



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 induction 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. What's more, DNV GL and GFSI have conducted a joint survey (Efficacy Study) of food operations around the world. This study is the largest and most comprehensive formal survey of operations certified to a GFSI-recognised certification programme ever to be carried out. It will culminate in a definitive report that is set to unveil new data on the value of the GFSI approach. The results will be released and presented onstage.

> **Véronique Discours-Buhot**
Director, Global Food Safety Initiative, CGF, France

> **Pierre de Ginestel**
Quality Director, Auchan, France

> **Frédéric René**
Chief Food Safety Officer, Danone, France

> **GFSI BOARD MEMBERS**

11.30 – 12.15

SPECIAL SESSIONS

Sponsored Parallel Sessions

> **Bureau Veritas**

> **Ecolab**

Food Safety Culture and Training - The Rogue Factor: Human Behaviour

You can have all the right products and processes in place to protect consumers, food and your organisation, but one employee mistake can bring everything to its knees. How do you address food

safety culture and training challenges in an environment with high staff turnover, unpredictable employee attitudes, ongoing cost pressures, little dedicated time for training and varied effectiveness? Join us in a conversation with Mary Wagner who shares her experiences in how to engage people around a common goal, transform organisations, build departments from scratch and create a culture across a range of branded global retail and consumer goods companies. See first-hand how the science of learning is turning traditional training on its head. Taking cues from other disciplines including human-centric design, storytelling, gamification, and micro-training – food safety training can benefit from cross-fertilisation with the ultimate goal of optimising learning for all.

> **Mary Wagner**
President, MK Wagner & Associates, USA

12.15 – 13.30

NETWORKING LUNCH

Kindly sponsored by Yamato Group



12.45 – 13.00: **Tech Talk** > the Consumer Goods Forum
@ Exhibition Area

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, companies have the responsibility to ensure safety through thoughtful implementation and messaging. In this plenary, voices representing the various sources of food safety innovation will come together to discuss emerging and re-emerging challenges associated with current events. We'll first hear from Emmanuel Faber, CEO of Danone, who will share the trends he has observed from his leadership position, including market disruptions and contradictions, an increasing concern with cybersecurity, and new methods of horizon scanning and risk anticipation. Subject experts from research institutions and academia will explain their involvement in developing food safety solutions and point towards the risks and impacts associated with innovation. With the help of a diverse audience of delegates, these speakers will work towards a three-dimensional, multi-stakeholder understanding of innovative solutions in food safety.

> **Chris Burns**, Moderator
Journalist & Moderator, Belgium

> **Emmanuel Faber**
Chairman and CEO, Danone, France

> **Prof. Christopher Elliot_**

Professor of Food Safety and Founder of the Institute for Global Food Security, Queen's University, UK

> **Jean-Pierre Cravedi_**

Research Director, French National Institute for Agronomical Research (INRA)

> **Ikko Watanabe_**

Deputy Director, Ministry of Agriculture, Forestry and Fisheries, Japan

> **Elke Anklam_**

Director, Joint Research Centre, European Commission, Belgium

> **Pascale Hébel_**

Director, Consumer and Business Department, Crédoc, France

> **Prof. David Khayat_**

Professor of Medicine and Founding President, National Institute for Cancer (INCA), France

> **Tobin Robinson_**

Head of Scientific Committee and Emerging Risks Unit, EFSA, Italy

15.15 – 16.00

NETWORKING BREAK

15.30 – 15.45: **Tech Talk** > **Testo_** @ Exhibition Area

Enhancing Food Safety In A Digital Age

Do you have certainty about all quality and food safety processes in your company? An all-in-one solution allows you to take your food safety management to a new level. Join us in our tech talk to learn more about opportunities to automate manual controls and to replace paperbased documentation with harmonised digital tools.

