

Dear readers,

Bavaria, located in the south of Germany, is well known for its importance for the German dairy industry. Especially in the region Allgäu most of the country's dairy farming operations can be found. But in the main town of this area, Kempten, something really special exists: The Bavarian Dairy & Milk Center. This unique cluster of companies covers the whole chain of the dairy production from the farm to the packages. Run by the Milchwirtschaftlicher Verein Allgäu-Schwaben e. V. the centre is one of few in the world that really covers all aspects of the dairy business. Cow breeding and feeding, milk production and processing, analytics, quality and sensory, as well as market analysis and a price structuring programme, all segments of the supply chain are concealed.

EDM – European Dairy Magazine has visited the unique place. We will report in the next four issues about the different parts, ending with a reprint summarizing all aspects. We start in this issue with a portrait of the analysis and sensors experts of the center – the muva kempten, a lab service provider for the European dairy industry.

I wish you an informative and enjoyable lecture.

Best Regards



Ralph Ammann

Editor-in-Chief EDM – European Dairy Magazine

Dedicated to quality and foodsafety

muva kempten is “the” lab service provider of the European dairy industry

If one looks for the identification of viruses, the measure of bioburden of raw milk or the determination of aflatoxins in dairy products, muva kempten is mostly a factor. The part of the Bavarian Milk & Dairy Center at Kempten is well-known as one of the leading lab service providers of the European Dairy Industry.

Many of the readers will remember the EHEC-scandal in the year 2011. 53 people died and thousands of others became ill. One of the companies which worked successfully on the identification of the pathogen was muva kempten. Situated in the Bavarian town of Kempten, the service provider for laboratories and food companies is specialised in analytics for the food industry. It is a subsidiary of the „Milchwirtschaftlichen Verein e. V.“, the pillar and most important part of the „Bavarian Milk & Dairy Center“, a unique cluster in Europe, providing solutions for the whole supply chain of dairy production. The 140 employees of muva kempten are dedicated to the safety of dairy products and their manufacturing. The comprehensive range of offers includes services for food, packaging, interlaboratory tests, reference materials as well as seminars, schoolings and consultations in all aspects of quality. Due to their expertise they got the offer to work on the EHEC-pathogen in crop products. „But that is only a small niche for us. The main focus lays on analytics of milk, dairy products and fruit mixtures“, explains Dr. Thomas Westermair, who heads the company.

Long tradition of quality protection

The Bavarians can look back on a long tradition of quality protection, starting in the year 1887. In this year, exactly on the 17th of



The “House of milk” in Kempten, Bavaria, is the home of the German service provider for the European dairy industry

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necessary data and being able to do the analytic work and controls for them. For this one month later they concluded a service agreement with a laboratory in nearby Memmingen. Used to work on analytics for breweries so far the members of the laboratory soon became experts for dairies. „These day we remember as our starting point as the analytic work really starts with it“, emphasizes Dr Westermair.

1892 the Milchwirtschaftliche Verein bought the complete laboratory and gave a new home to it. 1925, it went to Kempten, a nearby town, which owned already a „House of Milk“. In this the laboratory was included. After World War II the Milchwirtschaftliche Verein which had laid in ruins was newly-founded and got nine years later a new

home in the Milchwirtschaftliche Untersuchungs- und Versuchsanstalt“ at Kempten. There it stayed for half a century. Finally due to the location in the inner circle of the town big place and capacity problems emerged which couldn't be solved anymore. Therefore they looked for a more convenient

Bavarian Milk & Dairy Center

July, the „Milchwirtschaftliche Verein“ was founded in Immenstadt. It had the aim to secure and further develop the quality of the regional Allgäu milk and the dairy products made from it. Soon the founders knew they need an institution providing them with the



“The main focus of muva kempten lays on analytics of milk, dairy products and fruit mixtures”

Dr Thomas Westermair, head of the company

location which was found at „Auf dem Bühl“, where a new building was done.

