant partly or fully, or enter into a service agreement with Grundfos BioBooster.

# GRUNDFOS

## Contact

GRUNDFOS BioBooster A/S  
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# Sponsor Presentation



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University of Copenhagen - FOOD

(Foto Mælkeritidende)

## B2B discussion session at the Dairy Suppliers Day in 2014



# Collaboration – Key to Success

At Dairy Supplier Day 2016, BILA A/S will present how we as a project company collaborate with key clients to develop new technologies. BILA has with its 27 years of experience, several examples of collaborations that ensures good and profitable solutions for both the dairy industry and other industries.

For 27 years, BILA A/S has been delivering automation solutions to the dairy industry. We have successfully optimized productions:

- In dipping (paraffining) of cheese
- Handling of products in high hygiene zones
- Packing and palletizing miscellaneous dairy products as well as
- Handling consumer dairy products, including pots, milk cartons, plastic crates, PE bottles, cages etc.

**"Close cooperation with BILA has made the investment even more worthwhile. We have avoided many of the errors that sometimes occur in projects when people don't communicate properly."**

- Production Manager at Arla Rødkærsbro, Bjarke Damsgaard Jørgensen

We optimize the entire production lines focusing on the optimization of existing facilities but also on the opportunity to automate manual performed tasks. These production optimizations help achieve higher efficiency and shorter payback time, which results in increased competitive performance for our customers.

We look at the company as a whole and have the competence to participate on all levels – from consulting to, for example, processing, palletizing and after-sales service.

We know teamwork is essential for success and a strong collaboration is a two-way process.

*This is one of many examples of collaborations between BILA A/S and our customers. We look forward to presenting **Collaboration – Key to success** at Dairy Suppliers Day 2016.*



**Contact**

BILA A/S • Industrivej 18  
DK-7900 Nykøbing Mors  
BILA A/S • Sigma 3 • 8389 Hinnerup  
www.bila.dk • Tel: +45 97 71 00 44

## Increase consumer appeal with YoFlex® Acidifix™

Chr. Hansen stays committed to help the dairy industry create fresh dairy products with high consumer appeal.

One of the vehicles for creating consumer attractiveness is new flavor introductions and with YoFlex® Acidifix™,

you can make the perfect yogurt base for creating new attractive flavor variants.

YoFlex® Acidifix™ delivers great texture and unparalleled mildness that allows you to widen the flavor palette typically used. How about green tea, subtle rose or watermelon yogurt for millennials on the go? And how about indulgent dark chocolate yogurt in single serve format to introduce yogurt as a new evening snack?

**For further information, visit [www.chr-hansen.com](http://www.chr-hansen.com)**

**CHR HANSEN**

*Improving food & health*

**Contact**

Chr. Hansen A/S, 10-12 Boege Alle  
DK-2970 Hoersholm, Denmark  
Tel +45 45 74 74 74



# Flere ønsker europæisk brandklassifikation

Door System A/S intensiverede udviklingen af branddøre iht. de nye europæiske brandkrav i 2013 efter henvendelse fra slagterikoncernen Danish Crown. Efter 3 brande hos Danish Crown, havde fokus på brandsikkerhed fået højeste prioritet og derfor skulle alle dørløsninger være testet og helst efter Europæisk standard. Første opgave for Door System A/S blev en 4,7 m høj brandskydeport. Ambitionen var at porten skulle brandklassificeres EI260 efter det europæiske system. Prøvningen hos DBI blev derfor udført, med succes, efter den europæiske standard DS/EN 1634-1, der er mere omfattende og stiller skrappe krav end den tilsvarende danske standard.

Harmoniseringen af den europæiske standard pr. 1/9-2016 betyder, at alle branddøre fremover skal CE-mærkes.

Efter en overgangsperiode på 3 år, vil det ikke længere være tilladt, at sælge branddøre godkendt iht. nationale standarder. I stedet for de velkendte danske BD og BS brandklasser vil de nye brandklassifikationer f.eks. være EI260-C A2-s1,d0.

Vi oplever øget interesse fra forsikringselskaber, myndigheder og kunder både i Danmark og andre europæiske lande omkring de nye brandkrav og arbejder hårdt på at kunne opfylde alle vores kunders krav og ønsker.

Bliv klogere på hvilken betydning ændringen vil få for din virksomhed og hvilke løsninger, vi kan tilbyde.



**DOOR**SYSTEM

**Contact**

Door System • Hovvejen 148  
DK-8361 Hasselager • Tel +45 86 92 11 71  
[www.doorsystem.dk](http://www.doorsystem.dk)

## Traditional Undefined DL-Starters

Kemikalia AB is a company that since 1914 produce and supply ingredients and other products to dairies. In the years 1942 to 2006, the company was owned by the industry association Swedish Dairy Association. Since 2006, the owners are Hundsbichler GmbH and Clerici-Sacco Group. Kemikalia is the retailer for the culture producing companies Sacco srl and CSL in the Nordic region.

Kemikalia is producing animal rennet of all types, as well as vitamins and beta carotene-based colours in-house. Vitamin preparations consist of customized oil based vitamin solutions, used primarily for the fortification of milk and fermented milk products but also cheese. The colours are used mainly for spreads products but also for cheese.

The product portfolio from Sacco and CSL contains a wide range of white and

blue mould cultures, red smear cultures, mesophilic- and thermophilic starters and protective cultures.

Sacco has found a new way to make the traditional DL-cultures more defined, and still maintaining their bacteriophage robustness against new and more virulent bacteriophages. Based on phage hardening methods, a method is developed to produce these starters so that the worsening phage problems now can be counteracted and the dairy factories will have safer and more constant fermentation.

The product portfolio also contains a wide range of different customized cheese waxes from the Swiss producer Intercos Handels AG.



For further information,  
visit [www.kemikalia.se](http://www.kemikalia.se)  
Kemikalia AB • Lilla Västergatan 1  
SE-274 32 Skurup • Sweden  
Tel +46 411 497 50



# SPX FLOW in Value Co-creation with Dairy Producer's Globally

The fast changing emerging and developed markets put significant pressure on the dairy industry in terms of product diversification, premium products and resource efficient processing. SPX Flow is a highly innovative global technology provider well positioned to support its customers globally and locally to be in the forefront of the market demands.

## Value co-creation through innovation

The most efficient way to create new innovative process solutions and end market products meeting the market demands is through close collaboration between technology specialists from the dairy processing and technology supplier companies. To support its customers SPX FLOW's liquid and dry dairy, food & beverage innovation centres in Denmark and other countries are

used for development and verification of new innovative products, and test of enhanced process solutions. In April 2016, SPX FLOW will open a new innovation centre in Shanghai, China to support dairy and nutritional beverage customers in the APAC region.

## Innovative technologies for dairy nutrition

SPX FLOW's core technology offerings to the global dairy industry covers components and full line processing solutions for liquid and dry dairy nutrition categories and our advanced technology solutions will be presented with primary focus on:

- Instant Infusion™ thermal technology for very gentle and efficient kill rate of sensitive products
- Cavitation technology for microscopic mixing, scale free heating and micro-particulation.



The APV Cavitator™.

SPX FLOW is committed to support its customers in innovative products and processing solutions, and recommends a value co-creation approach where "one plus one equals three".

# SPXFLOW

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 DK-8600 Silkeborg  
 www.apv.com • Tel +45 8922 8922

**SPXFLOW**  
 FOOD+BEVERAGE



## DO YOU WANT TO INVEST IN THE FUTURE?

If you are planning to invest in the future of your dairy or food plant, do it today with tomorrow's technology. As a leading global supplier of the dairy industry, SPX FLOW offers a comprehensive selection of flexible and cost effective solutions and unparalleled process knowledge. [www.spxflow.com](http://www.spxflow.com)

- >Anhydro®      >APV®      e&e® Series  
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# Kom og hils på Mejerifolk uden Grænser

Alle er velkomne på vores stand i B2B-dating til en snak om alt lige fra dit medlemskab til vores bogudbud i webshoppen, bestilling af Mejeribrugets Årbog 2016 m.m.