> **Stephanie Burchardt_**

Director Product Management, Testo SE & Co. KGaA, Germany

17.45 – 19.00

OFFICIAL OPENING COCKTAIL

Kindly sponsored by **Danone_**



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. Dirk Van de Put, CEO of Mondelez, will discuss the challenges that arrest his own attention, including not only new trends like climate change and urbanisation but also well-established hazards such as pathogens and allergens. The Director of the Joint Research Centre of the European Commission will offer a regulatory perspective by explaining how her organisation anticipates challenges and develops strategies to tackle emerging risks. Consumer concerns will be represented by the Head of the Department of Consumption and Business at CRÉDOC, who will explain the disparity between consumers' growing, media-influenced perception of food risks and the more complex reality. Finally, the founder of France's National Institute for Cancer will draw our attention to the role food plays in maintaining everyday health and preventing chronic disease.

> **Chris Burns_ Moderator**

Journalist & Moderator, Belgium

> **Dirk Van de Put_**

CEO, Mondelez International, Netherlands

27th FEBRUARY

Wednesday

08.15 – 09.15

SPECIAL SESSIONS

Sponsored Parallel Sessions

> Diversey_

Going Digital - How Big Data Can Improve Food Safety

In this special session hosted by Diversey, Hilton will testify on their experience in going digital. Earlier this year, Hilton decided to embark with Diversey on a digital food safety platform. During an interactive talk show, Hilton will clarify what digital really means for them and more importantly how they got started with the whole digital shebang. What are their insights with respect to the implementation of a food safety monitoring application? Tips and tricks on the process of digitalisation will be shared with the audience during this special session. To lift a little corner of the veil, the first step is to be smart when breaking down tasks. This perfectly links with the recent joint study carried out by Diversey with Professor Haley Oliver and her team at Purdue University on the correlation between data and managerial control on the one hand and the effects on microbial counts on the other hand. The link has been established between capturing digital data and the presence of Listeria. Diversey's retail food safety lead for North America Dr. Chip Manuel will highlight this interesting research. And last but not least, Grupo Vips, the multi-brand group with more than 50 years of experience in the catering industry in Spain, will talk about their good practice in reducing acrylamides. How to manage acrylamides in a business to consumer context, like coffee shops and restaurants, remains a largely unexplored field.

> James Spence_

Hilton Safety & Security Director, Hilton, UK

> Jose Antonio Del Castillo_

Grupo Vips QA Director, Grupo Vips/Starbucks, Spain

> Dr. Chip Manuel_

Retail Food Safety Director, Diversey, North America

> DNV GL_

> Greenfence_

> GS1_

Building A Global Traceability Ecosystem for the Common Good: A Call to Collaborate Now

There have never been so many solutions for traceability and transparency on the market. In their quest for consumer trust and food safety, companies are exploring the promises of Blockchain, Big Data, the Internet of Things or Artificial Intelligence to embrace the full potential of the digital age. Yet will the future meet our expectations?

While we see an increase in alerts on food, regulatory requirements and the consumer demand for product information, driving traceability and transparency to scale remains a huge challenge. Access to data is often limited by the lack of interoperability between systems in addition to business issues. Just capturing data at source is a challenge with many tiers of suppliers and many small stakeholders upstream. How do we build more inclusive communities in the future? How do we make the best out of innovations and legacy systems? How do we combine building competitive advantages and the need to collaborate? In this interactive session, companies from the GFSI community will share their points of view on the future of traceability and transparency. Come for this journey from buzzwords to inspiration and concrete takeaways, and for the latest news on GS1 common language for traceability solutions.

> Daniela Fetecauova_

Global Director Quality Assurance, Metro AG, Germany

> John Carter_

Vice President Quality, EDP, Danone, France

> Emmanuel Delerm_

Director Organisation & Methods, Carrefour, France

> Scott Stillwell_

Senior Vice President, Food Safety & Quality Assurance, Tyson Foods Inc., USA

> François Deprey_

CEO, GS1, France

> Robert Beideman_

Chief Solutions and Innovation Officer, GS1 Global Office, USA

> Ryan Richard_

Vice President - Community Engagement, GS1, USA

09.30 – 11.00

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 the GFSI Global Markets Programme could be a solution to building effective food safety management systems in local manufacturers. Delegates will hear case studies from markets as disparate as Mexico and the Ukraine, where companies have leveraged GFSI certification to strengthen local supply chains and economic development. These case studies will be presented by leaders from multinational companies like Nestlé as well as from representatives of small-to-medium enterprises that leverage the Global Markets Programme, including the winners of last year's Global Markets Awards. The Awards alumni will share success stories that chronicle their journeys towards world-class food safety systems through the programme. The session will close with a ceremony to

inaugurate four additional companies to the GFSI Awards family.

