



# GFSI CONFERENCE

## Executive Summary

**29th-31st**  
**MARCH 2022**

**BARCELONA**  
**SPAIN**

[conference.mygfsi.com](https://conference.mygfsi.com)

#gfsi22



# Contents

GFSI in Numbers	3
Introduction	4
<b>Day 1</b>	<b>5</b>
Opening: GFSI & You	6
Food Safety is Everyone's Business	9
World Cafe: A Spotlight on GFSI's Local Groups	12
<b>Day 2</b>	<b>15</b>
GFSI's Strategic Priorities	16
Innovation Across the Food Safety Ecosystem	19
<b>Day 3</b>	<b>21</b>
Breaking the Silos Between Food Safety and Sustainability	22
Food Safety Around the Periphery: Looking to the Future	24
<b>Other Sessions</b>	<b>26</b>
Breakout Sessions	27
Special Sessions	27
Tech Talks & Ask GFSI	28
Networking Opportunities	28
<b>Photo Gallery</b>	<b>29</b>
<b>Partners</b>	<b>32</b>
<b>Social Moments</b>	<b>35</b>



# GFSI in Numbers



**600**  
delegates



**85**  
speakers



**21**  
exhibitors



**7**  
media  
partners

#gfsi22 during  
conference week

 **GFSI** @myGFSI

**354**  
tweets



**332k**  
post reach



**2.5M**  
total impressions



**3**  
days of  
conference  
sessions



**5**  
tech talks

**4**  
special sessions



**10**  
sponsors



**50**  
countries

# Introduction

After two years apart due to the COVID-19 pandemic, the global food safety community celebrated a joyous reunion at the 2022 GFSI Conference in Barcelona.

Over 600 delegates travelled to the ancient Mediterranean port town for the event, representing the food industry, national regulatory agencies, intergovernmental organisations, academia, certification programme owners, certification bodies and other stakeholders involved in maintaining a safe food supply.

The programme centred around the theme of **Delivering Impact for Safe Sustainable Food**, highlighting GFSI's commitment to sustainability in keeping with its status as

a Coalition of Action under The Consumer Goods Forum. Speakers affirmed GFSI's role in achieving the United Nations' Sustainable Development Goals, especially SDGs 1 (no poverty), 2 (zero hunger), 6 (clean water and sanitation) and 12 (responsible consumption and production) – underpinned by SDG 17 (partnerships for the goals). UN agencies also had a strong presence on the speaker list, which included food safety leaders from the World Health Organisation, the World Food Programme, the Food and Agriculture Organisation and the Codex Alimentarius Commission.

By taking time out to attend the conference in the midst of ongoing health and humanitarian crises, the speakers and delegates demonstrated their belief in the power of cross-sector collaboration to find solutions and facilitate change. Conversations on and off the stage did not shy away from these crises, emphasising the food industry's responsibility to serve and protect the world's most vulnerable people.

But the GFSI Conference's characteristic sense of optimism remained intact, especially in sessions that considered the future of the food industry. Speakers and exhibitors found the silver lining in the accelerated

adoption of technology such as smarter approaches to audits and inspection, virtual reality training modules, grocery e-commerce during the pandemic and innovative technology-driven solutions for regulators to alert consumers to food safety risks while shopping. Others, such as **special keynote speaker Angelo Vermeulen**, a transdisciplinary space researcher, scientist and artist, looked further into the future to consider possibilities such as growing food on Mars.

As GFSI plans for its own future, we look forward to accelerating the Race to the Top, furthering our strategic priorities and extending the access of safe, nutritious and sustainable food to every community across the globe. With the presentation of the outcomes of the Global Markets Programme public consultation, GFSI announced its intention to take a leadership role in coordinating various stakeholders in supporting food business operations in strengthening their food safety capabilities. We hope you will join us in 2023 in the United States to help us continue to make food safety everyone's business.





# Day 1

## 29th March





# Opening: GFSI & You

“  
‘I still can’t quite get my head around the fact that after a life-changing pandemic, GFSI has managed to bring us together for a face-to-face, handshake-to-handshake, smile-behind-the-mask, non-Zoom event’,  
”

said **GFSI Director Erica Sheward** as she stood under the bright lights of the GFSI stage for the first time in two years. She expressed joy at the reunion while acknowledging the human toll of two years of the COVID-19 pandemic, setting the tone for an opening plenary that emphasised the food industry’s responsibility to serve vulnerable communities.

**CGF Director Wai-Chan Chan** discussed specific ways to fulfil this responsibility in his own speech, noting that GFSI’s work to build food safety capability around the world may lessen the severity of future supply shortages. ‘If you think about humanitarian crises, the most essential thing you need is food and water, which we produce’, he said. ‘We are in a unique position to be able to impact that because of the unique nature of what our members do.’ He applauded CEOs for taking the initiative to talk to each other about ways they can help.



Erica Sheward GFSI, The Consumer Goods Forum



Wai-Chan Chan The Consumer Goods Forum

One such CEO, **Dirk Van de Put of Mondelēz International**, took part via pre-recorded video. He stressed the need for companies to address climate change as they work to protect the food supply.

“**‘There’s no better policy in a society than pursuing the health and safety of its people’,**”

he said in closing, quoting environmentalist and consumer advocate Ralph Nader.

The session continued with a panel discussion among four GFSI Steering Committee Co-Chairs and members: **Roy Kirby of FoodsafERM, Howard Popoola of The Kroger Co., Monique Pellegrino of Danone** and **Tom Wiester of Starbucks Coffee Company**. These food safety leaders were selected for the SteerCo last year as part of GFSI’s recently adopted Governance Rules. The panel shared GFSI’s recent efforts to reinforce its role as a food safety thought leader, including the Race to the Top, the new Code of Ethics and an emphasis on partnering with intergovernmental bodies. ‘This is putting in place the mechanisms that make sure that we keep trust in the organisation that we’ve fought so hard to earn and that we must fight ever harder to keep’, said SteerCo Co-Chair Roy Kirby.



Howard Popoola The Kroger Co.



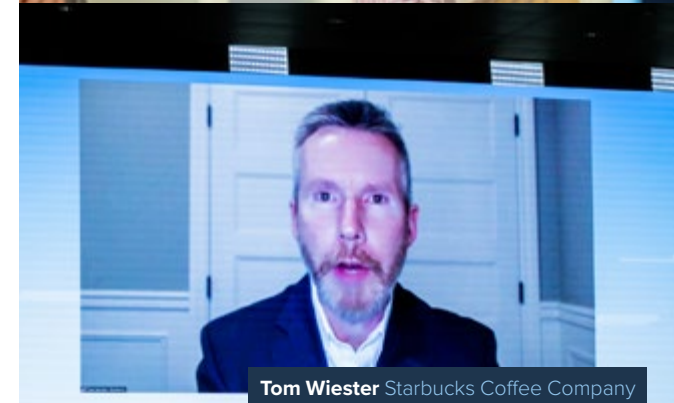
Monique Pellegrino Danone



Dirk Van de Put Mondelēz International



Roy Kirby FoodsafERM



Tom Wiester Starbucks Coffee Company

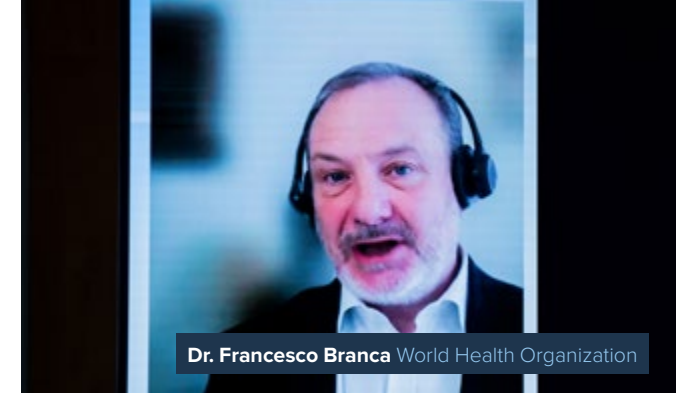
Four representatives of UN agencies and organisations then virtually took the stage, underlining the points on public-private partnership made in the previous panel

**Dr. Francesco Branca of the World Health Organisation, Catherine Bessy of the Food and Agriculture Organisation, Steve Wearne of the Codex Alimentarius Commission and Virginia Siebenrok of the World Food Programme** all agreed on the critical role of food safety in achieving the United Nations Sustainable Development Goals and looked forward to working further with GFSI towards these goals. Steve Wearne called Codex Alimentarius and GFSI in particular ‘natural partners’ and asked that the two organisations commit to ‘a broader range of potential collaboration, because there’s so much we can do together.’

