

The 2nd Annual Proactive Food Safety Conference, Manchester
22nd January 2026 | The Midland Hotel, 16 Peter Street, Manchester, M60 2DS



Welcome To The Proactive Food Safety Conference Manchester

Official Event Programme

Please note that the following 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.

Organised By:



08.15 Registration & Informal Networking

09.15 GIC Welcome & Morning Chairs' Opening Remarks

Claire Yates, Senior Technical Manager, **Co-op Food**



Chris Newbold, Head of Product Technical & Compliance, **Ocado Retail**



Embedded Food Safety Cultures – Panel & Q&A

09.25 Maximise Engagement & Drive Meaningful Behavioural Change & Accountability Through Strong, Positive Food Safety Cultures That Stick

- When culture is a notoriously tricky aspect to define and measure, deep dive into how to determine and develop metrics to measure the real impact across your organisation
- Bring your food safety culture to the forefront of operations and seamlessly integrate it within business practices to ensure that standards stay consistently high for lasting results
- Culture on a global scale: drive consistency in food safety standards across the globe to maintain understanding and awareness from all employees
- Ensure that food safety cultures are modelled from the top down to successfully embed this approach across all levels of the organisation

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Dr. Lalitha Sivasundaram, Technical Director, **Seagems Group**



Caroline Dennis, Head of Food Technical, **Gousto**



Max Baldin, Operational Manager EMEA, **AIB International**



Practical AI, Digital & New Tech Implementation

10.00 Unlock The Practical & Proven Potential Of AI & New Tech To Streamline Daily Operations, Enhance Visibility & Power Next-Generation Food Safety Systems

- Move beyond the theoretical implications of AI to discover best practices for integrating AI into your day-to-day operations to maximise safety, quality and overall efficiencies across all functions
- Harness the predictive capabilities of the latest technologies to develop new approaches to data analysis and food safety strategies
- From supplier auditing to metrics tracking, how can digital platforms and software solutions be used to optimise business performance?

Dr. Stuart Warren, Senior Manager Food Safety, **Coca-Cola European Partners**



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- Regulatory Experts and Scientists: Our team comprises regulatory experts, food scientists, analytical chemists, toxicologists, microbiologists, and supply chain risk managers with extensive experience from roles in government, industry, contract research labs, and academia.
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Why Exponent?

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Contact Us

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Visit Exponent.com for further details on our capabilities in other areas such as cosmetic, toy, biocide and pesticide product safety, and regulatory compliance assessments.

10.25 Regulatory Challenges For Sustainable Packaging

This presentation will cover recent regulatory updates associated with sustainability of food packaging, including the Packaging and Packaging Waste Regulation (PPWR), specifically focusing on the impact and challenges of bio-based and recycled food packaging compliance, authorisation and risk assessment.

Dr Malcolm Drifford, Managing Scientist, Chemical Regulation & Food Safety, **Exponent**



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10.40 Morning Refreshment Break With Informal Networking

Proactive & Robust Allergen Controls – Panel & Q&A

11.10 Reduce Risks To Consumers & Businesses With Robust Allergen Control Measures That Minimise Cross-Contamination & Maintain Stringent Standards Across Complex Supply Chains

- How can the food industry successfully convey allergen information to consumers so that they can make informed decisions and build trust with the company?
- Increase traceability and ensure rigorous standards across the supply chain to minimise allergen risks and catch cross-contamination early
- Unpack best practices and optimum strategies for allergen testing and controls across all operations
- Develop effective training techniques to ensure that allergen controls are at the forefront of colleague's minds to achieve consistently high standards

Simon Flanagan, Research Fellow, Global Food Safety – R&D, **Mondelēz**



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Steven Glass, Global Director Food & Product Safety, **JustEat Takeaway.com**



Consumer Trusts & Insights – Delegate Discussion

11.45 Tap Into Evolving Consumer Behaviours To Enhance Safety & Trust While Maintaining Optimal Food Safety Standards

We would encourage you all to enter into the spirit of the day and to share ideas with fellow delegates. We understand there might be commercial sensitivities behind discussing strategies, however, there is a lot to be gained from sharing theories, mindsets and abstract situations – the person sat next to you might just have that fresh outlook which unlocks new potential!

