



Join

Sponsors' Corner

Have a drink - Win a nice gift

Meet the sponsors

Nordic Dairy Congress 2017
Adding Value to Dairy

Have a drink – win a nice gift and meet the sponsors

Enjoy an informal hour at the end of the academic programme Thursday afternoon. You just have to go to the bar – have a beer or a glass of wine and visit at least four of the sponsors. If you do this you will enter to a competition with very nice and valuable gifts.

In this booklet you will be introduced to the topics and presentations the sponsors will meet you with.

This enables you to make the right choices as to tailor your personal experience and visit the sponsors of your specific interest.

The sponsors have been encouraged to bring up topics, that provide new knowledge, innovation or new technologies to your company or your daily work.

Go ahead, it is very easy:

1. Choose the sponsors you wish to visit
2. Have a drink
3. Rotate to four sponsors
4. Get four stamps
5. Submit the back cover of this booklet to the competition
6. Hopefully – you win one of the gifts

Enjoy and good luck!





**First Prize
Sponsored
by
Chr. Hansen A/S**

CHR HANSEN

Improving food & health

Win a specially designed bike

Do not miss out on the opportunity of winning this specially designed Herskind-bike sponsored by Chr. Hansen A/S. The bike will be designed to fit the winner and delivered to the door step.

Second Prizes sponsored by



FOODTECH
Processing & Packaging | 13 - 15 November 2018

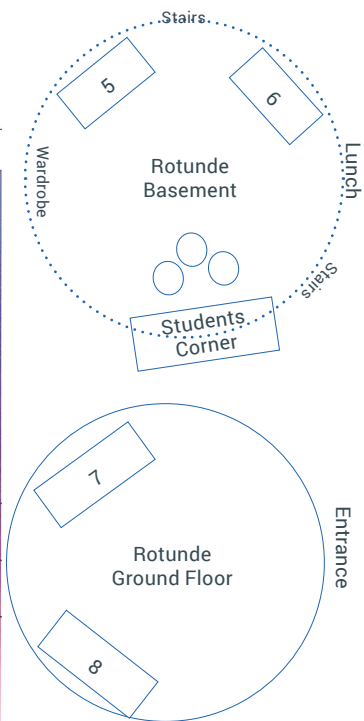
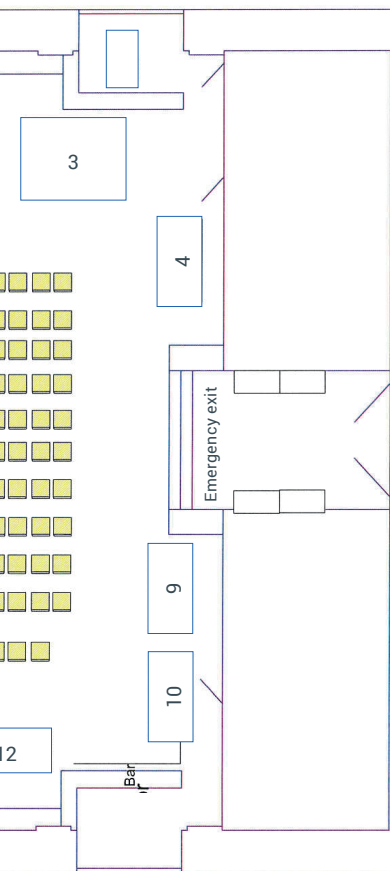


Third Prize sponsored by

FOODTECH
Processing & Packaging | 13 - 15 November 2018







Meet us at
stand 1

CHR HANSEN

Improving food & health

Keep it Great!

***What if you could prolong the shelf-life of yogurt by 7 days
- naturally?***

Food waste is high on the consumers' agenda - and it costs money all through the value chain, from the producer, the retailer and in the consumers' household. FreshQ® - Chr. Hansen's groundbreaking culture to inhibit yeast and mold in fermented milk products - has been proven to extend the shelf-life by at least 7 days.

