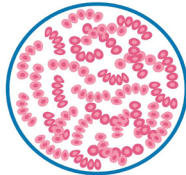


PROBIOTICS TYPES



BULGARICUS



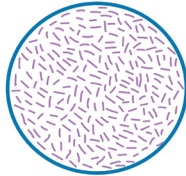
LACTOCOCCUS



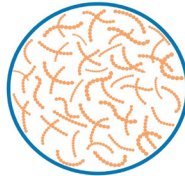
LACTOBACILLUS



BIFIDOBACTERIUM



PROPIONIBACTERIUM



STREPTOCOCCUS
THERMOPHILUS

Microbiology in the dairy plant

Thursday 14th October 2021

10:00 – 16:00

Hotel Legoland & Online

Microbiology at the dairy plant is constantly interesting and important for the dairies. This seminar will explore the perspectives for positive microbiology, and how new knowledge about the effect of microorganisms in our microbiota can be applied positively into dairy products.

Also, the unwanted microbiology in the dairies which deteriorate the milk, and the dairy products will be explored. How to fight bacteriophages, yeast, moulds and thermoresistant bacteria throughout the steps of dairy processing – raw milk, processing, and shelf life.

Furthermore, the seminar will focus on the ones that are really unwanted at the dairy plant, such as Salmonella, Listeria, Mycotoxins and campylobacter – how to avoid these? The seminar will also seek answers to how approvals of fast detection methods is organized.

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



Mejeriteknisk
Selskab

www.mejeritekniskselskab.dk

Seminars 2021

9th December

Sensorik

Seminars 2022

24th March

Dairy Research Day

General Assembly

26th October

Registration

Registration no later than

7 October on

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, 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.

Programme

10.00 – 10.05	Welcome President Niels Osterland, Danish Society of Dairy Technology
10.05 – 10.35	Probiotics – when can this term be used in the marketing of foods? Chief Consultant Mette Christiansen Danish Veterinary & Food Administration
10.35 – 11.05	The various nuances of kefir yesterday and today Regional Director Paolo Cernuschi, SACCO
11.05 – 11.30	Coffee Break
11.30 – 12.00	Listeria monocytogenes in the dairy environment Senior Application Specialist Food Protection Heike Morgenstern, IFF
12.00 – 12.30	Microorganisms in plant-based dairy substitutes – new challenges, but also new opportunities Managing Director & Ass. Professor, Dieter Elsser-Gravesen, ISI Food protection
12.30 – 13.30	Lunch
13.30 – 14.00	UV technology and its effect on unwanted microorganisms Research Engineer Benedicte B. Holm, Lyras
14.00 – 14.30	Whey quality in relation to powder production Specialist Whey Team Søren Døllerup Nielsen Arla Foods Ingredients
14.30 – 14.55	Coffee Break
14.55 – 15.25	Rapid detection of bacteriophages in dairies Research Scientist Vittoria Piccini Arla Foods
15.25 – 15.55	Bacteriophages: from enemies to allies of dairy plants Assistant professor Michela Gambino Copenhagen University SUND
15.55 – 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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