



# Nordic Dairy Congress **PROGRAMME 2022**

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## DAIRY OPPORTUNITIES OF TOMORROW

Malmö, Sweden 18-20 May 2022

Gold sponsor:



# VISIT SWEDEN & BEAUTIFUL MALMÖ



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WELCOME

## TO THE 45<sup>th</sup> NORDIC DAIRY CONGRESS DAIRY OPPORTUNITIES OF TOMORROW

**Maria Glantz**  
*President of Nordic Dairy Council*



I invite you to participate in the 45th Nordic Dairy Congress with the main theme; "Dairy opportunities of tomorrow".

Delivering on the UN Sustainable Development Goals and fixing the climate crisis is the center of attention around the world and the debate is challenging the dairy industry to perform even better. However, the dairy sector remains part of the solution if we are to feed a growing world population – making sure that people around the world get the valuable and essential nutrients that dairy products and dairy ingredients provide.

This 45th Nordic Dairy Congress brings together prominent speakers from around the world to present a programme designed with an international outlook and the ambition to appeal to participants with different competences, positions and challenges. The speakers will present solutions and views that should serve as inspiration for the dairies and related industries to improve their financial bottom line as well as their bottom line supporting the UN Sustainable Development Goals. Furthermore, we hope the presentations will spark the smart brains of the scientists at universities and other knowledge institutions to help the industry come up with sustainable solutions of tomorrow.

The Congress is international, and the entire programme will be in English. The Nordic Dairy Technology Council, which since 2019 has been extended with active participation from the Society of Dairy Technology, UK, is looking forward to welcoming dairy specialists, scientists, enthusiasts and stakeholders from all over the world to a congress with a cutting-edge programme.

The Congress will take place in the center of the beautiful Swedish city, Malmö. Malmö is very close to Copenhagen and transfer works easily upon arrival at Copenhagen Airport.

Last but not least, we are proud to announce, that the Nordic Dairy Congress 2022 also marks the celebration of 100 years of Nordic collaboration around dairy congresses. The anniversary will be celebrated with a gala dinner, which will be held in the old and beautiful Town Hall of Malmö, Knutssalen. The celebration will be hosted by the Mayor of Malmö on behalf of Malmö City.

I am looking forward to welcoming you to the 45th Nordic Dairy Congress in Malmö.

# Gold sponsor



## Press partners





# Silver sponsors



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# Nordic Dairy Technology Council



**Maria Glantz**  
*President of NDTC*  
*Mejeritekniskt Forum*  
Sweden



**Saara Pitkanen**  
*Meijeritieteellinen Seura ry*  
Finland



**Markku Salomaa**  
*Meijerialan Ammattilaiset MVL ry*  
Finland



**Auduun Hermansson**  
*Tæknifélag Mjólkur lðnaðarins*  
Iceland



**Kari Toikkanen**  
*Meijeritieteellinen Seura ry*  
Finland



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**Berit Nordvi**  
*Norsk Mejeriteknisk Forening*  
Norway



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*Dansk Mejeriingeniør Forening*  
Denmark



