

4th Food Safety & Quality SUMMIT

Vonlanthen Group of Companies is thrilled to be presenting the **4th Food Safety & Quality Summit**, scheduled for **February 22-23, 2023**.

We will bring together industry leaders and experts to discuss the latest discoveries, best practices, and newest technologies regarding food safety.

This Summit will focus on all aspects of food safety from the farm to fork approach bringing the opportunity to learn from experts in this field and network with them to make practical solutions and improvements in food safety and quality.

Key Practical Learning Points:

- Safe food manufacturing excellence
- Manufacturing digitalisation
- Probiotics, allergens, nutrition management
- Security and safety in packaging technologies
- Risk management and analysis
- Supply chain and food contact materials
- Food frauds preventions
- Regulatory updates
- Ingredients sourcing for novel food

Network with food and beverage industry decisionmakers to learn from practical discovery, develop plans, and adapt to challenges around the everchanging direction of the food industry. Exchange practical knowledge and explore future developments with fellow leaders in the ongoing evolution of nutrition, packaging materials, and answering market demands.

We look forward to welcoming you at the 4th Annual Food Safety & Quality Summit in February 2023!



Andrew Manly, NL
Communications Director/
Packaging Consultant
AIPIA



Yves Rey, FR
Executive Leader/Board Advisor, Ex-Corporate
Quality General Manager
DANONE



Marcin Paluch, UK
Company Director
MP Technical Solution Ltd



Apostolos Patsias, GR
Head of Chemical-Microbiological Laboratory
Pindos APSI



Andreas Grabitz, DE
Global Packaging Compliance Manager
Eurofins Consumer Product Testing GmbH



Branka Hrehor, HR
Quality Manager
Studenac d.o.o.



Bert Popping, DE
Chief Executive Officer
FOCOS - Food Consulting... Strategically



Antonio Nespoli, IT
Q&FS Director, Italy
Barilla



Pranav Shah, DK
Process Category Director, Fresh &
Fermented Dairy
SPX FLOW Denmark



Jarek Czamecki, PL
Head of Scientific & Regulatory Affairs
Nestlé Polska



Isabel Garcia-Tenorio, ES
Quality Manager, Sensory Area
Lactalis Grupo



Pappas Vasilelos, GR
Head of Product Research and Development
Pindos APSI

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Event Sponsors



4th Food Safety & Quality SUMMIT

Sponsorship-related questions to: emma.rosenberg@vonlanthen-conferences.com

Who Should Attend

Chief Executives, Directors, Vice Presidents, Department Heads, Leaders, Managers, Scientists, and Technologists specialising in:

- Quality, Safety & Regulatory
- Quality Safety Environment (QSE)
- Food Retailing, Catering & Restaurant Services
- Food Fraud, Adulteration & Prevention
- Food Safety Legislation & Policy Making
- Food Risk Management
- Food Safety and Hygiene
- Food Preservation
- Toxicology
- Sanitation & Hygiene Services
- Product Inspection
- Traceability
- Supply Chain Quality
- Research and Development (R&D)
- Risk Management & Risk Communications
- Legal and Regulatory Affairs
- Business Development
- Technologist
- Food Technologies
- Scientific Affairs
- Global Equipment
- Labelling
- Quality Control & Assurance
- Quality, Environment, Safety, and Health (QESH)
- Food Safety Software
- Food Traceability
- Food Testing
- Food Procurement
- Food Care
- Food Chemistry
- Microbiology
- Public Health
- Product Development & Quality
- Supply Chain Management
- Supplier Quality and Development
- Researcher
- Crisis Management
- Regulatory Affairs
- Technical Development
- Technical Services
- Scientific Affairs
- Sustainable Food Chains
- Packaging
- Distributors, Products, Dietary and Food Safety


From Industries Including:

