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  - Annual meeting
  - Newsletters
  - Connecting opportunities

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- DAIRY OPPORTUNITIES OF TOMORROW**
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- AND SILVER SPONSORS
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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



**Nordic Dairy Congress**  
Munkehatten 28  
DK-5220 Odense SØ

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Nordic Dairy Congress 2022

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WELCOME

## TO THE 46<sup>th</sup> 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!

# Gold sponsor



**GEA** Engineering for a better world.

# Press partners



**Mælkeri** tidende  
NYT FRA MEJERINDUSTRIEN



SDT  
International Journal of  
**Dairy Technology**



**molkerei**  
industrie



INTERNATIONAL  
**DAIRY**  
magazine



**DAIRY**  
**INDUSTRIES** International



Danish Dairy & Food Industry  
**worldwide**



# Nordic Dairy Technology Council



**Auðunn Hermansson**  
President of NDTC  
Tæknifélag Mjólkur Iðnaðarins  
Iceland



**Kari Toikkanen**  
Meijertieteellinen Seura ry  
Finland



**Markku Salomaa**  
Meijerialan Ammatillaiset MVL ry  
Finland



**Maria Glantz**  
Mejeritekniskt Forum  
Sweden



**Bente Reklev**  
Norsk Mejeriteknisk Forening  
Norway



**Oddgeir Schei**  
Norske Mat- og Meierifolks  
Landsforening  
Norway



**Björn S. Gunnarsson**  
Tæknifélag Mjólkur Iðnaðarins  
Iceland



**Dagmar Pedersen**  
Dansk Mejeriingeniør Forening  
Denmark



**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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**BENTLEY**  
INSTRUMENTS

dsm-firmenich ●●●

Unlock the POWER OF DAIRY for people and the planet!





# 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**  
*Director R&D*  
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





# Future-Proof Your Dairy Business



## Is your dairy business ready for the future?

At Kersia, sustainability isn't just a trend—it's a necessity.

Kersia connects environmental respect, food safety, and profitability to create a truly positive impact.

Our approach? A clear sustainability strategy that drives real change:

- Deliver resource-savings solutions by optimizing water, chemicals and energy use
- Leveraging sustainable technologies to develop innovative solutions
- Offering daily support to guide our partners in meeting challenges

Safeguarding food and the planet go hand in hand. **Let's collaborate for our future.**

Contact your local Kersia representatives to discuss our optimized solutions!

[contact@kersia-group.com](mailto:contact@kersia-group.com) [www.kersia-group.com](http://www.kersia-group.com)



# Bronze sponsors

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**Qlip**  
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**SVALINN**  
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 **interline**

 **Primodan**

**SPXFLOW**<sup>®</sup>

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Atomizers

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for better

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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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CHR HANSEN

novozymes 

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# Programme

## Tuesday, 20 May 2025

### Morning

Golf tournament at Kellar Golf Course (optional)	Sightseeing tour Golden Circle, Thingvellir and Geysir etc. (optional)	Visit MS Dairy Selfoss and Skyland (optional)
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### Afternoon

Gold sponsor event GEA - Dairy beyond the ordinary	Silver stage	Get-together, sponsored by Tetra Pak
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## Wednesday, 21 May 2025

### Plenary session

Opening session The Dairy Industry in Iceland
Break
Plenary session
<b>Dairy as part of a sustainable future</b>
Healthy and sustainable diets: Political strategies for implementation in the Nordic dairy sector
How dairy can address climate change while feeding a growing population
Consumer's 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

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

## Thursday, 22 May 2025

### Plenary session

Elevate the nutrition game in dairy	
Broad perspective on dairy and nutrition	
Short break	
Parallel sessions	
<b>Dairy's contribution to future diets</b>	<b>Sustainable process technologies</b>
The dairy matrix and its role in future diets	Experiences from a decade with integration of heat pumps in the dairy industry
Dairy nutrition value as part of LCA calculations and sustainable diet	Cleaning of membranes: Advancing towards optimized strategies through fouling insights
Protein quality in relation to a sustainable diet	Path to net-zero by 2024: Decarbonizing the dairy industry
The impact of dairy products on the healthy lifespan of people living in Denmark	Value in water from other industries
Lunch and open space: - visit sponsors' booths - posters	

### Plenary session

<b>Unlock the POWER OF DAIRY for people and the planet</b>
A panel of business profiles from each area: processing, ingredients, technology, dairy and farmer will provide their insights on this topic
Panel debate
Recap and closure



# Local service, global expertise

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 **Tetra Pak**<sup>®</sup>  
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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/](http://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.



Visit our website

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**



# INNOVATIVE ANALYTICAL & AUTOMATION SOLUTIONS FOR THE DAIRY INDUSTRY

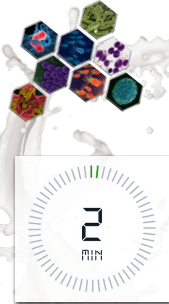
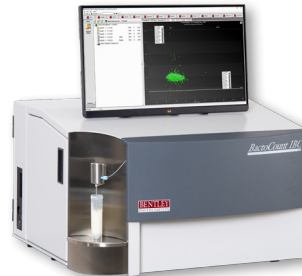
## BENTLEY INSTRUMENTS

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THE WORLD'S FASTEST COUNTER FOR THE ACCURATE AND RELIABLE ENUMERATION OF  
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#### BACTOCOUNT IBCM 3.0 - FLOW CYTOMETER

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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

**Recap and closure**

16:30 - 22:00

**Trip to the volcano area - Dinner at Hljórmahöllin**

*Optional*

Total per person EUR 180



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 THE ORIGINAL  
ICELANDIC RECIPE



## 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







# Color up your dairy!



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### Colorful eye-catchers

- Wow effect in the chiller cabinet
- Ideal for colorful concepts for millennials, Gen Z & individual trends

### Unique taste experience

- Remain crunchy & stable when stirred in
- Unique texture difference & visual highlight in dairy products

### Expertise that convinces

- World market leader & inventor of stable chocolate splits
- Application expertise for creative & successful indulgence concepts

**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

#### **Dairy nutrition value as part of LCA calculations and sustainable diet**

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

#### **Protein quality in relation to a sustainable diet**

Thom Huppertz, Professor, University College Cork/  
FrieslandCampina, The Netherlands

#### **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**

##### **Experiences from a decade with integration of heat pumps in the dairy industry**

Fridolin Müller Holm, Partner, Head of Industry, Viegand Maagøe A/S, Denmark

##### **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

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

Ordinary registration: Deadline: 5 May 2025

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. See more on [www.icelandia.com](http://www.icelandia.com)

## 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)

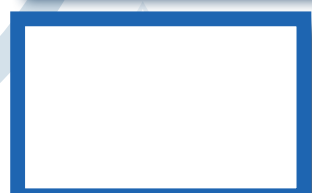
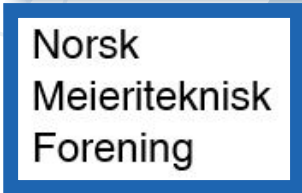
Common credit cards are accepted most places.

## 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)
<b>Hilton Reykjavik Nordica**</b> Suðurlandsbraut 2 108 Reykjavik	0 m	EUR 849	EUR 566	EUR 283
<b>Reykjavik Natura Berjaya Iceland Hotel**</b> 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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