

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



**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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