



From the water congress in 2018

Are you updated on the water use in your food company?

Water reduction, reuse and recycling are central parts of the sustainability agenda in the food industry. In the fall of 2021 water experts will meet in Herning for the conference Water in the Food Industry.

The second IFC Water Congress takes place on the 6th and 7th of October 2021 as part of the hi Tech & Industry Expo in Herning and together with the acknowledged International Food Contest. The theme of the congress is "Water in the Food Industry" and covers the sustainability and circular economy agendas that are so present in the food industry as well as in the rest of the world. The Programme Committee behind has elaborated a programme, that will equip the audience to reflect on the water use in their company. As water becomes a more and more scarce resource, many food companies try to find smart water systems with a limited water use which allows for reuse and recycling.

Isabel Sande Frandsen was programme coordinator last time the IFC Water Congress was held,

- We got a real good feedback two years ago from the 100 participants, who were very satisfied with the sharp focus on the specific water challenges in the food and beverage

industry. We know that water use becomes more important as a competition parameter in the future and that authorities are tightening laws and guidelines every year. Therefore, it is essential to be updated on the latest development, Isabel Sande Frandsen explains.

The organizers are happy to announce presence of such companies as Friesland Campina, Coca-Cola and Arla Foods Ingredients, which will shed light on their efforts to become more water efficient. This will be blended with state of the art from researchers dealing with reused water quality, risk assessments and not least the presentation of a new Code of Best Practices on reuse of water in dairy processing, which introduces the concept of fit-for-purpose quality of water.

Ambitious programme

The congress is divided into three sessions covering water stewardship, water efficiency and water reuse in operation. All sessions are spiced up with case studies and presenta-

tion of new water technology for the food industry. The moderator of the congress is Jørn Rasmussen who is the manager of Water Advice and holds a long career within water management. Rasmussen is happy with the programme.

- I think the programme is very ambitious and relevant for both food companies as well as for food suppliers. Having Arla Foods, Carlsberg and Coca Cola on the podium together with leading experts, will allow us to cover a broad spectrum of challenges that most food companies face, says Jørn Rasmussen. Furthermore, he considers the event to be a great opportunity for participants to share experiences and expand their network.

The congress is open for Early Bird registration until 13 August at a price of DKK 2,195 (excl. Danish VAT) approx. EUR 295. After this date the price is DKK 2,995 (approx. EUR 400). ●

WATER CONGRESS

Water in the Food Industry

The sessions will focus on 3 thematic areas:

Session 1: Water stewardship

Session 2: Water efficiency in operation

Session 3: Water reuse in operation – barriers and opportunities

For full programme and sign up see here: <https://www.ifc-watercongress.dk/>

For more information:

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Vision

IFC Water Congress should be the preferred meeting point for the Northern European food industry in terms of sustainable water solution and wastewater management.

Mission

To create a meeting place where knowledge about water and wastewater are in focus starting with the food industry in Northern Europe.

- professional speaks from the best experts in the industry.
- networking across boundaries and industry.

Water in the Food Industry

Reduce – Reuse – Recycle
6 – 7 October 2021



A part of hi Tech & Industry Scandinavia
www.ifc-watercongress.dk

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