

# CANADA'S PREMIER SUMMIT FOR FOOD SAFETY AND QA LEADERS

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20th Annual Canadian Summit on

# FOOD SAFETY & REGULATION

JUNE 24-25, 2026 | TORONTO AIRPORT MARRIOTT HOTEL

[WWW.FOODSAFETYCANADA.COM](http://WWW.FOODSAFETYCANADA.COM)

#FSFR2026



# CONTENTS

**01. MESSAGE FROM THE PRODUCER**

**03. WHY ATTEND?**

**05. AGENDA AT A GLANCE**

**07. TESTIMONIALS**

**09. FULL AGENDA**

**02. INTRO: SHAPING THE FOOD SAFETY AND REGULATION LANDSCAPE**

**04. NETWORK AND HAVE FUN**

**06. WHO ATTENDS?**

**08. SPEAKER LINEUP**

**10. HOW TO REGISTER**

# MESSAGE FROM THE PRODUCER

Dear Colleagues,

Welcome to the **20th Annual Canadian Summit on Food Safety and Regulation**, Canada's leading event dedicated to advancing **food safety, quality control, and regulatory excellence** across the food and beverage sector.

This flagship summit unites the country's most forward-thinking leaders in **food safety management, quality assurance, operations, compliance, and regulation** - all driving the next chapter of Canada's safe food operations, from farm to fork.

Designed to equip professionals with **practical tools and evidence-based strategies**, this event delivers critical updates on **food safety standards, food fraud prevention, regulatory trends** as well as **managing allergen, pathogen, and contamination risks**. Gain actionable insights to help you manage risk and protect both your brand and your consumers.

Over two impactful days, you'll experience a dynamic agenda featuring **case studies, expert panels, workshops, and roundtables** covering:

- Emerging **food safety risks** and enforcement priorities
- **Regulatory changes** and how to stay abreast of them
- **Supply chain traceability and risk management** and safety standards
- **Food fraud prevention** for consumer trust and safety
- Innovations in **food safety technologies, packaging, and supply chain integrity**
- **Crisis response**, including recall readiness and preventive controls

Connect with experts from the **CFIA, Dr. Oetker, Sofina Foods, Hello Fresh**, and other leading organizations. Share best practices, strengthen your safety culture, and build lasting partnerships committed to **protecting public health and ensuring food system integrity**.

Join the **Canadian Food Safety and Regulation community** this year in Toronto - where compliance meets innovation and safety drives success.



Rebecca Mayoh-Davis  
Senior Conference Producer  
Strategy Institute  
[rebecca@strategyinstitute.com](mailto:rebecca@strategyinstitute.com)





# SHAPING THE FUTURE OF FOOD SAFETY AND REGULATION: KEEPING THE CANADIAN FOOD SUPPLY CHAIN SAFE

The 20th Annual Canadian Summit on Food Safety and Regulation brings together the nation's leading food safety professionals, government enforcers, and industry innovators to strengthen Canada's commitment to delivering a safe, compliant, and trusted food and beverage industry. With focused sessions, timely insights, and powerful networking, this year's summit sets a new standard for food safety leadership and excellence across the sector. You can expect to:

- ▶ Explore the latest developments in **regulatory and enforcement trends, preventive controls, safety culture, and risk reduction.**
- ▶ Engage directly with **experts from Embassy Foods, Hello Fresh, Sofina Foods**, and more through in-depth presentations, panels, and interactive workshops.
- ▶ Be part of the movement **shaping Canada's food safety future**, and leave equipped with the insights, partnerships, and practical strategies to protect your brand, your consumers, and the integrity of the food supply.

# WHY ATTEND?

Discover countless reasons to be part of the 20th edition of this exceptional event! At the Canadian Summit on Food Safety and Regulation, we're dedicated to crafting a personalized experience that guarantees an outstanding two days, delivering maximum ROI for you and your organization. Here's why you won't want to miss joining us in 2026.



## STRATEGIC INSIGHTS

Discover how technology is transforming food safety and regulation. Hear firsthand from industry leaders tackling today's biggest food safety and compliance challenges.