**Mejerifolk**  
uden grænser

## Mens du drikker kaffe, kan du:

- Høre om vores kommende projekter i Mongoliet og i Bolivia
- Høre om fordelene ved at være medlem af Mejerifolk uden Grænser
- Se en billedpræsentation fra mælkebrug i Mongoliet
- Få indblik i mulighederne for CSR-partnerskaber



Vi glæder os til at møde jer alle.

[www.mejeritekniskselskab.dk](http://www.mejeritekniskselskab.dk)  
[www.mejerileder.dk](http://www.mejerileder.dk)  
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## I B2B-dating kan du møde repræsentanter fra:

- Foreningen af mejeriledere og funktionærer
- Danmarks Mejeritekniske Selskab
- Mælkeritidende
- Dansk Mejeriingeniør Forening
- Mejerifolk uden Grænser

## ULYKKESFORSIKRING via Mejeriliv

Som medlem af Foreningen af mejeriledere og funktionærer eller Dansk Mejeriingeniør Forening, har du ALTID mulighed for at tegne en Heltids ulykkesforsikring i Mejeriliv, via Optima forsikringsagentur, som dækker alle døgnets 24 timer og også på rejser i udlandet.

Du kan sikre din familie og dig selv mod ubehagelige økonomiske vanskeligheder, hvis ulykken skulle indtræffe og du sammensætter selv dine forsikringssummer og dækninger efter eget ønske.



Yderligere oplysninger på [www.optima-gruppen.dk](http://www.optima-gruppen.dk) eller ring til Claus Rasthøj tlf. 2075 5525.

Begæringer kan fremsendes til:

**Optima Forsikringsagentur**  
Kanalvej 154  
5000 Odense C  
Tlf. 70 27 80 45  
[cr@optima-gruppen.dk](mailto:cr@optima-gruppen.dk)

# Obram – A Tetra Pak Company

I 2015 blev det polske ingeniør- og procesfirma Obram opkøbt af Tetra Pak Processing Systems.

Obram er en vidensvirksomhed med fokus på teknologi, proces og automation. De er samtidig et produktionsfirma med egen moderne workshop, hvor Obrams kompetencer inden for produktion af procesudstyr, har resulteret i mange solgte mejerianlæg i Europa og Centralasien.

Obrams portfolio spænder fra simple stand-alone units til komplette turn-key-løsninger. En kort opremsning af portfolio er ostetanke, buffer- og syringstanke, kontinuerlige forpresse tårne (opstukne/fiskede), forpresse kar, ostepresser, vasketunnel til forme, saltkar, filtreringsanlæg til saltlage, CIP-stationer, men også hele procesløsning til hytteost og koagelproduktion.

Obram har en aktiv forretningsprofil med fokus på kunden og kundens behov. Denne indstilling har ført til, at virksom-

heden har ekspanderet til næsten 300 ansatte på de 15 år, som virksomheden har været privatejet.

## Obram præsenterer Longformer på Mejeriernes Leverandørdag

Udover at designe procesudstyr til de friske ostetyper som hytteost og Tvorog, har Obram vist sig at være lige så kompetente på at levere komplette og fuldautomatiske osterier til halvfaste og faste opstukne oste som Danbo, Gouda og Emmentaler. Obram har naturligvis også procesløsninger til de fiskede oste som Havarti og Esrum.

I de seneste år har Obram arbejdet videre med udvikling af det kontinuerlige forpresse tårn, og de er lykkedes med en ny innovativ teknologisk maskinløsning kaldet Longformer. Med Longformer er det nu muligt i et kontinuerligt forpresse tårn at lave oste i brødformat på op til 1 meter i længden

og dermed med mindre afskær/spild ved slicing.

På Leverandørdagen vil Obram fortælle om udvikling af Longformer procesudstyret, og hvordan det er sket i tæt samarbejde med mejeriindustrien.



### Kontaktinformation

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Tel +45 89 39 39 39

# MOGREN

Engineering

**Vi ønsker alle en rigtig god Mejeriernes Leverandørdag den 19. april!**



- all about dairy engineering

+4570270427

mogren@mogren.dk

www.mogren.dk





Constantia Flexibles er global markedsleder inden for flexible emballageløsninger til mejeriprodukter.

## Constantia Flexibles sikrer brands på toppen

Constantia Flexibles er global markedsleder inden for fleksible emballageløsninger til mejeriprodukter. Som verdensførende inden for udstansede låg - fx med nyheden Die Cut 2020 - støtter vi vore kunders brands, så de bliver på toppen!

### Stort emballagekendskab

Constantia Flexibles' ekspertviden og udbud af løsninger gør hele forskellen. Vi har store kompetencer inden for en bred vifte af materialekombinationer, lige fra aluminium til plast og FSC-papir, herunder vores specifikke knowhow, hvad angår vedhæftning, lak, co-ekstrudering og nyeste print-teknologier (UV-Flexo).

### Høj grad af innovation

Med hensyn til kontinuerlig fyldning og påsætning af låg (Form-Fill-Seal)

er Constantia-gruppen den innovative driver, herunder med opsigtsvækkende nyskabelser som det UV-HD-Flexo-printede Flex-papir & banderole, Mono-FFS-Web, Matt-Flex eller Shiny Banderole.

### Mange mejeriprodukttyper

Udover folier til låg udbyder Constantia Flexibles Dairy-afdeling også en række attraktive løsninger med emballagefolier til oste- og smørprodukter. Det drejer sig bl.a. om Rolled-in-Foil til smør-folieapplikationer såvel som gængse

aluminiumfolier ned til 4,8 µm - bedre kendt som Slim Folie.

### Flere oplysninger

Kontakt os gerne for flere oplysninger: Constantia Flexibles, Industriskellet 2, 2635 Ishøj, Danmark, tlf. +45 43 56 00 00, Salesnordic@sales.cflex.com www.cflex.com.





## Salicath ApS:

### Leverandør til mejerisektoren

Salicath ApS er et handelsselskab med kvalitetsprodukter primært til mejeri samt den øvrige levnedsmiddelindustri.

Vores kernekompetencer er:

- Komplette maskinløsninger til mejerier.
- Fyldning af flydende og viskøse produkter.
- Slutpakning og palletering.
- Desinfektion af lokaler

Kontakt os på:  
Tlf: 4016 1201  
E-mail: salicath@salicath.dk




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Ostepakkemaskiner




Osteforme i Poly Propylen (PP)  
Til hårde og bløde oste  
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Fyldning af spande og dunke  
0,5-20 Liter




Alu- og plastfolie til oste og andre  
fødevarer  
I ruller eller som løse ark




Fuldautomatisk desinfektion af lokaler  
Baseret på UV-C lys og ozon

# Ny spiller på mejeriernes leverandørmarked!

## Refshale Rustfri a/s

Refshale Rustfri a/s er en nystartet virksomhed, der blev grundlagt i foråret 2014. Bag virksomheden står tre ejere, der alle er involveret i det daglige arbejde. Derudover har firmaet to fuldtidsansatte faglærte rustfaste klejnsmede. Alle fem har stor erfaring inden for: Rørføring, units, tanke mv. samt projektering og konstruktion af færdige procesløsninger til bl.a. mejerierne. Pt. arbejder Refshale Rustfri på et projekt for Barrit Mejeri.

## Løsninger til mejerier

Refshale Rustfri er en moderne smedevirksomhed med speciale inden for rustfri stål, og stor erfaring med løsninger til: Mejeri, bryggeri og fødevareresektoren generelt.

Blandt opgaver løst for fødevarer/mejeribranchen er følgende:

- Opbygning af units
- Komplette projekter



- Tanke og siloer
- Ombygning af maskiner
- Montagearbejde på site
- Konstruktioner på site

Desuden udfører vi service på produktionsudstyr ude hos kunderne.

