

The 10<sup>th</sup> Annual Proactive Food & Drink Safety Conference  
2<sup>nd</sup> June 2026 | One Great George Street, Westminster, London, SW1P 3AA



Welcome To The 10<sup>th</sup> Annual Proactive  
Food & Drink 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.

Organised By:



## 08.15 Registration & Informal Networking

## 09.00 GIC Welcome & Morning Chairs' Opening Remarks

Jemila Boye-Okita, Global Quality, Supplier Risk & Performance Lead, **Barry Callebaut**



## AI & New Tech

### 09.10 Ensure Valuable AI Integration With The Most Relevant Technologies & Boost Food Safety, Regulatory Compliance & Operational Efficiency

- How can the food industry strategically deploy AI and emerging technologies to strengthen product quality, enhance efficiency, and reinforce globally compliant safety systems?
- How can organisations prevent the loss of institutional knowledge while ensuring AI systems don't introduce new regulatory risks or repeat basic compliance failures?
- Cut through the noise – which AI and digital technologies genuinely deliver regulatory-relevant value rather than creating new layers of compliance complexity?

Andres del Rio, R&I Director – Global Lead Of Regulatory & Scientific Affairs,  
**Lipton Teas & Infusions**





# Food safety, streamlined.

**Turn data into decisions.  
Build resilience into every process.**

At Foods Connected, we replace manual spreadsheets with one powerful digital platform for all your food safety and quality management needs. We deliver real-time insights and automate compliance, so you can see your data differently.



## Solutions



Food Safety & Quality



Specifications & NPD



Supplier Compliance



Sustainability

Scan the QR code to book a demo and see how Foods Connected helps you get **proactive**.

[foodsconnected.com](https://foodsconnected.com)



### 09.35 Beyond Compliance: Turning Certification into Competitive Advantage

- Build trust by managing risks across the value chain – turning vulnerabilities into stronger partnerships and consumer confidence.
- Elevate credibility with independent, transparent audits – replacing self-claims with measurable proof that sets your brand apart.
- Turn audits into catalysts for performance and innovation – leading brands use independent evaluation to raise standards and sharpen their competitive edge.

Samir Ahmed, Vice President, **Intertek Business Assurance - Europe, Middle East & Africa**



**intertek**

### Sustainability

#### 09.50 Uniting Sustainability Drives With Food Safety Protocols: Preparedness In An Age Of Global Agricultural Instability

- Concoct practical and conceivable approaches to improve sustainability efforts whilst continuing to make profits and grow reputation through green marketing
- With food security becoming an increasing concern in the UK, how can food manufacturers minimise food waste without compromising on quality and safety?
- As pressure mounts in the agricultural sector, how can food companies mitigate the effects on ingredients and the supply chain?

