

The Proactive European Food Safety Conference - Programme

16th November 2022 - Novotel Amsterdam City, Europaboulevard 10, 1083 AD, Amsterdam

PROGRAMME

08.30 Registration, Informal Networking & GIC Opening Remarks

09.00 **Morning Chair's Opening Remarks**

Gideon Ashworth
Head of Food Defence & Regulatory Affairs
The Bart Ingredients Company

Revitalised Food Safety Cultures – Panel Discussion

09.10 **Empower, Educate & Effectively Support Teams & A Strong Foundation of Food Safety Culture Is Embedded Throughout The Business**

- With COVID restrictions lifting around the world, how can we ensure good hygiene practices are embedded in teams and vigilance to food safety practices remains high?
- Lead from the top: ensure training, assessments and safety-first practices are embedded throughout the organisation which solidify farm to fork safety
- Help food safety culture live and breathe through your organisation with effective and innovative communication methods which embed exceptional standards into daily practices
- How can colleagues feel empowered to speak up if they notice non-compliant behaviours and practices?
- Demonstrate the true value of your culture programmes with powerful and impactful measurement

Noeleen Donegan
Global Vice President Food Safety & Quality
Kerry

Pia Fiil Christensen
Head of Food Safety & Quality Assurance
HelloFresh Nordics

Virginie Rivas
Global Director Regulatory Affairs, Food Safety & Customs
Bel

Soumaya Commenville
QA & Risk Lead

KFC Western Europe

Greg Hunn
Technical Director
Greencore

Supply Chain Resilience

09.50 COVID, War, Fuel, Brexit... Build Tough & Adaptable Supply Chain Strategies To Overcome Availability & Cost Challenges, Minimise Risk & Drive Safety & Quality For Consumers

- With raw material shortages and supply chain gridlock in key areas, how can we confirm the safety and compliance of new ingredients and ensure the quality of the end product?
- What are the opportunities to pre-assess supplier risk and pre-empt issues? Implement new technologies effectively and ensure proactiveness when it comes to ingredient supply chains
- Stockpiling? Are the increased up-front and storage costs worth the reduction in complexity? Are you just delaying the inevitable?
- Price volatility and inflation: with the rise in raw material and logistics costs, what does that mean for our suppliers and the quality of the products they send to us and how can we stay ahead of the game and ensure we are delivering safe products?
- How can existing supply chain vulnerabilities be accurately assessed to focus resources and strengthen these areas against potential food fraud?
- Proactively plan and bolster relationships throughout the supply chain to minimise the pressure shortages and price volatility puts on ingredient availability, integrity and quality

Gideon Ashworth
Head of Food Defence & Regulatory Affairs
The Bart Ingredients Company

10.15 No Compromise On Food Safety: The Present & Future

Hasan Uygul
Director Global Sales Product Inspection
WIPOTEC GmbH

Marcel Kleen
Sales Director The Netherlands
WIPOTEC OCS NL

10.30 Morning Refreshment Break With Informal Networking

11.00 Futureproofing the Food Industry: Digitising Food Safety Operations

- Digitisation of the food industry
- Importance of data capture in end-to-end supply chain management
- Driving food safety improvements

- Digital solutions for food safety management

Sean Baird
Business Development Executive
Foods Connected

Ian Collins
Business Development Manager
Foods Connected

Proactive Food Fraud Strategies

11.15 Reduce Risks, Drive Authenticity & Secure Product Quality Through Food Fraud Strategies That Secure Business Continuity In Times Of Crisis

- How can customers and brands be protected from food fraud threats during times of raw material shortage and immense supplier pressure?
- Build trust throughout supplier networks and develop co-working practices that sustain food integrity and authenticity
- Harness digital supplier assurance strategies and technologies to boost transparency throughout your supply chain

Indranil Ray
Director - Nutrition & Global Food Safety
Reckitt

Unified QMS: Towards Predictive Quality

11.40 Leading Food & Beverage companies are modernizing Food Safety & Quality with solutions that allow them to evolve their approach from reactive, to preventative and ultimately a predictive approach. This presentation will review some of the enablers for such a vision. We will address unifying assurance & control to have end-to-end visibility on Quality information. Secondly, we'll discuss the creation of a single source of truth of masterdata, such as material specifications, material transactions and suppliers within such a solution. Finally, we'll illustrate how a roadmap to predictive Quality can be implemented using some examples.

