

20th Annual Canadian Summit on

FOOD SAFETY & REGULATION

June 24 & 25, 2026

Hilton Toronto Airport Hotel & Suites
Toronto, ON

Practical Strategies for Food Safety Leaders from Farm to Fork



The leading summit for food safety and regulation professionals building safer, more compliant food operations across Canada.



The Canadian Summit on Food Safety & Regulation brings together food safety managers, QA directors, regulatory affairs leads, and compliance professionals from across the food and beverage sector. In its 20th year, this respected community event is where practitioners come to stay ahead of CFIA and Health Canada requirements, manage contamination risk, and build best practice from farm to fork.

This is not a passive conference. Expect interactive masterclasses where you build practical frameworks, panels that surface real lessons from 2025's high-profile recalls, roundtables where you pressure-test your approach with peers, and exhibitor sessions showcasing the latest detection and traceability technologies. You'll leave with tools you can use immediately.

2026 Summit **Highlights**

01

Lessons from 2025's Biggest Recalls

Unpack global recall cases to strengthen contamination, allergen, and supply chain controls.

03

Food Safety Meets Operations

Embed regulatory compliance into daily workflows without sacrificing productivity or efficiency.

05

Fighting Food Fraud with Genomics

Use DNA barcoding and authentication tools to verify ingredient and supply chain integrity.

07

Interactive peer connection

Navigate allergen risk with next-generation labelling strategies and evolving global standards.

02

CFIA Inspection Readiness

Hear directly from CFIA on navigating inspections and driving continuous improvement.

04

Sustainability Regulation on the Rise

Understand Canada's tightening sustainability laws and protect your brand from greenwashing.

06

Traceability as a Regulatory Asset

Deploy digital frameworks that meet federal standards and enable confident recall response.

08

Research-Driven Labelling Compliance

Apply the latest science to ensure accurate, compliant labelling across all markets.

Is Your Role Here?

If you work in any of the functions below, you'll take away practical strategies, frameworks, and peer-led insights you can apply immediately.

Food Safety & Quality

Food Safety, Quality Assurance, Quality Control HACCP, Sanitation, FSQA Manager

Regulatory & Compliance

Regulatory Affairs, Compliance, Labelling, Government Relations, Policy, R&D

Operations & Production

Plant Manager, Production Quality, Operations, Supply Chain QA, Cold Chain Logistics

Senior Leadership

Director Food Safety, VP Quality, Head of FSQA, C-Suite, Senior Manager, Department Head



Register Now →

Who Attends?

Delegates are food safety and regulatory affairs practitioners from food and beverage manufacturing, retail, food service, hospitality, and government. This is a working community: people accountable for compliance, contamination prevention, and audit readiness, not a general industry audience.

Recent FSR delegates and speakers include leaders from:



Trusted by Leading Financial Institutions

Don't just take our word for it! Here's what past delegates say about the takeaways, connections, and ROI.

This conference makes the food safety network grow. Speakers are interesting and it's great to see suppliers and new technologies.



A great platform to connect industry and the latest technology providers. These conferences surface amazing solutions built around real industry needs.



I have attended many food safety events — this is one of the most professionally managed.



The presentations inspired me to think outside my box. I learned a great deal listening to all the speakers from across the food safety industry.



Very well organized and informative. I learned a lot about current food regulatory trends and left with valuable insights I can apply directly in my work.



A great coming together of like-minded industry professionals and regulators — a unique, Canada-focused experience you won't find anywhere else.



