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Nordic Dairy Congress **PROGRAMME 2025**

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Unlock the POWER OF DAIRY for people and the planet!

Reykjavik, Iceland, 20 - 22 May 2025

GOLDSPONSOR:

GEA Engineering
for a better
world.

VISIT ICELAND & EXCITING REYKJAVIK



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WELCOME

TO THE 46th NORDIC DAIRY CONGRESS - Unlock the POWER OF DAIRY for people and the planet!

Auðunn Hermannsson
President of Nordic Dairy Council



I am delighted to welcome you to Iceland for the 46th Nordic Dairy Congress in May 2025. We are confident that we can offer you an engaging and insightful programme under the theme “Unlock the POWER OF DAIRY for people and the planet.” The Power of Dairy is a multifaceted concept, and this congress will help us all to understand it better.

In Reykjavik, we will bring together prominent speakers from around the world to explore this theme from various perspectives, including technology, sustainability, nutrition, and consumer behaviour.

The programme is designed with an international approach, ensuring a global outreach, and will be conducted entirely in English. Our sponsors play a crucial role in making this event possible, providing both financial support and valuable expertise in their respective fields. Just like the lectures, the sponsor booths will be an important source of knowledge.

The conference will be held at the Hotel Hilton Reykjavik Nordica, an ideal venue for an event of this nature. You will have the opportunity to participate in optional sightseeing tours, such as the Golden Circle and Skyrland, as well as evening events for networking and reconnecting with fellow dairy enthusiasts.

Let's unlock the power of dairy together at the Nordic Dairy Congress in Iceland!

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GEA Engineering for a better world.

Press partners



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Dairy Technology



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magazine



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Danish Dairy & Food Industry
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Nordic Dairy Technology Council



Auðunn Hermannsson
President of NDTC
Tæknifélag Mjólkur Iðnaðarins
Iceland



Kari Toikkanen
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Markku Salomaa
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Maria Glantz
Mejeritekniskt Forum
Sweden



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Norsk Mejeriteknisk Forening
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Björn S. Gunnarsson
Tæknifélag Mjólkur Iðnaðarins
Iceland



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Søren Jensen
Foreningen af mejeriledere og
funktionærer
Denmark



Niels Osterland
Danmarks Mejeritekniske Selskab
Denmark



Marian Pusey
Society of Dairy Technology
United Kingdom



Anne-Sofi Christiansen
Head of Secretariat
Nordic Dairy Congress
Denmark

Silver sponsors

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Programme Committee



Maria Glantz
Associate Professor
Lund University



Grith Mortensen
Chief Consultant
Danish Dairy Research
Foundation



Henrik Jørgen Andersen
Senior Executive R&D Advisor
Arla Foods Amba



Anna Flysjö
Life Cycle Sustainability Manager
Arla Foods Amba



Bryndis Eva Birgisdottir
Professor
University of Iceland



Maria Gudjonsdottir
*Professor and Dean of the Faculty
of Food Science and Nutrition*
University of Iceland



Björn S. Gunnarsson
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MS Iceland Dairies



Cecilie Marvig
Department Manager
Novonesis



Lars Tømmerholt
Production Manager
Thise Dairy



Karin Hallin Saedén
Cheese Master
Normejerier



Lis Korsbjerg
Coordinator
Nordic Dairy Congress



Anne-Sofi Christiansen
Head of Secretariat
Nordic Dairy Congress



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Välkommen, velkommen, welcome, tervetullut, velkomið, willkommen



Maria Glantz & Grith Mortensen
Lund University & Danish Dairy Research Foundation

Velkominn til Íslands

We are on fire – ready to welcome you to Iceland – the place to be on 20-22 May 2025 for the 46th Nordic Dairy Congress.

The theme of the congress is “Unlock the POWER OF DAIRY for people and the planet”. With this title, we want to emphasize the many possibilities that dairy provides for both people and the planet. For too long, the focus has been on what dairy does NOT deliver, environmental concerns, etc. We do recognize the challenges and areas where dairy production can continue to improve but want to showcase where dairy can make a positive impact. We also want to convey best industry practices when it comes to sustaining the “right to play” as a dairy company or supplier to the industry. Finally, it is our ambition that the congress leaves plenty of opportunities for transfer of knowledge and knowhow between the industry and academia.

