



## Seminars 2021

**15<sup>th</sup> April**

Fremtidens teknologier i skummesalen

**2<sup>nd</sup> June**

Sustainable dairy production

**14<sup>th</sup> October**

Microbiology in the dairy plant

# Ingredients in dairy products

**Thursday 4<sup>th</sup> March 2021**  
**09.00 – 16.00**  
**Online**

Ingredients are very much in focus by consumers, and hence by the dairy industry. In this seminar you will get the latest knowledge on topics like "closer to nature" and "Clean Label" meaning food products containing natural, and simple ingredients that are easy to recognize, understand, and pronounce. The current food debate evolves around no synthetic chemicals, which is why the seminar will explore how to get rid of unwanted additives in dairy products.

Moreover, the Danish government and the ingredients industry, which is considered THE up and-coming industry to support the Danish economy; have since 2019 allocated extra resources to pave the way for development of sustainable and healthy ingredients. This effort has e.g., resulted in several publications on ingredients and changes in consumer preferences plus a dedicated department within the Danish Veterinary and Food Administration.

Stabilizers, emulsifiers, cultures, and the application of different types of fat in dairy applications will be further scrutinized in this seminar. Furthermore, the nutritional aspect of the ingredients, including fortification of dairy products in the diets of elderly will be explored. Also, the latest findings on the mode of action of bioprotective cultures will be revealed.

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



**Mejeriteknisk**  
**Selskab**

[www.mejeritekniskselskab.dk](http://www.mejeritekniskselskab.dk)

## REGISTRATION

Registration no later than  
1<sup>st</sup> March 2021 at  
[mejeritekniskselskab.dk](http://mejeritekniskselskab.dk)

## Price

**DKK 2,195 + VAT**  
for members 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 seminar paying 250 kr. The participant fee, however, will be paid primarily by Association of MSc in Dairy Technology (Dansk Mejeriingeniør Forening) or Danish Dairy Managers' Association (Foreningen af mejeriledere og funktionærer), based on students' membership of one of those associations.

# Programme

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09.00 – 09.10	<b>Welcome / presentation of programme</b>
09.10 – 09.40	<b>A Governmental Strategy for the Ingredients of the Future</b> Project Leader Tanne Sverin Holm, Danish Veterinary & Food Administration
09.40 – 10.10	<b>Ingredients &amp; additives and how to label them</b> Special advisor Mette Christiansen, Danish Veterinary & Food Administration
10.10 – 10.40	<b>Challenges in developing plant-based desserts</b> Application Manager Claus P. Hansen, Palsgaard
10.40 – 11.00	<b>Coffee break</b>
11.00 – 11.30	<b>Stabilizers and starch-based ingredients for organic dairy products</b> Account Manager Bent K. Vogesen, Procudan
11.30 – 12.00	<b>The natural mechanism behind food cultures with high bioprotective effect</b> Senior Application Scientist Stina Dissing Aunsbjerg Nielsen, Chr. Hansen
12.00 – 12.50	<b>Lunch</b>
12.50 – 13.20	<b>Vegetable fat fractions for dairy products</b> Application Manager Tomasz Kraszewski, AAK
13.20 – 14.05	<b>Natural sugar reduction in fermented dairy products</b> Technical Service Manager Fresh Dairy Martin Knossalla, DSM
14.05 – 14.25	<b>Coffee break</b>
14.25 – 14.55	<b>Dairy-based proteins for an aging body</b> Nutrition Research Scientist Ann Bjørnshave, Arla Foods Ingredients
14.55 – 15.25	<b>Continental Cheese making without curd-washing</b> Global Commercial Development Manager Devdutt Rajan Application Scientist Peter Beierholm Poulsen, Chr. Hansen
15.25 – 15.50	<b>Nature-based Clean Label-friendly Solutions for the Dairy Industry</b> Technical Support & Development Manager Maria Kisbæk Stallknecht, CP Kelco
15.50 – 16.00	<b>Closure</b>



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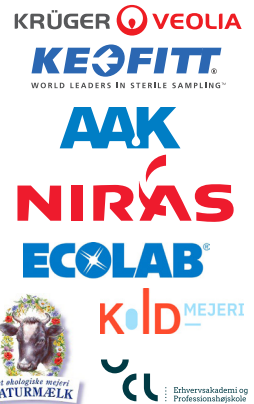
Danmarks Mejeritekniske Selskab  
Munkehatten 28- 5220 Odense SØ

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.

## GOLD SPONSORS



## SILVER SPONSORS

