

Dairy Research Conference 2019

Mejeriforskningens Dag 2019

Stronger Together – Dairy Research Matching Future Needs

Practical information

Dairy Research Day 2019
Wednesday 27 March 2019, 09:30 – 18:00
Hotel Legoland
Aastvej 10, 7190 Billund, Denmark

Registration

The conference – early bird (until 20 January 2019): DKK 2195 excl. VAT
The conference – regular: DKK 2695 excl. VAT
The conference – student: DKK 250 and DKK 0 for Members of Association of MSc in Dairy Science and Technology or Dairy Managers and Specialists (limited availability, no show fee: DKK 750) excl. VAT
The conference is all inclusive until the conference dinner.
Conference dinner: DKK 475 incl. VAT

Sign up at: www.dairyresearchday.dk
Sign-up will be open until Monday 18 March 2019.

Parking

Parking tickets are required. They will be sent via e-mail prior to the conference.

Organizers

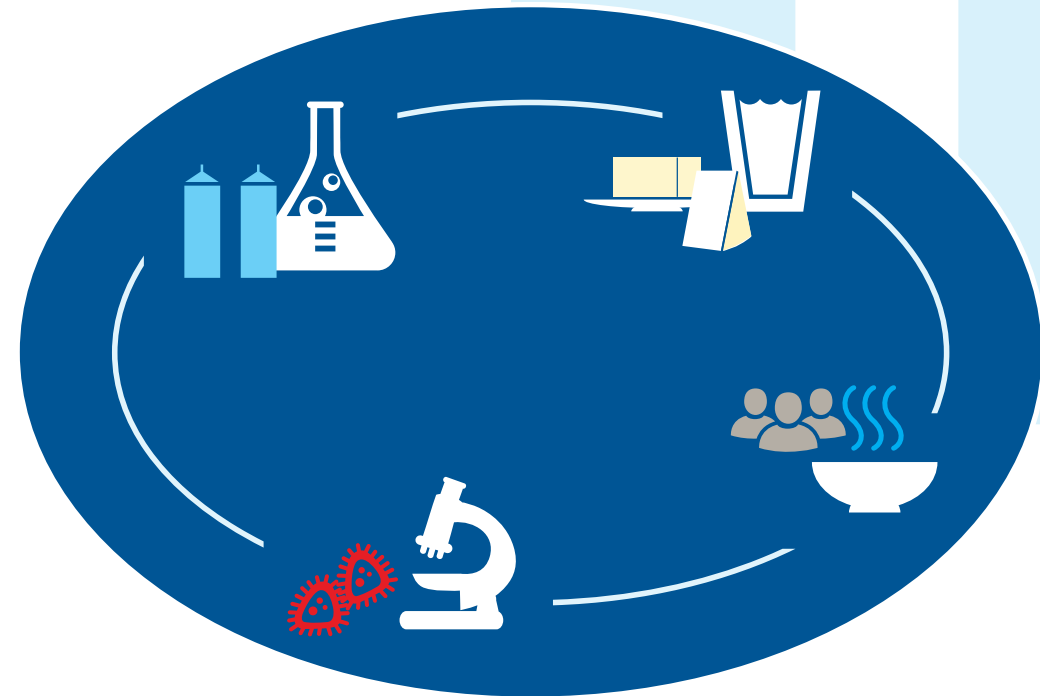
Danish Dairy Research Foundation
Danish Society of Dairy Technology
Association of MSc in Dairy Science and Technology
Association of Dairy Managers and Specialists
Danish Agriculture and Food Council

Program committee

Anne-Sofi Christiansen, Mælkeritidende
Fergal Rattray, University of Copenhagen
Grith Mortensen, Danish Dairy Research Foundation
Hans Henrik Lund, Arla Foods
Jakob Holm Nielsen, Arla Foods Ingredients
Jette Rohde, Mælkeritidende
Katrine Lindholm Bøgh, Technical University of Denmark
Merete Myrup, Danish Agriculture and Food Council
Morten Christiansen, ÅF
Per M. Olsen, Arla Foods
Trine K. Dalsgaard, Aarhus University

Questions – please contact

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9:30 – 18:00

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Program overview

When	What
09:00-09:30	Registration
09:30- 10:00	Welcome and introduction to new strategy 2022 from the Danish Dairy Research Foundation Chairman of the Board of Directors Hans Henrik Lund and Senior Consultant Grith Mortensen, Danish Dairy Research Foundation
10:00-10:40	Stronger when working together Chairman of the Board of Directors Jan Toft Nørgaard, Arla Foods
10:40-11:00	Dairy break
11:00-12:30	Parallel sessions 1 and 2
12:30-13:30	Lunch
13:30-15:00	Parallel sessions 3 and 4
15:05-16:10	Tour de science including dairy break
16:15-17:45	Parallel sessions 5 and 6
17:45-18:00	Closing remarks
18:00-?	Networking dinner (optional)

