

GFSI Conference Agenda

Discovery Tour - 8th April

Discovery Tour Programme

FairPrice

FairPriceGroup
Everything Food Made Easy

ALS Technichem



Discovery Tour Schedule

8:45 am - 5:00 pm

Timing is subject to traffic conditions in Singapore.

- 08:00 – 09:30: Registrations open
Sands Expo & Convention Centre
10 Bayfront Ave, Singapore 018956
- 09:30: Departure from The Sands Expo & Convention Centre
- Morning:
 - FairPrice Xtra VivoCity
 - FairPrice Finest Clarke Quay
- Lunch: Lau Pa Sat
- Afternoon: ALS Technichem
- 17 :00 Arrival at Sands Expo & Convention Centre

DAY 1 - 9th April

A Warm Welcome to the GFSI Conference 2024

9:00 am - 9:05 am

Plenary Hall

Speakers

Isabelle KUMAR, Presenter and Journalist - Moderator

Sean SUMMERS, Group CEO, Pick n Pay

Welcome Address from the CGF's Managing Director

9:05 am - 9:15 am

Plenary Hall

Speakers

Wai-Chan CHAN, Managing Director, The Consumer Goods Forum

Welcome Address from the GFSI Director

9:15 am - 9:30 am

Plenary Hall

Speakers

Erica SHEWARD, Director of the Global Food Safety Initiative (GFSI), The Consumer Goods Forum

Special Keynote Address: Dr. Amy Khor, Senior Minister of State, Republic of Singapore

9:30 am - 9:45 am

Join Dr. Amy Khor, Senior Minister of State, Ministry of Sustainability and the Environment, Ministry of Transport for the Republic of Singapore, as she sheds light on the initiatives and policies shaping Singapore's food space and pioneering strides in environmental sustainability. In this keynote speech, Dr. Khor will explore the intersection between Singapore's green future and dynamic culinary landscape, with emphasis on how its evolving food space fosters both innovation and resilience.

Plenary Hall

Speakers

Dr. Amy KHOR, Senior Minister of State, Ministry of Sustainability and the Environment, Ministry of Transport, Republic of Singapore

Special Keynote Address: The Frontiers of Food Safety in Singapore - Driving Impact Together

9:45 pm - 10:00 am

Join Mr. Vipul Chawla, Group CEO of FairPrice Group, as we explore how resilience and innovation in the food safety landscape are critical to ensuring safe food for all. We will discuss the key levers of delivering meaningful impact for safe food, discover how all stakeholders can be catalysts for renewed change and look at how we can overcome the challenges at hand to pave the way for a safer, more resilient future for the entire food industry.

Plenary Hall

Speakers

Vipul CHAWLA, Group CEO, FairPrice Group

Networking Break

10:00 am - 10:45 am

Tech Talk: kindly sponsored by Agroknow

10:15 am - 10:30 am

Empowering Food Risk Prevention: Harnessing Data & AI to Mitigate the Risk of Chemical Hazards

The food industry faces a shifting landscape of risks, with chemical hazards like pesticides, mycotoxins, and heavy metals rising due to changing weather patterns. How can food & beverage companies move from reactive measures to proactive prevention?

This tech talk unveils the power of AI:

- **Predictive models:** Harness vast data on chemical risks, weather, and agricultural practices to forecast threats before sourcing ingredients.
- **Efficient monitoring programs:** Optimizing programs by pinpointing areas of high risk after purchasing materials.
- **AI-powered dashboards:** Accessing real-time insights into emerging chemical threats using global occurrence data.

Specifically, we'll focus on a use case for the Mycotoxins by showing how predictive analytics can be integrated into existing food safety systems to optimize prevention. This tech talk is addressed to all food safety professionals working at:

- **Food Companies** that need to know of emerging risks to inform their food risk prevention, audit and testing plans.
- **Organizations** that need to be aware of emerging risks to implement controls and measures to minimize the risk of jeopardizing public health.

Presentation Theatre (Networking Area)

Speakers

Mihalis PAPAKONSTANTINOU, Head of Data Services Team, Agroknow

GFSI Horizons: Charting the Course for Future Food Safety Excellence

10:45 am - 11:25 am

Leaders from the GFSI community will explore the strategic initiatives shaping the future of global food safety. Don't miss this opportunity to engage with the foremost minds in the industry and gain valuable insights that will drive excellence in food safety practices worldwide.

Plenary Hall

Speakers

Isabelle KUMAR, Presenter and Journalist - Moderator

Mark A. FRYLING, Vice President, Global Food Safety and Quality & GFSI Steering Committee Co-Chair, General Mills

Cindy JENKS, General Manager, Pick n Pay

Howard POPOOLA, Vice President - Corporate Food Safety, Quality and Regulatory Compliance & GFSI Steering Committee Co-Chair, The Kroger Co.