## Key takeaways



- 1 The food industry is in a unique position to aid people affected by humanitarian crises and has the responsibility to do so.
- 2 GFSI is working to uphold and maintain the trust of its stakeholders through its Governance Rules, Code of Ethics and other elements of the Race to the Top.
- 3 GFSI can help companies assist the initiatives of intergovernmental organisations through data sharing, capability building and other public-private partnerships.



**Dr. Francesco Branca** World Health Organization



**Catherine Bessy** Food and Agriculture Organization

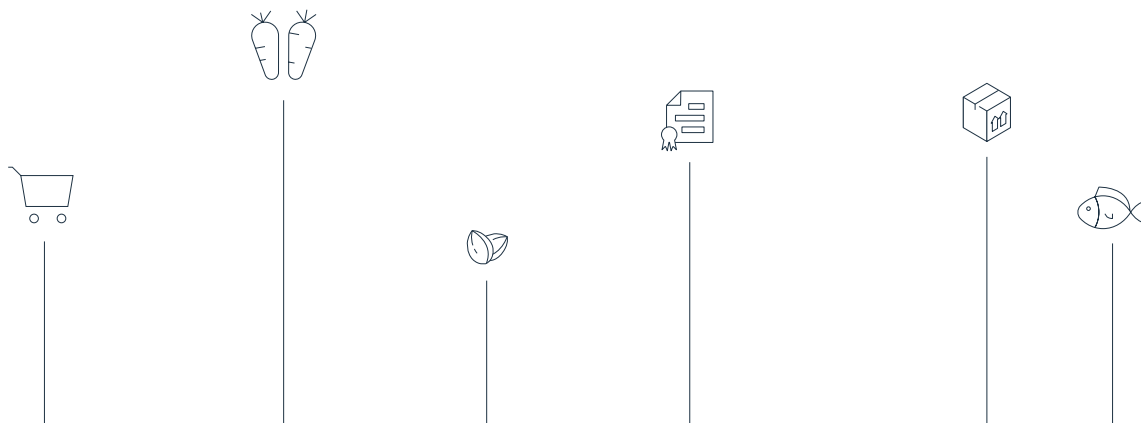


**Steve Wearne** Codex Alimentarius Commission



**Virginia Siebenrok** World Food Programme

Day 1





# Food Safety is Everyone's Business

After the previous plenary's recorded message, **Mondelēz International CEO Dirk Van de Put** joined this afternoon session via live video. He took on the role of interviewer with **Amir Mahmoud Abdulla, Deputy Executive Director of the World Food Programme**, also calling from his office.

The two leaders, respectively representing one of the world's largest food multinationals and the world's largest food aid organisation, announced a collaboration between GFSI and the World Food Programme, focusing on the role of public-private partnerships in achieving the UN's SDGs, especially Goal 2: Zero Hunger. 'We know we're not going to be able to do this on our own', Amir Mahmoud Abdulla said. 'We need the knowledge and expertise that is out there in this group.'

Dirk Van de Put noted one specific objective on this front: to see GFSI and the UN agencies co-create 'a new capability building framework for food safety culture for business operators in different jurisdictions, and ensure that more of these food business operators understand and apply Codex standards.'



The theme of public-private collaboration continued into the following panel discussion with **GFSI Senior Project Manager Anne Gerardi**, **Dr. Luz Maria De-Regil of the WHO**, **Dr. Markus Lipp of the FAO**, **Virginia Siebenrok of the WFP** and **Tom Heilandt of the Codex Alimentarius Commission**. The speakers spoke frankly about the difficulties involved in bringing together the two sectors around food safety, especially when the initial investment required to improve capability may seem daunting.

**They nevertheless expressed hope for the future potential of PPPs at GFSI with the Government-to-Business meetings and their ability to reinforce consumer trust.**

Trust is especially critical for the food industry because food is 'part of our psychology, culture; it becomes part of us', said Dr. Markus Lipp. He urged the public and private sectors to build tools and a shared vocabulary to communicate with consumers and create an atmosphere of trust. 'Typically, we talk about food safety in terms of science, and that's essential, but it doesn't convince the hearts and souls of people', he said.

Virginia Siebenrok suggested that GFSI and intergovernmental agencies could partner to present the value proposition of food safety in jurisdictions that have less capability. The WFP asks its suppliers to comply to 'minimum standards — GFSI, for example', she said. 'By investing in that, they're going to be able to supply to us, and also the other agencies, because we utilise the same standard', she said. 'So it opens the door to new business opportunities for them.'

Day 1



Anne Gerardi GFSI, The Consumer Goods Forum



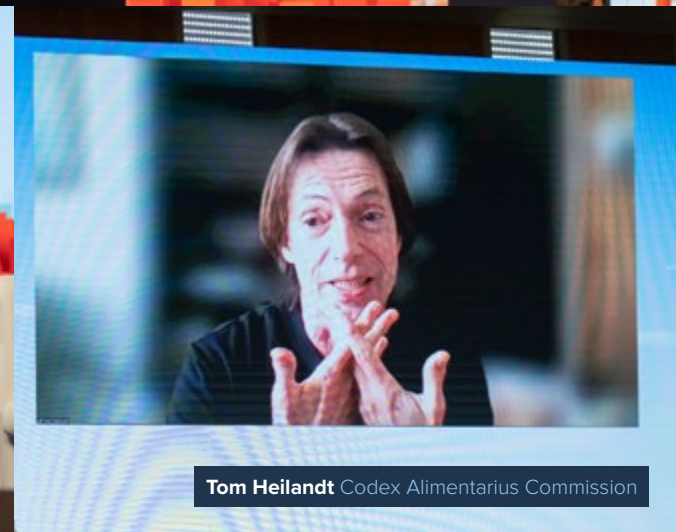
Dr. Markus Lipp Food and Agriculture Organization



Dr. Luz Maria De-Regil World Health Organization



Virginia Siebenrok World Food Programme



Tom Heilandt Codex Alimentarius Commission



**GFSI Director Erica Sheward** and **Steering Committee Co-Chair Roy Kirby** closed the session with an invitation to celebrate the fourth annual World Food Safety Day on 7 June, centred around key SDGs: 1, no poverty; 2, zero hunger; 6, clean water and sanitation, and 12 (responsible consumption and production). Erica Sheward encouraged delegates to make a commitment to the SDGs and share their commitment via a post-conference poll.

## Key takeaways



- 1 GFSI is committed to furthering the UN SDGs, especially 1, no poverty; 2, zero hunger; 6, clean water and sanitation, and 12 (responsible consumption and production) – underpinned by SDG 17 (partnerships for the goals).
- 2 The Global Markets Programme will be reshaped into a new capability building framework for food safety culture that can better promote Codex Alimentarius standards in areas around the world. This will be announced next year.
- 3 All stakeholders are invited to show their commitment to safe, sustainable food by celebrating World Food Safety Day on 7 June.

