Pan African **Food Cold Chain** Summit 2013

24th – 26th April 2013, Southern Sun Cape Sun Hotel, Cape Town, South Africa

Maintaining And Preserving The Quality And Safety Of Foodstuffs By Maintaining The Cold Chain Integrity

Benefits of Attending:

- Keep abreast of the latest technological developments
- Getting updated with the latest legislation in the food industry
- Hear practical case studies in cold chain management
- Hear international best practices in energy saving and managing costs of operating the cold chain
- Managing your losses through a high performance cold chain
- Learn how to mitigate your credit and spoilage risk
- Ensure cost control whilst maintaining quality and your bottom line

Topical Issues To Be Explored:

- The Role of the food cold chain in addressing food security
- Addressing infrastructure challenges in the food cold chain
- Exploring the regulatory perspective of food cold chain products
- The role of the cold chain in facilitating trade both from a local and international perspective
- Minimising costs of operating the food cold chain; exploring energy saving solutions and mitigating spoilages and wastages
- Implementing a sustainable food cold chain; minimising losses and exploring green strategies
- Securing the food cold chain through effective tracking and tracing solutions
- Exploring technologies in the food cold chain
- The human element; addressing health and safety challenges associated with the food cold chain

Key Speakers Include:

Gabor Hilton, *Consulting Engineer*
OXFORD COLD STORAGE COMPANY, AUSTRALIA

Johan van Deventer, *Chief Executive Officer*
FRESHMARK

Dr Stephen Mwikya, *Chief Executive*
FRESH PRODUCE EXPORTERS ASSOCIATION KENYA

Prof Umezuruike Linus Opara, *Research Professor*, **FACULTY OF AGRISCIENCES, STELLENBOSCH UNIVERSITY**

Riel Malan, *Chief Executive Officer*
UNLIMITED GROUP

Marianna Theyse, *General Manager*
FRESH PRODUCE IMPORTERS ASSOCIATION SOUTH AFRICA

Prof Malcolm Dodd
Department of Horticultural Science
STELLENBOSCH UNIVERSITY

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AMC INTERNATIONAL
"Interactive Business Solutions"

WELCOME…

Pan African Food Cold Chain Summit 2013

24th – 26th April 2013, Southern Sun Cape Sun Hotel, Cape Town, South Africa

Maintaining And Preserving The Quality And Safety Of Foodstuffs By Maintaining The Cold Chain Integrity

Dear Delegate

The food and beverage industry is under constant pressure. Retailers require a high level of accuracy of deliveries, which is subject to fines if unmet. The complexity is growing with mixed products on a single pallet and products with short shelf lives.

The cold chain plays a fundamental role in the modern global trade. More and more countries are adopting regulations that impose temperature control and traceability during the cold chain to ensure product quality and safety. Maintaining safe temperature levels should be the top priority objective of any individual working within the cold chain. Without commitment to this goal, not only will the likelihood of food borne illnesses skyrocket, but also economic ramifications will reverberate throughout the chain.

Why Attend Pan African Food Cold Chain Summit 2013?

Globally 30 -50 % of perishable and temperature sensitive fresh produce is wasted due to improper handling, a tragedy in a world where food especially safe, healthy food is turning into a premium. This is even worse in Africa which is riddled by acute food shortages. In South Africa alone almost 11 million people do not know where their next meal will come from. This Summit seeks to highlight the importance of an efficient cold chain to reduce spoilages and thereby address food security in Africa. With most African countries being agrarian economies the importance of an optimised cold chain cannot be over emphasised. Africa should take advantage of robust cold chain systems in order to facilitate trade and alleviate poverty.

Maintaining an unbroken cold chain presents a variety of challenges for food companies. Small variances can produce big headaches. A temperature difference of a few degrees during transportation, a slightly longer stay on a loading dock, or a faulty refrigeration unit can turn a large product investment into a hefty liability.

The Summit will thus disseminate new insights, global trends, case studies and best solutions in handling and transporting temperature sensitive products.

Who Should Attend?

- Supply Chain Managers
- Operations Managers
- Logistics Managers & Supervisors
- Quality Control Personnel
- Fish Processors
- Farmers
- Managers Of Abattoirs
- Distribution Managers
- Cold Store Operators
- Fresh Food Processors

I look forward to confirming your participation.