Kelvin CHEN, Head of QA & GFSI China Steering Committee Co-Chair, M Commerce Group and Wumart Tech Group

Scientifically Verified Traceability Empowering a Safe and Sustainable Food Supply

11:25 am - 12:00 pm

True transparency is the currency of food trust and essential in the provision of a safe and sustainable food supply. This session will showcase how leading retailers are using DNA-based traceability to connect animal-protein products back to the animal and the farm of origin and ensure accountability through complex protein supply chains. With this standard of traceability retailers have the knowledge to make informed supply chain decisions and provide assurance to consumers. True supply chain knowledge empowers retailers to safeguard and strengthen the integrity of their supply chains, improve product quality, and differentiate their brands with confidence.

Plenary Hall

Speakers

Lisa KIRIBATHGODA, Technical Marketing Manager, MSD Animal Health

Lunch Break

12:00 pm - 1:30 pm

Tech Talk: kindly sponsored by PathSpot

12:10 pm - 12:25 pm

How Data and Technology are Revolutionizing Food Safety

Join Christine Schindler at this innovative session to learn more about leveraging actionable, specific, measurable data and technology for real time insights and broader trends — from hygiene management, temperature monitoring, AI driven audits, expiration/ waste management and more. In a world where data driven decisions are crucial, this session will cover how data driven technologies are generating food safety insights driving food safety culture, and impacting operations and strategy through a proactive and predictive approach.

Presentation Theatre (Networking Area)

Speakers

Christine SCHINDLER, Co-Founder and CEO, PathSpot

Doug DAVIS, Senior Global Director of Food Safety, Marriott International

Tech Talk: kindly sponsored by SGS

12:30 pm - 12:45 pm

Generative AI and the Green Agenda: Enhancing Early Warning Systems for Food Safety and Environmental Integrity

In a time-critical session, we will explore how Generative AI is redefining Early Warning systems to serve the dual purposes of food safety vigilance and environmental foresight amidst the Green Transition. This presentation will demonstrate the integral role of AI in identifying potential hazards and opportunities that intersect with food safety and sustainability goals. Emphasizing the intricate balance between technological advancements and ecological considerations, we will articulate how Generative AI can support in green initiatives, such as pesticide reduction, sustainable packaging, and climate change resilience.

Key Takeaways: Participants will gain sharp, actionable insights into:

- The integration of Generative AI within Early Warning systems to navigate both food safety and environmental challenges.
- Strategies for aligning AI capabilities with the objectives of the Green Agenda, ensuring that technology contributes to sustainable food safety practices.
- The necessity for a harmonized approach where AI complements human expertise in mitigating risks associated with the Green Transition.
- Practical examples from industry leaders who are successfully utilizing AI to anticipate and address the complexities at the intersection of food safety and environmental sustainability.

Presentation Theatre (Networking Area)

Speakers

Nicola COLOMBO, Global Head, SGS DIGICOMPLY

Special Session: kindly sponsored by Ecolab

1:30 pm - 2:15 pm

Safe Food for Everyone: What Actions Can We Take NOW?

The World Health Organization estimates the global burden of foodborne disease to be 600 million illnesses every year and sadly 420,000 deaths. Children under 5 years of age carry 40% of the foodborne disease burden, with 125,000 deaths every year. The U.S. CDC estimates that 1 in 6 Americans get sick from contaminated food or beverages and 3,000 die from foodborne illness each year. About US\$ 110 billion is lost each year in productivity and medical expenses resulting from unsafe food in low, and middle-income countries. The United States Department of Agriculture estimates that foodborne illnesses cost the United States more than \$15.6 billion each year.

The goals of the panel discussion are:

1. For panelists to share how their food safety programs have changed in the last three years and how they will change in the next three years.
2. To discuss the integration of current and new technologies to improve food safety.
3. To explore the role of digital and AI on bending the curve of foodborne disease.
4. To enable the panelists to share what their organizations are doing to raise the levels of food safety knowledge within their organization and across the broader supply chain.
5. To hear the panelists perspective on optimal food safety training and education strategies in the digital age.

Areas of Focus:

- The steps retailers, manufacturers and university researchers are taking to bend the curve on foodborne illness.
- Changes in food safety and quality management practices occurring within the food retail and manufacturing communities.
- Competencies in hazard analysis and managing risks.
- Exploring the degree to which the food industry understands the significance of pests as vectors in pathogen transmission.
- Will digital and AI help bend the curve of foodborne disease?
- New approaches to food safety education and training.

Plenary Hall

Speakers

John H. HANLIN, Ph.D., Vice President, Research, Development & Engineering , Ecolab

Yolanda YAO, Director of Food Safety, Product Safety and Supplier Risk Management, Walmart China

Silvia PEREIRA, Vice-president Corporate Quality & Food Safety, Mars, Inc.

