

10th Dubai International Food Safety Conference

Registration

Venue : Sheikh Rashid Hall F

27th October 8:30 AM

Opening Ceremony

27th October 9:00 AM

Symposium 1

Venue : Sheikh Rashid Hall D

**27th October 2015
10:30 AM to 4:00 PM**

Facing Today's Challenges and Preparing for the Future - Best Practices in Food Inspection

The way in which the food is produced, manufactured, distributed and sold presents numerous challenges that need novel and effective approaches to ensuring compliance. Inspectors worldwide are trained to inspect food facilities using a compliance model focused on finding evidence of legal violations and enforcing action in the form of penalties. While these tools remain critical, the inspection paradigms of the future require fundamentally different approaches to food safety inspection and compliance with focus on whether food establishments are implementing systems that effectively prevent food contamination. We need specialized inspectors with sound scientific and technical expertise to assess the food safety practices and the overall culture in an establishment based on the observations. We also requires better data about facilities, new information technology systems and tools to identify and track risk, and methods for assessing compliance. We also need better tools to communicate risks to the food industry as well as the consumers.

How do we do that?

This session aims to define the goals and objectives of a food inspection system and will provide a platform for knowledge exchange of food inspection and environmental health practitioners from across the globe for responding to emerging food safety risks. The focus of the session would be to share best practices and innovative approaches to inspection with an aim to enhance compliance and improve food safety culture.

Organizers: Dubai Municipality, Sharjah Municipality, International Federation of Environmental Health

Moderators:

Session 1: Mr. Richard Springer

Session 2: Dr. Joanne Taylor

Target Audience: Food Regulatory and Inspection Officials, Food Safety Auditors, Consultants, Food Business

owners, Academics

Session 1

10:30 AM	10:45 AM	Welcome Address	Sultan Ali Al Tahir, Head of Food Inspection Section, Dubai Municipality, UAE
10:45 AM	11:15 AM	The Triangle of Influence on Today's Food Safety Culture	Darin Detwiler, STOP Foodborne Illness, USA
11:15 AM	12:00 PM	How Environmental Health Professionals Conduct Assessment of Food Businesses in Australia and How issues of Non-Compliance are Managed	Kathy Nichols, Kernow Environmental Services, Australia
12:00 PM	12:30 PM	Ensuring safety of products sold online and New Inspection Techniques	Jan Homa, Netherlands Food Safety and Consumer Product Safety Authority, Netherlands
12:30	1:00 PM	Dubai's Initiatives to Enhance Food Inspection and Food Safety Compliance	Ayesha Mohammad Al Mukhayat, Food Safety Department, Dubai Municipality, UAE
1:00 PM	2:00 PM	Lunch Break	

Session 2

UAE Initiatives

2:00 PM	2:30 PM	Improving Public Health - Success Stories in Sharjah.	Sheikha Dr. Rasha Ahmed Bin Sultan Al Qassemi, Assistant General Director for Public Health & Laboratories Sector, Sharjah Municipality
2:30 PM	3:00 PM	The Sharjah Food Safety Program – challenges and successes of Technical Support and Audit.	Sheikha Dr. Najla Ali Al-Mualla Director of Central Laboratories Administration, Sharjah Municipality
3:00 PM	3:30 PM	Food Safety Programs from Ajman Municipality	TBC
3:30 PM	4:00 PM	Round Table and Q & A	

Symposium 2

Venue : Sheikh Rashid Hall C

**27th October 2015
11:00 AM to 6:00 PM**

Camel Milk – The Product of the 21st Century Food Safety, Quality and International Trade Requirements

Camel food products are in stock across UAE stores and, lately, have come to be a success on the market, due to their beneficial healthy properties and protective activities of proteins not found in cow milk. Most importantly, they have a huge role in addressing the food security concerns in the region. The EU Commission's approval (in 2013) for camel milk trade last year makes UAE the first country in the Middle East to export camel dairy products to the European Union. To date, the international demand for camel milk products is higher than the supply, especially in the EU states, as there is an increasing consumption of camel-based items.

