

13th Annual Canadian Summit on

FOOD REGULATION

December 4-5, 2024

Hyatt Regency, Toronto, Canada

**CANADA'S LEADING
MEETING PLACE FOR
FOOD REGULATION
EXPERTS**



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Food Regulation Summit



#FoodRegulation

13th Annual Canadian Summit on Food Regulation

Navigate the evolving landscape of food regulation at the 13th Annual Canadian Summit on Food Regulation, December 4-5, 2024, in Toronto. This premier event brings together experts, regulators, and industry leaders to explore emerging trends and challenges in food safety and compliance.

Gain critical insights to enhance your regulatory strategies, participate in forward-thinking discussions, and network with influential professionals. From new regulations to innovative compliance approaches, this summit covers it all.

Join us for two days of learning, collaboration, and inspiration that will empower you to lead in an ever-changing industry.



What You Can Expect!



Insightful Keynote Panels

- **The Future of Food Regulation:** Anticipating the regulatory landscape for 2025 and beyond.
- **Global Compliance Best Practices:** Navigating international regulatory standards and requirements.



Engaging Case Studies

- **Adapting to New Regulations:** Lessons learned from top industry leaders.
- **Innovative Compliance Strategies:** Leveraging technology for regulatory adherence.



Deep Dive Sessions

- **AI in Food Safety:** Utilizing artificial intelligence for real-time compliance monitoring.
- **Sustainable Packaging:** Exploring the future of eco-friendly food packaging solutions.



Interactive Roundtables

- **Traceability in the Food Supply Chain:** Ensuring transparency from farm to table.
- **Allergen Management:** Best practices for protecting consumers and maintaining compliance.



Networking Opportunities

- **Networking Breakfasts:** Start your day by connecting with peers and industry experts.
- **Speed Networking Session:** Engage in rapid, impactful discussions to expand your professional network.
- **Evening Reception:** Unwind and network in a relaxed atmosphere with fellow attendees.



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Speaker Preview

... AND MANY MORE!



Dino Covone
Chief, Nutrition
Regulations and
Standards Division
Health Canada



Jay Holmes
Director, Consumer
Protection and Market
Fairness Division
CFIA



Mark Dekker
Senior Director
**Canadian Beverage
Association**



Dinesh Puravankara
Senior Manager, Scientific
& Regulatory Affairs
Coca-Cola



Roselynn Okobia
Senior Analyst, Food
Regulation & Strategy
**The Kraft Heinz
Company**



Jenny Wei Fan
Assistant Manager of
Regulatory Affairs
H&H Group



Kate Reid
Director, Food Service
Food Allergy Canada



Samira Kharchoufi
Regulatory Affairs
Manager
**Nature's Touch Frozen
Foods**



Kris DeAngelo
Associate Director/
Adjunct Professor
**Institute for Food Laws
and Regulations**



Flavia Dolan
Senior Manager,
Regulatory Affairs,
Canada
**Ingredion Canada
Corporation**



Leonard Mapiye
Food Safety, QA &
Regulatory Affairs
Shah Trading Company



Samantha Strenzke
Risk & Licensing
Specialist
Sleeman Breweries



Speaker Preview

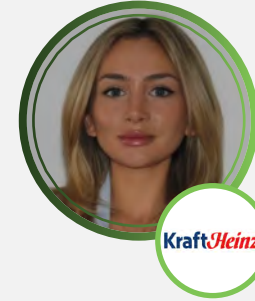
... AND MANY MORE!



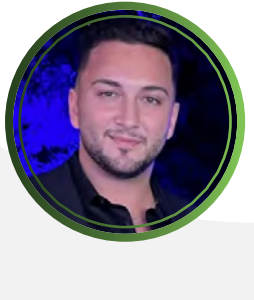
Cheryl Campbell
Director, Safety & Risk
Solutions
Aramark



Erica Kao
Innovation, Regulatory
Affairs & Nutritional
Advisor
Lactalis Canada



Shelly Kubik
Legal Counsel
**The Kraft Heinz
Company Canada**



Nickan Sadghian
Supply Chain
Optimization and
Regulatory Affairs



Ron Judge
Senior Director,
Food Safety, Quality
Performance, Animal
Welfare & Customer
Relations
Maple Lodge Farms