Kind regards

Rejoice Mabandhla
Project Manager
AMC International
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DAY 1: WEDNESDAY, 24 APRIL 2013

08:00 REGISTRATION AND EARLY MORNING REFRESHMENTS

08:30 CHAIRPERSON'S OPENING REMARKS
Prof Malcolm Dodd
Department of Horticultural Science
STELLENBOSCH UNIVERSITY

08:45 IS FOOD SAFETY A PRIORITY IN AFRICA?
- Addressing Critical and Emerging Food Safety Issues
- Improving the Safety of Fresh and Fresh Cut Produce
- Maintaining food safety through quality
- Integrating good cold chain management into the overall food safety management strategy

Amit Raga
Manager - Food & Health
SABS

09:35 CASE STUDY: OPTIMISING THE COLD CHAIN TO GURANTEE SAFETY; A MEAT INDUSTRY PERSPECTIVE
- Standards for controlling and maintaining the cold chain of meat
- Dressing of carcasses, processing, packaging, handling, storage and transportation of meat

Dr. Hein Nel
Manager Veterinary Services & Auditing
IMQAS

10:20 MID-MORNING REFRESHMENTS AND NETWORKING

10:50 MITIGATING CREDIT & SPOILAGE RISK IN THE PERISHABLE COLD CHAIN
- Implementing a risk management plan
- Using watertight contracts as a risk management tool
- Mitigating spoilages to maintain your organisation's bottom line

Riel Malan
CEO
UNLIMITED GROUP

11:40 REGULATORY PERSPECTIVE OF FOOD COLD CHAIN PRODUCTS
- The evolving regulatory landscape of handling temperature sensitive foods
- Standard operating procedures , GMPs and HACCP
- International and local standards
- Harmonization of standards to improve trade

Marianna Theyse
General Manager
FRESH PRODUCE IMPORTERS ASSOCIATION SOUTH AFRICA

12:30 NETWORKING LUNCH

13:30 THE ROLE OF THE COLD CHAIN IN PROMOTING TRADE AND ADDRESSING FOOD SHORTAGES
- Facilitating export and import of fresh food stuffs through an efficient cold chain
- How to achieve global food safety and quality to enhance marketing efficiency
- Optimising the cold chain to minimise food wastage and address food security in Africa

Dr Stephen Mwikya
Chief Executive
FRESH PRODUCE EXPORTERS ASSOCIATION KENYA

14:15 DEFINING THE GOOD COLD CHAIN MANAGEMENT SYSTEM: WHAT DO WE KNOW AND WHAT DOES THE FUTURE HOLD?

- Identifying the links in the cold chain, from farm to fork
- Implementing ,designing and maintaining an unbroken cold chain
- Optimising the cold chain by aligning costs with temperature management

Prof Umezuruike Linus Opara
Research Professor & DST/NRF South African Chair in Postharvest Technology
FACULTY OF AGRISCIENCES, STELLENBOSCH UNIVERSITY

15:00 AFTERNOON REFRESHMENTS

15:15 PANEL DISCUSSION: THE FUTURE OF THE FOOD COLD CHAIN
- Addressing Infrastructure challenges
- Funding and financing of cold chain projects
- The role of financial institutions and government in optimising the cold chain
- Obtaining government buy in to implement and improve cold chain infrastructure
- Enhancing agility of the cold chain by investing in cold chain infrastructure
- Addressing congestion and bottle necks at airports and habours

Panelists:

Craig Pillay, *QA Manager*, **JOBURG MARKET**
& ALL SPEAKERS FOR THE DAY

16:00 END OF SUMMIT DAY 1

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DAY 2: Thursday 25 April 2013

08:00 REGISTRATION AND EARLY MORNING REFRESHMENTS

08:30 CHAIRPERSON'S OPENING REMARKS
Prof Malcolm Dodd
Department of Horticultural Science
STELLENBOSCH UNIVERSITY

08:45 CASE STUDY FROM FRESHMARK: CUTTING DOWN PRODUCT WASTE THROUGH EFFICIENT COLD CHAIN MANAGEMENT

- Reducing temperature fluctuations
- Improving or recalculating your fresh foods' shelf life
- Maintaining your profit margins

Johan van Deventer
CEO
FRESHMARK

09:35 CASE STUDIES OF LOCAL AND INTERNATIONAL FRESH PRODUCE COLD SUPPLY CHAINS: TRACKING AND TRACING THE ORIGIN OF FOOD PRODUCTS

- Ensuring the cold chain temperature is preserved throughout the chain by efficient tracking and tracing solutions
- Ensuring products are handled efficiently according to their shelf life
- Complying with labelling and packaging solutions to easily track and trace products
- Tracing Product Liability and managing Product Recall

Prof Malcolm Dodd
Department of Horticultural Science
STELLENBOSCH UNIVERSITY

10:35 MID MORNING REFRESHMENTS AND NETWORKING

10:55 MEASURING FOOD COLD CHAIN PERFORMANCE TO MAINTAIN SAFETY AND QUALITY STANDARDS

- Selecting a supplier for quality results
- Criteria for choosing a trusted supplier: cheap is not always the answer
- Maintaining safety, quality and customer perception through a trusted supplier
- Assessing carrier performance
- Managing SLAs

Don Thankge
Quality Assurance Manager
WOOLWORTHS

11:20 EXPLORING EMERGING AND FUTURE TECHNOLOGIES TO OPTIMISE THE COLD CHAIN

- Exploring existing latest technological developments
- Emerging and promising technologies to address high electricity challenges
- Tracking and tracing technologies

Eben Zand
National Manager, Validation and Accreditation
COLD CHAIN FORUM OF SOUTH AFRICA

