

# Faglig tyngde på Nordisk Mejerikongres 2017

Programkomiteen for Nordisk Mejerikongres 2017 har sat det endelige punktum efter flere måneders hårdt arbejde. Det har givet et program med stor faglig tyngde og relevans for mejeriindustrien, vurderer tovholder Grith Mortensen.

Af Isabel Sande Frandsen

Grith Mortensen, som jobmæssigt netop er på vej til at starte i nyt job i Mejeribrugets Forskningsfond, har været tovholder for programkomiteen for Nordisk Mejerikongres 2017. Hun kan nu kigge tilbage på en planlægningsperiode med godt samspil med Nordisk Mejeriteknisk Råd, som har været meget engageret i tilblivelsen af programmet og et sekretariat, der meget professionelt har bistået processen. Men bedst af alt har samarbejdet med programkomiteen været.

- De har virkelig kløet på og det gør, at vi har fået et program af meget høj faglig kvalitet, hvor både universiteterne og industrien er godt repræsenteret blandt indlægsholderne, siger Grith Mortensen.

Hun peger på, at programmet, udover at dække nogle af de problemstillinger mejeriindustrien vil stå overfor i 2017, har et anvendelsesorienteret fokus.

- Det har været vigtigt for os, at alle indlægsholdere forstår at holde fokus på, hvordan deres viden kan være med til at give merværdi for hele mejeriindustrien, siger hun, med reference til konferencens hovedtema, Adding Value.



Grith Mortensen glæder sig til at mødes med nordiske kollegaer omkring det faglige program.

## Programkomiteen

- Grith Mortensen, Mejeriingeniør
- Esben Laulund, Vice President Innovation, Chr. Hansen A/S
- Henrik J. Andersen, Senior R&D Manager, Arla Foods Ingredients Group P/S
- Trine Dalsgaard, Associate Professor, Department for Food Science, Aarhus Universitet
- Søren Balling Engelsen, Professor, Spectroscopy and Chemometrics, Københavns Universitet
- Paw Dalgaard, Professor, National Food Institute, DTU
- Merete Myrup Christensen, Ernæringschef Mælkeprodukter, Landbrug og Fødevarer
- Fergal Rattray, Professor, Dairy, meat and Plant Product Technology, Københavns Universitet
- Anne-Sofi Christiansen, Koordinator og support Mejeriteknisk Råd

## Flash talks og svære valg

Afsærlig positiv karakter peger hun på det nye i programmet, nemlig flash talks'ene, som der vil være tre af per undertema: Green solutions; All-time High Food Safety; Improving Efficiency og Healthy Dairy Products.

- Der har været en stor entusiasme blandt de unge ph.d.-studerende og postdocs, og vi har desværre måttet sige nej tak til en masse gode indlæg, vi gerne ville have haft med.

På spørgsmålet om, hvad Grith Mortensen glæder sig mest til, siger hun, at det jo lige er dér, problemet ligger:

- Allerhelst ville jeg jo gerne sidde i to parallelsessioner på samme tid for ikke at gå glip af noget.

Så det største problem bliver at vælge, udover at jeg som del af planlægningen, skal sidde i Green Solutions sessionen – og det glæder jeg mig også rigtig meget til.

Se komplet fagligt program s. 14-15.





# Program

## Nordisk Mejerikongres 2017

Wednesday 7 June 2017

Optional 8.00 – 14.00

Nordic Dairy Golf Tournament  
(optional and additional price)

Site visit Chr. Hansen 13.00 – 18.00

19.00 – 21.00: Cocktail event invited by Alectia A/S

Thursday 8 June 2017

### Opening session

9.30 – 11.00

Welcome, Søren Jensen, President Nordic Dairy Technology Council  
Greeting from the Nordic countries  
Opening speech Peder Tuborgh, CEO Arla Foods

### Plenum session 1

11.30 – 12.30

Lectures

#### How do consumer trends add value to the dairy industry?

Keynote 1: How consumers perceive value in dairy products – recent developments and implications for the dairy industry  
Klaus G. Grunert, Professor, Denmark  
Keynote 2: New technological breakthroughs that support consumer needs  
Lilia Ahrné, Professor, Denmark

### Sessions

14.00 – 17.00

#### Session 1: Improving efficiency

1 keynote speaker

Measurement of milk components at different stages of the dairy value chain  
Steve Holroyd, Research Manager, New Zealand

4 speakers

Application of big data to achieve effective and robust production processes  
Harald Martens, Professor and Research Leader, Norway

Fouling and cleaning in the dairy industry

Fredrik Innings, Professor, Technology Platform Manager, Sweden

Extracellular polysaccharides; from genetics to application  
Patrick Derkx, Senior Director, Denmark

