

AGENDA



NORTH AMERICAN
FOOD SAFETY
& QUALITY

NAFS23

September 25-27, 2023 | Chicago, IL



The Westin Chicago North Shore

SEPTEMBER 25, 2023

5:00 pm - 6:00 pm

Welcome Day Panel: Safeguarding Tomorrow's Food – Charting the Course for the Future of Food Safety & Quality

- Weighing different strategies to adapt food production, storage, and distribution to mitigate the effects of climate change on food safety.
- Examining the significance of new technologies in enhancing traceability and transparency in the food supply chain
- Discussing advancements in allergen detection and the role of accurate labeling in ensuring consumer safety.
- Highlighting the challenges in detecting and managing pathogens and proposing strategies for early identification and prevention.
- Exploring the growing concern of antimicrobial resistance in the context of food safety.

Moderator:



Catherine Davidson
VP, Food Safety,
Quality, and HSE
Sabra Dipping Company

Panelists:



Takashi Nakamura
VP, Corporate R&D
and Food Safety
Fresh Del Monte



Spir Marinakis
VP of Food Safety, Quality
Assurance, Technical
Services & Sanitation
Maple Leaf Foods



STARBUCKS



Andy Corlett
VP, Supply Quality
& Product Safety
Starbucks

6:00 pm - 7:00 pm



RECEPTION



AGENDA

SEPTEMBER 26, 2023

7:00 am - 7:45 am **Registration and Breakfast**

7:45 am - 7:50 am **Opening Remarks and Important Announcements**

7:50 am - 8:00 am **Chair's Welcome Address**



Catherine Davidson
VP, Food Safety,
Quality, and HSE
Sabra Dipping Company

8:00 am - 8:35 am **Leveraging Technology: Implementing a Digital Transformation to Simplify Compliance Processes and Improve Quality**

- Discussing the current challenges facing the food industry, such as the increasing complexity of regulations and the need for greater transparency and traceability
- Outlining the implementation of a digital transformation and how it can help simplify compliance processes, increase efficiency, reduce errors, and improve data accuracy in food quality
- Examining the various technology solutions that can be used to simplify compliance processes and improve food quality, and highlight the importance of automation and data analytics in digital transformation and how it can help organizations make better decisions, improve processes, and ensure compliance



Valérie Sieurin
Chief Quality Officer
Unilever

8:35 am - 9:10 am **Leveraging Digital Solutions to Enhance Food Safety at PepsiCo, Globally**

- An overview of the variety of challenges experienced by the food industry in today's global food network
- Establishing food safety digitization priorities to prioritize impactful efforts while realizing efficiencies in the system
- Discuss how to leverage technology to address these challenges & reduce food safety risk across global supply chains



Mahir Bhagia
Chief Food Safety and Quality
Assurance (FSQA) Officer
PepsiCo

AGENDA

ROOM 1 CHAIR



Catherine Davidson
VP, Food Safety,
Quality, and HSE
Sabra Dipping Company

ROOM 2 CHAIR



Kimberly Coffin
Global Technical Director – Supply
Chain, Customized Assurance
LRQA

ROOM 3 CHAIR



Kim Daniels
Director, Crisis & Risk
Management: Food and Beverage
Products – US Based
RQA

9:15 am - 9:50 am

BREAKOUT ROOM 1 FOOD SAFETY

Creating a Sustainable FSQ Culture of Connectivity, Clarity, and Consistency

- Embracing a sensible and business-focused leadership methodology that promotes employee involvement and empowerment
- Understanding the roles process and personality have in powering your organization's FSQ performance
- Making collective accountability visible and personal to transform and inspire workforce engagement on Food Safety and Quality
- Creating a communication cadence that drives focus, urgency, and accountability
- Discussing working leadership tools to promote ongoing improvement in communication, productivity, employee satisfaction, and overall business results
- How do you plan to build a leadership legacy of accountability rather than dependency?



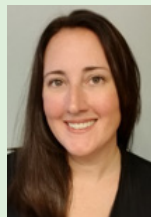
Maria Wedel
VP, Food Safety, Quality
& Regulatory Affairs
Cargill Inc.

