

Two-Day Conference: Tuesday April 24th and Wednesday April 25th, 2007
 Doubletree International Plaza Hotel Toronto Airport • Toronto, Ontario
 Post-Conference Workshops: Thursday, April 26th, 2007

Register Early and **SAVE \$100**
 See Registration Form for Details

The Third Annual
Canadian Summit on
Food Safety

Protecting the Customer and Your Company

7:00 AM
 Registration and Sponsor Exhibits Open

8:05 AM
 Opening Remarks from Chairperson

8:20 AM
Allergen management interactive panel

The allergen epidemic: tools and best case studies to build your successful allergen risk management strategy

- ∞ Understanding the risks and analyzing current trends
- ∞ Developing strategies
- ∞ Analyzing supply chain
- ∞ managing and tracing allergens in your operations
- ∞ Meeting the labeling requirements
- ∞ Tools for successful construction of brand
- ∞ Consumer communication

Marilyn Allen, Consultant On Food Allergies And Anaphylaxis - Anaphylaxis Canada
Linda Walters & Christine Michels, QA Manager And Coordinator - Pepsi QTG
Laurel Daley, QA Manger - Pizza Pizza Ltd.
Heather McTavish, Vice President, Dare Foods Ltd.

9:15 AM
Regulatory and Compliance Activities to Protect Food-allergic Consumers: Find Out How You Should Comply With Canadian and American Regulations and the Tools Available

An updated overview is presented of the activities of Health Canada and the Canadian Food Inspection Agency (CFIA) in the area of food allergens.

- ∞ • Compile data on evaluated allergen detection methods
- ∞ • Presenting the Canadian Compendium of Allergen Methodologies under a Web-based application

- ∞ • Obtain necessary support of compliance activities required from the food industry
- ∞ • Analyzing emerging techniques for the verification of results generated by enzyme-linked immunosorbent assays

Attend this regulatory session and safeguard your compliance strategy for upcoming regulations.

Michael Abbott, Head of Health Canada Food Allergens Program

10:00 A.M. Mid Morning Networking Break

Join the conference speakers and your peers to make new business contacts.

10:30 AM

Interactive Food Safety Executive Panel

Top Food Safety Challenges: Obtain First Hand, Innovative Solutions to Optimize Your Food Safety Strategies

This session will discuss best practices and key issues for the food safety and QA practitioners.

- ∞ Presenting and discussion case studies from Canada's leading food companies
- ∞ Recognizing critical issues in the decision making process regarding supply chains

Robert Brunette, Director Quality Assurance, Cara Operations Limited

Dan Mattimoe, Program Manager, Quality & Regulation, Campbell Soup Company Ltd.

Director of Technical Services and Quality Assurance, Dare Foods Ltd. (invited)

11:15 AM

Keynote Address

Raising Food Safety Standards in Canada

Wendy Tilford, President, QMI

12:00 PM

Networking Luncheon

Compare notes and approaches with your colleagues and conference faculty over a relaxing lunch.

1:15 PM

Optimize Your Ongoing Pest Management Program by Improving Monitoring Systems

The gold standard for pest control in food and beverage plants is Integrated Pest Management (IPM), an ongoing preventive control system that reduces pesticide use through sanitation, exclusion, and other techniques. Learn key strategies including...

- ∞ Ensuring high scores on the pest management portion of third party audits
- ∞ Educating your employees on the importance of proper sanitation and storage
- ∞ Obtaining your crucial checklist before your next health inspection
- ∞ *Walk away with an improved Integrated Pest Management strategy, which is suitable for your needs.*

Zia Siddiqi, Quality Assurance, ORKIN Canada

2:00 PM

A New Regulatory Approach to Trans-Fats: Examine Your labeling and QA Standards to Meet the New Regulations

This session will provide you with an approach that is feasible and consistent with Canada's standards and help level the field for all stakeholders in the food industry that must effectively eliminate industrially produced trans-fats from their products. Broad-based industry incentives and research will be discussed.

- ∞ Examine new US and Canadian mandatory regulations on trans-fats
- ∞ Ensure that the trans-fats are effectively eliminated or reduced in your products

- ∞ Develop and use healthier alternatives to trans-fats without relying extensively on saturated fats
- ∞ Presenting successful industry case studies

Hear from industry representatives and regulators on how you can enhance the quality of your products by eliminating trans-fats.