Frank Braun, Chief Sustainability Officer, **Hälssen & Lyon**



 *Hälssen & Lyon*  
est. 1879

Food Services

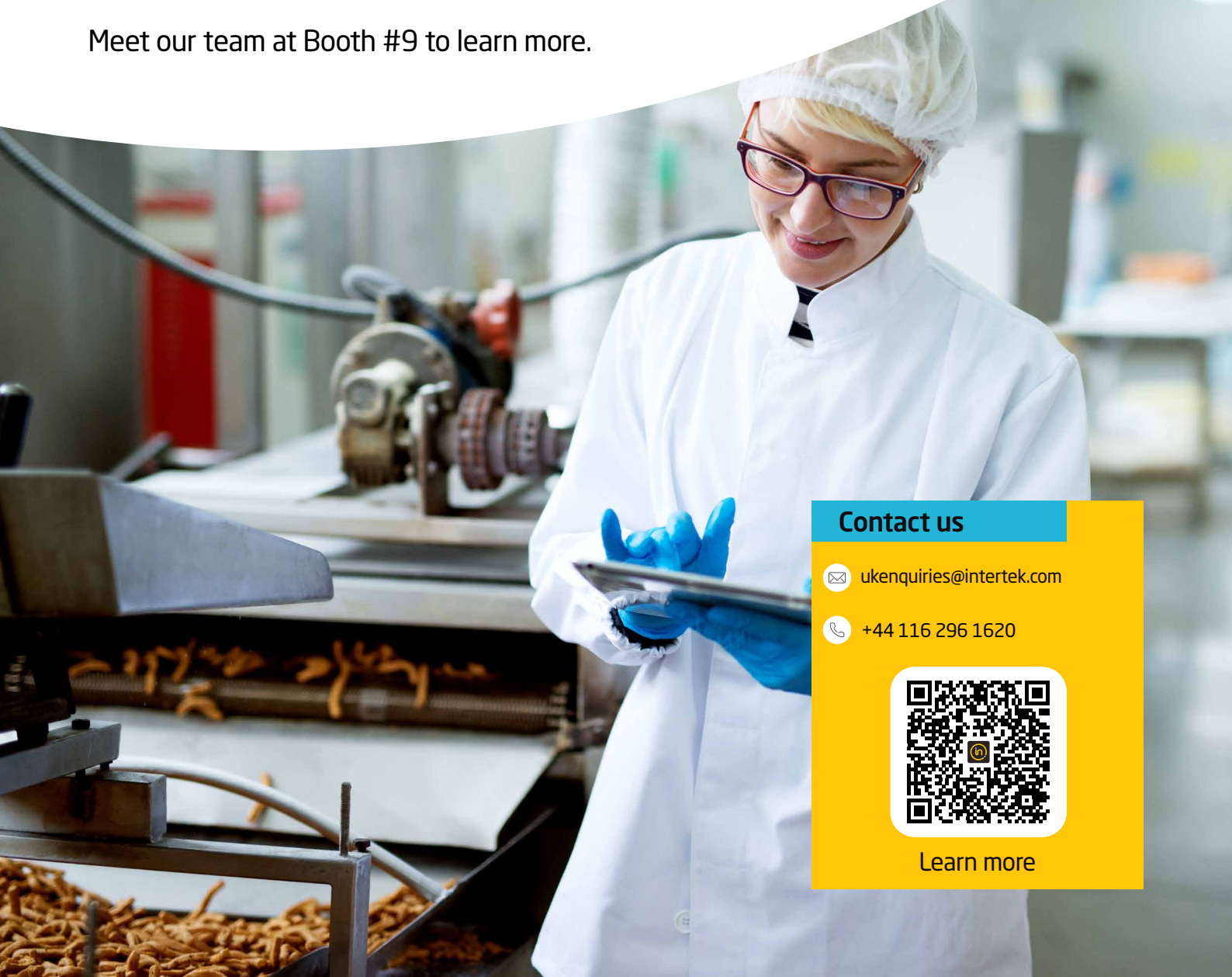
# Leading the way in food safety

Trusted Certification • Expert Training • Global Assurance • Sustainability

Businesses across the Global Food Value Chain partner with Intertek SAI Global for support in building resilience and protecting their brand beyond compliance.

- Certification
- 2nd Party Audits
- Auditor Training
- Food Testing
- Supplier Management
- Cyber Security

Meet our team at Booth #9 to learn more.



## Contact us

✉ [ukenquiries@intertek.com](mailto:ukenquiries@intertek.com)

☎ +44 116 296 1620



Learn more

## 10.15 Effective Cleaning & Disinfection = Safer Food

In this presentation Peter will outline the connections between effective execution of hygiene and the inherent safety of food. He will consider the contaminants of concern as well as the mitigation methods that can be best employed including the validation, verification and monitoring techniques currently available commercially to measure the effectiveness of those

Peter Littleton, Group Food Safety Specialist, **Christeyns**



## Microbiology & Chemical Contaminants – Panel With Q&A

### 10.35 Reduce Microbial Threats & Contamination Through Stringent & Proactive Regimes & Impactful Testing Strategies

- With the new Listeria guide coming out and the FSA's telling 2024 report, what do farms and factories need to do to ensure safe and hygienic practices?
- Which new methods for improving hygiene – such as ultraviolet and cold plasma cleaning – could be the answer to the food industry's unseen but dangerous problem?
- How can companies mitigate worsening microbiological issues and pesticide contamination through stringent testing?

Rebecca McSweeney, Head Of Technical – Analytical Services, **Greencore**





**We help to make sure  
food is safe to eat.  
That's our passion.**

**FEEL SAFE WITH US**

## YOUR PARTNER IN HYGIENE SOLUTIONS

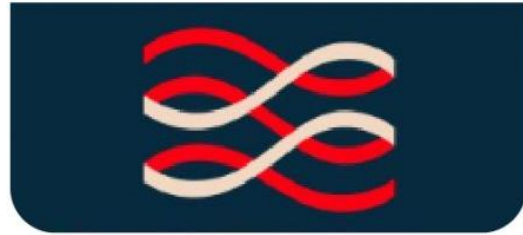
TRUST CHRISTEYNS SOLUTIONS FOR  
HIGH QUALITY HYGIENE PRODUCTS,  
CONSISTENT RESULTS AND  
PROBLEM-FREE PRODUCTION.



