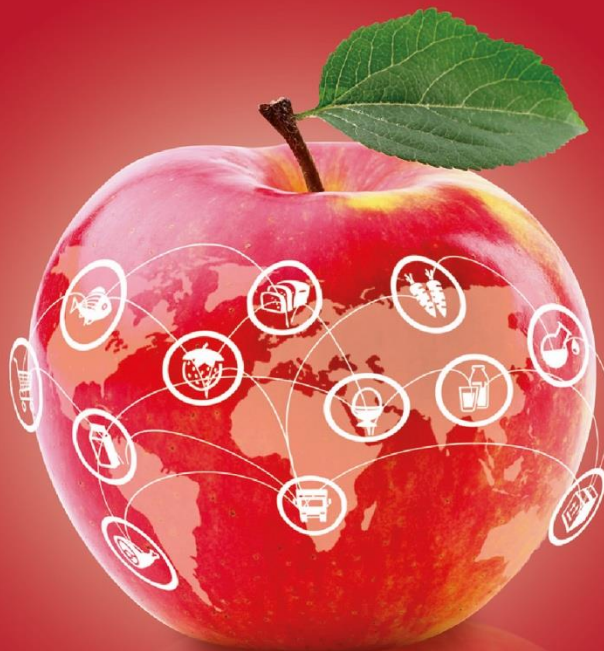




GLOBAL FOOD SAFETY CONFERENCE 2018

Tokyo, Japan | **SAFE FOOD**
5th - 8th March | FOR CONSUMERS
EVERYWHERE



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Share knowledge and network with
over 1,000 food safety experts
from over 60 countries

5th - 8th March 2018
Grand Nikko Tokyo Daiba
Tokyo, JAPAN



OFFICIAL PROGRAMME

6th March **Tuesday** _

10.00 – 12.00 | **GFSI & YOU** _ *kindly sponsored by Rentokil Initial*

This pre-conference session will provide an introduction to the Global Good Safety Initiative - its main principles and latest developments. CPOs will be invited to talk about the work that they are doing to advance food safety and how they are working together with GFSI to drive consistency. Delegates will gain insight into how even small businesses can implement the GFSI principles within their company.

12.00 – 13.30 | **LUNCH** _

Tech Talks @ Exhibition Area
12.30-12.45: presentation by CGF
12.50-13.05: sponsored talk **GS1**

13.30 – 15.00 | **OPENING PLENARY**

Food Safety Culture and Leadership

Companies with the most robust food safety systems have one thing in common: a strong food safety culture lead from the top down. This year's opening plenary will kick things off with a panel of CEOs from the world's top brands in retail. These leaders will demonstrate that, while fostering a strong culture of food safety may differ from country to country and from company to company, the key building blocks to cultivating a strong food safety culture remain the same.

You'll hear from Motoya Okada, President and Group CEO, AEON and Takaaki Nishii, President and CEO, Ajinomoto CO., Ltd., who will talk about the importance of CEO leadership in food safety and the impact of food safety culture. Ken Theriault, CEO of Costco Japan will talk about Costco's continuous improvement in product quality, and food safety systems, for the benefit of our members and suppliers.

15.00 – 15.45 | **NETWORKING BREAK** _

Tech Talks @ Exhibition Area
15.15-15.30: sponsored talk **BSI**

15.45 – 17.15 | **PLENARY 2**

Are You Actively Listening To Your Customers? You Should Be.

A revolution is underway. More than ever, customers are empowered to make informed decisions and influence others. They are no longer passive observers, but active participants. This has led to massive changes in the way people interact with brands. History shows that when companies listen to their customers, collaborate, and innovate, business thrives.

Discover how Sarah Casanova, who became CEO of McDonald's Japan in the wake of a food safety incident, was able to make an amazing comeback, harnessing the power of listening to customers and leveraging customer feedback for success. Heidi Hovland, CEO of DeVries Global, will talk about how harnessing the power of influence can help drive engagement with customers, co-create new, customer-first product ideas, and bring your brand into the cultural conversation. Understand the ingredients for a top-of-the-line ecommerce customer experience, including automated customer feedback monitoring, from Carletta Ooton, VP of Health and Safety, Sustainability, Security & Compliance at Amazon.

