

# SUMMIT DAILY SUNDAY

## Introducing The 'Summit Daily'

This is your first 'Summit Daily'. Every day during the 2010 IDF World Dairy Summit, a copy of this mini-magazine will be delivered to your Inbox, bringing news of the day's events, of tomorrow's highlights, and pictures and comment from yesterday's events. Printed copies will be available around Sky City too. A new edition will be prepared every night.

We will carry notices from the organisers – maybe a change of time or room, reminding you to listen for announcements, helping you find a colleague.

If you have a brief notice you want us to publish, please email me at [anne@peppermintpress.co.nz](mailto:anne@peppermintpress.co.nz).

**Food**  
New Zealand

Anne Scott  
The Summit Daily



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**PLEASE NOTE** At the beginning of sessions an announcement will be made to advise delegates to make their way back into sessions. Please be aware that session start times vary so pay attention to the announcements.





# IDF HOT TOPICS

**IDF SWIFT session, Monday 8th November, 10.30**

**IDF SWIFT session aims to demonstrate the speed, worldwide visibility, impact, focus and transparency of IDF in serving the global dairy industry.**

IDF has adopted the SWIFT approach as the driver for further development of the organisation. The six key concepts constituting "SWIFT" ensure that the organisation continues to deliver timely outcomes that meet expectations and the changing needs of IDF membership. Supported by a brief overview of some of the most significant cases, the IDF SWIFT session will give participants a flavour of the significant impact that IDF has on key factors affecting the dairy sector worldwide and how these are being addressed in a speedy, focused and transparent manner, providing value to all dairy stakeholders.

The IDF SWIFT session is a new element of the annual IDF World Dairy Summit, replacing the previous IDF Forum on Present and Future Work. Monday's first SWIFT session will highlight examples of IDF excellence in meeting the needs and expectations of its worldwide membership, including the IDF's speedy response to the melamine crisis issue, IDF leadership in worldwide action on climate change, IDF impact on Codex outcomes and IDF's nutrition focus on milk fat. The meeting will conclude with a presentation on the transparent future direction of IDF. With the new concept, IDF hopes to trigger in-depth reflection and fruitful discussion of all dairy stakeholders represented in IDF on the future direction of the organisation in meeting today's and tomorrow's challenges of the growing dairy industry.

All presentations will be made available on-line to IDF members and participants of the World Dairy Summit Auckland 2010 immediately after the meeting.

## Publication of ISO/TS 15495|IDF/ RM 230:2010 –

### **Determination of melamine and cyanuric acid in milk products and infant formula.**

The ISO Technical Specification/IDF Reviewed Method ISO/TS 15495|IDF/RM 230:2010 – *Determination of melamine and cyanuric acid in milk products and infant formula* is now available, and defines a set of performance criteria for measuring melamine and cyanuric acid in different dairy products, along with giving several examples utilising different mass spectrometers. Whereas a number of methods are available to detect the presence of melamine and cyanuric acid in milk and milk products, liquid chromatography tandem mass spectrometry was chosen as the only technique that could unambiguously differentiate melamine and cyanuric acid at levels commensurate with the WHO guidelines for food safety.

## Interested in examples of how IDF adds value to the Industry?

IDF represents the dairy sector worldwide by providing the best global source of scientific expertise and knowledge in support of the development and promotion of quality milk and dairy products to deliver nutrition, health and well-being to consumers. It does so by focusing on its main pillars of strength: scientific expertise, global influence, strategic networking and industry applicability. View the IDF video available on the IDF website and hear testimonies of what IDF does for the dairy sector.



## Sustainability in full force at the World Dairy Summit

### **Save the date!**

A progress update will be presented on Tuesday 9 November at the IDF World Dairy Summit 2010 in Auckland, New Zealand. Interested parties from the dairy sector and the press are invited to join us in the Marlborough Room 2 from 9:30-11:30 a.m.

The session will include informal presentations providing details of achievements over the year since the launch of the Agenda for Action and Green Paper. Detail about desired goals and achievements for the coming year in the build-up to the two yearly reports in 2011 will also be discussed.