**CHRISTEYNS**

FOOD HYGIENE

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



James Cooper, Deputy Director Food Policy, **Food Standards Agency**



## 11.10 Morning Refreshment Break With Informal Networking

### Analytical Excellence in Food Safety

#### 11.40 Analytical Excellence in Food Safety: Testing contaminants like PFAS, BPA, and MOSH/MOAH within the Tentamus Group

This presentation explores the comprehensive analytical capabilities of the Tentamus Group in testing food contaminants across both regulatory and NGO-relevant parameters. Special emphasis is placed on emerging and high-concern substances such as PFAS, Bisphenols (BPA), and MOSH/MOAH, which pose unique challenges in food safety. The talk will highlight Tentamus' methodological expertise, including advanced techniques and showcase how the group ensures compliance with EU regulations while also addressing the more stringent demands of NGOs and consumer advocacy groups. This presentation will demonstrate how the Tentamus Group delivers high-sensitivity, reliable contaminant analysis that helps the food industry to meet regulatory requirements in a competitive and evolving landscape

Ariane Cofré Espinoza, Research & Development Instrumental Analytics,  
**Tentamus Group**





# Food safety management and supply chain transparency technology

Trusted by 65% of the world's leading food and beverage brands

Built to protect reputation and people from source to shelf, we help keep organizations compliant and audit-ready with evolving regulations and standards. From centralizing plans and policies, to mitigating supplier risk and increasing visibility, we've got your business covered.

[Request a demo](#)



**Foolproof Allergen Strategies – Panel With Q&A**

**11.55 Not A Trend But A Life-Or-Death Matter: Implement Strategies To Avoid Cross-Contamination & Education To Ensure Best-In-Class Allergen Controls**

- How can we achieve holistic allergen testing strategies in complex supply chains for cohesive results and safe consumption?
- Harness new strategies to push forward clear allergen labelling to deliver new products without hesitation
- Can reliable and accurate allergen information really come from threshold requirements and eliciting doses – and is being cautiously compliant the same as being safe?
- Consider the legislation surrounding accountability for allergen-related incidents and prepare stringent controls for the potential upcoming Owen's Law
- What are the most impactful controls that food business operators can put in place to minimise risks to food allergic consumers?

Nick Martin, Chief Food Safety & Quality Officer, **Fox's Burton's Companies (FBC) UK**



Simon Flanagan, Research Fellow – Global Food Safety, **Mondelez**



Raul Pettrone, Senior Food Safety & Quality Manager, **WHSmith**



Ashvini Panchioli-Dhillon, EMEA Commercial Lead, **AIB International**



## From Farm To Algorithms

### 12.35 From Farm To Algorithms: Where To Look For The New Threats To Food Safety

Food safety risks continue to be shaped by farms, ingredients, and production processes, but increasingly also by the data, digital systems, and algorithms that influence how safety decisions are made. As predictive models, automation, and supplier data replace direct measurement and manual verification, new and less visible failure modes emerge – particularly when assumptions change, data drift occurs, or human challenge is reduced. This presentation examines where emerging threats to food safety exist across the value chain, more modern threats presented when algorithmic confidence can unintentionally undermine traditional safety redundancy and highlights practical ways technical teams can strengthen control by governing digital decision points with the same rigor as physical ones.

Kimberly Coffin, Global Technical Director – Supply Chain Assurance, Food Sector, **LRQA**





Your Risk Management  
Advantage

# FRESH THINKING

## THE POWER OF CONNECTED RISK MANAGEMENT

LRQA helps you manage risk, seize opportunities and secure competitive advantage through our industry-leading connected risk management solutions.

