



SUSMILK FINAL CONFERENCE:
**SOLUTIONS FOR
SUSTAINABLE
MILK PROCESSING**



22nd and 23rd September 2016
SANTIAGO DE COMPOSTELA, SPAIN
FEUGA - Avenida Lope Gómez de Marzoa, s/n. Campus Vida

in collaboration with



The SUSMILK project has received funding from the European Union's Seventh Framework Programme for research, technological development and demonstration under grant agreement n° 613589



INTRODUCTION/ CONTEXT

In the EU food and beverage industry, the dairy sector stands for 13% of the total turnover and 10% of the employees. Besides, the dairy industry provides products that promote health and wellbeing, help sustain rural communities and support land management. This economical, environmental and social relevance makes **sustainability a strategic challenge for the dairy industry**.

Companies need to have a better understanding of this situation in order to find support to develop solutions. How does sustainability affect competitiveness? By what means can you face sustainability challenges? How can you access sustainable technologies and developments in milk processing? How can you save resources?

The **SUSMILK conference “Solutions for sustainable milk processing”** aims to answer these questions by giving you the following opportunities:

Conferences: experts will introduce solutions and technologies for the sustainable development of your company, so it will be more energetically independent in the future. Biotechnology, heating and cooling technologies, waste water recovery or milk pre-concentration will be among of the proposed solutions during this two-days event.

Poster session: presentation of project results, technical publications, technological developments and other relevant knowledge. Attendees are invited to submit a poster abstract for the poster sessions. Poster abstracts must be submitted **by July 31**. Information and guidelines: www.susmilk.com

B2B matchmaking: in “B2B” sessions, informal discussions among attendees are established in order to make new connections, share perspectives and brainstorm solutions. Unless told otherwise, the organization will include your name, company/institution name and e-mail address on the participant list. Several rooms will be available for meetings.

Technical visits to the facilities of two SUSMILK partners:

- **Dairy Products Centre of University of Santiago de Compostela:** a guided visit around the pilot plant and quality analysis labs. <http://aplta.es>
- **Feiraco Sociedad Cooperativa Galega:** observing the functioning of the absorption chiller developed in this dairy cooperative for the SUSMILK project. <http://feiraco.es/en>

WHO SHOULD ATTEND

- EU Dairy industry, including farmers and cooperatives
- Associations, platforms and Clusters
- Technology providers
- Researchers
- Policy makers
- Media
- Other industry interested in sustainability

WHY YOU SHOULD ATTEND

- Understand how applying sustainability concepts can make your business more competitive
 - Learn about institutional support to better manage sustainability and environmental challenges
 - Find out new technologies and industry needs to develop a resource efficient milk processing
 - Optimize your savings through a better usage of water and energy
 - Extend your European network within the dairy sector.
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DAY 1. THURSDAY

22nd September 2016

TECHNICAL CONFERENCES*

09:00 – 09:30

Registration

WELCOME

09:30 – 09:45

Francisco Javier Pereiro

General Manager. University- Business Foundation of Galicia (FEUGA)

Prof. Dr. Görgе Deerberg

SUSMILK project coordinator. Fraunhofer Institute for Environmental, Safety and Energy Technology UMSICHT (Fraunhofer UMSICHT)

Piercristiano Brazzale

Member of the Science and Programme Coordination Committee.
International Dairy Federation (IDF)

THE CHALLENGE OF SUSTAINABILITY

09:45 – 10:30

A global action on the path to sustainability: the Dairy Sustainability Framework (DSF)

Brian Lindsay. Development Director of the Global Dairy Agenda for Action (GDAA)

10:30 – 11:00

Linking sustainability to competitiveness in a dairy company

Piercristiano Brazzale. Owner. Brazzale Spa and Orrero

11:00 – 11:30

Coffee-break with B2B matchmaking and poster session

INSIGHTS AND SUSTAINABLE SOLUTIONS

11:30 – 12:00

Biotechnology at the service of the sustainability in the dairy sector

Javier Echevarría. General Manager. Biopolis

12:00 – 12:30

Process efficiency in the dairy industry to reduce water and energy consumption

ENREMILK - *Ana Lucia Vásquez-Caicedo*. Deputy Head of Department. Fraunhofer IGB

ENTHALPY - *Xavier Felipe*. Food Technology Researcher. IRTA

12:30 – 13:00

Re-designing milk processes: a general overview of SUSMILK project

Dr. Christoph Glasner. SUSMILK project manager. Fraunhofer UMSICHT

13:00 – 14:00

Lunch with B2B matchmaking and poster session

* Simultaneous interpretation available to English and Spanish

PARALLEL WORKSHOPS

14:00 – 16:30

Re-designing milk processes: SUSMILK pilot applications

WS1. Heating / cooling technologies

Solar heat systems: Queizuar, Solarfocus

Heat pumps: Karwendel, Simaka

Absorption chillers: Feiraco, Parker

Moderator: *Ana Muñiz*

WS2. Product technologies

Water saving/treatment: KTU, LNEG, USC

Milk concentration: Wiegert, Acram, UNIPR

Moderator: *Marco Battistella*

WS3. Simulation /analysis

Life Cycle Assessment: ESU-services

Exergy: Richtvert

Green dairy model: LNEG, Fraunhofer

Moderator: *Norbert Reichl*

16:30 – 17:00

Conclusion and closure of day 1

18:00

Meeting point hotel

18:00 – 20:00

Guided tour to Santiago de Compostela (English)

