

# Dubai International Food Safety Conference 2022

## Event Schedule

Tue, Nov 01, 2022

8:00 AM

### Registration

🕒 8:00 AM - 9:45 AM, Nov 1

📍 Sheikh Rashid Hall F

10:00 AM

### Opening Ceremony

🕒 10:00 AM - 11:10 AM, Nov 1

📍 Sheikh Rashid Hall E

Opening Cerem...

#### 4 Subsessions

##### ● Opening Address

🕒 10:10 AM - 10:20 AM, Nov 1

📍 Sheikh Rashid Hall E

##### ● Welcome Address

🕒 10:25 AM - 10:35 AM, Nov 1

📍 Sheikh Rashid Hall E

##### ● Conference Movie

🕒 10:40 AM - 10:45 AM, Nov 1

📍 Sheikh Rashid Hall E

##### ● Keynote Address: New Directions in Securing Food Safety and Security

🕒 10:50 AM - 11:10 AM, Nov 1

📍 Sheikh Rashid Hall E

11:00 AM

### Exhibition & Poster Presentation

🕒 11:00 AM - 11:30 AM, Nov 1

📍 Sheikh Rashid Hall F

11:30 AM

### Dealing with the Basics Before We Can Get Fancy- From Africa to the Rest of the World

🕒 11:30 AM - 12:00 PM, Nov 1

📍 Sheikh Rashid Hall E

Plenary

Africa has the world's highest per capita incidences of [foodborne illness](#) with 91 million cases of sickness. This is due to a number of factors, including poor infrastructure, lack of access to clean water, and limited resources. In addition, foodborne illness is a common problem in Africa, and many people do not have access to proper medical care.

Prof. Anelich will present an overview of food safety situation in the African Union, introduce the food safety strategy of African Union, and present the challenges the union is facing.

#### 🗣️ Speaker



#### Dr. Lucia Anelich

Director  
Anelich Consulting


 moderator



**Mohamed Mohamady**  
Managing Director  
TAKAMOL consulting

12:00 PM

### Trust, Transparency and Enhanced Confidence in Global Food Safety Initiative

 12:00 PM - 12:20 PM, Nov 1

 Sheikh Rashid Hall E

**Plenary**

The Global Food Safety Initiative (GFSI; the Coalition) is a Coalition of Action from The Consumer Goods Forum (CGF), bringing together 42 retailers and manufacturers from across the CGF membership and an extended food safety community to oversee food safety standards for businesses and help provide access to safe food for people everywhere. GFSI plays a key role in harmonising and driving improvements in food safety certification programmes; building food safety capabilities across the global food supply chain; and providing a platform for public-private partnerships, including governments and food safety regulators.

 Speaker



**Erica Sheward**  
Director  
GFSI


 moderator



**Mohamed Mohamady**  
Managing Director  
TAKAMOL consulting

12:20 PM

### Big Data Analytics- Empowering Decisions & Enhancing Value

 12:20 PM - 12:45 PM, Nov 1

 Sheikh Rashid Hall E

**Plenary**

Big data analytics can help organizations to make better decisions, improve operational efficiency, and gain a competitive edge. It can also be used to enhance decision making and to improve risk management, particularly in the context of food safety and public health. The talk will explore how big data analytics can be used in Dubai's context.

 Speaker



**Sara Al Zarooni**  
Director  
Data Management & Compliance Affairs, Dubai Data Establishment, Digital Dubai


 moderator



**Mohamed Mohamady**  
Managing Director  
TAKAMOL consulting

12:45 PM

### Empowering Food Safety Education with Immersive Learning in Metaverse

 12:45 PM - 1:00 PM, Nov 1

 Sheikh Rashid Hall E

Plenary

Metaverse for food safety training?

Well, we have never heard that. How about learning more about it and experiencing it at the Dubai International Food Safety Conference?

Evolving technology and the pandemic have changed the way we work. Technology has become the backbone of remote work, training, and onboarding. Metaverse training and education has the potential to drive a transformation to remote training, engage the workforce, and improve the experiences of the learner. The metaverse refers to an online environment where Augmented Reality (AR) and Virtual Reality can coexist. It provides a fresh digital world to collaborate, solve problems, and practice in, with an interactive engagement method. The metaverse allows people to learn faster, retain information better, and manage their own learning experience. This environment simulates the physical world while incorporating digital tools and allowing learners to interact as avatars. Metaverse activities can replace real-world experiences, and with the development of the metaverse learners may have increasingly authentic experiences of being present in other realms.

Speaker



**Hani Abu Ghazaleh**

CEO  
Mental

Moderator



**Mohamed Mohamady**

Managing Director  
TAKAMOL consulting

2:00 PM

**Global Food Systems- What Will Take Us to 2050?**

🕒 2:00 PM - 4:00 PM, Nov 1

📍 Sheikh Rashid Hall E

Plenary

By 2050, the world population will exceed 9 billion individuals, leading to ever increasing demand on food and agrifood production. The COVID-19 pandemic, including the various climatic and geopolitical shockwaves we are presently experiencing, are impacting how the food and agriculture sector is evolving, resetting several agendas of food production, management and oversight.

Some constant imperatives of safety and consumer protection remain unchanged, while opportunities of new technologies, data-driven solutions are offering avenues for transformation of global food systems: production, consumption and oversight.

This session will offer interventions by opinion leaders to discuss their perspective on the levers of change shaping food systems for the upcoming period.