9:15 am - 9:50 am

BREAKOUT ROOM 2 FOOD QUALITY

Securing Future Sanitation Talent within the Food Industry

- Discussing Sanitation labor trends: Why are there so many sanitation leader vacancies?
- Introducing Sanitation as a profession for individuals entering the workforce
- Cultivating future sanitation leaders from within our organizations
- Sanitation Leadership retention: Over-turning turn-over



Devon Griggs
Sr. Director of Food Safety
Conagra Brands

AGENDA

9:15 am - 9:50 am

BREAKOUT ROOM 3 COMPLIANCE

How Smart Packaging Can Help Modernize Recall Notifications

- Overview of smart packaging and how it works to provide real-time tracking and monitoring of food products throughout the supply chain.
- Discussion of the different types of smart packaging technologies available, such as QR codes, RFID tags, and NFC sensors, and their respective benefits and drawbacks.
- Explanation of how smart packaging can improve consumer safety by quickly identifying affected products and notifying consumers of potential health risks.
- Overview of the regulatory landscape and standards for smart packaging in the food industry, including compliance with the FDA's Food Safety Modernization Act (FSMA).
- Discussion of the challenges and limitations of smart packaging for recall notifications, including privacy concerns and the need for effective communication with consumers.
- Case studies of brands that have successfully implemented smart packaging for recall notifications and the positive impact it has had on their business.



Rishi Banerjee
Sr. Director & SmartLabel Lead
Consumer Brands Association

9:55 am - 11:35 am

Pre-Arranged One-to-One Meetings

10:00 am – 10:20 am: Meeting Slot 1/Networking

10:25 am – 10:45 am: Meeting Slot 2/Networking

10:50 am – 11:10 am: Meeting Slot 3/Networking

11:15 am – 11:35 am: Meeting Slot 4/Networking

11:40 am - 12:15 pm

WORKSHOP BREAKOUT ROOM 1

How to Use AI and Intelligent Automation to Drive Supplier and Product Compliance

Do you want to know how to drive the business of today and tomorrow with more speed, experimentation, and cost efficiency while continuing to provide consumer safety and maintain brand dedication? This session is for you!

- Leverage AI to eliminate cumbersome and error-prone processes.
- Improve inventory control and recover wasted dollars and precious time.
- Create predictive analytics for proactive risk prevention.
- Drive continuous improvement through AI-driven feedback loops.
- Build an actionable analytics strategy to drive key business decisions



Sara Jane Bellocchi
Networked Ingredients
Functional Consultant
TraceGains

AGENDA

11:40 am - 12:15 pm

WORKSHOP BREAKOUT ROOM 2

How to Achieve Always-on, Digital Management of Quality, Safety, Risk, and Compliance Across the Entire Supply Chain

- How the right technology can unify workflows, systems, and people to drive operational excellence and ensure the right people are doing the right things at the right time
- How leading food brands are automating partner onboarding & management paired with a fully digital product lifecycle management approach
- How businesses can protect their customers, workers, and brand reputation with automated solutions for managing incidents & recalls



Art Nisperos, Jr.
VP, Customer Experience
CMX1

11:40 am - 12:15 pm

WORKSHOP BREAKOUT ROOM 3

Item-Level Traceability and Visibility in Food Safety - The New Normal

- Improving operational efficiency and raising the quality and safety of products and processes by embracing innovation
- Looking at technologies that are allowing restaurants to have real-time visibility into their entire supply chain and operational footprint
- Assessing ways to harness valuable data and drive actionable insights from farm to fork, like early detection, traceability, predictive analytics, recall management, and more
- Gaining perspective into the challenges of managing food products in the supply chain and how technology is helping leading restaurants to meet and exceed their food safety and quality goals

Moderator:



Bart De Muynck
Strategic Advisor
Mojix, Inc.

Panelists:



John Crabill
Director of Food
Safety and Quality
Chipotle



Joni Bradenburg
Sr. Analyst, Supply
Chain Compliance
Chipotle



Chris Cassidy
President and Chief
Commercial Officer
Mojix, Inc

AGENDA

12:20 pm - 12:55 pm **Harnessing Big Data for Enhanced Food Safety and Quality in the Digital Age**



Howard Popoola
VP – Corporate Food Technology
and Regulatory Compliance
Kroger

12:55 pm - 1:55 pm **EXECUTIVE LUNCH**

12:55 pm - 1:55 pm **THEMED LUNCH DISCUSSION**

Themed lunches are roundtable discussions on specific industry issues and challenges during lunch hour. Each roundtable will be led by a sponsor or delegate who is an expert in the field. Limited seating is available, so please sign up for your preferred topic through the event app. Choose from:

