



From the water congress in 2018

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

Water reduction, reuse and recycling is a central part of the sustainability programmes in food industries. In the fall 2020, experts will meet in Herning at the congress Water in the Food Industry - as a part of FoodTech.

30 September and 1. October 2020 the 2nd IFC Water Congress will be held in MCH Messecenter Herning together with Food-Tech. This will be in full compliance with the official guidelines for COVID-19 and rules for gatherings at larger meetings.

The theme of the congress is "Water in the Food Industry" and covers the sustainability agenda that the food industry as well as the rest of the world is facing today. 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.

John Jensen was project manager two years ago, where the first water congress aimed specifically at the food industry was

held in Herning. Together with Maelkeritidende, he is also in charge this year.

- 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 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, John Jensen explains. A full programme is ready, but the organizers still need to get confirmation that all speakers are able to travel and are not restricted by Corona-regulations. The final programme will be communicated soon, and the organizers are happy to announce presence of such companies as Friesland Campina, Coca-Cola and Arla Foods Ingredients.

Denmark evident host

- We also believe that Denmark is an evident host for a conference of this type, as we have several leading suppliers of water equipment and technology, and I expect these to be a part of the congress as well. Moreover, we have invited academic experts to contribute with their latest research and applied aspects on the congress theme, John Jensen says.

The congress will be divided into three sessions covering water reduction, water reuse and recycling – each issue with new water technology aspects for the food industry and applied technology and case studies.

- The ambition is to convert the newest knowledge in these areas into applicable solutions for the food industry. The congress will end with a panel debate to discuss the water challenges in the food industry, John Jensen says. ●

WATER CONGRESS

Water in the Food Industry

The sessions will focus on 3 thematic areas:

- Session 1: Water Reduction in the Food industry - in relation to Sustainability, Food safety and Rethink
- Session 2: Water Reuse in the Food industry – in relation to Sustainability, Food safety and Rethink
- Session 3: Water Recycle in the Food industry Sustainability, Food safety and Rethink

Follow the program at www.ifc-watercongress.dk



For more information:

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John Jensen, project manager, MCH.



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
 30 September – 1 October 2020



A part of FoodTech
www.ifc-watercongress.dk

FOODTECH
 MCH Messecenter Herning / 29 Sept. - 1 Oct. 2020

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