

# FSQ EUROPE 2020

LONDON, UK  
29 - 30 JANUARY

## KEY TOPICS

- CURRENT & FUTURE REGULATIONS FRAMING THE EUROPEAN FOOD & BEVERAGES INDUSTRY
- ASSESSING THE POTENTIAL IMPACT OF BREXIT IN THE EUROPEAN FOOD & BEVERAGES INDUSTRY
- PREDICTING THE IMPACT OF CLIMATE CHANGE ON FOOD SAFETY & QUALITY STANDARDS
  - SMALLER BUSINESSES VS. BIGGER BUSINESSES
- 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
  - 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 29-30<sup>th</sup> 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:

**Sam Cormack**  
**+44 (0)203 141 0626**  
**[samc@acieu.net](mailto:samc@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
- Assessing the potential impact of Brexit in 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
- 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](mailto: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](mailto:lhersi@acieu.net)**

## DAY 1

Wednesday 29th January 2020

08:00	<b>REGISTRATION &amp; COFFEE</b>
09:00	<b>CHAIRMAN'S OPENING REMARKS</b>
09:15	<b>CONFERENCE PRESENTATION</b> <b>Current &amp; Future Regulations Framing the European Food &amp; Beverages Industry</b> <ul style="list-style-type: none"> <li>▪ Updates on European regulations affecting food safety &amp; quality standards</li> <li>▪ Keeping up &amp; adapting to ever changing regulation from production to shelf- life</li> <li>▪ The future for British companies in the European Food &amp; Beverages Industry</li> </ul>
10:00	<b>CONFERENCE PRESENTATION</b> <b>Potential Impact of Brexit in the European Food &amp; Beverages industry</b> <ul style="list-style-type: none"> <li>▪ Assessing the aftermath on food imports and exports for British companies</li> <li>▪ Focusing on the impact Brexit will have on the innovation of technologies</li> </ul>
10:45	<b>MORNING REFRESHMENTS</b>
11:15	<b>SESSION ONE</b> <b>Predicting the Impact of Climate Change on Food Safety &amp; Quality Standard</b> <ul style="list-style-type: none"> <li>▪ Determining the long term effects of climate change on food production</li> <li>▪ The crucial role of technologies in the success of energy decentralisation</li> </ul> <div> <b>Dr Wayne Martindale</b>            Associate Professor            Director of Food Insights and Sustainability Research  <b>University of Lincoln</b> </div>
13:05	<b>LUNCH</b>

14:05	<b>PANEL DISCUSSION</b> <b>Smaller Businesses vs. Bigger Businesses: The Relationship between Local Partners and Global Companies</b> <ul style="list-style-type: none"> <li>▪ Improving the access of resources and equipment's for smaller food and beverages</li> <li>▪ Assessing how helpful data sharing is in the food and beverages industry</li> </ul> <div> <b>Nemanja Vukanic</b>            Head of Technical &amp; Quality  <b>Itsu Grocery</b> </div>
14:50	<b>CONFERENCE PRESENTATION</b> <b>The Influence of Technology in the Food and Beverages Industry in regards to FSQ standards</b> <ul style="list-style-type: none"> <li>▪ Assessing whether digital technology in the industry mitigates and highlights food safety and quality</li> <li>▪ Managing laboratory equipment &amp; their use efficiently</li> </ul> <div> <b>Tom Hollands</b>            Innovation &amp; Technical Director  <b>Raynor Foods Ltd</b> </div>
15:50	<b>AFTERNOON REFRESHMENTS</b>
16:20	<b>PANEL DISCUSSION</b> <b>Better Packaging, Better Living</b> <ul style="list-style-type: none"> <li>▪ The effect of using plastic packaging in the food industry</li> <li>▪ Analysing alternative ways of packaging to help with quality and safety of food</li> <li>▪ Determining the importance of recycled packaging in the food industry</li> </ul>
17:05	<b>CONFERENCE PRESENTATION</b> <b>Focusing on Dangerous Chemicals used in Food &amp; Beverages Industry</b> <ul style="list-style-type: none"> <li>▪ Assessing the use of chemicals in factories and avoiding contamination of products</li> <li>▪ Reducing the amount of chemicals used in the food supply chain</li> </ul>
17:50	<b>CLOSE OF DAY ONE</b>

## 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

10:55 **MORNING REFRESHMENTS**

11:25 **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  
Primority Ltd

12:10 **CONFERENCE PRESENTATION**

### Testing for Pathogens in the Poultry Industry

- Discussing testing required from a legislative & food safety viewpoint through the supply chain
- What technologies are available to carry out the required testing for Pathogens in the Poultry Industry
- What regulations impact on the testing for pathogens in Poultry Industry

Gary McMahon  
Microbiologist  
Moy Park

13:00 **LUNCH**

14:00

## SESSION FIVE

### 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

15:15

**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](mailto:angeliki@acieu.net)

Web: <http://www.acieu.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.

## 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 weeks 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.