**Why Do We Need to Prioritize
Personal and Professional
Development in Today's World?**



Sue Witeof
Director, Quality
& Regulatory
AAK

**Why Building and Maintaining
Food Safety Culture is Vital to Our
Organizations?**



Amit Jagirdar
Director of Quality
and Food Safety
Bunge

**Food Safety From The Ground
Up: Floor and Wall Technology to
Mitigate Bacteria and Modernize
Your Food Facility**



CORNERSTONE[®]
FLOORING
seamless durability



Michele Fultz
Director of
Manufacturing
Cornerstone Flooring

AGENDA

FSMA 204: Regulatory Burden or Profit Opportunity?

iFoodDS®



Andy Kennedy
Principal
Traceability Advisor
iFoodDS

How To Be Successful With Third-Party Sanitation



Tom Miller
Sr. Director of Food
Safety & Quality
Assurance
John Soules Foods

From Farm to Table: Revolutionizing Poultry Sampling for Safer Consumption

LABPLAS



Samar Corbani
Business Development
Manager Americas
LABPLAS

Unique Approaches to Quality Culture: How to Change Behaviors Using Performance Incentives?



NINTH AVENUE FOODS



Krithika Ravindran
Director of Quality
Systems
Ninth Avenue Foods

How Do We Empower Employees to Drive Innovation and Regulatory Compliance?

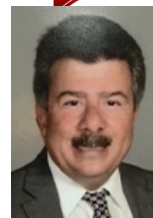


Ray Kosmicki
VP, Food Safety, Quality
and Regulatory Affairs
Prinova USA

Lessons Learned in Food Safety: Exploring Dietary Supplements, FM Investigations, Consumer Complaints, and Pest Control



FROZEN BAKERY



Peter Poteres
Sr. Director of FSQA &
Regulatory
Sara Lee Frozen Bakery

Maintaining Culture and Institutional Knowledge in a Time of High Turnover



TIMELESS & TRUSTED
SINCE 1912



Vandana Panchal
Sr. Director FSQA &
Regulatory Compliance
Sun-Maid Growers of
California and Plum
Organics

Insights From Preventive Controls Inspections: How Do We Build a Solid Foundation?



Natasha Bangel-Askren
Sr. Manager, National
FSQA
Taylor Farms

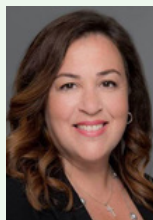
AGENDA

1:55 pm - 2:30 pm

BREAKOUT ROOM 1 FOOD SAFETY

Reshaping the Process: How to Enhance Food Safety & Quality through Performance Metrics and Digital Transformations

- Introduction to the role of performance metrics and how digital transformations have enhanced Food Quality at Maple Leaf Foods.
- Highlighting the importance of measurement and evaluation through quantifiable metrics for tracking incidents throughout the organization and improving customer satisfaction.
- Exploring process optimizations through real-time monitoring of critical control points and leveraging digital tools for Quality Management improvements.
- Showcasing the role of performance metrics in ensuring regulatory compliance and how tracking key performance indicators leads to success.
- Examining the impact of digital transformation on traceability, supply chain transparency, and issue identification.



Spir Marinakis
*VP of Food Safety, Quality Assurance,
Technical Services & Sanitation
Maple Leaf Foods*

1:55 pm - 2:30 pm

BREAKOUT ROOM 2 FOOD QUALITY

Data-Driven Food Safety Risk Management

- Examining the, "Who, What, Where, When, Why, and How" of Food Safety Risk Management
- What internal and external data can be leveraged, and how do we get it?
- Extracting insights and intelligence from the data to drive positive change
- Demonstrating how the right leadership with the right tools and the right data are the decisive difference-maker when it comes to FSQ Risk



Karleigh Bacon
*Director US Supply Chain Food
Safety, Science, and Regulatory
McDonald's Corporation*

1:55 pm - 2:30 pm

BREAKOUT ROOM 3 COMPLIANCE

FSIS Regulatory Update: Optimizing Inspection and Food Safety Practices through Innovation in Science and Technology

- Discuss our work to advance food safety and protect public health while ensuring that meat, poultry, and egg products are safe, wholesome and properly labeled.
- Explain the Agency's data-driven approach to inspection systems, policies, and use of technology.
- Outline the newest regulations, guidelines and initiatives at FSIS, including our recent steps in addressing one of our top food safety priorities – reducing human illnesses from Salmonella in poultry products.
- Detail our ongoing commitment to expanding processing capacity and building a more resilient supply chain through supporting small and very small meat and poultry establishments.