Furthermore, a booth within the 'sustainability area' (with other exhibits) is available throughout the IDF World Dairy Summit at the conference centre. Site demonstrations as well as highlights of the Green Paper will be featured. Join us there to learn more about this initiative!

If you have examples on the Green Paper and have sustainability 'messages', please submit your case studies online. Do not miss the opportunity to get even more 'value' for your sustainability efforts!

For more information and for online submissions, visit <http://www.dairy-sustainability-initiative.org/>

For regular updates follow us at <http://twitter.com/DairySustnble>

IDF has a brand new website to demonstrate in a tangible manner how the industry is tackling Climate Change and associated sustainability issues seriously and is a professional sector committed to producing safe and nutritious foodstuffs sustainably. Visit [www.IDF-LCA-guide.org](http://www.IDF-LCA-guide.org)

# Welcome to the 2010 IDF World Dairy Summit and welcome to New Zealand



WELCOME

In March of this year, I wrote for the IDF Newsbrief: "The Organising Committee is endeavouring to hold a Summit to ensure delegates find WDS2010 as productive as possible." I think we have achieved that and much, much more. The line up of excellent speakers reinforces the breadth and depth of the dairy industry and IDF WDS 2010 in particular.

We are seeing both large and not-so-large international companies, along with smaller specialised firms, wanting to share their stories and expertise, on the podium and in the exhibition hall.

Support from sponsors has been fantastic and the line-up of speakers couldn't be better. The technical and farm tours have been heavily supported, some oversubscribed as early as the beginning of October.

I am gratified and humbled by the dedication displayed by the Organising Committee, and The Conference Company. Everyone's contribution is integral to the overall success of this event. Thanks are due to all.

Thanks are due also to those who attend. Your contribution ensures that the worldwide dairy industry remains healthy and continues to grow and support the nutrition of the world population for many years to come.

All that is left for me to say is to urge you to derive the fullest possible benefit from the summit: make sure that you attend every session you can, make new friends and build your network. Collaboration and mutual support are the foundation for a future that will meet the changing needs of our industry and its consumers.

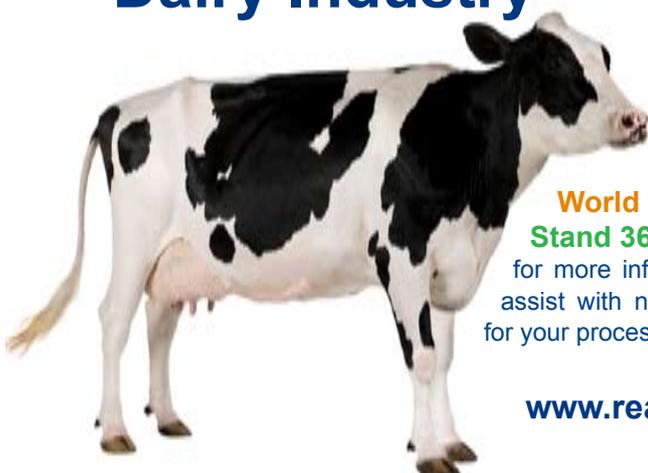


Chairman of WDS2010 Organising Committee, Andy Williams



With over 50 years experience in food processing industries across the globe, Realcold Milmech has designed and installed a range of Chilling, Freezing, Refrigeration & Materials Handling Systems catered to the

## Dairy Industry



Develop  
Design  
Deliver



Block Cheese, Butter



Chilling Tunnels for



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# Focus on....

SPEAKER EXTRA

Summit Daily brings you more about a very small sample of tomorrow's speakers by conducting mini, email interviews.

## Jacqueline Pieters, speaking in the Dairy Leaders Forum, Monday

Jacqueline is Global sector head, Dairy at Rabobank and is therefore commercially responsible for the bank's wholesale dairy clients world-wide. She has worked for Rabobank since '92 in different departments such as corporate banking, mergers and acquisitions, equity capital markets and trade finance. She studied agricultural economics at Wageningen University.



