

PRELIMINARY programme for the IDF Global Dairy Conference 2021

Preliminary programme as per 29th September 2021.

Wednesday 13th October

08:00-17:00	Registration Venue: <i>Axelborg, 4 Vesterbrogade, 1609 Copenhagen</i>
11:30-12:45	Lunch Venue: <i>Tivoli, 3 Vesterbrogade, 1630 Copenhagen – Restaurant "Paafuglen"</i>

Global Dairy Outlook

13:00-17.00	Venue: "Axelborgsalen", Axelborg, 4 Vesterbrogade, 1609 Copenhagen	
13:00	Welcome	Jørgen Hald Christensen, CEO, Danish Dairy Board
		Steen Nørgaard Madsen, Chair, Danish Dairy Board
	Introduction	Piercristiano Brazzale, IDF President (IT)
13:10	Cultural intermission: Reading of short fairy tale by Hans Christian Andersen	Susse Wold (Danish actress)
13:30	Introduction to the Danish dairy sector	Danish Minister for Food, Agriculture and Fisheries Rasmus Prehn (video message)
13:35	Welcome speech	EU Commissioner Stella Kyriakides (video message)



Dairy Leaders Panel

Opportunities for the dairy sector.

The CEO's will share their visions for the global dairy sector, how they foresee the sector developing in years to come and their companies' strategies to nourish the world with safe, nutritious and sustainable dairy.

13:40	Welcome and introductory remarks	Piercristiano Brazzale, IDF President (IT)
13:50	Opening remarks by panelists	Peder Tuborgh, CEO, Arla Foods (DK)
		Philippe Palazzi, CEO, Lactalis (F)
		Minfang (Jeffrey) Lu, CEO, Mengniu Dairy (CN)
		Rick Smith, President / CEO, Dairy Farmers of America (US)
14:30	Moderated panel discussion moderated	Piercristiano Brazzale, IDF President (IT)
		R.S. Sodhi, Managing Director, Amul (IN)
15:20	Coffee break	
15:50	Take-aways from the UN WFSS	Dr Judith Bryans, CEO, Dairy UK (UK)
16:20	Update on DSF - Dairy Sustainability Framework	Brian Lindsay, Director of the Dairy Sustain- ability Framework (UK)

IDF Forum

16:40	IDF Forum	
16:45	A dynamic sector with a bright future	Piercristiano Brazzale, IDF President (IT)
16:55	IDF: A modern and resilient organization	Caroline Emond, Director General, IDF
17:05	A productive community of experts	Jamie Jonker, Chair SPCC, IDF (US)
17:15	Moderated Q&A	Caroline Emond, Director General, IDF
17:30	End of day 1	
19:00-22:00	Wine & Cheese Event – informal get-together Venue: "Axelborgsalen", Axelborg, 4 Vesterbrogade,	1609 Copenhagen



Thursday 14th October

11:00-12:00 Registration for new arrivals Venue: Axelborg, 4 Vesterbrogade, 1609 Copenhagen

Session 1: Sustainable Diets

Dairy products are challenged in the current marketplace because of an increased - and important - focus on the environment.

We need to highlight the importance of nutrients and health effects of dairy, so that the discussion around sustainable diets considers health, cultural, economic and environmental issues. Several models have been developed with the aim of combining nutritional health actors and environmental measures.

These models help to demonstrate the relationship between food patterns, health and climate.