Chair



**Prof. Samuel Godefroy**

Full Professor of Food Risk Analysis and Regulatory Systems  
University of Laval

## 7 Subsessions

### ● Introduction

🕒 2:00 PM - 2:10 PM, Nov 1

📍 Sheikh Rashid Hall E

### ● UAE's National Efforts to Enhance Food Safety During The Covid-19 Pandemic and Beyond

🕒 2:10 PM - 2:25 PM, Nov 1

📍 Sheikh Rashid Hall E

### ● Learning from the COVID-19 Pandemic – Towards More Resilient Food Systems

🕒 2:25 PM - 2:45 PM, Nov 1

📍 Sheikh Rashid Hall E

### ● How can Food Standards Support the Transformation of Food Systems?

🕒 2:45 PM - 3:05 PM, Nov 1

📍 Sheikh Rashid Hall E

### ● Emerging and Eco-efficient Solutions to Address Current and Future Food Sustainability Challenge

🕒 3:05 PM - 3:25 PM, Nov 1

📍 Sheikh Rashid Hall E

### ● Transforming the Food Safety and Sustainability Environment in Developing Countries: Charting the Suriname Experience

🕒 3:25 PM - 3:45 PM, Nov 1

📍 Sheikh Rashid Hall E

### ● Discussion and Conclusion

🕒 3:45 PM - 4:00 PM, Nov 1

📍 Sheikh Rashid Hall E

4:00 PM

## Digitalization of Food Product Certification- An FSIS Perspective

🕒 4:00 PM - 4:30 PM, Nov 1

📍 Sheikh Rashid Hall F

Plenary

The talk will highlight the role of digitalization of meat, poultry and egg product certification in enhancing Traceability and Trust in the US.

The certification process provides assurance that US meat and poultry products are in compliance with the importing country's requirements. As the competent authority, FSIS issues official certificates for export of inspected and passed products to any foreign country. The certification activities performed by Inspection Program Employees verify that all requirements of the importing country are met.

### 🗣️ Speakers



**Bryce Carson**

USDA FSIS



**Mohamed Mohamady**

Managing Director  
TAKAMOL consulting

4:30 PM

## Food Safety: The Infinite Game

🕒 4:30 PM - 5:00 PM, Nov 1

📍 Sheikh Rashid Hall F

Plenary

A food safety program is a never-ending game with a continuously evolving goal. The game is infinite because there is no finish line; the goal is continuously evolving because our understanding of food safety is always expanding.

Let us look at some new tools and techniques to enhance commitment to food safety in your food business.

🗣️ Speaker



**Nuno F. Soares**

I support busy Food Safety Professionals by providing efficient smart industry tools needed to grow faster and build an impactful and fulfilling career  
Are you a SLO?

🗣️ moderator



**Mohamed Mohamady**

Managing Director  
TAKAMOL consulting

5:30 PM

**Are Litigations Changing the Food Safety Landscape- US & International Perspective**

🕒 5:30 PM - 6:30 PM, Nov 1

📍 Virtual <https://us02web.zoom.us/meeting/register/tZUzd-ugrD0iGdK9SDB9t0dwDwxQEIQTj0Jm>

Link:

<https://us02web.zoom.us/meeting/register/tZUzd-ugrD0iGdK9SDB9t0dwDwxQEIQTj0Jm>

Join Bill Marler, world's most popular and influential food lawyer and food safety advocate who has experience working with food industry, governments across the world and public in this discussion about how litigations have influenced food safety.

We will explore the changes in food safety regulations, industry and private standards that were primarily driven by outbreaks and lawsuits.

🗣️ Speakers



**Bill Marler**

Attorney and national expert in food safety  
Marler Clark



**Prof. Julian Cox**

Associate Professor  
University of New South Wales

🗣️ moderator



**Bobby Krishna**

Senior Food Safety Specialist  
Foodwatch- Dubai Municipality

**Wed, Nov 02, 2022**

8:30 AM

**Driving Food Safety Culture in Organizations with Innovation- Experiences from the Food Industry**

🕒 8:30 AM - 10:30 AM, Nov 2

📍 Sheikh Rashid D

Track 1

Food safety culture refers to 'shared values, beliefs and norms that affect mind-set and behaviour toward food safety in, across and throughout an organization'. Food regulations, inspections, testing, food safety management systems and audits have been in place for decades. Despite this, the food industry still suffers from incidents such as product recalls, food poisoning outbreaks, and allergen contamination. There is one common factor in every incident – people and the way they behave. The culture of an organization is determined by this behaviour, and this impacts the 'safety culture', which then determines the safety of the food they produce. There are many elements that assist in creating a positive and effective culture that ensures food safety and it can vary between organizations. But, there are some common traits of food safety culture in well-run companies.

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#### Speakers



**Campbell Mitchell**  
Kerry



**Cindy Jiang**  
Senior Director of Global Food Safety Risk Management  
McDonald's Corporation



**Lays Laraya**  
Global Director of Business Excellence  
Kitopi



**Rashed Alarfaj**  
Vice President  
Saudi Airlines Catering Co.

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#### 4 Subsessions

● **Culture Eats HACCP for Breakfast**

🕒 8:30 AM - 9:00 AM, Nov 2

📍 Sheikh Rashid D

● **Elevating Food Safety Culture is Everyone's Responsibility at McDonald's**

🕒 9:00 AM - 9:30 AM, Nov 2

📍 Sheikh Rashid D

● **Lessons Learned Using Technology and Data**

🕒 9:30 AM - 10:00 AM, Nov 2

📍 Sheikh Rashid D

● **Understanding and Managing Food Safety Risks - An Airlines Industry Perspective**

🕒 10:00 AM - 10:30 AM, Nov 2

📍 Sheikh Rashid D

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#### Sharing Best Practices and Achievements in the Implementation of Nutritional Policies

🕒 8:30 AM - 1:00 PM, Nov 2

📍 Abu Dhabi B

**Track 2**

This session will showcase strategies and approaches that governments and food industry have used improve nutrition. The session will gather experts in the field of health and nutrition in the Middle East and North Africa region and aims to highlight collaborative efforts and achievements of the public and private sector in the implementation of nutrition policies and regulations and to share best practices in the prevention and control of non-communicable diseases. Participants will also work together on developing recommendations based on the challenges and opportunities highlighted throughout the session.