We have invited prominent speakers from the Nordic countries and from around the world. And as a new feature at this congress, we are introducing young researcher presentations to give you a flavour of brand-new results from the research labs – presented by the dairy leaders of tomorrow.

The parallel sessions will highlight technology and nutrition with focus on four topics:

- Nutrition throughout life
- Towards zero product waste
- Dairy’s contribution to future diets
- Sustainable process technologies

As always, the programme includes exciting panel discussions and opportunities for the sponsors to showcase their business, as well as an enjoyable social program that allows time to network with old and new friends. We hope to see you in Reykjavik for the 46th Nordic Dairy Congress!

On behalf of the Programme Committee,
 Maria Glantz and Grith Mortensen




Biosolutions – for healthy people and a healthy planet

Biosolutions let you produce more with less. They help solve today's and tomorrow's problems - enabling healthier lifestyles, tackling climate change and repairing broken food systems.

Join us at the Nordic Dairy Congress in Reykjavik, learn how our experience can secure your success and shape a sustainable future. Let's make a difference together.

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Programme

Tuesday, 20 May 2025

Morning	
Golf tournament at Kellir Golf Course (optional)	Visit MS Dairy Selfoss and Skyrland (optional)

Afternoon	
Gold sponsor event GEA - Dairy beyond the ordinary	
Silver stage	
Get-together, sponsored by Tetra Pak	

Wednesday, 21 May 2025

Plenary session	
Opening session The Dairy Industry in Iceland	
Break	
Plenary session	
Dairy as part of a sustainable future	
Healthy and sustainable diets: Political strategies for implementation in the Nordic dairy sector How dairy can address climate change while feeding a growing population Consumers health concerns around the globe How much dairy and meat should we eat?	
Panel debate	
4x3 min pitches by young researchers	
Lunch and open space: - visit sponsors' booths - posters	

Parallel sessions	
Nutrition throughout life	Towards zero product waste
A gut perspective on probiotics, prebiotics, and postbiotics	Fresher for longer with bioprotective cultures: Biosolutions to tackle Calcium consumption from dairy and supplements and various health outcomes
Break	
Milk polar lipids: Towards joint effects on lipid metabolism, intestinal health and gut microbiota	From waste to value - examples from Aila Foods ingredients' journey towards driving food waste reduction all the "why?"
Effects of intact and disrupted milk fat globule membrane on postprandial metabolic response	No deposits. Our path to zero food waste
Open space: - visit sponsors' booths - posters	

Thursday, 22 May 2025

Plenary session	
Elevate the nutrition game in dairy	
Broad perspective on dairy and nutrition	
Short break	
Parallel sessions	
Dairy's contribution to future diets	Sustainable process technologies
The dairy matrix and its role in future diets	Converting high-energy processes to green energy processes
Protein quality in relation to a sustainable diet	Cleaning of membranes: Advancing towards optimized strategies through fouling insights
Dairy nutrition value as part of LCA calculations and sustainable diet	Path to net-zero by 2024: Decarbonizing the dairy industry
The impact of dairy products on the healthy life-span of people living in Denmark	Value in water from other industries
Lunch and open space: - visit sponsors' booths - posters	
Plenary session	
Unlock the POWER OF DAIRY for people and the planet	
A panel of business profiles from each area: processing, ingredients, technology, dairy and farmer will provide their insights on this topic	
Panel debate	



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Programme

Tuesday, 20 May

08:00 - 14:00

Three optional activities to choose between

1. Golf tournament at Keilir Golf Course

Golf Club: english.keilir.is/

Price includes:

- Bus transfers (from hotel/city in the morning and back again to the hotel)
- Green fee and lunch

Total per person EUR 175



2. Dairy visit MS Dairy Selfoss and Skyrland

Price includes transfer, entrance Sellfoss and Skyrland, and lunch

Total per person EUR 65

3. Golden Circle Tour

Price includes transfer, guide, and lunch

Total per person EUR 100

14:00 - 15:30

Gold sponsor event

GEA - Dairy beyond the ordinary

Join us for our welcoming session, where GEA will proudly kick off the Nordic Dairy Congress 2025 as the Gold Sponsor. Whether you're here to network with like-minded professionals, exchange ideas, or simply relax with a drink and a bite to eat, this gathering promises to set the tone for the congress! This exciting event will also feature an interactive, informal session designed to provide insights into the latest advancements in the dairy industry. We look forward to seeing you there!