## INTERACTIVE WORKSHOPS

Tackle real-world food safety and regulatory challenges in expert-led sessions. Collaborate with peers, regulators, and solution providers to explore practical solutions and test new strategies that work.



## NETWORK

Enjoy a complimentary breakfast with industry peers, plus a stunning evening reception with cocktails and prizes. Meet one-on-one with solution providers and experts.



## TARGETED CONTENT

Delve into focused sessions built for your role across QA, traceability, food safety, and operations. Gain practical insights, peer strategies, and policy updates tailored to your operational and strategic priorities.



## HAVE FUN

There's plenty to enjoy throughout the summit, including an evening reception with cocktails and prizes. It's a perfect chance to wind down in a fun and friendly environment.

# NETWORK AND HAVE FUN

Networking and fun take centre stage at this year's event, offering the perfect balance of professional connections and social experiences. Start your day with engaging conversations at our networking breakfasts, where you can meet industry peers over coffee and fresh bites. In the evening, unwind at our cocktail reception, where great drinks, lively discussions, and new opportunities come together in a relaxed, social setting.



# AGENDA AT A GLANCE

From expert-led sessions and thought-provoking keynote speakers to interactive workshops and networking opportunities, every moment at the 20th Annual Canadian Summit on Food Safety and Regulation is designed to inspire, engage, and equip you with the insights and tools needed to succeed. Prepare for a day filled with innovative ideas, meaningful connections, and valuable takeaways that will elevate your experience and leave you motivated for what lies ahead.

## STRATEGIC INSIGHTS

- Understand the policy, resource, and technology factors influencing the food safety and regulation landscape
- Transform how you ensure food safety and compliance in a volatile market
- Build resilient compliance procedures for effective safety solutions

## INTERACTIVE WORKSHOPS

- Join a food safety and regulation leadership journey exploration through solution-based sessions
- Master how to build an effective food safety and compliance culture in your company
- Transform how you address food risk in the food and beverage industry

## NETWORK

- Enjoy breakfast networking with industry peers and thought leaders
- Have fun at our evening reception with cocktails and prize giveaways
- Schedule one-on-one meetings with solution providers and experts

# WHO ATTENDS?

We pride ourselves on having attendees from some of the biggest brands across the food safety and regulation landscape. This is your opportunity to join them and be a part of the incredible story of the Canadian Summit on Food Safety and Regulation 2026.



Canadian Food Inspection Agency

Agence canadienne d'inspection des aliments



Agriculture and Agri-Food Canada



Health Canada Santé Canada



Nestlé Good food, Good life



# TESTIMONIALS

Don't just take our word for it! Here's what some of our previous delegates have said about the summit.



I was very impressed with the way Global Regulation discussed challenges we all face when exporting or importing. Claims, food labelling, and transparency was discussed which is crucial to advocate on this platform.



A great blend of knowledgeable panels and speakers who shared their best practices, and it was very valuable and worthy.



It is a good event, covering the most current regulatory topics and good networking opportunities.



Professional arrangement with amazing networking opportunities. A great event to learn from each other.



Great information and collaboration.



The summit was very organized. I enjoyed networking and learnt a lot about FSMA.



# SPEAKER LINE UP

[MANY MORE](#) ↗

Our agenda is delivered by the best safety and compliance experts across the food and beverage industry. Not only will you get to hear from world-class speakers at the top of their game, but you'll also get to meet and network with them.



**Pamela MacDonald**  
Executive Director,  
Inspection Support  
Canadian Food  
Inspection Agency



**Dinesh Puravankara**  
Director-Scientific &  
Regulatory Affairs  
Coca-Cola



**Jacintha Roberts**  
Director, Regulatory  
Affairs  
Nestle Health Science  
Canada



**Brad O'Kurily**  
Food and Product  
Safety Director  
Costco Canada



**Gwynne Sitsker**  
Director, Food Safety  
& Quality  
Embassy Foods



**Ravi Kiran Kurni**  
Food Safety & Quality  
Manager  
Peace By Chocolate



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



**Rob Hood**  
Corporate Director,  
Food & Beverage  
Silver Hotel Group



**Raman Brar**  
Director, QA & Food  
Safety  
FGF Brands



**Ryan Poon**  
Director, Food  
Safety and Quality  
Assurance  
Pattison Food Group

# SPEAKER LINE UP

**MANY MORE** ↗

Our agenda is delivered by the best safety and compliance experts across the food and beverage industry. Not only will you get to hear from world-class speakers at the top of their game, but you'll also get to meet and network with them.