“If there’s something that we can do to support you in making that commitment, and walking the walk as well as talking the talk, then we want to know about it”



Day 1



Erica Sheward GFSI, The Consumer Goods Forum

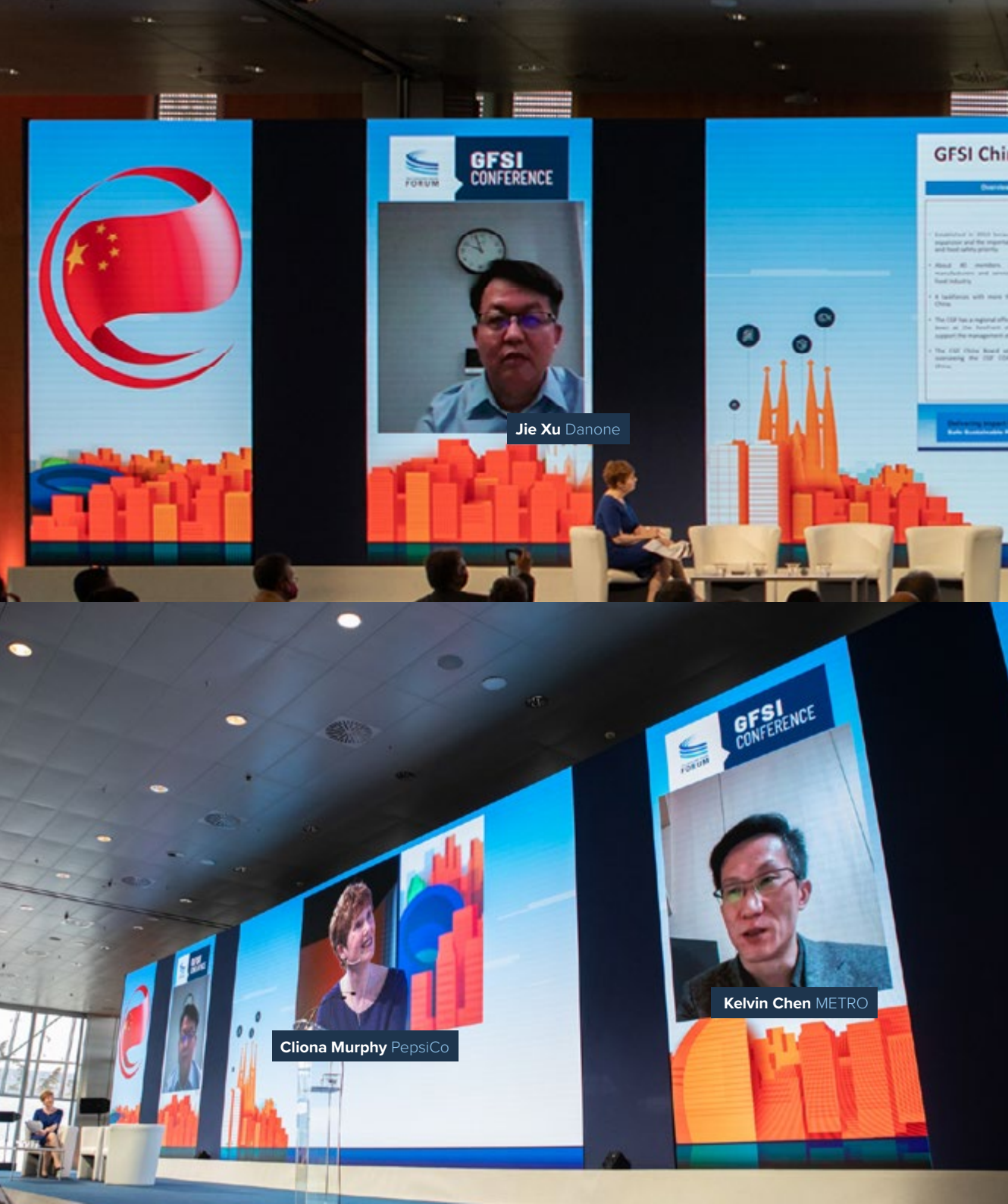
Roy Kirby FoodsafERM

## World Cafe: A Spotlight on GFSI's Local Groups

Moderator Isabelle Kumar introduced the day's final plenary as 'a whistle-stop tour around the globe', as well as a 'kind of tasting menu' of the world's food industry. Both metaphors suited the session, which offered a glimpse of the food safety challenges and opportunities in the home regions of each of the seven GFSI Local Groups.

The tour, moderated by GFSI Steering Committee member **Cliona Murphy, Vice President of Global Quality Assurance at PepsiCo**, began in the East with China Local Group Operating Committee Co-Chair **Kelvin Chen of METRO** and Vice-Chair **Jie Xu of Danone**. Industry developments move quickly in China, and the group evolves in step, a pace Jie Xu said could benefit the global organisation.

“China would like to contribute to help build knowledge together, not only to learn from you, but also to build knowledge for you”, he said





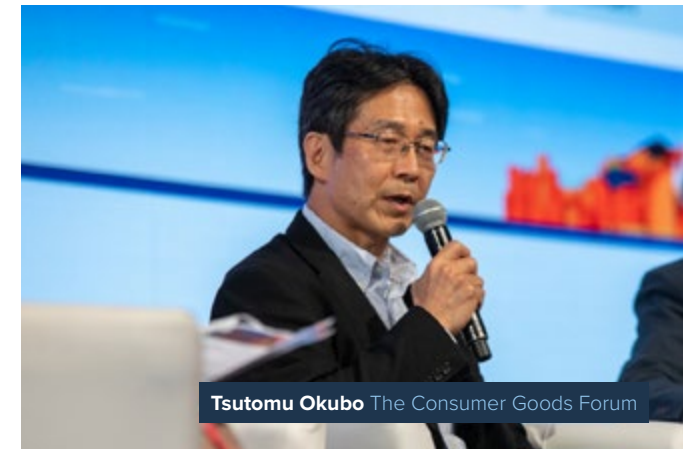
We remained in Asia to meet the Japan Local Group, represented by **GFSI Senior Manager Tsutomu Okubo** and **AEON Advisor Kazuaki Miyagishima**, a member of the GFSI Steering Committee. In Japan, GFSI has a strong presence and governmental support, in part because the country relies on imports to feed its population. 'There is a shared understanding that the food safety of this country can only be anchored to the global level,' said Kazuaki Miyagishima.

Latin America is home to two Local Groups, Mexico and South LatAm, which work to implement food safety in a vast region with a heterogenous industry landscape. To discuss both groups, **Esther Díaz and Erika Rodríguez of the CGF's Latin America team** formed a panel with South LatAm Local Group Co-Chair **José Roberto Gonçalves of BRF Brazil**. Despite challenges, José Roberto Gonçalves was optimistic about the impact of GFSI.

The trust imparted by the organisation 'gives exporters an open market when it comes to clients', he said.

**GFSI Technical Consultant Frances Freeman** represented the Australia/New Zealand Local Group, which she said is 'at the stage of getting the band back together' with both old and new members. In addition to local implementation of global priorities, the Aus/NZ group is working to build capability among Indigenous suppliers and dealing with the impact of climate-related disasters on the agricultural sector.

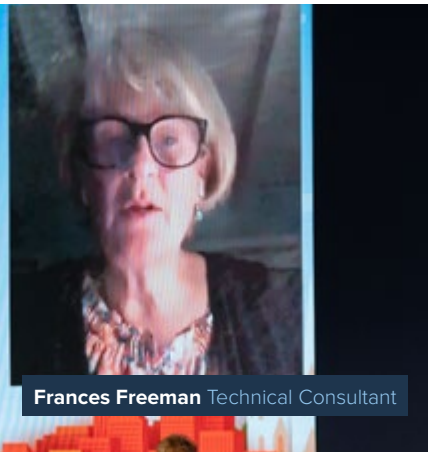
Capability building is not only for emerging markets, as the US/Canada Local Group emphasised. 'Many of our members know there are still substantial opportunities among food business operators that don't have food safety culture where it should be', said the group's **Technical Advisor Mark Burgham**, a former regulator with the Canadian Food Inspection Agency. He and **Andrew Clarke of Loblaw Companies Limited** spoke of opportunities to promote GFSI in the region, especially among retailers.



**Tsutomu Okubo** The Consumer Goods Forum



**Kazuaki Miyagishima** AEON



**Frances Freeman** Technical Consultant



**José Roberto Gonçalves** BRF Brazil



**Erika Rodríguez** The Consumer Goods Forum



**Esther Díaz** The Consumer Goods Forum

Formerly called the Europe Local Group, the Europe and the Middle East (EMEA) Local Group was represented by the **food safety consultant Alec Kyriakides**, formerly of Sainsbury's, **Lindsay Hay of PepsiCo** and **Caroline Easterbrook of Amazon**. All based in the U.K., the speakers admitted the ambitiousness of naming their group after a region that includes 130 countries.

## Key takeaways



- 1 Food business operators around the world face specific national realities but share similar concerns regarding capability building and supply chain issues.
- 2 Food safety capability building is not only a concern in emerging markets. Small to medium enterprises in developed economies may also need assistance to build capability and join the global market.
- 3 If you operate in a region of the world that you think lacks representation at GFSI, consider joining a Local Group.

“If you want to see real representation and prioritisation of your countries and your regions in the Local Group, then we need you to have a voice within our Local Group and a seat at the table”, said Lindsay Hay. “Don’t wait to be asked; pull up the chair and join us.”