Susanne GARCIA-SCHAUERMANN, Senior Vice-President SARA & Quality Assurance, Mondelēz International

Special Session: kindly sponsored by Veeva Systems

1:30 pm - 2:15 pm

Safeguarding our Food: The Role of Digital Transformation in Ensuring Quality & Food Safety Across the Value Chain

In the wake of rising global foodborne diseases and the increasing pressure on food production due

to climate change, our panel session, “Safeguarding our Food: The Role of Digital Transformation in Ensuring Quality Across the Value Chain,” explores the crucial role of digital transformation in food safety. As we traverse the journey from ingredient suppliers to the final product, we will delve into how digital technologies can enhance efficiency, resilience, and transparency.

The session will highlight how these advancements can streamline processes, improve risk mitigation, and fortify the industry’s ability to address potential safety concerns promptly and effectively. Join us as we uncover the potential of digital transformation in aligning with our collective goal of raising the bar on food safety and meeting the needs of our evolving world.

Breakout Room 1

Speakers

Geert VAN KEMPEN, Head of Food & Beverage, Strategy, Veeva

Imro BIRTANTIE, Head of Nestlé Quality Assurance Center Zone AOA and GCR, Nestlé

Julieta G. AUSTRIA, President & Owner, Blue Macay Food Manufacturing Corp.

Gerben STEGGINK, VP Quality and Food Safety Specialized Nutrition Unit, Danone

Kshitij GODBOLE, Vice President Quality, Regulatory Affairs, and Sustainability, Suntory Beverage & Food Asia Pacific

Special Session: kindly sponsored by GS1

1:30 pm - 2:15 pm

Developing Automated Traceability in the Australian Cherry Industry

The Australian cherry industry has embraced Quality Assurance standards to meet customer expectations, with all commercial operations certified to GFSI benchmarked standards. However, current paper-based traceability systems are inefficient and hinder rapid product tracing and performance evaluation.

To address this, automated traceability systems offer a solution, ensuring compliance with QA standards while digitising production, packing, and distribution processes. Cherry Growers Australia, in partnership with Agriculture Victoria, has spearheaded the development of a model automated traceability system using RFID technology. This system captures product data from harvest to packaging, enabling real-time visibility and identification throughout the supply chain.

Central to this system is the use of GS1 authorized and unique numbers, ensuring effective product identification globally. This standardized approach meets industry needs both domestically and in export markets, providing a reliable traceability solution.

SESSION TAKEAWAYS:

- Highlighting the advantages of digitising traceability systems using global interoperable standards
- How collaboration between industry, government and standards organisations are supporting enhanced product traceability and facilitating cross-border trade

Breakout Room 2

Speakers

Peter CARTER, General Manager – Public Policy & Government Engagement, GS1 Australia

Patrick ULLOA, Export Development Manager, Cherry Growers Australia

Unleashing the Power of Technology for Food Safety Management

2:30 pm - 3:15 pm

In the ever-evolving landscape of food safety management, the integration of innovative technology emerges as a game-changer. This session will explore the relationship between technology and food safety, providing insight into how innovative solutions can empower a proactive approach to ensuring the highest standards in global food safety and act as a critical enabler for a safer and more transparent food supply chain.

Breakout Room 1

Speakers

Dave CREAN, Director, STRIDE Food R&D Consultancy Ltd.

Susanne GARCIA-SCHAUERMANN, Senior Vice-President SARA & Quality Assurance, Mondelēz International

Patrick WALL, Professor of Public Health, University College Dublin

Gary LOH, Founder & CEO, DiMuto

Food Safety in the Green Transition - The Unintended Consequences

2:30 pm - 3:15 pm

The Green Transition and Food Safety are non-negotiables. Join us as we discuss the intersection of food safety and the green transition and explore how to proactively address challenges and make the green agenda work for all stakeholders. From examining unforeseen consequences witnessed in recalls, to unravelling the concept of regenerative agriculture, panelists will demonstrate how we can shape a resilient and safe future for all.

Breakout Room 2

Speakers

Roy KIRBY, Partner, FoodsafERM

Dr. Li Dan, Assistant Professor, Department of Food Science & Technology, National University of Singapore

Phil WEBSTER, Partner, Arthur D. Little Limited

Max TEPLITSKI, Ph.D., Chief Science Officer, International Fresh Produce Association

Networking Break

3:15 pm - 4:00 pm

Tech Talk: kindly sponsored by LRQA

3:30 pm - 3:45 pm

Fresh Thinking in a New Era of Risk

The global risk landscape is changing, and a new era of risk is here. With an evolving regulatory landscape, ESG demands, supply chain uncertainty and an increasing number of cyber-attacks protecting your brand's reputation and ensuring high levels of product integrity is vital to business success.

In this Tech Talk, presenter Kimberly Coffin will introduce the challenging risk landscape we are seeing today and how businesses must adapt in order to effectively anticipate, mitigate and manage the risks associated with product integrity, and ultimately, future-proof their brand.

