



From the water congress in 2018

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

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

30 September and 1. October 2020 the 2th IFC – Water Congress will be held in MCH Messecenter Herning together with Food-Tech and International Food Contest. 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 Committee behind is dedicated to create a program, that will equip the audience to reflect upon the water use in their company. Since water becomes a more and more scarce resource, many food companies try to find smart water systems with a limited water use, which is closely connected to reuse and recycling.

John Jensen was project manager two years ago, where the first water congress specific for the food industry was held in Herning. Together with Maelkeritidende, he is also in charge this year.

- We got a real good feedback from the 100 participants, who was satisfied with the sharp focus upon the specific challenges for the food industry. We know, that water usage becomes more significant as a competitive parameter in the future and that authorities are tightening laws and guidelines every year. Therefore it is very important to be updated on the latest development, John Jensen explains. At the deadline of DDFI the program was not ready yet, but one opening keynote speaker will kick off the congress with a broad overview of the UN Sustainable Development Goals in relation to water in the food industry.

Denmark obvious host

- We also think, that Denmark is an obvious host for a conference of this type, since we have several leading suppliers of wa-

ter equipment and technology, and I expect these to be a part of the congress as well. Furtheron we have invited academia experts to contribute with their latest research and applied aspects on the congress theme, John Jensen says.

The congress will be divided into 3 sessions - water reduction, 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 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



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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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