- Food and Beverages
- Food Processing
- Food Retail
- Food Supply Chain
- Food Testing Laboratories
- Regulatory Authorities
- Scientific Consultancies
- Investors & Financiers
- Associations
- Packaging
- Agricultural Companies
- Ingredient & Raw Material
- Other Food Safety Professionals
- Food Inspection
- Food Production
- Food Standards Agencies
- Food Testing Equipment
- Food Wholesale Plant Protection
- Research Organisations and Institutes
- Law Firms
- Certification Agencies
- Universities
- Labelling
- Distributors
- Growers



09:00	Registration
09:25	Opening address from organisers

09:30




Latest developments in food safety and security using smart packaging

Presentation will cover some of the new materials being developed and authentication and tracking of food through the supply chain. Some areas of discussion will include blockchain and vision systems.

Andrew Manly, NL | Communications Director/Packaging Consultant | AIPIA

10:05	Q&A with Andrew Manly 05min
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10:15



Food safety from a packaging perspective

- IFS and BRC as internationally recognised standards
- Development of a risk-assessment scheme for food packaging
- Identification of potential migration risk from packaging materials

Andreas Grabitz, DE | Global Packaging Compliance Manager | Eurofins Consumer Product Testing GmbH

10:45	Q&A with Andreas Grabitz 05min
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10:50	NETWORKING/COFFEE/EXHIBITION BREAK
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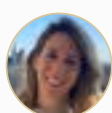
11:30

OPEN SPONSORSHIP OPPORTUNITIES



Sponsorship-related questions to:
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12:00




Creation and management of an expert panel

- Preparation of the project
- Recruitment and selection
- Training
- Performance check
- Creation and management of product standards

Isabel García-Tenorio, ES | Quality Manager, Sensory Area | Lactalis Grupo

12:30	Q&A with Isabel García-Tenorio 05min
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12:35



Digitalisation from “nice to have” to a “must” - the current food revolution that struck the agrifood industry

To further complicate matters, the challenges raised by the current food revolution must be achieved in a context where:

- The COVID-19 pandemic has created unprecedented turmoil in domestic and international markets
- The war in Ukraine has dealt an additional major blow to the global food system, in a food agrifood business already reeling from COVID-19 pandemic






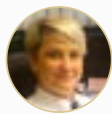



Luckily, in the past decade, technology-enabled improvements, namely advances in AI and IoT technologies have enabled tremendous efficiencies in manufacturing operations, supply-chain management, and in the way quality and food safety are managed

Yves Rey, FR | Executive Leader, Board Advisor, Ex-Corporate Quality General Manager | DANONE

13:05	Q&A with Yves Rey 05min
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13:10	BUSINESS LUNCH
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Sponsorship-related questions to: emma.rosenberg@vonlanthen-conferences.com

14:10	<p>Innovations in fresh and fermented dairy and plant-based processes, focussed on high quality, efficient, and sustainable processing</p>  <ul style="list-style-type: none"> • High protein yoghurt process and zero-waste line for yoghurt process • Safety and quality aspects around yoghurt processing like culture dosing system, hygienic and aseptic fruit dosing system, etc. • Chealsy cheese process: innovative way of making cheeses • Plant-based yoghurts • Plant-based cheeses • Scrapping and pigging system for high-value products <p>Pranav Shah, DK Process Category Director, Fresh & Fermented Diary SPX FLOW Denmark</p>
14:40	<p> Q&A with Pranav Shah 05min</p>
14:45	<p>SPONSORED SPEAKING SLOT</p> <p>Reserved for </p>
15:05	<p>Molecular detection methods for the One Health principle</p>  <ul style="list-style-type: none"> • Andance animal health and food safety • Case study of broiler meat integrator • Reduce antibiotic resistance • Environmental health monitoring tools <p>Apostolos Patsias, GR Head of Chemical-Microbiological Laboratory Pindos APSI</p>
15:35	<p> Q&A with Apostolos Patsias 05min</p>
15:40	<p>From farm to fork</p>  <p>Quality director will discuss the opportunities and the internal work with suppliers throughout the whole supplying chain</p> <p>Branka Hrehor, HR Quality Manager Studenac d.o.o.</p>
16:10	<p> Q&A with Branka Hrehor 05min</p>
16:15	<p> CHAIRMAN'S CLOSING REMARKS</p>
18:00	<p> NETWORKING DINNER</p>