Key takeaways:

During this session, the audience will gain a better understanding of:

- The challenging risk landscape and how the risks we are seeing are becoming increasingly interconnected across supply chains.
- The new era of risk and the history of the assurance industry.
- The five essential steps to navigating the new era of risk.
- Data-informed decision-making and LRQA's supply chain intelligence platform, EiQ.
- How to grow sustainably in the new era of risk and the balanced approach to risk management priorities.

Presentation Theatre (Networking Area)

Speakers

Kimberly COFFIN, Supply Chain Technical Director, LRQA

Special Session: kindly sponsored by Rentokil Initial

4:00 pm - 4:45 pm

Rising to the A-I of the storm: using digital technology to protect food safety in an evolving world

Climate change impacts all of our daily lives in ways we may not even realise, with the extreme weather events we're seeing across the globe being just one example of the adverse impacts it can cause. From heatwaves and blizzards to tornadoes and heavy rainfall, these volatile conditions can significantly impact the food supply chain in numerous ways – for example, causing increased economic costs, changing ecosystems and crop yields.

With our climate changing, we're also seeing seasonal weather patterns becoming more erratic and unpredictable. As a result, pest activity trends are beginning to fluctuate, with certain pests and non-native species being able to thrive and adapt to new settings in line with the weather and changing climate. As the world's largest pest control company, we see these changes first-hand and understand how they impact your food business.

To overcome these challenges, we're using technology to create even more proactive pest control. In recent decades, our connected devices have helped us lead the industry by propelling our understanding of pests and gathering data-driven insights on pest activity. With more knowledge comes more power – this data has supported long-term data mapping and helped us identify common trends in pest behaviour and activity, such as how pest infestation levels are linked to weather trends. Now, technological advances are taking our digital solutions even further and keeping us ahead – sophisticated pest detection cameras powered by Artificial Intelligence and Machine Learning are enabling effective monitoring, earlier pest detection and more sustainable and targeted pest control.

In our GFSI Conference special session, Tony Poulsen, our Regional Director of Operations and M&A in Asia, will explore the correlation between the increasing frequency of extreme weather and its impact on pests and their infestation levels. Tony will dive into the innovative solutions that can protect your food business.

Join us on **9 April at 16:00** as we offer a new perspective on the pest challenges you face and explore the technological advances that can help mitigate pest risks in the food supply chain. We hope to see you there.

Breakout Room 1

Speakers

Tony POULSEN, Regional Director, Operations and M&A, Asia, Rentokil Initial

Special Session: kindly sponsored by bioMérieux and Mérieux NutriSciences

4:00 pm - 4:45 pm

Safe Collaboration and Data Sharing to Enhance Food Safety Risk Management - Concept or Reality?

Breakout Room 2

Speakers

Roy KIRBY, Partner, FoodsafERM

Susanne GARCIA-SCHAUERMANN, Senior Vice-President SARA & Quality Assurance, Mondelēz International

Nicolas CARTIER, CEO, Mérieux NutriSciences

Raquel MEDEIROS, Head of Food Safety - Chemical Contaminants and Packaging, Nestlé

Hannes POUSEELE, Global Solutions Architect for Data and Genomics, bioMérieux

Digitising Food Safety: Navigating Challenges and Digital Upskillings in the Industry

5:00 pm - 6:00 pm

From the big to the small, the digital era beckons a transformative journey in food safety management. This session will highlight the imperative of upskilling, including in SMEs, and explore the integration of new talents to fortify the digital management of food safety. Panelists will showcase the unique challenges concerning digital standardisation and examine how these hurdles can be overcome to establish a robust framework for digitising food safety.

Breakout Room 1

Speakers

Natalie DYENSON, Chief Food Safety & Regulatory Officer, International Fresh Produce Association (IFPA)

Cronan McNAMARA, Founder & CEO, Creme Global & Adjunct Professor, University College Dublin (UCD), Creme Global & University College Dublin

Hannes POUSEELE, Global Solutions Architect for Data and Genomics, bioMérieux

Boris BOLSHCHIKOV, Head of Food Safety Science and the Global Food Safety Center, Mars Incorporated

Navigating the Intersection of Food Safety & Plastics

5:00 pm - 6:00 pm

Join us as we explore the critical realm of food safety and plastic waste, looking at the challenges surrounding unintended recalls and engaging in a constructive debate on how to avoid unforeseen consequences in the utilisation of recycled plastics. Delegates will gain insights into the challenges posed by plastic waste and the regulatory considerations shaping their impact on food safety.

Breakout Room 2

Speakers

David LOVELL, Director Regulatory Compliance, DSL Consulting

Dr. Miao GUO, Food Safety and Quality Assurance Director, Great China Region, PepsiCo

Cédric DEVER, Director, Sustainability, The Consumer Goods Forum

John FIELD, Chief of the Chemical Health Hazards Assessment Division, Packaging and Contaminants, Health Canada / Government of Canada

Official Opening Cocktail

6:00 pm - 7:30 pm

DAY 2 - 10th April

Welcome to Day 2 of the GFSI Conference 2024

9:00 am - 9:05 am

Plenary Hall

Speakers

Isabelle KUMAR, Presenter and Journalist - Moderator

Leadership Talk: Steve Wearne, UK Food Standards Agency & Codex Alimentarius Commission

9:05 am - 9:30 am

Join us for a compelling Leadership Talk with Steve Wearne, Director of Global Affairs at the UK Food Standards Agency and Chairperson at the Codex Alimentarius Commission, as we gain insights into the latest developments at Codex, exploring the intersection of technology, AI, innovation, and climate change and elaborate on future collaborative initiatives between GFSI and Codex.