Mary L'Abbe, Chair, Health Canada Trans-fat Task Force

Rob Freeman, Quality Systems Manager, McDonald's Restaurants of Canada

2:45 PM

Afternoon Networking Break

3:15 PM Panel Presentation

Food Quality and Food Safety Issues Affecting Canada's Food Trade: Obtain First Hand Solutions on How Canadian Food Manufacturers Can Succeed Abroad

Our experts will examine real life QA branding strategies for Canada's food and agriculture sector.

- ∞ Complying with international food safety and QA regulations
- ∞ Understanding food quality expectations among consumers in Europe vs. North America
- ∞ Enhancing your quality competitive advantage in foreign markets
- ∞ Obtain strategic tools to develop a winning strategy for your products abroad

Sheila Barth, Manager, Branding Strategy, Branding Management Directorate, Agriculture and Agri-Food Canada

Dale Botting, President and CEO, Saskatchewan Trade and Export Partnership Inc.

John Kukoly, Product Manager, Food Safety, QMI

4:00 PM Case Study VIAU Foods

Food Traceability Case Study – Emerging Technologies in Food Safety

Learn about an innovative traceability solution implemented at Viau Foods Inc. in Montreal; a system that covers all logistics and manufacturing processes, from raw ingredients received to finished products distribution, and includes a complete traceability capability to prevent quality issues and, if required, ensures efficient recall.

- ∞ Traceability at minimal cost tagging along with production tasks' execution and monitoring
- ∞ Discussing quality control points linked to production stages in real-time
- ∞ Presenting real-time data capture for validation and visibility
- ∞ Preventing and identifying problems prior to customer delivery
- ∞ Traceability for precise and contained recall
- ∞ Real-time inventory management

Learn from this case study an effective and rapid traceability audit.

Angela Sorbo, Vice-President Viau Foods

Pierre Côté, Director R&D, Sologlobe

4:45 PM

Day One Ends

Program Day 2

8:00 AM

Registration Sponsor Exhibits Open – Continental Breakfast

8:45 AM

Recap of Day One from Chairperson

9:00 AM

New Food Safety Regulations: Analyzing, Interpreting and Prioritizing New Food Safety Regulations to Help You Succeed In Canada's Top Food Export Market Destinations

This session will guide your company through the international food safety regulations and the upcoming regulatory developments.

- ∞ Complying your QA and food safety standards with the EU's "farm to fork" approach
- ∞ Recent changes and developments in the US and Asian markets' regulations
- ∞ Analyzing the most common industry challenges, mistakes to avoid, and cost and lost time while meeting foreign regulations

Send your regulatory compliance team for this session to learn about upcoming changes in food safety regulations.

Dr. Canice Nolan, Head of Food Safety, Health & Consumer Affairs Sections, Delegation of the European Commission, Washington D.C.

Guy Bender, Senior Trade Attaché to Agriculture, French Economic Commission

Kacim Kellal, Economic and Trade Commissioner, French Economic Commission

9:45 AM

Bringing Innovative Science for Enumeration of Quality Indicator Microorganisms: Enhance Your Food Products Quality and Safety

Our expert will present an overview of innovative concept of TEMPO

- ∞ Optimizing microbiological methods and workloads
- ∞ Limiting risks in error and improving traceability
- ∞ Gaining time and enhancing financial performance

Enhance your food quality improvement methods and cut down cost at the same time

Carol Smith, Business Manager Industry, Biomerieux Canada, Inc.

10:30 AM Networking Break

Join the conference speakers and your peers to make new business contacts.

11:00 AM

Recent Food Borne Outbreaks and Recalls in Canada and the US: Strategies for Recalls, Communication with Consumers, and Prevention to Avoid Your Million Dollar Losses

Recent multi-million-dollar recalls by leading food manufacturers such as Maple Leaf and Hershey, as well as food borne outbreaks in spinach products in the US, has left the food industry in crisis mode. Attend this session to learn how to prevent food recalls, avoid million-dollar losses, and ensure consumers that your product is safe.

- ∞ Presenting recall procedures and communication with consumers in Canada and the US
- ∞ Working with inspection agencies when a recall occurs
- ∞ Learning from recent case studies

Dr. Timothy Jones, M.D., Deputy State Epidemiologist, Communicable and Environmental Disease Services, Tennessee Department of Health

Fred Jamieson, Office of Food Recall and Emergency Response, CFIA

12:00 PM

Networking Luncheon

Compare notes and approaches with your colleagues and conference faculty over a relaxing lunch.