To learn more about how LRQA can help you navigate the new era of food safety, visit [lrqa.com/uk](https://lrqa.com/uk), call +44 (0)121 817 4000, or email [enquiries.uk@lrqa.com](mailto:enquiries.uk@lrqa.com)



## 12.50 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!*

## 12.55 Lunch & Informal Networking For Speakers, Delegates & Partners

## 13.55 Afternoon Chair's Opening Remarks

Simon Flanagan, Research Fellow – Global Food Safety, **Mondelez**



## 14.05 From Alarming Numbers to Action: Redefining Food Safety Through Smart Inspection & Traceability

### 1. The New Reality of Food Safety

### 2. What's Driving the Surge in Recalls?

- Main causes
- Wider trends

### 3. The True Cost of a Recall

- Direct impact
- Long-term impact
- Key statistics

### 4. From Risk to Resilience

- Why traditional controls fall short
- What does Modern inspection enable?

### 5. Technologies Making the Difference

## 6. Case Study: Kraft Heinz

- Challenge
- Inspection & traceability solution
- Operational and safety improvements

## 7. Case Study: Salaisons Celtiques

- Challenge
- Inspection & traceability solution
- Operational and safety improvements

Florian Stifel, Head Of Product Unit Marking & Inspection, **Bizerba**



**BIZERBA**

## Prevention Against Microbial Threats

### 14.20 How Microbiological Analysis & Chemical Containment Surveillance Can Impact The Business

- Keep pace with regulatory updates on Whole Genome Sequencing and other microbiological testing and tracking methods.
- How can food companies mitigate lab errors and prevent safety surprise to reduce recalls?
- Guard against unnecessary safety risks with recent advances in rapid microbiological testing

Indranil Ray, Global Technical Director, **Barry Callebaut**



**BARRY CALLEBAUT**

# B

## legendary

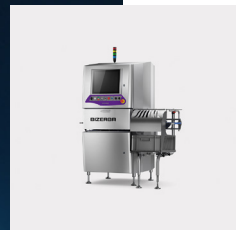
Since 1866.

FOOD SAFETY

—

# 160 Years of Innovation

For 160 years, Bizerba has supported the food safety industry with innovative inspection, weighing, labelling, and automation solutions, helping manufacturers maintain the highest standards of quality, compliance, and consumer protection.



## Supply Chain Resilience – Delegate Discussion

### 14.45 Put Theory Into Practice! Discuss Real-Life Examples Of How To Develop Resilient & Reliable Supply Chains That Observe Safety Protocols, Pursue Traceability & Prioritise Quality

- What steps can practitioners take to ensure consistency in their supply chain – in quality, delivery, and compliance?
- In such internationally unstable times, how can each part of the product supply chain support and sustain one another, and ensure mutually-beneficial collaboration?
- How can food companies prepare for faults within the supply chain, and bounce back when issues arise?

## 15.10 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!*

## 15.15 Afternoon Refreshment Break With Informal Networking

## Fraud, Transparency & Authenticity

### 15.45 Tackle Food Fraud & Ensure Authenticity To Protect The Integrity Of Your Product & Avoid Negative Consumer Feedback

- Fight food fraud through complete control of the supply chain and utter transparency in all matters of food processes
- How can food companies ensure ethical and authentic sourcing of ingredients – as far back as livestock feed and overseas plantations – now that customers expect a higher level of information and a more controlled approach to our ingredients?
- Protect yourself and your supply chain – with geopolitics in such an unstable position, is supply chain insurance something that we will see more of in the food industry?

Clive Stephens, Head Of Research & Development, **Cranwick Plc**



## Organisational Culture – Panel With Q&A

### 16.10 Embed A Transparent & Cohesive Culture Of Food Safety & Convey The Expected Attitudes & Necessary Protocols To Every Employee Throughout The Organisation

- In such a complex supply chain, how can you pull together a single view of safety across organisations to ensure this vital aspect of the food industry and focus on the consumers' safety?
- How can each company instil a consistent and uncompromising practice of food safety in every worker and every workplace through consistent and engaging learning?
- Build the right mindset throughout your organisation and curate a measurement system to confirm that staff and systems are on track to succeed
- Embed an attitude of disclosure in matters of safety amongst internal stakeholders to catch potential problems before they hit the shelves

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



Adina Creanga, Global Quality & Food Safety Director, **AAK**



Fergal Mullan, Food & Product Safety Manager, **Just Eat Takeaway.com**



**The 10<sup>th</sup> Annual Proactive Food & Drink Safety Conference**  
2<sup>nd</sup> June 2026 | One Great George Street, Westminster, London, SW1P 3AA

**16.50 Afternoon Chair's Closing Remarks & Official Close Of Conference**