Plenary Hall

Speakers

Isabelle KUMAR, Presenter and Journalist - Moderator

Steve WEARNE, Director, Global Affairs, UK Food Standards Agency and Chairperson, Codex Alimentarius Commission, Food Standards Agency & Codex Alimentarius Commission

Food Safety & Navigating the Tech Frontier: Regulatory Insights from the Asia-Pacific Region

9:45 am - 10:30 am

Learn more about the regulatory landscape of technology in food in the Asia-Pacific (APAC) region.

Bringing together diverse voices, panelists will showcase unique regional perspectives on the current regulatory ecosystem governing the ever-evolving food tech domain. Join us for a compelling dialogue that bridges the gap between technological advancements and regulatory frameworks for food safety.

Breakout Room 1

Speakers

Isabelle KUMAR, Presenter and Journalist - Moderator

Kyaw Thu AUNG, Branch Head, National Centre for Food Science, Singapore Food Agency

Bobby KRISHNA, Senior Food Safety Specialist, Food Safety Department, Dubai Municipality

Jim DODDS, Chief Executive Officer, Safe Food Production Queensland

Strengthening Global Capabilities for Food Safety Risk Assessment in the Green Transition

9:45 am - 10:30 am

In a world grappling with the dual challenges of ensuring food safety and addressing the impacts of climate change, the need for a cohesive and forward-looking approach has never been more pressing. Panelists will explore the intricacies of food safety risk assessment, offering insights into the evolving landscape and impacts of the green transition. Through collaborative discussions, we will address the unique challenges posed by the intersection of these critical issues and explore innovative solutions for effective risk management.

Breakout Room 2

Speakers

Cliona MURPHY, Consultant, Senior Business Leader & Board Director

Dr. Markus LIPP, Senior Food Safety Officer, Food and Agriculture Organization (FAO)

Roy KIRBY, Partner, FoodsafERM

Diego VARELA MAINO, Director, Chilean Food Safety and Quality Agency, ACHIPIA

Networking Break

10:30 am - 11:15 am

Tech Talk: kindly sponsored by Testo

10:45 am - 11:00 am

Transferring Data into Insights - Leverage potential with product simulation

In an era marked by the rapid evolution of climate patterns and its profound impact on food safety, the imperative for sustainable cold chain management has become paramount for companies in the food supply chain. This 15-minute speech delves into the pivotal role of data-driven insights in navigating these challenges and seizing opportunities for innovation.

Firstly, we will explore the impact the changes in our evolving world have on the cold chain and their direct implications on food safety. From extreme weather events to shifting agricultural patterns, the need for robust cold chain management solutions has never been more pressing.

Next, we delve into the transformative power of continuous temperature monitoring and product simulation in optimizing cold chain operations. By harnessing real-time data and advanced simulation techniques, retailers and restaurants can proactively identify and mitigate risks, ensuring the integrity and quality of their products throughout the supply chain. We showcase how these technologies enable precise control and visibility, empowering stakeholders to make informed decisions and drive operational excellence.

Lastly, we present a compelling use case based on an energy savings dashboard. This innovative tool offers a comprehensive overview of energy consumption patterns, allowing businesses to identify inefficiencies and implement targeted strategies for cost savings and environmental stewardship. Through insightful analytics and actionable insights, the dashboard demonstrates how data-driven approaches can unlock substantial value, aligning sustainability goals with bottom-line benefits.

In conclusion, this speech illuminates the transformative potential of transferring data into insights, particularly within the realm of product simulation and cold chain management. By embracing data-driven strategies and leveraging innovative technologies, retailers and restaurants can not only mitigate the impacts of climate change but also drive sustainable growth and resilience in an ever-evolving landscape.

Presentation Theatre (Networking Area)

Speakers

David SCHMITT, Subject Matter Expert, Testo

Tobias MATT, Director of Product Management, Testo

Charting the Digital Journey for Food Safety: AI in Focus

11:15 am - 12:30 pm

Join the Science & Technology Advisory Group (STAG), as it presents its latest paper on the intersection of Artificial Intelligence (AI), big data, and machine learning. Panelists will discuss the overarching digital ecosystem, providing a comprehensive overview of the regulatory perspective in this dynamic landscape. STAG's expert insights will explore the complexities of AI, shedding light on its transformative potential and the regulatory considerations that guide its responsible integration. Don't miss this opportunity to navigate the future of technology through the lens of STAG's cutting-edge research.

