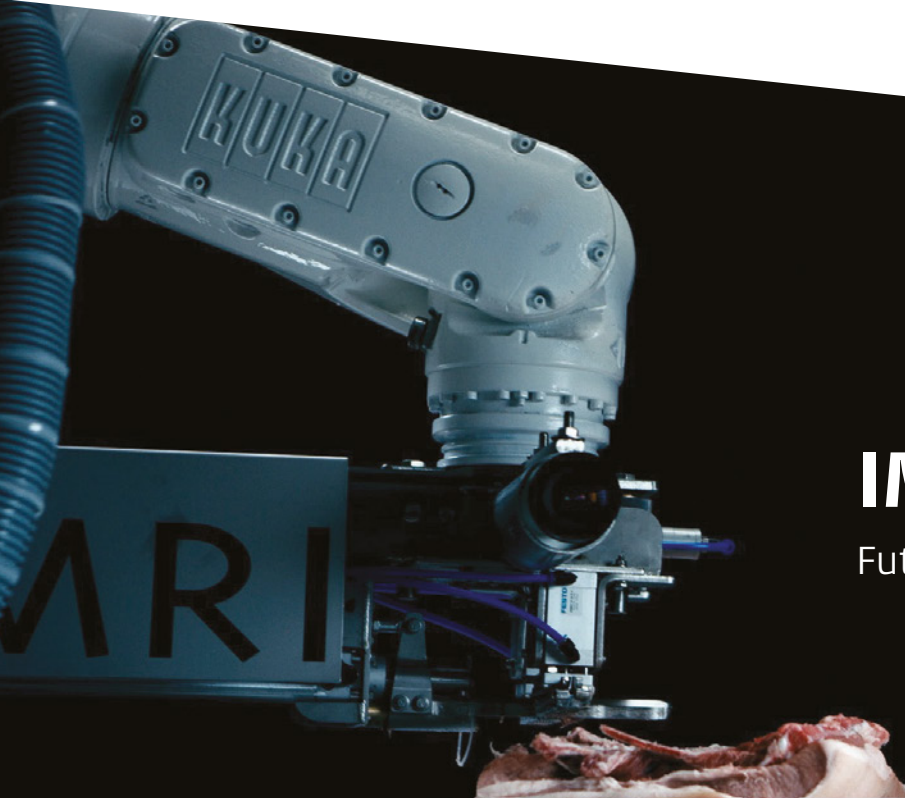




DANISH MEAT
RESEARCH INSTITUTE



IMS SYMPOSIUM

Future Industrial Meat Production

THE INTERNATIONAL KNOWLEDGE FORUM FOR PROFESSIONALS IN THE MEAT INDUSTRY

18-19 September 2017 - Copenhagen, Denmark

VENUE

Danish Meat Research Institute
Gregersensvej 9,
2630 Taastrup, Denmark
+45 72 20 20 00
www.DMRI.com

SYMPOSIUM DINNER

Glostrup Park Hotel
Hovedvejen 41
2600 Glostrup, Denmark
+45 43 96 00 38
www.parkhotel.dk

CONFERENCE FEE

399 EUR, excl. 25% DK VAT
- Incl. catering, symposium dinner and
transport from DMRI to Glostrup Park
Hotel. Accommodation is not included.

LANGUAGE

Symposium language will be English.

ACCOMMODATION

A block of hotel rooms has been
reserved for symposium attendees
at the **Glostrup Park Hotel**.

For booking, please send an e-mail
to: glostrup@parkhotel.dk
Please refer to '180917DMRI' in the
subject line of your email.

The rate is **121 EUR per night**, incl. breakfast.
Deadline for booking: **28 August 2017**.

REGISTRATION

www.dti.dk/k33039
Deadline for registration: **28 August 2017**.

ORGANIZED BY

Danish Meat Research Institute
Gregersensvej 9, 2630 Taastrup,
Denmark
www.DMRI.com

UNDER THE AUSPICES OF

IMS - International Meat Secretariat
5 rue Lespagnol, 75020 Paris, France
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SESSION 1 – THE VOICE OF THE CUSTOMER

08.30	Registration	
09.00	Opening of the symposium	
09.30	A global meat industry outlook Never before have consumer preferences been more diverse. What are the mega trends driving meat consumption and what in particular are the trends driving new high value meat products?	Nan-Dirk Mulder Senior Analyst – Animal Protein, Rabobank
10.15	Global protein scarcity – is meat a part of the solution? Ethical, environmental, economic and political factors challenge the meat industry. Others suggest to produce meat in vitro from culture of stem cells. What is right and wrong, and what is the future of meat protein?	Jean-Francois Hocquette, Dr., PhD, INRA
11.00	Coffee break	
11.20	A paradigm shift within animal welfare It is well established that good animal welfare is also good business. How can this be taken to a new level with even better animal welfare and more profitable business?	Susanne Støier Director, DMRI
11.55	Global winners produce healthy meat products Meat products are inherently nutritious and play an important role in a balanced diet. But why do we not see many more healthy processed meat products? Maybe this is one of the best business cases within the meat industry, but the industry needs to cross the chasm.	Ursula Kehlet Consultant, PhD, DMRI
12.30	Lunch	

SESSION 2 – FOURTH INDUSTRIAL REVOLUTION – WHAT'S IN IT FOR YOU?

13.30	The future meat plant Is line production still the future slaughterhouse production paradigm? The need for handling many small volume product variants is increasing. Digitalizing and using data across the value chain to optimize logistics and production processes and exploiting synergies presents critical opportunities. But how do we realize them?	Holger Dirac Director, DMRI
14.15	Emerging technologies – red meat What is about to be introduced to the global red meat industry?	Henrik Andersen CEO, Frontmtec
15.00	Coffee break	
15.20	Emerging technologies – white meat What is about to be introduced to the global white meat industry?	Shai Barbut, Professor, Meat Science, University of Guelph On behalf of Marel Poultry
15.55	The vision of the fourth industrial revolution The fourth industrial revolution is entering all industrial productions. Smart robots, coworkers, IoT, data analytics and robotized decision making will be the future. Learn from examples from automotive and aerospace.	Charles Møller Professor, PhD, Director, Aalborg University
16.30	Round table discussion Keynotes will answer questions and debate hot topics within the global meat industry.	DMRI
18.00	Closing of day one	
19.00	Symposium dinner – Glostrup Park Hotel	

SESSION 3 – HOW TO MAKE MONEY IN A LOW MARGIN INDUSTRY

09.10	The value of sorting The more precisely customer specifications can be met, the better business you make. Sorting according to defined quality parameters is the most important value driver in any meat plant.	Uffe Thrane Director, DMRI
09.55	Sidestreams or mainstreams Sidestreams get massive attention in the quest of driving value out of production. But where are the treasuries, and will sidestreams replace mainstreams?	Marije Oostindjer Senior Advisor, PhD, Norilia
10.40	Coffee break	
11.00	Think hygienic production – design is everything Few factors add more to costs than hygiene. Done well, meat products will be safe and have a long shelf life. Not done well, the negative cost spiral is accelerated. Design of the production line is decisive for the efficiency. Learn about new approaches to hygiene, technology and water consumption.	Lene Meinert Director, PhD, DMRI
11.35	Anyone who does not use packaging? We all do, and packaging is a profound cost driver in any meat production. However, it gets very little attention, and the optimization potential is huge. Moreover, new sustainable packaging solutions are emerging and provide new ways to add value and optimize packaging systems.	Lars German Director, Danish Technological Institute
12.10	Lunch	
13.10	Tour of DMRI	
15.10	Closing of the symposium	