Food Safety and Inspection Service
U.S. DEPARTMENT OF AGRICULTURE



Paul Kiecker
*Administrator of the Food Safety
and Inspection Service
USDA-FSIS*

AGENDA

2:35 pm - 3:10 pm

WORKSHOP BREAKOUT ROOM 1

Digital Transformation of HACCP: Same Principles, Better Outcomes

- Delving into the world of HACCP's digital transformation
- Exploring how modern tools and techniques can elevate food safety protocols while preserving the core principles of this time-tested methodology
- Discovering the potential of merging industry-standard HACCP fundamentals with cutting-edge digital solutions and take your food safety practices to the next level



Geert Van Kempen
Head of Food & Beverage Strategy
Veeva Systems

2:35 pm - 3:10 pm

WORKSHOP BREAKOUT ROOM 2

Top 5 Tech Trends in 2023 and Beyond and Their Impact on the Food Industry

Exploring how these technologies collectively have the potential to revolutionize the food industry and understanding the challenges the integration of these technologies present. Including the need for businesses to adapt to new ways of working and the potential for increased cybersecurity risks.

- **AI/ML:** Improves food inspection, quality control, inventory management, and fraud detection
- **IoT:** Enhances food safety, traceability, and data security. Monitors conditions during food storage and transportation
- **Blockchain:** Boosts transparency in food labeling and certification, improves recall efficiency, and enhances supplier accountability
- **5G:** Speeds up food delivery, enables real-time monitoring of food production, and improves access to food safety information
- **Quantum Computing:** Optimizes food packaging design, enhances food testing accuracy, and improves fraud detection

Panelists:



Dr. Stan Osuagwu
VP, Food Safety & Quality Assurance
HomeChef/Kroger



Kari Hensien
President & CEO
RizePoint



Carla Hechler
Sr. Director Quality & Food Safety
Thrive Market



Jorge Hernandez
VP of Quality Assurance
The Wendy's Company

Moderator:



Paul J. Damaren
Chief Revenue Officer
RizePoint

AGENDA

2:35 pm - 3:10 pm

WORKSHOP BREAKOUT ROOM 3



Advanced Strategies to Maximize Data-Driven Supplier Management

- Join Share-ify and UNFI and learn their approach to supplier management and product specifications including the “Ver-ify” fresh food inspection solution
- Improve your supplier performance and accountability using real-time quality management tools
- Gather countless data points that arm your organization with Data-driven relationship management support
- Employ your fresh food inspection results to create robust supplier scorecards
- Translate supplier scorecards resulting in effective supplier selection



Angela Nardone
COO
Share-ify



Susan Akin
Director Quality
Assurance-Fresh
UNFI

3:15 pm - 4:25 pm

Pre-Arranged One-to-One Meetings

3:15 pm – 3:35 pm: Meeting Slot 5/Networking
3:40 pm – 4:00 pm: Meeting Slot 6/Networking
4:05 pm – 4:25 pm: Meeting Slot 7/Networking

4:30 pm - 5:05 pm

Risk Management and Governance Approaches in a Rapidly Changing World

MARS



Alan Littlechild
Global VP Quality
& Food Safety
Mars

5:05 pm - 5:40 pm

An alternate view of the importance of ‘AI’

Walmart



Dan Fone
Sr. Director II – US
Food Safety SME
Walmart

AGENDA

5:40 pm - 5:50 pm

Chair's Closing Remarks



Catherine Davidson
VP, Food Safety,
Quality, and HSE
Sabra Dipping Company

5:50 pm

Drinks **RECEPTION**



6:30 pm

THE
Executive
DINNER SERIES



**WILL HOST AN EXECUTIVE DINNER
AT SARANELLO'S** (EXCLUSIVE TO DELEGATES
AND SPEAKERS – BY INVITE ONLY)

7:00 pm

THE
Executive
DINNER SERIES

FOODCHAIN ID[®]