Sharon Seung
Chief Legal Officer
Pizza Hut Canada



Jeff Hall
Food Safety Specialist
**Canadian Produce
Marketing Association**



Sonny Brar
Global Vice President,
Food Safety, Occupational
Health & Safety, Quality
Assurance and Regulatory
Affairs
Fiera Food Company



Solange Henoud
Vice President
Regulatory &
Compliance
**Lallemand Health
Solutions**



Anthony Gene
Head of Quality
Assurance
Dr. Oetker Canada



Bettina Abruzzese
Global Head Scientific &
Regulatory Affairs
Mars Food & Nutrition



Chris Bowman
President – Canada
Sesotec





Who Attends?



Top 3 Reasons to Attend



1

UNPARALLELED INDUSTRY INSIGHTS

- Understand how the integration of AI and advanced data analytics is revolutionizing food regulation compliance.
- Gain insight into the implications of recent regulatory updates for your compliance strategies and operational practices.
- Hear directly from senior executives and thought leaders about how they are navigating the challenges and opportunities in the evolving regulatory landscape.

EXCLUSIVE NETWORKING OPPORTUNITIES WITH INDUSTRY LEADERS

- Connect with top regulatory professionals such as Dino Covone, Jay Holmes, and key executives from leading companies like Coca Cola, Kraft Heinz, and Keurig Dr Pepper Canada.
- Join roundtable discussions and breakout sessions designed to dive deep into critical topics like regulatory compliance, AI integration, and sustainability.
- Meet and establish lasting relationships with professionals from across the food industry. Leverage these connections for future collaborations, gaining insights, and sharing best practices.

2



3

ACCESS TO CUTTING-EDGE SOLUTIONS AND PARTNERSHIPS

- Delve into the latest advancements in food regulation technology such as AI, machine learning, and real-time compliance monitoring.
- Discover potential partners and learn how they can enhance your capabilities in key areas like food safety, sustainable packaging, and supply chain transparency.
- Learn from the successes of others who have effectively utilized partnerships and integrated new technologies to foster long-term growth and stay compliant in a dynamic regulatory environment.



AGENDA - DAY 1

Wednesday, December 4, 2024

8:00 AM NETWORKING BREAKFAST: BUILD COMMUNITY CONTACTS

- Start your day off right and connect with **food regulatory leaders**.
- Get to know your **industry peers** and colleagues over a delicious breakfast.
- Source practical tips, discuss **best practices** and prepare for the day ahead.

8:45 AM OPENING COMMENTS FROM YOUR HOST

Gain insight into today's sessions so you can get the most out of your conference experience.

Flavia Dolan, Senior Manager, Regulatory Affairs, Canada, **Ingredion Canada Corporation**

9:00 AM OPENING KEYNOTE

Update on the Regulatory Horizon in Canada

Stay informed about current regulations and anticipate future changes with Health Canada. Take away specific solutions to:

- Prepare for modernization of regulations governing products under Division 24 and 25 of the Food and Drugs Regulations
- Assess which products will fall under upcoming updates and how these will impact your business
- Update your strategies to ensure compliance with new regulations

Enrich your compliance knowledge to ensure your company meets regulatory standards.

Dino Covone, Chief, Nutrition Regulations and Standards Division, **Health Canada**

9:30 AM PANEL

Advocating for Your Industry in the Consultation Phase of New Food Regulation

When new regulations and amendments are proposed by regulatory bodies, how can you effectively engage with the consultation process to influence the future of the food industry? Springboard your advocacy skills and take back to your office strategies to:

- Delve into when and how you can most effectively engage with public consultations
- Receive guidance from industry associations on providing effective feedback to the regulator
- Build your confidence in engaging with the regulator before regulation proposals are passed into law

Advance your consultation skills when engaging with regulatory bodies to maximize your industry influence.

Mark Dekker, Senior Director, **Canadian Beverage Association**
Brian St Louis, Director, **Temple Scott Associates**

10:00 AM SPEED NETWORKING → MAKE MEANINGFUL CONNECTIONS

Grow your network by meeting like-minded individuals to share your latest ideas and projects with:

- Enjoy a quick icebreaker, exchange LinkedIn information, and **build lasting business relationships**.
- Achieve your conference networking goals in a **fun and agile fashion**.
- **Join a community** of food regulatory leaders and gain invaluable support.

