

Sustainable Food Processing 2022

17 November 2022 at Hotel Legoland, Billund, Denmark

Dear food producers

You are invited to this conference in Denmark, built by the food industry for the food producers. The food industry is facing great challenges and opportunities in the future. The focus of this conference is to provide you with the newest international trends and technologies embracing future challenges, and thus demanding new solutions.

A programme packed with inspiration

The day opens with two keynote speakers and throughout the day 24 experts deliver their answers in six sessions. In addition, they are available for further discussions at their stands.

Meet key specialists, decision-makers, managers, leaders and sales and innovation specialists from the food processing industry in Scandinavia, i.e. meat, dairy, food, brewery, confectionary, bread etc.

Partners

Partners are from Food & Bio Cluster, Danish Society of Dairy Technology, and Danish Export Association - Food Tech joining forces to create an innovative meeting place.

We look forward to welcoming you at Sustainable Food Processing 2022

JOIN US!

Early bird DKK 1,595 until 14 September
(Conference price DKK 1,995)

[Register here](#)

For further information, you are always welcome to contact Jette Rohde at: jro@maelkeritidende.dk



The Program

08.30-09.00	Registration/ Coffee		
09.00-09.15	Welcome by Niels Osterland, President of Society of Dairy Technology		
09.15-09.45	<i>How can we create a more sustainable future for food?</i> Keynote speech Mette Schacht Færch Nordic Vice President, Danish Crown		
09.45-10.15	<i>What are the role of sustainable food production and processing technologies in future regenerative circular food systems</i> Keynote speech Marianne Thomsen Professor, Københavns Universitet		
10.15-11.00	Coffee break and networking		
11.00	Energy saving	Automation	Green Transition
11.00-11.20	<i>The future of electrification is safe, smart and carbon neutral</i> ABB A/S	<i>Improving through intuitive machine vision</i> Trivision	<i>Fermentation: a tool to redesign plant-based products</i> Sacco System Nordic AB
11.20-11.40	<i>Reducing CO2, cost, and trouble - Fast track implementation</i> DS Energy	<i>The key to optimising the cleaning process</i> System Cleaners® A/S	<i>Is precision fermentation a green technology in dark disguise?</i> NIRAS A/S
11.40-12.00	<i>CO2 emissions reduction in the drying process</i> Process Integration ApS	<i>Energy management - The value of insights</i> Endress+Hauser A/S	<i>Ultrasonic preventing biofilm and deposits</i> Hasytec Group
12.00-12.20	<i>Responsible use of raw materials with inline process measurements</i> Q-interline A/S	<i>Hygiene ensured equipment</i> Jeros A/S	<i>Replacing regular heat treatment with Raslysatation</i> LYRAS A/S
12.20-13.20	Lunch and Networking		
12.20-14.30	Stand area is open		
14.30	Energy Saving	Plant based	Digitalisation
14.30-14.50	<i>Flow optimization and CO2 reductions at sites</i> Rambøll	<i>Improved sustainable plant based products via fermentation</i> Chr. Hansen A/S	<i>Cleaning in place to minimise environmental footprint...how hard can it be?</i> KU FOOD bades Science
14.50-15.10	<i>Separation with Vibro Technology</i> Sani Membranes A/S	<i>Taste, texture and health; our sustainable solutions for plant based cheese</i> DSM	<i>Sustainability through digitalization</i> AFRY Denmark A/S
15.10-15.30	<i>Sustainability and efficiency in automations and fluid control</i> Christian Burkertt Danmark GmbH & Co	<i>A culture & enzyme toolbox for plant based dairy alternatives</i> IFF Flavours & Fragrances	<i>Improving Digitalisation is an effective mean to work with SDG17</i> Au2mate A/S
15.30-15.50	<i>A road towards your own generation of sustainable energy</i> Kröger	<i>Green processing for full valorisation of your plant protein crops</i> SiccaDania	<i>Sustainable liquid processes – controlled by water!</i> Hydract A/S
15.50	Closing		