



HÄMEENLINNA

HELSINKI

[www.nordicdairycongress.fi]

THE 42nd NORDIC DAIRY CONGRESS 2010
17.-19.6.2010 Hämeenlinna, Finland



NMİK

THE 42nd NORDIC DAIRY CONGRESS 2010

ON JUNE 17-19 IN 2010 FINLAND HOSTS THE NEXT NORDIC DAIRY CONGRESS IN HÄMEENLINNA.

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NMR

Background

The first Nordic Dairy Congress was arranged by Nordic dairy organizations already in 1920 in Oslo. Eighteen years later the

first Dairy Technology Congress took place in Gothenburg by academic dairy folk. These congresses were organised in turns in alternate years, until in the 1970s discussions about merging the two began. The first combined congress was held in Århus using the ordinal number 31 which was generated by totaling the number of the earlier Dairy and Dairy Technology congresses arranged until then.

About the program

The congress programs are based on the work of the committees. The themes have varied from the quality of milk to information technology.

The congress programs have included exhibitions and excursions to local production facilities.

The theme of the 2010 congress has to do with the new technologies and innovations in dairy industry.

Organiser of the 2010 congress

The 2010 congress is organized by the Finnish Dairy Technology Council.

The Nordic Dairy Technology Council, NMR

The Nordic Dairy Technology Council, NMR, which was established in 1977, is responsible for the continuity of the dairy congresses as well as their quality and standard. The council includes representatives from all the Nordic countries. The president of the council is Product Manager Kari Toikkanen.



NMTK

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THE PREVIOUS CONGRESSES NORDIC DAIRY CONGRESSES 1920–2007



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2007 Aarhus •••
2004 Reykjavik •
2001 Malmö •
1998 Stavanger •
1995 Helsinki •
1992 Odense •
1989 Reykjavik •
1986 Ronneby •
1983 Oslo •
1980 Helsinki •
1977 Aarhus •
1975 Skövde •••
1973 Reykjavik •
1972 Aalborg •••
1970 Lund ••
1969 Bergen •••
1967 Turku ••
1966 Tampere •••
1964 Hamar ••
1963 Storlien •••
1961 Aalborg ••

1960 Aarhus •••
1958 Östersund ••
1956 Oslo •••
1955 Hämeenlinna ••
1953 Visby •••
1951 Bergen ••
1950 Copenhagen •••
1947 Trondheim •••
1946 Copenhagen ••
1938 Gothenburg ••
1938 Malmö •••
1935 Dalum •••
1932 Stavanger •••
1930 Stockholm •••
1927 Ladelund •••
1926 Hamar •••
1925 Alnarp •••
1924 Dalum •••
1922 Ås •••
1921 Ladelund •••
1920 Oslo •••

• Nordic Dairy Congress
•• Nordic Dairy Technology Congress
••• Nordic Dairy Professionals' Congress

WELCOME

TO THE 42nd NORDIC DAIRY CONGRESS "NEW TECHNOLOGIES AND INNOVATIONS IN DAIRY INDUSTRY"



Welcome to every 3rd year organized and in order the 42nd Nordic Dairy Congress at Hämeenlinna in Arts and Congress Center Verkatehdas ("fabric factory") from the 17th until 19th of June 2010. Hämeenlinna is historical and cultural capital of the South Finland province and offers impressive and identical circumstances for the congress.

The theme of the congress will be "New Technologies and Innovations in Dairy Industry". The target is to offer extensive picture about the latest technology development and innovations in dairy industry. The new technologies will concentrate on new more economic possibilities in process development offered by new membrane technologies and on continuous production methods. The second focused area will be innovations at the sustainability and dairy quality control. At difficult macro-economical situation these targets for development results are connected to each

others by more economical processes and production in dairy industry and milk production.

The responsible for continuity, coordination, arrangement, quality and level of the congress is carried out by the Nordic Dairy Technology Council – Nordiskt Mejeritekniskt Råd (NMR), where are represented all dairy membership organisations in every Nordic Country. The main responsibility for practical arrangements is carried out by the NMR-members of the organising country together with the dairy professionals in program committee.

Welcome!

Kari Toikkanen

President of the NMR at congress period 2008-2010

PROGRAM COMMITTEE

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Program Committee Chairman
Vice President, Technology
Matti Harju
Valio Ltd. R&D



Vice President, Production
Karl-Magnus Lindfors
Valio Ltd., Cheese



Professor, Director
Tapani Alatossava
Helsinki University, Milk Technology



Director
Eeva-Liisa Ryhänen
MTT Agrifood Research Finland,
Biotechnology and Food Research



Director, Adjunct Professor
Helena Kautola
HAMK University of Applied Sciences,
Education and Research Centre for
Living Environment



Program Committee Secretary
Product Manager
Kari Toikkanen
Valio Ltd., Fresh Products and
Domestic Sales and Marketing



WELCOME

TO THE NORDIC DAIRY CONGRESS!