11:30-12:45	Lunch Venue: <i>Tivoli,</i> 3 Vesterbrogade, 1630 Copenhagen – Restaurant "Paafuglen"	
13:00-17:00	Venue for the Sustainable Diets session: "Rådssalen", Axelborg, 3 Axeltorv, 1609 Copenhagen	
13:00	Welcome and introduction	Moderator
13:00	Food models to calculate sustainability and health value of foods using a food systems approach	Stephan Peters, Manager Nutrition and Sustainability, The Dutch Dairy Association, NZO (NL)
13:15	Sustainable Food Systems approach – a health per- spective	Imke de Boer, Professor, Wageningen Uni- versity (NL)
13:35	The US combined nutritional and environmental based DALY-model	Olivier Jolliet, Professor, University of Michi- gan (US)
13:55	The Dutch OPTIMEAL food model	Prof. Thom Huppertz, FrieslandCampina & Wageningen University (NL)
14:15	Healthy diets within planetary boundaries: the Eat Lancet guidelines	Dr. Fabrice DeClerk, Director of Science EAT/OneCGIAR
14:35	Panel discussion with moderator	
15:00	Coffee break	
15:30	Models with a consumer focus. Introduction by mod- erator	Donald Moore, CEO, GDP (US)
15:35	The European SHARP food model	Sander Biesbroek, PhD, Human Nutrition and Health, Wageningen University (NL)
15:55	The DELTA model – examining the nutritional perfor- mance of global food systems	Dr Nick Smith, Research Officer, Riddet Institute (NZ)
16:15	Moderated panel discussion	Donald Moore, CEO, GDP (US)
16:40	Implications and next steps for the dairy sector	Donald Moore, CEO, GDP (US)
17:00	End of session 1	



Session 2: Processing & Technology

Dairy processes and implemented technologies are now required to contribute to improved sustainability in the whole value chain ensuring that all the raw material reaches the consumer without loss of the well-known high quality nutrients inherent in the milk. This session gives examples on how this is possible in different steps in the processing value chain while also providing insight into the potential of new technologies for dairy protein analogues production and the sustainability aspects of these.

10:30	FOSS Sponsor event: FOSS: From farm to fork – New opportunities through milk analysis Venue: "Axelborgsalen" (see below)		
11:30-12:45	Lunch Venue: <i>Tivoli, 3 Vesterbrogade, 1630 Copenhagen – Restaurant "Paafuglen"</i>		
13:00-17.00	Venue for the Processing & Technology session: "Axelborgsalen" , Axelborg, 4 Vesterbrogade, 1609 Copenhagen		
13:00	Introduction	Moderator	
13:05	Sustainable dairy processing food systems perspec- tives	Prof. Thom Huppertz, FrieslandCampina & Wageningen University (NL)	
13:30	Reduce food waste through fermentation enabled bio- protection	Patrick Derkx, Vice President, Chr. Hansen (DK)	
13:55	Value addition to underutilized whey in South America	Pablo Juliano, Group Leader, Food Pro- cessing and Supply Chain, CSIRO (AU)	
14:15	Future of the side-streams in the dairy industry - sus- tainable solutions	Saeed Rahimi Yazdi, Senior Research Sci- entist, Arla Foods (DK)	
14:40	Dairy processing for nutrition	Ian Givens, Professor, University of Reading (UK)	
15:00	Coffee break		
15:30	Introduction to the afternoon sessions	Moderator	
15:30	Milk by fermentation	Matthias Eisner, Open Innovation Manager, PhD, Yili Group (NL)	
16:00	Sustainability of fermented milk protein production	Sara Mason, Policy Associate, Duke Univer- sity (US)	
		Pradnya Bhandari, Special Assistant EPA (US)	
16:30	Facilitated discussion	[Name to be confirmed]	
17:00	End of session 2		



Session 3: Farming

This session will tell you about reducing the climatic footprint of dairy farming.

Where are we today with sustainable milk production and what are the possibilities and challenges? What is the role of the cow and the future of dairy farming? In the second part we will focus on precision dairy farming to meet future demands and on sustainable management of production, health and fertility with sensor technology.