Agenda at a Glance

Eastern Std. Time	DAY 1 - Wednesday, June 24, 2026
8:00 AM	Networking Breakfast: Build Community Contacts
9:00 AM	Opening Comments From Your Host
9:10 AM	Opening Keynote
9:40 AM	Speed Networking! Make Meaningful Connections
10:00 AM	Panel Next-Gen Food Safety: AI, Blockchain, and Global Supply Chains
10:30 AM	Exhibitor Lounge: Visit Booths & Source Expertise
11:00 AM	Industry Expert Biomapping Evolution
11:30 AM	Industry Expert: Leveraging AI to Elevate Regulatory And Food Safety Performance
12:00 PM	Industry Expert Presentation: AI-Driven Risk Modelling
12:30 PM	Panel: Navigating the Intersection of Food Safety, Operations, and Regulation
1:00 PM	Networking Lunch: Delve Into Industry Conversations
2:00 PM	Exhibitor Lounge: Visit Booths & Source Expertise
2:30 PM	Tracks Food Safety: Masterclass create A Food Safety Culture/ Tracks: Food Regulation: Masterclass navigating Food Sustainability Regulation
3:00 PM	Tracks: Food Safety: Masterclass Excellence in Food Presentation/ Tracks: Food Regulation: Masterclass advocacy in Action
3:45 PM	Exhibitor Lounge: Attend Vendor Demos & Consult Industry Experts
4:15 PM	Industry Expert: Beyond the Machine
4:45 PM	Masterclass: The Future Of Food Safety
5:15 PM	Case Study
5:45 PM	Closing Comments From Your Host
5:55 PM	Opening of the Networking Drinks
6:00 PM	Evening Reception: Enjoy Great Conversation, Music, & Networking
6:30 PM	Conference Adjourns To Day 2

Eastern Std. Time	DAY 2 - Thursday, June 25, 2026
8:00 AM	Networking Breakfast: Build Community Contacts
9:00 AM	Opening Comments From Your Host
9:15 AM	Opening Keynote understanding CFIA Inspection Guidelines
9:45 AM	Industry Expert Presentation: Regulatory Keynote
10:15 AM	Roundtables: Discover Thought-Provoking Ideas
10:45 AM	Exhibitor Lounge: Visit Booths & Source Expertise
11:15 AM	Industry Expert Beyond The Positive
11:45 AM	Panel from Farm to First Cut: Strengthening Food Safety For Processors
12:15 PM	Networking Lunch & Exhibitor Lounge: Delve Into Industry Conversations
1:15 PM	Tracks: Case Study Combining AI-Enhanced Inspection with Human Oversight / Tracks: Case Study traceability in Action In Complex Canadian Supply Chains
2:00 PM	Tracks: Masterclass: AI And EI In Canadian Food Safety / Tracks: Presentation advancing Allergen Management
2:45 PM	Exhibitor Lounge: Attend Vendor Demos & Consult Industry Experts
3:15 PM	Panel: Harnessing Research To Strengthen Food Safety And Labelling Compliance
3:45 PM	Industry Expert: Solutions For Physical Contamination Detection
4:15 PM	Panel managing Allergen Risk In A Personalized Nutrition Era
4:45 PM	Closing Comments From Your Host
5:00 PM	Conference Concludes

Featured Speakers

[View All Speakers →](#)

Hear directly from senior marketing and growth leaders shaping digital strategy across banking, insurance, credit unions, wealth, and fintech with practical perspectives you can apply immediately.



Pamela MacDonald

Executive Director,
Inspection Support



Dinesh Puravankara

Director-Scientific &
Regulatory Affairs



Jacintha Roberts

Director, Regulatory
Affairs



Brad O'Kurily

Food and Product
Safety Director



Gwynne Sitsker

Director of Food Safety
and Quality



Ravi Kiran Kurni

Food Safety & Quality
Manager



Anthony Gene

Head of Quality
Assurance



Rob Hood

Corporate Director,
Food & Beverage



Raman Brar

Director, QA & Food
Safety



Ryan Poon

Director, Food Safety
and Quality Assurance



Owais Ahmed

Director for FSQA,
Projects & Manufacturing
Optimization



Dr. Dharendra Thakur

Director, Food Safety
and Quality Assurance



Featured Speakers

[View All Speakers →](#)



John W. Spink

Assistant Professor




Beatrice Povolo

Director, Food Safety &
Regulatory Affairs



Kate Reid

Director of Food Service



Paula Rosowicz

Senior QA Manager



Jeff Hall

Senior Director, Food
Safety & Innovation



Theophilus Anyam

Director, Food Quality
Assurance



Leonard Mapiye

Director, Food Safety,
QA & Regulatory Affairs



Mark FeDuke

Director, Risk Management
& Regulatory Affairs



Andressa Bueno

Director of Food Services



Ranjeet Singh

Director, Food Safety,
QA and Regulatory Affairs



Kathleen Howard

Director of Food and
Beverage



Sonny Brar

Senior Vice President,
Food Safety



8:00–9:00 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.