Asked what she believes are the current 'hot topics' for the global dairy industry, Jacqueline replied: "Price volatility, securing milk supply, globalisation and sustainability."

Jacqueline continued, "The key issue for the global dairy industry in 5-10 years is how to supply the growing demand for dairy in a sustainable way, especially in the developing dairy markets where demand growth for dairy

is the highest and supply conditions are challenging – the key opportunities will come from Westernisation of the dairy diet in developing dairy markets; increasing demand for added value dairy products, increasing use of ingredient solutions in products such as dairy drinks and IMF over the same period."

"As the leading global Food and Agri bank Rabobank is well positioned to impact on this future by providing well-managed finance and strategic advice for further development of the sector. This would not only include the provision of capital, but the development of tailor-made products to assist the industry develop and operate more cleverly, and guidance to help them structure themselves optimally and survive and thrive in a rapidly changing market."

"In order to improve the industry supply chain we need to create flexible credit solutions to allow the industry to better deal with price volatility; to service fluctuating working capital requirements by using securities (borrowing base structure, sale or securitisation of receivables) and create co-operative structures to improve the organisational and financial structures of dairy farming in countries where growing dairy demand is challenging local supply."

## Ken Mackenzie, speaking in the Dairy Leaders Forum, Monday

Ken Mackenzie is MD and CEO of Amcor Limited which has annual sales of A\$14 billion, 35,000 employees and three hundred sites in forty three countries. Amcor is the world's largest packaging company offering a broad range of plastic, fibre, metal and glass packaging products.



Ken has had seventeen years experience with Amcor and was appointed Managing Director and CEO in 2005.

**Summit Daily** – "In your opinion, what are the 'hot topics' for the global dairy industry now?"

**Ken Mackenzie** – "Clearly Food Safety is a hot topic for the dairy industry and there is a role for packaging in ensuring the integrity of products to reassure consumers and to help producers maintain the integrity of their supply chain."

**Summit Daily** – "What do you see as the key issues and opportunities for the global dairy industry in 5-10 years?"

**Ken Mackenzie** – "The next decade will see a continued focus on sustainability. Reductions in the carbon footprint of the dairy industry will be expected. There is an opportunity for the industry to achieve results in terms of environmental sustainability at the same time as reducing costs."

## simplify streamline save

The Haden & Custance de-cartoner and de-bagger offer proven automatic box & bag removal solutions for the cheese industry.

- Compact designs
- Reliable operation
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- Different product destinations can be tracked through the machine
- Increased safety - fully guarded



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**HADEN & CUSTANCE**  
solutions through innovation

“Growth for dairy staples will likely be driven by developing countries in Asia. This will be achieved through organic growth of existing Asian manufacturers and through investments from Western companies seeking growth in emerging markets.”

“Higher added-value products are likely to continue growing across the globe. Thanks to the relatively low price of milk, there are opportunities in emerging markets for products with high nutritional value and an affordable price. In the developed economies this growth will likely be focused on certain under-developed segments, such as yoghurt, in the Americas.”

“In developed economies functional foods will benefit from dairy’s health image and despite the current difficulties of having functional claims approved by government bodies, we will see a continued focus on launching new products.”

“Packaging clearly has a key role to play in maximising the potential benefits that these opportunities present to our customers.”

**Summit Daily** – “How do you see your company’s impact on this future.”

**Ken Mackenzie** – “The primary role of packaging is to protect, inform and perform through the whole supply chain. At Amcor we will continue to deliver industry leading solutions on each of these fronts.”

“We will continue to focus on our responsibility to help our customers reduce the environmental impact of their products. This includes a reduction of material used whilst maintaining packaging performance; the use of materials from renewable sources; recyclable packaging solutions; and the development of new packaging solutions with specific functionality.”

“We already offer a large array of products to substitute traditional packaging materials with improved solutions and we believe this trend will accelerate. Flexible packaging solutions deliver a reduction of material used with a lower carbon footprint but they also offer our customers an ability to reduce energy consumption in manufacturing such as manufacturing aseptic packaging to replace UHT pasteurisation or sterilisation).”