Presentation

Morten Holm Christensen, Application Manager – Biotechnology, GEA Liquid Technologies, Denmark

15:45 - 17:15

Silver stage

Our silver sponsors will highlight why you should visit their sponsor booth during the conference.

17:30 - 19:00

Get-together, sponsored by Tetra Pak

Tetra Pak is delighted to invite you to an informal get-together. Join us for a late afternoon of drinks, snacks, and great conversation as we kick off the dairy congress in style! This relaxed networking event offers the perfect opportunity to connect with fellow participants, whether familiar faces or new acquaintances. Together, let's discuss industry trends, share insights, and build connections in a welcoming atmosphere. Start the congress on the right note. We look forward to seeing you there!

DAIRY BEYOND THE ORDINARY



Programme

Wednesday, 21 May

09:00 - 10:00

Welcome

The Dairy Industry in Iceland

10:00 - 10:30

Break

10:30 - 12:30

Plenary session

Dairy as part of a sustainable future

Keynote:

Healthy and sustainable diets: Political strategies for implementation in the Nordic dairy sector

Helle Margrete Meltzer, Former Research Director, Norwegian Institute of Public Health, Norway

Keynote:

How dairy can address climate change while feeding a growing population

Donald Moore, Executive Director, Global Dairy Platform, United States of America

Keynote:

Consumers health concerns around the globe

Elisabetta Nisoli, Director, Business Development Fresh Dairy & Alternatives, dsm-firmenich, Italy

Keynote:

How much dairy and meat should we eat?

Alice Stanton, Professor of Cardiovascular Therapeutics, RCSI University of Medicine and Health Sciences, Dublin, Ireland

Panel debate

4x3 min pitches by young researchers

Want to bring better dairy to the table?

This is your invitation for innovation



Whether you're crafting the finest cheese, the smoothest yogurt, delicious (lactose-free) milk, or healthy plant-based dairy, you can count on dsm-firmenich. We bring an extensive family of dairy ingredient solutions to the table, but we also bring a whole lot more: from analysis and concept development to guidance on ingredient use. It's all steeped in a deep industry heritage and scientific capability that enables us to look ahead at new ways of making the taste, texture and health of your dairy even better. This is your invitation for innovation.



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dsm-firmenich 



Programme

Wednesday, 21 May

12:30 - 14:00

Lunch and open space
Visit sponsors' booths

14:00 - 16:30

Parallel sessions
1a: Nutrition throughout life
For more details, see page 24

1b: Towards zero product waste
For more details, see page 26

16:30 - 17:30

Open Space
Visit sponsors' booths

18:00 - 23:00

Dinner at Ingólfsskáli Viking Restaurant



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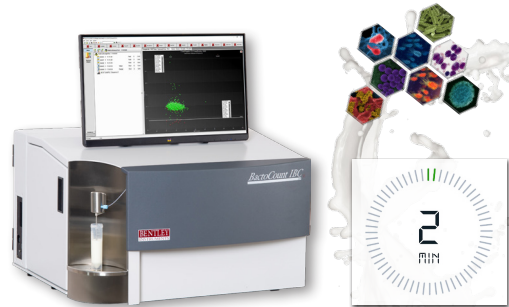
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Programme

Thursday, 22 May

09:00 - 10:00

Good morning and welcome

Plenary session

Elevate the nutrition game in dairy

Keynote:

The nutritional value of dairy in future sustainable diets

Merete Myrup, Director, Danish Agriculture and Food Council, Denmark

10:00 - 10:30

Break

10:30 - 12:30

Parallel sessions

2a: Dairy's contribution to future diets

For more details, see page 28

2b: Sustainable process technologies

For more details, see page 29

12:30 - 14:00

Lunch and open space

Visit sponsors' booths

14:00 - 15:00

Plenary session

Unlock the POWER OF DAIRY for people and the planet

Panel debate

The participants in the panel encompass a diverse group of experts who will share their insights on how dairy can contribute to both human health and environmental sustainability.