**Owais Ahmed**  
Director for FSQA  
Projects & Manufacturing  
Optimization  
Xotic Premium Foods



**Dr. Dharendra Thakur**  
Director, Food Safety  
and Quality Assurance  
Redstone Food Group  
LTD



**John W. Spink**  
Assistant Professor  
Michigan State  
University



**Beatrice Povolo**  
Director, Food Safety  
& Regulatory Affairs  
Food Allergy Canada



**Kate Reid**  
Director of Food  
Service  
Food Allergy Canada



**Paula Rosowicz**  
Senior QA Manager,  
Mississauga &  
Distribution Centre  
Maple Lodge Farms



**Jeff Hall**  
Senior Director, Food  
Safety & Innovation  
Canadian Produce  
Marketing Association



**Theophilus Anyam**  
Director, Food Quality  
Assurance  
Sager Food Products



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



**Mark FeDuke**  
Director, Risk  
Management &  
Regulatory Affairs  
ArdoVLM

# FULL AGENDA

DAY 1 – Wednesday, June 24, 2026

## 8:00 AM NETWORKING BREAKFAST: BUILD COMMUNITY CONTACTS

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

## 9:00 AM OPENING COMMENTS FROM YOUR HOST

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

## 9:10 AM REGULATORY KEYNOTE

### Regulatory Update: Food Safety and Regulation in Canada

Stay ahead of evolving food safety requirements and protect your business from compliance risks. With continuous updates to Canadian regulations, understanding your obligations is essential to maintaining consumer trust and market access. Achieve a step-by-step action plan to:

- Understand the latest changes under the Safe Food for Canadians Regulations (SFCR) and other key frameworks.
- Strengthen record-keeping, traceability, and preventive control measures to meet inspection standards.
- Anticipate future regulatory shifts and build resilience into your compliance programs.

*Ensure your operations are aligned with Canada's food safety landscape while safeguarding both brand reputation and consumer well-being.*

## 9:40 AM PANEL

### Next-Gen Food Safety: AI, Blockchain, and Global Supply Chains

Transform your food safety strategy with cutting-edge technologies that redefine how risks are managed and traced across global networks. As supply chains grow more complex, innovation is no longer optional — it's the key to staying compliant and competitive. Build a roadmap to:

- Harness AI-powered predictive analytics for early contamination detection.
- Implement blockchain-enabled traceability to ensure global regulatory compliance.
- Overcome budget and skillset gaps to adopt frontier technologies with confidence.

*Future-proof your food safety systems with intelligent, transparent solutions that strengthen compliance and consumer trust worldwide.*

**Dr. Dharendra Thakur**, Director, Food Safety and Quality Assurance, **Redstone Food Group LTD** (MODERATOR)

**Ravi Kiran Kurni**, Food Safety & Quality Manager, **Peace By Chocolate**

**Owais Ahmed**, Director for FSQA, Projects & Manufacturing Optimization, **Xotic Premium Foods**

**Ryan Poon**, Director, Food Safety and Quality Assurance, **Pattison Food Group**

## 10:10 AM SPEED NETWORKING! – MAKE MEANINGFUL CONNECTIONS

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

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

## 10:30 AM INDUSTRY EXPERT

### AI-Driven Risk Modelling: Turning Real-Time Data into Action

Unlock the potential of AI to anticipate and manage food safety risks before they escalate. By converting vast amounts of real-time data into actionable insights, generative AI enables smarter decision-making and stronger prevention strategies. Achieve a step-by-step action plan to:

- Deploy predictive food safety models powered by generative AI for early risk detection.
- Integrate real-time monitoring systems to continuously strengthen risk assessments.
- Translate technical capabilities into compelling ROI to gain executive buy-in for digital food safety investments.

