

# AM: Main Stage - Food Quality & Safety Summit

## PM: Main Stage - NPD & Innovation Summit

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Times	Name	Topic
9.45 - 9.50	Chairman	Opening Remarks
9.50 - 10.10	David J Highton, Chairman, BSI Committee – AW/90 Food Chain Safety and Integrity, Independent Assessor, Consultant, Trainer	Standards in the food industry featuring ISO22000.
10.10 - 10.30	Emmanuel Audoin, Food Innovation Leader, Bureau Veritas Europe, France	SafeOps : How to gain time and efficiency in your daily checks, to improve food safety and operations. A digital solution for all food operators
10.30 - 10.50	Ciaran Murphy, Business Manager EMEA- Quality Control, Ishida Europe	The increasing importance of Quality Control equipment to food producers
10.50 - 11.40	<b>Coffee Break &amp; Networking</b>	
11.40 - 12.00	Phil Metcalfe BSc, MSc, MIAgrE, C Eng, C Env, FACTS, RPEC, Principal Consultant, Agriculture and Land , ADAS	Identification and prioritisation of risks to food safety and quality associated with the use of recycled waste-derived materials in agriculture and other aspects of food production
12.00 - 12.20	Mark Fincham, Food Technical Manager Food, LRQA	Role of Food Safety Assessment in the food industry: Which GFSI benchmarked standard is best for you.
12.20 - 12.40	Neil Coole, Partner Channel Manager, BRC Global Standards	Food Safety and Quality Culture Excellence
12.40 - 1.00	Trevor Arthur, Hygiene Manager, Bighams LTD	
1.00 - 2.00	<b>Lunch Break &amp; Networking</b>	

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2.00 - 2.20	Tom Hollands, Innovation and Technical Director Designate, Raynor Foods	Innovating as a SME: A case study of Raynor Foods
2.20 - 2.40	Dr. Mustafa Z. Ozel, Analytical Manager, Sensient, Flavors Limited	New Techniques in Flavour Extractions and Analysis
2.40 - 3.00	Tammy Butterworth, Global R&D Manager , PepsiCo	Innovating to balance nutrition, taste and function.
3.00 - 3.30	<b>Coffee Break &amp; Networking</b>	
3.30 - 3.50	Mark Ahern, EMEA Technical Manager, Univar Food Ingredients	Clean Label, Plant Based Innovation in 2017 and Beyond
3.50 - 4.10	Phil Tooley, R&D Consultant, randd uk	Rewarding Innovation with R&D Tax Credits
4.10 - 4.30		
4.30 - 4.50		
4.50 - 5.00	Chairman	Closing Remarks

**Quality & Safety  
Summit 2017**  
Creating a Safer Food Industry

**NPD & Innovation  
Summit 2017**  
Making Food Better

**centrica**  
Business Solutions

All presentations/timetables are subject to change. Please check with onsite event timetable on the day.