The overall objective of the Symposium is to provide a renewed vision of knowledge on milk production,

technology, food safety, health and trade aspects of camel milk. The full day Symposium will be a platform for exchange of knowledge and information among international experts in the field.

Organizer: Emirates Industry for Camel Milk and Products (EICMP) and Dubai Municipality

Session Chair: Dr. Peter Nagy, EICMP, Dubai

Target Audience: The event is addressed to scientists and other professionals involved in the camel milk production sectors as well as milk producers, the dairy processing industry, trade associations, academia, research institutes, nutrition experts and regulatory authorities

Start	End	Title	Speaker
11:00 AM	11:30 AM	Global Strategies of FAO to Improve Camel Husbandry and the Camel Milking Sector in the World	Nacif Rihani, FAO, Abu Dhabi, UAE
11:30 AM	12:00 PM	Specific Challenges to Milk Quality in Different Camel Farming Systems in Africa and the Middle-East	Bernard Faye, France/KSA
12:00 PM	12:30 PM	Brucellosis and Middle-East Respiratory Syndrome (MERS) as potential risk factors for the consumption of camel milk	Ullrich Wernery, CVRL, Dubai
12:30 PM	2:00 PM	Lunch Break	
2:00 PM	2:30 PM	Public Health Requirements of Camel Milk Export to the European Union	Martin Hartig, EU Expert, Germany
2:30 PM	3:00 PM	Animal Health Requirements of Camel Milk Export to European Union	Neil Brooks, EU Expert, UK
3:00 PM	3:20 PM	The Role, Organization and Function of the Competent Authorities in the Federal System of UAE to Carry out European Union Compliant Inspections	Basem Theeb Hussein Jawahereh, MOEW, UAE
3:20 PM	3:40 PM	The Camel Milk Residue Control Program of the United Arab Emirates	Shaikha Khalfan Al Galaf, DM Central Lab, Dubai
3:40 PM	4:00 PM	Break	
4:00 PM	4:20 PM	Xenobiotics Including Heavy Metals, Radionuclides and Pesticides in Camel Milk in Kazakhstan	Gaukhar Konuspayeva, Kazakhstan
4:20 PM	4:40 PM	The role of Animal Health and Residue Control Program to Ensure High Quality Raw Camel Milk Production- The Camelicious Experience	Judit Juhasz, EICMP, Dubai
4:40 PM	5:00 PM	Factors Influencing the Chemical Composition of Camel Milk and its Suitability for Use as a Raw Material in the Manufacture of Probiotic Cultured Dairy Foods	Laszlo Varga, UWH, Hungary
5:00 PM	5:20 PM	Opportunities and Challenges with the Casein Variants of Camel Milk	Sami Ghnimi and Afaf Kamal-Eldin, UAEU, Al Ain
5:20 PM	5:40 PM	Adding Value to Raw Camel Milk - Camel Milk Quality and Informal Camel Milk Trade in Kenya and Somalia	Ilona Gluecks and Mario Younan, Kenya
5:40 PM	6:00 PM	Q & A	

Symposium 3

27th October 2015
11:00 AM to 4:00 PM

IUFoST Symposium

Strategies and Technologies to Reduce Food Wastage

Dramatic rise in the population has major implications on the global food system. To meet the global food demand of a projected 9 billion people in 2050, it is estimated that 60 percent more food is needed. We are also aware of the fact that food loss and waste impedes food security and fuels climate change. When approximately one-third of all food produced for human consumption is either lost or wasted, reducing food loss and waste can efficiently and economically help close the hunger gap. Less food loss and waste leads to more efficiency, more economic productivity and reductions in emissions of greenhouse gases that contribute to climate change.

This Symposium aims to bring together a wide range of experts in food system to share their experiences to reduce food loss and waste while improving the sustainability of the food system through advanced technologies and collaborative efforts.