*Empower your organization to act faster, invest smarter, and safeguard both compliance and consumer trust through data-driven innovation.*

## 11:00 AM EXHIBITOR LOUNGE: VISIT BOOTHS & SOURCE EXPERTISE

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

## 11:30 AM CASE STUDY

### Combining AI-Enhanced Inspection with Human Oversight

Maximize the effectiveness of food safety inspections by blending AI-driven analysis with expert human judgment. Technology can detect patterns and anomalies at scale, but human insight ensures nuanced, context-sensitive decision-making. Implement a structured approach to:

- Deploy AI tools to identify potential risks and anomalies in real time.
- Integrate human expertise to validate AI findings and make informed inspection decisions.
- Continuously refine AI models based on feedback and evolving regulatory standards.

*Combining AI with human oversight enhances inspection accuracy, ensures practical application, and strengthens both compliance and consumer confidence.*

**Raman Brar**, Director, QA & Food Safety, **FGF Brands**

**12:00 PM INDUSTRY EXPERT**

**Food Safety in the Age of Automation and Robotics**

Leverage automation to elevate food safety standards while reducing risk across every stage of production. From smart sensors to robotics, the next wave of technology is transforming how contamination is prevented and compliance is achieved. Achieve a step-by-step action plan to:

- Deploy smart sensors and robotics to proactively detect and prevent contamination.
- Balance digital maturity with workforce training to ensure safe and effective adoption.
- Integrate automation strategies into existing food safety frameworks for measurable impact.

*Future-proof your operations by combining intelligent automation with human expertise to achieve resilient, compliant, and safe food systems.*

**12:30 PM PANEL**

**Navigating the Intersection of Food Safety, Operations, and Regulation**

Achieve operational excellence and regulatory compliance by integrating robust food safety practices across production, distribution, and oversight functions. This holistic approach ensures not only adherence to legal standards but also operational efficiency and consumer trust. Implement a structured strategy to:

- Align food safety protocols with operational workflows to minimize contamination risks while maintaining productivity and cost-effectiveness.
- Embed regulatory compliance into daily operations through clear documentation, traceability systems, and proactive internal audits.
- Leverage cross-functional collaboration to identify bottlenecks, anticipate compliance risks, and adapt processes in real time.

*Balance food safety, operations, and regulation to create a resilient system where compliance drives performance.*

**Divya Mahajan**, Senior Manager, Food Safety & Quality Assurance, **Hello Fresh**

**Andressa Bueno**, Director of Food Services, **Schlegel Villages**

**Ranjeet Singh**, Director, Food Safety, Quality Assurance and Regulatory Affairs, **Wild Fork**

**Theophilus Anyam**, Director, Food Quality Assurance, **Sager Food Products** MODERATOR

**1:00 PM NETWORKING LUNCH: DELVE INTO INDUSTRY CONVERSATIONS**

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

**2:00 PM EXHIBITOR LOUNGE: VISIT BOOTHS & WIN PRIZES**

- Browse through different sponsor booths and **test drive new technology**.
- Enter your name for a chance to **win exciting prizes**.
- Take advantage of **event-specific offers** and special content.

**2:15 PM**

**TRACK 1: FOOD SAFETY**

**MASTERCLASS**

**Create a Food Safety Culture that Adapts to a Changing Workforce, New Technologies, and Root Cause Practices**

Beyond compliance, resilience comes from embedding safety into everyday behaviours and building the capability to quickly understand and correct issues at their source, whether on the factory floor, in remote teams, or in AI-assisted environments. Achieve a step-by-step action plan to:

- Align leadership, technology, and employee responsibility to sustain a proactive, learning-driven safety culture.
- Embed safety practices into remote and AI-assisted teams to maintain consistent standards and accountability.
- Integrate systematic root cause analysis into daily operations to prevent repeat incidents and strengthen continuous improvement.

