



## 2ND INTERNATIONAL CONFERENCE ON SEPARATION + DRYING TECHNOLOGIES FOR MILK AND WHEY

Cologne, March 23 and 24, 2015

Anuga FoodTec



GEA Process Engineering A/S

### Conference Location

Congress-Centrum East / Anuga  
FoodTec, Offenbach Saal,  
Deutz-Mülheimer Straße 51,  
50679 Cologne / Germany

### Conference homepage

[www.muva.com/conferences](http://www.muva.com/conferences)  
[www.anugafoodtec.com](http://www.anugafoodtec.com)

### Registration

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Tel.: +49 (0) 831/5290-224

Closing date: March 10th, 2015

### Participation fee

Per participant € 850,- (plus VAT)  
The fee includes seminar binder,  
beverages and both lunches as well  
as an invitation for dinner and a 2-  
day admission ticket to the Anuga  
FoodTec.  
Payment on invoice.  
€ 100 discount for third and further  
participants from the same company.

### Accommodation / Location

Together with the confirmation of  
registration you will receive a list of  
hotels and a map describing how to  
find the location

### Media Partner



*Introduction and presentation of innovative and sustainable developments in manufacturing milk- and whey- ingredients and their drying processes - including discussion of the world wide growing demand in the food industry.*

### Topics / contents / aims:

This international conference will present the following lectures based on industrial experiences and scientific findings:

- Future trends and visions for the dried milk and whey products market
- Production and expectations after the disappearance of EU's the quota regime in 2015
- Introduction of the world's largest milk dryer by Fonterra, Darfield/New Zealand and its technical challenges
- Latest advancements in membrane driven processes
- Optimization and cost reduction in whey demineralization
- Maximizing of concentration and drying techniques
- Keys to manufacturing of baby food raw materials
- Technological innovations for improving our competitive edge

Aim of this conference is to provide the participants with an overview of the latest developments of separation technologies of raw materials and drying processes, including transportation, storage and packaging. With the disappearance of the quota regime in 2015 and the world wide growing demand of milk powder and whey derivatives, the future will hold further investment decisions for which this seminar ought to be another provider of in-depth information.

### Target groups:

- Managing directors and factory managers, who deliver or are planning to deliver milk and whey or pre-treated whey to powder factories
- Managing directors, factory managers, department managers of powder factories
- Marketing-, sales-managers and developers of industrial milk- and whey-products
- Managers of the food and supplying industry

### Co-operation partners:



### Members of the Programme-Committee:

Dr. Heinrich Buchholz	Biolac GmbH & Co. KG, Harbarnsen / Germany
Dr. Martijn Fox	NIZO food research, Ede / Netherlands
Dr. Matti Harju	VALIO Ltd., Helsinki / Finland
Georg Herbertz	Herbertz Dairy Food Service, Kempten / Germany
Dr. Petra Hoch	Deutsche Landwirtschafts-Gesellschaft e.V., Frankfurt / Germany
John Holland	Carbery Group, Ballineen co Cork / Ireland
Jens Larsen	GEA Process Engineering A/S – NIRO, Søborg / Denmark
Prof. Philip S.Tong	California Polytechnic State University, San Luis Obispo / USA
Ed van der Ent, Ph.D.	FrieslandCampina, Wageningen / Netherlands
Dr. Marc Vissers	HOCHDORF Swiss Milk AG / Switzerland
Dr. Thomas Westermair	muva kempten, Kempten / Germany
Bernd Ziegmann	muva kempten, Kempten / Germany