Breakout Room 1

Speakers

Dave CREAN, Director, STRIDE Food R&D Consultancy Ltd.

Dr. Francisco DIEZ-GONZALEZ, Director of the Center for Food Safety and Professor in Food Science and Technology, University of Georgia

Kaye BURGESS, Senior Research Officer and Principal Investigator, Teagasc Food Research Centre - Food Safety Department

Robert SCHARFF, Professor, Department of Human Sciences, The Ohio State University

Dr. Susan MATTHEWS, Director, Future Forward Strategies Ltd.

Lise KORSTEN, Co-Director of the DSI-NRF Centre of Excellence in Food Security, University of Pretoria

The Intersection of Food Security, Food Safety & Climate Change

11:15 am - 12:30 pm

Join us as we explore the intersection of food security, food safety & climate change, focusing on how current global challenges are exerting severe pressure on the food system, exacerbated by the far-reaching impacts of climate change on food and water scarcity.

Breakout Room 2

Speakers

Isabelle KUMAR, Presenter and Journalist - Moderator

Dr. Francesco BRANCA, Director, Department of Nutrition and Food Safety, World Health Organization (WHO)

Natalie DYENSON, Chief Food Safety & Regulatory Officer, International Fresh Produce Association (IFPA)

Dr. Markus LIPP, Senior Food Safety Officer, Food and Agriculture Organization (FAO)

Lunch Break

12:30 pm - 2:00 pm

Ask GFSI

1:00 pm - 1:20 pm

Come to the Presentation Theatre to engage directly with the GFSI team and regional offices as they address the latest on GFSI's strategic priorities and the Race To The Top framework. Gain insights and deepen your understanding of GFSI's vision and initiatives. Don't miss this interactive session!

Presentation Theatre (Networking Area)

Speakers

Isabelle KUMAR, Presenter and Journalist - Moderator

Erica SHEWARD, Director of the Global Food Safety Initiative (GFSI), The Consumer Goods Forum

Lalaina RANDRIAMANANTSOA, Senior Technical Manager, GFSI, The Consumer Goods Forum

Esther DIAZ, GFSI Consultant, LatAm, The Consumer Goods Forum

Tsutomu OKUBO, Senior Manager, GFSI Japan, The Consumer Goods Forum

Special Session: kindly sponsored by Neogen

2:00 pm - 2:45 pm

Data-Driven Evolution of Risk-Based Food Safety

In the evolving landscape of food safety, transitioning from hazard-based to risk-based culture and programs is both imperative and challenging. During this session, leaders and experts across industry and academia will unravel the complexities of this evolution. Challenges such as compliance vs. proactivity, extrinsic vs. intrinsic motivation, and the role of data and technology will be discussed.

This session will provide food industry professionals with insights and inspiration to adopt proactive and preventive food safety strategies, incorporating enterprise and public health-related risk metrics, and overcoming social and business challenges related to the change to a more adapted culture. The speakers will help you reduce the complexity and strengthen an organization's culture to better address future food safety challenges.

We will discuss:

- Appropriate metrics for assessing risk
- Tools and modelling-based approaches to assess enterprise risks
- Embedding psychosocial risks in your hazard analysis to increase risk management performance
- Ways to effectively communicate food safety-associated to company leadership and middle managers
- A path for bringing your food safety management to the next level

Breakout Room 1

Speakers

Dr. Rob DONOFRIO, Chief Science Officer, Neogen

Dr. Lone JESPERSEN, Principal and Founder, Cultivate SA

Dr. Martin WIEDMANN, Gellert Family Professor in Food Safety, Cornell University

Rachel DOWNEY, Head of Food Safety & Quality, Bulla Dairy Foods

Special Session: kindly sponsored by NSF International

2:00 pm - 2:45 pm

Bridge the Gap: Building collaboration across increasingly complex food supply chains

Join us for a dynamic panel discussion on the power of collaboration in advancing food safety across the entire supply chain. Our panelist of industry leaders and food safety experts will share their insights and experiences in developing partnerships to address common food safety challenges to ensure there is integrity in the global food supply chain.

From supplier engagement to knowledge sharing initiatives, from mitigating climate-related risks to navigating the complexities of technology adoption, we'll explore how collaborative efforts are driving continuous improvement and raising the bar for food safety standards globally. Discover how cross-industry cooperation is essential for meeting the evolving demands of our world and ensuring the safety and integrity of the food we consume.

We'll discuss:

- Importance of Collaboration: Highlighting the significance of collaborative efforts among stakeholders in enhancing food safety standards across the entire supply chain.
- Shared Responsibility: Emphasizing the importance of shared responsibility in ensuring compliance with food safety regulations and standards.
- Best Practices: learn from successful collaborative initiatives and best practices implemented by food companies; concrete examples of how collaboration can drive positive outcomes.
- Developing Skills and Building Capacity for the Future: let's discuss the role of training and capacity building programs in empowering stakeholders to meet certification requirements and uphold food safety standards effectively.
- Regulatory Compliance: the importance of aligning collaborative efforts with regulatory requirements to ensure assurance success and market access.
- Audit Readiness: the importance of preparing for audits and compliance with certification standards.