10:20 AM INDUSTRY EXPERT:

Quality is Not Just a Cost Center: Demonstrating the ROI of Quality and Safety Initiatives with Data

Despite their crucial mission, Quality and Safety teams often struggle to secure top priority in budget planning. This session will delve into:

- How to establish a robust, data-driven continuous improvement program
- How to use this plan to mitigate risks and enhance safety across your brand
- Using data driven plans to clearly demonstrate the return on investment (ROI) these teams bring to their brands.

Join TraceGains and discover how to leverage continuous improvement data to showcase the tangible value and ROI for your organization.

Sara Jane Bellocchi, Networked Ingredients Functional Consultant, **TraceGains**

10:50 AM EXHIBITOR LOUNGE: VISIT BOOTHS & SOURCE EXPERTISE

- Explore the latest **food regulatory strategies** with our industry leading sponsors.
- Share your challenges with the **biggest innovators** in the business.
- Schedule **one-to-one private meetings** for personalized advice.

11:20 AM CASE STUDY:

Navigating the Intersection of Consumer Trends, Public Health, Regulatory Requirements, and Business Interests in the Food and Dairy Industry

Explore how evolving consumer preferences—especially among Millennials and Gen Z—drive product innovation, the influence of public health priorities like nutrient fortification, and how the regulatory landscape shapes industry practices. Gain practical examples and strategies to illustrate how aligning health-focused goals with business interests can foster sustainable growth, closing with a call for collaborative efforts toward a healthier, more resilient industry.



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Perfect your trend tracking and alignment with regulatory best practices to achieve a competitive edge in food innovation.

Erica Kao, Innovation, Regulatory Affairs & Nutritional Advisor, **Lactalis Canada**

11:50 AM INDUSTRY EXPERT: X-RAY TECHNOLOGY

Get a detailed brief on x-ray technology advancements & implementation

Learn about latest advancements in in-line x-ray technology that have led to the ability to detect most foreign body types in your facility.

JP Perreault, President, **Xray Reclaim (a division of Plan Automation Inc)**

12:20 PM GLOBAL PANEL

Best Practices on Keeping Up with International Food Regulation

Understanding the global regulatory market, including food safety requirements, labelling guidance, and ESG considerations, can be complex. Elevate your international expertise with guidance from our expert panel. Source practical tips to:

- Develop insights across different regulatory jurisdictions
- Explore the latest cross-border insights to prioritize your compliance efforts
- Optimize your understanding of international compliance

Master regulatory expertise to navigate global markets seamlessly and ensure compliance across diverse jurisdictions.

Bettina Abruzzese, Senior Manager, Regulatory Affairs, Canada, **Ingredion Canada Corporation** MODERATOR

Jenny Wei Fan, Global Head Scientific & Regulatory Affairs, **Mars Food & Nutrition**

Sonny Brar, Global Vice President, Food Safety, Occupational Health & Safety, Quality Assurance and Regulatory Affairs, **Fiera Food Company**

Solange Henoud, Vice President Regulatory & Compliance, **Lallemand Health Solutions**

Samira Kharchoufi, Regulatory Affairs Manager, **Nature's Touch Frozen Foods**

1:10PM NETWORKING LUNCH: DELVE INTO INDUSTRY CONVERSATIONS

- Meet interesting speakers and pick their brains on the **latest industry issues**.
- **Expand your network** and make connections that last beyond the conference.
- Enjoy great food and service while engaging with your **food regulatory colleagues**.

2:10 PM CASE STUDY

Implementing the Listeria Policy in Practice

In 2023, Canada introduced a new listeria policy — what does this mean for those interpreting and implementing the regulation? Adopt best practices to:

- Interpret the new guidance accurately
- Develop practical step-by-step procedures for listeria swabbing
- Reduce the risk of non-compliance in Ready-to-Eat foods

Achieve safe and compliant implementation of the new listeria policy for enhanced food safety practices.

