



Symposium

“Innovative Products and Processes for the Dairy Industry”

Time	Topic	Lecturer
10.00 – 10.05	Opening and chairman	<i>Martin Eck</i> DLG e.V., Frankfurt, Germany
10:05 – 10:35	Novel processing concepts for membrane separation of milk and whey	<i>Tim Steinhauer and Ulrich Kulozik</i> Technische Universität München, Freising-Weihenstephan, Germany
10:35 – 11:05	Fixed weight portion cutting	<i>Uwe Becher</i> ALPMA Alpenland Maschinenbau GmbH, Rott am Inn, Germany
11:05 – 11:35	Technological options for innovative fermented milk products	<i>Jörg Hinrichs</i> Universität Hohenheim, Stuttgart, Germany
11:35 – 12:05	Infusion, a modern thermal heating process for liquid foods and dairy products	<i>Uwe Schwenzow</i> GEA TDS GmbH, Sarstedt, Germany
12:05 – 13:30	Lunch break	
	Chairman	<i>Herbert J. Buckenhüskes</i> DLG e.V. Frankfurt, Germany
13:30 – 14:00	High throughput chromatographic processes for the separation of dairy proteins and peptides	<i>Linda Voswinkel and Ulrich Kulozik</i> Technische Universität München, Freising-Weihenstephan, Germany
14:00 – 14:30	Possibilities for the use of steviolglycosides in dairy products	<i>Matthias Saß</i> Rudolf Wild GmbH & Co. KG, Eppelheim, Germany
14:30 – 15:00	Hygienic demands on spices for the production of cheeses	<i>Herbert J. Buckenhüskes</i> DLG e.V., Frankfurt, Germany
15:00 – 15:30	Twin-flow concept for filling beverages containing fruit pieces	<i>Jörg Zacharias</i> KRONES AG, Neutraubling, Germany
15:30 – 16:00	Flowability of cohesive dairy based powders	<i>Frank Schulnies and Thomas Kleinschmidt</i> Hochschule Anhalt, Köthen, Germany
16:00	Awarding Ceremony - Dairy Technology Awards 2012, by trade magazines IDM International Dairy Magazine and molkerei-industrie, Bückler Fachverlag	
Organized by:	DLG e.V., Frankfurt, Germany	
Venue:	Kristallsaal, Sektion 1	
Date:	28.03.2012	
Time:	10:00 - 16:30 h	
Lanugage:	English	
Entrance:	Free entrance	

