



Nordic Dairy Congress PROGRAMME 2025

.....

Unlock the POWER OF DAIRY for people and the planet!

Reykjavik, Iceland, 20 - 22 May 2025

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WELCOME

TO THE 46th NORDIC DAIRY CONGRESS -Unlock the POWER OF DAIRY for people and the planet!

Auðunn Hermannsson
President of Nordic Dairy Council



I am delighted to welcome you to Iceland for the 46th Nordic Dairy Congress in May 2025. We are confident that we can offer you an engaging and insightful program under the theme “Unlock the POWER OF DAIRY for people and the planet.” The Power of Dairy is a multifaceted concept, and this congress will help us all to understand it better.

In Reykjavik, we will bring together prominent speakers from around the world to explore this theme from various perspectives, including technology, sustainability, nutrition, and consumer behavior.

The program is designed with an international approach, ensuring a global outreach, and will be conducted entirely in English. Our sponsors play a crucial role in making this event possible, providing both financial support and valuable expertise in their respective fields. Just like the lectures, the sponsor stands will be an important source of knowledge.

The conference will be held at the Hotel Hilton Reykjavik Nordica, an ideal venue for an event of this nature. You will have the opportunity to participate in optional sightseeing tours, such as the Golden Circle and Skyrland, as well as evening events for networking and reconnecting with fellow dairy enthusiasts.

Let's unlock the power of dairy together at the Nordic Dairy Congress in Iceland!

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Press partners



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SDT Science Dairy Technology
International Journal of
Dairy Technology



molkerei
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INTERNATIONAL
DAIRY
magazine



DAIRY
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Danish Dairy & Food Industry
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Nordic Dairy Technology Council



Auðunn Hermansson
President of NDTC
Tæknifélag Mjólkur Iðnaðarins
Iceland



Kari Toikkanen
Meijertieteellinen Seura ry
Finland



Markku Salomaa
Meijerialan Ammatillaiset MVL ry
Finland



Maria Glantz
Mejeritekniskt Forum
Sweden



Bente Reklef
Norsk Mejeriteknisk Forening
Norway



Oddgeir Schei
Norske Mat- og Meierifolks
Landsforening
Norway



Björn S. Gunnarsson
Tæknifélag Mjólkur Iðnaðarins
Iceland



Dagmar Pedersen
Dansk Mejeriingeniør Forening
Denmark



Søren Jensen
Foreningen af mejeriledere og
funktionærer
Denmark



Niels Osterland
Danmarks Mejeriteknisk Selskab
Denmark



Marian Pusey
Society of Dairy Technology
United Kingdom



Anne-Sofi Christiansen
Head of Secretariat
Nordic Dairy Congress
Denmark

Silver sponsors

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Programme committee



Maria Glantz
Associate Senior Lecturer
Lund University



Grith Mortensen
Chief Consultant
Danish Dairy Research
Foundation



Henrik Jørgen Andersen
*Senior Executive R&D Advisor,
M.Sc PhD Adj. Prof*
Arla Foods Innovation Centre



Anna Flysjö
Life Cycle Sustainability Manager
Arla Foods Amba



Bryndis Eva Birgisdottir
Professor
University of Iceland



Maria Gudjonsdottir
*Professor and dean of the Faculty
of food science and nutrition*
University of Iceland



Björn S. Gunnarsson
Director R&D
MS Iceland Dairies



Cecilie Marvig
Department Manager, PhD
Novonesis



Lars Tømmerholt
Production Manager
Thise Dairy



Karin Hallin Saedén
Cheese Master
Normmejerier



Lis Korsbjerg
Coordinator
Secretariat, Nordic Dairy
Congress



Anne-Sofi Christiansen
Head of Secretariat
Nordic Dairy Congress



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At Kersia, sustainability isn't just a trend—it's a necessity.

Kersia connects environmental respect, food safety, and profitability to create a truly positive impact.

Our approach? A clear sustainability strategy that drives real change:

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- Offering daily support to guide our partners in meeting challenges

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Välkommen, velkommen, welcome, tervetullut, velkomið, willkommen



Maria Glantz & Grith Mortensen
Lund University & Danish Dairy Research Foundation

Velkominn til Íslands

We are on fire – ready to welcome you to Iceland – the place to be on 20-22 May 2025 for the 46th Nordic Dairy Congress.

