# Programme

09.00 - 09.30	Registration and coffee
09.30-09.40	Welcome and presentation of the programme
09.40 – 10.25	Process analytical technology - where are we now? Associate Professor Klavs Martin Sørensen, University of Copenhagen
10.25 – 11.10	A tool for increased effectiveness in the dairy industry Development Engineer Kim Salling, Au2mate & International Business Manager Process Michael Sievers, Foss
11.10 – 11.30	Break
11.30 – 12.00	Self-learning systems CTO Anders Larsen, Q-Interline
12.00 – 13.00	Lunch
13.00 – 13.45	Production optimization by use of inline sensors in Arla Foods Excellence Manager Christian Zachariasson & Project Manager Simon Mortensen, Arla Foods
13.45 – 14.15	Inline vision systems for measurements of chemical and physical properties of dairy products TBD
14.15 – 14.35	Break
14.35 – 15.05	Blockchain full transparency and honest food products Marked Leader, Retail & Food Lone Hansen, Bureau Veritas
15.05 – 15.35	<b>Callibration of inline sensors</b> Business Development Manager Dino Holmqvist & Senior QA Specialist Carsten Theisen, Eurofins
15.35 - 15.45	Closure

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



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

Notice that minor changes in the programme might occur. Changes will immediatey be updated on our website. Price Kr. 2.195,- + VAT for members of The Danish Society of Dairy Technology

**Kr. 2.695,-** + VAT for non-members.

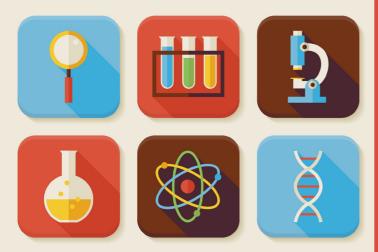
#### STUDENTS

Dairy Technology- and Dairy Engineer students may participate in the seminar paying 250 kr. The participant fee, however, will be paid primarily by Danish Dairy Engineers' Association (Dansk Mejeriingeniør Forening) or Danish Dairy Managers' Association (Foreningen af mejeriledere og funktionærer), based on students' membership of one of those associations.

# **GOLD SPONSORS**







# On- & inline analysis in the dairy industry - methods and applications

# Thursday 31th January 2019 09.00 – 16.00 Hotel Legoland, Aastvej 10, 7190 Billund

The dairy industry is constantly developing the methods and equipment, as well as the intelligence behind it, which makes it possible to install more and more inline-measures in the dairy's production lines. TheseminarlooksintohowfartheProcessAnalyticalTechnology (PAT) are today. Experts and industry-people will, in different presentations, shed light on, how new and enhanced inline-measurements technologies and analyses gives new opportunities to meet the product specifications, optimizing of the production-processes, optimizing the quality and generally a better work flow in the dairies.

During the presentations, examples of the results, made with the use of inline measures in the production optimisation and quality optimisation, will be given.

Furthermore, the seminar focuses on what the blockchain systems are, what they have to offer and if blockchain can minimize the risk of food fraud.

Please notice start at 9.00!



# Seminars 2019

13 June Fermentation and fermented dairy products

10 October Mælkematricen 1 - Teknologier og muligheder

### **Conferences 2019**

27 March The dairy research Day - Stronger together

14 November Dairy&Suppliers Day - Growing the Pie

#### Registration

Registration no later than 25th of January at mejeritekniskselskab.dk

#### **TARGET GROUP**

This seminar is relevant to everybody involved in development, production. optimization, food safety and quality 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.