## 60+ års erfaring

De tre ejere bag Refshale Rustfri har hver knap 20 års erfaring i fødevarerbranchen, bl.a. som supervisorer på store internationale projekter inden for bl.a. fremstilling af smør og øvrige mejeriprodukter. Teamet har fx deltaget i byggeprojektet på Arla Foods Taulov samt et projekt for det tyske mejeri Fulda, foruden en længere række af

opgaver for mejerikunder i USA, Argentina og Peru.

## Kontakt os for et tilbud!

Refshale Rustfri a/s har domicil og eget værksted på Sinding Hedevej 69 ved Silkeborg. På det 1.000 kvm store værksted har vi plads til diverse konstruktioner med 9 tons krankapacitet og 8 meter løftehøjde.

Du er velkommen til at kontakte os for et muligt tilbud samt yderligere oplysninger på tlf.: 28 40 98 80 - eller besøge vores hjemmeside: [www.refshalerustfri.dk](http://www.refshalerustfri.dk)

## Aktuelle Gode Tilbud - fra AC Mejerimaskiner

Vi ønsker alle en rigtig god Mejeriernes Leverandørdag den 19. april!

6 stk. Ostetanke Double-0 16.000 L

4 stk. Ostetanke Damrow Dobbelt-0 18.000 L

2 stk. ostetanke Damrow Dobbelt-0 20.000 L

3 stk. Ostetanke Landteknik 12.000 L

6 stk. Tebel Ostetanke20/22.000 L

2 stk. ostetanke APV Curdmaster 18.000 L

1 stk. APV forpressekar 15.000 L type OPD

2 stk. APV forpressekar 18.000 L type OPD

1 stk. MKT aut. forpressekar 6.000 L

1 stk. MKT aut. forpressekar 12.000 L

1 stk. Westfalia Separator 15.000 L/t

3 stk. Alfa Laval Separator 10.000 l/t

6 stk. Homogenisatorer 2.5/4/6/8/10/15.000 l/t APV-Gaulin/Rannie-bluetop/Tetra Pak

1 stk. APV HCT 2.5 smørmaskine

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18 stk. rustfrie tanke stående på ben 105 m<sup>3</sup>

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6 stk. rustfrie asi 316 tanke horisontale 50.000 L

150 stk. diverse tanke 1.000-30.000 L

1 stk. rustfri isvandssilo til ammoniak 60.000 L

20 stk. pladeapparater PHE

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1 stk. Bægerfylder Ampack

3 stk. Tetra Pak fyldemaskiner

200 stk. diverse pumper

500 stk. diverse ventiler Alfa Laval / APV

1 stk. Scania tankbil 32 m<sup>3</sup> med indvejningsudstyr

2 stk. tanktrailerer isoleret 32.000 L

Læs mere på [www.acmm.dk](http://www.acmm.dk)  
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# Membrane Filtration Experts in Blue

Although a new name in the global market for membrane filtration for dairy applications, Tetra Pak Filtration Solutions is by no means a rookie. Packed with experts from three leading and well-known filtration suppliers: **Tetra Pak Filtration Systems, Filtration Engineering, and DSS**, Tetra Pak Filtration Solutions serves the global dairy industry. Our Centre of Excellence is the DSS office in Silkeborg Denmark.

For our customers, Tetra Pak® might seem like a huge organisation, which could be difficult to reach, but in reality, Tetra Pak Filtration Solutions experts are just as easy to get in touch with as when we were individual companies. In fact, our customers all over the world now have even easier access to membrane filtration know-how, as we are represented in more than 175 countries. And of course, you can always call Tetra Pak Filtration Solutions directly at offices in Silkeborg (DK) or

Champlin (USA) for immediate feedback and response.

Our experts cover all aspects of filtration from organic to ceramic membranes, and we enjoy developing new and innovative concepts with our customers; we are here to provide high-quality and advanced solutions tailored to your needs. Your needs may be in primary processing: whey protein concentration, milk protein concentration, bacterial and spore removal, lactose free dairy products... – or in secondary processing for water reuse. We are here to help you select what's good.



**Contact us:**  
Tetra Pak Filtration Solutions

Silkeborg, Denmark  
+45 8720 0840  
Info.DSS@tetrapak.com

Champlin, MN, U.S.A.  
+1 763-225-8430  
info.FE@tetrapak.com

[www.dss.eu](http://www.dss.eu)

## Mejeribrugets Årbog 2016

Mejeribrugets Årbog er nu i handlen. Årbogen indeholder mange nyttige informationer om branchen, bl.a. mejeristatistikker, aktivitetskalender 2016, mejeribrugets leverandører, forskning og uddannelse, fonde og legater, en fortegnelse over mejerierne samt mærkedage for mejeribrugets ledere mv.

Prisen på Mejeribrugets Årbog er kr. 125\*



### Mejerikort

Det er også muligt at købe Mejerikortet, der er opdateret pr. november 2015. Med Mejerikortet 2015 ved hånden kan du hurtigt få klarhed over, hvor i landet de danske mejerier og mejeriselskaber samt gårdmejerier og iscremefabrikker mv. er placeret.

Det er muligt at bestille Mejerikortet 2015 i to størrelser; - A-3 format til kr. 25\* og stor plakate (60cm x 80 cm) til kr. 100\*.

Ønskes der navn på årbogen, kan vi lige nu tilbyde at sætte en label på unden beregning ved bestilling senest den 19. april 2016.

Du kan bestille Mejeribrugets Årbog 2016 og/eller Mejerikort 2015 på [ww.mejerileder.dk/bestillingsformular](http://ww.mejerileder.dk/bestillingsformular) og/eller på mail [books@maelkeritidende.dk](mailto:books@maelkeritidende.dk)

\*Alle priser er ex. moms og forsendelse





# Danish Solutions Go Worldwide

The Danish engineering company ALECTIA is in a category of its own when it comes to designing and optimizing production facilities all over the world. Through the past decade, ALECTIA has experienced an increasing international interest in its services from food and beverage producers on both greenfield and brownfield projects. New solutions and trends are arising, and now more than ever, efficiency is high on the agenda.

“Denmark has long-standing experience and strong skills in dairy and food production, and the high standards that are the hallmark of Danish food and dairy products have become well known all over the world. Especially when it comes to the design of hygienic and efficient plants, processes and production facilities, we see a growing demand for Danish know-how from both large and small global manufacturers,” CEO at ALECTIA, Jesper Mailind, says.

For decades, ALECTIA has been a close partner for Arla Foods, one of the world’s largest and most successful dairy groups. ALECTIA has worked closely with Arla on a long list of projects – from designing large greenfield plants to participating in smaller optimization projects. Today, it is a part of ALECTIA’s strategy to grow its services internationally, and recently, ALECTIA expanded into the dairy field from their UK office and opened a new office in Australia.

“Competition among dairies is hard, and the demand for quality products has



ALECTIA delivers simulation and logistics solutions for businesses in the process industry. This image shows a simulation where ALECTIA has used FlexSim to model the flows and processes of a slaughterhouse. Find the full simulation video on YouTube – search for “Alectia food processing simulation”.

from Greenland, Norway, Scotland and Poland to Australia, Ecuador and the Middle East to help food and dairy companies optimize their production with a special focus on quality and safety,” Jesper Mailind explains.

## OPEX savings

ALECTIA’s expertise covers the entire supply chain – from initial business plan until the client has a completed plant in full operation. Focus is often on designing future proof plants and streamlining their clients’ business in terms of resource usage, operating costs and supply chain optimization. Jesper Mailind tells:

“We recently completed a project for a large international FMCG producer who, like many other players in the industry, was looking to reduce operational costs and optimize capacity. We use our experience within i.e. analytic modelling services to work with the client on margin optimization and master planning to find the optimal capacity utilization.”

This is a trend that seems to go global: Large, international players are seeking to future-proof their facilities, especially in terms of efficiency, and independent consultants like ALECTIA help provide the master plans as well as design and optimization services needed to stay competitive.