Day 1



Alec Kyriakides Independent Food Safety Consultant



Lindsay Hay PepsiCo



Caroline Easterbrook Amazon



**Day 2**  
30th March





# GFSI's Strategic Priorities

The morning's proceedings began with a lesson in *floreo*, the hand movements that ornament flamenco like the frills on the dancers' skirts, led by Strictly Come Dancing instructor Sam Quay. 'I was going to tell you that the road to the new capability building framework would be full of challenges', said **GFSI Senior Project Manager Anne Gerardi**. 'Now that I've seen a crowd of microbiologists and professional food auditors dancing flamenco, I think everything is possible together!'

This capability building framework, which will refresh GFSI's Global Markets Programme, was one of the central concerns of the first plenary and one of the pillars of GFSI's strategic priorities. **Tom Wiester of Starbucks Coffee Company**, who serves as Vice Co-Chair of GFSI's Steering Committee and Chair of the Capability Building Subcommittee, opened the discussion with an introduction to the work underway to shape an ambitious new capability building framework, including the public consultation that took place last year. 'We're confident that the process illustrates a firm commitment by all to pursue this capability building work at pace, and importantly, to pursue it as a community dedicated to delivering improved food safety outcomes', he said.



Anne Gerardi GFSI, The Consumer Goods Forum



Tom Wiester Starbucks Coffee Company



Following this presentation, **Diego Varela of the Chile Food Safety Agency, Sang-woo Baek of the Korea Agency of HACCP Accreditation and Services, GFSI Senior Project Manager Anne Gerardi and Virginia Siebenrok of the WFP** formed a panel to further discuss the capability building framework and its goals. The two governmental regulators noted the 'national realities' that the framework must be able to adapt to in order to be applicable in different jurisdictions, while Virginia Siebenrok spoke of its potential to help the WFP source food locally and thereby support emerging economies.

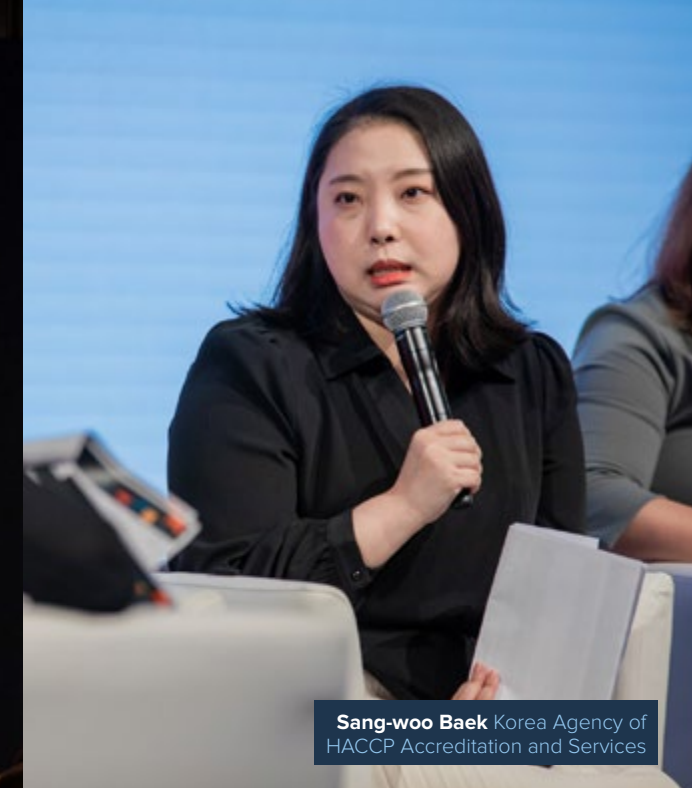
The next panel discussed another strategic priority: standardising auditor competence. Last year, GFSI introduced its first benchmarking requirements for Professional Recognition Bodies (PRBs), organisations that can facilitate the training, certification and continuing professional development of food safety auditors, especially the 8,000 who audit for GFSI-recognised certification programmes. **GFSI Senior Technical Manager Marie-Claude Quentin** offered a timeline for this transition, beginning with a small-scale trial of candidate PRBs which will apply the model and test its efficacy. She was joined on the stage by **Przemysław Tronina of Auditors HUB, Andrew Baines of Exemplar Global, Natasa Matyasova of Nestlé and LeAnn Chuboff of SQFI**, all of whom are involved in the project.

The strength of the model, said Marie-Claude Quentin, is its ability to 'recognise the difference between being trained and being competent, and open the possibility of being competent to a variety of experiences and personal stories.'

The speakers — especially 12-year auditing veteran Przemysław Tronina — shed light on the challenges of the



Diego Varela Chile Food Safety Agency



Sang-woo Baek Korea Agency of HACCP Accreditation and Services



Virginia Siebenrok World Food Programme



Marie-Claude Quentin GFSI, The Consumer Goods Forum

profession, and all agreed on the need for organisations that can recognise and support the people who form the vanguard of food safety. If companies can rely on the competence of these professionals, they can become trusted partners who ‘open our eyes to things which we never see, because we have a professional blindness’, said Natasa Matyasova. ‘We can have a huge talent pool for the industry.’

## Key takeaways



- 1 GFSI's future capability building framework is being developed with extensive input from stakeholders operating around the world in both the private and public sectors.
- 2 The new GFSI Benchmarking Requirements for Professional Recognition Bodies will affect everyone in the GFSI ecosystem, ensure competence and increase harmonisation.
- 3 Competent auditors are defined not only by their technical training but by their soft skills, which PRBs will be equipped to identify.



Day 2



Przemysław Tronina Auditors HUB



Andrew Baines Exemplar Global



Natasa Matyasova Nestlé



LeAnn Chuboff SQFI



# Innovation Across the Food Safety Ecosystem

**Andrew Clarke** Loblaw Companies Limited

The pandemic catalysed the adoption of technologies that were previously discussed at GFSI Conferences as mere possibilities, such as remote audits, virtual reality and mainstream grocery e-commerce. This session offered a report on the two-year experiment from both the private and public sectors.

**Andrew Clarke of Loblaw Companies Limited** set the scene with a refresher on what food safety training and education in general looked like before the pandemic: reading material and presentations that students may not understand or absorb. 'It's such a shame when we spend so much time and effort developing systems and developing programmes, only to forget the last step of effective training,' he said.

**Jim Clark of Smrt English** introduced one possible alternative that gained attention during the lockdowns: food safety training through virtual reality. His organisation gained prominence for its unorthodox methods of teaching English and more recently branched into technical training through virtual environments such as kitchens and laboratories. Though restrictions have lowered to the point that students and employees have

returned to classrooms and workplaces, Jim Clark cautioned against returning to the status quo.

“We need to seize what we've learned, as parents, as businesspeople, as trainers, as educators, and move forward with what we have”, he said.

The next speaker was **Janet Cox of HelloFresh International**, one of the world's largest meal kit companies — a sector that saw tremendous growth during the first year of the pandemic. As a food safety leader in the young company, Janet Cox had to ensure that her team scaled at pace, using data, technology and human expertise. 'Innovation is not just about focusing on tech', she said in closing. 'We need to think about how we adapt and innovate legislation and guidance and help people to align with the new world of food e-commerce, because at the moment it is not aligned.'

**Jim Clark** Smrt English

**Janet Cox** HelloFresh International

It was an appropriate segue into the second half of the session, in which two national regulators — **Yujeong Choi of the Korean Ministry of Food and Drug Safety (MFDS)** and **Peter Wend of the German Federal Office of Consumer Protection and Food Safety** — discussed how their agencies are aligning with and learning from innovative food businesses. The MFDS, for example, provides consulting services to food businesses to help them align with international standards.

of virtual reality for children's after-school lessons; Peter Wend saw smart packaging that includes information on flexible use-by dates; and Janet Cox predicted a world in which groceries arrive at your doorstep before you even think to order them. 'We need to provide the visibility and transparency to support this', she said.

## Key takeaways



- 1 Experiential learning is key to developing and reinforcing food safety skills, and virtual environments may be the best option to provide this kind of learning at scale.
- 2 Data sharing between the public and private sectors can facilitate regulations that are better aligned with modern food business models.
- 3 Technology cannot replace the human element. As companies grow larger and more technologically advanced, they must scale knowledge and expertise at pace.