> **Chris Burns_ Moderator**

Journalist & Moderator, Belgium

> **Luis Hernandez Juarez_**

Upstream Corporate Quality Manager, Nestlé, Mexico

> **GFSI 2019 GLOBAL MARKETS AWARD WINNERS**

> **Mike Robach_**

CEO, Robach Group, USA

> **Mitch Chait_**

Founder and CEO, Greenfence, USA

> **Michael Taylor_**

Senior Fellow, Meridian Institute, USA

11.00 – 11.45

NETWORKING BREAK

11.15 – 11.30: **Tech Talk** > **Trace One_**

@ Exhibition Area

11.45 – 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 Sustainable Development Goals for Agenda 2030. In fact, food safety has a tremendous impact on all of the UN's SDGs; unsafe food creates a vicious cycle of malnutrition and disease that stresses health care systems and adversely affects national economies and trade. This breakout session will consider the harmful human and economic impacts of unsafe food and advance pathways that can lead developing markets towards the UN's 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 discuss holistic approaches to capacity building, such as nutrition programmes, policy interventions and technological innovations, that demonstrably improve food safety and thereby quality of life. Delegates will also gain an understanding of the economic rationale for food safety investments from the public and private sectors.

> **Natalie Dyenson_ Moderator**

Vice President, Food Safety & Quality, Dole Food Company, USA

> **Steven Jaffee_**

Senior Economist, World Bank, USA

> **Evie Severyn_**

Senior Quality Manager, Global Market Development, Land O'Lakes, USA

> **Melvin Spreij_**

Head, Standards and Trade Development Facility, Agriculture and Commodities Division, Netherlands

BREAKOUT 2

Addressing Emerging Challenges

Designed as a companion to Plenary 2, this breakout session will showcase methods for addressing the emerging food safety challenges that are the focus of the GFSI Conference 2019. 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, with an emphasis on anticipating issues before they arise. Speakers include Professor Ortwin Renn, Scientific Director at the Institute for Advanced Sustainability Studies in Potsdam, who will introduce tools and methodologies for risk governance, and Allison Jennings, Global Director of Supply Chain Food Safety Compliance at Amazon. Jennings will describe innovations Amazon uses to detect and communicate food safety issues, including web-crawling and information flow automation, that illustrate the expansive possibilities of new technology. Delegates in attendance will come away with the knowledge necessary to prevent and mitigate emerging risks in their own organisations.

> **Roy Kirby_ Moderator**

Director, Global Food Safety, Mondelēz International, UK

> **Prof. Ortwin Renn_**

Scientific Director, International Institute for Advanced Sustainability Studies (IASS), Germany

> **Allison Jennings_**

Director of Food Safety & Compliance, Amazon, USA

> **Ondina Afonso_**

Director, Quality & Research, Sonae MC, Portugal

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." Crimefighters from the Organisation for Economic Cooperation and Development's international task force and France's Illicit Trade Tackling Association will teach us how they combat food chain threats at their source. Together we will investigate the criminals' motivations, understand the ways they exploit new

tools like social media and learn how to use these same tools against them.