Sponsorship-related questions to: emma.rosenberg@vonlanthen-conferences.com

08:55 Opening address from organisers

09:00  **Strategies for effective management of food safety recall/withdrawal incidents**
 Lessons learnt on the management of food safety incidents from real-life examples

- How incidents become recalls
- Escalation and balancing of the teams
- Importance of scope and containment
- Communication with customers/brand protection

Marcin Paluch, UK | Company Director | Company Director

09:30  Q&A with Marcin Paluch | 05min

09:35  **Dual quality of food**

- Why might the same product appearance with a different composition in two EU member states be a regulatory non-compliance?
- How perception of dual quality differs across the EU; historical and political background
- Legislation and interpretation: what makes a significant difference and when is it acceptable?

Jacek Czarnecki, PL | Head of Scientific & Regulatory Affairs | Nestlé Polska

10:05  Q&A with Jacek Czarnecki | 05min

10:10  NETWORKING/COFFEE/EXHIBITION BREAK

10:50  **Ensure authenticity and reduce the risk of food frauds throughout global supply chains**

- How realistic is full supply chain visibility and traceability for all products?
- Examining best practice for identifying emerging areas of risk in the supply chain.
- Horizon scanning of emerging
- Implementing controls for emerged, emerging, and fraud risks along supply chain.

Antonio Nespoli, IT | Q&FS Director, Italy | Barilla

11:20  Q&A with Antonio Nespoli | 05min

11:25 **OPEN SPONSORSHIP OPPORTUNITIES**

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11:55  **Food fraud combat and traceability – the next level**

Food fraud is gaining significantly more attraction lately. This is also signified by the 200M€ investment by the European Commission into Farm2Fork research programs. These programs aim to synergistically combine technologies to boost traceability at every level of the supply chain and enable on-the-spot detection of food fraud suspect samples using portable and easy-to-use tools.

The presentation will provide an overview of the developments in this field, which can take anti-food fraud activities and traceability to the next level.

The presentation includes:

- Key anti-food fraud activities and initiatives
- Guidance documents
- Tools for vulnerability assessment
- Artificial intelligence deployment to predict food fraud
- Analytical tools for on-site (in-factory) deployment

Bert Popping, DE | Chief Executive Officer | FOCOS - Food Consulting...Strategically

12:25  Q&A with Bert Popping | 05min



12:30



Chicken boost from A to zinc

The aim of the project was the research, development, and pilot production of a product based on chicken breast fillet and stuffed dried vegetables, to meet much of the nutritional needs of the average person with only natural ingredients. Chicken boost from A to zinc is a product with the main ingredient chicken breast fillet and stuffing of dried vegetables (kale, spinach, carrot, sun-dried tomato, red pepper, dill). All raw materials are of Greek origin making the product Greek. It is classified in the category of ready-to-eat meals. It is characterised by high nutritional value, as it contains significant amounts of many vitamins, minerals, and trace elements, which cover a large percentage of the recommended daily intake. It is a product characterised by ease of consumption, as it is ready-baked-frozen and requires only heating by the consumer in an oven or microwave.

Pappas Vasileios, GR | Head of Product Research and Development | Pindos APSI

13:00



Q&A with Pappas Vasileios | 05min

13:05



CHAIRMAN'S CLOSING REMARKS





Andrew Manly, NL | Communications Director/Packaging Consultant | AIPIA

Andrew Manly joined the packaging sector in 1977 and became the founding CEO of the UK Processing and Packaging Machinery Trade Association – a position he held from 1987-05. He then spent a brief period as the head of the UK's Machine Tool Association before returning to the packaging sector in 2008 as a journalist and consultant. He has presented papers on packaging technologies in more than 70 countries and writes extensively on packaging matters for several journals around the world. He is a board member of the International Packaging Press Organisation (IPPO) and, in 2011, helped found the Active & Intelligent Packaging Industry Association (AIPIA). He is currently the communications director at AIPIA and, in addition to editing its newsletter, helps organise the annual AIPIA World Congress.