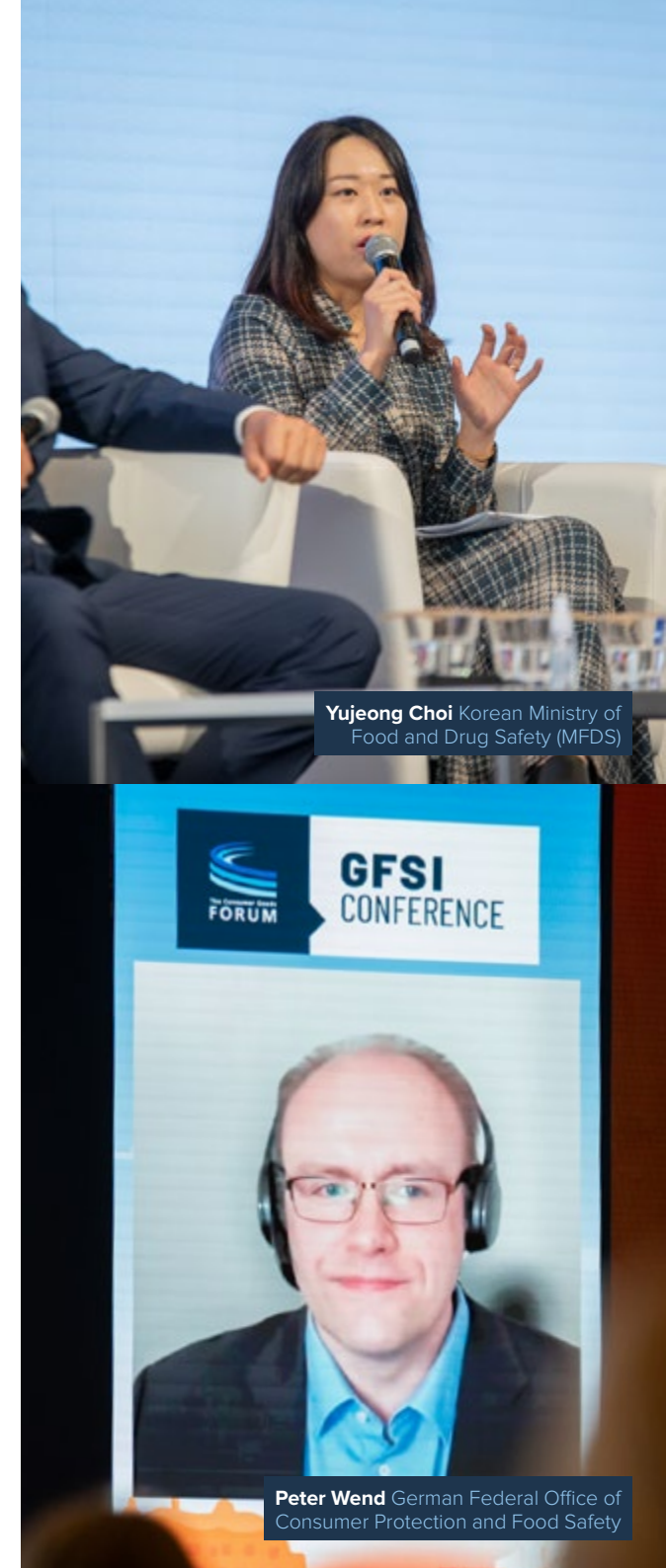
“We believe that this support system will ultimately contribute to the virtuous cycle of creating quality international food trade’, Yujeong Choi said.”

In Germany, meanwhile, regulators are using data to fine-tune official controls to developments in the private sector. 'We are very interested in any kind of possibility to share data between competent authorities and the private sector', said Peter Wend, pointing to the GFSI Government to Business working group pilot on how the online GFSI certificate repository platform is being considered by competent authorities to gain trust from private assurance schemes. 'We are convinced it will lead to more safe food.'

The five speakers then gathered on the stage (or were projected above, in Peter Wend's case) for a moderated discussion on questions such as the next innovation they see around the corner. Jim Clark predicted the ubiquity



Day 2



**Yujeong Choi** Korean Ministry of Food and Drug Safety (MFDS)

**Peter Wend** German Federal Office of Consumer Protection and Food Safety



# Day 3

## 31st March







**Jorge Juste Ortega** Spanish Ministry of Agriculture, Fisheries and Food

# Breaking the Silos Between Food Safety and Sustainability

**In order to live up to the theme of this year's conference — Delivering Impact for Safe Sustainable Food — the food industry needs to reconcile the conflicts that occasionally arise between the parallel concerns of food safety and sustainability.**



**Annelise Fenger** Danish Veterinary and Food Administration

efforts to monitor and reduce greenhouse gas emissions from the agricultural sector. Water — 'more and more a scarce resource in Spain' — is an especially urgent concern, he said. The ministry has launched several lines of investigation into best practices for sustainable water use in food safety systems and agriculture.

**Annelise Fenger of the Danish Veterinary and Food Administration** also discussed water, including the possibility of amending regulations to allow for the expanded use of clean but non-potable water in food production based on risk assessment. 'This ensures that food safety is not compromised and at the same time allows for more efficient and prudent use of a scarce resource', she said. This initiative is one of many being discussed in conjunction with the EU's new legislative framework for sustainable food systems, to be established at the end of 2023.

On this point, we look to the European Union, where regulators have been working for years to align strict food safety standards with environmental requirements. This session featured two EU regulators who operate in this intersection, with collaboration from the private sector.

**Jorge Juste Ortega of the Spanish Ministry of Agriculture, Fisheries and Food** introduced several of the ministry's initiatives to support the vitality, safety and sustainability of Spain's food industry, including PRESVET, a tool to control the use of antibiotics in livestock, and

The legislative framework aims to accelerate and facilitate the transition to sustainable food systems, but 'food safety agencies need to make sure that food safety is at its core', Annelise Fenger said. 'Food safety is, in my view, the key deliverable, and this does not in any way exclude that we find new approaches' to sustainability.



Also taking part in the panel was **Raquel Medeiros of Nestlé**, who shared some efforts to increase sustainability and reduce waste along the complex supply chain of the world's largest publicly held food company. Last year, for example, the company introduced a chocolate bar made with cocoa fruit, an edible product formerly treated as waste from the chocolate production process. 'While we're still learning the full extent of opportunities and challenges associated with new approaches and processes, safe food will always remain a priority', she said.

**Ignacio Gavilan, Environmental Sustainability Director of the CGF**, posited GFSI's parent organisation as a bridge between sectors and governments that can facilitate collaboration around safety and sustainability. He paid special attention to the CGF Coalitions of Action on plastic waste and food waste, two efforts that will require significant retooling of both food safety systems and consumer expectations.

**'The opportunities we have to influence upstream and downstream consumers is huge, and we need to take this opportunity to take the right positions and make the right moves', he said.**

In the moderated discussion that followed, the speakers considered specific questions at the overlap of safety and sustainability, such as regenerative agriculture, economic circularity and the greater food safety challenges posed by plant-based, fresh diets. 'There

are things that we do need to consider', said Raquel Medeiros on the topic of regenerative agriculture. 'What will be the impact of reducing fungicides, mycotoxins; what will be the impact of increased crop rotation and allergen cross contamination?'

## Key takeaways



- 1 Achieving sustainability goals requires a retooling of food safety regulations and other legislation, and forward-thinking regulatory bodies are spearheading the process.
- 2 To reduce food waste before it happens, companies should look to the earliest links in the supply chain, where they can take steps to improve quality and rethink by-products.
- 3 GFSI is well placed to facilitate the cross-sector, government-to-government communication necessary to break the silos between food safety and sustainability.

Day 3



Raquel Medeiros Nestlé



Ignacio Gavilan The Consumer Goods Forum

# Food Safety Around the Periphery: Looking to the Future



Mel Skipp Carnival Corporation

The closing plenary radiated out from the traditional centre of the food industry to consider food safety farther afield: in IKEA, at sea and in space. ‘Three places where it’s easy to get lost’, quipped **Mel Skipp of Carnival Corporation**.

As public health director for the cruise company, Mel Skipp is tasked with overseeing food safety and other health issues on over 100 vessels across 10 brands. The COVID-19 pandemic has held the industry in a vice grip over the past two years, but food safety remains a key concern, backed up by national regulations like the CDC’s Vessel Sanitation Program.