Ron Judge, Senior Director - Food Safety, Quality Performance, Animal Welfare & Customer Relations, **Maple Lodge Farms**

2:40 PM PANEL

Navigating the Grey Zone of Claims

When communicating claims about your product to consumers, ensuring accurate and compliant descriptions is paramount. Achieve a step-by-step action plan to:

- Review Health Canada's advertising guidance to develop practical procedures
- Assess the delicate balance between claims and regulations and learn effective navigation strategies
- Communicate regulatory restrictions effectively across departments and functions

Perfect your ability to make precise and compliant product claims to meet regulatory standards.

Anthony Gene, Head of Quality Assurance, **Dr. Oetker Canada** MODERATOR

Roselynn Okobia, Senior Analyst, Food Regulation & Strategy, **The Kraft Heinz Company**

Samantha Strenzke, Risk & Licensing Specialist, **Sleeman Breweries**

Nickan Sadghian, Supply Chain Optimization and Regulatory Affairs

Samira Kharchoufi, Regulatory Affairs Manager, **Nature's Touch Frozen Foods**

3:10 PM INDUSTRY EXPERT

AI for Automated Inspection and Quality Control

Inspection to ensure a high level of compliance is crucial, but overreliance on manual inspection can be time consuming and costly. Achieve faster, more accurate quality controls through AI-enabled automated inspections. Take back to your office strategies to:



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Wednesday, December 4, 2024

- Reduce resources and costs associated with quality control
- Boost productivity and accuracy across your inspection procedures
- Future-proof your compliance methods with the latest technologies

Improve your inspection processes and compliance through cutting-edge AI solutions.

Chris Bowman, President - Canada, **Sesotec**

3:40 PM EXHIBITOR LOUNGE: ATTEND VENDOR DEMOS & CONSULT INDUSTRY EXPERTS

- Enjoy **exclusive sponsor demos** and experience the next level of food regulatory innovation firsthand.
- Meet one-on-one with leading solution providers to **discuss organizational hurdles**.
- **Brainstorm solutions** and gain new perspectives and ideas.

4:10 PM SURVEY

4:15 PM CASE STUDY

Embedding a culture of quality

Sonny Brar, Global Vice President, Food Safety, Occupational Health & Safety, Quality Assurance and Regulatory Affairs, **Fiera Food Company**

4:45 PM CLOSING KEYNOTE:

Understanding CFIA Regulatory Priorities

Enhance your understanding of regulatory compliance and the future evolution of CFIA's food regulatory approaches. Bolster your compliance strategies with this key information. Source practical tips to:

- Deepen your knowledge on CFIA's priorities for regulatory and policy changes
- Achieve compliance across an evolving regulatory landscape
- Effectively engage with the CFIA to reduce ambiguity and challenges

Improve your implementation strategies with the latest guidance from the CFIA.

Jay Holmes, Director, **CFIA**

5:15 PM CLOSING COMMENTS FROM YOUR HOST

Review the key solutions and takeaways from today's sessions. Source a summary of action points to implement in your work. Discuss tomorrow's highlights!

5:30 PM EVENING RECEPTION: ENJOY GREAT CONVERSATION, MUSIC & NETWORKING

- **Relax and unwind** with tasty cocktails after a long day of learning.
- Don't miss your chance to win fun prizes at our **Reception Gift Giveaway**.
- Make dinner plans with your **new connections** and explore the best of what Toronto nightlife has to offer. Just be sure to set your alarm for Day 2!

6:30 PM CONFERENCE DAY 1 ADJOURNS



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AGENDA - DAY 2

Thursday, December 5, 2024

8:00 AM NETWORKING BREAKFAST: BUILD COMMUNITY CONTACTS

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- Get to know your **industry peers** and colleagues over a delicious breakfast.
- Source practical tips, discuss **best practices** and prepare for the day ahead.

9:15 AM OPENING COMMENTS FROM YOUR HOST

Gain insight into today's sessions so you can get the most out of your conference experience.

9:30 AM OPENING LEGAL PANEL

Identifying Legal and Compliance Trends in the Market

Regulatory and legal teams are strongest when they work together to avoid non-compliance, penalties, and potential pitfalls. Build a robust strategy to avoid legal challenges. Develop a blueprint to:

- Identify regulatory and legal grey zones that may leave you vulnerable
- Track current trends in F&B litigation across Canada and the US
- Build rapport and collaboration between legal and regulatory teams for better compliance

Advance your strategy by integrating legal and regulatory insights to minimize risks.