Bert Popping, DE | Chief Executive Officer | FOCOS - Food Consulting...Strategically

Dr. Bert Popping is the chief executive officer of the strategic food consulting company FOCOS. His company advises food manufacturers, startup companies, not-for-profit organisations, investors, laboratories, and governments on strategic food safety solutions and emerging technologies. Bert also serves on the board of directors of AOAC International. He previously worked as chief scientific officer and director of scientific development and regulatory affairs for multi-national contract laboratories in global roles. He currently serves as co-chair of the ILSI task force on food fraud and is the scientific advisor on food fraud to AOAC International. Bert also serves on numerous standardisation committees and government working groups related to food fraud, including CEN TC 460, and the German §64 LFGB (official German methods working group).



Yves Rey, FR | Executive Leader, Board Advisor, Ex-Corporate Quality General Manager | DANONE

Yves Rey is an experienced general manager with a strong business and consumer-oriented mindset, plus an extensive and demonstrated knowledge in food manufacturing and processing, food science, food safety and quality management, general management, and a strong background in food-related academy and food law. In 2016, he was appointed senior advisor to the United Nations office for project services in Asia Pacific, and he also served as advisor to the Food Safety Consortium (HK Polytechnic University), honorary advisor of the International Food Safety Association (HK), and member of the QA magazine advisory board (USA). Additionally, he serves as honorable advisor to China Food Safety Initiatives, a China-based NGO set up in partnership between the food industry and CFDA/AQSIQ, and he holds the position of conference ambassador to CIFSQ (China International Food Safety and Quality) conference. Yves was a longstanding member of the Global Food Safety Initiatives board (from 2006-15), including serving as vice chair from 2008-11 and as chair from 2011-14. Yves was on the board of directors for Safe Supply of Affordable Food Everywhere (SSAFE) and still works closely with CFDA, AQSIQ, and CNCA in China on the global harmonisation of food safety requirements, with USDA and FDA (USA) regarding food safety standards, with DG-Sanco in Europe on food fraud, with CODEX/FAO on the new strategic plan 2025, and with OIE on harmonised food safety standards and animal welfare.



Antonio Nespoli, IT | Q&FS Director, Italy | Barilla

Antonio Nespoli is currently the quality and food safety director for Italy in Barilla Group. He graduated in chemical engineering and has more than 20 years of experience in the food industry both in R&D and Q&FS. His unit is covering Q&FS risk assessment and management from raw materials risk assessment to final product quality monitoring in point of sales. Antonio is the co-author of chapter 9 of the book "Durum Wheat - Chemistry and Technology" (Minnesota, USA, September 2012), and the author of "An Introduction to Pasta Processing and Final Product Characteristics" (Kent, UK, 2009). Antonio is currently a scientific article reviser for Cereal Chemistry, a member of foreign bodies working group of EHEDG, and a speaker for quality and food safety topics in EU conferences.



Marcin Paluch, UK | Company Director | Company Director

Marcin Paluch is a food safety consultant with 20 years of food industry experience including UK FMCG sector operations and high-risk chilled products. Marcin is a fellow of the Institute of Food Science and Technology, IFST vice chair for professional development, a member of the NCFE Science Technical Education Advisory Board, and the BRC Food Safety Global Standard and FSSC 22000 lead auditor.