**WILL HOST AN EXECUTIVE DINNER
AT SARANELLO'S** (EXCLUSIVE TO DELEGATES
AND SPEAKERS – BY INVITE ONLY)

AGENDA

SEPTEMBER 27, 2023

7:30 am - 8:25 am

Registration and Breakfast

7:45 am - 8:20 am

BREAKFAST WORKSHOP BREAKOUT ROOM 2

Total Visibility in Real-Time: FSQ Science Fiction is Becoming a Reality

- From the food safety perspective, investing in technology is an easy decision. But the decision to make these kinds of investments usually isn't made in the food safety offices
- Leading foodservice operators share what metrics and tactics they used to make the case for technology and digitization
- Learn about their journey to tech-enabled traceability, supply chain visibility and regulatory compliance
- Connecting your data allows for scaling and access to an even bigger picture that makes everyone's FSQ perform better than ever before. How does this information translate into ROI?

Moderator:

Trustwell 



Julie McGill
*VP Supply Chain Strategy
& Insights
Trustwell*

Panelists:





Sarah Blackmon
*Sr. Director, Supplier
Quality and Safety
Chick-fil-A*





Brando Tijerina
*Sr. Manager of Quality
Assurance, Commercialization
and Food Safety
Taco John's*

AGENDA

8:25 am - 8:35 am

Chair's Welcome Remarks



Catherine Davidson
*VP, Food Safety,
Quality, and HSE
Sabra Dipping Company*

8:35 am - 9:10 am

Global Food Safety Leadership: “Being Right is Not Enough”

- Examining why leading Food Safety in a corporate and global environment can be a daunting task, that requires much more than the technical credentials young leaders often depend on
- Why Coaching and developing the next generation of Food Safety Leaders means changing the narrative and building Business Leaders who lead Food Safety
- Finding your way as a Food Safety Leader in the corporate environment is challenging for new leaders. Influencing and driving change requires more Art than Science and many are only equipped with the Science
- Credibility means building trust. Focus on building authentic relationships during peace time that carry you through conflict
- Governance and authority; where do they come from and how not to flex either



Mary Weaver Gertz
*Chief Food Safety & Quality
Assurance Officer
Yum! Brands*

9:10 am - 9:45 am

Pre-harvest Testing and Requirements for Produce Growers

- Exploring the significance and methodologies of evaluating growing fields before harvest to ensure produce safety and quality
- Unveiling the tools we use to identify and mitigate potential risks at the growing field level, to minimize contamination and enhance food safety
- The Why and How of implementing effective protocols for pathogen monitoring and early detection, reinforces prevention measures and overall produce safety
- Establishing collaboration between growers, regulators, and researchers to harmonize preharvest assessment protocols and create a unified approach
- Exploring how preharvest assessments influence the entire supply chain, from enhanced traceability to reduced recalls and consumer trust



Takashi Nakamura
*VP, Corporate R&D
and Food Safety
Fresh Del Monte*

AGENDA

ROOM 1 CHAIR



Catherine Davidson
VP, Food Safety,
Quality, and HSE
Sabra Dipping Company

ROOM 2 CHAIR



Kimberly Coffin
Global Technical Director – Supply
Chain, Customized Assurance
LRQA

ROOM 3 CHAIR



Kim Daniels
Director, Crisis & Risk
Management: Food and Beverage
Products – US Based
RQA

9:50 am - 10:25 am

BREAKOUT ROOM 1 FOOD SAFETY

Advancements in Contamination Detection: Safeguarding Our Food Supply

- Beyond the Naked Eye: How has contamination detection progressed from basic visual checks to advanced methods?
- Can sensor technologies truly revolutionize our ability to catch contaminants in the food production process?
- How is artificial intelligence transforming data into rapid, accurate contamination insights?
- Adapting to the Unknown: What are some of the Challenges of Future Contamination?
- The fascinating journey of contamination detection's evolution and its vital role in securing the integrity of our food supply chain



Sonny Brar, MBA
Global VP, Food Safety, Occupational
Health & Safety, Quality Assurance
and Regulatory Affairs
Fiera Foods

9:50 am - 10:25 am

BREAKOUT ROOM 2 FOOD QUALITY

Building & Maintaining a Culture of Food Safety: Doing the Right Thing When No One is Looking

- How can we ensure that every level of the organization understands the importance of food safety & quality?
- Behavior-Based Management: How can we implement a system that places a strong emphasis on behavior for ensuring food safety?
- What are some lessons learned that help create a productive Food Safety Management System, and the need for continuous improvement
- In what ways does a strong food safety culture boost overall productivity within the organization?
- How can we create a culture that is self-sustaining and enduring over time?