*Strengthen your organization's foundation by fostering a culture where food safety and analytical problem-solving are second nature.*

**Saleha Junaidy**, Quality Assurance & Food Safety Manager & Professor, **Conestoga College**

**TRACK 2: FOOD REGULATION**

**Jacintha Roberts**, Director, Regulatory Affairs, **Nestle Health Science Canada**

**MASTERCLASS**

**Navigating Food Sustainability Regulation in a Changing Market**

Explore how evolving sustainability policies shape food system responsibilities, from production and packaging to distribution and waste. With governments tightening oversight on environmental claims and resource use, compliance is essential for credibility, market access, and long-term resilience. Build a regulation-ready approach to:

- Understand current and emerging Canadian and international sustainability regulations covering emissions, packaging, waste reduction, and responsible sourcing.
- Evaluate sustainability claims and labelling (recyclable, carbon-neutral, regeneratively grown) to ensure evidence-based compliance and avoid greenwashing risk.
- Integrate sustainability standards into procurement, packaging, and supply chain strategies to meet legal requirements and certification frameworks.
- Prepare for audits and reporting by developing verifiable data systems that track environmental performance across the product lifecycle.

*Ensure sustainability efforts meet regulatory expectations, protect brand integrity, and support a transparent, responsible, and future-focused food system.*

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

3:00 PM

## TRACK 1: FOOD SAFETY

### MASTERCLASS

#### Excellence in Food Presentation: Ensuring Safety and Strengthening Personnel Training in Hospitality

Explore how the fine dining and hospitality industry can balance exceptional food presentation with robust food-safety practices and strong personnel training.:

- learn how visual appeal intersects with safe handling, preparation, and service standards, and how properly trained staff can reduce risks while elevating the guest experience
- Explore training essentials for kitchen staff, front-of-house teams, and management to build a food safety conscious workforce
- Deep dive into common (and less common) challenges in hospitality settings .

**Kathleen Howard**, Director of Food and Beverage, **Toronto Cricket Skating and Curling Club**

**Aneesa Malik**, L&D Manager, **Toronto Cricket Skating and Curling Club**

## TRACK 2: FOOD REGULATION

### MASTERCLASS

#### Advocacy in Action: Influencing Regulatory and Policy Development in Canada's Food Industry

Industry associations play a vital role in shaping food policy and regulatory frameworks in Canada. Build a roadmap on:

- How associations engage with policymakers at Health Canada and the Canadian Food Inspection Agency to influence regulatory direction.
- Approaches to building evidence-based positions that reflect member needs and operational realities.
- The role of member consultation, committees, and working groups in shaping advocacy priorities.

*Through strategic advocacy, collaboration with regulators, and proactive engagement with industry, ensure that evolving food-safety, labelling, and trade requirements are practical, science-based, and supportive of innovation and competitiveness.*

**Azmina Lalani**, Director FSQR, **Rustica Foods**

3:45 PM

## EXHIBITOR LOUNGE: ATTEND VENDOR DEMOS & CONSULT INDUSTRY EXPERTS

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

4:15 PM

## INDUSTRY EXPERT

### Future-Proofing Foreign Material Detection with AI Vision Systems

Leverage cutting-edge AI vision technology to detect foreign materials faster and more accurately, reducing risk and improving product safety. As production speeds increase and quality expectations rise, advanced detection systems are essential for maintaining compliance and consumer trust. Follow a practical roadmap to:

- Implement AI-powered vision systems for real-time identification of contaminants
- Integrate detection data with quality control processes to prevent defective products from reaching consumers.
- Future-proof operations by continuously adapting AI models to emerging risks and evolving regulatory standards.

*AI vision systems enhance detection speed, accuracy, and adaptability, safeguarding both product quality and brand reputation.*

4:45 PM

## CASE STUDY

### Strengthening Food Fraud Prevention with Genomics and Advanced Authentication

By combining science with regulatory alignment, organizations can build stronger, more reliable prevention strategies. Benefit from insights into how food manufacturers plan to:

- Use DNA barcoding and other genomic tools to verify ingredient authenticity.
- Align food fraud prevention practices with global regulatory standards.
- Integrate advanced authentication into supply chain monitoring for ongoing risk mitigation.