Samantha Strenzke, Risk & Licensing Specialist, **Sleeman Breweries** MODERATOR
Shelly Kubik, Legal Counsel, **The Kraft Heinz Company Canada**
Sharon Seung, Chief Legal Officer, **Pizza Hut Canada**
Martin Gravel, Vice President, Sales & Marketing, **Camfil Canada**

10:00 AM ROUND TABLES

Take a deep dive down the innovation rabbit hole in one of our roundtable discussions. Share common challenges and best practices with your food regulatory peers on a topic of your choosing:

1. Environment and Sustainability
2. AI and Automation
3. FOP and Other Labelling
4. Food Claims and Marketing
5. Traceability
6. Litigation and Legal
7. Allergens
8. Nutrition and Ultra Processed Food

10:40 AM EXHIBITOR LOUNGE: VISIT BOOTHS & SOURCE EXPERTISE

- Explore the latest **food regulatory strategies** with our industry leading sponsors.
- Share your challenges with the **biggest innovators** in the business.
- Schedule **one-to-one private meetings** for personalized advice.

11:10 AM CASE STUDY

Overcoming Challenges in Regulations of Novel Food Processing Technologies

Novel food production can present food manufacturers with a unique set of roadblocks in development. Create a roadmap to:

- Identify key hurdles and challenges to novel food production
- Develop solutions through procedures and technology
- Build future strategies to reduce the risk of non-compliance

Enrich your knowledge of novel food production to effectively navigate regulatory challenges and innovate with confidence

11:40 AM CASE STUDY

Cross-Industry Learning from the Pet Food Industry

What are the cross-industry lessons that can be learned from the pet food industry? Master the success factors to:

- Meet regulatory standards in the pet food industry
- Identify crossover elements of pet food with the human food industry
- Develop procedures and processes to ensure compliance

Heighten your cross-industry insights to achieve enhanced compliance, safety, and regulatory excellence.

Dinesh Puravankara, Senior Manager, Scientific & Regulatory Affairs, **Coca-Cola**

12:10 PM NETWORKING LUNCH: DELVE INTO INDUSTRY CONVERSATIONS

- Meet interesting speakers and pick their brains on the **latest industry issues**.
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AGENDA - DAY 2

Thursday, December 5, 2024

1:15 PM SURVEY

1:20 PM INDUSTRY EXPERT

Hygienic Drainage and It's Importance for Food Processing Facilities

Drainage systems are a particularly important niche for the persistence of listeria and can be a source of food contamination. Poorly specified drainage leads to costly ongoing cleaning and maintenance and at worst it can result in food contamination. HygieneFirst stands for ACO's commitment to ultimate hygienic performance. ACO addresses the hygienic requirements of floor drains and applies the design principles reserved for food contact equipment on them to deliver fully hygienic solutions.

- Prevention of the final product from (microbiological) contamination
- make the environment safe for operators
- Ensure sustainable costs of operations

Dinu Filip, President, Canada East Office, **ACO Systems Ltd**

1:50 PM INDUSTRY EXPERT PANEL

Overcoming Challenges in Traceability

Traceability is vital for controlling and mitigating disease and contamination. Develop a blueprint to:

- Identify key hurdles and challenges to traceability in different industries
- Develop solutions via procedures and technology
- Build future strategies to mitigate non-compliance risks

Achieve greater efficiency in traceability to safeguard against risks and improve compliance

Bill Lachowsky, Founder, **WML Food Safety Consultants** MODERATOR
Jeff Hall, Food Safety Specialist, **Canadian Produce Marketing Association**
Cameron Prince, Executive Vice President, Regulatory Affairs, **The Acheson Group (TAG) and Managing Director, TAG Canada**

2:20 PM EXHIBITOR LOUNGE: ATTEND VENDOR DEMOS & CONSULT INDUSTRY EXPERTS

- Enjoy **exclusive sponsor demos** and experience the next level of food regulatory innovation firsthand.
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- **Brainstorm solutions** and gain new perspectives and ideas.