Amit Jagirdar
Director of Quality
and Food Safety
Bunge

AGENDA

10:25 am - 11:15 am

Pre-Arranged One-to-One Meetings

10:30 am – 10:50 am: Meeting Slot 8/Networking

10:55 am – 11:15 am: Meeting Slot 9/Networking

10:45 am - 11:15 am



INTERACTIVE THINK TANKS

During the Day Two Networking Break there will be three different 'Interactive Think Tank' topics set up in the Exhibition Hall. These are informal and unmoderated networking opportunities for like-minded attendees to get together in small groups to brainstorm and discuss issues of common interest. Icebreaking questions and topics of possible conversation will be provided but are by no means mandatory.

TOPIC 1

Technology Challenges
and Opportunities Shaping
the Future of Food

TOPIC 2

Workforce Challenges
and Opportunities Shaping
the Future of Food

TOPIC 3

Compliance Challenges
and Opportunities Shaping
the Future of Food

11:20 am - 11:55 am

Nourishing the Future: Exploring the Symbiosis of Food Quality and Sustainability Development

- Delving into the intricate relationship between food quality and sustainability; how they complement and reinforce each other to create a more responsible food system
- How ensuring food quality inherently supports sustainable practices?
- Why we need to utilize resources efficiently, to enhance food quality and business acumen?
- How quality plays a role in downstream, own company and upstream practices?
- Showcasing examples of cross functional relationships to develop a sustainability baseline



Ray Kosmicki
VP, Food Safety, Quality
and Regulatory Affairs
Prinova USA

12:00 pm - 12:35 pm

WORKSHOP BREAKOUT ROOM 1

Digital Transformation With Cloud-Based Software Solutions Ensures FSMA Compliance – It All Starts With Data

- Leverage technology/software to meet the traceability critical tracking events (CTEs) and key data elements (KDEs) of the FDA FSMA guidelines
- Greatly improve end-to-end traceability by digitizing and documenting both manual and automated processes with electronic work process management
- Accurately document what happened during all phases of production to ensure compliance with new and existing regulations and use this data for continuous process improvement.
- Achieve the benefits of a cloud-based Manufacturing Execution System (MES): "right first time", improved product quality, lower production waste, scrap and recall.
- Overlay resource consumption data with quality context to quantify and provide visibility to the environmental cost of poor quality and non-conformance.



Vikram Mankar
Principal Product Manager
GE Digital

AGENDA

12:00 pm - 12:35 pm

WORKSHOP BREAKOUT ROOM 2

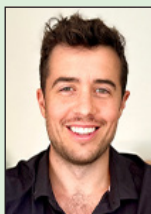
Unveiling the Power of Upstream Traceability: Enhancing Food Safety from Source to Shelf

In the modern food industry, ensuring the safety and integrity of products is more important than ever before for consumer protection, regulatory compliance and brand reputation.

This presentation will examine the importance of upstream and downstream traceability in the food supply chain—and how it provides a critical view of a product's journey from source to shelf. We will present modern technologies, such as RFID, IoT, and data analytics, which are proving to be compelling tools to facilitate real-time monitoring and thorough reporting at each stage of the supply process.

We will demonstrate how, due to ever-evolving food safety regulations, including the FSMA 204, traceability not only ensures compliance but minimizes potential legal and financial liabilities. What's more, traceability data can be used for process optimization and product improvements. Finally, we will explore upcoming trends in traceability, such as Carbon Tracking and AI-driven analytics. Join us as we discover the many benefits of end-to-end supply chain traceability.

