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.

Registration
Registration no later than 3rd December on mejeriteknisksskab.dk

PRICE
DKK 2,195 + VAT for members of The Danish Society of Dairy Technology.

DKK 2,695 + VAT for nonmembers.

STUDENTS
Students, either Dairy Technology or MSc in Dairy Technology, may participate in the seminar 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 funktionære), based on students' membership of one of those associations.

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

Mejeriteknisk
Selskab

www.mejeriteknisksskab.dk

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 amba
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, Intelecy
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.