**Søren Jensen**  
*Foreningen af mejeriledere og funktionærer*  
Denmark



**Niels Osterland**  
*Danmarks Mejeriteknisk Selskab*  
Denmark



**Marian Pusey**  
*Society of Dairy Technology*  
United Kingdom



**Anne-Sofi Christiansen**  
*Head of Secretariat*  
*Nordic Dairy Congress*  
Denmark



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## Programme committee



**Marie Paulsson**  
*Professor*  
Lund University



**Maria Glantz**  
*Associate professor*  
Lund University



**Grith Mortensen**  
*Chief Consultant, PhD*  
Danish Dairy Research  
Foundation



**Frank Lipnizki**  
*Professor*  
Lund University



**Karin Östergren**  
*Senior Scientist/Professor*  
RISE



**Thomas Bæk Pedersen**  
*Senior Development Scientist*  
Chr. Hansen A/S



**Henrik Jørgen Andersen**  
*Senior Executive R&D Advisor,  
M.Sc PhD Adj. Prof*  
Arla Foods Ingredients



**Anna Flysjö**  
*Life Cycle Sustainability Manager*  
Arla Foods



**Karin Hallin Saeden**  
*Research Manager*  
Norrmejerier



**Frida Lewerentz**  
*PhD, Research Scientist, Dairy*  
Lund University



**Anne-Sofi Christiansen**  
*Head of Secretariat*  
Nordic Dairy Congress



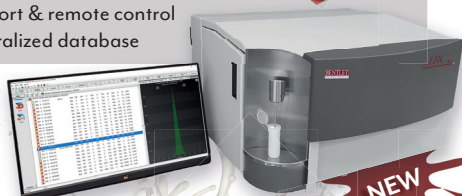
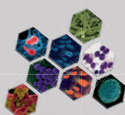


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- Centralized database

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# The dairy industry is evolving. Are you?

As food megatrends and consumer demands reshape the dairy industry, it's crucial for dairy brands to keep up with the times to stay relevant and profitable. What product claims and benefits do you want to include in your dairy portfolio?

**Novozymes can help.**



**Learn more**

Explore Novozymes'  
solutions for dairy.



# Välkommen, velkommen, welcome, tervetullut, velkomið, willkommen



**MARIE PAULSSON**  
*LUND UNIVERSITY*

We are delighted to welcome you to the 45th Nordic Dairy Congress 18 - 20 May 2022 in Malmö! We have an exciting programme aimed for both academia and industry participants and we will at the same time celebrate the 100 years anniversary of the Nordic Dairy Congress. We are looking forward to three interesting, memorable and inspiring days in Malmö!

Milk and dairy products can contribute to nutrition, health and food security for millions of people. The UN Sustainable Development Goals are important to define how the dairy industry can view and exploit the challenges of today and tomorrow as an opportunity to develop the business, while at the same time being part of the solution when it comes to the climate, hunger, better health and well-being.

The theme of the congress is "Dairy opportunities of tomorrow" and covers the sustainability agenda that the dairy industry as well as the rest of the

world is facing these years. Two keynotes will kick off the congress with a broad overview of the UN Sustainable Development Goals in relation to dairy, followed by a panel debate to discuss the dairy challenges in 2050. The congress will be divided into parallel sessions with scientific aspects for the dairy industry and applied technology and case studies. The sessions will focus on six thematic areas with presentations and flash-talks dealing with:

- A: Dairy as part of a sustainable diet
- B: Tools to optimize dairy production
- C: The role of dairy in good health and well-being
- D: Resource utilization in the dairy industry
- E: Dairy and non-dairy ingredients in interplay
- F: Membrane filtration – opportunities and challenges.

The congress will end with a plenary speech on how to feed a growing global population. The ambition is to convert the newest research results in these areas into applicable solutions for the industry.

The congress will provide a platform to exchange knowledge and experiences between the dairy business community and scientists. We have invited academia and industry profiles and experts to contribute with their latest research and applied aspects on the congress theme. For even further interactions, we have a social programme and a sponsors' corner that gives the sponsors a chance to show which opportunities there are within the future dairy sector. We hope to see you in Malmö for the 45th Nordic Dairy Congress.

On behalf of the Programme Committee,  
Marie Paulsson

# Your green transition - Raslysation.

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# Programme overview

Wednesday 18 May 2022
Nordic dairy golf tournament (optional)
Registration
Canal Tour
Get together
Dinner

Thursday 19 May 2022
Registration
Opening and plenary keynotes
Panel debate
Session A
Session B
Sponsors corner
Gala dinner


Friday 20 May 2022
Registration
Panel debate
Session C
Session D
Session E
Session F







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# Programme

## Wednesday 18 May



### Morning

#### Unofficial nordic dairy golf tournament

*Optional*

Golf Club: [www.pgawedennational.se](http://www.pgawedennational.se)

Price includes:

- Breakfast from 7.30 AM
- Greenfee incl. range balls and welcome package
- Lunch
- Refreshments during course play
- Bus transfers from hotel/city in the morning and back.

