

The Proactive Food Safety Conference
15th June 2023
The Thistle Marble Arch Hotel, Bryanston St, Marylebone, London, W1H 7EH



Counter Risks, Protect Consumers 15.06.23
WWW.FOODSAFETYTRENDSCONFERENCE.COM

Welcome to The Proactive Food Safety Conference!

Official Programme

Please note that these timings are flexible. Due to the nature of a live event, the conference chairs and organisers will be updating the timings throughout the day to adapt to speakers running over time, late arrivals, last minute changes and extending popular sessions. Please rest assured we will do our utmost to adapt and to accommodate all live changes.

Registration, Informal Networking & GIC Opening Remarks

08.30

Morning Co-Chairs' Opening Remarks

09.00

Dr. Paul van der Aar
Senior Global Lead Licenses & Quality
Heineken

Kath Dunbar
Global Director Science & Regulatory Affairs
Anheuser-Busch InBev

Rigorous Allergen Controls – Panel Discussion & Q&A

09.10

Reduce Risks To Consumers & Businesses Through Stringent Allergen Control Strategies That Communicate Clearly & Minimise Cross Contamination

- What can businesses do to ensure clear communications throughout supply chains around allergens to ensure compliance and product safety?
- Natasha's Law implemented; Owen's Law next? What next steps are in the pipeline for allergen labelling and what steps can businesses take to get ahead of the curve?
- How can effective preparations be made for emerging allergen threats, when more people than ever are sensitive to allergens outside of the key 14?
- How can cross-contamination be effectively managed and tracked to ensure accurate information is presented to consumers?

Opeyemi Sanwoolu
Director, Food Safety Europe
PepsiCo

Philip Quinn
Senior Director of QA
Papa John's International

Michelle Briggs
Head of Technical - Food For Now (North)
Greencore

Lalitha Sivasundaram
Technical Director
Seagems Group

Zoë Shuttlewood
Senior Manager, Global Food Integrity & Risk
McCormick & Company

Breaking Barriers: Technology's Role In Sustainable & Safe Food Innovations

09.45

- Meeting stringent food safety regulations while also prioritizing sustainability goals is a delicate balancing act for brands, retailers, and manufacturers
- The increasing demand for transparency in sourcing, production practices, and ingredient quality presents a challenge for companies striving for sustainability
- Effective collaboration with suppliers and the implementation of traceability systems are crucial steps to overcome these challenges

Discover how Centric Software combines innovation and responsibility to address the technological challenges of sustainability and safety in food product development

Sidi Ragi
Innovation Solution Director
Centric Software

Resilient Supply Chain Strategies – Perspective 1

10.00

Develop Robust Supply Chain Processes That Ensure Product Quality, Authenticity & Integrity In The Face Of Disruption

- With no immediate end in sight to supply chain disruptions across the globe, what practical steps can be taken to ensure the safety and integrity of new ingredients?
- Collaboration is key! Boost communication between businesses to drive traceability and safety throughout the supply chain
- How can existing supply chain weaknesses be identified and plugged to reduce the risk of food fraud affecting product integrity?
- How can new tech proactively work to reduce risks and vulnerabilities throughout complex supply networks?

Linda Cudjoe
Head Of Food Safety & Technical
Harrod's

No Compromise On Food Safety & Traceability: The Present & Future

10.20

Nigel Banfield
General Manager
Wipotec

Morning Refreshment Break With Informal Networking

10.35

Resilient Supply Chain Strategies – Perspective 2

11.05

Develop Robust Supply Chain Processes That Ensure Product Quality, Authenticity & Integrity In The Face Of Disruption

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- How can existing supply chain weaknesses be identified and plugged to reduce the risk of food fraud affecting product integrity?
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Sabrina D'Arcy
Regional Food Safety & Quality Lead, Europe
Kerry

Optimised Cleaning = Safe Food

11.25

- Ensuring optimal food safety whilst mitigating costs involved in undertaking hygiene activities.
- Ensuring hygiene optimisation is undertaken safely, effectively and sensibly.
- Why do we clean & disinfect?
- How do we optimise cleaning & disinfection?
- How do we validate & verify the standard achieved?

Peter Littleton
UK Technical Director
Christeyns Food Hygiene

Revitalised Food Safety Cultures – Panel Discussion & Q&A

11.40

Ensure Food Safety Is a Key Priority For All Employees With Impactful & Empowering Safety Culture Strategies

- When culture can mean different things throughout organisations and across borders, what foundational principles should food safety culture programmes be based around?
- Don't forget the basics! Ensure training programmes are embedding food safety cultures at the heart of your organisation
- Demonstrate the value of safety cultures top-to-bottom throughout the business and make clear the impact it has on the bottom line as well as safety
- How can food safety cultures be effectively measured to showcase the real results of culture strategies?