“The world of our customers’ are characterized by a growing market with changes in milk volumes, strong price pressure and, in reality, our job is to help them make the plans that allow for changes in production capacity at any time. In order to meet their needs, we have developed a dynamic master planning concept that creates a clear overview of the future development of the production, enabling our clients to adapt their production to changing market conditions.”

## New intelligent IT solutions

The changing market conditions have created the need for ever more automated and intelligent logistics solutions. When it comes to predicting



CEO at ALECTIA, Jesper Mailind

increased. We are experiencing a rising interest from international companies that need new and more efficient plants to create better products in a highly hygienic environment. We believe the international markets can benefit a great deal from Danish know-how. In the last two years, ALECTIA has traveled



**Arla Foods has expanded its' cheese dairy in Taulov in Denmark with 14,000 m2. This has increased the production capacity by 60 pct. to 45,000 tons of cheese a year. ALECTIA has designed the dairy with a future-proof layout and construction concept providing flexibility and the possibility for future expansions.**

and planning future production needs, ALECTIA uses 3D building models, logistics and simulation solutions that provide certainty about future investments. ALECTIA has had great success in providing consultancy services on the optimization of logistics solutions within goods supply, production, warehousing and distribution. An area in which ALECTIA is experiencing increasing interest, not just within the industry but also in the healthcare sector where quality, service and efficient continuity of care are key factors.

Jesper Mailind concludes:

“By testing different scenarios in an IT-environment, we can ensure that our clients find the right balance between performance, flexibility and investment. By the means of 3D models, the assumptions on which a design is based can be

visually validated and tested, giving our clients the best foundation for making the right future proof decision.”

### **Facts about ALECTIA**

ALECTIA is one of the leading independent consultants in the global food, dairy and beverage industries with offices in Denmark, Australia and the UK.

ALECTIA has more than 60 years of expertise within the food and beverage industries and delivers sustainable solutions for clients worldwide that interlink function, design, finance and long-term expansion options.

ALECTIA offers a comprehensive range of services – from building projects, water supply and wastewater treatment to improvement of daily operation.

ALECTIA has applied skills to several dairy projects including milk, cheese, butter, ice cream and milk powder for Arla Foods and other dairies. Examples of reference projects include a wet mixing and a spray tower for Arla Mengniu in China, a plant for liquid milk for Arla UK in Leeds, a dairy plant for Fan Milk in Ghana and master planning for Colun Ltda. in Chile.



Bindende tilmelding senest  
den 10. april 2016 på  
[www.mejeriteknisksselskab.dk](http://www.mejeriteknisksselskab.dk)



## Mejeribrugets studietur 2016: Sverige - Nordlige Götaland

I samarbejde med Danmarks Mejeritekniske Selskab arrangerer Foreningen af mejeriledere og funktionærer og Dansk Mejeriingeniør Forening årets studietur til Sverige i dagene 11.-13. maj 2016. Der bliver besøg på fire mejerier, hos Cloetta samt i Maxi ICA. Du kan læse meget mere om de enkelte besøg samt tilmelde dig turen på [www.mejeriteknisksselskab.dk](http://www.mejeriteknisksselskab.dk)



### Falbygdens Ost og Osteria

Falbygdens Ost, der blev etableret i 1878 og i dag ejes af Arla, er et osteri med stolte traditioner og samtidig et moderne ostehus med fokus på lagring, forædling og import af kvalitetsoste.

### Götene Mejeri

Mejeriet i Götene blev etableret i 1971 og ejes i dag af Arla Foods. På mejeriet fremstilles oste og smørprodukter. På smør/blandingsproduktssiden er det fx Bregott, Svenskt Smør og Lätt&Lagom, mens ostene bl.a. er Billingeost, Wästgöta Kloster og Riddarost. Götene har desuden et moderne ostehøjlager.

### Cloetta

Cloetta-koncernen blev grundlagt i 1862 og er i dag markedsledende inden for konfekture i Norden, Holland/Belgien samt Italien. Koncernen sælger sine varer i mere end 50 lande. Cloetta producerer og sælger sukkerkonfek-

ture, chokolade, nødder, pastiller og tyggegummi. Blandt kendte brands er Läkerol, Cloetta, Lagerman og Malaco.

### Store check i Linköping

Maxi ICA Stormarknad Linköping er et af de helt store supermarkeder i området. I friskvareafdelingen for mejeri og ost er der en såkaldt friskvaregaranti.

### Linköping Mejeri

Arla Foods Linköping, der har 250 ansatte, er med en årlig indvejning på 220 mio. kg mælk et af Nordens største mejerier inden for specialprodukter såsom yoghurt, laktosefri produkter, creme fraiche, latte-produkter mv. Ca. 20% af mælken er økologisk. I 2013 vandt Linköping konsumprisen på International Food Contest!



Pris pr. person	Medlemmer*	Ikke medlemmer
I enkeltværelse	4.995 kr.	5.495 kr.
I delt dobbeltværelse	4.495 kr.	4.995 kr.

\*Medlemmer af Dansk Mejeriingeniør Forening, Danmarks Mejeritekniske Selskab og Foreningen af mejeriledere og funktionærer samt ledsagere. Inkluderet i prisen er: Transport, hotel, forplejning. Ikke inkluderet: Drikkevarer ud over servering ved de inkluderede måltider.

## PROGRAM

### Onsdag den 11. maj 2016

- 05:00: Fremmøde opsamlingsplads ved afkørsel 47 Tilst på rute E45
- 07:20: Fremmøde ved bussen på færgeterminalen i Frederikshavn
- 08:00: Færgeafgang/overfart, m. morgenbuffet
- 13:20: Falbygdens Osterier og Falbygdens Ost, frokost og ostebuffet i Falbygdens restaurant
- 18:00: Ankomst Stadshotellet i Lidköping
- 19:00: Middag

### Torsdag den 12. maj 2016

- 08:00: Afgang fra hotellet
- 08:30: Götene Mejeri
- 12:45: Stop for frokost
- 14:45: Cloetta Ljungsbros
- 17:00: Maxi ICA Stormarknad Linköping
- 18:15: Ankomst Scandic Linköping City
- 19:30: Middag

### Fredag den 13. maj 2016

- 08:00: Afgang fra hotellet
- 08:15: Linköping Mejeri
- 10:45: Stop for frokost
- 12:30: Boxholm Mejeri
- 18:20: Færgeafgang/overfart, m. aftensmad
- 21:50: Ankomst Frederikshavn
- 23:00: Ankomst opsamlingsplads ved afkørsel 47 Tilst på rute E45

### Boxholm Mejeri

Boxholm Mejeri, grundlagt i 1890 og siden 2013 med i Arla, er et mindre anlæg med ca. 18.000 tons konventionel og økologisk mælk fra omkringliggende gårde. Mejeriet har ca. 25 ansatte og er kendt for en række fuldfede hårde oste, heraf en del krydderoste.



# DAIRY PROCESSING HANDBOOK NEW EDITION

With over 600 illustrations and 480 pages of essential reading, the Dairy Processing Handbook is useful reference for dairy professionals and students worldwide.

The book concentrates our vast know-how and provides in-depth, yet easy-to-understand, information on manufacturing processes. Get insights into processing technology and the entire chain – from pasteurization, homogenization and UHT treatment to filtration, automation, service systems, waste water treatment and many other aspects of modern dairy processing.

**Order your copy at [www.dairyprocessinghandbook.com](http://www.dairyprocessinghandbook.com)**





Det var helt umuligt at samle alle 39(!) mejeriingeniørstuderende på én gang til fotografering i Træningsmejeriet. Men her er ca. halvdelen.

# 39 mejeriingeniørstuderende i KOLD Træningsmejeri

Midt i marts afsluttede 39 mejeriingeniørstuderende deres 6-ugers kursus på KOLD's Træningsmejeri. - Det er et superengageret og fagligt dygtigt hold, som virkelig har den nødvendige teoretiske viden med fra KU Science, fortæller de studerendes lærer, Hans Kurt Jahreis.