Indispensable part of the Bavarian Milk & Dairy Center

Since then the company has become an inherent and indispensable part of the Bavarian Milk & Dairy Center. A move which had only positive effects, as Dr Westermair emphasizes. For example they now can generate synergies with the other members of the cluster. “The move was really good“. Situated in the heart of the centre the new location is ideal for daily work and projects with other companies or public entities. As a result co-operations with other parts of the centre have gone up. The new location – close to the dairy school – makes arrangements for space utilizations and inter-relationships easier. Students of the dairy school are welcomed guests of muva as well as the Zentrum für Lebensmittel- und Verpackungstechnologie e. V. (ZLV) often uses the expertise of the company. Both companies for a long time cooperate to find





muva kempten is an essential part of the "Bavarian Dairy & Milk Center", an unique cluster covering the whole dairy supply chain (photographs: muva Kempten)

answers about questions aimed at industrial produced and packaged foods. Furthermore, another co-operation exists with the local university, Hochschule Kempten. Students use the centre for parts of their analytical studies and internship semesters. „Some of them have also done later their bachelor thesis in our house, too“, adds Dr Westermair.

Hygienic consulting is another field the Bavarians are at home in. The themes of the sessions are elaborated with the clients. Operation analysis, sanitation consulting, or specialised schooling sessions like hygienic schoolings certified after DIN10514, lab schoolings and guidance after §43 of the German Infection Protection Act can be done at the plants of clients.

A third offer is hygienic inspection. “In such inspections companies can prove their QM-system. For example that is a good preparation for audits from their own customers“, explains Dr Westermair. Normally, all steps of the production (starting with the receipt of raw goods and ending with the ready product) are included in the final assessment. Other important parts of

Extraordinary range for analytics

Even compared to international competitors, the Bavarians due to an accreditation after DIN EN ISO/IEC 17025 can offer their customers an extraordinary broad range of applications for food tests. More than 300 different types of test methods of all kinds for the dairy as well as the whole food industry can be used for different types of applications. Roundabout 800 chemical, physical, microbiological and sensorial criteria can be examined. Furthermore, food constituents, ingredients, packages, including their interactions with the product as well as the whole production are tested. The consulting of the dairy and food industry especially aims at the protection of self-monitoring of the companies and special questions concerning quality and food safety. Together with clients self-monitoring plans are developed. In some cases concerning special questions to technology and quality assurance consulting sessions at the companies are done.

Broad range: More than 300 different types of test methods of all kinds for the dairy as well as the whole food industry can be used by muva kempten



the audits are hygiene modules (for example machine or employees hygiene) and self-monitoring system as well as the HACCP-concept and its documentation.

Service provider of the dairy industry

An essential part of the daily work is the support of the Bavarian dairy industry concerning their self-monitoring, and, if necessary, a management of crisis situations. Nearly all well-known dairies of the south of Germany are customers of muva, getting in this way support for enhancing their own competitiveness. But also companies from the north of the country and from foreign countries are often interested in the offers of the institute. The tests and the necessary samplings are always planned together with the client. Therefore, customized sampling plans are elaborated. They always include regular tests to support customers by fulfilling their legal duty of care. "That is also an important premise for the compilation of certificates of free sale and export certificates, an area which is becoming more and more important. One may think only about the necessary tests according to Russian TR 88", explains Dr Westermair.

In this context muva kempten possesses certificates for the import of samplings from so called third countries as well as approvals to test them. Contemporary fast realization and online presenting of results are self-evident parts of the offers. Furthermore, muva kempten also creates statements and supports the work of national and international bodies and trade associations. The Bavarians helps in this way to create standards and rules for the food traffic.

A new area expanding the variety of the offers once more are sensors schoolings. They are aimed at customers of German-speaking countries and held at the centre or in the plants of the clients. The content has been enlarged and goes now deep in consumer sensors.