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On behalf of the program committee I would like to welcome you to our congress. First time the language in the congress is English. So in addition to Nordic speakers we have been able to invite some top speakers from other countries. Our speakers are partly coming from the universities and partly from the industry. This hopefully guarantee an active discussion and learning from each other.

We have two parallel programs. In the first one the focus is in technology and especially in membrane processes, which are already now widely used in the dairy industry. In the future their role will be even more important in the fractionation of milk. The other

program is a “softer” alternative. Sustainability is handled in several presentations and the improvement and control of product quality is the other theme in this program.

Matti Harju, Ph.D (Technol.)
Program Committee Chairman
Vice President, Technology, Valio Ltd. R&D



Bringing taste to life

NORDIC

DAIRY TECHNOLOGY COUNCIL,

MEMBERS OF THE COUNCIL 2008-2010

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NTK



THE 42nd NORDIC DAIRY CONGRESS 2010

17.-19.6.2010 HÄMEENLINNA, VERKATEHDAS

PROGRAM*

THURSDAY 17th OF JUNE, 2010

- 9.00- Nordic Dairy Golf Championship Tournament -
Tawast Golf, Hämeenlinna
- 12.00-19.00 Registration - Verkatehdas
- 14.00-17.00 Study Trips -
Huhtamäki Factory and Hämeenlinna Dairy
- 19.00-21.00 NMK GEA Get together - Verkatehdas

FRIDAY 18th OF JUNE, 2010

- 08.00- Registration continues
- 10.00-11.00 Opening Ceremony of the Congress - Verkatehdas
Nordic Greetings - Denmark, Iceland, Norway, Sweden and Finland
Official Opening
- 11.00-11.30 Coffee
- 11.30-13.00 Opening Lectures
An Overview of New Technologies -
Prof. Dr.-Ing. Ulrich Kulozik, Technische Universität München, Germany
Responsibility in Food Chain -
Director General Jaana Husu-Kallio, Finnish Food Safety Authority
- 13.00-14.30 NMK JohnsonDiversey Lunch
- 14.30-16.30 **Parallel program 1**
New technologies
- Potentialities of Microfiltration in the Dairy Industry -
Dr. Genevieve Gesan-Guiziou, INRA, France
- Separation of Casein by Microfiltration and the
Use of Casein Concentrate -
Hans Henrik Holst, Arla Foods, Denmark
- Continuous Cheese Making -
Dr. Heinrich Stephan, Alpma,
Alpenland Maschinenbau GmbH, Germany
- 19.00- NMK Huhtamäki Evening buffet - Häme Medieval Castle
- Parallel program 2**
Sustainability and Dairy Quality Control
- Traceability of the Feed - Raw Milk - Dairy Chain -
Professor Hannu J. Korhonen, MTT Agrifood Research Finland
- Sustainable Milk Production - Strategies to Reduce Greenhouse Gas
Emissions from the Dairy Sector - Professor Odd Magne Harstad,
The Norwegian University of Life Sciences (UMB), Norway
- Possibilities of Intelligent Packaging for Quality Control of Perishable
Food Products - PhD, Senior Research Scientist Maria Smolander,
VTT Technical Research Centre of Finland

* THE LECTURERS INTRODUCTION IS ON PAGES 13-15



SATURDAY 19th OF JUNE, 2010
09.00-10.30 **Parallel program 1**
New technologies

Protein Standardisation of Cheese Milk by Ultrafiltration and the Use of Permeate-
Henrik Kæmpe, Arla Foods, Denmark

Effect of Cheese Milk Modifications on the Composition and Functionality of Whey Products-
Marko Outinen, Valio R&D, Finland

The Impact of Technology Development on Whey Processing – Business Development Manager Bob Roswell,
Tetra Pak Cheese and Powder Systems NZ, New Zealand

10.30-11.00 Coffee

11.00-12.30 White Water Recovery by Reverse Osmosis -
Filtration Specialist, Jørgen Berthelsen,
Tetra Pak Cheese and Powder Systems A/S - Filtration Systems, Denmark

Optimisation of Membrane Cleaning Procedures –
Membrane Specialist Flemming Skou,
JohnsonDiversey, Denmark

High Efficiency Homogenization Technology in the Dairy Industry – Process Engineering Manager Steffen Jahnke,
GEA Niro Soavi Deutschland

12.30-14.00 NMMK Farnos Lunch

14.00-15.00 Sticking Properties of Milk Based Powders and the Influence on Processing Parameters –
Process Design Engineer PhD Ejnar Refstrup,
GEA Niro, Denmark

Milk Fat Globule Membrane - Isolation and Potential Uses – Professor Rafael Jimenez-Flores, California Polytechnic State University, San Luis Obispo, USA

15.00-15.30 Closing lecture - PhD Eirik Selmer-Olsen, Tine R&D, Norway

15.30-16.00 Concluding Coffee

16.00- Follow Up of the Swedish Royal Wedding - Princess Victoria & Duke Daniel

19.00- NMMK Elopak Gala Dinner - Spa Hotel Rantasipi Aulanko
Gala Speech - Executive Vice President Veijo Meriläinen, Valio Ltd., Finland