“Amcor will remain future focused, continuing to develop new packaging solutions that respond to the changing demographics and consumer needs. Amcor can – thanks to its footprint and scale – offer a global service, with a single interface with its customers and accompany them in their growth, be it in new products, technologies or geographies.”

## Andrew Ferrier, speaking in the Dairy Leaders Forum, Monday

Andrew Ferrier has been Chief Executive Officer of Fonterra Co-operative Group since September 2003, bringing with him a background of generating stronger performances from companies in both the consumer products sector and the commodities market. He has more than 22 years of experience at the senior executive level, with 14 years as a Chief Executive in operating and holding companies. In his career he has dealt continuously with free trade environments and heavily regulated environments, experience now being applied at Fonterra.

### If ideas can flow freely, why can't food?

Andrew Ferrier will share his views on the current trends



SPEAKER EXTRA

in trade and government policy, and pose some powerful questions.

How can the world produce and distribute food efficiently and sustainably?

Every day there are 200,000 more mouths to feed or 1.4 million more per week – that’s a city the size of Auckland.

Dairy’s prospects are bright as a leading source of protein nutrition. But despite decades of trade reform, the world’s food system remains criss-crossed with invisible lines of profits, politics and protectionism.

To achieve food security and sustainability, the world needs food flowing from areas of production to consumption without unnecessary trade barriers, imposed costs and regulatory roadblocks.

## The Color of Dairy



- ◆ REDUCE COSTS
- ◆ IMPROVE QUALITY
- ◆ INCREASE PERFORMANCE

Rockwell Software Solutions for the Dairy industry at [www.rockwellautomation.com/rockwellsoftware/cpg](http://www.rockwellautomation.com/rockwellsoftware/cpg)

BOOTH 26



# Realcold Milmech

Realcold Milmech has installed over 30 chilling systems for a variety of dairy processors in New Zealand, Australia, USA, Ireland and Japan. Customers from the dairy industry have chosen the Realcold Milmech Chilling Tunnel due to the smart technology and system design that allows efficient and effective chilling or freezing of dairy produce.

90% of the Realcold Milmech Tunnels in the dairy industry are used for the chilling of block cheese products. However, the technology has also been custom designed, engineered and manufactured to chill butter, cream cheese and mozzarella.

Typically the dairy product being conditioned has been in 20kg blocks and has needed to be chilled from approximately 35 degrees Celsius to 15 degrees Celsius within 24 hours to integrate with production requirements. The cream cheese and mozzarella chillers installed in New Zealand required these products to be chilled from 70 degrees Celsius to 20 degrees Celsius, again within 24 hours.

The largest Realcold Milmech tunnel, accommodating over 15,000 cartons of 20kg blocks of cheese, was installed in the USA in 2002.

The world renowned Realcold Milmech plate freezing technology, typically used for the freezing of red meat in cartons, first found application in the dairy industry in freezing liquid cream. The liquid cream had previously been frozen in plastic pails, creating cream blocks with round edges, unsuitable for palletising requirements. The Realcold Milmech Plate Freezer allowed the cream to be frozen in 25kg bags placed within stainless steel moulds, thus producing clear cut blocks designed to complement the palletising and export requirements for the product. This unique plate freezer installation and application can be found in the Waikato region of New Zealand.

Installations and integration of systems for the dairy industry have been undertaken in both greenfield and existing sites. Projects have also included the upgrade and extension of systems to meet the changing requirements for dairy processors and the industry.

## Technical data

Realcold Milmech (RM) has been building chilling and freezing tunnels since 1970 and with over 100 installations worldwide this experience has enabled the constant evolution to today's robust reliable tunnel.

The technology was initially developed for freezing red meat cartons: RM now also supply tunnels that chill red meat; freeze chicken; chill chicken; freeze pork; chill pork; freeze fish; freeze butter; chill butter; chill cheese;

chill cream cheese; chill mozzarella; freeze tobacco ... and thaw tobacco.