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Prof. Bizhan Pourkomialian
Global Food Safety Director, Restaurant & Distribution
McDonald's Corporation

Mick West
Global Director, Quality Systems
Kerry

Daniel Kerruish
Group Microbiologist
Diageo

Philip Quinn
Senior Director of QA
Papa John's International

Atanasios Moschos
Quality, Security & Safety Director
Confiserie Leonidas S.A

Anna Pozarova
Group Technical Manager
Randall Parker Foods Group

Mark Bräsler
Director of Strategy, Food & Beverage - Europe
Veeva

Food Fraud

12.15

Ensure Product Quality & Authenticity During Global Disruption With Resilient Food Fraud Strategies

- Rising costs? Raw materials shortages? What steps can be taken to protect supply chains from food fraud during global instability?
- How can new technologies assist in ensuring product integrity and reducing food fraud risks?
- How can greater data-sharing throughout supply chains increase collaboration throughout the industry to reduce food fraud risks and ensure ingredient integrity?

Kevin Barker
Group Produce SME & Integrity Lead
2 Sisters Food Group

Safe To Trade® - The Food Safety Standard

12.35

- The changing and challenging regulatory and food safety landscape
- What are the key safety controls food businesses need to have in place
- Why regulators are increasingly recognising robust business controls and assurance in their official inspection activities
- Safe to Trade – the first voluntary third-party assurance scheme for the UK Hospitality Sector

John Barnes
Former Head of Local Delivery, Food Standards Agency. Member of the Independent Governance Board, Safe to Trade
Shield Safety

New Tech & Tools

12.50

Harness The Key Developments In Food Safety Technologies To Power Quality & Safety Forwards & Mitigate Against Future Risks

- What developments in data and AI can assist safety professionals in making predictive decisions and take early preventative steps to ensure food safety before issues escalate?
- How can remote technologies be utilised further throughout food production to not only ensure safety but also reduce travel and boost green credentials?
- Implement new tech effectively and ensure its adoption is simplifying processes, rather than overcomplicating them

Tom Æ Hollands
Innovation & Technical Director
Raynor Foods

Morning Co-Chairs' Closing Remarks & Lunch For Delegates, Speakers & Partners

13.10

Informal Peer-To-Peer Discussions

13.40

- a) Supplier Assurance

irina beale
Head of Technical, TRG
wagamama

- b) Traceability
- c) Food Defence
- d) Authenticity Testing
- e) Adulteration

Afternoon Co-Chairs' Opening Remarks

14.10

Dr. Intisar Khan
Director, Global Food Safety
Mondelēz International

Gideon Ashworth
Technical Director
The Bart Ingredients Company

Bonus Session; Reserved For Exclusive Conference Partner – Foods Connected

14.20

Regulatory Updates – Delegate Discussion

14.35

Keep Pace With Regulatory Changes & Ensure Compliance With New Legislation To Reduce Recalls & Effectively Protect Consumers

- How can food safety professionals keep up with changing legislation around the world and ensure compliance in the face of constantly-changing regulatory expectations?
- With EU food safety legislation due to sunset in the UK at the end of 2023, how can businesses effectively prepare for any shift in existing legislation and reduce the risk of being caught out by legislative changes?
- How can the compliance and safety of recycled packaging be ensured to protect consumers and match legislative expectations?

A New, Innovative Approach To Foreign Body Detection

15.00

Guenther Augustin
Director of Global Quality Assurance
Dr. Schär AG

AI-Powered Food Safety Culture

15.20

Transforming Our Approach To Risk, Food Safety & Quality Management Systems

In an era dominated by the transformative impact of artificial intelligence (AI) on global industries, the field of food safety finds itself at a critical crossroad. With an increasing demand for safe and trustworthy food, it has become imperative for the industry to embrace AI technologies to enhance operational practices and ensure the highest standards in food safety culture. During this presentation, participants will gain valuable insights into the potential applications of horizon scanning technology to proactively identify emerging risks. They will also explore the integration of risk management strategies through AI-driven platforms, as well as the utilization of predictive analytics to anticipate and prevent food safety incidents. Together, let us harness the power of AI to build a resilient and future-proof food system to ensure the continued delivery of safe and reliable food to consumers worldwide.

Aaron Day
Technical Sales Manager
TELUS Consumer Goods

Afternoon Refreshment Break With Informal Networking

15.35

Sustainability In Food Safety – Panel Discussion & Q&A

16.05

Ensure The Highest Levels Of Food Safety & Quality Standards Are Met Whilst Implementing Sustainable Practices & Processes

- With sustainability so high on the agenda for all businesses, how can food safety be prioritised when implementing new sustainable practices and ensure high safety standards are still being met?
- What effective steps can be taken to scale sustainable practices from individual products to whole ranges and throughout supply chains?
- How can recycled packaging be introduced more widely throughout the food industry without increasing risks to consumers?

Noeleen Donegan
Global Vice President Food Safety & Quality
Kerry

Future Of Food Safety – Panel Discussion & Q&A

16.30

Ensure Preparedness For Emerging Food Safety Threats Opportunities & Get Ahead Of The Curve To Secure Food Safety For The Future

- Emerging allergens? Further supply chain stresses? What future threats should food safety professionals have in their eyeline to prepare for?
- With technical talent becoming harder to come by, what steps can be implemented to alleviate food safety risks from the war on talent?
- Determine the food safety technologies that will truly advance the industry going forward, and which are just a flash in the frying pan!

Chris Moore
HSE Director
Compass Group

Liz Colebrook
Global SRA Director Food Safety
Mars

Jonathon Bayne
Technical Manager
Waitrose & Partners

Afternoon Co-Chairs' Closing Remarks & Official Close Of Conference

17.00