Total per person EUR 150

Gunstart at 9.00 AM

### 15.45 - 17.15

#### Canal tour - sponsored by SPX FLOW

Welcome to join the sponsored boat tour around Malmö canals and under the bridges and see the city from a new side. SPX FLOW and the tour guide will give you a vivid tour about history, personalities, buildings and anecdotes. The sightseeing tour goes through parks, the harbor, passing the Malmöhus Castle in the old part of town and back through the modern Malmö.

### 17.15 - 19.30

#### Get-together – sponsored by MMS Nordic

MMS Nordic are happy to invite you to a Get-together at the Clarion Hotel from 17:15 – 19:30 with drinks and snacks.

The get-together is a great opportunity to meet up with other conference participants in a relaxed atmosphere and warm up to the 2-day conference packed with interesting sessions and knowledge sharing.

Welcome to Fun & Filtration!

### 19.30

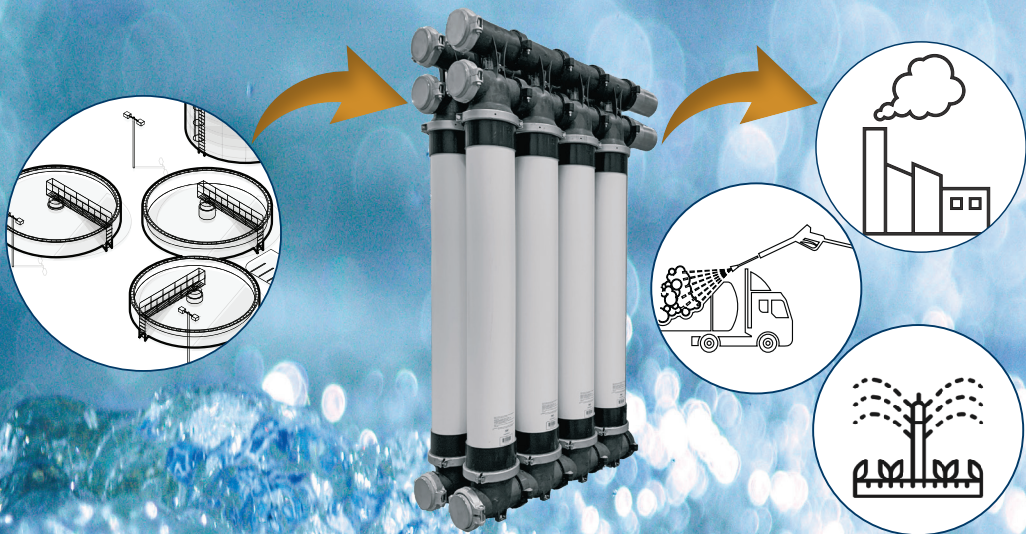
#### Dinner at Hotel Clarion



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## A sustainable solution

**6** CLEAN WATER  
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**12** RESPONSIBLE  
CONSUMPTION  
AND PRODUCTION



**17** PARTNERSHIPS  
FOR THE GOALS







# Programme

## Thursday 19 May

09.00 - 9.45

### Welcome

09.45 - 11.45

### Plenary keynotes: UN sustainable goals as "opportunities of tomorrow" for the dairy industry

#### Keynote:

#### The role of dairy in delivering the sustainable development goals

Judith Bryans, Chief Executive, Dairy UK

#### Keynote:

#### Building and developing the narrative for sustainable dairy - actions, evidence, language!

Brian Lindsay, Sector Lead for Sustainability - Global Dairy Platform Director, Dairy Sustainability Framework

#### Keynote:

#### Assessment of environmental performance - opportunities and challenges

Ulf Sonesson, Research & Innovation Manager Food and Agriculture, RISE Agrifood and Bioscience, Sweden

10.45 - 11.15

### Break

#### Keynote:

#### Sustainability and operational cost reductions - the ARON approach

Alex Henriksen, Managing Director in North Europe, Tetra Pak

#### Keynote:

#### How to turn the sustainable goals into business opportunities

Mauricio Graber, CEO, Chr. Hansen A/S

11.45 - 12.30

### Panel debate

#### The world towards 2050 - is there room for dairy?

Alex Henriksen, Managing Director in North Europe, Tetra Pak

Mauricio Graber, CEO, Chr. Hansen A/S

Judith Bryans, Chief Executive, Dairy UK

Brian Lindsay, Sustainability Sector Lead - Global Dairy Platform Director, Dairy Sustainable Framework