The theme of the congress is “Unlock the POWER OF DAIRY for people and the planet”. With this title, we want to emphasize the many possibilities that dairy provides for both people and the planet. For too long, the focus has been on what dairy does not deliver, environmental concerns, etc. We do recognize the challenges and areas where dairy production can continue to improve but want to showcase where dairy can make a positive impact. We also want to convey best industry practices when it comes to sustaining the “right to play” as a dairy company or supplier to the industry. Finally, it is our ambition that the congress leaves plenty of opportunities for transfer of knowledge and knowhow between the industry and academia.

We have invited prominent speakers from the Nordic countries and from around the world. And as a new feature at this congress, we are introducing young researcher presentations to give you a flavour of brand-new results from the research labs – presented by the dairy leaders of tomorrow.

The parallel sessions will highlight technology and nutrition with focus on four topics:

- Nutrition throughout life
- Towards zero product waste
- Dairy’s contribution to future diets
- Sustainable process technologies

As always, the program includes exciting panel discussions and opportunities for the sponsors to showcase their business, as well as an enjoyable social program that allows time to network with old and new friends. We hope to see you in Reykjavik for the 46th Nordic Dairy Congress!

On behalf of the Programme Committee,
 Maria Glantz and Grith Mortensen




Biosolutions – for healthy people and a healthy planet

Biosolutions let you produce more with less. They help solve today's and tomorrow's problems - enabling healthier lifestyles, tackling climate change and repairing broken food systems.

Join us at the Nordic Dairy Congress in Reykjavik, learn how our experience can secure your success and shape a sustainable future. Let's make a difference together.

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Preliminary programme

Tuesday 20 May 2025

Morning		<p>Nordic dairy golf tournament (optional)</p> <p>Sightseeing tour Golden Circle, Þingvellir and Geysir etc. (optional)</p> <p>Visit MS Dairy Selfoss + Skyland (optional)</p>
Afternoon		
Silver Stage		<p>GEA "Dairy beyond ordinary"</p> <p>Tetra Pak - Get Together</p>

Wednesday 21 May 2025

Plenary session	Opening session The Dairy Industry Iceland
Break	
Plenary session	<p>Dairy as part of sustainable future</p> <p>Healthy and sustainable diets and how to implement it - from a political point of view?</p> <p>How dairy can address climate change while feeding a growing population</p> <p>Consumers - Key drivers when shopping</p> <p>How much dairy and meat should we eat?</p> <p>Panel debate</p> <p>4*3 min. pitches by young researchers</p> <p>Lunch and Open Space: - visit sponsors' booths - posters</p>
Parallel sessions	
Nutrition throughout life	Towards zero product waste
Probiotics, prebiotics, postbiotics - possibilities and barriers	The role of biosolutions in reducing waste of dairy products
Calcium throughout life	Products with longer shelf life (Ambient storage - or alternative suggestion)
Break	
Dairy lipids - interventions	Utilization of waste streams
Dairy lipids - mechanism	Utilization of waste streams
Open Space: - visit sponsors' booths - posters	

Thursday 22 May 2025

Plenary session	Elevate the nutrition game in dairy
The nutritional value of dairy in future sustainable diets	
Short break	
Parallel sessions	
Dairy's contribution to future diets	Sustainable process technologies
Food matrix - whole vs. processed foods or Food as medicine - the right diet can save money for the society	Converting high-energy processes to green energy processes
Protein quality in relation to sustainable diet	Cleaning of membranes
Dairy nutrition value as part of LCA calculations	Path to Net-zero by 2024: Decarbonizing the Dairy Industry
The effect of dairy product on life expectancy and quality of life	Utilizing minerals in wastewater - inspiration from the fish industry
Lunch and Open Space: - visit sponsors' booths - posters	
Plenary session	
Unlock the POWER OF DAIRY for people and the planet	
A panel of business profiles will provide their insight on this topic	
Panel debate	



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Programme

Tuesday 20 May

08.00 - 14.00

3 optional activities to choose between

1. Golf tournament at Keilir Golf Course

Golf Club: english.keilir.is/

Price includes:

- Bus transfers (from hotel/city in the morning and back again to the hotel)
- Lunch
- Greenfee

Total per person EUR 175*



2. Dairy visit MS Dairy Selfoss + Skyland

Price includes transfer, entrance Skyland and lunch

Total per person EUR 65*

3. Golden Circle Tour

Price includes transfer, guide and lunch

Total per person EUR 100*

14.00 - 15.30

Silver Stage

Meet our silver sponsors

15.45 - 17.15

GEA - 'Dairy beyond the ordinary'

GEA positions itself to redefine dairy production by creating solutions that are future-proof, innovative and sustainable. Join our opening session to find out more about this topic from GEA experts.