🚩 Speaker



**Rola Arab**

Advisor on Policies and Regulations  
R.A Consulting

11 Subsessions

● **Opening and Welcome- Overview of the Dubai Municipality's Food System Approach**

🕒 9:00 AM - 9:15 AM, Nov 2

📍 Abu Dhabi B

● **Global and Regional Developments in the Area of Health and Nutrition**

🕒 9:15 AM - 9:30 AM, Nov 2

📍 Abu Dhabi B

● **UAE National Nutrition Strategy- Implementation and The Way forward**

🕒 9:30 AM - 9:45 AM, Nov 2

📍 Abu Dhabi B

● **Saudi Arabia's Nutrition Policies and Strategies to Face Obesity and NCDs Paving the Road to a Healthy 2030**

🕒 9:45 AM - 10:00 AM, Nov 2

📍 Abu Dhabi B

● **Oman Nutrition Strategy Roadmap**

🕒 10:00 AM - 10:15 AM, Nov 2

📍 Abu Dhabi B

● **Promotion of Healthy Food in the National Strategy for the Prevention of NCDs in Morocco**

🕒 10:15 AM - 10:30 AM, Nov 2

📍 Abu Dhabi B

● **Coffee Break**

🕒 10:30 AM - 11:00 AM, Nov 2

📍 Sheikh Rashid Hall F

● **Efforts to Reduce Sugar, Salt and Fat in the UK: Achievements and Challenges**

🕒 11:00 AM - 11:15 AM, Nov 2

📍 Abu Dhabi B

● **How to reach an Effective Stakeholder Engagement and Collaboration and Align Nutrition Strategies and Policies at Regional Level to Achieve Effective Results in the Area of Health and Nutrition**

🕒 11:15 AM - 11:45 AM, Nov 2

📍 Abu Dhabi B

● **Q&A**

🕒 11:45 AM - 12:15 PM, Nov 2

📍 Abu Dhabi B

● **Opportunities and Recommendations for the Coordination of Initiatives at Regional Level**

🕒 12:15 PM - 1:00 PM, Nov 2

📍 Abu Dhabi B

**Analytical Innovations for the Control and Enforcement of Food Safety and Authenticity Requirements**

🕒 8:30 AM - 9:00 AM, Nov 2

📍 Sheikh Rashid C

**Track 3**

The globalization of the food supply chain bears new opportunities for industry, trade and the consumer, but also risks with regard to food safety and authenticity. Internationally, food legislation and its enforcement are diverse and depend on the risk assessments of each country and region, which couldn't be more different. A good example is the MRL (maximum residue level) regulations for agrochemicals. The residue level of only one pesticide in a lot of several hundreds of tons of food decides, whether the product can be marketed in one country or another. This requires highly sophisticated and state of the art analytical methods, which are continuously improved due to the incredible progress in science and technology during the last decades. This will be demonstrated with the examples of modern gas and liquid chromatography methods coupled to mass spectrometry for the analysis of pesticides and veterinary drugs. Multiresidue methods like the QuEChERS cover over 700 different compounds within one analytical cycle, but not highly polar pesticides like glyphosate, paraquat, ethephone etc.. The QuPPE method was recently developed to cover this group as well in a multiresidue approach. The new technology of LC-Orbitrap-HRMS (liquid chromatography combined with high resolution Orbitrap mass spectrometry) allows detailed chemical fingerprinting of compounds in trace amounts and opens new opportunities to discover adulterations of honey, which so far could not be detected with the standard stable isotope methods or even the new technology of high resolution 1H-NMR. Technologies like second and third generation DNA fingerprinting and next generation DNA sequencing are becoming standard methods to discover adulterations of Basmati, Jasmin and Risotto rice, seafood, meat and herbs and spices. Third generation DNA fingerprinting based on single nucleotide polymorphism furthermore allows the identification and tracking of pathogenic microorganisms like Salmonella back to their origin in the food supply chain. With these examples it will be demonstrated, how modern science and technology contributes to maintain the integrity of food.

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 Speaker




**Dr. Werner Nader**

Senior Consultant, Retired Managing Director, Member Board of Directors Eurofins Ajal Eurofins Global Control GmbH

9:00 AM

**Supporting Organic Integrity: Regulation, Verification, Testing, Fraud Protection, and Transparency**

 9:00 AM - 10:30 AM, Nov 2

 Sheikh Rashid C

**Track 3**

Organic food's public profile surged in the early 2000s as consumers began to see the connection between diet, health and the environment. As consumers today turn to clean labels and demand transparency in the foods they eat and the beverages they drink, both the food industry and the regulatory authorities are trying to address the emerging concerns in certification and traceability while providing growth in an industry.