## Hvorfor mejeriingeniør?

Flere af de studerende er via nettet eller ved åbent-hus-arrangementer blevet inspireret til at begynde på uddannelsen. Andre studerende havde først valgt mejeriingeniørvejen på bachelordelen. Her havde de fundet ud af, at netop mejeriingeniøruddannelsen giver masser af forskellige karrieremuligheder.

Én af de studerende, Mikkel Hornnes har taget en helt anden alternativ "køkkenvej" ind på studiet. Hans nysgerrighed for faget begyndte hjemme i køkkenet, hvor han med et "amatørste-

kit" eksperimenterede med fremstilling af skimmeloste.

## Karrieredrømme

Nogle af karrieredrømmene blandt de studerende går på fordybelse i de kemiske og mikrobiologiske processer, andre vil gerne arbejde med ingredienser, og for andre igen er udvikling af nye mejeriprodukter den helt store drøm.

## I praktik

Kurset på KOLD blev afsluttet midt i marts, og de 39 mejeriingeniørstu-

derende er begyndt i deres praktikperioder ude på mejerierne og hos flere leverandørvirksomheder, herunder bl.a. Arla-mejerier i DK, UK, Sverige og Argentina, Asaa, Aukureyri, Bornholm, Endrup, Grøndal, Knuthenlund, Lactosan, Mammen, Naturmælk, Nørager, Selfoss, Them, Thise og Øllingegaard. Blandt leverandørvirksomheder, der har åbnet dørene for de studerende, er bl.a. Chr. Hansen, DuPont, GEA, Novozymes og Schreiber Dynamics.

AMT



Lau (tv) havde læst om mejeriingeniøruddannelsen på KU's hjemmeside, mens Pernille havde været til åbent hus.



Marie Louise (i midten) synes, at ingredienser, laboratorieanalyser og produktudvikling er blandt fagets mest spændende områder.



## Arla-investeringer 2016

Arla fastholder det stramme greb om koncernens omkostninger, og det giver et investeringsbudget for 2016 på 2% af den forventede omsætning, svarende til i alt 227,5 mio. euro. Af dette beløb bruges 59,1 mio. euro på at færdiggøre tidligere igangsatte projekter, bl.a. Europas største hytteost-mejeri i Falkenberg i Sverige og færdiggørelsen af en ny hydrolysat-fabrik samt udvidelse af produktionen på Danmark Protein.

Andre 82,9 mio. euro går til udviklingsprojekter, herunder 12,9 mio. euro til energiforbedringer, 31,2 mio. euro til kapacitetsudvidelser og 6,1 mio. til rationaliseringer. Der er også afsat penge til yderligere udvidelse af produktionen på mejeriet i Upahl i Tyskland, bl.a. for at kunne øge produktionen af det populære skyr. (Foto: Arla Foods).



## Arla vil lukke Hatfield

Efter en analyse af mejerikapaciteten i UK annoncerer Arla Foods, at det er hensigten at lukke friskmælksmejeriet i Hatfield Peverel i Essex. Der er indledt forhandling med de relevante fagforbund.

Forslaget vil potentielt betyde, at Hatfield Peverel mejeriet lukker med udgangen af juli 2016 og at ca. 200 stillinger vil forsvinde eller blive flyttet til et andet Arla mejeri. Hatfield Peverel, der har en årlig kapacitet på ca. 130 mio. kg mælk, producerer mælk under mærkerne Arla Cravendale®, Arla Big Milk® samt private-label mælk til detailhandlen.

Arla Aylesbury, med en årlig kapacitet på en milliard liter mælk, skal overtage det meste af Hatfield Peverels produktion. En mindre del vil blive overtaget af andre Arla friskmælksmejerier. (Foto: Arla Foods).

## Fonterra sænker prisen

Den newzealandske mejerigigant Fonterra varsler nye pris-sænkninger over for mælkeproducenterne, og denne gang med 6%, skriver DairyReporter.com. Afregningsprisen falder til trods for, at Fonterra forventer et samlet fald på 4% i den totale mælkeproduktion i New Zealand. Landets mælkeproducenter har nemlig reduceret deres kvæghold og foderproduktion som svar på de lave mælkepriser.



## Bornholms A/M vil udvide

Bornholms Andelsmejeri vil bygge nyt osteri og en større lagerhal for at få kapacitet til at producere en større mængde af mejeriets højtforædlede oste. Bornholms indvejning er siden kvoteophøret øget med 7-8%, skriver Bornholms Tidende. På et bestyrelsesmøde den 10. marts besluttede andelshaverne så at udvide mejeriet for 30 millioner kroner. Det oplyser mejeridirektør Per Olesen til TV 2/Bornholm. Ifølge Per Olesen skal mejeriet dels øge produktionen af de eksisterende højtforædlede oste og dels lave nye varianter. (Foto: Bornholms Andelsmejeri).

## Nye klæder og scene

Arla Foods relancerer sit klassiske Matilde-kakaobrand, som får et helt nyt kommunikationsunivers og ny emballage på hele sortimentet. Pigeansigtet på Matilde bliver bl.a. større, og udtrykket er forskelligt på tværs af varianterne. Fx har Matilde et halmstrå i mundvigen på den økologiske variant, og på Matilde Premium blinker hun med det ene øje. Små justeringer, der sikrer, at Matilde fastholder sit ikoniske udtryk og får ny vitalitet. I en ny reklamefilm bliver der desuden for første gang sat krop på Matilde-pigen, når hun bliver levendegjort som animeret figur i slutningen af filmen. (Foto: Arla Foods).





## Kort fortalt



### Enghavegård Osteri til salg

Danmarks smukkeste beliggende gårdmejeri, Enghavegård Osteri sælges. Gennem de seneste 15 år er det lille osteri ved den smukke Ho Bugt drevet af mejeriingeniør Henrik Walther-Larsen. Grundet alder ønsker han nu at sælge sin virksomhed. Osteriet er med komplet produktionsudstyr og gårdbutik. Enghavegård har et meget stort kundegrundlag fra såvel de store turistområder på kysten som fra de nærliggende byer Varde og Esbjerg. Igennem årene har Enghavegård Osteri desuden opbygget et landsdækkende salg af specialoste til adskillige restauranter. Den årlige produktion på gårdmejeriet er ca. 15 tons ost af økologisk mælk direkte fra lokale landmænd. Beliggenheden i Nationalpark Vadehavet med udsigt til Varde Ådal og Ho Bugt er fantastisk, og når stormen raser, kan man nyde den storslåede havudsigt fra osteriets privatbolig på 237 kvm. Interesserede kan kontakte Henrik Walther-Larsen. *(Arkivfoto).*



### Ny Mejeripris

Landbrug & Fødevarer er i gang med at finde de bedste kandidater til årets store prisuddeling i oktober til landets bedste kantine samt til dagligvare- og specialbutikker inden for kød, frugt, grønt - og mejeri! Som noget nyt kaster L&F nemlig lys på mejerikategorien og introducerer en Mejeripris: - Mejeriprodukter er en stor del af dansk madkultur og noget af det, vi er mest berømte for ude i verden. Derfor er det helt naturligt, at vi nu får en pris til de butikker, der er stærkest inden for mejeri, udtaler Lærke Kirstine Lund, jurymedlem og seniorkonsulent hos L&F. Den nye pris uddeles i to kategorier, bedste mejerifdeling i hhv. discount og i supermarked/hypermarked. Ligesom til de øvrige priser skal der udpeges nominerede, der skal bedømmes, inden de endelige vindere kåres på branchens store festdag, Fødevareredagen, den 12. oktober på Hindsgavl Slot. *(Foto: L&F).*



### Anbefalet af Dyrenes Beskyttelse

I løbet af foråret 2016 lancerer Arla en ny produktserie Essens, som er anbefalet af Dyrenes Beskyttelse. Dermed forpligter Arla sig til, at mælk fra Essens lever op til en række krav fra Dyrenes Beskyttelse. Bl.a. skal køerne have ekstra god plads i staldene og adgang til naturlige fodermidler. Arlas nye produktserie Essens er desuden økologisk.

