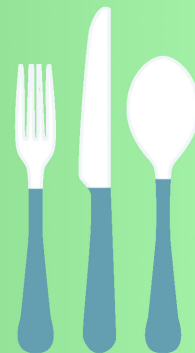


FSQ EUROPE 2020

LONDON, UK
29 - 30 JANUARY

KEY TOPICS

- CURRENT & FUTURE REGULATIONS FRAMING THE EUROPEAN FOOD & BEVERAGES INDUSTRY
- THE INFLUENCE OF TECHNOLOGY IN THE FOOD AND BEVERAGES INDUSTRY IN REGARDS TO FSQ STANDARDS
- PREDICTING THE IMPACT OF CLIMATE CHANGE ON FOOD SAFETY & QUALITY STANDARDS
 - SMALLER BUSINESSES VS. BIGGER BUSINESSES- THE RELATIONSHIP BETWEEN LOCAL PARTNERS AND GLOBAL COMPANIES
 - BETTER PACKAGING, BETTER LIVING
- FOCUSING ON DANGEROUS CHEMICALS USED IN FOOD & BEVERAGES INDUSTRY
- DEBATING THE IMPORTANCE OF ON PACKET ALLERGEN LABELLING
- HOW TO BUILD & CONSOLIDATE A VULNERABILITY ASSESSMENT PLAN TO FIGHT AGAINST FRADULENT PRACTICE
- AI AND THE RISE OF THE SUPPLY CHAIN MONITORING MACHINE
 - TESTING FOR PATHOGENS IN THE POULTRY INDUSTRY
- THE EFFECT OF ECONOMICALLY MOTIVATED ADULTERATION HAS ON THE FOOD AND DRINK INDUSTRY



London, UK

ACI's FSQ Europe 2020 Conference will be taking place in London, UK, on 29-30th January 2020. The two day event will bring together key industry stakeholders from the Food & Beverage industry such as food producers, retailers and regulatory bodies.

The conference will bring to light the latest challenges and developments currently being faced in the industry and what is foreseen in the future. The two day event will explore new policies & regulations in the industry, rise of supply chain monitoring scheme, pathogens in poultry industry, Economically Motivated Adulteration and the relationships between big & small businesses.

With the standards of FSQ being an important issue it is essential to stay updated. Join us in London to network with key industry players, exchanging perspectives, learning and excellent networking opportunities with your peers.



Commercial & Sponsorship Opportunities

With leading companies and organizations from the industry attending and speaking at our event, we have the perfect vehicle to provide outstanding exposure to a senior level audience.

For further details, please contact:

Krisztina Maria Szabo
+44 (0)203 141 0603
kszabo@acieu.net

Who will be attending?

This conference invites experts and senior executives across the whole Food and Beverages industry such as, Food Producers, Heads of Food Safety & Quality, Researchers, Associations, Consultants, Microbiologists, Retailers and Regulatory Bodies.

Confirmed Topics for Discussion

- Current & Future Regulations Framing the European Food & Beverages Industry
- Predicting the impact of Climate Change on Food Safety & Quality standards
- Smaller Businesses vs. Bigger Businesses: Improving the Relationship between Local Partners and Global Companies
- The Influence of Technology in the Food and Beverages Industry in regards to FSQ standards
- Better Packaging, Better Living
- Focusing on Dangerous Chemicals used in Food & Beverages Industry
- Debating the Importance of on Packet Allergen Labelling
- How to build & Consolidate a vulnerability assessment plan to fight against Fraudulent practice
- AI and the rise of the supply chain monitoring scheme
- Testing for Pathogens in the Poultry Industry
- The effect of Economically Motivated Adulteration has on the Food and Drink Industry

Registration is simple:

If you would like to register for this event or wish to find out more information, please contact Angeliki Oikonomou using either of the following methods:

Tel: +44 (0) 203 141 0610
Email: angeliki@acieu.net

Speaking Opportunities:

If you would like to be considered for a speaking opportunity at the event, with a 20-30 minute presentation, please submit an abstract to **Ladan Hersi**:

Tel: +44 (0)203 141 0647
Email: lhersi@acieu.net

DAY 1

Wednesday 29th January 2020

08:00 **REGISTRATION & COFFEE**

09:00 **CHAIRMAN'S OPENING REMARKS**

09:15 **CONFERENCE PRESENTATION**

Current & Future Regulations Framing the European Food & Beverages Industry

- Updates on European regulations affecting food safety & quality standards
- Influencing and shaping the regulations affecting businesses
- Keeping up & adapting to ever changing regulation from production to shelf- life
- The future for British companies in the European Food & Beverages Industry



Viviana Spaghetti
Director of European Affairs
The Whitehouse Consultancy

10:00 **CONFERENCE PRESENTATION**

The Influence of Technology in the Food and Beverages Industry in regards to FSQ standards

- Assessing whether digital technology in the industry mitigates and highlights food safety and quality
- Managing laboratory equipment & its use efficiently



Tom Hollands
Innovation & Technical Director
Raynor Foods Ltd

10:45 **MORNING REFRESHMENTS**

11:15 **SESSION ONE**

Predicting the Impact of Climate Change on Food Safety & Quality Standard

- Determining the long term effects of climate change on food production
- The crucial role of technologies in the success of energy decentralisation

Dr Wayne Martindale
Associate Professor
Director of Food Insights and Sustainability Research
University of Lincoln

13.05 **LUNCH**

14:05 **PANEL DISCUSSION**

Smaller Businesses vs. Bigger Businesses: The Relationship between Local Partners and Global Companies

- Improving the access of resources and equipment's for smaller food and beverages
- Assessing how helpful data sharing is in the food and beverages industry