> **Prof. Christopher Elliot_** Moderator

Professor of Food Safety and Founder of the Institute for Global Food Security, Queen's University, UK

> **Piotr Stryszowski_**

Senior Economist, Public Governance Directorate, OECD, France

> **Alain Juillet_**

President of the Académie de l'Intelligence Economique and Association for Tackling Illicit Trade (ALCCI), France

> **Sebastian Blazkiewicz_**

CEO, SASMA, Poland

> **Alex Holt_**

General Manager Quality, Health & Sustainability Woolworths Group, Australia

13.00 – 14.30

NETWORKING LUNCH

13.30 – 13.45: Tech Talk > IBM_

@ Exhibition Area

13.50 – 14.05: Tech Talk > IFS_

@ Exhibition Area

14.30 – 16.00

PLENARY 4

Learning Lessons with New Technology

In this session, 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. Speakers whose companies were associated with recent, highly-reported outbreaks, such as the E. coli outbreak traced to romaine lettuce in the U.S., will consider how new methods of communicating information, from social media to blockchain, impacted these incidents. Experts from academia and regulatory bodies, including Jason Feeney, CEO of the UK's Food Standards Agency, will share their own thoughts on applying new and emerging technologies to food safety issues. 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.

> **Chris Burns_** Moderator

Journalist & Moderator, Belgium

> **Steven Hather_**

Director, The Recall Institute, Australia

> **Haley F. Oliver_**

Associate Professor of Food Science, Purdue University, USA

> **Jason Feeney_**

CEO, Food Standards Agency, UK

16.00 – 16.45

NETWORKING BREAK

16.15 – 16.30: Tech Talk > Lloyd's Register_ @ Exhibition Area

Combining Technology and Human Intelligence to Design Risk Based Audit Programmes

Use our LR client-oriented platform and dedicated account managers to target the real problem areas more effectively.

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 breakout will use 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, security and quality. We'll hear how a Dutch supermarket uses a collaborative application of blockchain to trace oranges from the field to the juice carton, capturing data and gathering insight along the way, and how McDonald's new digital data collection system highlights restaurant operation trends at both local and global resolutions. These real-life case studies will demonstrate how data management can help mitigate risks and improve confidence in many different supply chains, from meat to fruit to everything in between.

> **Prof. Richard Tiffin_** Moderator

Director of Science, Agrimetrics, UK

> **Anita Scholte Op Reimer_**

Senior Director Quality Assurance and Product Sustainability, Albert Heijn & Vice-Chair of the GFSI Board of Directors, Netherlands

> **Dr. Bizhan Pourkomialian_**

Global Restaurant and Distribution Food Safety Director, McDonald's, USA

> **Steve McLean_**

Head of Agriculture & Fisheries, Marks & Spencer, UK

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 communication can guarantee safe

food for consumers everywhere. This session will share insights on the potential for third-party food safety certification to guarantee this communication, enhance trade and supplement regulatory frameworks. In a moderated panel discussion, leaders from international and regional regulatory bodies will describe initiatives between the public and private sectors that apply third-party certification as a vehicle for trade harmonisation. After representatives from CODEX and the European Union Commission explain how third-party certification informs their work, regulators from Asia, Europe and the Americas will come together to field questions about their own interactions with certification. Industry representatives will challenge the speakers with questions that pertain specifically to the regions concerned. Join the conversation to see how third-party certification can help the global market achieve true harmonisation.

> Mike Robach_ Co-moderator

CEO, Robach Group, USA

> Neil Marshall_ Co-moderator

Global Director, Quality & Food Safety, The Coca-Cola Company, USA

> Lyzette Lamondin_

Executive Director, Food Safety and Consumer Protection Directorate, Canadian Food Inspection Agency (CFIA), Canada

> Carmen Rottenberg_

Acting Deputy Under Secretary, Food Safety and Inspection Service, United States Department of Agriculture (USDA), USA

> Fran Freeman_ Deputy Secretary, Department of Agriculture and Water Resources, Australia

BREAKOUT 6

The Future of Microbiology

Among all the scientific fields currently being disrupted by technological breakthroughs, few are 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. Speakers will include renowned academics from around the world, who will describe the ways they have observed microbiology evolving in their own geographical regions and fields of expertise. Perspectives from microbiologists who operate outside of academia, such as in retail and manufacturing, will illustrate the wide-ranging importance of these technical developments. Delegates from every sector of the industry, with or without scientific backgrounds, will gain useful information from this illuminating discussion.

