



Fermentation and fermented dairy products

Thursday 13 June 2019
09.30 – 16.00

Hotel Legoland, Aastvej 10, 7190 Billund

Fermented dairy products is a growing segment all over the world. New markets are invented, and products are developed to meet new consumers. The seminar will deal with this potential as well as the fermentation processes in the dairies. A wide range of fermented dairy products is possible via use of different fermentation parameters, such as selection of cultures, combination of different types of culture and obviously the actual fermentation process. Through this a broad variety of taste profiles, consistency and structures of the fermented dairy products is obtained.

The program will also include a presentation of the probiotic area – a status of challenges, solutions and opportunities in this field. New knowledge about fermentation and starter cultures not only for yoghurt and similar kind of products but also for cheeses will be presented. Threats like bacteriophages and yeast will be a part of the agenda and finally, the expanded shelf life and bio protection will be addressed.

Please notice start at 9.00!



Mejeriteknisk
Selskab

Seminars 2019

10 October
Mælkematrixen 1
*Meget mere end
mælkens bestanddele*

5 December
Mælkematrixen 2
*Teknologier og mulig-
heder*

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

Registration

Registration no later than
10 June at
mejeriteknisksselskab.dk

Price

Kr. 2.195,- + VAT
for members of The
Danish Society of Dairy
Technology

Kr. 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

- 09.00 – 09.30 Registration and coffee**
- 09.30 – 09.40 Welcome and presentation of the programme**
- 09.40 – 10.20 Fermentation as foundation for diversity**
Quality Manager Mette Toft & Products Developer Axel Pallesen, Thise Dairy
- 10.20 – 11.05 Clinically studied probiotics for dairy innovations: Challenges, solutions and opportunities**
R&D Manager Arja Laitila & Principal Application Specialist Preben Jørgensen, DuPont
- 11.05 – 11.25 Break**
- 11.25 – 12.10 The 2 most radical innovations of yoghurt cultures**
Senior Principal Scientist Kim Ib Sørensen & Senior Principal Scientist Christian Gilleladen, Chr. Hansen
- 12.10 – 12.40 New ways to determine the composition of mesophilic starter cultures and bacteriophage development**
Associate Professor Finn Kvist Vogensen, University of Copenhagen, Food Science
- 12.40 – 13.30 Lunch**
- 13.30 – 14.00 Selection of "thermophilic" Lactobacilli for cheese production**
Director Per Dedenroth Pedersen, Sacco
- 14.00 – 14.30 Evaluation of the inhibitory effect of new type of antimicrobial compounds on yeast and mould in yoghurt**
PhD Fellow Grégoire Bouillon, University of Copenhagen, Food Science
- 14.30 – 14.50 Break**
- 14.50 – 15.20 Protective cultures – where and why we use them in Arla**
Research Scientist Anders Okholm, Arla Foods
- 15.20 – 15.50 Fermented dairy products in Eastern Europe**
Dairy Technologist Justyna Wilinska & Nordic Sales Manager Harm Abma, CSK Food Enrichment
- 15.50 – 16.00 Closure**

See all the abstracts on our webpage
www.mejeritekniskelskab.dk



**Mejeriteknisk
Selskab**

The Danish Society of Dairy Technology
Munkehatten 28 - 5220 Odense SØ, Denmark

*Notice that minor changes in the programme 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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