Parallel program 2
Sustainability and Dairy Quality Control

Ultrasonic Structural QC of Swiss Type Cheese in On-line Environments -
Researcher Antti Alavuotunki, University of Helsinki, Finland

Molecular Tools for Microbial Identifications and Population Analysis -
Researcher Therese Faye, The Norwegian University of Life Sciences (UMB), Norway

Biocontrol Approaches and Tools for Dairy Processes -
Adviser Annette Baltzer Larsen, Force Technology, Denmark

Control of Flavour Formation in Cheeses -
Professor Ylva Ardö, University of Copenhagen, Denmark

Crosslinking Enzymes in Food Processing: Effects on Texture and Water-holding –
PhD, Senior Research Scientist Raija Lantto,
VTT Technical Research Centre of Finland

Good Structures to Fermented Milk Products by Transglutaminase -
Associate Professor Daiva Leskauskaitė,
Kaunas University of Technology, Lithuania

Extended Shelf Life (ESL) Milk; New Challenges for Product Protection During Storage and Transport -
PhD Gunnar Rysstad, Elopak, Norway

Toxins Found in Milk -
Professor Miia Lindström, University of Helsinki,
Faculty of Veterinary Medicine, Finland

The organiser reserves the right to make changes to the program.



STUDY TRIPS

17.6. at 14.00–17.00

12 The study trips for the congress participants are to Huhtamäki Consumer Goods and Hämeenlinna Co-operative Dairy.

The registration for the study trips is done during the congress registration at the web pages of the event.

The study trip is free for all congress visitors.



HÄMEENLINNAN OSUUSMEIJERI

- The first dairy in Hämeenlinna, Tavastehus Mejeriaktiebolag, was established in 1871
 - The Hämeenlinna Co-operative Dairy was established in 1926
 - The co-operative has ca. 200 members
 - Turnover in 2008: 60,5 million euros
 - The amount of processed milk in 2008: 104 million litres
 - Average amount of personnel in 2008: 70 persons
 - Product range: 5 milk products, 3 cream products, 5 sour milk products
 - 51 different packing variations.
- The Hämeenlinna Co-operative Dairy is a partner of Arla Ingman



HUHTAMÄKI HÄMEENLINNA SITE

- First part established 1963
- Today in two locations
 - Plastic and paper plants in Käikälä
 - Edible fat plant in Kantola
- Totally 50 000 m² covered area
- Employs 600 persons
- About 15 mill pcs produced per day
- Representing two categories
 - Huhtamäki Consumer Goods
 - Huhtamäki Food Service
- Part of Huhtamäki Rigid Europe organisation

www.huhtamaki.com



LECTURERS



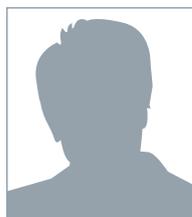
Antti Alavuotunki (MSci) has graduated from Helsinki University of Technology 2001. He worked at VTT Technical Research Centre of Finland 2000-2005. Currently he is preparing his Doctoral Thesis at the Department of Food Technology in University of Helsinki. His research concerns the use of ultrasound in non-destructive monitoring of cheese manufacturing and ripening process. He has been developing ultrasound methods for structural quality control of cheese and for monitoring the milk rheological parameters during renneting process.



Jørgen Berthelsen, Filtration Specialist, B Sc Mech Eng, Tetra Pak Cheese and Powder Systems A/S - Filtration Systems. 13 years in Ice Cream business at Tetra Pak Hoyer A/S as Project Manager and as Sales Responsible. Today he is working as sales responsible in Tetra Pak Cheese and Powder Systems A/S - Filtration Systems. Since 2000 with sales support to local TP Market Companies in Northern Europe, China, South East Asia and Africa and working with membrane filtration systems and processes in the Dairy industry.



Ylva Ardö is professor in Dairy Technology at University of Copenhagen. Her expertise covers cheese technology and ripening from all aspects, including flavour formation. In 2008 Ylva was honoured the IDF Award for Outstanding Contribution to Progress in Dairying Worldwide as well as the Swiss Cheese Award for best Cheese Scientist Worldwide.



Therese Faye



Annette Baltzer Larsen graduated as a dairyman in 1992 and as a dairy engineer in 1997. She almost consider herself a veteran, with her 11 years of experience, in the dairy industry. The last 2 years she has been working in FORCE Technology and not directly connected to the dairy industry. The last 7 years she has been working with the topic "Biofilm": what is biofilm, which problems can biofilm cause for the dairy industry and which challenge the dairy have, when trying to detect the micro-organisms from the biofilm?



Geneviève Gésan-Guizou has obtained a PhD in Chemical Engineering Science from University Rennes I, France in 1993. Since 1994, she has worked as a research scientist in the French National Institute for Agricultural Research (INRA). She is based at the Joint Research Unit "Science and Technology of milk and egg" in Rennes. Her research work activities focus on transport phenomena in membrane operation (filtration), mainly applied to the fractionation of milk components.