Organizers: IUFoST

Session Chair:

Target Audience: Food Regulatory Officials, Food Business owners, Academics, Environmental and Waste Management Experts, Organizations involved in promoting Food Security

Start	End	Title	Speaker
11:00 AM	11:30 AM	Food Losses and Wastes; General Introduction, Statistics and Issues	John Ingram, Environmental Change Institute. Oxford University
11: 30 AM	12:00 PM	Technologies for Food Waste Reduction and Recovery	CSIRO Food Waste Recovery Programme, CSIRO, Australia
12:00 PM	12:30 PM	Concepts and Technologies for Low Waste Processes	Kai Reineke, Application Technologist bei GNT Europe, Germany
12:30 PM	1:00 PM	Panel Discussion	
1:00 PM	2:00 PM	Lunch Break	
2:00 PM	2:30 PM	Drinking Water; Safety, Security, Generation and Recovery	Dr Brad Ridoutt, CSIRO Australia
2:30 PM	3:00 PM	Social and Legal Aspect of Food Generation and Reduction	George A Mensah, Vice President, Global R&D Nutrition, PepsiCo
3:00 PM	4:00 PM	Panel Discussion	

Symposium 4

27th October 2015

11:00 AM to 1:00 PM

The New Approach to Inspection Used with Salamt Zadna

Salamt Zadna is a practical and innovative solution to enhance regulatory compliance in small food service and catering businesses. It conveys food safety practices through photographs, minimises record keeping and is designed to be delivered and supported by the ADFCA Inspection Team. The presentation will outline the inspection approach used to verify food safety compliance in establishments that have implemented Salamat Zadna.

Organizers: Abu Dhabi Food Control Authority

Session Chair: Dr. Mariam Al Khaja

Target Audience: Food Regulatory Officials, Food Safety Specialists, Food Business owners, Academics

Start	End		
11:00 AM	1:00 PM	TBC	

Symposium 5

Venue : Sheikh Rashid Hall A

**27th October 2015
2 PM to 4:00 PM**

The Role of Sanitary Design, Pest Management and Effective Cleaning and Disinfection in Preventing Foodborne Illness and allergies

Organizers: Dubai Municipality

Moderator: Gordon Hayburn

Target Audience: Food Regulatory and Inspection Officials, Food Safety Auditors, Consultants, Food Business owners, Academics, Cleaning and maintenance service providers, Pest Management and Public Health Officials

Start	End		
2:00 PM	2:30 PM	Cleaning of Food Contact Surfaces – What, When and How?	PAL International
2:30 PM	3:00 PM	Allergen control and the implications for cleaning	Dr. Martin Easter, Hygiena
3:00 PM	3:30 PM	Sanitary design as a basis for an effective cleaning AND Validation and Verification of cleaning effectiveness	Hatice Bostan, Regional Sanitation Manager for EU/MEA, Mondelez
3:30 PM	4:00 PM	Pest Prevention –Better Be Smarter than the Pests!	Odelon Del Mundo Reyes Entomologist, Ecovar

Master Class 1

Venue : Sheikh Rashid Hall D

**27th October 2015
4:30 to 5:30 PM**

Validation of Food Service Processes

This session will provide an overview of the practical discussion of validation along with specific methodologies covering experimental design, implementation and application. In addition, a practical approach to validations in processing plants and at food service will be discussed, including appropriate microbiological testing/challenge studies, analysis and reporting.

Speakers:

Dr. Manpreet Singh, Purdue University

Dr. Ben Chapman, North Carolina State University

Start	End	
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DAY 2

28th October 2015

IAFP Lecture

28th October 2015
8:30 AM to 9:00 AM

Venue : Sheikh Rashid Hall F

Staying Ahead of Foodborne Pathogens- Dealing with Emerging Risks

Dr. Gary Acuff, Texas A&M University, USA

Symposium 6

28th October 2015
9:00 AM to 11:15 AM

Venue : Sheikh Rashid Hall F

IAFP Symposium on Food Fraud - Detection and Prevention

Organizers: Dubai Municipality and IAFP

Session Chair: Jyoti Bhasin, NSF

Target Audience: Food Regulatory Officials, Food Business owners, Academics, Environmental and Waste Management Experts, Organizations involved in promoting Food Security

