



Mejeriteknisk
Selskab

World class processes for fermented products

Read more about the seminar at:
mejeritekniskselskab.dk

11 September 2025 - 09.00 - 16.00
Hotel Legoland, Aastvej 10, 7190 Billund

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TARGET AUDIENCE

The seminar is aimed at everyone involved in development, innovation, production, optimization, sales & marketing, food safety, and quality, etc., within the dairy industry, as well as others who work in the field or have an interest in milk and dairy products.

PRICE

DKK 2,595 excluding VAT (DKK 3,243.75 including VAT) for members of The Danish Society of Dairy Technology.
DKK 3,195 excluding VAT (DKK 3,993.75 including VAT) for participants who are not members of The Danish Society of Dairy Technology

Seminar agenda

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|---------------|---|
| 09.00 – 09.30 | Breakfast and registration |
| 09.30 – 09.40 | Welcome
<i>Niels Osterland, President, The Danish Society of Dairy Technology</i> |
| 09.40 – 10.10 | Fermentation – An ancient technology that offers new opportunities in modern food production
<i>Esben Laulund, FermentorDK, Secretary of LABIP, Previous position as Head of R&D in Chr. Hansen</i> |
| 10.10 – 10.40 | Fermenting the Future: New Proteins, New Possibilities
<i>Daniel Grenov, Line Solution Manager, Tetra Pak Denmark A/S</i> |
| 10.40 – 11.00 | Coffee Break |
| 11.00 – 11.30 | New cultures for plant based and dairy fresh-fermented – an opportunity for texture, taste and process optimization
<i>Kirsten Lauritsen, Lead Application Scientist Culture and Dairy Application, IFF</i> |
| 11.30 – 12.00 | Proteolysis for plant derived proteins
<i>Egon Bech Hansen, Professor, National Food Institute, DTU</i> |
| 12.00 – 12.15 | Q&A with the morning's experts |
| 12.15 – 13.15 | Lunch |
| 13.15 – 13.45 | Breaking with tradition for more sustainable dairy fermentation processes
<i>Christian Solem Associate Professor, National Food Institute Research Group for Microbial Biotechnology and Biorefining DTU Microbes Initiative</i> |
| 13.45 – 14.15 | Cultures with bioprotective properties for white cheeses
<i>Stina Dissing Aunsbjerg Hoff, Senior Application Scientist, Novonesis</i> |
| 14.15 – 14.35 | Coffe Break |
| 14.35 – 15.05 | Potential of fermentation to produce cheeses containing plant proteins
<i>Lilia Ahrné, Professor, Ingredient and Dairy Technology, UCPH FOOD</i> |
| 15.05 – 15.35 | The history of skyr – from Iceland to Thise and out into the world
<i>P.J. Pedersen, PJP Management</i> |
| 15.35 – 15.50 | Q&A with the afternoon's experts |
| 15.50 – 16.00 | Closing
<i>Niels Osterland, President, The Danish Society of Dairy Technology</i> |