Odd Magne Harstad obtained his M.Sc. in animal nutrition at the Norwegian University of Life Sciences (UMB) in 1978. Before starting a career in research, Harstad spent two years in the consultant service of the dairy industry. He obtained a PhD in ruminant nutrition at UMB in 1984. In 1990 he was appointed professor in animal nutrition at the Department of Animal and Aquacultural Sciences (IHA), UMB. Harstad is presently the leader of the research group "Ruminant Physiology and Nutrition" at IHA. He is in charge of a research team studying feeding strategies to improve the nutritional quality of milk. More recently his work explores the potential of reducing greenhouse gases from the animal sector.



Henrik Kæmpe is Dairy Manager at Arla Foods, Rødkærsbro dairy. He is educated as a dairyman in 1991 and dairy engineer in 1997. He worked as production- and dairy manager on different Arla Foods dairies. Operating engineer at Vellev dairy (1997-2000), production engineer at Production Division (2000-2001), dairy manager at Vellev dairy (2001-2002), production manager at Branderup dairy (2002-2003), dairy manager at Danya Foods (Arla Foods) in Saudi Arabia (2003-2004), production manager at Rødkærsbro dairy (2004-2006), dairy manager at Rødkærsbro dairy (2007-). Optimising the utilisation of the milk has his biggest interest, and using statistical methods has always been a tool in this optimisation.



Hans Henrik Holst has a cand. scient. – Master's degree – in chemistry from the University of Aarhus, and has during the last 25 years been working with fractionation of proteins within the dairy industry. In 1985, he was employed at APV in the development dairy in Nr. Vium, and 5 years later he was employed by Denmark Protein as development officer. This company is now part of Arla Foods and he is head of Department Separation in Arla Foods Ingredients R&D. He has throughout all the years worked with fractionation. His main focus was in the first stages on filtering of whey protein subsequently followed by filtration of milk protein and the chosen technologies have been filtering as well chromatographic methods.



Hannu J. Korhonen graduated from the University of Helsinki in 1970 majoring in Dairy Technology and General Microbiology. He obtained a PhD. degree in dairy science from the same university in 1974. From 1978 to 1992 he worked in dairy development programmes in East Africa for FAO and the Finnish Government. Since 1994 he has worked for MTT Agrifood Research Finland, the first 12 years as Director of Food Research Institute and currently as Research Professor doing research on bioactive dietary compounds and functional foods.



Jaana Husu-Kallio has been Director General of the Finnish Food Safety Authority Evira since 2006. She was formerly the Deputy Director General of DG Health and Consumers in the European Commission. Prior to that she served as Director General of the Department of Food and Health in the Ministry of Agriculture and Forestry. The earlier jobs included veterinary practice, laboratory work and in-house control planning in Finnish dairies. The academic education is based on graduating in veterinary medicine in Helsinki.



Ulrich Kulozik holds since 2000 the Chair for Food Process Engineering and Dairy Technology of the Technische Universität München. His research activities are for example at the areas of bioprocess engineering, starter culture preservation, enzyme technology, protein-protein and protein-polysaccharide interactions, aseptic and sterile processing, membrane technology and fractionation by chromatography and food microstructure engineering. He is also the Chairman of the IDF Standing Committee on Dairy Science and Technology since 2003.



Steffen Jahnke, Manager Process Engineering, GEA Niro Soavi Deutschland, 46 years, 1984 school with university entrance qualification, 1986 skilled machine- and plant monter, 1986 – 1992 study of process engineering at the Technical University of Dresden, Dipl.-Ing. in mechanical dispersion technique and automation, 1992 – 2000 Head of R&D for high pressure homogenizers at APV Gaulin GmbH, Lübeck, since 2000 sales and process application of Niro Soavi high pressure homogenizers at GEA Niro Soavi Deutschland.



Raija Lantto's know-how covers the exploitation of enzymes in food processing. Her special expertise area is protein cross-linking enzymes and their structural and textural effects in various milk, meat and fish systems. Having her roots in the industry, product and process development is at the centre of her interest. Her work at VTT focuses on developing enzyme technologies to tailor material properties, such as texture and water-holding, of biopolymer matrices aiming at light and healthy foods.



Rafael Jimenez-Florens has over 20 years research experience in the chemistry and biochemistry of milk proteins. For the last 15 years professor Jimenez-Florens has also been researching the structure and function of the milk fat globule membrane (MFGM), applications of molecular biology to dairy products and processes, and novel processes that can be applied to milk components to maintain their functional and nutritional qualities.



Miia Lindström, DVM, PhD, was nominated as Professor of Dairy Hygiene in the University of Helsinki in 2009. Her research has focused on molecular epidemiology, diagnostics and stress response of spore-forming and psychrotrophic foodborne pathogenic bacteria, with particular attention to food safety risks caused by Clostridium botulinum in the chilled food industry. Currently Lindström is establishing a dairy hygiene oriented research group with the main focus on safety and quality risks caused by spore-forming bacteria in dairy production. She works at the Department of Food Hygiene and Environmental Health in the Faculty of Veterinary Medicine.



