

Programme

09.00 – 09.30	Registration and coffee
09.30 – 09.40	Welcome and presentation of the programme
09.40 – 10.25	Process analytical technology - where are we now? Associate Professor Klavs Martin Sørensen, University of Copenhagen
10.25 – 11.10	A tool for increased effectiveness in the dairy industry Development Engineer Kim Salling, Au2mate & International Business Manager Process Michael Sievers, Foss
11.10 – 11.30	Break
11.30 – 12.00	Self-learning systems CTO Anders Larsen, Q-Interline
12.00 – 13.00	Lunch
13.00 – 13.45	Production optimization by use of inline sensors in Arla Foods Excellence Manager Christian Zachariasson & Project Manager Simon Mortensen, Arla Foods
13.45 – 14.15	Blockchain full transparency and honest food products Marked Leader, Retail & Food Lone Hansen, Bureau Veritas
14.15 – 14.35	Break
14.35 – 15.05	Artificial intelligence in manufacturing Director, Mads Voigt Hingelberg, Big Data by Innovation Lab
15.05 – 15.35	Calibration of inline sensors Business Development Manager Dino Holmqvist & Senior QA Specialist Carsten Theisen, Eurofins
15.35 – 15.45	Closure

See all the abstracts on our webpage
www.mejeritekniskelskab.dk



The Danish Society of Dairy Technology
Munkehatten 28 - 5220 Odense SØ, Denmark

Notice that minor changes in the programme might occur.
Changes will immediately be updated on our website.

Price
Kr. 2.195,- + VAT
for members of The Danish Society of Dairy Technology

Kr. 2.695,- + VAT
for non-members.

STUDENTS
Dairy Technology- and Dairy Engineer students may participate in the seminar paying 250 kr. The participant fee, however, will be paid primarily by Danish Dairy Engineers' Association (Dansk Mejeriingeniør Forening) or Danish Dairy Managers' Association (Foreningen af mejeriledere og funktionærer), based on students' membership of one of those associations.

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On- & inline analysis in the dairy industry - methods and applications

Thursday 31th January 2019
09.00 – 16.00
Hotel Legoland, Aastvej 10, 7190 Billund

The dairy industry is constantly developing the methods and equipment, as well as the intelligence behind it, which makes it possible to install more and more inline-measures in the dairy's production lines. The seminar looks into how far the Process Analytical Technology (PAT) are today. Experts and industry-people will, in different presentations, shed light on, how new and enhanced inline-measurements technologies and analyses gives new opportunities to meet the product specifications, optimizing of the production-processes, optimizing the quality and generally a better work flow in the dairies. During the presentations, examples of the results, made with the use of inline measures in the production optimisation and quality optimisation, will be given. Furthermore, the seminar focuses on what the blockchain systems are, what they have to offer and if blockchain can minimize the risk of food fraud.

Please notice start at 9.00!



Seminars 2019

13 June
Fermentation and fermented dairy products

10 October
Mælkefamilien 1
- Teknologier og muligheder

Conferences 2019

27 March
The dairy research Day
- Stronger together

14 November
Dairy&Suppliers Day
- Growing the Pie

Registration

Registration no later than
25th of January at
mejeritekniskelskab.dk

TARGET GROUP

This seminar is relevant to everybody involved in development, production, optimization, food safety and quality 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.