10:30	Content of Security Particular Sponsor event: How innovations drive sustainability by increasing efficiency at farm level Venue: "Bankboksen" (see below)	
11:30-12:45	Lunch Venue: <i>Tivoli,</i> 3 Vesterbrogade, 1630 Copenhagen – Restaurant "Paafuglen"	
13:00-17.00	Venue for the Farming session: "Bankboksen", Axelbo	rg, 4 Vesterbrogade, 1609 Copenhagen
13:00	Introduction	Dr Ilka Klaas, Director, DeLaval (SE) Anna Flyvsjö, SCENV/LCA action team
13:05	Sustainability challenges for dairy - where are the knowledge gaps?	Dr Jude Capper, I&A (UK) and Tim Searchinger, Senior Fellow, World Re- sources Institute (US)
13:55	Feeding strategies to reduce methane emission – feed- ing	Mette Olaf Nielsen, Professor, University of Aarhus (DK)
14:15	MVP Dairy Ohio - regenerative farming in practice. Farm goals, visions and achievements	Ken McCarty, Co-Owner and General Man- ager, MVP Dairy Ohio (US)
14:35	Panel discussion	All speakers
15:00	Coffee break	
15:30	Introduction	Moderator: David Kelton, Chair SCAHW
15:35	Breeding & genomics for the sustainable cow	Christine Baes, Associate Professor, Uni- versity of Guelph (CA)
15:50	Managing the sustainable cow. Longevity and econom- ics vs. climatic footprint - conflicting interests?	Albert de Vries, Professor, University of Florida (US)
16:10	Managing the sustainable cow - sensor driven decision making	Dr Ilka Klaas, Director, DeLaval (SE)
16:35	Panel discussion	All speakers
17:00	End of session 3	

Session 4

 19:00-24:00
 Conference dinner and IDF Awards

 Venue: The Hans Christian Andersen Castle in Tivoli, H.C. Andersens Boulevard 22, 1553 Copenhagen

Friday 15th October

11:00-12:00 Registration for new arrivals Venue: Axelborg, 4 Vesterbrogade, 1609 Copenhagen

Session 1: Marketing

2020 and 2021 has brought disruption on an unprecedented scale to all aspects of our daily lives - how we eat, work, shop and live.

The climate and sustainability agenda still are the biggest challenge for the dairy industry.

However, the COVID-19 pandemic has stressed the importance of quick responses to sudden changes in consumer behaviour.

11:30-12:45	Lunch Venue: <i>Tivoli, 3 Vesterbrogade, 1630 Copenhagen – Restaurant "Paafuglen"</i>	
13:00-17.00	Venue for the Marketing session: "Bankboksen", Axelborg, 4 Vesterbrogade, 1609 Copenhagen	
13:00	Welcome and introduction	R.S. Sodhi, Managing Director, Amul (IN)
13:00	The impact of COVID-19 on consumer foodservice	Mehdi Boursin, Public Sector Adviser, Eu- romonitor International
13:30	COVID-19 impact on consumer food behaviours in Europe	EIT Food and Aarhus University, [Name to be confirmed] MAPP Center, Aarhus University
14:00	Case from National Dairy Council, Ireland	Zöe Kavanagh, CEO National Dairy Council (IE)
14:20	Case from CNIEL, France	Dominique Poisson, Director, European Projects, CNIEL
14:40	Panel discussion	R.S. Sodhi, Managing Director, Amul (IN) and Laurent Damiens, CNIEL (F)
15:00	Coffee break	
15:30	Introduction to the afternoon session	R.S. Sodhi, Managing Director, Amul (IN)
15:30	Arla case on sustainability communication - step by step	Mette Bendixen, Category Manager, Arla Foods (DK)
16:00	Communicating sustainability to stakeholders?	Martin Vith Ankerstjerne, CEO Decisions
16:30	Presentation of IMP finalists	Zoë Kavanagh, CEO National Dairy Council (IE)
17:00	End of session 1	



Session 2: Food Safety

The Food Safety session will address various themes that occupy the food safety community today.

Hear about FSC (food safety culture), challenges in traceability and the newest developments in food culture and gut health. Further presentations will address new testing techniques and approaches.