Daiva Leskauskaitė is an Associate Professor in Kaunas University of Technology (KTU). She is heading the Department of Food Technology in KTU with responsibility for research strategy, education and administration. Her research activities are focused on milk protein functionality and the rheology and microstructure of dairy products, mainly acid milk gels. Modification of the functional properties using enzymatic or other treatments has been a major research interest.



Eirik Selmer-Olsen, R&D Director of TINE, Norway. Background from the Norwegian University of Life Sciences, department of Food science. PhD in Food science and microbiology. Expertise in food science, food microbiology, environment and innovation. Board member of TINE; the Norwegian Research Council; Nofima - Norwegian Institute of Food, Fisheries and Aquaculture Research



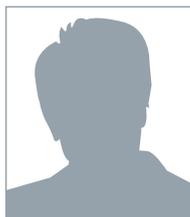
Marko Outinen graduated in 1991 from the Chemical Engineering faculty at Helsinki University of Technology, and defended his PhD thesis in 2010. He has been working in research and product development at Valio from 1990. His field of expertise is whey and whey products, including demineralised whey powders, whey protein concentrates, -fractions and -hydrolysates. Related to his role as a quality manager of whey, he has currently been involved in research concerning modifications of the cheese processes and their impact on whey quality.



Flemming Skou, Senior Application Expert Dairy and Membrane. He is working in JohnsonDiversey Global R&D department and he was previous the Technical Manager F&B Nordic. His lecture will focus on the following areas: membrane materials & specifications, establishing cleaning procedures depending on products processed, considerations for the cleaning procedures and how to optimise procedures in order to save water, time & energy.



Ejnar Refstrup received his M.Sc. in Dairy Science & Technology from the Royal Veterinary and Agricultural University in Copenhagen, Denmark in 1970 and after his graduation went to work for Niro A/S in Copenhagen. Between 1971 and 1974 Mr. Refstrup wrote his Ph.D. also at the Royal Veterinary and Agricultural University in Copenhagen. He continued at the same institution in a position as Associate Professor at the Dairy Department. In 1980 he returned to work for Niro A/S at the company's Research & Development department and he is working in a position as Process Design Engineer.



Maria Smolander



Rob Boswell, Business Development Manager, B.E. (Chemical and Process Engineering), Tetra Pak Cheese & Powder Systems NZ. 17 years New Zealand dairy industry. Development and commercialization of whey and protein products and processing technology. 3 years as a consultant in Innovation Management, Food and Pharmaceutical industries. 1 year Business Development, Tetra Pak CPS.



Heinrich Stephan, 1977-1982 Study of Mechanical Eng. at Technical University Darmstadt, 1989 Doctoral Thesis in Fluid Dynamics at Technical University Darmstadt. 1982-1987 Research and Technical Assistant at Technical University Darmstadt, 1987-1998 Head of Production Technology of Brass Roof Tile Systems, since 1998 Director for Cheese Production Technology of ALPMA.



Gunnar Rysstad is Director System verification, Elopak Corporate Offices, Norway. He graduated from the University of Agriculture, Norway, with a master in Dairy Technology, and he has a PhD from the same university in Dairy Technology and Microbiology. The last 20 years he has been with Elopak in various positions within R&D and Marketing. He also holds a Master of Technology Management degree from the Technical University in Norway, and Sloan School of management, Boston, USA.

More information about the lecturers and about lecturers Faye and Smolander could be read from the web pages of the congress www.nordicdairycongress.fi

REGISTRATION

For Registration please go to www.nordicdairycongress.fi

Those who have registered for the congress by the 15th April 2010 receive a high-quality back bag as a gift!

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Through the online registration system you can register to the congress and reserve possible accommodation for the congress participant and companion. You can also use the registration system to register several participants if they are from the same organization/association/company and the duration of participation and place of accommodation are the same. Please note that the first participant in the reservation will pay for the whole reservation. If the organization/association/company will not pay for the the companion's participation costs, he or she should be registered with a separate registration form.

In case of a group reservation of over 10 people, please contact the customer service of the Häme Convention Bureau jasmin.heikkila@hameenmatkailu.fi.

We do not accept phone reservations.

For more information and enquiries, contact the Häme Convention Bureau, tel. +358 10 6172 336.

PARTICIPATION FEES All prices include VAT.

Status: Congress participant: 695 €

Includes: Study trip, get together event, 4 x coffee with pastry, 2 x lunch, 2 x dinner with program, congress programme and material and transportations according to the programme with a separate timetable that will be confirmed later.

Status: Companion: 395 €

Includes: get together event, 4 x coffee with pastry, 2 x lunch, 2 x dinner with program and transportations between the hotel and congress location according to the programme with a separate timetable that will be confirmed later.