9:00–9:10 AM

Opening Comments From Your Host

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



Frank Mastromattei
Professor- Food Safety
George Brown College

9:10–9:40 AM

Opening Keynote: Lessons From Global Recalls in 2025

Regulatory Compliance, Contamination Controls, and Allergen Oversight

- 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.



Brad O’Kurily
Food and Product Safety
Director
Costco Canada

9:40–10:00 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 marketing leaders and gain invaluable support.

10:00–10:30 AM

Panel

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

- 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.



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



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



Saba Saremi
Head of Global Operations
Nurau

10:30–11:00 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.

11:00–11:30 AM

Industry Expert Biomapping Evolution

Food Safety Management in Animal Protein Operations

- Design robust biomapping programs to accurately characterize microbial risks across processing environments.
- Leverage large-scale microbial datasets to identify trends, optimize interventions, and strengthen process control.
- Translate data into actionable intelligence to enable root cause analysis, predictive monitoring, and continuous improvement. .



Dr. Marcos X. Sanchez-Plata
Associate Professor of Global Food Security and Food Safet
**Texas Tech University: International Center for Food Industry
Excellence**

Detailed Agenda

11:30–12:00 PM

Industry Expert Leveraging Ai to Elevate Regulatory and Food Safety Performance

Combining AI-Enhanced Inspection with Human Oversight

- Strategies for identifying problem areas and benchmarking “before” performance.
- Rapid iteration and applying insights in real time.
- Leveraging AI to integrate compliance data and priorities into operational workflows.
- The role of intelligent tool sets in the creation of a food safety culture.
- How to avoid costly pitfalls and maximize project ROI.



Sara Jane Bellocchi
Network Ingredients
Functional Consultant
TraceGains

12:00–12:30 PM

Industry Expert Presentation: Ai-Driven Risk Modelling

Turning Real-Time Data Into Action

- 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.



Kevin Sun
Head of Partnerships
Maneva AI

12:30–1:00 PM

Panel

Navigating the Intersection of Food Safety, Operations, and Regulation

- 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.



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



Ranjeet Singh
Director, Food Safety
Wild Fork



Moderator

Theophilus Anyam
Director, Food Quality Assurance
Sager Food Products



Andressa Bueno
Director of Food Services
Schlegel Villages



Matt Snider
Director of Coach & Customer Success
SafetyChain

1:00–2:00 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**.

2:00–2:30 PM

Exhibitor Lounge: Visit Booths & Source Expertise

- Browse through different sponsor booths and **test drive new technology**.
- Source expertise from our **industry-leading sponsors**.
- Take advantage of **event-specific offers** and special content.

2:30–3:00 PM

TRACK 1: FOOD SAFETY

TRACK 2: FOOD REGULATION

MASTERCLASS

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

- 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.



Saleha Junaidy
Quality Assurance & Food Safety Manager
Conestoga College



Jacintha Roberts
Director, Regulatory Affairs
Nestle Health Science
Canada

MASTERCLASS

Navigating Food Sustainability Regulation in a Changing Market

- 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.



Anthony Gene
Head of Quality Assurance
Dr. Oetker Canada

3:00–3:45 PM

TRACK 1: FOOD SAFETY

MASTERCLASS

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

- 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

- 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.



Azmina Lalani
Director FSQR
Rustica Foods

4:45 – 5:15 PM

Masterclass: The Future of Food Safety

From Compliance to Strategic Business Transformation

- Align food safety with business and operational priorities
- Build ownership beyond the Quality department
- Use technology and data to strengthen decision-making
- Connect food safety culture with operational excellence
- Position food safety as a driver of trust, resilience, and long-term growth



Nitika Disawar
Director of Greenhouse Operations & Food Safety
Haven Greens

5:15 – 5:45 PM

Case Study

Strengthening Food Fraud Prevention with Genomics and Advanced Authentication

- 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.



John W. Spink
Assistant Professor
Michigan State University

3:45 – 4:15 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.

5:45 – 5:55 PM

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!

