

Seminars 2021

14th October Microbiology in the dairy plant

9th December Sensorik

General Assembly

27th October

Sustainable Dairy Production

Wednesday 2nd June 2021 10:00 – 16:00 Hotel Legoland & Online

Raw milk and dairy production face some opposition in the current climate debate – their positive impacts on some of the 17 UN Sustainable Development Goals seem forgotten. Especially, the vital contribution of dairy to good health and zero hunger plus economic growth, but also indirectly to some of the other goals is rarely mentioned.

Dairy has quite some challenges regarding water use, CO2, and methane emission, which urgently needs to be addressed. Many remedies are already in process – so take this opportunity to get an overview of current and near-future solutions.

This seminar will look at some of the most frequently mentioned challenges in the public debate: methane emission from cattle and how feeding can reduce this. Furthermore, the seminar will give examples of sustainability strategies when building completely new production facilities and how clean technologies such as electrification can be implemented in powder production, also reuse of water from whey will be discussed.

A take home message from the seminar will be that everyone can and should contribute to reduce the climate impact of today's dairy — every small step is needed, while we wait for the larger steps to become available or implemented.

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



Registration

Registration no later than 25 May on mejeritekniskselskab.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.

Programme

10.00 – 10.05	Welcome
	President Niels Osterland, Danish Society of Dairy Technology
10.05 - 10.45	Health and nutrition in a sustainable future
	Director of Dairy Nutrition Merete Myrup, Danish Agricul-
	ture & Food Council
10.45 – 11.15	Getting sustainability integrated in your daily work
	CEO Karin Hansen, Food Efficiency
11.15 – 11.35	Coffee Break
11.35 – 12.05	Sustainable milk production and the impact on milk quality and functionality
	Associate Professor Nina Aagaard Poulsen, Aarhus University
12.05 - 12.35	Climate Check Results: Lessons Learned
	Sustainability Manager Karin Pasche, Farm Performance
	Programs, Arla Foods
12.35 – 13.35	Lunch
13.35 - 14.05	Integration of Sustainability in CAPEX Projects
	Expertise Director Water in F&B Søren Nøhr Bak, Niras
14.05 - 14.35	Eco-efficiency assessment of dairy wastewater reuse
	Assistant Professor Martin Rygaard, DTU
14.35 – 14.55	Coffee Break
14.55 - 15.25	Electrification potential of milk powder production
	Consultant Benjamin Zühlsdorf, Technical Institute
15.25 – 15.55	Future of the milk carton
	Market Sustainability Expert Helena Lindh, Tetra Pak
	Packaging
15.55 – 16.00	Closure

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 Technologists, MSc in Dairy Science & Technology, Food Engineers and other people involved or interested in the subject.

GOLD SPONSORS

KRÜGER • VEOLIA















Danmarks Mejeritekniske Selskab Munkehatten 28-5220 Odense SØ

Note that minor changes might occur. Changes will immediately be updated on our website. SILVER SPONSORS





integra2r Eltronic