> **Véronique Discours-Buhot**_

GFSI Director, CGF, France

> **Mike Robach**_

Vice President, Food Safety, Quality and Regulatory Affairs, Cargill, USA

> **Andy Ransom**

CEO, Rentokil Initial, UK

Joined by GFSI representatives, CPO panelists & Local Group members

> **Sharanjit Leyl**_ moderator

International News Reporter, Singapore

> **Motoya Okada**_

President and Group CEO, AEON, Japan

> **Ken Theriault**_

CEO, Costco, Japan

> **Takaaki Nishii**_

President and Chief Executive Officer, Ajinomoto Co., Ltd., Japan

> **Sharanjit Leyl**_ moderator

International News Reporter, Singapore

> **Sarah L. Casanova**_

CEO, McDonald's Holdings, Japan

> **Heidi Hovland**_

CEO, DeVries Global, USA

> **Carletta Ooton**_

Vice President, Health and Safety, Sustainability, Security & Compliance, Amazon, USA



17.30 – 19.00 | **OFFICIAL COCKTAIL** _ *kindly sponsored by Yamato Holdings*

7th March **Wednesday** _

08.15 – 09.15 | **Special Sessions**

Concurrent sessions sponsored by:

- > **Greenfence** _ *The Rise and Impact of Blockchain Platform Ecosystems*
- > **Ecolab** _ *Unlocking Growth from Cow to Cart*
- > **Bureau Veritas** _ *Food Traceability on Smart Labels: The Blockchain Revolution*
- > **Rentokil-Initial** _ *How Technology, Innovation and Big Data are Transforming Food Safety*

09.30 – 10.45 | **CONCURRENT BREAKOUTS**

BREAKOUT 1

Aquaculture

Join this session to learn more from experts about the farmed fish and seafood sector. Aquaculture is growing fast and should face challenges on environmental impacts, animal diseases, safe feed and social practices. In this context, retailers and processors, who are very concerned by food safety, are now asking for sustainable proof of their sourcing. In addition to these concerns, we will deepdive into what and how parasites come to be in fish, the impact of the hazardous species on human health and how their consumption can be prevented.

> **John Carter**_moderator

Vice-President Quality, Danone, France

> **Kouhei Taguchi**_

Senior Managing Director, Daiichi Suisan Co., Ltd., Japan

> **Jacobo Novoa**_

Fisheries and Aquaculture Director, Bureau Veritas, Spain

> **Shukei Masuma**_

General Director, Professor, Aquaculture Research Institute, Kindai University, Japan

> **Eloy Quinones**_

Fresh & Frozen Food Director, Global Quality Assurance Management, Metro, Spain

> **Cormac O'Sullivan**_

Segment Manager, Seafood and Aquaculture Agriculture, Food & Life, SGS Ireland Limited, Republic of Ireland

BREAKOUT 2

The Changing Role of the Regulator

Panelists will provide an overview of the international food safety standards architecture and how those standards and GFSI are contributing to the implementation of safer food for consumers everywhere. The discussion among panelists will focus on how the public and private sectors are working together to increase the implementation of those standards locally through specific tools and organizations and what are the future collaboration trends on Public-Private-Partnerships through third party assurance. Panelists will discuss the challenges faced by emerging markets in implementing international standards and how collaboration with the private sector can strengthen standards enforcement in the future.

> **Anthony Huggett**_moderator

Head of Quality Management, Nestlé, Switzerland

> **Guilherme da Costa**_

Chairman, Codex Alimentarius Commission, Brazil

> **Melvin Spreij**_

Head of the Standards and Trade Development Facility (STDF), World Trade Organisation, Switzerland

> **Mike Robach**_

Vice President, Food Safety, Quality and Regulatory Affairs, Cargill, USA

> **Paul Mayers**_

Vice-President, Science Branch, Canadian Food Inspection Agency, Canada

> **Dr. Stephen Ostroff, M.D.**_

Deputy Commissioner, Office of Foods & Veterinary Medicine, U.S. Food & Drug Administration, FDA

> **Robert G. Ahern, Ph.D.**_

Leader, Agricultural Health and Food Safety, IICA, USA



BREAKOUT 3

Elevating Food Safety Culture – Global Findings and Practical Experiences

With a selection of experts in the field, this session will look at the different food safety culture models available and highlight common themes, including impact of company values and vision, people systems (e.g., communication and consequences), and risks and hazards awareness. Featuring speakers from Europe, Asia Pacific and the USA, delegates will receive practical application detail on what has worked and what can be done differently.

