



# Conference Agenda

Thursday 12 February 2026

08:00-08:45 **Coffee & Registration**

08:45-08:55 **Welcome Address**

**Chair:** Gillian Kelleher, BRCGS International Advisory Board Chair

08:55-09:20 **Exploring Key Indicators of Food Safety Risk**

**Speakers:** Alec Kyriakides, Independent Food Safety Consultant  
Sara Mortimore, former Vice President of Global, Food Safety compliance at Walmart

09:20-09:45 **Food Crime Prevention – Risks, Trends and Resources**

**Speaker:** Ben Pye, Senior Prevention & Relationship Management Officer

09:45-10:10 **21<sup>st</sup> century challenges: The Role and Risk of Technology in the Modern Age**

**Speaker:** Patrick McNamara, Global Innovations and Quality Manager, Food Services

10:10-10:35 **Horizon Scanning - Emerging risks**

**Speaker:** Prof Chris Elliott, President

10:35-10:40 **Video Thought Leader Session:**

10:40-11:25 **Networking break and exhibition**

11:25-11:35 **BRCGS Awards ceremony - Part 1**

11:35-11:55 **Mapping a Pathway to Compliance: How do Food Information Regulations dictate global exports**

**Speaker:** TBC

11:55-12:20 **The changes to EU legislation on Listeria**

**Speaker:** Kaarin Goodburn, Director General

12:20-12:45 **Microbiological issues – particularly in fresh produce**

**Speaker:** Kelly Shields, Technical Director





# Conference Agenda (continued)

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12:45-13:05	<b>Contamination Detection – Metal Detection, X-ray or Both</b> <i>Speaker:</i> Adam Green, Market Manager	<b>METTLER TOLEDO</b>
13:05-13:10	<b>VIDEO Thought Leader</b>	
13:10-14:25	<b>Networking lunch and exhibition</b>	
14:25-14:35	<b>BRCGS Awards ceremony - Part 2</b>	<b>BRCGS</b>
14:35-15:00	<b>How to Fight Corporate Amnesia: Cultivating a Learning Culture at Work</b> <i>Speaker:</i> Bertrand Emond, Professional Development & Culture Excellence Lead	<b>Campden BRI</b> food and drink innovation
15:00-15:45	<b>PANEL: Compliance with Culture</b> <i>Host:</i> Kimberly Coffin, Global Technical Director <i>Speakers:</i> Dr Derek Watson, Associate Professor Bertrand Emond, Professional Development & Culture Excellence Lead	<b>LRQA</b> Your Risk Management Advantage <b>University of Sunderland</b>
15:45-16:20	<b>Networking break and exhibition</b>	<b>Campden BRI</b> food and drink innovation
16:20-16:30	<b>Consumer Products Standard revision: Why public consultation matters</b> <i>Speaker:</i> Gwenda Jarrett, Non-Food Programme Manager	<b>BRCGS</b>
16:30-16:55	<b>Consideration in food and consumer product, product development for recyclability of packaging</b> <i>Speaker:</i> Tom Giddings, Executive Director	<b>alupro</b>
16:55-17:25	<b>Practical AI for Quality and Food Safety Managers</b> <i>Speaker:</i> Amanda Lara, Consultant - BRCGS Commercial Representative Australia and New Zealand	<b>BRCGS</b>
17:25-17:35	<b>Close of day 1</b> <i>Speaker:</i> Gillian Kelleher, BRCGS International Advisory Board Chair	
18:00-20:30	<b>Networking Drinks - Location TBC</b>	



# Masterclass Agenda

Friday 13 February 2026

- 08:00-08:30 **Arrival Coffee**
  
- 08:30-10:00 **OPTION 1 Exploring key indicators of food safety risk and their role in food safety management**  
 Hosts: Alec Kyriakides, Independent Food Safety Consultant  
 Sara Mortimore, former Vice President of Global, Food Safety compliance at Walmart
  
- 08:30-10:00 **OPTION 2 What AI will really break (and fix) in food compliance**  
 Host: TBC
  
- 10:00-10:30 **Networking break**
  
- 10:30-12:00 **OPTION 1 How to leverage public information for supplier and internal compliance**  
 Host: Evan Rosen, President
  
- 10:30-12:00 **OPTION 2 Transforming Internal Audits into a Strategic Business Assurance Tool**  
 Hosts: Luis Saucedo, Director  
 Federico Sanchez, Regional Director
  
- Midday **Event Close**

