



3RD INTERNATIONAL CONFERENCE ON SEPARATION + DRYING TECHNOLOGIES FOR MILK AND WHEY

Cologne, March 19 and 20, 2018, Anuga FoodTec



GEA Process Engineering A/S

Conference Location

Congress-Centrum East
at Anuga FoodTec
Conference Room: Offenbachsaal
Deutz-Mülheimer Straße 51,
50679 Cologne / Germany

Conference homepage

www.muva.com/conferences
www.anugafoodtec.com

Registration

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Closing date: February, 26, 2018

Participation fee

Registration fee is € 930,- (plus VAT)
per participant.
Add € 20 (plus VAT) per person who
will attend the special dinner on
March 19th. The registration fee
includes seminar binder, electronic
access to the conference pre-
sentations, lunch on both days,
beverages – as well as a season
admission ticket to the Anuga
FoodTec. Payment due upon receipt
of invoice. € 100 discount for the
third and further participants from
same company

Accommodation / Location

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

Media Partner



Specialists from around the world will be meeting in Cologne in order to discuss the most recent developments in separation and drying technologies for milk and whey.

muva kempten GmbH and Herbertz Dairy Food Service are organizing, in close cooperation with Anuga FoodTec and the German Agriculture Society (DLG), the Third International Conference on Separation & Drying Technologies for Milk & Whey, to take place March 19th & 20th, 2018.



Conference:

This two-day event will begin the day before Anuga FoodTec commences and it will take place in the Conference Center East on the fairgrounds in Cologne. The highly successful second Conference in 2015 attracted 150 participants from 27 different countries. In consideration of that experience, the organizers have decided that this upcoming conference will focus primarily on the following thematic points covering:

- Market expectations
- Baby Foods
- Optimizing Technologies
- Measures to Increase Product Safety
- Improvements in Efficiency
- Safeguarding of Resources

Sponsoring

Principal Sponsor:



Supporting Sponsors:



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Dinner Invitation for March 19th - Specialty German Cheeses:

All conference participants and presenters are invited to sign up for a dinner to be held on March 19th 2018 at Brauhaus Sion (Unter Taschenmacher 5-7, Cologne, www.brauhaus-sion.de), to share in an evening of collegial fellowship. At the dinner's end, there will be a rare opportunity to taste and enjoy a fine selection of German speciality cheeses, carefully chosen and artfully presented by the German Agriculture Society (DLG).

Anuga FoodTec:

The Anuga FoodTec begins on March 20, 2018 (the second day of our conference) and extends until March 24th. With 1500 exhibitors and 46,000 visitors, Anuga FoodTec will be the focal point for meeting dairy and food industrialists from around the world.

For further information please visit: www.anugafoodtec.com



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Monday, March 19, 2018

- 09:00 **Registration**
- 10:00 **Opening of the 3rd International Conference on Separation + Drying Technologies for Milk & Whey**
*Dr. Monika Knödlseher, muva kempten GmbH
Katharina C. Hamma, Koelnmesse / Germany
Georg Herbertz, Herbertz Dairy Food Service / Germany*
Future Trends and Visions for the Dried Milk & Whey Products Market
Moderation: Georg Herbertz / Germany
- 10:20 **International Market Development and Expectations for Milk & Whey Ingredients**
Dr. Jens Schaps, EU Commission / Belgium
- 11:00 **India - The Dairy to the World: Amul Perspective on Separation & Drying**
R S Sodhi, GCMML Ltd (AMUL) / India
- 11:45 **Global Demographic Developments in the Light of Dairy Products Demand and its Consequences for Manufacturing & Resources Management**
Dr. Reiner Klingholz, Berlin Institute for Population and Development / Germany
- 12:30 Lunch break
- Which Measures Support the Optimization of Manufacturing Processes?**
Moderation: Georg Herbertz / Germany
- 13:30 **Smart Processes - How Industry 4.0 and Big Data make Production Processes more transparent, secure and cost-efficient**
Andreas Brülls, ProLeiT / Germany
- 14:10 **How Data Analytics and Digitalization is reducing operational Costs and Improving Production Efficiency: The Case Study Fonterra**
Alessandro Masiello, Rockwell Automation / Belgium
- 14:50 **Optimization of Dryer Capacity using predictive Modeling in Combination with Absolute Water Measurements with the Hobre HICOSYS System**
in Cooperation with NIZO, Maykel Verschueren / Netherlands
- 15:30 Coffee break
- How can the Efficiency in the Separation and Drying of Milk and Whey be Increased?**
Moderation: Carola K. Herbst, DLG / Germany
- 16:00 **Hydrocyclone Technology for Minerals Recovery from Milk, Whey, Permeate**
Mike Molitor, Wisconsin Centre for Dairy Research / USA
- 16:30 **Dust Separation for Dairy Powder Plants**
Stig Møller Andersen, GEA Process Engineering A/S Denmark
- 17:10 **Summary and Closing of the First Day**
Georg Herbertz / Germany
- 20:00 **Invitation for Dinner with speakers and Participants**
Location: Brauhaus Sion (Unter Taschenmacher 5-7, Cologne)
- 21:30 **Introduction of German Cheese Specialities**
Simone Schiller, DLG / Germany

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Tuesday, March 20, 2018

- 09:00 Welcome to the 2nd Conference Day
- How can the Efficiency in the Separation and Drying of Milk and Whey be increased?**
Moderation: Dr. Monika Knödlseher, muva kempten GmbH / Germany
- 09:05 **Achieving Maximum Efficiency for Membrane Processes with In-Line NIR Technology**
George E. Hutson, ProSpect Analytical Technology / USA
- 09:40 **The Influence of Raw Materials and Process Parameters on Baby Food Powder Properties**
Gert Andersen, SPX Flow / Denmark
- 10:10 **Production of MicCC from Skim Milk as new and innovative, healthy Supplement with growing Interest in the Food Industry**
Dr. Silke Paar, Alpma, LTH Dresden / Germany
- 10:40 Coffee break
- 11:10 **Mechanical Integrity, pneumatic Transportation and Breakage of agglomerated Dairy and Infant Formula Powders**
Seamus O'Mahony, UCC Cork / Ireland
- 11:40 **Key Routes for Optimizing Spray-Drying of Milk Protein Ingredients: A Case Study of Product-Process Interactions in Milk Protein Concentrates**
PhD Laurice Pouvreau, NIZO / Netherlands
- 12:10 **Increased Productivity in Protein Separation through optimized Membrane Cleaning**
Dr. Thomas Buehler, Ecolab Europe GmbH Wallisellen / Switzerland
- 12:40 Lunch break
- 14:00 **High-Strength Food Processing Wastewater Treatment using Membrane Bioreactor (MBR) Technology**
Phil Sorrentino, Koch Membrane Systems / USA
Outlook
- 14:30 **International Dairy Ingredients Market Outlook to 2025**
Debdoot Goswami, Coherent Market Insights, Pune / India and Seattle / USA
- 15:15 **Final Discussion and Summary of the Conference Date of 4th Conference March 2021**
Georg Herbertz / Germany
- 15:30 **Closing of the Conference and Invitation to Join the 4th conference in March 2021**
Distribution of Certificates to all Participants
muva kempten GmbH / Germany