Start	End	
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9:00 AM	9:30 AM	A True Prevalence of Food Fraud in our Global Supply Chain	Mitchell Weinberg, INSCATECH
9:30 AM	10:00 AM	Food Fraud Risk Assessment	Jacquiline Slatter, NSF
10:00 AM	10:30 AM	Practical Techniques to Detect Food Fraud	Peter Bracher, NSF
10:30 AM	11:00 AM	Case Studies from the Region	Dr. Sanjeet, Advanced Biotech, Dubai
11:00	11:15	Q&A	

Symposium 7

Venue : Sheikh Rashid Hall C

**28th October 2015
9:00 AM to 11:00 PM**

Quality and Safety Aspects of Meat Products

Organizers: Dubai Municipality and Meat and Livestock Australia

Session Chair: David Beatty

Target Audience: Food Regulatory Officials, Food Business owners, Academics, Environmental and Waste Management Experts, Organizations involved in promoting Food Security

Start	End		
9:00 AM	9:30 AM	Australian Meat Production System to Ensure Clean, Safe and Halal Meat	Dr. Rob Williams, Australia
9:30 AM	10:00 AM	Maintaining Eating Quality and Shelf life of Meat	Dr. Ian Jenson, Meat and Livestock Australia
10:00 AM	11:00 AM	Veterinary Section	Dubai Municipality
		Lunch Break	

Symposium 8

Venue : Sheikh Rashid Hall A

**28th October 2015
8:30 AM to 11:30 AM**

Food Safety Culture Assessment

Organizer: Dr. Joanne Taylor

Session Chair: Dr. Joanne Taylor

Target Audience: Food Regulatory Officials, Food Business owners, Academics, Environmental and Waste Management Experts, Organizations involved in promoting Food Security

Start	End		
08:30 AM	08:50 AM	Session Introduction: Measuring and Improving Food Safety Culture	Dr Joanne Taylor, TSI

08:50 AM	09:10 AM	The Spectrum of Food Safety Standards: Case Studies from Around the Globe	Professor Eunice Taylor, TSI
09:10 AM	09:30 AM	Results from a Global Survey – Industry Standards and Opinions on Food Safety Training and Culture	Jeremy Davies, Campden BRI
09:30 AM	10:15 AM	Case Study 1: The Dubai World Trade Centre	Ravi Arul, Hygiene & Food Safety Manager
10:15 AM	10:45 AM	Break	
10:45 AM	11:00 AM	Case Study 2: The JW Marriott Marquis, Dubai	Aurelia Caccamo, Director of Food Safety & Environmental Services, Joseph Tan, Executive Steward
11:00 AM	11:15 AM	Case Study 3: Abela & Co, UAE.	Raseena. P.T., Food Safety Manager. Divya Suresh Kumar
11:15 AM	11:30 AM	Case Study 4: Arabian Farms, UAE.	Dr Suheel Ahmed, CEO, Arabian Farms.; Dr Ameer Shaik Quality Manager Arabian Farms

Symposium 9

Venue : Sheikh Rashid Hall C

28th October 2015
11:30 AM- 1:00 PM

Understanding and Managing Microbiological Risks

Organizers: Dubai Municipality

Session Chair: Zeina Kassaify

Target Audience: Food Regulatory Officials, Food Business owners, Academics, Environmental and Waste Management Experts, Organizations involved in promoting Food Security

Start	End		
11:30 AM	12:00 Pm	Critical steps in Validation and verification of product shelf life - A Microbiological Perspective	Joy Gaze, Campden BRI, UK
12:00 PM	12:30 PM	Salmonella in Dry environments & Low Moisture foods – A Raising Concern	Anett Winkler, Mondelez
12:30 PM	1:00 PM	Microbiological Verification for Food Safety Management	
Q&A		Lunch Break	