Ulf Sonesson, Research & Innovation Manager Food and Agriculture, RISE Research Institutes of Sweden



# Programme

## Thursday 19 May



12.30 - 13.45

### Lunch

13.45 - 16.35

### Parallel sessions

#### A: Dairy as part of a sustainable diet

For more details see page 18

#### B: Tools to optimize dairy production

For more details see page 20

16.45 - 18.00

### Sponsors' corner

Evening

### Gala dinner at Knutssalen, Malmö City

For more details see page 30



# Programme

## Friday 20 May



09.00 - 09.10

### Good morning and welcome

09.10 - 09.50

### Panel debate

**How will the dairy industry meet the UN sustainable goals as an opportunity of tomorrow**

Annikka Hurme, CEO, Valio

Kai Gyllström, CEO, Arla Foods Sweden

Gunnar Hovland, CEO, Tine

Krister Zackari, CEO, Norrmejerier

Poul Johannes Pedersen, CEO, Thise Dairy

10.00 - 12.25

### Parallel sessions

**C: The role of dairy in good health and well-being**

For more details see page 22

**D: Resource utilization in the dairy industry**

For more details see page 24

12.25 - 13.25

### Lunch

13.25 - 16.05

### Parallel sessions

**E: Dairy and non-dairy ingredients in interplay**

For more details see page 26

**F: Membrane filtration — opportunities and challenges**

For more details see page 27

16.05 - 16.15

### Closing of the Nordic Dairy Congress 2022

Maria Glantz, President of the Nordic Dairy Technology Council

Maria Paulsson, Lund University

# A: Dairy as part of a sustainable diet

## Thursday 19 may

2  
ZERO  
HUNGER

13.45 - 14.25

### Keynote

#### Sustainable food systems for nutritious & affordable food

Lawrence Haddad, Executive Director, Global Alliance for Improved Nutrition (GAIN)

14.25 - 15.15

### Presentations

#### Sustainable milk production: Effect of feeding and feed additives on milk quality and functionality

Nina Aagaard Poulsen, Associate Professor, Department of Food Science, Aarhus University, Denmark



#### Arla Foods — sustainable strategy in action

Anna-Karin Modin-Edman, Sustainability Manager, Arla Foods, Sweden



15.15 - 15.45

### Break

15.45 - 16.10

#### How to reduce climate impact while enhancing nutritional value and preserving exiting food culture?

Adam Drewnowski, Professor, University of Washington, USA



16.10 - 16.35

### Flash talks

#### Dietary quality scores to assess sustainability

Elinor Hallström, PhD, RISE, Sweden



As a tool to choose the right sessions, all the presentations and flash talks are marked with an icon addressing whether the specific presentation covers:



Applied technology and case studies



Scientific aspects for the dairy industry

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# B: Tools to optimize dairy production

Thursday 19 May



13.45 - 14.25

## Keynote

### Dairy optimization – key drivers for future dairy efficiency

Johan Trygg, Professor, Department of Chemistry, University of Umeå, Sweden

14.25 - 15.15

## Presentations

### Equipment and line configuration for optimal performance

Bengt Eliasson, Manager, Dairy Aseptic Solutions, Tetra Pak, Sweden



### Safe water reuse in the food industry - a triple helix approach

Karen Sørensen, Programme Manager, DRIP Partnership, Danish Agriculture & Food Council, Denmark



15.15 - 15.45

## Break

15.45 - 16.10

### Measuring where and when it matters

Klavs Martin Sørensen, Principal Scientist, FOSS Analytics, Denmark



16.10 - 16.35

## Flash talks

### Are dairy concentrates more sustainable than powders?

Martin Grunow, Professor, TUM School of Management, Technical University of Munich, Germany



### Waste and optimization in production

John Lea, Product Technician, Norrmejerier, Sweden



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Applied technology and case studies



Scientific aspects for the dairy industry

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# C: The role of dairy in good health and well-being

## Friday 20 May



10.00 - 10.40

### Keynote

#### Dairy intake and type 2 diabetes

Matti Marklund, Senior Research Fellow and Research Assistant Professor, George Institute for Global Health and Tufts University, USA