In this session we will look at a brief history of organic agricultural practices from different continents, a brief summary of current status of certification and testing followed by a discussion on addressing the challenges.



## Speakers



### Chris Anderson

Vice President  
Sustainable Strategies



### Andrew Pavitt

New Zealand Ministry of Foreign Affairs and Trade  
Regional Agricultural Counsellor



### Dr. Werner Nader

Senior Consultant, Retired Managing Director, Member Board of Directors Eurofins Ajal  
Eurofins Global Control GmbH



### Yazen Al Kodmani

Emirates Bio Farm



### Sahil Majeed

SGS Gulf Limited



### Jim Paradice

Australian Agriculture Consul to Middle East and North Africa  
Australian Government Department of Agriculture, Water and the Environment

## Chair



### Abdul Rashid

CEO  
Pulseberry Health Consultants

## 2 Subsessions

### ● Introduction to Organic Farming

🕒 9:00 AM - 9:10 AM, Nov 2

📍 Sheikh Rashid C

### ● Panel Discussion

🕒 9:15 AM - 10:30 AM, Nov 2

📍 Sheikh Rashid C

11:00 AM

## ICMSF Symposium - Evolution of Risk-Based Food Safety Management

🕒 11:00 AM - 1:00 PM, Nov 2

📍 Sheikh Rashid D

### Track 1

The past two decades have brought dramatic changes in our ability to evaluate the risks associated with foodborne microbiological hazards. These advances have in turn stimulated a great deal of interest in developing more systematic framework for conducting food safety risk management. However, it is critical that these applications be based on sound science and that they serve to enhance public health and not simply become another barrier to effective food safety risk management implementation.

ICMSF session will focus on the evolution of the risk based food safety management system.

## 🗣️ Speakers



**Robert Buchanan**  
Professor Emeritus  
University of MARYLAND



**Leon Gorris**  
Secretary, member  
ICMSF (www.ICMSF.org)



**Peter McClure**  
ICMSF

## 4 Subsessions

### ● Principles of Risk-Based Food Safety Management

🕒 11:00 AM - 11:30 AM, Nov 2  
📍 Sheikh Rashid D

### ● Applying Risk Based Food Safety Management to Useful Testing to Assure Safety of Food Products

🕒 11:30 AM - 12:00 PM, Nov 2  
📍 Sheikh Rashid D

### ● Balancing Risk Based Food Safety Management with Food Security and Sustainability

🕒 12:00 PM - 12:30 PM, Nov 2  
📍 Sheikh Rashid D

### ● Q&A Panel

🕒 12:30 PM - 1:00 PM, Nov 2  
📍 Sheikh Rashid D

## Global Trends in Microbiological Testing of Foods

🕒 11:00 AM - 1:00 PM, Nov 2  
📍 Sheikh Rashid C

**Track 3**

## 4 Subsessions

### ● “Latest updates on iQ-Check PCR methods in Water and Food matrices”

🕒 11:30 AM - 11:50 AM, Nov 2  
📍 Sheikh Rashid C

### ● Process Validation and Setting Microbiological Shelf Life Testing

🕒 11:50 AM - 12:10 PM, Nov 2  
📍 Sheikh Rashid C

### ● Anticipating Microbiological Risks and their Mitigation

🕒 12:10 PM - 12:40 PM, Nov 2  
📍 Sheikh Rashid C

### ● Behaviour of Salmonella in Camel Meat

🕒 12:40 PM - 1:00 PM, Nov 2  
📍 Sheikh Rashid C

2:00 PM

## Campden BRI Session 1: Building Resilience into Food Safety Management Systems

🕒 2:00 PM - 2:45 PM, Nov 2  
📍 Sheikh Rashid D

**Track 1**

Speaker



**Andrew Collins**  
Global Safety Lead  
Campden BRI

**Activities of UAE Food Bank**

🕒 2:00 PM - 2:45 PM, Nov 2

📍 Sheikh Rashid C

Track 3

2:15 PM

**Food & Beverage Reformulation: Challenges and Opportunities to Accelerate Nutrition Agenda**

🕒 2:15 PM - 4:00 PM, Nov 2

📍 Abu Dhabi B

Track 2

Today's food systems are failing to deliver healthy diets for all. If food systems are transformed, they can become a powerful driving force toward improving the population's health.

Food reformulation is defined as the re-designing of an existing processed food product with the objective of making it healthier. Food and beverage reformulation is critical in driving a healthy and sustainable diet and in the last years, the concept of reformulating foods has evolved significantly. It is a key goal embedded in global and national nutrition strategies. However, it is a complex process that necessitates an intersectoral and whole-of-a-society approach.

The session will highlight the challenges and progress on the topic of food reformulation in the GCC region where we bring in perspectives from the public and private sectors.

Speaker



**Mira El Ghaziri**  
Managing Director  
Nutrition & Food Sustainability Consultancy

3 Subsessions

● **WHO Recommendations on Food & Beverage Reformulation**

🕒 2:15 PM - 2:45 PM, Nov 2

📍 Abu Dhabi B

● **Tools & Challenges in Food & Beverage Reformulation**

🕒 2:45 PM - 3:00 PM, Nov 2

📍 Abu Dhabi B

● **Panel Discussion: Perspectives from the Public & Private Sectors**

🕒 3:00 PM - 4:00 PM, Nov 2

📍 Abu Dhabi B

2:45 PM

**Campden BRI Session 2: Food process validation and Setting Microbiological Shelf Life**

🕒 2:45 PM - 3:30 PM, Nov 2

📍 Sheikh Rashid D

Track 1

This session will introduce key aspects of food process validation, what is needed to ensure that the process you used has been proved to eliminate the microbiological hazards that you have.