Ud over Arla har også Løgismose tilsluttet sig programmet fra Dyrenes Beskyttelse. Arla Foods oplyser, at mærkningen skal ses som et supplement til landmændenes i forvejen store arbejde: - Gennem vores eget kvalitetsprogram Arlagården har vi skabt et stærkt fundament for god dyrevelfærd på tværs af konventionel og økologisk produktion, udtaler Jakob B. Knudsen, direktør i Arla DK. *(Foto: Arla Foods).*

### Mammen på opkøb

Mammen Mejerierne har købt Arlas tidligere mejeri i Klovborg, skriver Horsens Folkeblad. Bygningerne bliver nu renoveret. I første omgang skal der indrettes lager, men på sigt er det planen, at der skal være pakkeri og osteudsalg.

### Årsregnskab fra Friesland

Det er også hårde tider for den hollandske mejerigigant FrieslandCampina. Selskabets årsregnskab for 2015 viser bl.a., at mælkeafregningen til andelshaverne med alle tillæg og efterbetalinger dykkede med 17,4% i forhold til 2014. Prisen blev dermed på 0,3723 euro/kg, hvilket svarer til 2,77 kr./kg.

I 2015 modtog FrieslandCampina 3,3% mere mælk i forhold til året før, til trods for at selskabet har reduceret indtaget af kontraktmælk en hel del. Den samlede mælkeindvejning blev på godt 10 mia. tons. *(Foto: FrieslandCampina).*





# Kold College søger uddannelsesleder til Mejeriafdelingen



Slip dig løs

## Vi tilbyder

Kold College er den eneste skole i Skandinavien, som uddanner mejerister. Det er vi naturligvis stolte af, og den status ønsker vi at bevare. Derfor er det skolens hensigt i tæt samarbejde med mejeribranchen at skabe de bedst mulige udviklingsmuligheder for vores elever, således at de opnår de kompetencer, som branchen efterspørger. I den forbindelse søger vi nu en ny Uddannelsesleder, som kan og vil stå i spidsen for afdelingen og udvikle mejeristuddannelsen med udgangspunkt i fagets traditioner og høje faglige niveau.

## Er jobbet noget for dig?

Som Uddannelsesleder får du en synlig rolle både eksternt i forhold til skolens samarbejdspartnere i branchen og internt i forhold til afdelingens medarbejdere og lærere samt organisationens øvrige ledelse.

Kold College ønsker at intensivere samarbejdet med mejeribranchen og knytte mejeriafdelingen endnu tættere til erhvervet, både i ind- og udland. Det er derfor vigtigt, at du har et godt kendskab til branchen. Men samtidigt er du også ansvarlig for afdelingens pædagogiske ledelse og udvikling. EUD reformen skal efterleves og nye uddannelsesmæssige tiltag skal implementeres. Det er således afgørende, at du også interesserer dig for formidling og læring, og at du med succes kan forene erhverv og undervisning.

## Dine opgaver vil være følgende:

- Skabe og udvikle kontakt og relationer til eksterne samarbejdspartnere og interessenter inden for branchen
- Ansvar for pædagogisk ledelse og udvikling
- Personaleansvar for afdelingens 15 medarbejdere
- Økonomi- og budgetansvarlig for afdelingen
- Dagligt ansvar for afdelingens drift
- Deltage i relevante råd, udvalg og fora

For at skabe succes i jobbet er det vigtigt, at du er målrettet og handlekraftig, men samtidigt er du samarbejdsorienteret med en positiv og konstruktiv tilgang til tingene. Via dit faglige engagement forstår du at motivere dem, du samarbejder med, og du har et godt øje for trivsel blandt dine medarbejdere.

## Fakta om jobbet

Stillingen som Uddannelsesleder er en fast stilling på fuld tid. Uddannelseslederen vil referere til skolens Uddannelsesdirektør og vil indgå i skolens ledelse. Vi forestiller os derfor, at du har en lederuddannelse og erfaring hermed.

Yderligere er det et krav, at du er uddannet mejerist med en relevant videregående uddannelse. Således har du et naturligt kendskab til mejeristuddannelserne. Det er desuden en klar fordel, hvis du har erfaring med pædagogik og undervisning samt kendskab til erhvervsskolesektoren eller et tilsvarende politisk styret system med mange interessenter. Det er påkrævet, at du kommunikerer flydende på dansk og engelsk i både skrift og tale.

## Løn- og ansættelsesforhold

Løn- og ansættelsesforhold fastsættes efter gældende aftaler og overenskomst inklusiv pensionsbidrag. Tiltrædelse snarest efter nærmere aftale.

## Interesseret?

Ansøgning med kopi af relevante eksamensbeviser og referencer skal være os i hænde senest den 6. april.

Vi modtager kun ansøgninger sendt via skolens hjemmeside.

Ønsker du at vide mere, er du velkommen til at kontakte Direktør Hans Skjerning på 40 14 09 00.

Kold College opfordrer alle interesserede med relevant ansøgerprofil til at søge stillingen uanset alder, køn, religion, etnisk baggrund og tilhørsforhold.

## Slip dig løs

På Kold College har du muligheden for at få det bedste ud af dén, du er. Vi tilbyder en levende skoledag for dig, 150 kolleger og 1000 årselever inden for Jordbrug, Fødevarer, Proces og Naturvidenskab. Vores kultur er stærkt inspireret af Kresten Kold, som lægger navn til skolen. Kold vidste, at du bedst kan lære nye ting gennem gode historier, begejstring og involvering. Han sagde til sine elever: "Jeg vil undervise dig med en ild, som aldrig går ud." Og sådan er det stadig





## FoodTech succes gentages

Igen i år bliver der afholdt FoodTech Challenge på Nord-europas største fødevareteknologimesse FoodTech '16, der finder sted 1.-3. november i MCH Messecenter Herning. Og igen i år står stålgrossisten Damstahl bag som hovedsponsor.

Konkurrencen FoodTech Challenge tager udgangspunkt i virksomhedscases, som løses af studerende på tværs af uddannelsesinstitutionerne. Konkurrencen skaber dermed grobund for øget samarbejde mellem virksomheder og forsknings- samt uddannelsesinstitutioner.

I 2014 søgte 841 studerende om at deltage i konkurrencen, og der deltog 25 udvalgte fra ni forskellige lande. 17 af de 25 fik efterfølgende job ved en af de fem virksomheder, som havde en case. Ved FoodTech 2016 bliver konkurrencen dobbelt så stor med deltagelse af 50 studerende. I 2014 blev vinderen et proteinprodukt med indbygget vandrensning. Produktet blev udviklet af et hold studerende med udgangspunkt i en case fra Dupont. (Foto af vinderholdet i 2014 ved MCH Messecenter Herning).

## Meget mere drikkeyoghurt

Flere analytikere forventer, at det globale forbrug af drikkeyoghurt vil stige markant, skriver DairyReporter.com. Internationalt konsumeres der årligt for godt 188 mia. kr. drikkeyoghurt, og dette salg forventes at stige med 7-8% årligt frem til 2020.

Det er især i Fjernøsten, at forbrugerne er glade for de drikbare yoghurter, da markedsandelen af det totale salg her udgjorde 39% i 2015. Denne andel i Fjernøsten forventes at stige til 45% af det globale totale salg i 2020. Det er især i Kina og Japan, at forbrugerne anser drikkeyoghurten for mere sund end fx smagstil-satte mælkedrikke. Salget af drikkeyoghurt forventes også at stige i Europa og USA, dog knap så meget, med hhv. 5% og godt 2%. (Foto: Colourbox).



## Troldhede vinder samarbejdspris

Mejeribrugets SamarbejdsForum udskrev i januar 2016 konkurrencen om "Årets virksomhed på samarbejdsområdet - 2015". Nu er vinderen fundet, og Troldhede Mejeri, der leverer oste til Arla Unika, er den stolte modtager af årets pris.