Pranav Shah, DK | Process Category Director, Fresh & Fermented Dairy | SPX FLOW Denmark

Pranav Shah has been working in the field of dairy and food technology for the last 18 years, including the last 11 years with SPX FLOW Technology in Denmark. His current role and responsibilities are as process category director for fresh and fermented dairy as well as plant-based products. He initially worked in operations before moving to sales and business development roles. He is driven by innovative processes that can make the process more sustainable, profitable, and operator friendly. In this summit, he will discuss making high-quality yoghurt and fresh cheeses with equipment designed especially for maintaining the high hygiene of the end product. This includes equipment and skids like hygienic and aseptic fruit-dosing systems, hygienic and aseptic pigging/scraping systems, and methods of maintaining the texture of fragile products like yoghurt. SPX FLOW has innovation centres in Søborg, Denmark, Silkeborg, Denmark, and Mamirolle, France, where those trials are performed and the presentation will also cover some glimpses of those innovation centres.



Apostolos Patsias, GR | Head of Chemical-Microbiological Laboratory | Pindos APSI

Apostolos Patsias is an experienced industrial scientist with a demonstrated history of 25 years working in the food production and pharmaceutical industry. He's skilled in industrial laboratory management (at PINDOS APSI), environmental awareness, ISO standards, food chemistry, food microbiology, molecular analyses, and environmental microbiology. Apostolos has an MSc focussed on food chemistry and food technology from the University of Ioannina (Greece), and he's a strong consulting professional with international consulting and technology transfer in fields of energy, safety, R&D, and business mentoring.



Jacek Czarnecki, PL | Head of Scientific & Regulatory Affairs | Nestlé Polska

Jacek Czarnecki is an expert in the field of food law, food safety and quality, and consumer communication. At Nestlé Polska, he is responsible for the scope of food legislation and scientific relations. He also manages the area of master data quality and completeness in the processes of developing recipes, creating labels, and communicating technical information about products. He is the vice president of the Polish Federation of Food Industry, where he chairs the committee for food legislation and safety. He is also the vice president of the Polish Association of Food Industry Employers in the Employers Confederation and a participant in the works of the Advertising Council and Food Sector Council for Competencies. He is a member of the editorial board of FoodLex, a quarterly for food regulatory and quality professionals. Associated with the faculty of human nutrition of the Warsaw University of Life Sciences, where he graduated, obtained a doctoral degree, and with whom he actively cooperates, among others, as an author of the publications and a member of the faculty's curriculum council.



Andreas Grabitz, DE | Global Packaging Compliance Manager | Eurofins Consumer Product Testing GmbH

Andreas Grabitz started his career path in 2004 as a head of HPLC-MS laboratory at U. Noack Laboratories in Sarstedt, specialised in ultra-trace analysis of perfluorotensides in the environment. In 2005, he started his job at Eurofins as a head of laboratory of consumer goods, with a focus on food contact materials and migration testing. In 2015 he became a senior consultant and key account manager of food contact materials, and since 2018 as global packaging compliance manager his business unit packaging materials memberships include:

- DIN standardisation: NA 062-08-93 AA Food contact materials and migration
- IVLV working group migration testing
- GdCH commission food contact materials



Isabel García-Tenorio, ES | Quality Manager, Sensory Area | Lactalis Grupo

Isabel Garcia-Tenorio decided to specialise in the area of food quality and safety through two masters: master's in technology, control and food safety (CESIF) and master's in food safety management (Bureau Veritas - Camilo José Cela's University) and training as an internal auditor through the Spanish certification body AENOR, which allowed her to access a scholarship and then a contract as a quality technician. After three years as a technician, Isabel started her career in the dairy industry as a quality manager in the yoghurt factory for the Lactalis-Nestlé brand. During this time, she taught the dairy products module in the master of technology and food safety at the Universidad Politécnica de Madrid, including both quality and production aspects. After three years in this position, she discovered a new avenue for professional development and a new field of knowledge when she was given the opportunity to occupy the current position of sensory quality manager at Lactalis Forlana, which is focussed on the production of cheese with several factories in Spain and Portugal. The sensory area is a quality tool that seeks to maintain the sensory stability of the product through statistical tools and tastings with a trained expert jury. It has been a long time since quality and food safety ceased to focus solely on complying with safety and hygiene legislation to develop more demanding certifications and it is on this consumer demand that she now focuses, trying to make the recipes better according to the preferences of consumer tests and more stable, ensuring to work on the variability of the process side by side with the factories.



