FOOD SAFETY EUROPE 2021

Building digital, traceable, food safety systems for the future

08:00   Join us with a coffee for virtual stands and networking

08:35   Chair's welcome address

08.45   Implementing a uniform food safety culture across an international company spanning different cultural attitudes in the Middle East & Africa
- Outlining the challenges of ensuring the same safety culture exists in your company in different countries
- Changing an existing company culture; communication methods, training tools
- Determining how to measure safety culture quality within the company and the diffusion of the safety culture across different countries
- Meeting the safety culture requirements of issue 8

Campbell Mitchell, Regional QSHE Director (MENAT), Kerry, UAE

KERRY

09.15   Digitalizing data and processes in food safety
- Automating the routine, to deliver greater value to your organization
- Digitizing food safety: lessons learnt
- Accelerating digital development and adoption, driven out of necessity
- Making the case for the use of root cause analyses to understand how a food became contaminated and predictive analytics that use data to anticipate the likelihood of contamination

Steven Oliver, R&D Snr Director, Food Safety: Europe, AMESA, APAC, PepsiCo

PEPSICO

09.45   Building integrity in the food chain putting measures in place to combat food fraud and adulteration
- Vulnerability Assessments – How has Covid-19 influenced what good looks like
- Identifying and addressing supply chain vulnerabilities; accounting for the additional supply chain disruption caused by Covid-19
- How has COVID-19's impact on global agri-food chains affected the prevalence and understanding of food fraud?
- Evaluating cost-effective authenticity testing methods to reduce fraud throughout the supply chain

Gideon Ashworth, Head of Food Defence, Bart Ingredients, UK

BART

10.15   Awards Presentation

10.25   Video Showcase: HVDS

HVDS
Your Trusted Partner in Clean Air

10.30   Break - Virtual stands and networking

10.50   Developing strategies to effectively manage supply chain vulnerability in an evolving environment
- The importance of a detailed understanding of your supply chain in managing

innocent

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vulnerability
- Use of existing intelligence to manage risk in our supply chain
- Collaborating effectively with cross business functions to manage supply chain vulnerabilities
- Can physical traveling to visit suppliers be replaced?

Konstantina Karagkika, Group Regulatory and Scientific Affairs Team Leader, Innocent Drinks, UK

11.20   The pandemic impact on supplier approval and certification
         John Figgins, Senior Technical Manager Food, BRCGS

11.50   Awards Presentation

12.00   Break - Virtual stands and networking

12.45   Video Showcase: HVDS

12.50   Chair's afternoon address
         Mike Wilson, Director – Global Business Development, BRCGS

12.55   Food Safety in Primary Production – working in partnership to protect your brand
- The role of primary production in the assurance cycle and the impact this has on brand integrity
- Your Sustainability agenda– what does this mean for primary producers?
- Building the culture of engagement – how building a collaborative community with primary producers can drive positive engagement with standards and improve poor performance
- Adopting technology to manage your Global supply chain – how the advancement of technology will enable more efficient monitoring and analysis of risk at the primary production level

         Stephen Sanderson, Global Agriculture Technical Director, Lloyd's Register

13.15   PANEL: Developing new best practise for remote internal and external audits
- How to keep up an internal audit programme when not on site
- Conducting internal audits whilst working remotely: what worked, what didn't, and which digital technologies were most useful
- Outlining the new BRCGS requirements for external 3rd party audits remote and on site
- Determining the impact of reduced unannounced audits on food safety

         Chair: John Kukoly, Certification Programs Director, BRCGS
         Panellists: Barbara Serra, Head of Technical Compliance, SH Pratt, UK

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Lalitha Sivasundaram, Head of Technical, Taiko Foods Ltd, UK Idwin Bouman, QA Director, Monster Energy Europe Ltd

14.05 Case Study: Air Quality Risk Mitigation strategies - Upgrading facilities for the protection against airborne viruses
Ross Dumigan, Camfil UK Ltd.

14.25 Awards Presentation

14.35 Break – Virtual stands and networking

14.55 Supplier Assurance: Strategies for effectively managing and mitigating risk in the supply chain
- Managing quality across a diversified supply chain
- Supplier approval and spot buy purchases
- Verification tools, including traceability transparency
- Learnings from 2020's global supply disruption on supplier assurance
- Developing strategies to measure and manage supplier quality performance
- Lagging and leading indicators
- Fit into business strategy

Elena Talaiporou, Supplier Quality Manager, Lavazza Professional

15.15 PANEL: Sustainability, Ethics and Food Safety: Balancing competing demands
- Outlining the challenges of defining and measuring sustainability
- Examining the competing demands of sustainability and food safety in food waste, packaging, and water use
- Understanding the food safety considerations to be taken into account for alternative ethical sourcing
- Balancing the issues of ethics, sustainability, and food safety, competing or complementary?
- Assessing the audit landscape – can ethical and food safety audits be combined? How can compliance be ensured?
- Strategies for sustainability and food safety teams to collaborate effectively

Chair: Mike Wilson, Director – Global Business Development, BRCGS
Panellists: Sarah Delaney, UK & IE Food Safety Manager, IKEA Group
Sam Ludlow Taylor, Partner & Ethical Trade Manager, John Lewis Partnership

16.05 Conference close