Prisen bliver hvert år givet til en virksomhed inden for mejeribranchen, som i løbet af året har igangsat samarbejdsprojekter. Troldhede vinder prisen, fordi de ifølge bedømmelsesudvalget lægger stor vægt på medarbejdertrivsel. Fx har mejeriet nedsat et udvalg, som arbejder med at skabe "Mejeribrugets bedste arbejdsplads", hvor fokus er på trivsel samt sikker og god adfærd. Prisen blev overrakt den 16. marts. (Foto: Arla Foods Troldhede).

## FOSS på opkøb

Foss har købt den ungarske virksomhed Soft Flow Hungary, der har ekspertise inden for analyser af fødevarer og foder. Soft Flow blev grundlagt i USA i 1988 og flyttede til Ungarn i 1992. Selskabets over 20 R&D medarbejdere forventes at styrke innovationskraften hos FOSS, hvor hver sjette medarbejder i forvejen arbejder inden for forskning og udvikling.

## Økologiske Buko-oste

Økologiske produkter er for alvor kommet ind i de danske hjem. Hele otte ud af ti danskere køber økologi, viser en ny befolkningsundersøgelse fra Arla Foods

Buko. Smøreost er dog den mejerikategori, hvor flest danskerne savner et økologisk valg. Derfor lancerer Buko nu to økologiske flødeoste i danskernes smagsfavoritter: Naturel og pikant. Pikant er med smag af løg og krydderurter, mens naturel er en klassisk cremet flødeost. Flødeostene er lavet på økologisk mælk og økologiske krydderurter og råvarer, som fremhæver den rene smag af flødeost. (Foto: Arla Foods).





## Se øko-køerne danse

Søndag den 17. april er det de økologiske køers forårsfest. Den dag lukkes de nemlig ud på marken efter en lang vinter i stalden. Hvert år er der stort opløb af nysgerrige børn og voksne, som gerne vil se køerne danse, når de i ren kådhed over den friske luft og det tidlige forår laver spjæt på vej mod markens friske græs. I 2015 deltog over 247.000 danskere i øko-køernes forårsfest.

En række øko-landmænd åbner deres landbrug og staldøre den 17. april, hvor køerne lukkes ud kl. 12. Hos Naturmælk er det flere gårde. Hos Arla Foods er det 41 og hos Thise er det 18 økologiske landmænd. Du kan se hvilke, ved at besøge mejeriernes hjemmesider. (Foto: Økologisk Landsforening).

## Global non-profit-partnerskab

Arla oplyser, at koncernen indgår et partnerskab med det internationale non-profit initiativ, EAT. EAT arbejder for at forene forskere, organisationer, politikere og virksomheder, så de sammen bliver i stand til at brødføde verdens befolkning på en sund og bæredygtig måde, også når der i 2050 er mere end 9 mia. mennesker på kloden. I EAT indgår andre store virksomheder, organisationer og forskningsinstitutioner som Harvard og Berkeley. Samarbejdet skal nu udmøntes i konkrete projekter, men det vil for Arlas vedkommende bl.a. bygge på koncernens arbejde med bæredygtighed og sundhed i hele kæden fra landmænd over produktion og transport til forbrugere.

## RECEPTION

Mejeriforeningens formand gdr. Steen Nørgaard Madsen fylder 60 år.



I den anledning vil det glæde os at se forretningsforbindelser, samarbejdspartnere og venner af huset til reception

**fredag den 1. april 2016 kl. 13.00 – 15.00**

på Koldkærgård, Agro Food Park 10, 8200 Aarhus N.

Med venlig hilsen  
Jørgen Hald Christensen  
Adm. direktør

**MEJERIFORENINGEN**

## 50 år

Product Developer *Lene Bøjlesen*, Premier Is - Mejerigaarden A/S, Thisted fylder den 6. april 50 år.

Mejeriingeniør *Lone Paustian Andersen*, Brenntag Nordic A/S, Ballerup fylder den 11. april 50 år.

Solution Owner *Annitta Dhiin Sørensen*, Arla Foods Viby J fylder den 17. april 50 år.

## 60 år

Afdelingsleder *Erik Krabsen*, DuPont Nutrition Biosciences A/S, Brabrand fylder den 5. april 60 år.

Produktionschef *Henrik Kanstrup*, Thise Mejeri, Roslev fylder den 10. april 60 år.

## 70 år

Fhv. afdelingsleder *Erling Thyrsted*, Fredericia fylder den 16. april 70 år.

## 25 års jubilæum

Development Assistant *Kurt Degn*, Nørager Mejeri, Nørager kan 15. april fejre 20 års jubilæum.

## 25 års jubilæum

Senior NPD Manager, *Carsten Anker Hansen*, kan den 1. april fejre sit 25 års jubilæum i Arla Foods. Carsten Hansen voksede op på Langeland og fik tidligt mælk og mejeriprodukter i blodet på Bøstrup Mejeri, hvor hans far var mejerist, og Carsten som stor dreng hjalp til. Det var her, at Carsten fik interesse for faget og besluttede sig for at uddanne sig til mejeriingeniør, hvilket han blev i 1987.



Efter ansættelser hos Laboratorium Visby Tønder og Grindsted Products (begge nu Dupont) arbejdede Carsten en kort periode for APV / Danish Turnkey Dairies, hvor han studerede mejerisektoren i Ukraine og Ungarn. I 1991 kom han til MD Foods som udviklingsingeniør med speciale i syrnedede produkter, hvor han siden har været hovedkraft i udviklingen af produkter som A38, Cultura, Gaiyo, Yoggi og senest SKYR-eventyret. Carsten er en varm og god kollega, der aldrig går af vejen for fest og hygge, gerne med et spil kort eller Bezzerwizzer. I fritiden prioriteres fodboldklubben AGF meget højt, og Carsten er næsten altid på lægterne, når AGF spiller på hjemmebane.



## Mælkeritidende I/S

### Formand

Produktionsdirektør Søren Jensen  
Frejasvej 4, 7600 Struer  
tlf. 97 85 34 34,  
e-mail: soren.jensen@arlafoods.com

## Dansk Mejeriingeniør Forening

### Formand

Sales Manager Martin Holst Petersen  
Eskebøl Allé 12, 2770 Kastrup  
tlf. 38 88 68 32,  
e-mail: dkmhp@chr-hansen.com

## Foreningen af mejeriledere og funktionærer

### Formand

Produktionsdirektør Søren Jensen  
Frejasvej 4, 7600 Struer  
tlf. 97 85 34 34,  
e-mail: soren.jensen@arlafoods.com

### Kredsformænd

#### Nordjylland

Projektchef Palle Jellesmark  
tlf. 21 49 20 10,  
e-mail: jellesmark@privat.dk

#### Østjylland

Produktionschef  
Bjarke Damsgaard Jørgensen  
tlf. 87 51 42 34  
bjjor@arlafoods.com

#### Vestjylland

Projektleder Michael Jensen  
Holstebro Mejeri  
e-mail: mcje@arlafoods.com

#### Syddjylland

Produktionschef Leo Lund  
tlf. 72 30 49 36,  
e-mail: Leo.Lund@arlafoods.com

#### Fyn

Production Manager René C. Byrgesen  
tlf. 20 51 90 37  
e-mail: rcb@lactosan.com

#### Østdanmark

Product Engineer Jørgen H. Petersen  
tlf. 40 88 69 18,  
e-mail: JP@lysglimt.dk

## FTF

Niels Hemmingsens Gade 12  
Postboks 1169  
1010 København K  
Tlf. 33 36 88 00  
Mandag-torsdag kl. 9-16,  
fredag kl. 10-16, lørdag lukket.

## FTF-A

Snorresgade 15  
2300 København S. Tlf. 70 13 13 12  
Mandag-fredag 8-18.

## Akademikernes

### Centralorganisation

#### ACs sekretariat

Nørre Voldgade 29, 1358 København K.  
Tlf. 33 69 40 40  
Mandag-fredag kl. 9-16.30.