3:10 PM SURVEY

3:15 PM PANEL

Expanding Your Horizons in Allergen Management

The effective handling and labelling of allergens is vital to safeguarding consumers from potential harm. Reduce your risk of endangering customers with an action plan on:

- Updating your processes to align with current trends and recommendations
- Refreshing your allergen list based on industry consensus
- Developing best practices for allergen management with insights from industry peers

Optimize your allergen procedures to ensure they are up to date, compliant, and as safe as possible for your consumers.

Jessica Burke, Delivery Partner Program Manager and Americas Regional Lead, BRCGS and President **Ontario Food Protection Association** MODERATOR
Kate Reid, Director, Food Service, **Food Allergy Canada**
Leonard Mapiye, Food Safety, QA & Regulatory Affairs, **Shah Trading Company**
Cheryl Campbell, Director, Safety & Risk Solutions, **Aramark**

3:45 PM CLOSING KEYNOTE

Building a Regulation-Conscious Culture in Your Workplace

Successful regulation compliance is not solely reliant on a competent regulatory team; it requires the entire business investing in a culture of compliance. Build a roadmap to enhance your compliance culture from within. Source practical tips to:

- Develop internal communication and L&D strategies to elevate the importance of regulatory compliance
- Encourage buy-in from other departments by demonstrating how compliance benefits them
- Gain insights into best practices for integrating regulatory awareness throughout the company

Master a strong culture of regulatory awareness in your company to proactively manage compliance risks.

Kris DeAngelo, Associate Director/Adjunct Professor, **Institute for Food Laws and Regulations**



AGENDA - DAY 2

Thursday, December 5, 2024

4:15 PM UNCONFERENCE

Summarizing Key Takeaways and Action Plans That You Should Bring Back to Your Business Tomorrow

Grab a drink and join your peers for the last session of the day where you set the agenda. Led by our conference host, we will discuss your most pressing needs and leverage the knowledge gathered during these two days to help you navigate solutions. You will get a chance to exchange your most valuable learnings, raise topics for more detailed discussion, and collaborate with the group to brainstorm solutions.

4:30 PM CLOSING COMMENTS FROM YOUR HOST

Review the key solutions and takeaways from the conference. Source a summary of action points to implement in your work.

4:35 PM CONFERENCE CONCLUDES



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Food Regulation Summit



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“

“Well organized with a wide variety of interesting topics .”



“

“This was a meeting of my peers - good fit of audience, topics and speakers .”



“

The networking opportunities have been numerous, useful and fun



“

“It was really pleasant and very educational, I enjoy learning about different branches of the food industry ”



“

“ It is been a great opportunity to network and gain insights into some priority regulatory issues and challenges ”



“

“Great opportunity to hear great speakers about food regulation and tools”



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FOOD REGULATION

December 4-5, 2024

Hyatt Regency, Toronto, Canada

How to Register

IN-PERSON PASS

FULL TWO-DAY ACCESS:

Take advantage of keynote sessions, panel discussions, case studies, interactive roundtables and one week of pre-event networking via our dedicated platform

FACE-TO-FACE NETWORKING:

Connect and build valuable relationships with our audience of thought leaders

5-STAR TREATMENT:

Enjoy the complimentary breakfast, lunch, and cocktail reception, all within one stunning location

EXPO HALL:

Form lasting business partnerships, test drive the latest solutions and gather exclusive content from industry-leading experts

SPEAKER PRESENTATIONS:

Take home PowerPoints and white papers addressing your biggest challenges

ON-DEMAND ACCESS:

Conveniently rewatch any session for up to 3 months after the event

VIRTUAL PASS

TWO-DAY LIVE STREAM ACCESS:

Tune into keynote sessions, panel discussions and case studies with real-time Q&A from the comfort of your home

VIRTUAL NETWORKING:

Connect and build valuable relationships with our audience of thought leaders through topic message boards, interactive roundtables, and one-on-one discussions via our private messaging tool

VIRTUAL EXPO HALL:

Form lasting business partnerships, test drive the latest solutions and gather exclusive content from industry-leading experts

SPEAKER PRESENTATIONS:

Take away PowerPoints and white papers addressing your biggest challenges

ON-DEMAND ACCESS:

Conveniently rewatch any session for up to 3 months after the event



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GROUP RATES

Group Rate 'To check if you are eligible for a group rate, please contact'

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\$1,695 CAD

Regular Price
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\$1,295 CAD



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