13:00-17:00Venue for the Food Safety session: "Radssalen", Axelborg, 3 Axeltory, 1609 Copenhagen13:00Welcome and introductionFrancois Bourdichon, Food Safety Microbiologist PhD, Chair of the IDF SCMH (F)13:00FAO perspective on the key technologies for food safety ty and how food safety needs to include multidiscipli- nary approachesJeffrey Lejeune, Food Safety and Quality Officer, FAO13:20Food safety culture to mitigate the pressure on the dairy chainJohn Donaghy, Head of Food Safety, Nestlé (IE)13:40Building consumer trust through tech-enabled tracea- bilityEdward Sliwinski, Senior R&D Manager, FFoST (NL)14:10PEM - Processing Environmental MonitoringEllen Wemmenhove, Arla Foods Ingredients (DK)14:40Food cultures & gut healthCatherine Stanton, Professor, TEAGASC (EI)15:30Introduction to the afternoon sessionsClaus Heggum, Chief Consultant, Danish Dairy Board (DK)15:55Case study 1: FTIR Milk ScreeningHelene Soyeurt, Professor, Gembloux Agro- Bio Tech (BE)16:10Case study 2: Electrochemical biosensors for the fast eration detection of contaminants in foodDr Valérie Gaudin, Senior Scientist, ANSES (FR)16:45Case Study 3: Lessons learned from a retrospective epidemiological study of Dublin contamination in raw milk cheeseValérie Michel, Laboratory Manager, AC- TALIA (FR)17:00End of session 2Letterscherenical biosensors for the fast of Dublin contamination in raw milk cheeseValérie Michel, Laboratory Manager, AC- TALIA (FR)	11:30-12:45	Lunch Venue: <i>Tivoli,</i> 3 Vesterbrogade, 1630 Copenhagen – Restaurant "Paafuglen"	
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17:00 End of session 2	16:45	epidemiological study of Dublin contamination in raw	
	17:00	End of session 2	



Session 3: Policies & Economics

The World Market situation for dairy and the implications for the industry of the changes in policies and consumer behaviour.

This session will address conditions for production and trade, forecasts by both the dairy industry and international organisations.

What are the dairy producers' and the industry's strategies for handling the challenges ahead?

11:30-12:45	Lunch Venue: <i>Tivoli, 3 Vesterbrogade, 1630 Copenhagen – Restaurant "Paafuglen"</i>	
13:00-17.00	Venue for the Policies & Economics session: "Axelborgsalen" , Axelborg, 4 Vesterbrogade, 1609 Copenhagen	
13:00	Welcome and introduction	Caroline Emond, Director General, IDF
		Richard Scheper, Dairy Analyst, Rabobank (NL)
13:00	Presentation of the IDF World Dairy Situation Report	Antoine Auvray, CNIEL
13:30	FAO Outlook - Feeding the World in a changing climate	Henning Steinfeldt, Chief of the Lifestock Information, Sector Analysis and Policy Branch, FAO
13:50	OECD - perspective on world production and trade in dairy products	Lee Ann Jackson, Head of Division, Agro- food Trade and Markets, OECD
14:10	IFCN - Developments seen from the dairy producer perspective	Dr Torsten Hemme, Managing Director, IFCN Dairy Research Center (DE)
14:30	Moderated panel discussion	Richard Scheper, Dairy Analyst, Rabobank (NL)
15:00	Coffee break	
15:30	A Danish strategy for reaching net zero emissions by 2050	Kristian Eriknauer, Vice President, Corpo- rate Responsibility, Arla Foods (DK)
16:00	"Why do people hate agriculture?"	Peter Österberg, PhD, University of Helsinki (FI)
16:20	Future trends in agricultural policies - expectations of the next generation	Anne-Catherine Dalcq, Vice-president, CEJA (BE)
16:40	Moderated panel discussion	Kirsten Holm Svendsen, Managing Director, Danish Dairy Board Brussels, Chair of the IDF SCDPE
17:00	End of session 3	



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