**He also discussed the company’s efforts to integrate sustainability measures in its public health programmes, such as reducing plastic waste with reusable tableware and state-of-the-art dishwashing systems.**



Jesper Juul Andersen IKEA

From Sweden — which he called ‘the Northern Europe periphery’ — came **Jesper Juul Andersen of IKEA**, a company whose approach to safety and sustainability is as distinctive as its designs. Like many companies, IKEA has announced a mission to reduce its carbon footprint and have a positive impact on people and the planet, but ‘Sustainability on individual products for a few people is not how IKEA aims to impact’, he said. ‘It has to be low price so it can reach many people and do the most good.’ That’s why the vegetarian meatballs cost the same or less than their traditional counterparts at IKEA’s cafeterias, for example; a plant ball has just 4% of a meatball’s carbon footprint.

Those cafeterias and all of the vendors that supply them follow strict food safety requirements enabled by GFSI, he continued. ‘As with sustainability, food safety is not something in which we want to have anything exclusive’, he said. ‘We’re very happy to collaborate.’



In the session's final keynote presentation, **'Food for Interstellar Futures'**, transdisciplinary space systems researcher and artist **Angelo Vermeulen** offered a glimpse of a near future in which humanity escapes the bounds of our home planet. Once we get to space, he said, we will need to eat — and we'll want to eat well.

In 2013, Angelo Vermeulen participated in a NASA project that simulated a Mars mission on a Hawaiian volcano in order to study how astronauts may respond to a limited diet and social circle. He came away from that four-month experience recognising that 'there is something deeply human about the ritual of food', he said. 'You can think of a human as just a machine that needs a daily amount of molecules and energy to operate, but in reality that doesn't work.'

Since the NASA mission, he has been involved in several other projects exploring the future of food in space, including the European Space Agency's Micro-Ecological Life Support System Alternative, or MELiSSA. The project, which has a pilot running in Barcelona, aims to convert all molecules that humans produce as waste back into usable forms — a process he called 'molecular sustainability'. He has also convened a summit for innovative horticulturalists, such as those working in the Netherlands, to talk to space scientists about ways to grow crops in space.

Before long, he said, there will be a food culture in space, and settlements on the Moon or Mars will become new markets for the food industry. 'So for this group, it would be interesting to change the name into the Interplanetary Food Safety Initiative', he suggested.

In the last moments of the conference, **GFSI Director Erica Sheward** took the stage once again to thank the delegation and the people behind the event. 'The precious gem that is GFSI has done what it does best: We've led from the front, we brought the global food safety community together face to face for the first time in two years, and we've hosted a powerful agenda on food safety and sustainability', she said with genuine emotion. 'We really are back.'

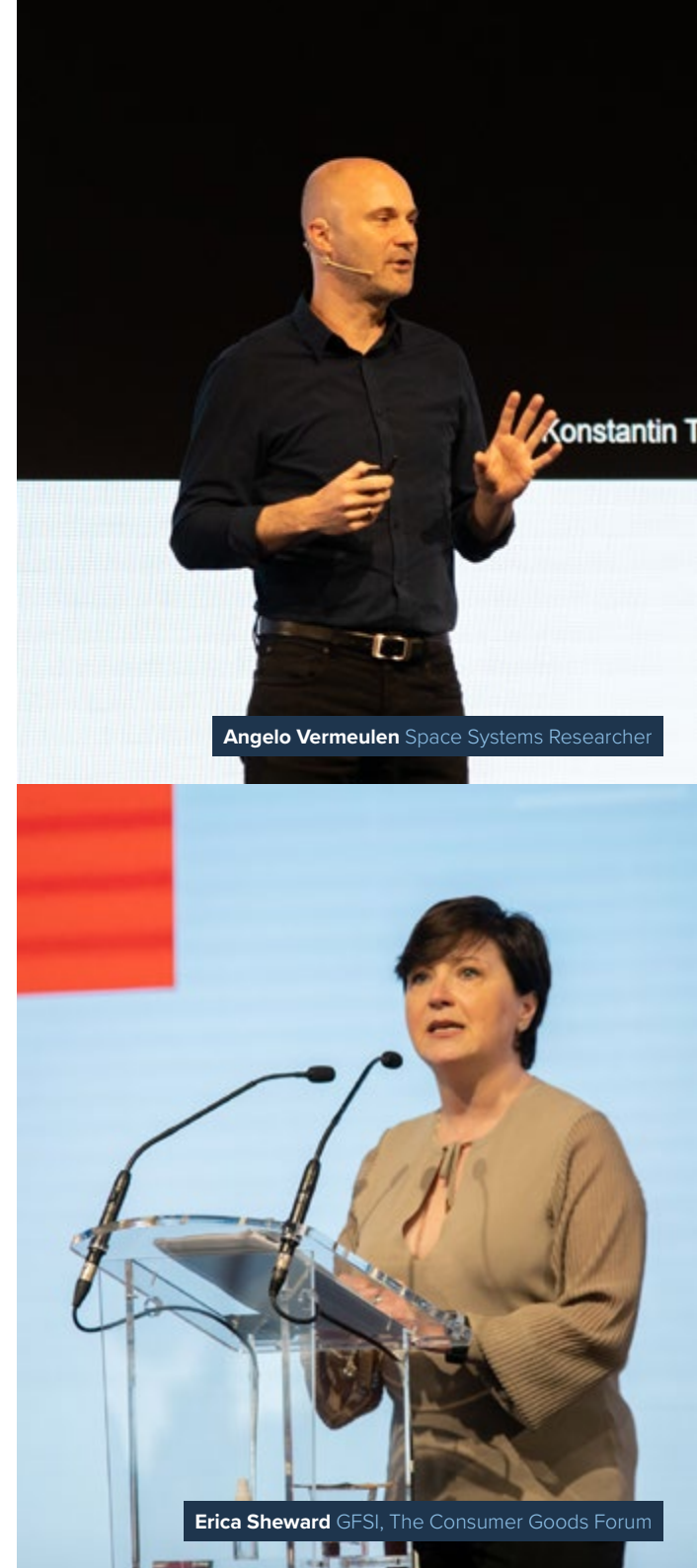
## Key takeaways



- 1 Limited settings like cruise ships and space stations require creative food safety systems that can inform problem solving in the broader food industry.
- 2 In order to have global impact, sustainability initiatives must be accessible and affordable for as many people in as many places as possible.
- 3 The food industry can learn from the projects being developed to feed astronauts, and space researchers can also benefit from innovations in the food industry.



Day 3



Angelo Vermeulen Space Systems Researcher

Erica Sheward GFSI, The Consumer Goods Forum



# Other Sessions







## Breakout Sessions

Breakout sessions at the GFSI Conference allow expert speakers to drill down into specific topics that are discussed more broadly in the plenaries. This year's four breakouts, held in two concurrent hour-long blocks, focused on GFSI's strategic priorities and foremost agenda items. Topics included updates to the Benchmarking Requirements, initiatives to attract and train new food safety professionals, the first publication by GFSI's Science and Technology Advisory Group, and GFSI's efforts to protect its brand against fraudulent actors. (The latter session revealed websites that are fraudulently claiming to hold GFSI certification or support, a problem first discovered by a Spanish spice company.)



## Special Sessions

Between the plenaries and breakouts, delegates could choose to attend Special Sessions hosted by companies at the forefront of food safety technology. The four sessions on this year's programme covered topics including recall readiness, supply chain traceability, transparency through digitalisation, and Environmental, Social and Governance efforts. These 45-minute presentations gave delegates concrete action steps and the connections needed to make them happen.





## Tech Talks & Ask GFSI

Held in the Presentation Theatre at the heart of the bustling Exhibition Area, these 15-minute presentations offered concise, focused introductions to key food safety topics. The five Tech Talks showcased technological solutions such as cloud-based QA and QC systems, food risk productions using AI, and digital product passports. In the Ask GFSI session, GFSI managers answered audience questions on the organisation's next steps as it continues along the Race to the Top.

## Networking Opportunities

GFSI delegates routinely rank networking opportunities among the most valuable features of the GFSI Conference, and this feature returned in force at the first in-person conference in two years. During dedicated networking breaks between sessions, the Exhibition Hall thrummed with conversation as food safety professionals met their counterparts from around the world. Each evening, the room also thrummed with guitar and song from flamenco dancer Sam Quy and her band of tocadores, who accompanied the cocktails and tapas.