*Advanced genomic authentication strengthens fraud prevention by providing scientific certainty, regulatory compliance, and greater supply chain transparency.*

**John W. Spink**, Assistant Professor, **Michigan State University**

# FULL AGENDA

DAY 1 – Wednesday, June 24, 2026

## 5:15PM CLOSING COMMENTS FROM YOUR HOST

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

## 5:25 PM EVENING RECEPTION: ENJOY GREAT CONVERSATION, MUSIC, & NETWORKING

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

## 6:30 PM CONFERENCE ADJOURNS TO DAY 2



# FULL AGENDA

DAY 2 - Thursday, June 25, 2026

## 8:00 AM NETWORKING BREAKFAST: BUILD COMMUNITY CONTACTS

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

## 9:00 AM OPENING COMMENTS FROM YOUR HOST

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

## 9:15 AM OPENING KEYNOTE

### Understanding CFIA Inspection Guidelines

Navigate CFIA requirements to ensure your operations meet national standards for food safety, quality, and regulatory compliance. A clear understanding of these guidelines helps organizations minimize risk while maintaining consumer trust. Leave with a deeper understanding to:

- Interpret CFIA inspection standards and procedures across different food categories.
- Prepare your facilities, records, and staff for routine and targeted inspections.
- Implement corrective actions and continuous improvement based on inspection findings.

*Master CFIA inspection guidelines to enable proactive compliance, reduce risk, and strengthen both operational efficiency and consumer confidence.*

**Pamela MacDonald**, Executive Director, Inspection Support, **Canadian Food Inspection Agency**

## 9:45 AM FIRESIDE CHAT

### Lessons from Global Recalls in 2025: Regulatory Compliance, Contamination Controls, and Allergen Oversight

Explore how recent global recalls underscore regulatory expectations and expose weaknesses in contamination prevention, supply chain oversight, and allergen declaration practices. Understanding these enforcement signals helps organizations strengthen compliance, mitigate risk, and protect consumers. Build a compliance-focused roadmap to:

- Review leading recall cases tied to contamination events, supply chain gaps, and undeclared allergens through a regulatory and enforcement lens.
- Pinpoint compliance failure points across the supply chain where regulatory controls, documentation, or verification processes most commonly break down.
- Enhance monitoring, traceability, and allergen management programs to meet CFIA and international regulatory standards, including recall readiness and communication protocols.

*Use lessons from 2025 recalls to bolster compliance systems, improve supply chain integrity, and safeguard public health by ensuring robust, documented controls at every step of production and distribution.*

**Brad O'Kurily**, Food and Product Safety Director, **Costco Canada**

## 10:15 AM ROUNDTABLES – DISCOVER THOUGHT-PROVOKING IDEAS

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

1. **AI in Food Safety**
2. **Pathogen Detection**
3. **Avoiding Contaminants**
4. **Regulation and Compliance**
5. **Inspection Best Practice**
6. **Recall Strategies**
7. **Allergens**
8. **Environmental Monitoring** *Led by: Farkhondeh Izadi, Director of Food Safety & Regulatory, **Thomas Fresh***

## 10:45 AM EXHIBITOR LOUNGE: VISIT BOOTHS & SOURCE EXPERTISE

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

## 11:15 AM INDUSTRY EXPERT

### Smart Equipment: Self-Sanitizing Surfaces and Automation

Leverage next-generation equipment to reduce contamination risks and improve operational efficiency. By combining automation with self-sanitizing technology, food businesses can maintain higher safety standards while optimizing productivity. Craft a plan of action to:

- Implement self-sanitizing surfaces and automated cleaning systems to minimize microbial risks.
- Integrate smart equipment into production workflows for consistent, reliable performance.
- Monitor and maintain automated systems to ensure ongoing effectiveness and regulatory compliance.

*Harness smart, automated equipment to enhance food safety, reduce human error, and strengthen operational efficiency across the supply chain..*

11:45 AM PANEL

### From Farm to First Cut: Strengthening Food Safety for Primary Processors

For primary meat processors, food safety begins long before production lines start. Managing microbial risks in raw, fresh, and frozen meats requires a strong foundation of hygiene, traceability, and proactive controls. By improving on-farm cleanliness and early-stage handling, processors can reduce microbial load, minimize contamination, and lessen reliance on chemical interventions downstream. Source practical strategies to:

- Understand microbial hazards commonly found in raw and frozen meats, including Salmonella, Listeria monocytogenes, and E. coli, and how they spread through early production stages.
- Enhance on-farm hygiene to lower contamination risks before processing begins and optimize cleaning and sanitation programs that balance microbial control with reduced chemical usage, supporting both sustainability and food safety goals.
- Leverage monitoring technologies and microbial testing to track cleanliness and verify interventions throughout the supply chain.