4:15 – 4:45 PM

Industry Expert: Beyond The Machine

Building a Contamination Detection Program That Actually Works

Why Equipment Alone Won’t Keep You Compliant!

Buying a metal detector or X-ray system is the easy part. Getting it to reliably protect your product, satisfy CFIA requirements, and hold up under customer audit is something else entirely. Most contamination incidents and compliance failures don’t happen because a company chose the wrong machine, they happen because the program around the machine was never properly built.



Chris Bowman
President
Sesotec

5:55 – 6:00 PM

Opening of the Networking Drinks

6:00 – 6:30 PM

Evening Reception: Enjoy Great Conversation, Music, & Networking

- **Relax and unwind** with tasty cocktails after a long day of learning.
- Connect with your fellow attendees, speakers, and sponsors in a **fun and casual setting**.
- 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

8:00–9:00 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.

9:00–9:15 AM

Opening Comments From Your Host

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

9:15–9:45 AM

Opening Keynote

Understanding CFIA Inspection Guidelines

- 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.



Pamela MacDonald
Executive Director, Inspection Support
Canadian Food Inspection Agency

9:45–10:15 AM

Industry Expert Presentation: Regulatory Keynote

Foreign Material Inspection: Mitigation Strategies for Your Product

- Identify common sources of physical contamination and where vulnerabilities can occur throughout the manufacturing process.
- Learn how inspection methods can complement existing food safety programs and improve the ability to detect and address contamination events.
- Discover strategies to recover impacted product, minimize waste, and maintain customer confidence during foreign material incidents.



Rob Halstead
Director of Sales & Key
Accounts
FlexXray

10:15–10:45 AM

Detailed Agenda

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:

01. AI in Food Safety



Led by:
Kamanie Sitaram
HACCP/BRCGS
Coordinator
FGF

02. Recall Strategies



Brad O’Kurily
Food and Product Safety
Director
Costco Canada

03. Avoiding Contaminants



Led by:
Priya Singer
Vp, QA and Food Safty
Bento Sushi

04. Regulation and Compliance

05. Biomapping Evolution



Led by:
Dr. Marcos X. Sanchez-Plata
Associate Professor of
Global Food Security and
Food Safety
Texas Tech University

06. Allergens



Led by:
Anisha Bakshi
Quality Assurance
Compliance Lead
Give and Go Prepared
Foods

07. Verification and Validating Processes



Led by:
Harpreet Sandhu
Corporate Manager QA,
Sanitation and Regulatory
Affairs
OIC Foods

08. Environmental Monitoring

09. Food Fraud and Supply Chain Integrity

10. Incident Response

11. Climate Change & Food Safety

12. The Future of Food Safety Workforces

13. Inspection Best Practices

14. Sanitization Excellence

15. Foreign Material Prevention and Control

16. Automation, Robotics and Smart Manufacturing

11:15–11:45 AM

Industry Expert Beyond The Positive

A Practical Framework for Integrated Listeria Control

This session explores an integrated approach to Listeria control in ready-to-eat food environments, moving beyond simple detection to source identification, mapping, mitigation, and verification. Drawing on current regulatory expectations and expert guidance, it will show how environmental monitoring data can be used to interpret positive findings, support root cause analysis, identify harborage sites and transfer pathways, and strengthen corrective actions and trend-based decision-making.

A key theme of the presentation is that a positive Listeria spp. finding should not automatically be viewed as failure, but as an opportunity to evaluate whether the monitoring program is effectively detecting risk. The session will also demonstrate how vector sampling and quantitative mapping can transform a positive result into actionable intelligence and will conclude with an example of an integrated workflow for environmental Listeria control in RTE operations.



Arlene Larson
Technical Solution
Specialist
Neogen



Ana Lozano
Technical Solution
Specialist, Manager USAC
Neogen

11:45–12:15 PM

Panel

From Farm to First Cut: Strengthening Food Safety for Processors

- 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 hygiene practices 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.



Paula Rosowicz
Senior QA Manager –
Brampton (Programs),
Maple Lodge Farms



Cameron Prince
Executive VP, Regulatory
Affairs, Managing Director
The Acheson Group



Washington Marazda
Meat Hygiene and
Agri-Food Inspector
Government of British
Columbia

Rahul Anandesi
Senior Manager FSQA
Meat & Co Boutique

Moderator

12:15–1:15 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**.