> Kerry Bridges_moderator

Senior Director of Supplier Food Safety, Walmart, USA

> Robert Gravani_

Professor Emeritus, Department of Food Science, Cornell University, USA

> Joanna Gilbert_

GM, Transformation and Integration, Fonterra, New Zealand

> Sara Mortimore_

Vice President Product Safety, Quality and Regulatory, Land O'Lakes, USA

> Lone Jespersen_

Principal at Cultivate, Switzerland

10.45 – 11.30 | NETWORKING BREAK _ kindly sponsored by DANONE

Tech Talks @ Exhibition Area
11.00-11.15: sponsored talk_Yamato Holdings

11.30 – 13.00 | PLENARY 3

GFSI Global Markets Programme – A Proven Pathway To Capacity Building & Food Safety Culture

A core strategic objective for the Global Food Safety Initiative revolves around capability-building and the Global Markets Programme. An expert panel will provide case studies and lead a discussion on how primary production is being managed through collaborative efforts in very different ways around the world. While the emphasis may differ, the goal is still the same: safe food for consumers everywhere.

The GFSI Global Markets Programme provides an unaccredited entry point for these companies. Its step-by-step programme is designed to build capacity within production and manufacturing operations, and implement a course of continuous improvement. This plenary session will focus on the link between the capacity building programme and the implementation of food safety culture.

The session will specifically look at how the public sector can help in advancing food safety culture through capacity building. Hear a presentation from CEO of the Food Standards Agency, Jason Feeney, on the role of the public sector in advancing food safety. Samantha Mah, who you may remember from GFSC 2015, will be back to share the challenges and benefits she experienced in implementing the Global Markets Programme. And be sure not to miss the winners of the second annual Global Markets Programme Awards. The awards will be unveiled by Mike Taylor, Mitch Chait, CEO of Greenfence, and Mike Robach, Chair of the GFSI Board of Directors and VP, Corporate Food Safety, Quality & Regulatory, Cargill.

> Sharanjit Leyl_moderator

International News Reporter, Singapore

> Samantha Mah_

Marketing Manager, Wide Tropism, Malaysia

> Mike Taylor_

Former FDA Deputy Commissioner, USA

> Jason Feeney_

CEO, FSA, UK

> Dr. Stephen Ostroff, M.D._

Deputy Commissioner, Office of Foods & Veterinary Medicine, U.S. Food & Drug Administration, FDA

> Bill Jolly_

Chief Assurance Strategy Officer, New Zealand Ministry for Primary Industries

13.00 – 14.30 | LUNCH _ kindly sponsored by CARGILL

Tech Talks @ Exhibition Area
13.30-13.45: sponsored talk_FCubed LLC
13.50-14.05: sponsored talk_IFS



14.30 – 16.00 | **PLENARY 4**

Emerging Technologies in The Food Industry – New Horizons, Challenges and Opportunities

What can we learn from advances in science and technology? Can we discover new opportunities for improving food safety by looking to other industries? What new challenges will these opportunities pose? All these questions and more will be deliberated in a series of illuminating presentations. An expert from Cornell University will reveal how advancements in science and technology – from big data and digital transformation to food science and sustainability – can be leveraged to innovate and improve food safety practices. You'll also learn how a lab-grown meat kit and comic books are bringing food technology into the homes of school children in Japan.