- Highlighting how upstream traceability offers a comprehensive view of product origins
- How these technologies provide real-time monitoring, data collection, and accurate documentation of each stage in the supply chain
- Addressing how traceability aligns with evolving food safety regulations and compliance standards (Ex. FSMA 204)
- Exploring upcoming trends in traceability, such as Carbon Tracking and AI-driven analytics



Tomas Langlais-Roy
Solution Manager
OPTTEL

12:00 pm - 12:35 pm

WORKSHOP BREAKOUT ROOM 3

Leveraging the Power of AI to Strengthen the Risk Preventive Measures in the Food and Feed Supply Chain

- What can (and can't) AI do in terms of risk prevention in the food supply chain?
- Covering the basic concepts of AI and its potential in risk prevention
- Shedding light into the value of predictive analytics for the food industry and how emerging risks can be predicted by combining experts' knowledge, big data on the global supply chain, and AI
- Looking at examples on how AI powered incidents trend forecasting can be used for ingredient and supplier assessment
- Exploring a real use case on how we can leverage the power of AI to set up a risk-based approach for a mycotoxins monitoring program in food and feed
- Presenting a Return of Investment (ROI) analysis to identify the business value of integrating predictive analytics in the food safety processes of a food company



Dr. Giannis Stoitsis
CTO & Partner
Agroknow

AGENDA

12:35 pm - 1:35 pm

EXECUTIVE LUNCH

12:35 pm - 1:35 pm

THEMED LUNCH DISCUSSION

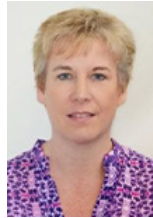
Themed lunches are roundtable discussions on specific industry issues and challenges during lunch hour. Each roundtable will be led by a sponsor or delegate who is an expert in the field. Limited seating is available, so please sign up for your preferred topic through the event app. Choose from:

Mastering Auditor Interactions: Key Strategies for Success with Compliance Bodies



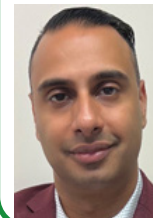
Shradha Miller
Quality Systems
Manager
Bertolino Foods

Ensuring Microbial Safety of Frozen Fruits and Vegetables: Importance, Methods, and Future Directions



Justine Reynolds
VP, Food Safety &
Quality Assurance
Camerican International

How Do We Manage and Maintain Food Safety & Quality Standard Across Multiple Brands?



Sonny Brar
Global VP, Food
Safety, Occupational
Health & Safety,
Quality Assurance and
Regulatory Affairs
Fiera Food

Foreign Material Mitigations. The Challenges Associated with Actionable levels. Reporting and Controlling



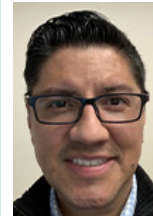
Joe Hageman
FSQA Director
JTM Food Group

Institutional Knowledge Retention in a Time of High Turnover



Mark Schieldge
Chief Operating Officer
Snak King Corporation

Non-Negotiable Soft Skills in Today's Fast-Moving Food Safety Industry



Julio Sandoval
Director of Food
Safety & Regulatory
Compliance
URM Stores

AGENDA

1:35 pm - 2:10 pm

From Seed to Sip: Achieving Consistent and Sustainable Quality in World-Class Brewing

- Managing raw material quality & variability due to climatic changes, to continually deliver consistent and sustainable product quality
- Strategies for reducing risk and process variability to achieve consistent global brand quality across a worldwide production footprint.
- Using sensory evaluation to drive product quality and consistency across your organization
- The benefits of integrating quality culture and a performance management system throughout the entire Supply Chain



Kristopher Scholl
Global VP Brewing, Quality,
& Raw Material Operations
Anheuser-Busch InBev

2:10 pm - 2:55 pm

Panel: Understanding the Interconnected Ecosystem of Food Quality, Regulatory, and Safety

- Overview of the current state of food quality, regulatory and safety ecosystem
- Discussion of the interplay and evolution of regulatory frameworks, and consumers wants and needs
- Examination of the role of technology, collaboration and education in the quality assurance and food safety systems
- Panelists' perspectives on the challenges and opportunities in the quality, regulatory, and safety space and future outlook



Julie Ramsey
Director, FSQA
Impossible Foods



Ray Kosmicki
VP, Food Safety, Quality
and Regulatory Affairs
Prinova USA



Catherine Davidson
VP, Food Safety,
Quality, and HSE
Sabra Dipping Company



Natasha Bangel-Askren
Sr. Manager, National
FSQA
Taylor Farms

2:55 pm - 3:00 pm

Chair's Closing Remarks



Catherine Davidson
VP, Food Safety,
Quality, and HSE
Sabra Dipping Company