*Build a stronger food safety culture from farm to factory — where better hygiene, smarter monitoring, and targeted interventions create safer meat products with fewer chemicals and greater consumer confidence.*

**Paula Rosowicz**, Senior QA Manager – Brampton (Programs), Mississauga & Distribution Centre, **Maple Lodge Farms**

**Loveline Tikum**, FSQA, Sanitation & Regulatory Affairs Manager, **Conestoga Meats**

12:15 PM NETWORKING LUNCH: DELVE INTO INDUSTRY CONVERSATIONS

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

1:15 PM

TRACK 1:  
FOOD SAFETY

#### CASE STUDY

##### Sustaining Excellence: Building Trust Through Continuous Improvement in Food Safety

**Sanaz Molaye Moghaddam**, FSQA and Quality Improvement Manager, **Nonni's Bakery**

TRACK 2: FOOD REGULATION

**Jacintha Roberts**, Director, Regulatory Affairs, **Nestle Health Science Canada**

#### CASE STUDY

##### Traceability in Action in Complex Canadian Supply Chains

Build regulatory-ready food safety systems with full supply chain visibility and documented accountability from farm to fork. In today's regulated marketplace, traceability isn't optional — it's a legal expectation and a cornerstone of public trust. Strengthen compliance and readiness to:

- Implement traceability frameworks aligned with Canadian federal regulations and international food safety standards.
- Deploy digital systems to rapidly track, trace, and verify product movement, supporting swift regulatory response and recall execution.
- Maintain complete, auditable records to meet inspection requirements and demonstrate proactive risk management.

*Position traceability as a regulatory asset, ensuring compliance, protecting consumers, and enabling confident oversight at every stage of your supply chain.*

**Mark FeDuke**, Director, Risk Management & Regulatory Affairs, **ArdoVLM**

2:00 PM

**TRACK 1: FOOD SAFETY**

**MASTERCLASS**

**AI and EI in Canadian Food Safety**

Artificial Intelligence (AI) is revolutionizing industries worldwide, and the food safety sector in Canada is no exception. Today, we will examine insights into how AI, intertwined with Emotional Intelligence (EI), is setting new benchmarks in food safety protocols and management. This intersection of AI and EI fosters an environment where technology not only solves complex problems but does so with an understanding of human values, emotions, and the societal impact of its implementations.

By the end of this masterclass, participants will:

- Understand how AI and EI work together to strengthen food safety outcomes
- Identify 3 practical applications they can implement in their organization
- Develop an action plan for integrating human-centred AI approaches in food safety protocols

**Deanna Zenger**, National Project Manager & Regional Coordinator, **Food Processing Skills Canada**

**TRACK 2: FOOD REGULATION**

**PRESENTATION**

**Advancing Allergen Management: Updates from the Codex Committee**

Get a top-level overview of the latest work by the Codex Committee on Food Labelling as it relates to food allergens.

- Gain insight on the most recent international discussions, proposed changes to priority allergen lists, and evolving guidance on precautionary allergen labelling.

**Beatrice Povolo**, Director, Food Safety & Regulatory Affairs, **Food Allergy Canada**

2:50 PM

**EXHIBITOR LOUNGE: ATTEND VENDOR DEMOS & CONSULT INDUSTRY EXPERTS**

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

3:15 PM

**PANEL**

**Harnessing Research to Strengthen Food Safety and Labelling Compliance**

Apply the latest scientific and regulatory insights to improve food safety and labelling practices, ensuring accurate consumer information and full compliance with Canadian and international standards. As expectations evolve, informed labelling is not only a legal requirement — it's a critical trust-builder. Follow a compliance-focused roadmap to:

- Use evidence-based criteria to develop labels that accurately communicate ingredients, allergens, nutritional information, and safety claims.
- Integrate labelling requirements into food safety systems, ensuring packaging and labelling work together to meet regulatory mandates and reduce consumer risk.
- Continuously monitor regulatory updates to adjust labelling strategies and maintain compliance across diverse markets.