# 2ND INTERNATIONAL CONFERENCE ON SEPARATION + DRYING TECHNOLOGIES FOR MILK AND WHEY

## Monday, March 23, 2015

- 09:00 **Registration**
- 10:00 **Opening of the 2nd International Conference on Separation + Drying Technologies for Milk & Whey**  
*Dr. Thomas Westermair, muva kempten / Germany*  
*Dietmar Eiden, Koelnmesse / Germany*  
*Georg Herbertz, Herbertz Dairy Food Service / Germany*
- Future Trends and Visions for the Dried Milk & Whey Products Market**  
*Moderation: Georg Herbertz*
- 10:20 **Will the international dried milk & whey market support price stability for the entire dairy product business?**  
*Véronique Lagrange, USDEC / USA*
- 11:00 **Darfield D2 – building the world's largest dairy spray dryer**  
*Hans Berghorst, Fonterra Co-operative Group Limited / Holland*  
*Thorvald Ullum, GEA Process Engineering A/S, Denmark*
- 12:10 Lunch break
- Latest Advancements in Membrane Driven Processes**
- 13:30 **Novel membrane separation concepts for whey and milk concentration to achieve high degrees of concentration**  
*Dipl.-Ing. Patricia Meyer, Technische Universität München/Freising-Weihenstephan / Germany*
- 14:10 **Benefits of high pH and temperature tolerant membranes for safety, quality and protein yield**  
*Martin Awe, Koch Membrane Systems / Germany*  
*Derek Hibbard, Koch Membrane Systems / USA*
- 14:50 **Get your truck off the road - Significant reduction of CO<sub>2</sub>-Footprint and transportation costs, due to RO-High-TS concentration of milk and whey**  
*Dr. -Ing. Silke Paar, ALPMA Process Technology, Rott am Inn / Germany*
- 15:30 Coffee break
- Optimization and Cost Reduction in Whey Demineralization**
- 16:00 **Enhanced electrodialysis for high degree demineralization of whey**  
*Libor Nejedly, MEGA A/S / Czech Republic*
- 16:40 **Process lines for high grade demineralised whey and lactose**  
*Francois Rousset, Novasep, Pompey / France*
- 17:10 **Summary and closing of the first day**  
*Georg Herbertz*
- 20:00 **Invitation for dinner with speakers and participants**

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## Tuesday, March 24, 2015

- 09:00 Welcome to the 2nd conference day
- Maximizing of Concentration and Drying Techniques**  
*Moderation: Dr. Martijn B. Fox, NIZO food research BV / Holland*
- 09:05 **Optimized evaporation and drying of milk and whey**  
*Ditlev Thyssen, Thomas Bühl, SPX Flow Technology / Denmark*
- 09:40 **Advanced process control as a tool to increase the drying capacity**  
*Keijo Yli-Opas, Neste Jacobs Ltd / Finland*  
*Dr. Marko Outinen, Valio Ltd / Finland*
- 10:10 **How better understanding of physical whey-permeate product-properties leads to lower capital and operational costs in drying**  
*Hans van Pijkeren, RELCO Europe, Drachten / Netherlands*
- 10:40 Coffee break
- 11:10 **Handling and packaging of hygroscopic powders**  
*Dirk Müller, PREMIER TECH CHRONOS / Germany*
- Keys to Manufacturing of Baby Food Raw Materials and Technological Innovations**  
*Moderation: Dr. Marc Vissers, HOCHDORF Swiss Milk / Switzerland*
- 11:40 **Filling and Bagging of powders under inert gas**  
*Simon Waddoup, GEA Avapac Ltd, New Zealand*
- 12:10 **Development of next-generation infant formula ingredients using integrated membrane filtration processes**  
*Dr. Seamus O'Mahony, University College Cork / Ireland*
- 12:40 Lunch break
- 13:50 **Specific hygienic demands on milk powder regarding Cronobacter spp.**  
*Dr. Maximilian Moravek, muva kempten / Germany*
- 14:20 **Cost saving by upgrading the re-use evaporator condensates and NF/RO-permeates (cow water) in dairy applications**  
*Heribert Möslang, Water Technologies / Aquantis GmbH, Ratingen / Germany*
- 14:50 **Final discussion and summary of the conference**  
Date of 3<sup>rd</sup> Conference June 2017  
in Kempten / Germany  
*Georg Herbertz*
- 15:15 **Closing of the conference**