It will go on with help from legislation experts to discuss aspects of setting legally correct and scientifically proven shelf life for shorter shelf life foods, ensuring that they remain safe, stable and fit for consumption.

Speaker



**Dr. Roy Betts**  
Microbiology Ambassador  
Campden BRI

**Promoting Risk-Based Pesticide MRL Systems to Ensure Consumers' Health and Facilitate Trade**

2:45 PM - 3:30 PM, Nov 2

Sheikh Rashid C

Track 3

Food systems are challenged by naturally occurring factors including pest and disease pressure. Pests can interfere with agricultural production and significantly reduce crop yields and quality. Therefore, the need for diverse crop protection tools and technologies, including pesticides, has never been greater. Governments regulate pesticides to ensure safe and effective use, as well as to protecting humans, animals, plants, or the environment from harm by setting maximum residue levels (MRLs) in commodities used for food and feed. Governments and international authorities (Codex, OECD, etc.) use either risk-based or hazard-based approaches/policies to regulate pesticide use or to establish pesticide MRLs. In the hazard-based process, the presence of a potentially harmful agent, at a detectable level, in food results in a risk management action. Hazard-based approaches do not require the demonstration of risk to applicators or consumers. Risk-based decisions are based on the probability of harm occurring at a given level of exposure to a specific hazard following the review of toxicology data.

The United States works with countries through bilateral, regional, and multilateral approaches to build acceptance for adopting risk-based pesticide policies to support agricultural production, trade and food security while ensuring consumers' health.

Speaker



**Dr. Barakat Mahmoud**  
Senior Science Advisor  
US Department of Agriculture

3:30 PM

**Risk Ranking Model for Monitoring Chemical Contaminants in Food**

3:30 PM - 4:15 PM, Nov 2

Sheikh Rashid C

Track 3

Official controls involve sampling of food for hazardous chemical, biological hazards and physical contaminants as part of State oversight of the food chain to protect public health. However, there are many chemical hazards potentially affecting multiple foods and it is difficult to make decisions about what food should be sampled for which chemical hazard and to make that system dynamic rather than rigid. The limited resources available to competent authorities must be deployed in the most effective way to protect public health. Risk ranking is an approach that can be used to establish a priority for sampling and testing of chemical hazards. Such a system has been developed at the Food Safety Authority of Ireland and its elements are in the process of adoption. Our progress will be shared during this presentation.

Speaker



**Dr. Wayne Anderson**  
Director of Food Science and Standards  
Food Safety Authority of Ireland

4:15 PM

**Recent Changes in BRCGS Food Safety Issue 9 Standard - Building a Coherent Context to Guarantee Safe, Authentic and Quality Food Processing**

4:15 PM - 5:30 PM, Nov 2

📍 Abu Dhabi B

Track 2

A recent revision of the BRCGS global standard for food safety was launched in August 2022. The standard which first published in 1998 to help food manufacturers focus on a wide range of areas including HACCP, traceability, food fraud prevention, management commitment, and food safety culture has been grown to become one of the largest – and most comprehensive - global food safety program and was the first to be recognized by GFSI 22 years ago.

This master class aims to shed light on the recent changes in the new revision and to show how requirements progressed to incorporate the latest industry trends and operations, practical experiences, and best practices from the industry.

The following will be discussed in detail, The revision process of the BRCGS standards, FSMS requirements first introduced by BRCGS, Highlights of recent changes in issue 9, recent changes in relation to CODEX and GFSI requirements, new revision timeline, and Takeaways for an effective transition.

20 minutes discussion for Q&As will be allocated at the end of the masterclass

🗣️ Speaker



**Mohamed Mohamady**

Managing Director  
TAKAMOL consulting

4:30 PM

### Campden BRI Session 3: Food Safety Culture- What It Is & How to Measure It

🕒 4:30 PM - 5:30 PM, Nov 2

📍 Sheikh Rashid D

Track 1

🗣️ Speakers



**Bertrand Emond**

Ambassador - Culture Excellence Lead  
Campden BRI



**Ringaile Bulatovic-Schumer**

Director of Culture Development  
TSI



**Dr. Joanne Taylor**

Director  
TSI

### Food Allergen Management

🕒 4:30 PM - 5:30 PM, Nov 2

📍 Sheikh Rashid C

Track 3

What is an allergen  
Most common symptoms of allergic reactions  
The Major allergens  
How to avoid Allergic reactions:  
- Act:  
1- Know your food  
2- Segregate  
3- Eliminate  
- Inform  
1- Menu / Items on display  
2- Train your staff to communicate with customers and food handlers  
3- Train your staff to respond to any allergic reaction

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#### Speaker



**Rita Abou Obeid**

Co-founder  
Specifico

**Thu, Nov 03, 2022**

8:30 AM

### **IAFP Symposium: Race against Microbes- Emerging Food Microbiological Concerns and Their Management**

🕒 8:30 AM - 10:30 AM, Nov 3

📍 Sheikh Rashid D

**Track 1**

Food-borne diseases are a widespread and growing public health and economic problem. Recent modifications in food production and processing practices and ever-changing food habits of the consumer are important factors for the incidence of food-borne infections. Many recognized pathogens are of great concern today and new challenges have appeared in the recent years as the role of the interaction between pathogens and its environment is constantly changing.