> **Sharanjit Leyl_** moderator

International News Reporter, Singapore

> **Martin Weidman_**

Gellert Family Professor in Food Safety, Cornell University, USA

> **Dr. Yuki Hanyu_**

Representative of Shojinmeat Project & CEO of Integriculture, Japan

> **Matilda Ho_**

Founder & Managing Director, Bits x Bites, China

16.00 – 16.45 | **NETWORKING BREAK** _ kindly sponsored by **DANONE**

Tech Talks @ Exhibition Area
16.15-16.30: sponsored talk **Testo**

16.45 – 18.00 | **CONCURRENT BREAKOUTS**

BREAKOUT 4

Global Markets

This session will provide an overview of how the GFSI Global Markets Programme is used by various stakeholders to support companies who lack or have underdeveloped food safety systems and want to meet the challenge of food safety, from different continents. As the Global Markets Programme is a pathway to certification, providing an incremental approach to build capacity within production and manufacturing operations, and implement a course of continuous improvement, the panelists, coming from the public and private sector will provide an holistic view of how they use the programme at regional level to scale up the Global markets programme to simultaneously reduce hazards in global food supply chains and improve market access through certification.

> **Sarah Ockman_**

Global Lead, IFC Food Safety Advisory, Kenya

> **Fernando Avelleyra_**

Senior Manager Food Safety, Walmart International, USA

> **Carla Meija_**

UN World Food Programme, Thailand

BREAKOUT 5

Big Data

In this session we will examine the Big Data tools that can be used by the food industry and the new powers and abilities these tools give companies to improve consumer engagement and supply chain security. Food professionals will gain an invaluable insight that can help their companies and explain how they can limit future risks and leverage interoperability to expand ROI on data they own and/or share.

> **Ruediger Hagedorn_** moderator

Senior Manager, E2EVC, CGF, France

> **Rebecca Liao_**

VP of Business Development and Strategy, Skuchain, USA



BREAKOUT 6

Auditor Competency, What's New?

The food industry relies on highly skilled and trained auditors to identify the gaps that companies have in their food safety and quality systems. As a result of their findings, they help food companies to formulate corrective actions that help improve the safety of our food. A good auditor is not only about (technical) skills and knowledge, but also about behavior. In today's world, with quickly evolving new technologies and new insights, the area of auditor competency is shifting into new areas. New risk areas such as Food Fraud are coming up. What does this mean for the CPOs, CBs and existing auditors? Will new approaches on auditor competence bring us more transparency and trust in Food products?

Learn how NSF is working with google glasses to allow for remote witnessing of auditors. This technology is helping auditors in the field evaluate a situation in real time to ensure correct decisions. Bob Garfield will share how the book "The Power of Habit" has inspired SQF to rethink their approach to auditing and what CPO's can do to make audits less predictable. In order to better understand the difference in competences between Food Safety and Food Integrity auditors, Maike te Riel will share experiences already gained by Isacert.

> **Robert Prevandar_**

Global Managing Director, Supply Chain Food Safety, NSF International, USA

> **Dr. Bizhan Pourkomialian_**

Director, Global Food Safety, Restaurant & Distribution, McDonald's Restaurant Limited, UK

> **Robert Garfield_**

Chief Food Safety Assessment Officer & SVP, Safe Quality Food Institute, USA

> **Maike te Riele_**

General Manager, Vinçotte ISACert, Netherlands

19.30 | **OFFICIAL COCKTAIL & DINNER _ kindly sponsored by GREENFENCE**

8th March **Thursday** _

08.15 – 09.15 | **Special Sessions**

Concurrent sessions sponsored by:

> **Diversey_** *Technology & Food Safety - How is Technology impacting food businesses' operational efficiency and food safety culture*

> **DNV.GL_** *Digital Transformation in the Food Chain: The way to safer and more sustainable food*

> **SAI Global_** *Is Consumer Trust a Game You Can Afford To Lose?*

> **SGS_** *2020 Tokyo Olympics - Defending the Food Supply Chain: Challenges and Strategies*

09.30 – 10.45 | **CONCURRENT BREAKOUTS**

BREAKOUT 7

Primary Production

Safe food for consumers often starts on the farm – at the beginning of the global supply chain for food. Many GFSI stakeholders have worked hard to adapt the GFSI Guidance Document content for primary production and grow the adoption of GFSI recognized farm certification standards worldwide. While some markets already have a good coverage of such third party audited programs, farmers in the majority of sectors and countries struggle to adopt food safety management practices.