PAYMENT METHODS

Reservation is paid either through the Finnish online banking system; Nordea, Osuuspankki, Sampo or by credit card; Visa, MasterCard, Business Eurocard



GIFT

TERMS OF RESERVATION AND CANCELLATION

We will confirm your reservation to the email address that you have provided. The first participant will pay for the whole reservation.

Cancellations have to be made in written form to info@hameenmatkailu.fi or, according to the terms of cancellation accepted in the reservation, to the address: Häme Convention Bureau, Verkatehdas, Viipurintie 4, 13200 Hämeenlinna, Finland.

For reservations cancelled before 4th May 2010 we will charge €25 office fees.

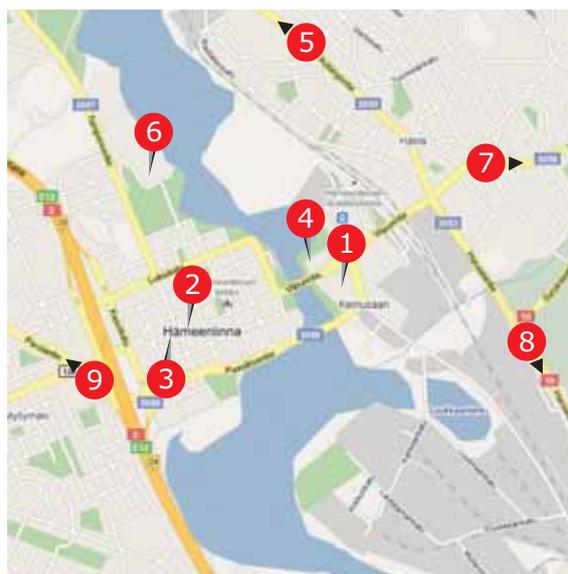
Reservations cancelled after 4th May 2010 we will charge 50% of the total cost as well as additional €12 office fees per invoice.

Reservations cancelled after 18th May 2010 we will charge 100 % of the total cost as well as additional €12 office fees per invoice.

For complete terms of reservation and cancellation please go to www.nordicdairycongress.fi

- 1 Verkatehdas Congress Center
- 2 Hotel Emilia
- 3 Hotel Cumulus Hämeenlinna
- 4 Sokos Hotel Vaakuna Hämeenlinna
- 5 Spa Hotel Rantasipi Aulanko
(approx. 4 km from Verkatehdas)
- 6 Häme Medieval Castle
- 7 Tawast Golf & Country Club
(approx. 6 km from Verkatehdas)
- 8 Huhtamäki Consumer Goods
(approx. 5 km from Verkatehdas)
- 9 Hämeenlinna Co-Operative Dairy
(approx. 3 km from Verkatehdas)

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ACCOMMODATION

All prices VAT inclusive.

18 Hotel Emilia

Hotel Emilia is located right in the heart of the town. It offers a stay at a cosy hotel with 40 rooms, each of which has a character of its own, a bathroom, TV and phone. Sauna is also available at request. Distance to the conference venue Verkatehdas is approx. 1 km.

Single room: €79 / night

Double room: €89 / night

Hotel Cumulus Hämeenlinna

The Cumulus Hämeenlinna is a quiet and pleasant hotel right in the heart of Hämeenlinna. Hotel has 100 well equipped rooms, restaurant and a night club. Hotel Cumulus is located approx. 1 km from the conference venue Verkatehdas.

Single room: €108 / night

Double room: €133 / night



Sokos Hotel Vaakuna Hämeenlinna

Located closest to the conference venue Verkatehdas Congress centre. A beautiful hotel with features of the medieval Häme Castle, in the centre of Hämeenlinna. The location by Vanajavesi lake ensures a nice view, and the 200 meters' distance to the railwaystation makes the hotel very easy to reach. A great many of the 121 rooms were renovated in 2004. Distance to the conference venue Verkatehdas is approx. 400 meters.

Single room: €95 / night

Double room: €115 / night

Spa Hotel Rantasipi Aulanko

The culturally historic Rantasipi Aulanko has expanded into a magnificent spa hotel as of 2006. The hotel now offers a new spa, 246 renovated rooms, conference facilities, restaurants and additional recreation possibilities - the country's most beautiful landscape for golf is in the vicinity. These make Aulanko more enchanting than ever. Room facilities include TV, Pay TV, hair dryer, minibar (in some rooms). Distance to the conference venue Verkatehdas is approx. 4 km.

Single room: €131 / night

Double room: €156 / night

Reservations for the time of the event only through Häme Convention Bureau.



FINLAND AND THE CITY OF HÄMEENLINNA

20

The 42nd Nordic Dairy Congress congress will take place in Hämeenlinna Finland. The following paragraphs are intended to give you a concise but wholesome image of the country, city and its people.

Finland (Suomi in Finnish) is a republic and it became a member of the European Union in 1995. The population of the country is about 5.2 million and the capital, Helsinki, has 560.000 residents. Finland is an advanced industrial economy and the metal, engineering and electronics industries account for 50 % of the export revenue and the forest industry for 30 %.

Finland is also one of the leading countries in Internet coverage and there are more mobile phones in use than conventional fixed phones.