Parallel sessions

	1	2
11:00-12:30	Sustainable production through the value chain	Dairy products in a globalized world
11:00-11:30 Keynote	Sustainable milk production and the impact on milk quality and functionality Associate Professor Nina Aagaard Poulsen, Aarhus University	Dairy powder functional properties during storage Professor Claire Gaiani, University of Lorraine
11:30-11:50 Presentation	REWARD – Reuse of water in the dairy industry Professor Søren Balling Engelsen, University of Copenhagen	Well-tasting milk drinks with long shelf-life Associate Professor Marianne Nissen Lund, University of Copenhagen
11:50-12:00	Break/transfer	Break/transfer
12:00-12:20 Presentation	Valorization of dairy side streams using bacterial cell factories Associate Professor Christian Solem, Technical University of Denmark	Ambient yoghurt – cultures & enzymes Global Application Manager – Senior Principal Scientist Christian Gilleladden, Chr. Hansen
12:20-12:30 Young researcher	Differentiation of milk, including organics, with storage outside the cold chain PhD Student Marije Akkerman, Aarhus University	Predictive microbiology – converting prediction into practice PhD Student Veronica Martinez Rios, Technical University of Denmark

	3	4
13:30-15:00	Food design – from molecular interaction to excellent eating	Healthy and nutritious choices
13:30-14:00 Keynote	Customized products through gentle processing Professor Lilia Ahné, University of Copenhagen	The importance of protein in a healthy life Associate Professor Mette Hansen, Aarhus University
14:00-14:20 Presentation	Designing biofunctional dairy foods: matrix structure of dairy products in relation to lipaemia Associate Professor Marianne Hammershøj, Aarhus University	Dairy protein in the treatment of malnourished children Research Associate Meghan Callaghan-Gillespie, Washington University
14:20-14:30	Break/transfer	Break/transfer
14:30-14:50 Presentation	Obtaining new structures and functionalities with micellar casein isolate Senior Scientist Marcela Alexander, Arla Foods Ingredients	Carbohydrate-reduced diets and type 2 diabetes PhD Student Mads Norvin Thomsen, Bispebjerg Hospital
14:50-15:00 Young researcher	Investigation of the reconstitution, structure and formation of dairy derived systems and gels PhD Student Zachary Glover, University of Southern Denmark	Whey protein containing pre-meals for patients with metabolic syndrome and type 2 diabetes Global Quality Specialist Ann Bjørnshave, Arla Foods Ingredients

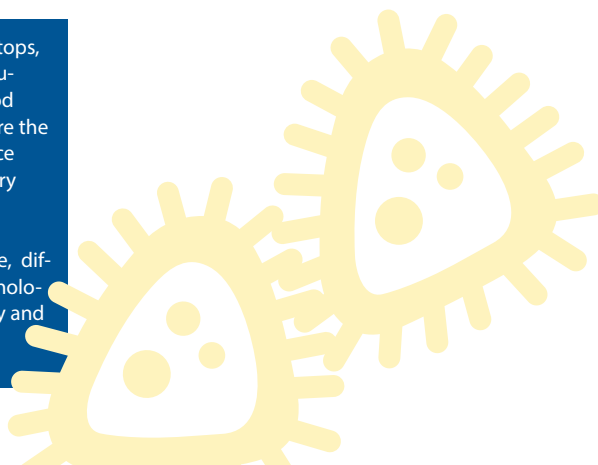
	5	6
16:15-17:45	Digitalization and automation	Future consumer demands
16:15-16:45 Keynote	Digitalization in a value chain perspective Associate Professor Klavs Martin Sørensen, University of Copenhagen	What do consumers really want? Consumer Sociologist Nina Preus, Danish Agriculture & Food Council
16:45-17:05 Presentation	Soon cobots are working next to you Technology Manager Søren Peter Johansen, Danish Technological Institute	Foresight – future consumer scenarios Professor Liisa Lähteenmäki, Aarhus University
17:05-17:15	Break/transfer	Break/transfer
17:15-17:35 Presentation	Data-driven optimization in production at Høgelund Dairy PTD Project Leader Tove Kjær Beck, Arla Foods Høgelund	Dairy in the Chinese market Vice President Søren Herskind, Chr. Hansen
17:35-17:45 Young researcher	Converting production data to better cheeses PhD student Kasper Borg Damkjær, University of Copenhagen	How to involve kids in consumer research in an ethical responsible way - to get the right insights Consumer Scientist Maria Kümpel Nørgaard, Arla Foods
17:45-18:00	Closing	Closing

Tour de science



Will take the participants through interactive stops, where the latest developments within techniques and methodologies used to characterize food quality and safety will be highlighted and where the audience will be introduced to the latest science pertaining to properties of ingredients and dairy products.

Learn about omics, better food for more people, different proteins, sensory science, and new technologies for testing products and evaluating quality and safety of dairy products.



Networking dinner (optional)

“We never have enough time for networking” – we have heard you, and invite you to participate in the networking dinner to conclude the day in the best possible way. The dinner includes a 3 course menu including beverages DKK 475 incl. VAT.

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