1. How cloud-based solutions can unify Food Safety & Quality
2. How modern QMS can unify data from PLM and ERP systems
3. How a Unified context for Quality data enables predictive Quality

Geert Van Kempen
Head of Food & Beverage Strategy
Veeva Systems

Stringent Allergen Controls – Panel Discussion

11.55 **Protect Consumers From Harm & Ensure Organisational Standards With Effective Strategies To Communicate Allergens, Remove Cross-Contamination & Reduce Risks**

- Track allergen risks effectively throughout complicated supplier networks and develop clear communication strategies within supply chains
- New risks! With the increase in lab-grown dairy and new contaminant and allergen risks, how can we keep pace to ensure our products contain ONLY what it says on the tin
- Informing customers is a crucial element of allergen controls, so how can we ensure clear and compliant labelling when it comes to 'may contain'
- When the supply chains are under so much pressure and so many things to track, how can we ensure rigorous and effective allergen controls?

Sabrina D'Arcy
Food Safety & Sanitation Director Europe
Kerry

Steven Glass
Director Global Food Safety
Just Eat Takeaway.com

Zoë Shuttlewood
EMEA Food Safety & Quality Systems Lead
McCormick

Dr Lalitha Sivasundaram
Technical Director
Seagems Norway AS

Sarah Delaney
UK & IE Food Safety Manager
Ikea Group

12.35 Lunch For Delegates, Speakers & Partners

13.35 **Afternoon Chair's Opening Remarks**

Gideon Ashworth
Head of Food Defence & Regulatory Affairs
The Bart Ingredients Company

13.45 **A Holistic Approach to Sanitation Control**

Mike Edwards
Senior VP of Global Sales
Novolyze

New Technology

14.00 **Highlight The Latest Innovations & Technologies In Food Safety To Proactively Tackle Future Risks & Drive Advances In Quality & Safety**

- How can we use digital advancements to truly push food safety forwards and keep the pace of supply chain renovation?
- Pest management and prevention is a key pre-requisite to product safety, so can we improve efficiency and efficacy through innovating current approaches?
- Implement new tech advancements effectively and ensure they truly deliver measurable improvements and process simplification

Antonio Nespoli
Region Italy Q&FS Director
Barilla

Unlocking The Value Of Digitisation

14.25 **The Global Population Will Need A 70% Increase In Food Available For Consumption By 2050. How As An Industry Can We Safely Meet The Demand & How Can Digitisation Provide Us With The Tools Needed.**

- Globalization has triggered growing consumer demand for a wider variety of foods, resulting in an increasingly complex and longer global food chain.
- 65-70% of European consumers also factor sustainability into purchasing decisions and are even willing to pay more for products with sustainable
- credentials. The more informed consumers become, the more they demand transparent and sustainable food supply chains, as well as improved product quality and safety.
- These factors put greater responsibility on food producers and handlers to practically demonstrate their sustainability credentials whilst producing safe food.
- The digitisation of our food supply chain offers great opportunities for food safety professionals to benchmark the quality of their products and create a transparent and reliable supply chain.
- Let's explore what digitisation means for food safety professionals and what solutions we can apply to our practices to meet our business objectives.

Aaron Day
Technical Sales Manager
Muddy Boots by TELUS Consumer Goods

14.40 **Food Fraud Deep-Dive Discussions**

- a) Adulteration

Alexis Guest
Group Technical Manager
Dalziel Ltd

- b) Food Defence

- c) Risk Assessments
- d) Supplier Assurance
- e) Authenticity Testing

15.00 Afternoon Refreshment Break With Informal Networking

KFC Spotlight – Food Safety Approach

15.30 **Hear How Yum! Brands Have Changed Their Auditing Approach To Food Safety, How Risk Across Their Supply Chain Is Managed And How Their Restaurants Are Building A Food Safety & Quality Culture Led By Their Franchise Operators**

Lewis Chadley
Quality Assurance Manager
KFC CEE

Future Threats – Panel Discussion

15.55 **Prepare Effectively For New Food Safety Threats & Ensure Both Business Continuity & Consumer Safety**

- What key threats are on the horizon for food safety professionals in the medium and long term?
- How can technology and predictive modelling assist in preparing effectively for future risks and drive business preparedness?
- With climate change impacting heavily on growing regions, how can food safety professionals prepare for new allergen and cross-contamination risks?

Gerben Steggink
VP Quality & Food Safety SNU
Danone

16.30 Afternoon Chair's Closing Remarks & Official Close Of Conference