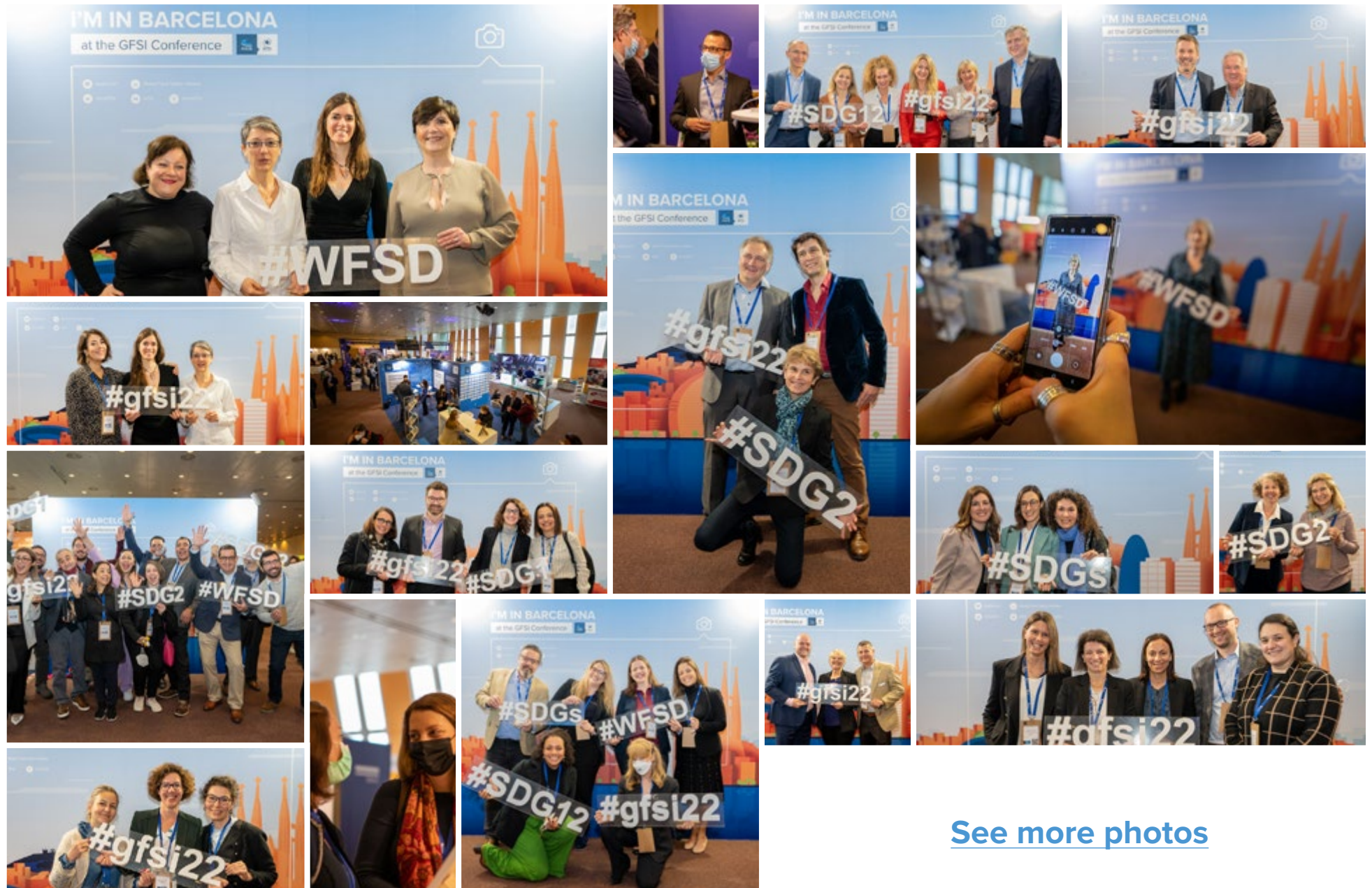
# Photo Gallery







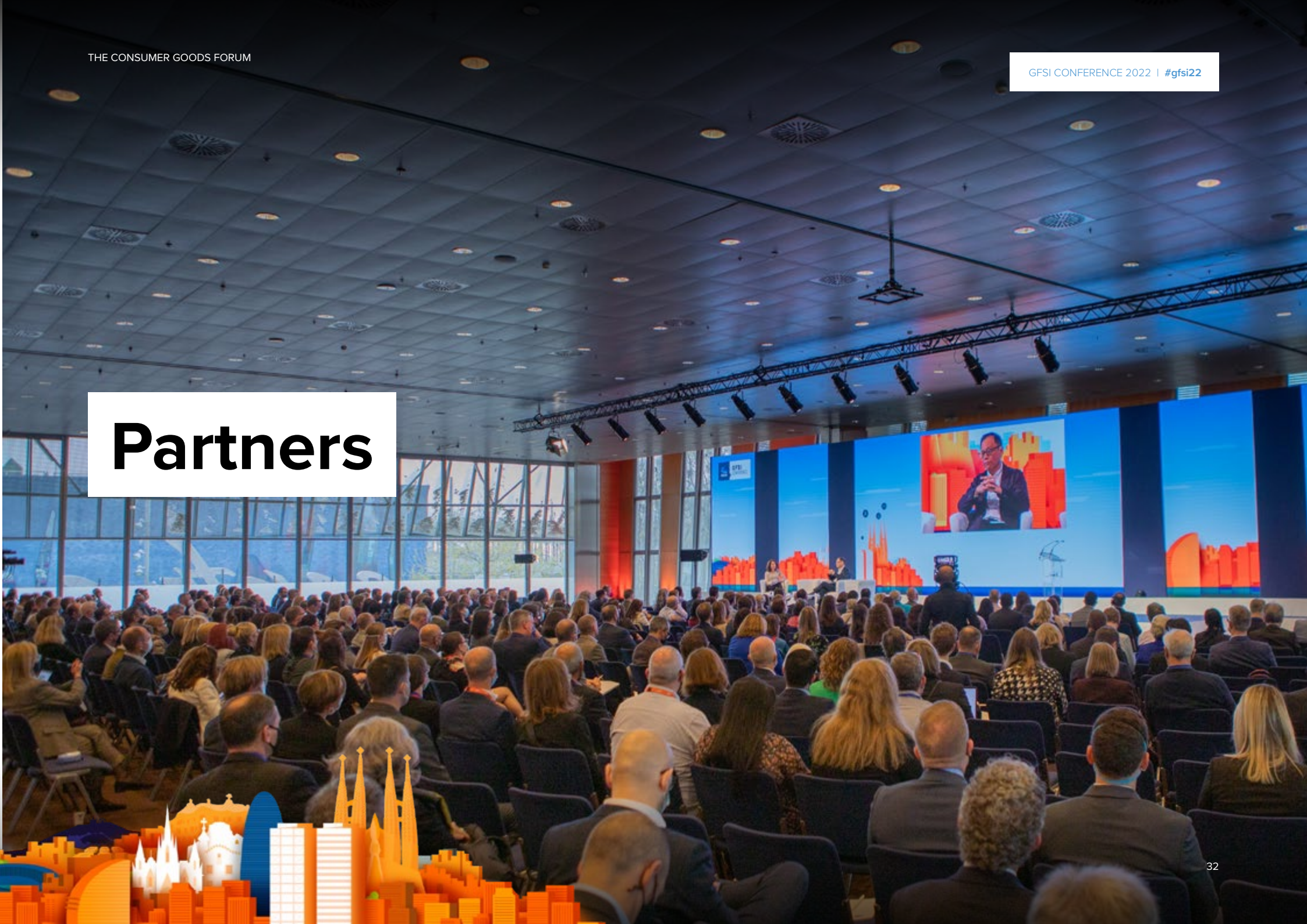




[See more photos](#)



# Partners





DIAMOND SPONSORS



CONFERENCE SPONSORS



PREMIUM EXHIBITORS



## EXHIBITORS



## MEDIA PARTNERS





# Social Moments



**Mariann Kirkerød** @MariannKirkerød · Mar 29  
Ready for 2 days with GFSI #gfsi22



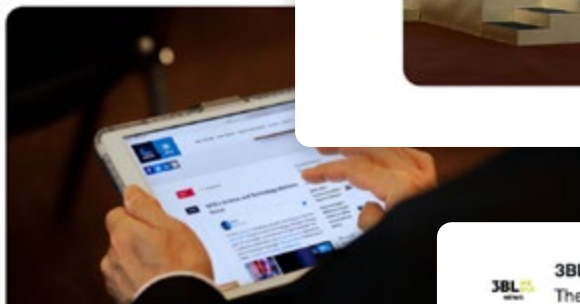
**Isabelle Kumar** @Isabelle\_kumar · Mar 28  
Just one day to lift off!!! I don't worry about the safety of my 🍌🍌🍌 - and that's got a lot to do with the guys meeting here tomorrow 🙌🙌🙌 I will be moderating the 3-day @myGFSI Global Food Safety Conference @CGF\_The\_Forum #gfsi22



**NSF International** @NSF\_Intl · Mar 30  
We are at #GFSI22 with Lisa Spicka moderating topics that cover ESG aspects such as climate action planning, ESG audits, strategic planning and how food safety programs complement sustainability to build a resilient food supply.



