

Agenda

Session 1

- 8:05** Conference opening by Victoria van Camp, CTO & President, Innovation and Business Development, SKF
- 8:10** How mounted bearing units can risk food safety, by Eva Otel, food and beverage industry specialist, marketing & sustainability, SKF
- 8:40** Listeria and micro-organisms found in bearing units, by Birgitta Bergström, senior project manager at RISE Research Institutes of Sweden, Microbiology and Hygiene Department
- 9:05** Innovation in hygienic design and bearing performance, by Fabio Falaschi, product development manager, Italy innovation office, SKF
- Break** Time to visit the booths and the distributor lounges by invitation
- 10:00** Shifting from food grade to food-safe bearing units and what it means for the industry, by David Oliver, UK-based food and beverage industry driver
- 10:30** The unconsidered environmental gains, by Eva Otel, food and beverage industry specialist, marketing & sustainability, SKF
- 10:50** Waste management and what happens at the end of bearing life, by Taina Flink, recycling design specialist, Stena Recycling
- 11:20** Testing bearing performance and hygienic design, by Alessio Nebbia Colomba, product development engineer, SKF
- 11:50** Film: Quality in manufacturing, featuring Vincenzo Sblano, Massa factory manager, SKF

[Auditorium Break – Time to visit the booths and the distributor lounges by invitation](#)

Session 2

- 13:05** Conference opening by Victoria van Camp, CTO & President, Innovation and Business Development, SKF
- 13:10** How mounted bearing units can risk food safety, by Eva Otel, food and beverage industry specialist, marketing & sustainability, SKF
- 13:40** Listeria and micro-organisms found in bearing units, by Birgitta Bergström, senior project manager at RISE Research Institutes of Sweden, Microbiology and Hygiene Department
- 14:05** Innovation in hygienic design and bearing performance, by Fabio Falaschi, product development manager, Italy innovation office, SKF
- Break** Time to visit the booths and the distributor lounges by invitation
- 15:00** Shifting from food grade to food-safe bearing units and what it means for the industry, by David Oliver, UK-based food and beverage industry driver
- 15:30** The unconsidered environmental gains, by Eva Otel, food and beverage industry specialist, marketing & sustainability, SKF
- 15:50** Waste management and what happens at the end of bearing life, by Taina Flink, recycling design specialist, Stena Recycling
- 16:20** Testing bearing performance and hygienic design, by Alessio Nebbia Colomba, product development engineer, SKF
- 16:50** Film: Quality in manufacturing, featuring Vincenzo Sblano, Massa factory manager, SKF
- 17:00** Closing

General note:

Q&A session after each presentation are taking place in the auditorium in the chat function

Individual Q&A can be taken in the main conference area – chat function of the respective booth

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