Separation of milk components prior to the butter process  
Niina Valkonen, Researcher, Finland

3 flash talks

Milk quality from cows managed at extended lactation  
Nina Aagaard Poulsen, Assistant Professor, Denmark

Genomic selection against non-coagulating milk in Swedish Red Cows  
Kajsa Nilsson, PhD student, Sweden

Impact of protein/lactose ratio on the dissolution rate of spray-dried powders  
Ida-Marie Andersson, PhD Student, Sweden

#### Session 2: All-time high food safety

1 keynote speaker

Food safety early warning systems in the dairy industry  
John O'Brien, Deputy Head & Professor, Switzerland

4 speakers

Infrared screening of milk and dairy products for deviations  
Per Waaben Hansen, Senior Chemometrician, Denmark

Challenges for food packaging in the next decades  
Horst-Christian Langowski, Professor, Dr., Germany

Extending shelf life through control of spore-forming bacteria  
Anne Elsser-Gravesen, Managing Director, Denmark

Predictive modelling to improve and document safety of dairy products  
Paw Dalgaard, Professor, Denmark.

3 flash talks

Using fluorescence spectroscopy and chemometrics to determine when cleaning is needed  
Iuliana-Madalina Stoica, PhD Student, Denmark

Prevalence of *Listeria monocytogenes* in European cheeses: Review and metaanalysis  
Veronica Martinez-Rios, Denmark

Heat resistant gram negative pathogens  
Susanne Knöchel, Professor, Denmark

### Sponsors Corner

17.00 – 18.00

The Congress sponsors will take the center stage and interact with the participants in an informal setup.

19.30 Evening programme: Canal tour and dinner next to the Royal Castle

Friday 9 June 2017

**Plenum session 2**  
**Sessions**  
9.00 – 13.00

Session 3: <b>Green solutions</b>	Session 4: Healthy dairy products
1 keynote speaker	1 keynote speaker
Green solutions in the entire value chain Anna Flysjö, Life Cycle Sustainability Manager, Denmark	Milk fat and its impact on the metabolic syndrome Mette Bohl, Postdoc, Denmark
4 speakers	4 speakers
Dairy in a sustainable diet: a sharp discussion Toon van Hooijdonk, Prof.dr.ir., The Netherlands	The effect of bioactive dairy ingredients on obtaining a healthy intestinal microbiota Daniela Barile, Professor, Davis, USA
Food waste (farmers, dairies, consumers) (TBC) Richard Laxton, Global Sustainability Manager, UK	Stratified nutrition for all ages Lars Holm, Associate Professor, Denmark
Climate related challenges and possibilities for the dairy industry Jørgen E. Olesen, Professor, Denmark	Fermented products and their effects on cardiovascular disease Emily Sonestedt, Associate Professor, Sweden
Water recycling/reuse in the dairy industry Claus Heggum, Chief Consultant, Denmark	Salt reduction by natural milk minerals Saara Pitkänen, Product Developer, Finland
3 flash talks	3 flash talks
Integrated production planning and water management: Theory and application to cheese production Sai Jishna Pulluru, PhD student, Germany	Consumption of milk may reduce lipid uptake and storage and increase rates of energy expenditure Bashar Amer, Postdoc, Denmark
Chemical characterization and real-time monitoring of membrane permeates from an industrial dairy ingredient production Peter Bæk Skou, PhD student, Denmark	Is butter back? Sara Engel, PhD Student, Denmark
Concentrating milk at the farm – keeping the high quality Ida Sørensen, PhD student, Denmark	Effect of fat content of cheese on type 2 diabetes and on appetite sensation Farinaz Raziani, PhD student, Denmark

**Plenum session 3**

14.30 – 16.00

Future perspectives and panel discussion

**Adding value for growth and development in the dairy industry**

1. Dairy farmer – Åke Hantoft, Chairman of the board, Arla Foods
2. Ingredients – Thomas Hahlin Ahlinder, Global Sales Director, Dupont
3. Packaging – Niels Petter Wright, CEO, Elopak
4. Process – Monica Gimre, Vice President Tetra Pak processing
5. Analytical – Svend Aage Linde, CEO Eurofins
6. Organisation – Karen Hækkerup, CEO Danish Agricultural & Food Council

Closing 16.00 – 16.30

19.00 Gala dinner at Axelborg – music and short entertainment



Axelborg er rammen for Nordisk Mejerikongres.

For yderligere information og fulde abstracts se:

[www.nordicdairycongress.com](http://www.nordicdairycongress.com)

**Nordic Dairy Congress**  
**PROGRAMME 2017**