Are the new approaches to food production creating more opportunities for larger and more widespread outbreaks?  
Is it that we are detecting more of these outbreaks because we have more advanced surveillance systems?  
Is it that the microbes will always be ahead of that in the race?

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#### 4 Subsessions

##### ● **IAFP President's Note**

🕒 8:30 AM - 9:15 AM, Nov 3

📍 Sheikh Rashid D

##### ● **Recent Learnings on Pathogens in Low Moisture Foods**

🕒 9:15 AM - 9:40 AM, Nov 3

📍 Sheikh Rashid D

##### ● **Burkholderia cocovenenans: Little Known Fatal Toxin Producer**

🕒 9:40 AM - 10:10 AM, Nov 3

📍 Sheikh Rashid D

##### ● **Discussion**

🕒 10:10 AM - 10:30 AM, Nov 3

📍 Sheikh Rashid D

### **One Health Approach - مفهوم الصحة الواحدة**

🕒 8:30 AM - 10:00 AM, Nov 3

📍 Sheikh Rashid C

**Track 3**

#### Chair



**Dr. Husam Fahd Alomirah**

Research Scientist  
Kuwait Institute for Scientific Research

## 6 Subsessions

### ● Biosecurity Early Notification System, MOCCAЕ نظام الإبلاغ المبكر للأمن البيولوجي MOCCAЕ كأحد الأدوات المطبقة لإدارة البلاغات

🕒 8:30 AM - 8:45 AM, Nov 3

📍 Sheikh Rashid C

### ● Dubai Municipality - The Role of Veterinary Services To Achieve the One Health Approach - دور الخدمات البيطرية في تطبيق مفهوم "صحة واحدة"

🕒 8:45 AM - 9:05 AM, Nov 3

📍 Sheikh Rashid C

### ● One Health Approach: ADAFSA Experiences نهج الصحة الواحدة : تجارب هيئة ابوظبي للزراعة والسلامة الغذائية

🕒 9:05 AM - 9:20 AM, Nov 3

📍 Sheikh Rashid C

### ● ADAFSA Center for Camel Diseases and its Role in Promoting the One Health Approach - المركز المرجعي لأمراض الابل ودوره في تعزيز نهج الصحة الواحدة

🕒 9:20 AM - 9:30 AM, Nov 3

📍 Sheikh Rashid C

### ● AMR Emerging Challenges to Food Safety and Security - Calls for One Health action- مقاومة المضادات الحيوية والتحديات الناشئة لسلامة الأغذية والأمن الغذائي - دعوة لتعزيز نهج الصحة الواحدة

🕒 9:30 AM - 9:45 AM, Nov 3

📍 Sheikh Rashid C

### ● Residues of Veterinary Drugs in Food, a Threat to Human Health - متبقيات الأدوية - البيطرية - تحديات تواجه صحة الإنسان

🕒 9:45 AM - 10:00 AM, Nov 3

📍 Sheikh Rashid C

8:45 AM

## Animal Welfare and Food Safety in Poultry Industry

🕒 8:45 AM - 9:30 AM, Nov 3

📍 Abu Dhabi A

### Track 4

Introduction to animal Welfare In poultry Industry  
Highlights on the requirements of Animal Welfare in

- 1- Broiler Farms
- 2- Transportation
- 3- Slaughter houses

Antibiotics Usage as a part of Animal Welfare requirements  
Highlights on the relationship of Animal Welfare and Food Safety  
Summary

### Speaker



**Haitham Fathy**  
Managing Director  
DYT

9:00 AM

## Sharing Best Practices and Achievements on Trade Facilitation and Regional Integration

🕒 9:00 AM - 1:30 PM, Nov 3

📍 Abu Dhabi B

### Track 2

### Speaker



**Rola Arab**  
Advisor on Policies and Regulations  
R.A Consulting

10 Subsessions

● **Introduction and Importance of Trade Facilitation for a Better Regional Integration**

🕒 9:00 AM - 9:15 AM, Nov 3

📍 Abu Dhabi B

● **UK Food Standards Agency's Approach to Risk Evaluation and Analysis**

🕒 9:15 AM - 9:30 AM, Nov 3

📍 Abu Dhabi B

● **Participating in Codex Alimentarius Processes to Develop Science-Based Standards in Support of Public Health and Trade**

🕒 9:30 AM - 9:45 AM, Nov 3

📍 Abu Dhabi B

● **ADAFSA Food Import and Export Management Information System for Trade Facilitation**

🕒 9:45 AM - 10:00 AM, Nov 3

📍 Abu Dhabi B

● **UK's Approach to Market Access Barriers and Trade Facilitation**

🕒 10:00 AM - 10:15 AM, Nov 3

📍 Abu Dhabi B

● **Best Practices on Regional Integration and Trade Facilitation**

🕒 10:15 AM - 10:30 AM, Nov 3

📍 Abu Dhabi B

● **Coffee Break**

🕒 10:30 AM - 11:00 AM, Nov 3

📍 Abu Dhabi B

● **How to Enhance the Regulatory Framework to Facilitate Trade, Support Industries and the Economy**

🕒 11:00 AM - 11:45 AM, Nov 3

📍 Abu Dhabi B

● **Q&A**

🕒 11:45 AM - 12:15 PM, Nov 3

📍 Abu Dhabi B

● **Opportunities and Recommendations for a Regional Collaborative Framework**

🕒 12:15 PM - 1:00 PM, Nov 3

📍 Abu Dhabi B

10:30 AM

**Green Dubai, Sustainable, Nutritious Safe Food, the Science behind and Action forward**

🕒 10:30 AM - 12:30 PM, Nov 3

📍 Sheikh Rashid C

**Track 3**

3 Subsessions

● **ICBA Presentation**

🕒 10:30 AM - 10:50 AM, Nov 3

📍 Sheikh Rashid C

● **Inspiring Healthy Living, Inspiring Healthy Learning The Power of Plants and Food in School**

