



OFFICIAL PROGRAMME

25th-28th
FEBRUARY 2019

tcgfoodsafety.com

NICE
FRANCE

#gfsi19

GFSI
CONFERENCE

25th FEBRUARY

Monday

Discovery Tour Programme

kindly sponsored by Testo

26th FEBRUARY

Tuesday

09.30 – 11.15

GFSI & YOU

GFSI representatives will kick things off at GFSI 2019 in this special pre-conference session. Attendees will receive an introduction to the Global Food Safety Initiative's mission and latest work in the advancement of food safety, plus insight into how they can implement GFSI principles within their own company. Convening food industry leaders from across the private, public, and humanitarian sectors, this session will give delegates a taste of all the great conference content that's to come.

11.30 – 12.15

SPECIAL SESSIONS

Sponsored parallel sessions

12.15 – 13.30

NETWORKING LUNCH

13.30 – 15.15

PLENARY 1

Food Safety Innovations & Solutions

Innovation is the food industry's engine for growth. However, when new technologies, ingredients, production practices and distribution channels run against consumers' expectations, we have the responsibility to ensure safety through thoughtful implementation and messaging. In this plenary, voices from academia, the public sector and manufacturing will come together to share a three-dimensional perspective on emerging challenges associated with current events and innovations, including developments in toxicology, diet trends, evolving commercial models and the changing media landscape.

15.15 – 16.00

NETWORKING BREAK

16.00 – 17.15

PLENARY 2

Emerging & Established Challenges in Food Safety

New and established food safety challenges can compete for attention in both regulatory capacity and consumer awareness, as speakers representing both perspectives will attest at this plenary. Their broadly-applicable talks will highlight key trends currently impacting food safety while reminding us of the existing and re-emerging hazards that continue to cause problems. Finally, a health professional will draw our attention to the role food plays in maintaining everyday health and preventing chronic disease.

17.30 – 19.00

OFFICIAL OPENING COCKTAIL

27th FEBRUARY

Wednesday

08.15 – 09.15

SPECIAL SESSIONS

Sponsored parallel sessions

09.30 – 10.45

PLENARY 3

Global Markets Programme In Action!

Join us to discover how the Global Markets Programme can build a pathway to certification through incremental, continuous improvement. Panelists from the public and private sectors will examine how schemes such as the GFSI Global Markets Programme could be a solution to building effective food safety management systems in local manufacturers. Delegates will learn how this programme can result in a reduction of hazards in global food supply chains and improved market access.

10.45 – 11.30

NETWORKING BREAK

11.30 – 13.00

PARALLEL BREAKOUTS

BREAKOUT 1

Building Capacity in Developing Markets

Recognising the inextricable link between safe, secure food and socioeconomic development, the UN has incorporated food safety into its SDG targets for Agenda 2030. This plenary will advance pathways that can lead developing markets towards these food safety capacity targets, with due attention paid to every actor in the agri-food chain. Speakers with experience in developing markets around the world will consider holistic approaches to capacity building, such as nutrition programmes, policy interventions and technological innovations, that demonstrably improve food safety and thereby quality of life.

BREAKOUT 2

Addressing Emerging Challenges

Designed as a companion to Plenary 2, this breakout session will showcase methods for addressing food safety challenges, with an emphasis on anticipating risks before they arise. Experienced professionals from academia, manufacturing, distribution and retail will share challenges that they have observed in their respective sectors and propose solutions to emerging risks. Delegates in attendance will come away with the knowledge necessary to prevent and mitigate these risks in their own organisations.

BREAKOUT 3

Managing Threats To The Food Chain

As raw materials become scarcer and tariffs more plentiful, criminals have more incentive than ever to take advantage of the food sector through economically-driven threats like counterfeiting, cyberattacks and outright robbery. The weakly-equipped industrial food sector has been made more vulnerable by the push to digitise and automate without sufficient security measures. This session gives the floor to the actors working tirelessly to protect us from food system attacks, including security experts from the private and public sectors at the frontline of the burgeoning food defense perimeter known as “biovigilance.”