Gain insights and actions that you can implement for a more resilient, transparent, and trusted supply chain that safeguards the health and well-being of consumers worldwide.

Breakout Room 2

Speakers

Jyoti BHASIN, Managing Director, NSF APAC

Chong NYET CHIN, Director of Food Safety & Quality, FairPrice Group

Yamnish KAUL, Director APMEA - Food Safety & Sanitation, Kerry Group

Samuel BARRETT, Global Food Safety & Quality Assurance Manager, Yum! Brands
Yee Wei GOH, Senior QA Manager, Restaurant Brands International QA APAC

The Role of AI in Tackling Food Fraud

3:00 pm - 3:45 pm

Join us as we explore the critical juncture between AI and food fraud. Panelists will highlight the pivotal role of AI in deciphering fraudulent practices and managing critical data. In this session, we will navigate the AI landscape, look at the challenges and solutions and offer insights and strategies to secure the integrity of our global food supply chain.

Breakout Room 1

Speakers

Isabelle KUMAR, Presenter and Journalist - Moderator

Donald PRATER, Acting Director, Center for Food Safety and Applied Nutrition, U.S. Food and Drug Administration

Chong NYET CHIN, Director of Food Safety & Quality, FairPrice Group

Cameron SCADDING, Founder & Managing Director, Source Certain

Singapore Standards and Regulations in Food Safety

3:00 pm - 3:45 pm

Singapore Standards are nationally recognised documents established by consensus. Standards are published documents setting out specifications and procedures for the design, use or performance of materials, products, processes, services, and systems. The key objectives of Singapore Standards is to help local enterprise to improve the quality of products and services and at the same time enhance Singapore's branding.

Most of the Singapore Standards are for voluntary use by the industry. However, some standards have been adopted by government agencies in Singapore as part of regulatory requirements such as prerequisites to license applications.

This presentation will provide an overview of Singapore Standards and regulation in food safety. Some of the standards are drafted to assist local small and medium enterprises to build their capabilities towards meeting international food safety standards such as ISO22000 Food Safety Management System, while some are uniquely Singaporean, based on the local food industry ecosystem and landscape such as clean and green standards for urban farms and codes of practice in the preparation of ready-to-eat raw fish in local cuisine such as sliced raw fish congee and "Yu Sheng" (A popular dish during the lunar new year).

Breakout Room 2

Speakers

Richard KHAW, Deputy Director, School of Applied Science, Nanyang Polytechnic

Networking Break

3:45 pm - 4:30 pm

Supporting Business in Building Food Safety Capabilities

4:30 pm - 5:00 pm

Join members of the GFSI Steering Committee as they provide a high-level update on the GFSI capability building framework, revisiting its core principles and discovering the progress achieved over the past year, with a specific focus on addressing capability needs within the supply chain. Panelists will also discuss the future of the GFSI's Online Repository of Certificates (ORC) and explore the strategic next steps in this area.

Plenary Hall

Speakers

Isabelle KUMAR, Presenter and Journalist - Moderator

Howard POPOOLA, Vice President - Corporate Food Safety, Quality and Regulatory Compliance & GFSI Steering Committee Co-Chair, The Kroger Co.

Erica SHEWARD, Director of the Global Food Safety Initiative (GFSI), The Consumer Goods Forum

Cindy JENKS, General Manager, Pick n Pay

Eduardo Martinez DEBEZA, Head Quality Assurance International, Restaurant Brands International

Mick McDONALD, Senior Director Corporate Q&FS Center of Expertise, Mars, Inc.

Special Keynote Speech - What business are you in? Redefining Health Professionals: The Role of the Food Industry in Wellness

5:00 pm - 5:30 pm

Plenary Hall

Speakers

Patrick WALL, Professor of Public Health, University College Dublin

Official Conference Dinner

7:30 pm -

Nestled within Flower Dome, Flower Field Hall engages guests with a sensory experience. Guests will have a memorable time marvelling at the uniqueness of events held here. Overlooking the changing Flower Field display on one side and a spectacular view of the Marina Bay skyline on the other, this indoor space is captivated by its picturesque backdrop of perpetual spring. Specially programmed LED lights add to the enchanting setting by cycling through a rainbow of colours.



Address: Gardens by the Bay – Flower Field Hall, Flower Dome, 18 Marina Gardens Drive, Singapore 018953

18:45: Guests to meet at Hall C, Level 1, Sands Expo & Convention Centre for coach transfer to Gala Dinner @ Gardens by the Bay (*guests are required to wear their GFSI Conference 2024 badges for identification purposes*).