Nemanja Vukanic
Head of Technical & Quality
Itsu Grocery

14:50 **CONFERENCE PRESENTATION**

Focusing on Dangerous Chemicals used in Food & Beverages Industry

- Assessing the use of chemicals in factories and avoiding contamination of products
- Reducing the amount of chemicals used in the food supply chain

15:35 **AFTERNOON REFRESHMENTS**

16:05 **SESSION TWO**

Better Packaging, Better Living

- The effect of using plastic packaging in the food industry
- Analysing alternative ways of packaging to help with quality and safety of food
- Determining the importance of recycled packaging in the food industry

17:55 **CLOSE OF DAY ONE**

DAY 2

Thursday 30th January 2020

08:30 **REGISTRATION & COFFEE**

09:00 **CHAIRMAN'S OPENING REMARKS**

09:05 **SESSION THREE**

The Necessity of on Packet Allergen Labelling

- Analysing the importance of on packet allergen and its effects on customers
- Focusing on the authenticity of Food & Drinks ingredients to avoid Economically Motivated Adulteration
- Assessing ways the industry and regulators can work together to improve allergen labelling



Christopher Moore
Head of Food Safety
Compass Group

Atanasios Moschos
Quality, Safety & Security
Director
Confiserie Leonidas S.A

10:20 **CONFERENCE PRESENTATION**

How to build & Consolidate a vulnerability assessment plan to fight against fraudulent practice

- Global overview of the authenticity threats for the dairy sector
- Global overview of the Regulation on authenticity/ food fraud all over the world
- Implementation study case on vulnerability assessment plan

Virginie Rivas
Global Regulation And
Food Safety Director
Groupe Bel

11:05 **MORNING REFRESHMENTS**

11:35

CONFERENCE PRESENTATION

AI and the Rise of the Supply Chain Monitoring Machine

- Increasing capability to support lean and agile food & safety innovations
- Improving product separation during food production & packaging to limit potential allergens crossover



James Flynn
CTO
Priority Ltd

12:20

CONFERENCE PRESENTATION

Food Safety Monitoring within an Integrated Poultry business – Looking to the Future

- Fully integrated supply chain with associated legal analysis requirements
- Diversity of sample type and analysis requirements
- Innovative vs traditional analysis – what are the benefits and concerns?



Gary McMahon
Microbiologist
Moy Park

13:05

LUNCH

14:05

SESSION FOUR

The Effect of Economically Motivated Adulteration on the Food and Drink Industry

- The importance of transparency in food safety & quality
- Improving regulations to avoid Economically Motivated Adulteration

Ingredient Integrity Assured:

- Current challenges within herbs and spices, including recent history of food fraud
- Ingredient Integrity Management fundamentals
- Adopting and implementing relevant technologies within the commercial environment



Gideon Ashworth
Head of Food Defence
Bart Ingredients

15:20

CHAIRMAN'S CLOSING REMARKS

15:30

END OF CONFERENCE & AFTERNOON REFRESHMENTS

London, UK

More Information & Registration

If you would like to register for this event or wish to find out more information, please contact **Angeliki Oikonomou** using any of the following methods:

Tel: +44 (0) 203 141 0610

Email: angeliki@acieu.net

Web: <http://www.acieurope.net>

Address: 10 Gough Square, London, EC4A 3DE

Registration is simple

Conference (Includes Documentation Packet)
29-30 January 2020

£1,695
(ex. Vat)

Documentation Packet Only

£470

Please note: Members and customers of all supporting organizations are entitled to a discount off their conference package.

For more information please call +44 (0) 203 141 0610

Documentation Packet Available

You can purchase FSQ Europe 2020 Conference papers at just £440 (+£30 P&P). Simply tick the box on the booking form, send it with payment and your copy will be on its way to you after the meeting. This important manual will be a source of invaluable reference for the future.

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The
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Terms & Conditions

Payment

Payment must be received within five business days of returning the signed contract. After receiving payment a VAT receipt will be issued. If you do not receive a letter outlining details two weeks prior to the event, please contact the Conference Coordinator at ACI Europe Ltd.

Discounts are available for multiple/group bookings. Please call Angeliki on +44 (0) 203 141 0610 for more information.

Cancellations

Substitutions are welcome up to 24 hours prior to the event. Cancellations must be received in writing no less than 3 weeks prior to the start of the conference; a full credit voucher towards a future ACI conference will be issued. Any cancellation received less than 3 weeks prior to the start of the event shall be deemed to be a breach of this contract by client, and accordingly, no credits will be given. Cancellations must be received in writing by mail or fax three week before the conference. Thereafter the full conference fee is payable. If for any reason ACI Europe Ltd decides to amend, cancel or postpone this conference, the conference fee will not be refunded. Furthermore, ACI Europe Ltd will not be responsible for covering airfare, hotel or other costs incurred by registrants, in the event that ACI Europe Ltd cancel or postpone the event, ACI Europe Ltd reserves the right to transfer this booking to another conference to be held in the following twelve months, or to provide a credit of an equivalent amount to another conference within the following twelve months. The construction, validity and performance of this agreement shall be governed in all respects by the laws of England to the exclusive jurisdiction of whose courts the Parties hereby agree to submit.

Accommodation

The cost of accommodation is not included in the event fee. Preferential rates will be arranged with or near the event venue, and all confirmed delegates will be given details of how to book accommodation at this rate in due course.

About ACI

ACI, a UK owned company, has been running successful conferences in the USA since 1999. Headquartered in Chicago with offices all around the States, ACI opened its European head office at the end of 2005 and has expanded rapidly, launching a series of events in key industries including maritime, energy, oil & gas, cosmetics, chemicals & media.