Presentation

Morten Holm Christensen, Application Manager - Biotechnology, GEA Liquid Technologies, Denmark

17.30 - 19.00

Tetra Pak - Get Together

Welcome to the Get-together - Sponsored by Tetra Pak Tetra Pak is delighted to invite you to an informal Get-together. Join us for a late afternoon of drinks, snacks, and great conversation as we kick off the dairy congress in style!

This relaxed networking event offers the perfect opportunity to connect with fellow participants-whether familiar faces or new acquaintances. Together, let's discuss industry trends, share insights, and build connections in a welcoming atmosphere.

Start the congress on the right note-we look forward to seeing you there!

* Prices are included VAT

DAIRY BEYOND THE ORDINARY



Programme

Wednesday 21 May

09.00 - 10.00

Welcome

The Dairy Industry Iceland

10.00 - 10.30

Break

10.30 - 12.30

Plenary session
Dairy as a part of sustainable future

Keynote:

Healthy and sustainable diets: Political strategies for implementation in the Nordic dairy sector

Helle Margrete Meltzer, Former Research Director, Norwegian Institute of Public Health, Norway

Keynote:

How dairy can address climate change while feeding a growing population

Donald Moore, Executive Director, Princeton University, Global Dairy Platform, United States of America

Keynote:

Consumers health concerns around the globe

Elisabetta Nisoli, Director, Business Development Fresh Dairy & Alternatives, DSM-firmenich, Italy

Keynote:

How much dairy and meat should we eat?

Alice Stanton, Professor of Cardiovascular Therapeutics, RCSI University of Medicine and Health Sciences, Dublin, Ireland

Panel debate

4*3 min. pitches by young researchers

Want to bring better dairy to the table?

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Whether you're crafting the finest cheese, the smoothest yogurt, delicious (lactose-free) milk, or healthy plant-based dairy, you can count on dsm-firmenich. We bring an extensive family of dairy ingredient solutions to the table, but we also bring a whole lot more: from analysis and concept development to guidance on ingredient use. It's all steeped in a deep industry heritage and scientific capability that enables us to look ahead at new ways of making the taste, texture and health of your dairy even better. This is your invitation for innovation.



Visit our website

dsm-firmenich 



Programme

Wednesday 21 May

12.30 - 14.00

Lunch and Open Space
Visit sponsors' booths

14.00 - 16.30

Parallel sessions
1a: Nutrition throughout life
For more details see page 24

1b: Towards zero product waste
For more details see page 26

16.30 - 17.30

Open Space
Visit sponsors' booths

18.00 - 23.00

Dinner at Ingólfsskáli Viking Restaurant



INNOVATIVE ANALYTICAL & AUTOMATION SOLUTIONS FOR THE DAIRY INDUSTRY

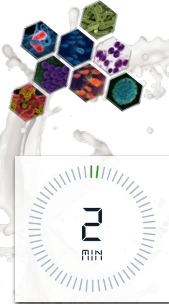
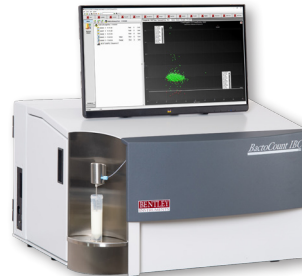
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Programme

Thursday 22 May

09.00 - 10.00

Good morning and welcome

Plenary session
Elevate the nutrition game in dairy

Keynote:

Broad perspective on dairy and nutrition
Merete Myrup, Director, Danish Agriculture and Food Council, Denmark

10.00 - 10.30

Break

10.30 - 12.30

Parallel sessions

2a: Dairy's contribution to future diets

For more details see page 28

2b: Sustainable process technologies

For more details see page 29

12.30 - 14.00

Lunch and Open Space
Visit sponsors' booths

14.00 - 15.00

Plenary session
Unlock the POWER OF DAIRY for people and the planet

Panel debate

The participants in the panel are a diverse group of experts who will share their insights on how dairy can contribute to both human health and environmental sustainability.