19:30: Arrival of Guests and Cocktail Reception

20:00: Networking Buffet Seated Dinner

21:30/45: Coach Transfer to MBS

22:00: Arrival at MBS

DAY 3 - 11th April

Welcome to Day 3 of the GFSI Conference 2024

9:00 am - 9:05 am

Plenary Hall

Speakers

Isabelle KUMAR, Presenter and Journalist - Moderator

Leadership Talk: Vikas Gupta, Tata Consumer Products

9:05 am - 9:30 am

Join us for an insightful Leadership Talk with Vikas Gupta, President and Global Head of Research and Development at Tata Consumer Products, as he addresses the distinctive challenges facing food safety in India and offers valuable insights into the broader Asian market. With a focus on industry, Vikas will discuss the necessary measures businesses need to take in order to address these challenges effectively and shed light on the evolving regulatory landscape surrounding food safety, providing a comprehensive overview of the current context and potential future developments.

Plenary Hall

Speakers

Vikas GUPTA, President and Global Head - R&D, Tata Consumer Products

Tech in Focus: Remote Auditing in Food Safety

9:45 am - 10:30 am

Join us as we explore the realm of remote auditing in food safety, drawing on the invaluable lessons gained from the COVID era and latest advancements in the space. Panelists will provide insights on innovations and best practices that have emerged in response to the evolving landscape of food safety assessments, highlighting how remote auditing has not only weathered the storm but paved the way to ensuring the integrity of our food supply chain.

Breakout Room 1

Speakers

Mary Weaver GERTZ, Chief Food Safety & Quality Officer, Yum! Brands, Inc.

Julian M. COX, Associate Dean (International - Emerging Markets), Faculty of Engineering, University of New South Wales (UNSW Sydney)

Adam ZAMORSKI, Director of Global Quality Auditing, Mondelēz International

Linda QUEK, Co-chair, Technical Committee on Food Safety, Singapore Standardisation Programme

Dave CREAN, Director, STRIDE Food R&D Consultancy Ltd.

Navigating Uncertainty: Digital Solutions Revolutionising Food Safety in a Turbulent World

9:45 am - 10:30 am

Amid the pandemic, the war in Ukraine, and extreme weather events fueled by global warming, supply chains face unprecedented challenges. The list of challenges is only getting longer; this constant flux and challenge has been described by concepts such as VUCA – Volatility, Uncertainty, Complexity, and Ambiguity.

Join us for a dynamic discussion focusing on the latest digital and technological food safety approaches that have the potential to revolutionise how the industry can become more agile and adapt. We will highlight the potentially transformative impact of digital technologies and explore how these nascent advancements may contribute to more resilient and sustainable approaches to food safety and, therefore, food security.

Breakout Room 2

Speakers

Isabelle KUMAR, Presenter and Journalist - Moderator

Deirdre RYAN, Director of Quality Assurance and Sustainability, Bord Bia – the Irish Food Board

Zoltan SYPOSS, Senior Vice President, Chief Quality, Safety and Environment (QSE) Officer, The Coca-Cola Company

Ricky LIN, CEO & Founder, Life3 Biotech

Networking Break

10:30 am - 11:15 am

Foodborne Pathogens as Adulterants: Is this the way to play the food safety game?

11:15 am - 12:00 pm

Typically, pathogenic microorganisms are considered contaminants in foods, particularly those foods that receive little or no processing. Following an outbreak involving E. coli O157:H7 in the USA in 1993, their government introduced legislation declaring that specific bacterium an adulterant in food, with significant implications for the meat industry and beyond. Currently, similar legislation has been proposed for outbreak Salmonella strains in selected poultry products. But what is a contaminant and what is an adulterant? Is legislating pathogens as adulterants appropriate? What are the arguments for and against? This somewhat philosophical presentation will explore a range of arguments around food safety and such legislation, from the biological, to the analytical, and beyond, leaving you, the audience, to contemplate the title and the question.

Plenary Hall

Speakers

Julian M. COX, Associate Dean (International - Emerging Markets), Faculty of Engineering, University of New South Wales (UNSW Sydney)

THIS IS FOR YOU - Turning Stories Into Actions

12:00 pm - 12:30 pm

How many times have you found yourself lost in the realms of imagination, envisioning alternative stories for your life? Perhaps you've dreamed of being a world-famous chef, an astronaut, or even pondered the responsibilities of being a prime minister or president. "THIS IS FOR YOU - Turning Stories into Actions" – explores the power of turning these imaginative narratives into tangible actions. Join Nigel Sutton as he delivers an unforgettable and highly engaging keynote.

Plenary Hall

Speakers

Nigel SUTTON, Special Keynote Speaker - Director, Creative Learning and Audience Engagement , NDS Productions

Conference Closing Remarks

12:30 pm - 12:45 pm

Plenary Hall

Speakers

Isabelle KUMAR, Presenter and Journalist - Moderator

Erica SHEWARD, Director of the Global Food Safety Initiative (GFSI), The Consumer Goods Forum

Dirk Van de PUT, Chairman and Chief Executive Officer , Mondelez International