

## Sustainability

Times	Name	Topic
9.15 - 9.30	John Taylor, Business Development Manager, Veolia	A permanent temporary solution - water treatment
9.30 - 9.45	David Learmond, Director, HPS Product Recovery Solutions, UK	Higher Yields, Less Waste, Faster Changeovers and Better Sustainability. It's Time to Get Piggling!
9.45 - 10.00	Nick Garrod, Head of Learning & ID, Cloud Sustainability	Food Waste: behaviour change eLearning
10.00 - 10.15	Andrew Burgess, Technical Sales Manager, Aqua Enviro	Trade Effluent Treatment: A review of best practice in the F&B sector to reduce costs and improve sustainability
10.15 - 10.30	Damian Baker, Founder and MD, RenEnergy	Economics of Solar Photovoltaic's and Energy Storage – (Can your Business afford to Ignore Solar?)
10.30 - 10.45	Chris Thornton, Manager, European Sustainable, Phosphorus Platform	Nutrients: the foundation of food sustainability
10.45 - 11.00	Leslie Berger, Agri-Food Sustainability Consultant, ADAS	Waste not, want not: Update on food waste reduction initiatives.
11.00 - 11.15	Dr John Henry Looney, Managing Director / Senior Environmental Consultant, Sustainable Direction Ltd	Wastewater Management in the Food Industry – Food for Thought
11.15 - 11.30	Paul Doherty, Senior Business Development, Centrica Business Solutions	CHP for the Food and Beverage Industry (Engineering)
11.30 - 11.40	<b>Coffee Break &amp; Networking</b>	
11.40 - 11.55	Will Schreiber, Partner, 3Keel LLP, UK	Zombie or Phoenix? The death of sustainability labels.
11.55 - 12.10	Phil Howarth, Natural Gas Sales Engineer, Clarke Energy	Benefits of Industrial CHP – Resilience, lower energy costs and emissions.
12.10 - 12.25	Mark James, Senior Partner, Ecotechnix	Reduce the costs of TSS & COD/BOD in Trade Effluent, is this possible with Bio Treatments?
12.25 - 12.40	Ilya Savva, Sales and Engineering Manager, Bio Water Technology	HyVAB® – The compact, green solution to wastewater challenges.
12.40 - 12.55	James Tucker, Industrial Business Development Manager, Huber Technology	Wastewater and sludge: How much is not treating it costing you?
12.55 - 1.10	John Findlay, Director, Carbon Zero Consultants Ltd.	Sustainable Energy & Water from Boreholes – The A to Z in 20 minutes.
1.10 - 1.40	<b>Lunch Break &amp; Networking</b>	
1.40 - 1.55	Derek Thompson, Sales Director, Alkali Solutions Ltd	Lime in recycling - Closing the sustainability circle?
2.00 - 2.15	Brian Scheffe Msc, Divisional Head – Service & Maintenance, Nijuis Industries	Protection of your effluent treatment plant by automatic diversion and control of “out of specification” flows
2.15 - 2.30	David Gaskill, Proposal Manager, Siltbuster Process Solutions	Contingency planning for existing Industrial Wastewater Treatment Plants
2.30 - 2.45	Dr Elliot Woolley, Lecturer in Sustainable Manufacturing, Centre for Sustainable Manufacturing and Recycling Technologies, Loughborough University, UK.	Frontiers of Sustainable Manufacturing of Food
2.45 - 3.00	Oliver Knight, Industrial Sales Manager, Calor Gas Limited	Industrial & Transportation solutions from Calor Gas that reduce spend on energy and lower emissions at the same time
3.00 - 3.15	Dr Valentina Stojceska, Senior Lecturer, Brunel University	Current and future perspectives of sustainability in food production systems
3.15 - 3.30	<b>Coffee Break &amp; Networking</b>	
3.30 - 3.45	Robin Hardy, Projects Director, BasePower	How Should Food and Drink Manufacturers Address Rising Energy Costs in the Light of Brexit?
3.45 - 4.00	Dave Worthington, Managing Director, Verco	Unlocking investment in industrial energy efficiency projects – how to deliver high quality projects and safer returns.
4.00 - 4.15	Nia Owen, Principal Consultant, Ricardo	The benefits of waste prevention
4.15 - 4.30	Joost Maas, Senior Sales Engineer, SEaB Energy	Why move waste?

## The Chilled & Frozen Foods Summit

4.30 - 4.45	Glen Wilson, Field Service Engineer, Munters	Improving climate conditions in chilled and cold storage
4.45 - 5.00	Mark Hughes, Business Development Manager, Chemours Fluorochemicals	Sustainable and efficient cooling in the food and beverage cold chain



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