Our portfolio of bioprotective solutions gives food manufacturers a competitive edge without compromising their product label; it offers them a chance to keep their products fresh and safe by using nature's own resources.

In short: It not only helps food manufacturers create a great brand experience - it helps them to Keep it Great!

Meet us at
stand 2



Optimize your production

BILA A/S is a professional Danish company established in 1988. We offer assistance to our customers in production optimization by means of automation solutions, usually by industrial robots. Our solutions cover everything, from simple automation to optimisation of full production lines. Please come visit us at our stand and learn more about optimizing your production.

How to Achieve Production Optimisation

- Cooperation between costumer and supplier - WHY, and what is in it for me/us?
- BILA's experience with production optimisation through cooperation

'Buzzwords':

- Total cost of ownership
- Courage to challenge each other
- Cross-functional cooperation – gaining experience internally and externally
- Common goal
- Analysis of cases and review of goals and outcome

Meet us at
stand 3



NIRAS – next generation consultancy

NIRAS is an international consultant company with more than 2,100 employees and 18 offices alone in Scandinavia. NIRAS has recently merged with ALECTIA who has extensive experience in design and optimization of production facilities for the food & beverage industry worldwide, with dairy as a special field of expertise.

Our business is to provide impartial consultancy in a variety of fields such as process design and optimization, construction and infrastructure, public utilities, environmental and natural resources, climate change and energy, planning, and development consulting.

At NIRAS, we are aware of our social and environmental responsibility. As a consulting company, we believe that knowledge obligates and that the global challenges demand action now. Our perspective is holistic and we focus on sustainable, long-term solutions that do not merely solve a technical problem but are in harmony with their surroundings and benefit both climate challenges and the environment.

Our values: We Listen – We Learn – We Deliver

Meet us at
stand 4



Is there a scientific way to measure sustainability performance?

Yes. ÅF, in collaboration with RISE (Research Institutes of Sweden), has developed a model and tool that, on a scientific basis, calculate sustainability performance of a company's business or a project. A major challenge within sustainability is how to assess, compare and analyze the complexity and diversity of sustainability and at the same time make the results comparable over time.

The European research program "Measuring the Possible" with the goal of integrating and developing science into measuring complex and holistic phenomena such as safety, comfort or pain became a foundation in the development of SBPI-model (Sustainable Business Performance Indicators).

In short: It is now possible to measure sustainability performance in a scientific way, beyond simple numbers and storytelling.

Stop by: ÅF for demonstration of SBPI-model (Sustainable Business Performance Indicators).

Meet us at
stand 5



The international aspect

Kold College is a modern, self-governing institution that has specialized in educational courses in the area of farm to table. The Dairy Training Center consists of a fully equipped small-scale dairy plant, modern laboratories and classrooms. Each year Kold College arranges a number of tailor-made courses for international companies.

At our stand we will give you a presentation of the international courses we provide; we cover more or less all corners of dairy training. Some of our latest initiatives are e-learning courses and combined blended learning where there are F2F (face-to-face) classroom but also virtual classroom.

Meet us at
stand 6

MEJERIFORENINGEN

The Danish Dairy Board

We are the central organisation of the Danish dairy companies. We safeguard a number of common interests in Denmark and abroad in relation to national and international dairy policies, particularly EU policies.

The Danish Dairy Board is responsible for communication and image-building activities. We create and plan joint sales promotion for milk and dairy products, including school milk and nutrition.

Visit our stand at The Nordic Dairy Congress and hear more about our new School Milk project, Sund Skole, our joint EMF milk and cheese campaigns.

Meet us at
stand 7

FOODTECH

Processing & Packaging | 13 - 15 November 2018

FoodTech 13 - 15 november 2018

FoodTech is Northern Europe's largest technology trade fair and a meeting hub for people from every branch of the industry. Over the course of three days, you will gain unique insight into emerging food trends and technologies. FoodTech is good customer care and generates new leads and new business partners.

IFC International FOOD Contest has a long-standing tradition of exhibiting food and dairy products from all over the world at FoodTech and hi-Industri.

