

# Programme

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

See all the abstracts on our webpage  
[www.mejritekniskelskab.dk](http://www.mejritekniskelskab.dk)



**Mejriteknisk  
Selskab**

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

*Notice that minor changes in the programme might occur.  
Changes will immediately 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.

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

**Thursday 31st 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. This seminar looks into how far the Process Analytical Technology (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!***



**Mejeriteknisk  
Selskab**

### **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  
[mejeritekniskselsskab.dk](http://mejeritekniskselsskab.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.