> Prof. Marcel Zwietering_ Moderator

Professor in Food Microbiology, Laboratory of Food Microbiology, Wageningen University, Netherlands

> Dr. Junshi Chen_

Chief Adviser of CFSA (China National Center for Food Safety Risk Assessment) & GFSI China LG Honorable Advisor, China

> Dr. Ludger Grunwald_

Director Regulatory Affairs Europe, Ecolab, Germany

> Karen Job_

Specialist Technical Manager & Company Microbiologist, Marks & Spencer, UK

> Dr. John Donaghy_

Group Food Safety Microbiologist, Nestlé, Switzerland

CPO SESSION

The CPO Perspective - If We Ran the World

As part of a collaborative approach, the role of Certification Programme Owners / schemes is to promote and improve the certification process. In this session, the GFSI recognised CPOs will share the challenges and opportunities faced in this role. From recruiting and retaining competent auditors to the emergence of innovative alternatives to the traditional auditing methods, and the market confusion between accredited and non-accredited programmes, fully-recognised and acknowledged programmes, the CPOs will discuss the most frequently asked questions along with the latest food safety trends, issues and concerns we are seeing in our certification programs. This is an interactive discussion and invites attendees to share their perspectives, and solutions.

> Heather Gale_

Executive Director, CanadaGAP, Canada

> Fons Schmid_

Chairman, FSSC 22000, Netherlands

> Dan Lee_

BAP Standards Coordinator/Program Integrity Advisor, The Global Aquaculture Alliance (GAA), USA

> Kristian Moeller_

CEO, Global G.A.P., Germany

> Tetsuro Ohba_

Japan Food Research Laboratories, Japan

> LeAnn Chuboff_

Vice-President, Technical Affairs, SQFI, USA

19.30

OFFICIAL RECEPTION & DINNER

Kindly sponsored by
Greenfence_ GFSI 2019 Partner



28th FEBRUARY

Thursday

08.15 – 09.15

SPECIAL SESSIONS

Sponsored Parallel Sessions

> NSF_

Moving from Concept to Reality - Block Chain & Supply Chain Management

In the last year we've heard a lot about block chain technology. While there have been some pilots and some high-profile endorsements, most of what we have heard is very conceptual. Join NSF as we move from concept to reality and demonstrate the art of the possible. We'll also explore how the food industry can overcome some of the challenges that come along with this new technology, such that brand owners and consumers have confidence in information that is becoming available to us.

> Rentokil Initial_

> SAI Global_

Setting the Table for Success

SAI Global and guests will shine a light on the high-risk areas of supply networks following the journey of key ingredients, so that together, through collaboration and bold leadership we can truly share best practice to the world. During this session, leading experts and industry peers will share their personal experience in tackling challenges, the practices they have put in place and the impact on the future of food safety. The discussion will focus on responsible sourcing choices and demonstrate how and where organisations can build a sustainability journey. By raising our collective awareness in an engaging and interactive presentation SAI Global hopes to accelerate the momentum with which, as an industry, we approach the future of food safety.

> Peter Begg_

Vice President, Quality and Food Safety, Glanbia Nutritional, USA

> SGS_

Managing Supply Chain Risks - How Has the Food Industry Evolved in Recent Years?

Using primary data from the SGS industry survey, this session will address the following key questions - Has the industry evolved the way it manages and mitigates risk? How far do regulations such as FSMA help in mitigating risk, and to what extent do they drive food safety culture? What are the latest methods for identifying emerging risks and minimising their impact? The session will be moderated by SGS with an expert panel of speakers representing industry, retail, and/or regulatory bodies.

09.30 – 10.45

PARALLEL BREAKOUTS

BREAKOUT 7

Creative Solutions for Allergen Management

After a series of high-profile 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. A subject expert will provide an overview of key issues in this growing field, challenging assumptions with real-world examples and explaining the gap between perceived and actual risk. Representatives from retail, manufacturing and regulation will then describe their own efforts to adapt to changing risks. Their solutions involve novel applications of new technologies, including artificial intelligence that detects ingredient errors in product labels and mobile applications that help consumers find allergen-free products in supermarkets. Discover how you can ensure the safety of your own consumers through thoughtful and adaptive allergen management.