🕒 10:50 AM - 11:20 AM, Nov 3

📍 Sheikh Rashid C

● **The Necessity of Enforcing Sustainability Practices**

🕒 11:20 AM - 11:40 AM, Nov 3

📍 Sheikh Rashid C

11:00 AM

**IAFP Symposium-2 Innovation and Research in Food Safety Education**

🕒 11:00 AM - 1:00 PM, Nov 3

📍 Sheikh Rashid D

**Track 1**



An abundance of conversations and literature on food safety culture shows how important good food safety culture is for organizations. What drives food safety has to do a lot with the associates who are on the floor handling food. This session will explore real-world strategies on *how* to make food safety culture a reality through modern approaches to education and training. Understanding practical strategies to engage emotions will inspire and motivate thousands of associates to create long-term food safety behaviors.

#### Chair



**Abdul Rashid**  
CEO  
Pulseberry Health Consultants

#### 3 Subsessions

##### ● Driving Food Safety Behaviors Through Global Motivators

🕒 11:00 AM - 12:00 PM, Nov 3

📍 Sheikh Rashid D

##### ● Effectiveness of Novel Approaches to Education and Training- What is Working and What is Not

🕒 12:00 PM - 12:30 PM, Nov 3

📍 Sheikh Rashid D

##### ● Effective Food Safety Communication During Crisis

🕒 12:30 PM - 1:00 PM, Nov 3

📍 Sheikh Rashid D

#### Risk-Based Regulatory Approaches to Enhance Food Safety Compliance

🕒 11:00 AM - 1:00 PM, Nov 3

📍 Abu Dhabi A

##### Track 4

تعتمد الجهات الحكومية المختصة برقابة الأغذية على تحليل المخاطر في صناعة قراراتها المتعلقة بسلامة الغذاء وحماية المجتمع، إنّ تحليل المخاطر لا يقتصر على عملية تقييم المخاطر فحسب، بل يشمل كذلك إدارة المخاطر والتواصل مع الجهات المعنية بما فيها أفراد المجتمع. يوجز المهندس باسم عزام الخبير في مجال البرامج الحكومية واسعة النطاق عن العلاقة بين تقييم المخاطر وإدارة المخاطر والتواصل مع الجهات المعنية وعن العوامل المؤثرة على قرارات سلامة الغذاء في جهات الرقابة الغذائية.

ويتحدث الأستاذ خليفة علي الحوسني مدير إدارة العمليات التخصصية في هيئة أبوظبي للزراعة والسلامة الغذائية عن الرقابة الذكية المعززة بتقنيات الذكاء الاصطناعي في قطاعي الغذاء والزراعة من خلال تركيب كاميرات ومجسات ذكية تتمتع بخصائص داعمة لتقنيات الذكاء الاصطناعي في المنشآت، وتحليل قراءات وصور وفيديوهات تلك الوسائل باستخدام خوارزميات مطورة للتعرف على الممارسات السلبية والسلوكيات التي تؤثر على سلامة الغذاء.

كما يتحدث المهندس رامي أبو حمد أخصائي زراعي في هيئة أبوظبي للزراعة والسلامة الغذائية عن نظام التفتيش المبني على درجة الخطورة في جانب الإنتاج النباتي ومدخلاته على تحديد أولويات عمليات التفتيش باستخدام نهج علمي قائم على تحليل المخاطر بشكل كامل والذي يتوافق مع التوجه الحكومي المتمثل في رفع كفاءة وفعالية إدارة الموارد.

وتتحدث الأستاذة عائشة سالم الكعبي مدير قسم الدعم الفني بالإنابة في هيئة أبوظبي للزراعة والسلامة الغذائية عن برنامج التقييم بالنجوم والذي يتيح للجمهور الاطلاع على نتيجة تقييم المنشآت الغذائية بناء على المستوى الصحي والمحتوى التغذوي فيها من خلال عكس نتائج الزيارات التفتيشية على واجهة المنشآت وعبر منصة إلكترونية.

## Speakers



**Basem Azzam**  
Managing Director  
TSI Quality Services



**Khalifa Ali Sayed Husain Al Hosani**  
Specialized Operations Division Director  
ADAFSA



**Rami Abuhamad**  
Agricultural specialist – Plants  
ADAFSA



**Aysha Alkaabi**  
Technical Support Section Acting Manager  
ADAFSA

2:00 PM

## Research and Approaches to Risk Assessment and Management

🕒 2:00 PM - 3:00 PM, Nov 3

📍 Abu Dhabi A

Track 4

### 3 Subsessions

#### ● Exposure to Mycotoxins from Rice Consumption in Lebanon and UAE

🕒 2:00 PM - 2:20 PM, Nov 3

📍 Abu Dhabi A

#### ● Biogenic Amines in Food

🕒 2:20 PM - 2:40 PM, Nov 3

📍 Abu Dhabi A

#### ● The Latest Update of Saudi Specifications in Conjunction with the Global Assessment of the Most Important Food Risks

🕒 2:40 PM - 3:00 PM, Nov 3

📍 Abu Dhabi A

## What Would it Take to Move to a Healthy Diet from Sustainable Food Systems?

🕒 2:00 PM - 4:00 PM, Nov 3

📍 Abu Dhabi B

Track 2

Given the ecological impact of our current diets, transitioning to a healthy diet from sustainable food systems is critical for climate change mitigation and co-health benefits. Such a transition necessitates an inter-sectoral and whole-of-society approach as the adoption of a planetary diet entails addressing sustainability across the entire food value chain.

