



Modern Technologies for Optimized use of Energy and Resources

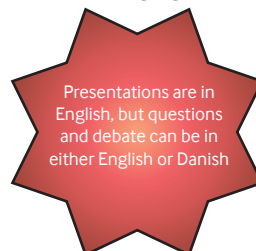
Thursday 27th January 2022
10:00 – 16:00
Hotel Legoland & Online

Under the slogan: Reduce-Reuse-Recycle-Rethink, this seminar will focus on how to get started on the green transition, a journey which all stakeholders of the dairy industry must pursue. Most dairies have already been optimizing their production and utilities for cost reasons – however today everyone, who wish to stay in business must also include the “green” aspect in their daily work. Luckily lots of experiences and assistance from in and outside the dairy industry are available.

Seasoned speakers from advisory services will take you through the preparations needed to initiate a CO₂-footprint-lowering project e.g., explaining how climate strategies can be turned into actions via CO₂ accounts and the counseling of “Klimaklar SMV”, and furthermore how energy saving can bring much more benefits than just savings of energy. Also, the latest status on Danish energy tax laws will be clearly explained.

Food waste is highly topical in the dairies' efforts to optimize the CO₂ footprint and both authorities and consumers currently have a strong focus on the subject. A published report from 2021 shows that the dairies account for a disturbingly large part of Denmark's food waste – therefore Mette Toft, Thise Dairy will give an account of how focusing on the this task helped them to reduce their food waste during their busy work day.

Finally, you can get inspiration from successful industry projects which will highlight the potential for further optimization of e.g. energy and CIP.



**Mejeriteknisk
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Seminars 2022

7th April

Ost og valle går hånd i hånd – eller gør de?

6th October

Kvalitet i forbrugerperspektiv

17th November

Sustainable Food Processing

8th December

The right data from Big Data

Registration

Registration no later than
21 January 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** **Energy optimization potential in dairies**
Fridolin Müller Holm, partner Viegand Maagøe
- 10.35 – 11.10** **Current status of Danish energy taxes**
Senior Legal Business Advisor Bettina Mikkelsen
Hulgaard Advokaterne
- 11.10 – 11.30** **Coffee Break**
- 11.30 – 12.00** **How to work with climate adaptation of your company**
Department Manager Bjarne Bach, Viegand Maagøe
- 12.00 – 12.30** **Energy savings are more than energy**
Director Erik Gudbjerg, Your Energy
- 12.30 – 13.30** **Lunch**
- 13.30 – 14.00** **Ohmic heating and the benefits gained by a Danish dairy**
Product and Field Service Manager Morten Overbeck Kaasen
ALFLOW
- 14.00 – 14.30** **How technology and innovative thinking reduce energy and water usage in the food industry**
Expertise Director Søren Nøhr Bak, NIRAS Food & Beverage
- 14.30 – 14.50** **Coffee Break**
- 14.50 – 15.20** **Reduce resource consumptions in CIP and improve utilization of production facilities**
Divisional Director Sales Flemming R. Jeppsen, Au2mate
- 15.20 – 15.50** **How to optimize dairy utilities while saving energy cost**
Sales Manager Denmark, Nikolaj Steffensen
Grundfos
- 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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