**Workshop Ecodairy 12 -13 February 2018 for staff and students UMIB, UBT and UP.**

This workshop is organised in the framework of the project “Ecodairy”. The project „Ecodairy Kosovo“ aims to improve the environmental performance of the Kosovar dairy processors by introducing Resource Efficient and Cleaner Production (RECP) and to provide know-how, practical examples and support to the sector. The project is co-sponsored by the Austrian Development Agency (A) and Yuniko (NL). Part of the project is to develop a centre of expertise to support the dairy industry in this challenge.

The Ecodairy project is a cooperation of the Dairy Association Kosovo, University Mitrovica Isa Boletini (UMIB), University for Applied Sciences van Hall/Larenstein the Netherlands (vH/L) and Dutch consultant Yuniko.

Teachers at the workshop will be Sjaak van Burgsteden (lecturer vH/L), Koos de Vries (lecturer vH/L) and Reinier Zaal (senior expert food engineering)

***Monday afternoon 12/2 at UMIB***

*13:15-13:30 Welcome addresses*

*Welcome address and Introduction by*

* Rector/Dean of UMIB*

* Mr. Klaas Visscher Yuniko,*

*13:30 – 14:15 Raw milk quality and veterinary aspects (presenter Sjaak)*

The quality of milk is crucial for an optimal processing of the milk and a good quality of the dairy products. Discussed will be the current quality of the milk and effect on the dairy processes. Attention will be paid to the possibilities to improve the situation and possible role of Kosovar Universities and Institutions to support the dairy industry by for example carry out analyses and field investigations.

*14:15 – 14:45 Q&A session (presenter Sjaak and the other teachers)*

Evaluation of the current situation in Kosovo and possibilities for improvement by the participants and teachers. Conclusions regarding the most perspective approach.

*14:45 – 15:00 Coffee break*

*15:00 – 16:00 In-process improvement options for dairies to reduce waste water discharge (presenter Reinier)*

In-process improvement and optimisation can reduce the discharge of waste water and reduce the costs.

*16:00-16:30 Processing of whey (presenter Koos)*

When separating the whey and processing it separately, the costs of the waste water treatment can be reduced by more than a half and sometimes even more.

*16:30-16:45 Wrap-up & outlook for tomorrow (Klaas Visscher)*

***Tuesday morning 13/2 at Bylmeti***

*09:00 -10:15 HACCP & food safety (presenter Koos (vH/L),*

Reviewing the HACCP system for food safety with focus on the application of the system at the dairies in Kosovo. International developments (a.o. in The Netherlands).

*10:15-11:45 Visit dairy Bylmeti and waste water treatment plant (including coffee break)*

*11:45-13:00 Evaluating the current situation and challenges for improvement food safety. (presenters Koos , Reinier and Bylmeti staff)*

Among others discussion with the Bylmeti staff about improvements they implement, based on the recommendations resulted from an investigation of two Dutch students from vH/L firstsemester 2017.

*13:00-14:00 Lunch at Bylmeti*

*14:00-15:30 Research planned at vH/L and by Dutch students in Kosovo*

* At vH/L research will be started on the processing of whey and it is obvious to start analogous and adjoining research  in Kosovo for example on the quality of the whey
* In the frame work of a Erasmus students and staff exchange programme 2 Dutch students will perform their internship (starting mid-March) in Kosovo to perform during 3 month field investigations at two dairies in Kosovo.
* Also 2 Dutch students starts begin-March in Kosovo a project to optimise the waste water treatment plant of Bylmeti and anaerobic treatment of whey to produce biogas.

It will be a great opportunity to have Kosovar students joined this research.

*15:30-15:45 Wrap-up and closing workshop (Klaas Visscher)*