**European Supermarket Magazine** @ESM  
Conor Farrelly reports from the final day of the GFSI Conference in Barcelona, which featured presentations from @CarnivalCruise and more  
[esmmagazine.com/a-brands/gfsi-...](https://esmmagazine.com/a-brands/gfsi-...) #gfsi22 #consumergoods @CGF\_The\_Forum For more news



esmmagazine.com  
GFSI Conference 2022 – Day Three Review | ESM Magazine  
Following an insightful opening couple of days, Conor Farrelly reports from the final day of the GFSI Conference in Barcelona



**3BL Media News** @3BLNews · Mar 31  
The GFSI Conference #gfsi22 has drawn to a close. Read the event summary from @myGFSI here: [bit.ly/3uPIKXE](https://bit.ly/3uPIKXE) #foodsafety #foodsafetyevent @CGF\_The\_Forum



3blmedia.com  
**Leaders From 50 Countries Convene at GFSI 2022...**  
The first in-person GFSI Conference in two years closed this afternoon following three days of ...



**Carmen Martin Franco** @carmenmartinf · Mar 31  
 Nuestro compañero @ACN\_Veterinario Jorge Juste par  
 Consumer Goods Forum\* #gfsi22 Sesión Plenaria: El  
 encrucijada entre la seguridad alimentaria y la sostenib  
 las industrias agroalimentarias. 🍌🍌🍌

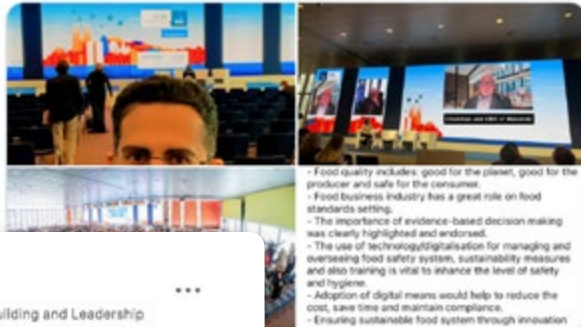


**GS1** @gs1 · Mar 30  
 Thanks to our moderator and panellists for the great discussion at #GFSI22  
 during GS1 session. You rock ! @myGFSI @IntFreshProduce  
 @IFS\_Standards @GS1Germany @GS1\_US



**Rashed Alarfaj** | راشد العرفاج @ralarfaj · Apr 1  
 Pleased to attend #gfsi22 conference, 3-days of knowledge sharing and  
 great experience with food safety professionals from around the world  
 where issues related to #food\_safety, food security and #sustainability  
 were discussed.

Take-home messages ➕



- Food quality includes: good for the planet, good for the producer and safe for the consumer.
- Food business industry has a great role on food standards setting.
- The importance of evidence-based decision making was clearly highlighted and endorsed.
- The use of technology/digitalisation for managing and overseeing food safety system, sustainability measures and also training is vital to enhance the level of safety and hygiene.
- Adoption of digital means would help to reduce the cost, save time and maintain compliance.
- Ensuring sustainable food system through innovation



**Adrienne Blume** · 3er y demás  
 Editorial Director | Food Safety Magazine | Brand Building and Leadership  
 6 días · 🌐

Had a great time moderating a discussion on pest control traceability with Judy Black and Ana Caroline Barbosa during a #GFSI22 Special Session on March 29 sponsored by Rollins, Inc. and Orkin Pest Control, with special guest The Coca-Cola Company. Thanks to Global Food Safety Initiative for the opportunity to participate and attend in beautiful Barcelona!

#foodsafety #pestcontrol #GFSI







NSF International @NSF\_Intl · Mar 30

What an amazing panel session we had today (How Sustainability Can Build Resilience into the Food Supply Chain). Be sure to stop by and see us at #GFSI22!



GFSI @myGFSI · Mar 31

You should know this already, but @mygfsi is committed to supporting the @UN agenda and the #SDGs and #WorldFoodSafetyDay. Our #gfsi22 delegates definitely know it! [mygfsi.com/press\\_releases...](https://mygfsi.com/press_releases...) @FAOWHOCodex @WFP @FAOSDGs



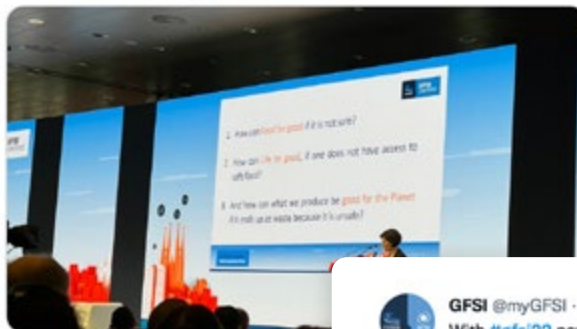
2

9



Garry Mournian @GarryFSS · Mar 31

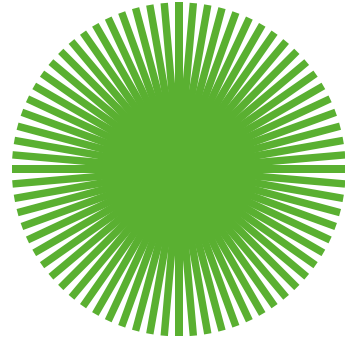
Interesting plenary this morning at #gfsi22 talking about breaking silos between food safety and sustainability. Lots of relevant presentations from @Nestle @CGF\_The\_Forum Danish and Spanish governments around risk assessments and other legitimate factors we need to consider.



GFSI @myGFSI · 53m

With #gfsi22 now over, it's time to give a big thank you to the @myGFSI steering committee. They do a fantastic job helping to guide our work and drive the strategic ambitions of the Coalition of Action on #FoodSafety. [ow.ly/uQLP50UzEk](https://ow.ly/uQLP50UzEk)





PROUD  
PARTNER OF  
GFSI

## FOOD SAFETY PARTNERS For People, Planet & Business Health

GFSI 2022 was an exciting opportunity to re-connect in person to further the mission of safe, sustainable food through informative sessions and inspiring innovations. Helping customers sustainably produce safe, high-quality food while optimizing resources and meeting consumer demands is at the heart of Ecolab's purpose - and we look forward to continuing to collaborate on this commitment.

Visit [ECOLAB.com/GFSI](https://www.ecolab.com/GFSI) to learn how we collaborate with our partners.

**ECOLAB®**





The Global Language of Business

# GS1 standards, solutions and services support safe, sustainable food

***GS1 standards improve efficiency, traceability and interoperability***

*by uniquely identifying, accurately capturing and automatically sharing vital information about products and locations.*





# FROM ALL OF US AT NSF, THANK YOU

**Thank you to everyone who dropped  
by at our stand at the GFSI Conference.**

And thank you for attending our panel discussion

*"How Sustainability can Build Resilience into the Food Supply Chain"*

Presented by Lisa Spicka, Director Sustainability Consulting

Our food experts will continue to offer their support as you manage food safety and deliver quality

- > On your farms
- > In your factories
- > On the road
- > And in your stores and restaurants



## Want to know more?

Download our whitepaper

*"Building a Food Supply Chain Sustainability Program"*

CLICK HERE







**See you next year!**

**USA, Spring 2023**

Follow Our Story on