Come listen to case studies and an expert panel discussion about how some GFSI stakeholders manage the issues around Primary Production through collaborative efforts in very different ways around the world. Learn about Capability Building in agricultural high schools in Japan with the goal of Tokyo 2020, about harmonizing requirements among Australian retailers and about an open-source, industry created framework, that enables food safety data to be validated and synchronized across the chain(s) in real-time.

> **Gillian Kelleher_co-moderator**

VP of Food Safety & QA, Wegmans Food Markets, Inc., USA

> **Kristian Moeller_co-moderator**

CEO, GlobalG.A.P, Germany

> **Clare Hamilton-Bate_**

General Manager - Industry Development, Freshcare Ltd., Australia

> **Katsuki Kishi_**

General Manager, Quality Management Department, AEON Co., Ltd., Japan

> **Drew Zabrocki_**

CEO and Innovator at Centricity Global, USA



BREAKOUT 8

Food Fraud Compliance Challenges and Successes

This session will take the topic of food fraud into the realm of “why” implement specific countermeasures or control systems. The speakers in this session have experience and expertise in innovating to reduce the ‘fraud opportunity.’ Three key learning objectives of this session are to learn about specific food fraud incidents to be able to understand the application of specific countermeasures or control systems, to review how experts shifted traditional thinking or approaches to create innovative responses, and finally, to be able to apply a multi-disciplinary approach to reducing the ‘fraud opportunity’.

> John Spink_moderator

Director & Assistant Professor, Food Fraud Initiative, Michigan State University, USA

> Hans Beuger_

Senior Advisor Food Safety, Food and Consumer Product Safety Authority Ministry of Economic Affairs, Netherlands

> Frédéric René_

Chief Food Safety Officer, Danone, France

> Bernard Galea_

Chief Security & Competitive Intelligence Officer, Danone, France

> Alfonso Capuchino_

General Manager, AIB Certification Services, USA

> Terence Lau_

Director of Innovation and Technology Development, Polytech University, Hong Kong

BREAKOUT 9

Redrawing the Lines in Food Service & Hospitality

Asia is at the forefront of the e-commerce and food delivery markets. China in particular is experiencing a delivery revolution. Meituan-Dianping, is a food delivery platform seamlessly integrated with WeChat and QQ services, which are highly popular social media, messaging and mobile payment platforms. Listen to Mr. Yongjian Zhong, Chief Food Safety Officer at Meituan Dianping discuss the unique food safety challenges associated with meal delivery and rapid growth.

The concept of blending a restaurant experience with the grocery experience has been around for decades, but the millennial and gen-Z trends related to food and shopping are pushing retailers to make their stores feel more like experiential food destinations. Successful retailers discuss the grocerant trend and fascinating foodservice innovations in the retail space

Hospitality is one of the most important and growing industry sectors of the global economy. We'll highlight new and emerging foodservice offerings in hospitality as they try to reach and meet the needs of the modern traveller.

> Doug Davis_

Senior Director Global Food Safety , Marriott, USA

> Yongjian Zhong_

Chief Food Safety Officer, Meituan Dianping, China

10.45 – 11.30 | NETWORKING BREAK _

Tech Talks @ Exhibition Area
11.00-11.15: presentation by ANSI

11.30 – 13.00 | PLENARY 5

Japan 2020, Nutrition and The Future of Food

What will the future of food look like? Where will consumer trends take the industry next? How will technology be leveraged to safely feed a growing population? Join us in the fifth and final plenary for an inspirational and out-of-the box lineup of speakers that will cover such diverse topics as nutrition, the future of food and the Japan 2020 Olympics. Closing remarks will feature final thoughts and key takeaways from GFSI Board Members.

> Sharanjit Leyl_moderator

International News Reporter, Singapore

> Dr. Daichi Suzuki_

Commissioner of the Japan Sports Agency and Olympic Gold Medalist, Japan

> Mitsuru Izumo_

President of Euglena Co., Ltd., Japan

> Adjiedj Bakas_

Trendwatcher, Trend Office Bakas, Netherlands