1:30 PM

Case Study: North Downs Dairy

Innovative Strategies to Increase Quality and Safety Standards: A Successful Industry Case Study

This presentation will deliver an added level of food safety assurance. Hear the insightful session and learn how other companies won new customers through their innovative approach to food safety and quality assurance.

- ∞ Building your competitive advantage based on product quality and safety
- ∞ Meeting consumer expectations
- ∞ Presenting real life successful strategies

Adrian J Hurrell, Manager, North Downs Dairy Company (UK)

2:15 PM

Contamination from Food Packaging: Strategies to better improve safety of your food products

The prevention of contamination of food by the packaging intended to protect it is the object of this presentation from a leading European food safety expert. Any substance, which migrates from the packaging into the food, is of a high-risk concern considering its long term and immediate consequences on consumers health.

- ∞ Contaminants in food originating from packaging:: what, when and how? How it can be controlled and how have it under control?
- ∞ Presenting recent research findings.
- ∞ Understanding and addressing high migration of chemicals from food packaging into food products

Learn how European food industry eliminates any chemical contamination originating from packaging and deliver safer and more competitive products to the North American market

3:00 PM

Afternoon Networking Break

3:30 PM

Liability and Litigation: Protect Your Company from Class Legal Actions in an Increasingly Risky and Litigious Environment

Protect your company from class legal actions by implementing the necessary tools.

- ∞ Assessing the threat of litigation presented by advocacy groups
- ∞ The current regulatory regime in the US and Canada
- ∞ Focusing on the potential 'knowledge gap' between what companies know and what consumers think they know

Jean-Luc Couture, Partner, Thierren Couture Law Firm

4:15 PM

Regulations And Tools For Managing Food Safety From Farm To The Table

This session takes an insightful look at managing food safety programs. It will equip you with the information you need to know what resources are available to you. This session looks at:

- Understanding what government regulatory compliance support programs is available
- Available options including government funding programs and
- Other vital resources such HACCP Advantage, Food Safety Specialist or Consultant & Food Safety Auditor for managing and monitoring the quality, integrity and reliability of food safety programs.

Taking a look at food safety management tools from farm, through processing to distribution, this session is a great way to recap everything that has been discussed to manage food safety regulatory compliance (including traceability & tracking) and product quality issues.

Jeffery Solate, Director, Canadian Food Safety Institute

4.45 PM

Conference Ends

Post-Conference Workshop Day 3

Day 3, Thursday, April 26th, 2007

Workshop 9:00 AM – 12:00 PM

Allergens Crisis and Risk Management: Tools for Successful Allergens Management and Strategies to Meet Audit Requirements

Our experts from the food industry will guide you through tools, tips, and steps you should take to avoid the costly allergic bite. By attending this workshop, you will obtain expertise on how to begin and how to assess current Allergen Risk Management procedures in food manufacturing, distributing, and foodservice.

- ∞ Critical Path Analysis
- ∞ Tools for Labeling Regulations
- ∞ Assessing supply chain risks
- ∞ Understanding requirements of supplier audits
- ∞ Presenting protein assay testing kits
- ∞ Verification and validation
- ∞ Color Coding Devices
- ∞ Building a training manual
- ∞ Understanding the allergic consumer Beatrice Povolo
- ∞ HACCP accreditation standards
- ∞ GMPs with or without third party audit
- ∞ Certified Allergen Control program

Workshop Leader:

Marilyn Allen, Allergens Management and Training Expert, Anaphylaxis Canada

Co-presenters:

Laurel Daley, Quality Assurance Manager, Pizza Pizza Ltd.

Linda Walters, QA Manager, PepsiCo QTG

Christine Michels, QA Manager, PepsiCo QTG

Greg Forster, Senior Account Manager, Sillier Canada Co.

Xygen

J. Doug McPhee, Toronto Anaphylaxis Education Group (TAEG)

Workshop 2:00 PM – 4:30 PM

Food Recalls: Your Action Plan When The Inevitable Food Recall Happens

Even with the best safeguards in place, the inevitability of a recall will be in the cards. Be prepared - ensure your organization has an effective strategy for dealing with food recalls and, most importantly, ensure you maintain your customers after the crisis occurs.

- ∞ Be Prepared:- Proper protocols for handling recalls
- ∞ Be Proactive: The 10-steps to implement before you do a recall
- ∞ Best practices of companies who have managed the recall process successfully
- ∞ Vital update from Canadian Food Inspection Agency

Acquire the most effective approaches for handling food safety recall problems.

Fred Jamieson, Office of Food Recall and Emergency Response, CFIA