Branka Hrehor, HR | Quality Manager | Studenac d.o.o.

Branka Hrehor graduated from the faculty of food technology at the University of J.J. Strossmayer in Osijek, where she is currently attending postgraduate studies, specialising in food safety. In 2008, she started dealing with quality and since then has implemented a number of systems such as HACCP, ISO 14000, ISO 9000, and improved internal systems such as IFS, BRC, and GLOBALG.A.P. She has worked in primary production, milling industry, meat industry, as well as the ice cream and frozen food industry. She was a manager at Agrokorkor corporation, where she oversaw all production companies within the group, and she's currently a quality manager in the retail branch at Studenac d.o.o., where she is in charge of HACCP, quality control, quality assurance, and implementing private label products. She has the certificates of lead auditor for the ISO 14000 norm, and certificates for auditors of the HACCP system and ISO 9000, GLOBALG.A.P., IFS, BRC, ISO 50000, OHSAS, and is a certified panelist for sensor analyses. She consulted several companies for the introduction of a quality management system according to the ISO 9001 standard, the establishment of product health and safety based on the HACCP principles and environmental protection according to the ISO 14001 standard. She is a member of the Croatian Society for Quality, where she participated in the organising committee of the 13th Croatian Conference on Quality and 4th Scientific Conference EQO in 2013, and in the same year she organised the summit "First Agrokorkor Quality Days". She is also a committee member of the exquisite quality platform. She is a proud volunteer not only within the borders of her country, but she has also volunteered in Africa with young children.



Pappas Vasileios, GR | Head of Product Research and Development | Pindos APSI

In February 2021, Pappas Vasileios graduated from the University of the Aegean, school of environment, department of food science and nutrition. He passed an internship at the Agricultural Poultry Cooperative of Ioannina (APCI) Pindos location in the chemical-microbiological laboratory working on safety and quality. Since December 2021, he has been working as the head of research and development at APCI Pindos.

Sponsorship-related questions to: emma.rosenberg@vonlanthen-conferences.com

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Attendee packages	Register by 30.09.22	Register by 30.11.22	Register by 31.01.23	Standard
<input type="checkbox"/> Standard - Access to the full event, daily networking, refreshment breaks, dinner	€1295 (save €500)	€1495 (save €300)	€1695 (save €100)	€1795
<input type="checkbox"/> Group Delegates: 2-3 - Access to the full event, daily networking, refreshment breaks, dinner	€1195 (save €500)	€1395 (save €300)	€1595 (save €100)	€1695
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<input type="checkbox"/> Non-Profit - Access to the full event, daily networking, refreshment breaks, dinner	€995 (save €300)	€1095 (save €200)	€1195 (save €100)	€1295
<input type="checkbox"/> Students [fixed price] - Access to the full event, daily networking, refreshment breaks, dinner				€300

→ Hotel accommodation & travel costs are not included in the registration fee

<input type="checkbox"/> Accommodation in the venue - per 2 nights	€200
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Special dietary requirements: Vegetarian Gluten-free Other (please specify) _____

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<input type="checkbox"/> I cannot attend but would like to purchase the documentation package for this event	€499

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	€2,999	€3,999	€5,999	€6,999	€8,999	€11,999
People attending	1	1	2	2	3	4
Logo on conference website, program, and pre/post-event communication activities	◆	◆	◆	◆	◆	◆
Discount on additional passes	10%	10%	15%	20%	30%	40%
Promotional material distribution (provided by sponsor)	◆	◆	◆	◆	◆	◆
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Ad placed in final conference program			1/4 Page	1/4 Page	1/2 Page	Full Page
Recognition in chairman's opening address			◆	◆	◆	◆
Speaking slot	20 min			30 min	40 min	60 min
Pop-up Stand		◆	◆	◆	◆	
Host own seminar/workshop within the conference						40 min
Recognition in press release					◆	◆
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