Symposium 10

Venue : Sheikh Rashid Hall F

28th October 2015
11:30 AM – 4:30 PM

MENAFoST Symposium

Harmonization of Food Safety Standards – Advancing Regional Initiatives to Enhance Food Safety, Security and Economic Benefits

We are living in a world where food supply is increasing. But at the same time we also face challenges in getting this food to the consumer in a safe and sustainable way at a reasonable cost. We see that regulations that are intended to protect the food supply are increasingly becoming barriers to free movement of food across the world. This can only be overcome by implementing reasonably achievable regulations that are not only scientific and risk based but also harmonized.

This symposium aims to address the harmonization efforts in the MENA region that are being introduced by the UN system from farm to fork with a focus on current needs and priorities in food safety capacity development, aiming for robust food regulatory regimes, where food regulatory decisions are based on a risk analysis-driven process. The session will also discuss international best practices and practical applications of food risk analysis principles as a foundation to develop domestic and international food standards using the guidance of the Codex Alimentarius Commission (CAC) and its parent organizations, the World Health Organization (WHO) and the Food and Agriculture Organization (FAO).

It is important to note that despite the food security challenges, the MENA region is where local food industries have not developed their market access skills. GAFTA (Grater Arab free Trade Area) trade is still below 10%. Trade is solely centered on energy, as extra as well as inter-regional trade in food and agriculture is facing increasing environmental, economic, safety and other market access obstacles. Harmonization of food safety regulations and risk based decision making is a key to advancing food trade in the region. Through this session, we aim to prepare the future generations of regulators, food scientists and technologists to better lay the ground for a safer MENA bio economy and food security.

Organizers: MENAFoST, Lebanese Association for Food Safety, Dubai Municipality

Session Chair: Atef Idriss

Target Audience: Food Regulatory Officials, Food Safety Specialists, Food Business owners, Academics

Panelists: Dr. Vincent Hegarty, Dr. Samuel B. Godefroy, Dr. Mohamed Elmi, Dr I . Al-Moheizea, Dr M . Hamza, Dr M. S. AlYousef

Start	End		
11:30 AM	12:00 PM	Keynote: Application of Risk Analysis Principles to Support Robust Food Regulatory Decisions	Dr. Samuel B. Godefroy, Professor, Food Risk Analysis and Regulatory Systems, Faculty of Agriculture and Food Sciences, University Laval, Canada
12:00 PM	12:30 PM	Applying a Risk Based Approach for Food Safety and Border Management	Stephen Bell, Specialist Adviser – Import Export Systems, Ministry of Primary Industries, New Zealand
12:30 PM	1:00 PM	Panel Discussion	
		Lunch Break	
2:00 PM	2:20 PM	Understanding Regulatory Environment in the MENA Region	Dr. Vincent Hegarty, FAO Consultant, Ireland
2:20 PM	4:00 PM	Panel Discussion	Dr. Mohamed Elmi, Dr I . Al-Moheizea, Dr M . Hamza, Dr M. S. AlYousef

Master class 2

28th October 2015
12:00 PM to 1:00 PM

Venue : Sheikh Rashid Hall A

Introduction to Threat Analysis Critical Control Point (TACCP)
Speaker: Anton Alldrick, Campden BRI, UK

International best practice advocates a risk-based approach to food-safety management and this approach can be extended to protecting food businesses from attack as described in the document PAS 96 (2014), "Guide to protecting and defending food and drink from deliberate attack." The idea of defending against "attack" does not simply apply to issues of consumer protection but also to business continuity. A key part of this standard is the concept of TACCP (Threat Analysis Critical Control Point). This is a risk management methodology, which aligns with HACCP but assists managers in developing a management system to protect the business from attack. Food businesses certified to GFSI accredited standards (e.g. BRC Global Food Safety Standard version. 7) are now required to have both risk-based food-safety and also appropriate food defence management systems in place. This workshop will begin with a discussion of the concepts of risk, food safety and food defence. It will explore generic tools for use in risk management and more specifically for food defence including both "TACCP" and "CARVER + Shock." It will also discuss how these can be applied in the everyday management of a food business.