Resilient Supply Chains

12.10 Develop Resilient & Robust Supply Chains That Maintain Traceability & Ensure Product Quality While Embracing New Markets & Navigating Disruption

- Dive into the increasing diversification of supply chains and discuss how to best approach these developments and maintain a robust supply chain when navigating these new avenues
- From conflicts to tariffs, explore how to navigate geopolitical developments and determine their potential implications on the supply chain to mitigate setbacks and disruption
- Discover best practices for maintaining top-quality standards across every stage of the supply chain to reduce the risk of fraud

Kevin Baker, Group Produce SME & Integrity Lead, **2 Sisters Food Group**



12.35 Topic Generation Form Submission

We would love to hear your thoughts on potential topics or ideas of one-day brand-led conferences – please do submit any thoughts or ideas via the QR code on the screen. Many thanks!

12.40 Lunch & Informal Networking For Speakers, Delegates & Partners

13.40 Afternoon Chairs' Opening Remarks

Simon Flanagan, Research Fellow, Global Food Safety – R&D, **Mondelēz**



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



Labelling Strategies

13.50 Increase Consumer Trust, Safety & Awareness & Harness New Technologies To Drive Safety With Accurate & High-Quality Labelling Strategies

- Tackle the most effective ways of formatting labels so that consumers can easily access and understand the allergen and safety labelling
- Harness AI and new technologies to ensure accuracy in labelling and future-proof your labelling processes
- What are the next steps in labelling, and what can business do to stay ahead of the curve?

Guenther Augustin, Director of Global Quality Assurance, **Dr Schaer**





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Fast-Moving & Comprehensive Recall Strategies

14.15 Develop Effective & Efficient Recall Strategies That Minimise Risks, Maximise Trust & Protect Consumers

- Develop effective pathogen control strategies to control hygiene, swabbing and verification within your plan to minimise the risk of recalls
- Debate and discuss effective strategies for maintaining and regaining consumer trust if recalls do occur

Idwin Bouman, Quality Assurance Manager, **Vivera**



Fast-Moving & Comprehensive Recall Strategies – Panel & Q&A

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Jonathon Bayne, Partner and Technical Manager, **Waitrose & Partners**



Idwin Bouman, Quality Assurance Manager, **Vivera**



Laura Pariente Bergaz, Quality Director, **Bimbo EMEA at Grupo Bimbo**.



15.15 Evaluation Form & Feedback

We would love to hear your thoughts from the conference today, please do submit your feedback via the QR code on the screen. Many thanks in advance!

15.20 Afternoon Refreshment Break With Informal Networking

Metrics Tracking

15.50 Move Beyond Basic KPIs To Revolutionise Performance Measurement With Innovative Metrics & ROI-Driven Insights

- Discover how to most effectively use AI and new technologies to improve metrics tracking processes
- Tracking the technical: from temperature control to HACCP adherence, analyse how to monitor key metrics throughout the food production process
- From KPIs to training programmes, unpack essential strategies for tracking the food safety culture within your organisations
- What next? Once these metrics have been thoroughly tracked, explore how to best analyse and communicate these conclusions

Sam Delamore, Risk & Compliance Director, **The Restaurant Group**



Sustainability & Food Safety – Double Perspective

16.15 Maintain Top-Quality Food Safety Standards Without Compromising On Your Sustainability Commitments

- What can companies do to reduce their carbon footprint and implement sustainability measures across a complex supply chain?
- With sustainability continuing to grow in its importance to consumers, navigate how to introduce impactful sustainability policies and communicate this to consumers
- How can teams work to improve sustainability without compromising on the quality and safety of their products?
- Unpack strategies to introduce sustainable packaging solutions without incurring additional risks or challenges

16.15 Perspective One

Prof. Bizhan Pourkomailian, Global Food Safety Director, Restaurant and Distribution, **McDonalds**



16.40 Perspective Two

Jacque-Noel Sacramento, Head of Technical, **Salisbury Poultry (Midlands) Ltd**



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