All foods are assessed on the basis of professional criteria. Several prizes are awarded in connection with IFC, including the Dairy Industry's Gourmet Award - Read more about IFC at foodcontest.dk

Meet us at
stand 9

The Grundfos logo is displayed within a white rectangular box with a thick orange border. The logo itself consists of the word "GRUNDFOS" in a bold, white, sans-serif font, followed by a stylized white icon of a water pump or turbine.

Milk: A source of process water

Water is a precious resource. At the Rødkærsbro dairy in Denmark, Arla Foods has cooperated closely with Grundfos BioBooster on developing a method for purifying and reusing milky water from mozzarella cheese production.

The experience from one year of reusing the water shows that this is practical and feasible, and the dairy is now ready to take the next steps.

A key element of Arla Foods is responsible growth that prioritises safety, society and the environment in a long-term perspective – their Good Growth strategy. Arla Foods and Grundfos cooperate to develop water re-use solutions, which will be presented.

Meet us at
stand 10



DSM

BRIGHT SCIENCE. BRIGHTER LIVING.

Solutions for Organic Dairy

Organic dairy is no longer a niche area and continues to grow quickly to meet the needs of health-conscious consumers who are looking for 'feel-good' dairy products. DSM provides a range of solutions for producers who would like to benefit from the opportunity organic dairy offers. Join us to see how we can help you:

- Create organic lactose-free dairy
- Preserve your organic fresh dairy with protective cultures
- Differentiate your organic dairy products with our cultures, or
- Protect your cheese naturally with DSM's packaging and coating solutions.

Stop by DSM's booth and taste the difference in organic dairy!

Meet us at
stand 12



Discover yogurt type products to rival refrigerated alternatives.

Hot climates present unique challenges for food production, distribution, and storage. The development of shelf stable, long shelf life drinking yogurts deliver several advantages over chilled products with benefit for the manufacturer, distributor and consumer. For the dairy producer, long shelf life yogurt enables larger production batches, storage, and transportation over long distances without a costly cold chain distribution system - all delivering significant cost savings and the ability to tap into new market opportunities.

For the consumer, it is now possible to safely consume your yogurt drink out of the home without it becoming acidic; convenient on-the-go, suitable for picnics and your childrens' lunch pack, the possibilities are endless.

At DuPont Nutrition & Health our dairy applications expertise, extensive market knowledge, deep consumer insights and science-driven solutions help turn our customer challenges into opportunities for innovation while keeping your costs down.

Try one today! You'll be surprised at how good they taste.

Meet us at
stand 13



Combat Food Fraud

Food fraud is a **growing global problem** and covers substitution, adulteration, misinformation etc. Fraud is intentionally carried out for financial gain; potential profit is massive and the creativity is significant.

These years the focus is therefore strongly aimed at combating food fraud and it is **the responsibility of your company** to ensure that mitigation processes are in place at all levels in the value chain from suppliers of raw materials to logistics and in production.

Considering that for every transaction in the supply chain new opportunities for adulteration may be presenting themselves, it may not be easy to prove whether fraud is in fact done intentionally or if purchasing or production is “just” careless because of inadequate procedures. A system for evaluating the possible vulnerabilities is therefore essential, as well as **analysis verifying the products**.

Eurofins offers a system to evaluate the vulnerabilities and a comprehensive set of analytical techniques to verify your assessment, support your products and **protect your brand**.

Meet us at
stand 14



World's first stainless steel inspection robot:

- With the robot technology GEA offers the safest and most accurate Crack Test inspection in stainless steel and non-ferrous in-spection markets.
- Patented robotic solutions with advanced sliding cup technology which allows the robot to climb any stainless steel and non-ferrous surface.
- Operated remotely, the robot identifies surface and sub-surface defects using a NDT multi-head high productivity ultra sonic scanner technology and high definition cameras.
- The robot crawls over the internal surface of vessels, finding defects such as pits and cracks and measures their location, length and depth.
- An operator stationed safely outside hazardous area reviews the video and sensor feedback in real-time and identifies and classifies.
- Data acquisition from our installations world-wide using advanced location software is continuously optimised and utilised to ensure maintenance is consistent and repeatable year on year.