10.40 - 11.05

### Presentations

#### The connection between dairy and heart diseases

Emily Sonestedt, Associate Professor, Lund University, Sweden



11.05 - 11.35

### Break

11.35 - 12.00

#### Effect of milk and milk product consumption on growth among children and adolescents

May Slim, Clinical-Medical Advisor, Medical Affairs, Blainville, Quebec, Canada



12.00 - 12.25

### Flash talks

#### Influence of the dairy matrix on post-prandial lipaemia

Louise Kjølbaek, Assistant Professor, Department of Nutrition, Exercise and Sports, University of Copenhagen, Denmark



#### Role of milk fat intake from dairy products

Fredrik Rosqvist, PhD, Department of Public Health and Caring Sciences, Uppsala University, Sweden



12.25 - 13.25

### Lunch

As a tool to choose the right sessions, all the presentations and flash talks are marked with an icon addressing whether the specific presentation covers:



Applied technology and case studies



Scientific aspects for the dairy industry





# The power of good bacteria

## Using fermentation to contribute to a sustainable future

Our innovative microbial solutions empower the dairy industry to:

- Yield more with less input
- Fight food waste with better quality
- Go natural with fewer ingredients

Interested in how you can turn sustainability into business opportunities? Visit us at the congress and learn more!

**CHR HANSEN**

*Improving food & health*



# D: Resource utilization in the dairy industry

## Friday 20 May



10.00 - 10.30

### Keynote

#### Optimal resource utilisation in the future

Kristian Eriknauer, Vice President, Corporate Responsibility, Arla Foods, Denmark

10.30 - 11.10

### Presentations

#### Utilizing the entire value stream for high value products

Povl Friis, Senior Vice President, Arla Foods Ingredients, Denmark



#### Dairy for the Future, opportunities for a (more) distributed manufacturing

Professor Serafim Bakalis, University of Copenhagen, Dept. Food Science



11.10 - 11.40

### Break

11.40 - 12.00

#### Providing sustainable solutions for the consumers

Kerstin Lindvall, SVP Corporate Responsibility, ICA, Sweden



12.00 - 12.25

### Flash talks

#### Sustainable dairy packaging for future demands

Ann Lorentzen, Project Leader, RISE, Sweden



#### Sustainability through digitalization

Richard Schumacher, Business Development, AFRY, Sweden



12.25 - 13.25

### Lunch

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Applied technology and case studies



Scientific aspects for the dairy industry

# Taste, texture and health

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# E: Dairy and non-dairy ingredients in interplay

## Friday 20 May



13.25 - 14.05

### Keynote

#### Dairy ingredients in different food matrices

Milena Corredig, Professor, Department of Food Science,  
Aarhus University, Denmark

14.05 - 14.55

### Presentations

#### Plant-based dairy alternatives: Opportunities and solutions

Kirsten Lauridsen, Principal Application Specialist, IFF,  
Denmark



#### Fermentation of plant-based dairy analogues

Ross Crittenden, Senior Director Commercial Development,  
Chr. Hansen, Denmark



14.55 - 15.15

### Break

15.15 - 16.05

#### Non-dairy in dairy plant – allergen management

Saara Pöyri, SVP Technology & Product Development, Valio  
OY, Finland



#### Innovative use of vegetable oils and fats in dairy products

Tomasz Kraszewski, Customer Innovation Manager Dairy,  
AAK, Sweden



16.05 - 16.15

### Closing remarks

Maria Glantz, President of Nordic Dairy Council

As a tool to choose the right sessions, all the presentations and flash talks are marked with an icon addressing if the specific presentation covers:



Applied technology and case studies



Scientific aspects for the dairy industry

# F: Membrane filtration - opportunities and challenges

Friday 20 May



13.25 - 14.05

## Keynote

### Membrane filtration in the dairy industry – opportunities and challenges

Ulrich Kulozik, Professor, Technical University of Munich, TUM School of Life Sciences Weihenstephan, Germany