20:00

Dinner (self-pay)

DAY 2. FRIDAY 23rd September 2016

TECHNICAL VISITS

08:00

Pick up at hotels and transfer to DPC facilities

10:00 – 12:00

Dairy Products Center (DPC) visit

12:00 – 14:00

Lunch / Transfer back to airport

14:00 – 16:00

Transfer to Feiraco Sociedad Coop. Galega

16:00 – 17:30

Feiraco visit

17:30 – 18:15

Transfer back to hotels / airport



KEYNOTE SPEAKERS



Brian Lindsay / Brian is the Development Director for the Dairy Sustainability Framework (DSF), a programme of the Global Dairy Agenda for Action launched in November 2013. He also coordinates the Sustainable Agriculture Initiative Platform's work on sustainable dairy and beef production. Brian has been Chair (2 terms) of the International Dairy Federation (IDF) Standing Committee on Environment and has also completed two terms on the IDF Science and Program Coordination Committee.



Piercristiano Brazzale / Piercristiano has a wide experience managing dairy plants in Italy, Czech Republic and Brazil. From 2010 he designed and managed some environment projects as the first calculation for a specific cheese (Gran Moravia) of Water Footprint, the construction of a biogas plant or the installation of cogenerators in his plants. He is member of different committees of the International Dairy Federation (IDF) related to Environment, Science and Technologies and farm management. Since 2015 he is responsible for environment within the IDF Science and Programme Coordination Committee (SPCC).



Javier Echevarría / General Manager of Biopolis S.L., a biotechnology company providing research, development and production services for the agri-food industry. Javier leads a team to seek sustainable solutions to improve food processes, working in recovery of waste and by-products in the food industry. He has a wide experience in the dairy sector as R&D manager as well as technical and industrial manager in different companies: Grupo Leyma-RAM, Leche Pascual and Corporación Alimentaria Peñasanta - CAPSA.




Christoph Glasner / Christoph has finished his studies of mechanical engineering with a specialization in process engineering in 2005. He got his PhD in the field of oil filtration with several separation/membrane technologies in 2009. Since 2009 he is senior scientist at Fraunhofer UMSICHT in the field of biomass conversion and water treatment/management in combination with heat recovery. Currently he is responsible for international projects in the field of food processing and biomass utilization.



Ana Lucia Vásquez-Caicedo / Ana Lucia obtained a MSc in Food Science and Technology from the University of Arkansas (USA) and a PhD from University of Hohenheim (Germany). She joined Fraunhofer IGB in 2009 and leads the group "Aseptic Technologies" focusing on process development for the stabilization of foods and manufacturing of cosmetic ingredients. She has experience on product and process development in the fruit and vegetables, bakery, dairy and the beverage sectors conducting risk analyses and evaluating the impact of introducing new technologies.



Xavier Felipe / Xavier got a PhD from Universitat Autònoma de Barcelona in 2005 with a thesis on the effect of high pressure processing on milk proteins. He is specialized in milk, dairy products and vegetal milks. Xavier is Food Technology Researcher within the Experimental Research and Development Dpt of the Institute of Agriculture and Food Research and Technology (IRTA) since 2002.



PROJECTS

Projects funded by the "European Union's Seventh Framework Programme for research, technological development and demonstration".
Food, Agriculture and Fisheries, Biotechnology (KBBE) call.2013.2.5-02: Saving Water and Energy for Resource-Efficient Food Processing.

SUSMILK

Redesign of the dairy industry for sustainable milk processing: development of new resource efficient technologies for dairy industry based on technology adaption with the objective to keep the sector competitive by saving water and energy: solar heat systems, heat pumps, absorption chillers, water treatment or milk pre-concentration, besides some simulation and analysis such as life cycle assessment, exergy or the green dairy model.

www.susmilk.com

ENREMILK

Integrated engineering approach validating reduced water and energy consumption in milk processing for wider food supply chain replication: the project aims at significant water and energy savings in dairy case studies, mozzarella and milk powder production. Emerging and novel engineering technologies are being optimised and implemented in key dairy unit operations to ensure benefits for food producers and equipment manufacturers, while reconciling sustainability imperatives.

www.enremilk.eu

ENTHALPY

ENabling The drying process to sAve energy and water, reaLising Process efficiency in the dairY chain: innovation advances in the production chain to reduce energy and water consumption in the European dairy industry, such as a more efficient pre-treatment of milk, elimination of fine particles during spray drying, recovery of heat and water present in the used drying air or effective cleaning processes.

www.enthalpy-fp7.eu

REGISTRATION INFORMATION

Fill the registration form available at www.susmilk.com

Registration deadline: **31st August 2016.**

CONTACT 1

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CONTACT 2

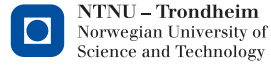
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CONTACT 3

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PARTNERS



Industry



Dairy



LCA & Diss.