> Alec Kyriakides_ Moderator

Head of Central Technical Operations, Sainsbury's Supermarkets Ltd., UK

> Robin Sherlock_

Director, Sherlock Food Allergen Risk Management Pty Ltd., Australia

> Dr. Olivier Robin_

Head of Quality Compliance & Quality in Manufacturing, Nestlé, Switzerland

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. The entire food chain is adapting to the modern consumer's overarching desire — and newfound ability — to buy any product at any time and any place. 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. Speakers from both traditional and novel forms of retail will explain the ways their companies are evolving to meet consumer demands without compromising safety, while regulators and consumer advocates will illustrate new methods for assessing and preventing incidents. 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.

> **Gillian Kelleher_ Co-moderator**

Vice President of Food Safety & QA, Wegmans Food Markets, Inc., USA

> **Adam Johnson_ Co-moderator**

Vice President, Global QSR Food Safety and US Field Operations, Ecolab, USA

> **Tom Wiester Jr._**

Vice President, Global Food Safety and Science Affairs, Starbucks, USA

> **Marie Garnier_**

Director, Quality and Sustainability, METRO, France

> **Sultan Ali Al Taher_**

Head of Food Inspection Section, Food Safety Department, Dubai Municipality, UAE

> **Patrick Quade_**

CEO, Dinesafe.org / Iwaspoisoned.com, USA

BREAKOUT 9

THE FINGER ON THE PULSE OF CERTIFICATION

Certification is - and has been for decades - an important means for the food industry to assure that ingredients and food products that move through our supply chains are safe. Certification instills trust between the various stakeholders along the supply chain and ultimately with consumers into the products they buy and consume. In this session we will take stock of where we are with food safety certification. What have we achieved and what and where are opportunities to improve? How far have we come with certifying our supply chains? How can we as an industry drive growth of food safety certification, so that we reduce food safety risks across our supply chains even further? We will hear how different stakeholders perceive the future of certification. We will hear from the GFSI recognised certification program owners on achievements and improvement opportunities; from companies that buy food safety certification audits, in particular from small and medium sized companies, on the benefits and challenges that certification brings; from a regulator on collaboration with third party certifications and from a solution provider on how to reduce inefficiencies in order to accelerate certification.

> **Stéphanie Lemaître_ Moderator**

CEO and Founder, Leansafe, France

> **David Brackston_**

Technical Director, BRC Global Standards, UK

> **Jérôme Patouillard_**

Quality Director at Biscuits Bouvard; FEEF Quality Commission Chair, France

> **Hans Beuger_**

Senior Public Health Officer, Food and Consumer Product Safety Authority, Netherlands

> **Mitch Chait_**

Founder and CEO, Greenfence, USA

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 technical 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 globe. GFSI board members and liaisons of the technical working group will cover key points of the document, followed by case studies of implementation at major companies such as Danone, Nestlé and McDonald's. We will also hear from figures whose prestigious platforms put them at the frontline of food safety culture, including Frank Yiannas, Deputy Commissioner of Food Policy and Response at the US FDA, and the Michelin-starred French chef Alain Ducasse. This final plenary will close with an announcement of the location of next year's GFSI Conference.

> **Chris Burns_ Moderator**

Journalist & Moderator, Belgium

> **Frank Yiannas_**

Deputy Commissioner, Food Policy & Response, Food and Drug Administration (FDA), USA

> **Craig Wilson_**

Vice President Food Safety, Costco & GFSI Board Member (Board Liaison of the TWG Food Safety Culture), USA

> **Lydie de Meyer_**

Culture of Quality and Consumer Voice Director, Danone, France

> **Cindy Jiang_**

Director of Worldwide Quality, Food Safety and Nutrition, McDonald's, USA

> **Alain Ducasse_**

Michelin-starred Celebrity Chef, France