



2ND INTERNATIONAL CONFERENCE ON SEPARATION + DRYING TECHNOLOGIES FOR MILK AND WHEY

Cologne, March 23 and 24, 2015, Anuga FoodTec

“SNAPSHOTS”



Cologne, Anuga FoodTec Fair Ground / Germany

Auditorium of the 2nd Conference on Separation + Drying Technologies for Milk and Whey



During this two day Conference, muva kempton hosted 150 participants from 27 countries, representing 80 companies, mostly specializing in the separation and drying of milk and whey products



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Organizers and Conference Cooperation Partners



Dr. Thomas Westermair, Managing Director of muva kempten, had the pleasure to welcome all participants and open the Conference



Milchwirtschaftliches Zentrum Bayern Kempten/Allgäu



Herbertz Dairy Food Service



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Cooperation Partner Anuga FoodTec



Conference participants are greeted by Dietmar Eiden, Vice President Trade Fair Management Koelnmesse GmbH



Anuga FoodTec is an Innovating Driver in the Food and Beverage Industry

Anuga FoodTec is the international supplier fair for the food and beverage industry and succeeded in setting new participation records in 2015. Over 45,000 experts from the food and beverage industry gathered information on the innovations and further developments of the supply industry over a period of four days. This corresponds to a six percent increase. The share of international visitors was once again over 50 percent.



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The conference offered the state of the art in processing of milk & whey into powders

- Future trends and visions for dried milk and whey products
- Expectations after disappearance of the EU quota regime
- Latest advancements in membrane driven processes
- Optimization and cost reduction in whey demineralization
 - Maximizing of concentration and drying techniques
- Keys to manufacturing of baby food raw materials





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... sharing ideas and experiences during conference breaks



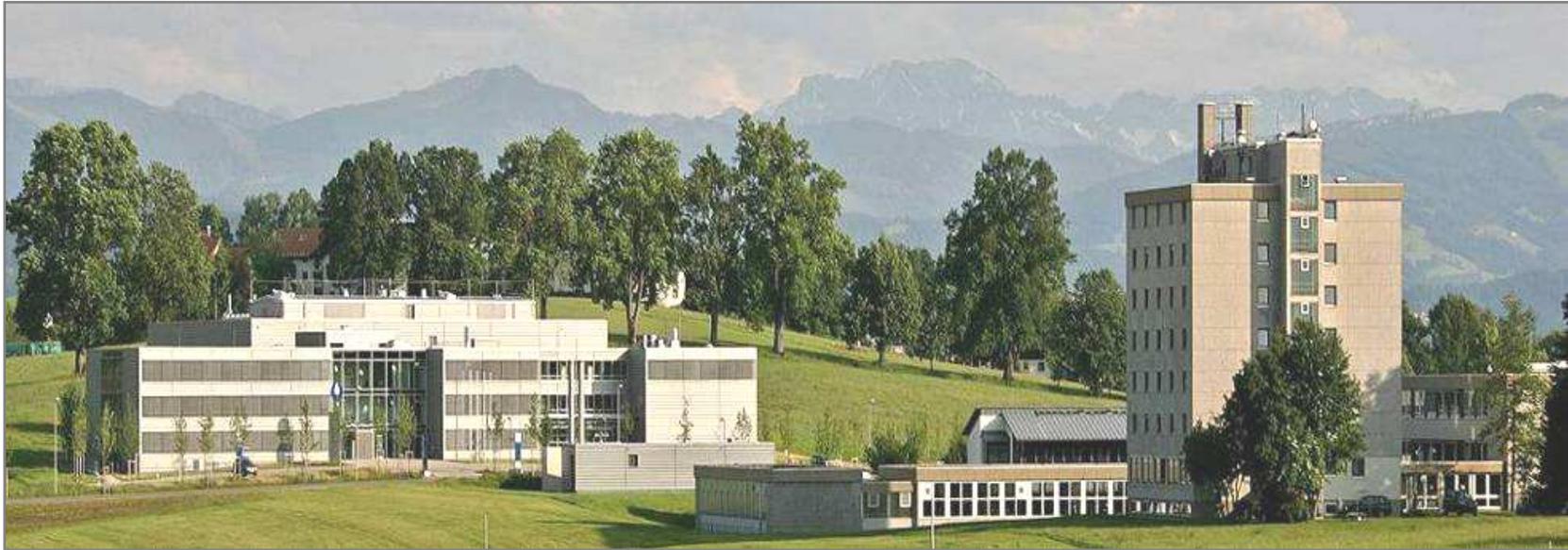
Even milk professionals have to eat food - keeping body and soul well nourished



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Hope to see you again
for the 3rd International Conference on
Separation + Drying Technologies for Milk & Whey
at the Bavarian Milk & Dairy Center

Kempten / Germany
September 21 and 22, 2016