Interlaboratory tests

Since 2007 muva kempten is officially accredited as a German provider of interlaboratory tests for dairy products in the field of food analytics. Then DAkkS, Deutsche Akkreditierungsstelle GmbH, gave to them the internationally accepted accreditation to do interlaboratory tests the new standard for

providers of interlaboratory tests DIN EN ISO/IEC 17043:2010. Labs taking part at the interlaboratory tests for analytical quality assurance can find out how good they are compared to competitors. "If they wish we can compile customers also processes showing their 'placings' and – if they get bad results over a longer time – help to find out the reasons for this". Labs of all parts of the food industry can take part in the tests. Participants are besides labs of dairies, the dairy industry or research labs, include labs of other parts of the food industry, private labs as well as official supervisory boards of the food, veterinary or the duty segment.

International conferences with dairy-related themes

The newest part of the product range of the Bavarians is international conferences dealing with dairy-related themes. The first two – concerning techniques for the separation and drying of milk and whey products and the packaging of dairy products – have already been successfully implemented. "That was a long cherished wish of us, because we were sure the concentrated competency of the Bavarian Milk & Dairy Center has to be used better than so far done", emphasizes Dr Westermair. "We needed a panel to establish ourselves. Other dairy-related towns like Oranienburg or Oldenburg run such events for a long time but here at Kempten where the best preconditions are available, such a thing was not there". Also in this case existing resources are used. The rooms are provided by the dairy school, whereas members of the other institutes of the Dairy centre regularly take part as speakers and moderators of sessions. The conferences have become a success story with surprisingly high attendance figures. Consequently, the second edition of the conference concerning separation and drying techniques of milk and whey won't be held in Kempten, but at next years Anuga FoodTec trade show in Cologne. It will be run in English language together with the Köln Messe. Other conferences to new themes are already planned. Hence, a new corner stone in the development of becoming first choice as service provider of the Bavarian, German and European dairy industry has been laid. The success of the changed direction can also be seen on the sales which increases each year and has now reached double figures millions Euro per year. ▲

The future in sight

GEA Group invests in production capacity for vertical bagging and confectionery equipment in Weert, The Netherlands. Goal: To create further growth for the Group and the Segment by expanding the production site and increasing its capacity. The focus lies on the construction of a new technology and training center, taking the GEA Group one step further towards expanding its leading position as a system provider in the food industry. The GEA Group has defined the food industry as a strategic area of growth. As these plans are in accordance with this direction, it enabled the investment of around 2 million € for these expansions. It wasn't long until the project moved from the planning stages in August 2013 to the commencement of building operations at the end of 2013. At the heart of building operations was the construction of a new technology center with modern facilities, all of which can be shown to the customer as part of a live demonstration, incorporating flow packers as well as lollipop production equipment and sugar cube lines that make up the core business of this plant.

Due to Harrie Neijns, the technology center is an integral part of our work. Customers can learn about and profit from the direct contact with the products. They can see the machines live in action – not simply on paper – so that they can get to know what equipment suits their needs before ordering. This is embodied by the motto: Test before you invest.

The GEA SmartPacker will play a central role in the technology center and is targeting optimal results in the area of Vertical Flow Packaging. As well as the GEA SmartPacker, the new technology center will also display machines that mould and package lollipops. The technology center will be supplemented by a new training center, with enough space for 50 metres² of state-of-the-art training rooms. The training center is affiliated with the GEA Academy, which holds training sessions for employees, customers and service providers of the segment and trains them to use GEA products. Besides the building of a new technology center, other areas of the plant are also being expanded. ▲

Call for Papers for Filtech 2015

With the Filtech show taking place from 24th to 26th february 2015 the City of Cologne in Germany will turn into the top-meeting-place for all those involved with filtration and separation and adjacent sectors. With 350 exhibitors the world's largest filtration show will take place for the first time at the new venue KoelnMesse. The Filtech Congress with more than 200 presentations will offer a representative cross section of current research findings, global developments, and new approaches. Special highlights are a plenary and six survey lectures in which internationally renowned experts give a comprehensive overview of state of the art knowledge and techniques concerning important aspects of separation technology. Abstracts can be submitted until 4th july 2014. Details for abstract submission and stand booking are available at www.filtech.de. ▲