Join our discussions on the initiatives and listen to the forward-thinking plans from experts in health, agriculture, regulatory, food manufacturing and retailer.

## Chair



**Mira El Ghaziri**  
Managing Director  
Nutrition & Food Sustainability Consultancy

## 5 Subsessions

### ● “What” and “Why” a Healthy Diet from Sustainable Food Systems

🕒 2:00 PM - 2:15 PM, Nov 3

📍 Abu Dhabi B

### ● Food Security in the UAE

🕒 2:15 PM - 2:30 PM, Nov 3

📍 Abu Dhabi B

### ● Trends in Plant-Based Food Approach- Global & Regional Perspectives

🕒 2:30 PM - 2:45 PM, Nov 3

📍 Abu Dhabi B

### ● Nudging Consumers Toward Healthier and Sustainable Food Choices

🕒 2:45 PM - 3:00 PM, Nov 3

📍 Abu Dhabi B

### ● Panel Discussion on Food Security

🕒 3:00 PM - 4:00 PM, Nov 3

📍 Abu Dhabi B

## Auditing Food Safety behaviors - Tips for Successful Evaluation

🕒 2:00 PM - 3:30 PM, Nov 3

📍 Sheikh Rashid D

Track 1

A positive and mature food safety culture provides the foundation for food safety management systems. Without the necessary people engagement, competencies and behaviours however, food safety systems become fragile, ineffective and difficult to manage.

The session will focus on some of the challenges faced in both auditing and assessing food safety culture in various food handling and processing environments with some examples where audit outputs and overall conclusions appear to contradict the information gathered during, questioning as to whether behaviours and actual program engagement has been assessed at all or just assumed.

Information will be provided on methodologies which can be used to assess food safety culture, awareness of some of the challenges this can cause from both sides of the audit desk. The session will include specific case studies and discussion as to how to remove the subjectivity and assumptions from the process and assign accountability beyond that of the technical lead to ensure the entire food business is engaged.

### 👤 Speakers



#### Gordon Hayburn

Vice President, Food Safety  
Trophy Foods



#### Andrew Clarke

Senior Director Quality Assurance and Technical Support  
Loblaw Companies Limited

## The EFSA Opinion of E171 Titanium Dioxide (TiO<sub>2</sub>): A TDMA Perspective

🕒 2:00 PM - 2:45 PM, Nov 3

📍 Sheikh Rashid C

Track 3

The EFSA Opinion in 2021 concluded that E 171 titanium dioxide (TiO<sub>2</sub>) can no longer be considered as safe when used as a food additive due to uncertainty for genotoxicity, in contrast with its four previous opinions since 2016. Even though EFSA did not conclude that E171 was unsafe, the opinion led to the withdrawal of the authorisation of E 171 as a food additive in the EU from August 2022. The opinion also influenced secondary legislation and initiated EU regulators to review the continued use of TiO<sub>2</sub> in cosmetics, toys, pharmaceuticals and food contact materials. The EFSA Opinion is a challenging and complex opinion of over 600 pages taking an unconventional approach. It has resulted in mixed reaction internationally with reports recently published by Health Canada, Food Safety Australia New Zealand (FSANZ) and the preliminary opinion in the UK, all considering E 171 to be safe. The Titanium Dioxide Manufacturers Association (TDMA) decided to assemble an Expert Panel for Genotoxicity to carry out a robust independent scientific review of the genotoxicity of TiO<sub>2</sub> and their findings / recommendations will be discussed

🗣️ Speaker



**Dr. David Lockley**

Global Product EHS, Product Defense and Toxicology Manager  
Venator

3:00 PM

**Campden BRI Session 4: Safety of Food Contact Materials - International Regulations Overview**

🕒 3:00 PM - 3:30 PM, Nov 3

📍 Abu Dhabi A

Track 4

🗣️ Speaker



**Houaida Alawieh**

Senior Regulatory Affairs Advisor  
Campden BRI

3:30 PM

**Recycled Plastic Products- Spotlight on Current Global Legislations**

🕒 3:30 PM - 4:00 PM, Nov 3

📍 Abu Dhabi A

Track 4

Recycled content (rPET and rPP) through mechanical and chemical plastic recycling processes with a spotlight on the current global legislations

🗣️ Speaker



**Anita Budiman**

Global Senior Manager  
Mars

3:59 PM

**Recycling Food Oils- Sustainable Solutions**

🕒 3:59 PM - 4:15 PM, Nov 3

📍 Abu Dhabi A

Track 4

4:00 PM

**Future of Food Safety in Dubai**

🕒 4:00 PM - 5:00 PM, Nov 3

📍 Sheikh Rashid D

Track 1

2 Subsessions

● **Future Vision of Food Safety Department**

🕒 4:00 PM - 4:20 PM, Nov 3

📍 Sheikh Rashid D

● **Commitment to Food Safety - Conversation with the UAE Restaurant Group**

🕒 4:20 PM - 4:45 PM, Nov 3

📍 Sheikh Rashid D

5:00 PM

**Closing Ceremony**

🕒 5:00 PM - 5:30 PM, Nov 3

📍 Sheikh Rashid D