

Quality & Safety

Times	Name	Topic
9.15 - 9.30	Professor Stephen Marshall, Director of the Hyperspectral Imaging Centre, University of Strathclyde	Hyperspectral Imaging in food and drink applications
09.30- 09.45	Belinda Phipps, Chief Executive, The Science Council	Preserving public trust in our scientists to maintain our food safety standards post 2019
9.45 - 10.00	Marta Vaquero, Food Safety Certification Manager, NQA	Changes in FSSC 22000 standard and Food Defence requirements
10.00 - 10.15	Tim Hess, Associate Professor, Water Management, Cranfield Water Science Institute.	Water-related risk in fresh fruit and vegetable systems.
10.15 - 10.30	Dr Louise Manning , Senior Lecturer in Food Policy and Management, Harper Adams University, UK	Food fraud: countermeasures to consider in food NPD
10.30 - 10.45	Peter Dymont, Technical Manager, Camfil Ltd.	Fresh opportunity to filter out risk in Food and Beverage
10.45 - 11.00	Debra Smith, Global Hygiene Specialist, Vikan UK	Maximising Global food safety standard compliance through appropriate selection and maintenance of cleaning tools
11.00 - 11.15	Russell Morgan, Sales Manager – UK & Ireland for the Product Inspection Division, Mettler Toledo	How product inspection technology can reduce the risk of product recalls
11.15- 11.30	Peter Littleton, Technical Director, Klenzan – Christeys – UK.	The use of disinfectants for ensuring food safety
11.30- 11.40	Coffee Break & Networking	
11.40 - 11.55	Tom Ford, Business Development Manger, Hillbrush Company Ltd	Food Surface Contamination and Workplace Organisation
11.55 - 12.10	Dave Bird, Food and Beverage National Sector Sales Manager, SpiraxSarco	Clean steam – the food and beverage industry's greatest oversight
12.10 - 12.25	Ross Dumigan, Food & Beverage Segment Manager CEBI, Camfill Ltd	Food and Beverage Market Review / ProSafe – Protecting your Product
12.25 - 12.40	Lee Smith, Lead Software Engineer, Mettler Toledo	Integrating product inspection equipment using PackML/ OPC UA
12.40 - 12.55	Russell Morgan, Sales Manager – UK & Ireland for the Product Inspection Division, Mettler Toledo	Metal detection, X-ray or both? Making the Right Choice
12.55 - 1.10	Sam Mudge, Global Category Manager, Datwyler, Cabling Solutions	CPR - Clear Labelling of Cable Fire Safety Classes
1.10- 1.25	Andy Buchan, Divisional Managing Director, ACO Building Drainage	Hygiene by Design
1.25 - 2.00	Lunch Break & Networking	
2.00 - 2.15	Paul O'Nion, Senior Associate Principal Scientist, RSSL	Tools to resolve Taint and Off-Flavour Contamination in Food Products
2.15 - 2.30	Kevin Fernandes, Sales Manager, IMSPEX Diagnostics Ltd	Rapid analysis and detection of Volatile Organic chemicals (VOC's) in food and beverage samples as markers of food quality and control using a mobile and sensitive novel sensor technology.
2.30 - 2.45	Andrew Griffiths, National Business Development Manager, Hygiene Group Ltd	How we make Innovation work

NPD & Innovation

2.45 - 3.00	Peter Hoyland, Co-Founder, Bubble Ltd	What can be done to improve resource management in the complex world of food & beverage innovation?
3.00 - 3.15	Mark Evans, Managing Director, R&D Tax Claims Limited	R&D Tax Relief-To Claim or not to Claim
3.15 - 3.30	Coffee Break & Networking	
3.30 - 3.45	Andy Claughton, Project Management Consult & Trainer, Andy Claughton Facilitates, UK	Speed-to-Market: How to ensure your product is ready on time without compromise
3.45 - 4.00	Sue Nelson, CEO, Breakthrough Funding	What is Food Tech?
4.00 - 4.15	Kalpana Durga, NPD Manager, Principle Healthcare Ltd	Innovation in Vitamin and Mineral Supplement industry
4.15- 4.30	Kate Downer and Rhiannon Jones, Research Director and Research Manager, Breaking Blue	Recipes for success: doing consumer insight 'right' in NPD
4.30- 4.45	Carole Drury, Patent Attorney, Barker Brettell	The value of IP from concept to launch
4.45- 5.00	Steve Osborn, Food Technology Scout, The Aurora Ceres Partnership Ltd	Scouting for success

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Summit

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All presentations/timetables are subject to change. Please check with onsite event timetable on the day.