Meet us at
stand 15



Adding Value by Holistic Dairy Plant Automation

The intensified global competition means increase in the demands for optimisation of utilisation of assets and machinery, raw materials, chemicals, packaging materials, as well as associated costs for utility and energy consumption and environmental load and increases in the demand for plant wide transparency of manufacturing related costs.

Au2mate develops and delivers holistic automation systems for the dairy industry world-wide. The core in the solutions includes the plant wide control system; the solutions are based upon best industry practise as well as international standards for project management and software development. The systems are built upon control platforms with

latest yet proven technologies as well as Industry 4.0 technologies. The augmented offerings consist of unique training facilities for technology transfer from Au2mate to the dairy customers, featuring high tech live training facilities in Au2mate Academy. Further, Au2mate offers a comprehensive 24/7 after sales service and plant care opportunity ensuring expert availability and access around the clock. The holistic dairy automation offering from Au2mate is the customer guarantee for increased product yield, plant performance and financial results.

Interested in learning more?
Please visit our stand at NDC during the breaks!

Looking forward to see you!

Meet us at
stand 16



Aquatic Food Factory

Custom-made Plants

If you are in need of a new production plant, or parts thereof, will you look for a standard unit or would you prefer a customized production solution?

A customized production plant will fulfill your needs of capacity, production quality, safety, footprint, components, service etc.

Our experience tells us that not many productions sites are standardized. They all have a unique product they sell to their customers and therefore it is difficult to buy new off-the-shelf equipment, that meets their demands and expectations.

When we at Aquatic Food Factory meet with our costumers, our first question is 'What are your needs?', and then we design the solution by implementing our costumer's needs and wishes into the production equipment and plant. Therefore, all plants from Aquatic Food Factory are custom-made.

We design the plant using 3D drawings and present our solution to our costumer, before we start building the new plant or parts of plants in our workshop.

In this way we ensure that our costumer approves the design before we start building the production plant.

Meet us at
stand 17

Eltronic

PRODUCTION IT & AUTOMATION

Boosting competitiveness with Eltronic

The dairy, food and beverage industry is currently challenged more than ever – mainly due to fierce competition. The industry is highly focused on reducing production costs per unit while at the same time maintaining product quality and safety. To achieve this goal, flexible IT and automation solutions can be applied to optimise processes and equipment by creating a more efficient production environment.

At Eltronic – we focus on optimisation of production systems based on the concepts of Industry 4.0 – Industry 4.0 is regarded as an evolution rather than a revolution which will take the industry to the next level. When applied correctly, Industry 4.0 is able to connect the virtual world of data with the physical production environment – thus creating a more efficient and future-proof production.

Eltronic is an engineering company with more than 15 years of experience working with Production IT and Automation within a number of industries. In close cooperation with the customer, Eltronic improves and optimises production systems to increase competitiveness and create a sustainable business for the customer. The dairy, food and beverage industry as well as the pharmaceutical industry are key growth markets for Eltronic.

Meet us at
stand 18



Fighting spores in dairy industry

Bacterial spores like *Bacillus cereus* have caused problems for dairies during decades. Traditional hygiene measures like cleaning with caustic and nitric acid have also been used for decades, but we can see that such processes are insufficient.

Ecolab has developed new strategies to approach the problem with spores in dairies:

- New processes to improve cleaning performance to reduce spores residing in dairy equipment by using SEEC technology.
- New disinfection agents and methods. Through the development of Inspexx for cutting tool disinfection we have found new options to attack difficult microorganisms like bacterial spores in a process that can more easily be implemented.

Other sponsors

SPXFLOW
FOOD+BEVERAGE



Thise
MEJERI MED PASSION





Get 4 stamps and enter the competition

Name

Address

Phone

E-mail