The Realcold Milmech Single Retention Tunnel (SRT) is a true 'first in/first out' system designed for product requiring the same chilling or freezing time. The Multiple Retention Tunnel (MRT) enables chilling and freezing of product within the same system through automated sorting technologies incorporated at the conveyor in-feed to the tunnel. Product then enters a shelf in the tunnel allocated to a specific retention time.

There are three external factors that influence the conditioning of a product, the air temperature, the air velocity and the retention time. By their simplicity and nature, RM tunnels have excellent control over all three.

Generally the tunnels can handle any product in a carton, box, case, mould, crate or even some plastic liners that can be transported on a conveyor and transferred by a mechanised pusher.

- Typical design retention times would be between 2 and 48 hours.
- Typical capacities would range from 600 to 20,000 cartons.
- Typical circulating air temperatures would range from +10oC to -50oC.
- Typical carton mass would range from 5 to 30 kg.

As the SRT and MRT are offered into a number of industries and for a number of differing applications, different names have been adopted as follows;

Carton Tunnel/Automatic Freezing Tunnel/Automatic Chilling Tunnel/Automatic Air Blast Tunnel/First In – First Out Tunnel/Cheese Tunnel/Cheese Store/Rapid Cool Store/One Day Cooler/Block Coolers/The 'Realcold'

## About Realcold Milmech

Realcold Milmech custom designs, engineers and manufactures systems for primary food processing, chilling and freezing and materials handling for processors within primary food markets, including red meat, poultry, dairy, seafood and horticulture.

We are focused on the development, design, delivery and support of our clients' protein processing needs. With in-house expertise driving innovation and a proven track record when it comes to providing sustainable integrated systems globally, we are passionate about defining ways to enhance the performance of the businesses we partner with.

**Engineering for the future.**



*A mixture of mozzarella in cartons and bags loading into a Realcold Milmech chilling tunnel*

# Bruker Optics

## Keeping an eye on your product

The requirements of quality control in the production and processing of food are constantly growing. Laboratory staff must master not only new tasks and growing sample throughput, but are also required to supply faster results. The latest near infrared (NIR) technology offers many possibilities for fast and easy quality control in the laboratory, as well as direct in-process control of many different dairy products.

### Common NIR applications in the Dairy Industry

Controlling and improving product quality for assuring consumer health is of foremost importance to milk and dairy producers, in all phases of the production chain, from livestock diet to quality control of the finished product. The use of NIR is already widely established for analysis of dairy products and has drastically reduced the amount of wet chemical analysis required. Dairy laboratories are probably facing the widest array of different sample types, from liquid milk to semi-solids and powders. NIR has a key role in monitoring the different dairy products for protein, moisture, fat, lactose and total solids content.

### NEW: Analysis of liquid milk with NIR

The composition of milk changes from season to season and from farm to farm which makes a standardisation step necessary to maintain milk quality for all further process steps in dairy production. Commonly, dedicated milk analysers are used, based on mid-IR technology. But recently more and more interest is shown in the analysis of milk by NIR in order to utilise only one instrument in the laboratory for all kinds of samples. NIR spectrometers, like the Multi Purpose Analyzer (MPA) from Bruker Optics, are also capable of analysing highly viscous samples like concentrates and milk drinks.



Multi Purpose NIR Analyser from Bruker Optics in operation



EXHIBITOR FOCUS



## Bruker Optics

### Discover the flexibility of FT-NIR spectroscopy



### for the analysis of dairy products

- cheese
- butter
- milk powder
- milk
- ice cream
- yoghurt

The MPA offers a fast, precise and cost-efficient method for the non-destructive analysis of liquid, solid and paste-like dairy products. Even heterogeneous materials can be analyzed without sample preparation.

The MPA is the complete solution to ensure highest product quality and consumer safety.

### Contact us for more details:

[www.brukeroptics.com](http://www.brukeroptics.com)

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think forward

FT-NIR



*Sky Tower from Westhaven  
Marina - Auckland's premier  
pleasure craft mooring*