15.00 - 15.30

Closure

16.30 - 22.00

Trip to the volcano area - Dinner at Hljómahöllin
Optional

Total per person EUR 180



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1a: Nutrition throughout life

Wednesday 21 May

14.00 - 15.00

Presentations

A gut perspective on probiotics, prebiotics, and postbiotics

Henrik Roager, Associate Professor, University of Copenhagen, Denmark

Calcium consumption from dairy and supplements and various health outcomes

Johanne Torfadottir, Project Manager for nutrition / Assistant Professor, Directorate of Health / University of Iceland

15.00 - 15.30

Break

15.30 - 16.30

Milk polar lipids: Towards joint effects on lipid metabolism, intestinal health and gut microbiota

Marie-Caroline Michalski, Research Director, INRAE, Lyon, France

Effects of intact and disrupted milk fat globule membrane on postprandial metabolic response

Esben Søndergaard, Associate Professor, Steno Diabetes Center Aarhus, Denmark





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Expertise that convinces

- World market leader & inventor of stable chocolate splits
- Application expertise for creative & successful indulgence concepts

NEW!



1b: Towards zero product waste

Wednesday 21 May

14.00 - 15.00

Presentations

Fresher for longer with bioprotective cultures: Biosolutions to tackle food waste in dairy

Florian Sanchez, Business Unit Director, Dairy Bioprotection, Novonesis, Denmark

Ambient stable dairy products – challenges and opportunities

Michael John Lewis, Dr., Dairy Solutions, United Kingdom

15.00 - 15.30

Break

15.30 - 16.30

From waste to value – Examples from Arla Foods Ingredients' journey towards driving food waste reduction all the "Whey"

Levinia Scotti, Sustainability Programme Manager, Arla Foods Ingredients P/S, Denmark

No deposits. Our path to zero food waste

Johanne Kjuus, Head of Sustainability, TINE Group, Norway





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2a: Dairy's contribution to future diets

Thursday 22 May

10.30 - 12.30

Presentations

The dairy matrix and its' role in future diets'

Martina Rooney, Research Programme and Grants Manager, Co-Centre for Sustainable Food Systems, University College Dublin Ireland

Protein quality in relation to sustainable diet

Merja Saarinen, Natural Resources Institute, Finland

Dairy nutrition value as part of LCA calculations

Hanna L. Tuomisto, Helsinki Institute of Sustainability Science, Finland

The impact of dairy products on the healthy lifespan of people living in Denmark

Lea Sletten Jacobsen, Senior Researcher, PhD, Technical University of Denmark



2b: Sustainable process technologies

Thursday 22 May

10.30 - 12.30

Presentations

Converting high-energy processes to green energy processes

Lars Hamberg, RISE, Sweden

Cleaning of Membranes: Advancing towards optimized strategies through fouling insights

Freja Mardal, Research Scientist, Arla Foods Ingredients P/S, Denmark

Path to net-zero by 2040: Decarbonizing the dairy Industry

Carsten Juhl Jessen, Senior Director, Dairy Food & Ingredients, GEA Process Engineering A/S, Denmark

Value in water from other industries

Hildur Inga Sveinsdóttir, Project Manager and Assistant Professor, University of Iceland



Practical information

Registration

For registration please visit: <http://nordicdairycongress.com>

Early bird registration with reduced price: Deadline 20 February 2025

Ordinary registration: Deadline 5 May 2025

EUR 845 (1,047.8 incl. 24 % Icelandic VAT)

EUR 995 (1,233.8 incl. 24 % Icelandic VAT)

Included

- Full participation in the conference, lunch and coffee on Wednesday and Thursday
- Afternoon programme Tuesday
- Dinner Wednesday

Transport

Shuttle bus from the airport to the conference site every 15 minutes.

Optional

- Unofficial Golf tournament Tuesday* - price EUR 175
- Sightseeing - Golden Circle* - price EUR 100
- Dairy visit - MS Dairy Selfoss + Skymland* - price EUR 65
- Trip to the volcano area and dinner Thursday* - price EUR 180

*Requires a minimum of participants and prices are inc. VAT

Conference site

The Congress will take place at Hilton Reykjavik Nordica.

Currency

Icelandic kroner (ISK): EUR 1 = ISK 145.38 (December 2024)

Common credit cards are accepted most places.

Conference site & recommended hotels

	Distance to Hilton	Price single room 3 nights (Monday - Thursday)	Price single room 2 nights (Tuesday - Thursday)	Price single room 1 night (Wednesday - Thursday)
Hilton Reykjavik Nordica* Suðurlandsbraut 2 108 Reykjavik	0 m	EUR 849	EUR 566	EUR 283
Reykjavik Natura Berjaya Iceland Hotel* Nautholsvegur 52 101 Reykjavik	3,5 km	EUR 726	EUR 484	EUR 242

*The above prices may fluctuate due to variation in the rate of exchange.

Student sponsors



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