## Akademikernes A-kasse

### AAKs hovedkontor

Nyropsgade 45, 1504 København V.  
Tlf. 33 95 03 95  
Mandag-fredag kl. 10-14.  
Onsdag dog lukket for telefonisk  
henvendelse.

# Leverandøroversigt

## Automation



### Au2mate A/S

Frichsvej 11, DK-8600 Silkeborg  
Tlf. +45 87 20 50 50  
Fax +45 87 20 50 69  
mail@au2mate.dk -  
www.au2mate.dk

## Emballage



### Constantia Corona

Industriskellet 2, 2635 Ishøj  
Tlf. 43 56 01 00 - Fax 43 73 26 00  
customerservice@corona.cflex..com

### Tetra Pak Sverige AB

Byggnad 306 2-vån, Ruben  
Rausings gata  
SE-221 86 Lund, Sweden  
Tlf. +46 46 36 10 00  
Fax +46 46 36 30 06

## Gulve



### Bjarmodan A/S

Højgaardsvvej 10  
8300 Odder  
Tlf. 86551489  
www.bjarmodan.dk  
bjarmodan@bjarmodan.dk

## Totalleverandør



### S. Sørensen I/S

Tigervej 11, 7700 Thisted  
Tlf. 97 92 26 22 - Fax 97 91 05 22

## Maskiner og udstyr



### PTI A/S

Vennelystvej 2, 6880 Tarm  
Tlf. 97 37 16 33 - Fax 97 37 30 70  
sf@pti-as.dk - www.pti-as.dk

### Salicath ApS

Rue 5A, DK-5900 Rudkøbing  
Tlf. 40 16 12 01 - Tlf. 40 28 18 02  
salicath@salicath.dk

## Membranfiltrering



### DSS, A Tetra Pak Company

Bergsøesvej 17, 8600 Silkeborg  
Tlf. 87 20 08 40 - Fax 87 20 08 90  
info@dss.eu - www.dss.eu

### GEA Filtration

Nørskovvej 1B, 8660 Skanderborg  
Tlf. 70 15 22 00 - Fax 70 15 22 44  
info@geafiltration.dk  
www.geafiltration.com

## Projektering og anlæg



### Tetra Pak Danmark A/S

Søren Nymarks Vej 13, 8270 Højbjerg  
Tlf. 89 39 39 39 - Fax 86 29 53 11  
process.progress@tetrapak.com

# Møder og udstillinger

## ■ Danmark ■ ■ ■

19. april 2016

### Mejeriernes Leverandørdag

Hotel Legoland

28. april 2016

### AP Pension

Generalforsamling

19. maj 2016

### Mejeriforeningen

Generalforsamling

25. maj 2019

### Årets 2. Kredsudstilling

Sted oplyses senere

26. maj 2016

### Mejeriteknisk Selskab

Fødevarerikkerhed

Hotel Legoland

8. september 2016

### Dansk Mejeriingeniør Forening

Mejeriingeniørdagen

1. oktober 2016

### Foreningen af mejeriledere og funktionærer

127. Delegeretmøde

Hotel Opus, Horsens

6. oktober 2016

### Mejeriteknisk Selskab

Procesoptimering

Hotel Legoland

1. november 2016

### Dinner Event

MCH Messecenter Herning

1.-3. november 2016

### FoodTech '16 og

### International Food Contest

MCH Messecenter Herning

23. november 2016

### MIA Arbejdsmiljøkonference

Comwell Kolding

## ■ Udland ■ ■ ■

11.-13. maj 2016

### Mejeribrugets Studietur

Götalandet, Sverige

16.-20. oktober 2016

### SIAL

Paris, Frankrig

16.-21. oktober 2016

### IDF World Dairy Summit

Rotterdam, Holland



## MEJERINYHEDER - ganske gratis!

Vil du gerne have ugens vigtigste mejerinyheder i din mailbox hver fredag?

Hver uge udsender vi en række korte nyheder fra ind- og udland samt mærkedage for mejeriindustriens ledere og en kalender for kommende arrangementer i mejeribranchen.

Du kan tilmelde dig UgeNyt på [www.maelkeritidende.dk](http://www.maelkeritidende.dk)

- Det er ganske gratis!

## Bannerannoncering af ledige stillinger

På [www.maelkeritidende.dk](http://www.maelkeritidende.dk) er det nu muligt at indrykke bannerannoncer for ledige stillinger, hvor ansøgere kan klikke sig videre til den ansøgende virksomheds egen hjemmeside.

En stillingsbannerannonce på [www.maelkeritidende.dk](http://www.maelkeritidende.dk) har målene: Bredde: 140 px x højde: 350 px, og prisen er 3.900 kr. for to uger!



### Mejeriliv

Ulykker • Tandskader • Sundhed

Forsikringer via Mejeriliv:  
Kontakt Optima for information  
[www.optima-gruppen.dk](http://www.optima-gruppen.dk)  
Claus Rasthøj tlf. 2075 55 25



## Mejeristhuset

Nedenstående kan du se ledige perioder for ophold i de næste måneder i Foreningen af mejeriledere og funktionærers sommerhus, "Mejeristhuset" i Kandestederne ved Skagen.

### Mejeristhuset - en ekstra dag?

Det er muligt at booke ekstradage ud over de almindelige perioder (tors-søn og søn-tors). Tjek kalenderen og book ekstradage ca. en måned før.

### Ledig i efterårs/vinteræsonen

Det er muligt for medlemmer af Foreningen af mejeriledere og funktionærer og af Dansk Mejeriingeniør Forening at booke perioder i de kommende efterårs- og vintersæsoner, som endnu er ledige. Du kan altid orientere dig om ledige perioder og læse mere om Mejeristhuset på [www.mejerileder.dk](http://www.mejerileder.dk)

■	Sæson A	■	Sæson B	■	Sæson C	■	Sæson D
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### April

	M	T	O	T	F	L	S
13					1	2	3
14	4	5	6	7	8	9	10
15	11	12	13	14	15	16	17
16	18	19	20	21	22	23	24
17	25	26	27	28	29	30	

### Maj

	M	T	O	T	F	L	S
17							1
18	2	3	4	5	6	7	8
19	9	10	11	12	13	14	15
20	16	17	18	19	20	21	22
21	23	24	25	26	27	28	29
22	30	31					

### Juni

	M	T	O	T	F	L	S
22			1	2	3	4	5
23	6	7	8	9	10	11	12
24	13	14	15	16	17	18	19
25	20	21	22	23	24	25	26
26	27	28	29	30			

**OBS:** Redaktionen tager forbehold for perioder, der evt. er udlejet, efter bladet er sendt til trykning!



## Forårsferie i Mejeristhuset!

Trænger du til at komme væk, få blæst i håret og stress helt af! Så er der stadig ledige forårsperioder i FMFs skønne sommerhus i Kandestederne - tæt på dejlige Skagen, Vesterhavet og den friske luft! Så skynd dig at booke dit ophold allerede nu! Du kan kontakte sekretariatet på tlf. 66 12 40 25 eller se ledige perioder på mejerileder.dk.



## Mejeribrugets studietur 2016: Sverige

I samarbejde med Danmarks Mejeritekniske Selskab arrangerer Foreningen af mejeriledere og funktionærer og Dansk Mejeriingeniør Forening årets studietur til det nordlige Götaland i Sverige i dagene 11.-13. maj 2016. Der bliver besøg på fire mejerier, hos Cloetta samt i en Maxi ICA. Du kan læse mere om turen her i bladet på side 26.

## DMS-seminar: Fødevarerikkerhed

Den 26. maj afholder Mejeriteknisk Selskab et heldagsseminar om: Fødevarerikkerhed. Seminaret finder sted på Hotel Legoland kl. 09.30-16.00. Husk at sætte kryds i kalenderen.



## Årets 2. Kredsudstilling

Årets 2. kredsudstilling finder sted den 25. maj 2016. Der bliver virksomhedsbesøg på Arla Esbjerg Mejeri. Steder for udstillingen samt spising følger i næste nr. af bladet. Men sæt allerede nu kryds i kalenderen.