13.00 – 14.30

NETWORKING LUNCH

14.30 – 16.00

PLENARY 4

Learning Lessons with New Technology

Representatives from regulation, manufacturing and retail will look at the global inventory of incidents from this past year and share creative applications of technology that could prevent the recurrence of such events, from computer modules that train line workers to drones that help auditors. A central concern will be the ways technology can foster education, the universal key to developing food safety awareness among consumers and employees. Delegates will leave this forward-thinking plenary with a wealth of ideas to increase efficiency and streamline training with technology in their own organisations.

16.00 – 16.45

NETWORKING BREAK

16.45 – 18.00

PARALLEL BREAKOUTS

BREAKOUT 4

The Future of Food Safety Is Data Management

Thanks to innovative data technologies, we have a wealth of valuable information at our fingertips, ready to teach us how to better grow, process and sell safe food. This session will use real-life, practical examples to illustrate how Big Data is currently applied in the context of food safety, with suggestions for future growth. Speakers will examine the existing tools and approaches and demonstrate how these capabilities are helping companies improve consumer engagement, supply chain security and food quality.

BREAKOUT 5

HOW THIRD-PARTY CERTIFICATION SUPPORTS TRADE HARMONISATION

In today's globally intertwined food supply chain, collaboration between the public and private sectors and among governments is imperative; only uninterrupted, harmonised communication can guarantee safe food for consumers everywhere. This session will share insights on the potential for third-party food safety certification to enhance trade and supplement national regulatory frameworks. The panelists, who include international regulatory leaders, will describe regional and global initiatives between the public and private sectors that apply third-party certification as a vehicle for trade harmonisation.

BREAKOUT 6

The Future of Microbiology

Among all the scientific fields currently being disrupted by technological breakthroughs, none is changing more quickly than microbiology. Developments in microbiology will provide new tools, concepts and ways of working to food safety risk assessors, but will also require laboratories, competencies and industrial practices to change accordingly. This session will highlight emerging methodological approaches in food safety microbiology, including new generation sequencing technology and modelling, and possible concerns these methods may raise. Perspectives from stakeholders outside of academia will illustrate the wide-ranging importance of these technical developments.

19.30

OFFICIAL RECEPTION & DINNER

28th FEBRUARY

Thursday

08.15 – 09.15

SPECIAL SESSIONS

Sponsored parallel sessions

09.30 – 10.45

PARALLEL BREAKOUTS

BREAKOUT 7

Creative Solutions For Allergen Management

After a series of high-profile allergy incidents, the world is paying closer attention to allergen management in the food industry than ever before. In this session, a diverse roster of speakers will discuss their approaches to allergen management, with a focus on practical methods for assessing risk, detecting allergen contamination and informing the allergic consumer. From a personalised mobile app for supermarkets to thoughtful ingredient labelling for food service providers, stakeholders are finding creative ways to keep their consumers safe.

BREAKOUT 8

The Changing Face Of Retail & Food Service

The ways that customers buy and consume their food are becoming as diverse as the ways they 'consume' their information, and the entire food chain is adapting to the overarching desire to get whatever, whenever and wherever. This session will explore the evolving faces of food service and retail, including new channels like B2B and e-commerce, and the food safety challenges that arise in the wake of these changes. By adapting regulation to the dynamism of modern food service and retail, mapping the supply chain with traceability solutions and — above all — better understanding the consumer, we can ensure more targeted risk communication and mitigation.

BREAKOUT 9

Driving Growth & Next Steps For GFSI

This final breakout session will allow GFSI board members and stakeholders to take stock of the global status of food safety certification. Members of the board will discuss the accelerating growth of certification, and GFSI's role in that acceleration, with representatives from regulatory agencies and industry. The topic will lead to a lively debate on the next possible steps for GFSI, including opportunities for further growth.

10.45 – 11.30

NETWORKING BREAK

11.30 – 13.00

PLENARY 5

Building Cohesive Food Safety Culture

Every company, from the smallest SME to the largest multinational, has the responsibility to establish a cohesive food safety culture that reaches each link in the value chain. GFSI, with input from a working group of international food industry professionals, has created a reference document to help organisations maintain such a culture. The final plenary will introduce this invaluable document and the philosophy behind it, using real-world examples to illustrate how food safety culture manifests around the world.