12:00 NETWORKING LUNCH

13: 00 ADDRESSING ENVIRONMENTAL ISSUES ASSOCIATED WITH THE FOOD COLD CHAIN

- Reducing the environmental impact of refrigeration
- Reducing refrigerant emissions & leakages
- Using natural refrigerants in the cold chain
- Adopting energy smart food systems

Gabor Hilton
Consulting Engineer
OXFORD COLD STORAGE COMPANY AUSTRALIA

14:00 EXPLORING OTHER SOURCES OF ENERGY TO ADDRESS THE HIGH ELECTRICITY COSTS OF MAINTAINING THE COLD CHAIN

- Looking at Solar power as an alternative

John Ackerman
Editor
THE COLD LINK NEWSPAPER

14:45 MID AFTERNOON REFRESHMENTS AND NETWORKING

15:00 MAINTAINING QUALITY UP TO THE LAST MILE OF THE COLD CHAIN: THE RETAIL LEVEL

- What procedures are in place at retail level?
- What are the regulations in place?
- Are you using temperature monitors to determine accept/reject or collecting data to measure quality of your logistics providers?

PARTICIPATION FROM ALL SPEAKERS OF THE DAY

15:45 Chairperson's Closing Remarks

16:00 Close of Summit Day 2

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DAY3: Friday 26 April 2013

PRACTICAL SEPARATELY BOOKABLE WORKSHOP:

BUILDING AND IMPLEMENTING A SUSTAINABLE COLD CHAIN: GREENING THE COLD CHAIN

The half day workshop will share best practices on how to optimise the Cold Chain whilst also considering and protecting the environment. Issues of green procurement will be discussed. The expert facilitator will share practical solutions to cutting down energy costs as well as managing your carbon footprint throughout the cold chain. The workshop will also discuss health and safety issues prevalent in cold chain management.

Topics to be covered

- Energy efficiency of storage facilities - building and plant design and energy efficient technologies
- The effect of temperature variations on product shelf life
- Loading dock and truck seal design to eliminate infiltration
- Taxing carbon emissions on energy and refrigerants
- Chain of Responsibility during transport – this includes time-slotting and reducing truck waiting times
- OHS issues working in the cold and separation of people and mobile machinery
- Truck restraints
- Industry and government cooperation towards a smarter, more energy efficient and safer cold chain
- How to optimise the cold chain and successfully protect your products while also protecting the environment
- Can you completely green the whole chain
- Innovation: smart energy solutions

About the Workshop Facilitator

Gabor Hilton is a Consulting Engineer principally for Oxford Cold Storage Company specialising in Cold Storage Design, Project Management, Energy Conservation, Occupational Health and Safety and Quality Assurance. He is Based in Melbourne, Australia and has over 45 years' experience as an Engineer and Manager in the Cold Storage Industry. He is an expert in energy conservation and electricity contracting. He over three years reduced Oxford Cold Storage's annual electricity consumption from 1.4 to 1.0kWh/ft³ and implemented water saving initiatives, reducing potable water use during 2011 by 50,000 litres. He is the Founding member of Refrigerated Warehouse and Transport Association of Australia's (RWTA) Energy Efficiency Subcommittee. His portfolio includes: RWTA representative on Clean Energy Funding with the Australian Department of Climate Change and Energy Efficiency, Victorian State Chairman of RWTA for six years to 2008, Member of Engineers Australia and the Australian Institute of Refrigeration Air-conditioning and Heating. Mr. Hilton has also Published papers and delivered a number of presentations on many subjects including designing cold stores for production and energy efficiency, OH&S, electricity, water and energy savings

Workshop Agenda

08:00 Registration and Early-Morning Refreshments
08:30 Welcoming Remarks & Session One
10:15 Mid-Morning Refreshments
10:45 Session Two
12:30 Lunch & End of Workshop

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Registration Form

Thank you for your interest in the conference. To register, please provide the following information

Delegate(s) Information

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   Position: .....
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   Position: .....
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   Position: .....
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Register Me / Us for The Following

[1] Conference & Workshop = **R7 500.00 *ex VAT*** [2] Conference only = **R6 500.00 *ex VAT*** [3] Workshop Only = **R4 720.00 *ex VAT***

NB: Above fees exclude accommodation

Authorization

Signatory must be authorized to sign on behalf of contracting organization

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Delegate Substitutions – Provided the fee has been paid in full, within the time frame as per our terms and conditions, substitutions at no extra charge can be made up to 10 working days, before the start of the Event. (Send notification for any such changes in writing for the attention of the Customer Services Manager at info@amc-intsa.com).

Delegate Cancellations – must be received by AMC International in writing and must be addressed to the Customer Services Manager at info@amc-intsa.com,

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Warranty of Authority – The signatory warrants that he/she has the authority to sign this Application and agrees to be personally liable to AMC International for payments falling due pursuant thereto should such warranty be breached

FIVE WAYS TO REGISTER

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