



The right data from Big Data

Thursday 8th December 2022
10:00 – 16:00
Hotel Legoland & Online

The dairies spend enormous resources on collecting data at all levels in processes, from measuring instruments to waste and much more. The amount of data is large, but how to extract all the knowledge contained in this data and how to cut to the bone so that only the necessary data is collected?

This question is highlighted as well as the use of data in different contexts - e.g., automatic visual inspection of cheeses, Overall Equipment Efficiency (OEE) of process equipment, and more.

The purpose of data collection is optimization and quality assurance, and the good products are the goal.

With the introduction of data regimes there is also a challenge on the long run to secure and maintain the human resources as well as the knowledge and comprehension behind the models that are built based on data.

Presentations are in English, but questions and debate can be in either English or Danish



Mejeriteknisk
Selskab

www.mejeritekniskselskab.dk

Seminars 2023

26th January
Ressourceforbrug i
mejeriindustrien
-Energi

2nd March
Kvalitet i
forbrugerperspektiv

16th March
Dairy Research Day
-A knowledge-based
and sustainable dairy
industry

27th April
Mælk & planter i
samspil på mejeriet

Registration

Registration no later than
3rd December on
mejeritekniskselskab.dk

PRICE

DKK 2,195 + VAT for mem-
bers of The Danish Society
of Dairy Technology.

DKK 2,695 + VAT for non-
members.

STUDENTS

Students, either Dairy
Technology or MSc in
Dairy Technology, may
participate in the semi-
nar paying 250 kr. The
participant fee, however,
is covered primarily by
the Association of MSc in
Dairy Technology (Dansk
Mejeriingeniør Forening)
or Danish Dairy Managers'
Association (Foreningen af
mejeriledere og funk-
tionære), based on students'
membership of one of
those associations.

Programme

- 10.00 – 10.05** **Welcome**
President Niels Osterland, Danish Society of Dairy Technology
- 10.05 – 10.35** **Using the right data from Big Data to build Trust, Quality and Insights**
Rasmus Blom, SVP, FOSS
- 10.35 – 11.05** **Data culture matters**
Ernest Verloop, Manager Digital Deployment F&B Europe, Ecolab
- 11.05 – 11.25** **Coffee Break**
- 11.25 – 11.55** **From data to business value**
Julie Lundtoft Andersen, Senior Manager, Manufacturing Intelligence, Arla Foods amla
- 11.55 – 12.25** **The digitalization journey of Mammen Dairy**
Jacob C.E. Jensen, Divisionsdirektør, Au2mate
- 12.25 – 13.25** **Lunch**
- 13.25 – 13.55** **How to automate your cheese inspection with Machine Vision – and to optimize your OEE at the same time**
Jesper Bach, CEO and Partner Trivision
- 13.55 – 14.25** **Big data and AI at Norway's largest dairy**
Bertil Herseth, CEO, Intelec
- 14.25 – 14.50** **Coffee Break**
- 14.50 – 15.20** **How to trust the data from your inline analyzers**
Helene Johansson, Product Manager InSight Pro, Q-Interline
- 15.20 – 15.50** **TBD**
TBD
- 15.50 – 16.00** **Closure**



Mejeriteknisk
Selskab

Danmarks Mejeritekniske Selskab
Munkehatten 28- 5220 Odense SØ

Note that minor changes might occur.
Changes will immediately be updated on our website.

TARGET GROUP

This seminar is relevant to everybody involved in development, quality, production, food safety and optimization etc. within the dairy industry. From an educational point of view the seminar is relevant to Dairy Technicians, Dairy Technologists, MSc in Dairy Science & Technology, Food Engineers and other people involved or interested in the subject.

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