15:00 - 15:30

Closure

16:30 - 22:00

Trip to the volcano area - Dinner at Hljórmahöllin

Optional

Total per person EUR 180



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Parallel session 1a: Nutrition throughout life

Wednesday, 21 May

14:00 - 15:00

Presentations

A gut perspective on probiotics, prebiotics, and postbiotics

Henrik Roager, Associate Professor, University of Copenhagen, Denmark

Calcium consumption from dairy and supplements and various health outcomes

Johanne Torfadottir, Project Manager for nutrition, Assistant Professor, Directorate of Health, University of Iceland

15:00 - 15:30

Break

15:30 - 16:30

Milk polar lipids: Towards joint effects on lipid metabolism, intestinal health and gut microbiota

Marie-Caroline Michalski, Research Director, INRAE, Lyon, France

Effects of intact and disrupted milk fat globule membrane on postprandial metabolic response

Esben Søndergaard, Associate Professor, Steno Diabetes Center Aarhus, Denmark





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NEW!



Parallel session 1b: Towards zero product waste

Wednesday, 21 May

14:00 - 15:00

Presentations

Fresher for longer with bioprotective cultures: Biosolutions to tackle food waste in dairy

Florian Sanchez, Business Unit Director, Dairy Bioprotection, Novonesis, Denmark

Ambient stable dairy products – challenges and opportunities

Michael John Lewis, Dr., Dairy Solutions, United Kingdom

15:00 - 15:30

Break

15:30 - 16:30

From waste to value – examples from Arla Foods Ingredients' journey towards driving food waste reduction all the “whey”

Levinia Scotti, Sustainability Programme Manager, Arla Foods Ingredients P/S, Denmark

No deposits. Our path to zero food waste

Johanne Kjuus, Head of Sustainability, TINE Group, Norway





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Parallel session 2a: Dairy's contribution to future diets

Thursday, 22 May

10:30 - 12:30

Presentations

The dairy matrix and its role in future diets

Martina Rooney, Research Programme and Grants Manager, Co-Centre for Sustainable Food Systems, University College Dublin, Ireland

Protein quality in relation to a sustainable diet

TBD

Dairy nutrition value as part of LCA calculations and sustainable diet

Merja Saarinen, Research Manager, Senior Scientist, Natural Resources Institute, Finland

The impact of dairy products on the healthy lifespan of people living in Denmark

Lea Sletting Jakobsen, Senior Researcher, Food Science Institute, Technical University of Denmark



Parallel session 2b: Sustainable process technologies

Thursday, 22 May

10:30 - 12:30

Presentations

Converting high-energy processes to green energy processes
TBD

Cleaning of membranes: Advancing towards optimized strategies through fouling insights

Freja Mardal, Research Scientist, Arla Foods Ingredients P/S, Denmark

Path to net-zero by 2040: Decarbonizing the dairy industry

Carsten Juhl Jessen, Senior Director, Dairy Food & Ingredients, GEA Process Engineering A/S, Denmark

Value in water from other industries

Hildur Inga Sveinsdóttir, Project Manager and Assistant Professor, University of Iceland

Practical information

Registration

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

Early bird registration with reduced price: Deadline: 20 February 2025

Ordinary registration: Deadline: 5 May 2025

EUR 845 (1,047.8 incl. 24 % Icelandic VAT)

EUR 995 (1,233.8 incl. 24 % Icelandic VAT)

Included

- Full participation in the conference, lunch, and coffee on Wednesday and Thursday
- Afternoon programme, Tuesday
- Dinner, Wednesday

Transport

Shuttle bus from the airport to the conference site every 15 minutes.

Optional

- Unofficial Golf tournament, Tuesday* - price EUR 175
- Sightseeing - Golden Circle* - price EUR 100
- Dairy visit - MS Dairy Selfoss and Skyland* - price EUR 65
- Trip to the volcano area and dinner Thursday* - price EUR 180

*Requires a minimum of participants, and the prices include VAT

Conference site

The Congress will take place at Hilton Reykjavik Nordica.

Currency

Icelandic kroner (ISK): EUR 1 = ISK 144.77 (January 2025)

Common credit cards are accepted most places.

Conference site & recommended hotels

	Distance to Hilton	Price single room 3 nights (Monday - Thursday)	Price single room 2 nights (Tuesday - Thursday)	Price single room 1 night (Wednesday - Thursday)
Hilton Reykjavik Nordica** Suðurlandsbraut 2 108 Reykjavik	0 m	EUR 849	EUR 566	EUR 283
Reykjavik Natura Berjaya Iceland Hotel** Nautholsvegur 52 101 Reykjavik	3.5 km	EUR 726	EUR 484	EUR 242

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

Student sponsors



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