Forests cover 3/4 of the surface area of Finland, which is 338.000 sw. km.

Finland is also a land of thousands of about 190.000 lakes and about as many islands. The principal archipelago and the self-governing province of Åland lie off the south-west coast while the main lake district is centred on the Lake Saimaa in the east of the country.

City of Hämeenlinna is situated only 55 minutes from Helsinki-Vantaa Airport and 45 minutes from Tampere-Pirkkala Airport. Hämeenlinna can be easily reached from the airports by bus or train service. More information could be read from the web pages of the congress www.nordicdairycongress.fi

Hämeenlinna is the administrative centre of the province of Southern Finland, a traditional and vibrant educational and cultural town at the junction of nationally important rail, road and waterway networks. Hämeenlinna presents an ideal combination of nature and culture. Hämeenlinna has been a city for 365 years and it is full of historical sights and beautiful nature reserves. The main landmark is the mediaeval red brick castle, while other sights include the Aulanko Park and the birth home of the famous Finnish composer, Jean Sibelius.

Today, Hämeenlinna enjoys a vibrant commercial and artistic life. Amongst its best-known outputs are beautiful and valuable design products. A stroll down the Linnankatu, sampling the city's sights, restaurants and boutiques, will give the visitor a good first taste of this historical city.



Cleanliness matters.

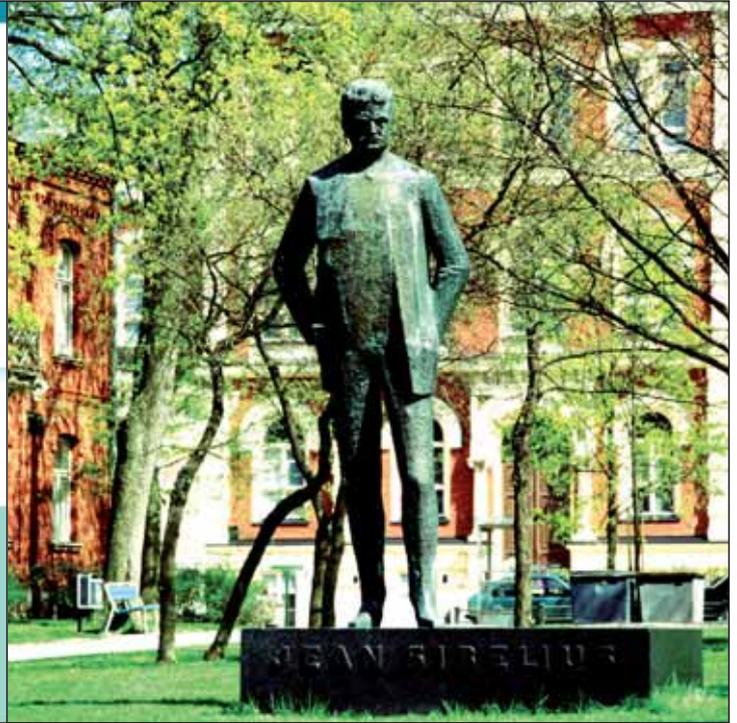
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VERKATEHDAS

A NEW GENERATION ARTS AND CONGRESS CENTER

22

We aim to make the Verkatehdas Arts & Congress Center entirely unique – in facilities, services and atmosphere.

Verkatehdas offers a distinctive surrounding for your needs. The arts and congress center is situated in the comfortable, safe and urban setting of an old factory. New constructions respect the historical elements. Several types of events can be successfully arranged in its diverse and adaptive facilities.

Verkatehdas is an venue for congresses, seminars and events. Our versatile spaces include main hall for 703 delegates, 8 conference rooms and auditoriums for 15-256 delegates and exhibition spaces.

We are located in the heart of Southern Finland. Hämeenlinna is an easily accessible city via road, train and air. The atmosphere combines vibrant history, culture and nature.



The beauty of an event lies in the details. Join in! These settings suit business meetings, seminars and company parties. We have something fantastic to offer just for You!

NEXT PAGE >>>

The functional and beautiful center was created in an old factory setting. New constructions respect the historical elements. Verkatehdas is an ideal meeting point for everyone.



NORDIC DAIRY

GOLF CHAMPIONSHIP TOURNAMENT

- TAWAST GOLF, HÄMEENLINNA

24

Tawast Golf course is an 18-hole course located close to Hämeenlinna in southern Finland. Hämeenlinna is centrally located with mere 100 km to the capital Helsinki. This charming course was designed by Architect Reijo Hillberg to be in perfect harmony with the surrounding woodland, the lake and the beautiful buildings of the area.

The building, which today is known as the clubhouse, used to function as horse stables. The clubhouse is located in the centre of the course and offers a relaxing atmosphere for a break between rounds.

On the ground floor of the clubhouse players will find the caddy master's office, the lobby and a fully licensed restaurant. The restaurant also offers facilities suitable for both private functions and meetings.

The first floor of the clubhouse features fully equipped locker rooms, saunas and separate shower rooms for men and women.