Symposium 11

28th October 2015
2:00 PM – 4:00 PM

Venue : Sheikh Rashid Hall C

Food Inspection and Testing -Technological Advancements That Can Keep You in the Fast Track

Organizers: Dubai Municipality

Session Chair:

Target Audience: Food Regulatory Officials, Food Business owners, Academics, Environmental and Waste Management Experts, Organizations involved in promoting Food Security

Start	End		
2:00 PM	2:30 PM	Alternative Methods in Food and Environmental Microbiology Diagnostics	Yannick Bichot, Bio-Rad
2:30 PM	3:00 PM	Lab on a Chip - Pathogen Sensors for Food Safety	MEFOSA
3:00 PM	3:30 PM	Breaking New Boundaries: Simple rapid multiple test system	Dr. Martin Easter Hygiene, United Kingdom
3:30 PM	4:00 PM	SIPCO	

Symposium on Nutrition

28th October 2015
11:30 AM to 1:30 PM

Venue : Sheikh Rashid Hall D

Nutrition Session 1

Meeting the Safety Requirements as well as the Nutritional and Taste Priorities of the Consumer

An estimate of 79 million obese people living in the MENA region today, and an even greater number — 180 million — overweight people live in the Mena region. Obesity is the leading cause of Disability Adjusted Life Years (DALY) in the UAE and the third leading cause of death. This session will provide a unique opportunity to hear about the current health trends in the region and look at how the food industry can help the consumers in making better food choices.

Attendees will have the chance to engage with and learn from leading scientists and advisors in health and to network with international delegates from academia, nutrition, policy and civil society. Our international panel of experts will address key topics and issues ranging from the safety assessment of low calorie food options in the management of preventative health and lifestyle influences in consumption behaviour.

Organizers: Dubai Municipality

Session Chair: Philip Springuel, EUFIC, Belgium

Target Audience: Food Regulatory Officials, Risk Managers, Chemical Risk Assessment Specialists, Nutritionists, Professionals working in the Health and Wellness sector.

Start	End		
11:30 AM	11:40 AM	Opening Address	Khalid Sharif, Executive Director of Food Safety Department, Dubai Municipality
11:40 AM	12:00 AM	Nutritional Aspects – UAE Perspectives and Priorities	Dr. Ayesha Al Dahri, UAE University
12:00 PM	12:30 PM	EFSA work on Additives / focus on sweeteners exposure	Prof. Dr. Jürgen König Director - Department of Nutritional Sciences Faculty of Life Sciences at University of Vienna
12:30 PM	1:00 PM	EU commission perspectives on sweeteners authorization, risk assessment etc	Wim Debeuckelaere, DG SANCO Belgium
1:00 PM	1:30 PM	Q& A Session	Panel

Symposium on Nutrition

Venue : Sheikh Rashid Hall B

**28th October 2015
2:30 PM- 4:15 PM**

Nutrition Session 2

Product and Process Innovation in the Manufacturing, Retail and Food Service Sector

Organizers: Dubai Municipality

Session Chair:

Target Audience: Food Regulatory Officials, Food Business owners, Academics, Environmental and Waste Management Experts, Organizations involved in promoting Food Security

2:30 PM	3:00 PM	Emerging trends in the UAE – What should be Food Establishments be Doing to Promote Health and Nutritious Food Choices	Hala Abu Taha
2:20 PM	2:40 PM	Product Innovation in Manufacturing	Mondelez
2:40 PM	3:00 PM	Panel Discussion with Local Food Authorities and Experts	

Master class 3

28th October 2015
2:30 PM to 4:00 PM

Venue : Sheikh Rashid Hall D

Risk and Exposure Assessment for Food Chemicals

Cronan McNamara, CEO at Creme Global
Cian O'Mahony, Head of Expert Modeling & Statistics at Creme Global;