14.05 - 14.55

## Presentations

### Membrane cleaning for dairy industry – optimizing water and energy consumption

Ralf Krack, Corporate Scientist, Ecolab, Germany



### The future of membranes in the dairy industry: Processes, modules and applications

Frank Lipnizki, Professor, Department of Chemical Engineering, Lund University, Sweden



14.55 - 15.15

## Break

15.15 - 16.05

### New membranes and membrane concepts for dairy applications

Oliver Geschke, R&D Membrane Engineer, Alfa Laval, Denmark



### The interactions between fouling, cleaning and ageing of dairy membranes

Murielle Rabiller-Baurdy, Professor, Institut des Sciences Chimiques de Rennes, Université de Rennes 1, France



16.05 - 16.15

## Closing remarks

Marie Paulsson, Professor, Lund University

As a tool to choose the right sessions, all the presentations and flash talks are marked with an icon addressing whether the specific presentation covers:



Applied technology and case studies



Scientific aspects for the dairy industry



## Gala dinner

As always, the Nordic Dairy Congress is celebrated with a gala dinner. This year, **Malmö City** is the host of the gala dinner, that will be held in the beautiful surroundings of Knutssalen, in the historic City Hall of Malmö, and the 100-year anniversary of the Nordic Dairy congresses and cooperation will be celebrated. Dress Code: Business casual

## About Malmö



Malmö – in the far south of Sweden, just across the Öresund strait from Copenhagen in Denmark – is the third largest city in the country after Stockholm and Gothenburg. A swirl of diversity, a mishmash of old and new, Malmö is one of the most eclectic cities in Scandinavia. Spiraling skyscrapers loom above bustling centuries-old squares, and unassuming brick facades house a treasure of modern artistic creations. This incredible city will capture your heart and leave you wanting more.

Founded in the late 1200s, Malmö originally belonged to Denmark, only becoming Swedish in 1658. Today, the city is home to over 316,000 people, a true melting pot of cultures, with residents hailing from over 170 countries.

Belonging to the Skåne province, which covers the southernmost tip of Sweden, the Malmö weather is slightly milder than in the rest of the country. Located at the edge of the sea, it is a fairly windy city. But in general, you'll find warm, pleasant summers and relatively temperate winters.

**For more information [www.visitsweden.com/malmo](http://www.visitsweden.com/malmo)**



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# Practical information

## Registration

For registration please visit: <http://nordicdairycongress.com>

Early bird registration with reduced price: Deadline 15 March 2022 EUR 893.75 incl. 25% Swedish VAT

Ordinary registration: Deadline 5 May 2022

EUR 993.75 incl. 25% Swedish VAT

## Included

- Full participation in the conference, lunch and coffee on Wednesday, Thursday and Friday
- Dinner at Hotel Clarion on Wednesday
- Gala dinner event at Knutssalen on Thursday - hosted by Malmö City – free of charge (there is a no-show fee of EUR 100)

## Transport

- Train directly from Copenhagen Airport to Malmö Centralstation (700 m from the congress site). The train departs three times an hour and the trip takes 24 min.

## Optional

- Unofficial nordic dairy golf tournament Wednesday\* - price EUR 150
- Spouse participation at dinner on Wednesday (price EUR 75) and gala dinner on Thursday – free of charge (there is a no-show fee of EUR 100)

\*Requires a minimum of participants.

## Conference site

The Congress will take place in the centre of Malmö at Malmö Live. The conference site is easily accessible from Copenhagen Airport. Malmö Live is an area in Malmö with a concert hall, congress centre and hotel inaugurated in 2015.

## Currency

Swedish kroner (SEK): EUR 1 = SEK 10.60 (February 2022)

Common credit cards are accepted most places.

## Conference site & recommended hotels

	Distance to Hotel Clarion	Time to walk	Price single room 3 nights (Tuesday - Friday)	Price single room 2 nights (Wednesday - Friday)	Price single room 1 night (Thursday - Friday)
<b>Hotel Clarion*</b> Dag Hammarskjölds Torg 2, Malmö	0 m		EUR 512	EUR 344	EUR 177
<b>Comfort Hotel*</b> Carlskgatan 10, Malmö	850 m	11 min.	EUR 320	EUR 213	EUR 107

\*The above prices may fluctuate due to variation in the rate of exchange.

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