If players should wish to brush up on their putt, they may practice on the putting green in front of the clubhouse. The versatile course also offers players a driving range, practice areas for chipping and pitching and should you fear landing your ball in the bunker, the practice bunkers offer you the possibility to perfect your skills in getting back out.

After a long round of golf, it is nice to relax and enjoy the last rays of sun at the cozy terrace.



Thursday the 17th June 2010 mass start at 9 o'clock, in groups of 4 persons.
Competition information session at 8.30.

Price:

75 EUR

Includes greenfee, result service, golf cart, range token,
sauna, towel, lunch box and lunch.

Forms of play:

Stableford, best shot and special competitions.

Registration:

Before 10.06.2010.

Tel. +358 3 630 610

tawast@tawastgolf.fi

Golf course (www.tawastgolf.fi):

Tawast Golf, Tawastintie 48, 13270 Hämeenlinna



SOCIAL PROGRAM

Thursday 17th June at 13:30–17:00

26 Welcome to Hämeenlinna!

Come and get to know the oldest inland city in Finland, where the national composer Jean Sibelius was born and where he spent his childhood. A guided tour will introduce to you the most important sights of the city, including the Häme medieval castle and the house where Sibelius was born. The visit to Sibelius' childhood home will also include a short musical performance.

13.30 Guide and busses pick the participants up from the hotels

14.00 Häme Medieval castle

15.15 Jean Sibelius' childhood home. Music.

16.15 City tour on a bus

17.00 Busses deliver the participants back to their hotels.



- Price: 109 €/person
- Includes the above-mentioned program, entry fees and an English-speaking guide.
- Duration circa 3 hours.
- Minimum number of participants for the trip to take place is 10.
- Registration for the trip is done during the congress registration.
- Minor changes to the program are possible.



Friday 18th June at 11:30–17:00

Finnish nature, manor traditions
and design

The tour will take you to the forest park of Aulanko, built between 1883 and 1938 and greatly inspired by the British garden design. From the perspective of cultural history, the park is one of the most treasured sites in Finland. The guided tour will familiarise you with the fascinating history of Aulanko. You will enjoy beautiful landscapes both by walking around in the park and from the comfort of a tour bus.

- 11.30 Guide and busses pick the participants up from the hotels
- 12.00 Aulanko forest park
- 13.00 Katinen Manor
- 14.45 Iittala Glass Centre
- 16.15 Departure from Iittala. Busses deliver the participants back to their hotels (at about 16.45).

From Aulanko, the tour will continue to the Katinen Manor, where the visitors will explore the history of the manor. Finnish design will be the focus of the tour of the Iittala Glass Centre, where the famous Iittala glass factory has created Finnish design since 1881. A guide will introduce you to the art of glass blowing and the history of glass. The tour includes an opportunity for shopping; the stores of the Glass Centre feature high quality products from, for example, Iittala, Hackman and Arabia, as well as other crafts and design products.

- Price: 115 €/person
- Includes the above-mentioned program, entry fees and an English-speaking guide.
- Duration c. 5,5 hours.
- Minimum number of participants for the trip to take place is 10.
- Registration for the trip is done during the congress registration.
- Minor changes to the program are possible.

Saturday 19th June at 9:30–11:00

Cruise on the beautiful Lake Vanajavesi

Finland is a land of thousands of lakes, and Hämeenlinna's location by the Lake Vanajavesi is exceptionally beautiful. Step onboard to admire the wonderful lakeside sceneries!

09.30 Cruise starts from the Hämeenlinna harbour

09.45 The boat picks the participants up from
Hotel Aulanko

11.00 The boat returns to Hämeenlinna harbour

- Price: 127 €/person
- Includes the cruise, morning coffee or tee and a sweet bun served on the boat
- Duration c. 2 hours.
- Minimum number of participants for the trip to take place is 10.
- Registration for the trip is done during the congress registration.
- Minor changes to the program are possible.



Saturday 19th June at 16:00–

Royal Wedding

We have reserved for you an opportunity to follow the Swedish Royal wedding as the crown princess Victoria and Daniel Westing exchange their vows. You can follow the festive event from a big screen at the Verkatehdas starting at 4pm.

The event is free of charge for all congress participants and their companions.



NMK





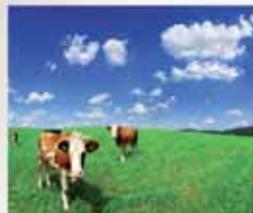
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On everyone's lips: with more than 250 companies, the GEA Group offers convincing answers to questions about process technology. For instance, every fourth liter of the global milk production runs through processing plants or components delivered by us—with a strongly rising trend.

And this is just one small episode in the rapid success story of our group. Consistent innovation leadership and concentration on growth markets, including the dairy and food industries, have positioned us at the very top worldwide.

If you have further questions on opportunities, markets and strategies, we would be pleased to answer them. At the 42nd Nordic Dairy Congress "New Technologies and Innovations in Dairy Industry"

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