*A research-driven approach to labelling strengthens food safety assurance, enhances consumer confidence, and ensures regulatory alignment while supporting safe, transparent food systems.*

**Dinesh Puravankara**, Director-Scientific & Regulatory Affairs, **Coca-Cola**  
**Parviz Yousefian**, Food Science Professor, **Cestar College of Business, Health, and Technology**

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

**Jacintha Roberts**, Director, Regulatory Affairs, **Nestle Health Science Canada** MODERATOR

3:45 PM

**INDUSTRY EXPERT**

**Advantages of Combining Product Inspection Technologies**

Maximize food safety and operational efficiency by integrating multiple inspection technologies. Combining complementary tools allows for more accurate detection, faster processing, and enhanced compliance across the supply chain. Build an action plan to:

- Leverage complementary inspection technologies (metal detection, X-ray, vision systems, etc) for comprehensive contaminant detection.
- Optimize inspection workflows to balance speed, accuracy, and cost-effectiveness.
- Continuously evaluate and refine technology integration to respond to evolving risks and regulatory requirements.

*Combining inspection technologies enhances detection capabilities, reduces risk, and ensures more reliable and efficient quality control throughout the production process.*

# FULL AGENDA

DAY 2 - Thursday, June 25, 2026

4:15 PM PANEL

## Managing Allergen Risk in a Personalized Nutrition Era

As personalized nutrition gains momentum, allergen management becomes more critical than ever. Companies must navigate evolving consumer expectations, global standards, and digital transparency tools to ensure safety and trust. Source innovative insights to:

- Understand the growth of allergen-free markets and the implications for food manufacturing, retail, and service.
- Implement next-generation allergen labelling strategies, including digital QR code transparency.
- Align allergen management practices with global standards to ensure consistent safety across markets.

*Proactively managing allergen risk in the personalized nutrition era safeguards consumers, strengthens brand trust, and ensures compliance in a rapidly evolving market.*

**Gwynne Sitsker**, Director, Food Safety & Quality, **Embassy Foods**

**Rob Hood**, Corporate Director, Food & Beverage, **Silver Hotel Group**

**Frank Mastromattei**, Professor- Food Safety, **George Brown College**

**Kate Reid**, Director of Food Service, **Food Allergy Canada**

**Azmina Lalani**, Director FSQR, **Rustica Foods** MODERATOR

4:45 PM CLOSING COMMENTS FROM YOUR HOST

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

5:00 PM CONFERENCE CONCLUDES



# HOW TO REGISTER?

[REGISTER NOW](#) ↗

## IN-PERSON PASS

### FULL TWO-DAY ACCESS:

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

### FACE-TO-FACE NETWORKING:

Connect and build valuable relationships with our audience of thought leaders.

### 5-STAR TREATMENT:

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

### EXPO HALL:

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

### SPEAKER PRESENTATIONS:

Take home PowerPoints and white papers addressing your biggest challenges.

### ON-DEMAND ACCESS:

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

#### EARLY BIRD

EXPIRES ON MAR 27, 2026

\$1,295

#### REGULAR TICKET

\$1,795

## VIRTUAL PASS

### TWO-DAY LIVE STREAM ACCESS:

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

### VIRTUAL NETWORKING:

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

### VIRTUAL EXPO HALL:

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

### SPEAKER PRESENTATIONS:

Take home PowerPoints and white papers addressing your biggest challenges.

### ON-DEMAND ACCESS:

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

#### EARLY BIRD

EXPIRES ON MAR 27 2026

\$1,095

#### REGULAR TICKET

\$1,595

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#### Contact:

Anthony Arqueza

Delegate Sales Associate

Email: [Anthony.Ar@strategyinstitute.com](mailto:Anthony.Ar@strategyinstitute.com)

### GROUP RATES

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# FOOD SAFETY & REGULATION

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