1:15–2:00 PM

TRACK 1: FOOD SAFETY

CASE STUDY

Combining AI-Enhanced Inspection with Human Oversight

- 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.



Raman Brar
Director, QA & Food Safety
FGF Brands

TRACK 2: FOOD REGULATION



Jacintha Roberts
Director, Regulatory Affairs
Nestle Health Science
Canada

CASE STUDY

Traceability in Action in Complex Canadian Supply Chains

- 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.



Mark FeDuke
Director
ArdoVLM

2:00–2:45 PM

TRACK 1: FOOD SAFETY

MASTERCLASS

AI and EI in Canadian Food Safety

- 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

- Gain insight on the most recent international discussions, proposed changes to priority allergen lists, and evolving guidance on precautionary allergen labelling (PAL)
- Proposed best practices on PAL & alignment with current Canadian guidelines
- Effective allergen labelling practices and communication to ensure consumers can make informed food choices



Beatrice Povo
Director, Food Safety &
Regulatory Affairs
Food Allergy Canada

2:45–3:15 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.

3:15–3:45 PM

Panel

Harnessing Research to Strengthen Food Safety and Labelling Compliance

- 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.



Dinesh Puravankara
Director-Scientific & Regulatory Affairs
Coca-Cola



Leonard Mapiye
Director, Food Safety, QA & Regulatory Affairs
Shah Trading Company Ltd.



Parviz Yousefian
Food Science Professor
Cestar College of Business, Health, and Technology



Jacintha Roberts
Director, Regulatory Affairs
Nestle Health Science Canada

3:45–4:15 PM

Industry Expert : Solutions for Physical Contamination Detection

- Physical contamination detection plays a critical role in protecting consumer safety and maintaining brand integrity within the food and beverage industry. When foreign material incidents occur, processors are often faced with significant quantities of on-hold inventory, operational disruption, and substantial financial exposure.
- This presentation will explore advanced X-ray inspection and re-inspection methodologies designed to help food processors rapidly recover product while maintaining the highest standards of food safety and quality assurance. Attendees will gain insight into METTLER TOLEDO X-ray Reclaim’s mobile and in-house re-inspection services, which provide fast, reliable foreign material screening directly at customer facilities or through dedicated inspection centers.
- The session will also highlight the capabilities of Photon Counting Technology (PXT™) photon counting x-ray systems for detecting a broad range of contaminants, including metal, stainless steel, bone, stone, glass, dense plastics, rubber, gaskets, and wire. Advanced detection technologies can identify many standard foreign materials at sub-millimeter levels, enabling processors to release on-hold inventory with minimal disruption to operations and supply chain continuity.
- In addition, the presentation will discuss practical implementation strategies, validation methodologies, reporting and traceability requirements, and the growing importance of rapid response contamination recovery programs in modern food manufacturing environments.



JP Perreault
Head of X-ray Reclaim
Mettler Toledo

4:15–4:45 PM

Panel

Managing Allergen Risk in a Personalized Nutrition Era

- 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.



Gwynne Sitsker
Director, Food Safety & Quality
Embassy Foods



Kate Reid
Director of Food Service
Food Allergy Canada



Rob Hood
Corporate Director, Food & Beverage
Silver Hotel Group



Azmina Lalani
Director FSQR
Rustica Foods

4:45–5:00 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

Stay at the Hilton Toronto Airport Hotel & Suites

Airport Access, City Within Reach

The Hilton Toronto Airport Hotel sits directly opposite Toronto Pearson International Airport, with a complimentary shuttle running between the two. The UP Express train connects you to downtown in under 30 minutes. The Toronto Congress Centre and International Centre are both within a 7-minute drive, and Vaughan Mills, Sherway Gardens, and Square One are all within a 20-minute reach.

Built for Conversation

The conference is held inside the hotel, so the conversation never stops when the sessions do. Attendees and speakers are all under one roof — making it easy to continue roundtable debates over dinner, catch a speaker in the lobby, or arrange a one-to-one during a break. No commute, no fragmented evenings. Just more time with the right people.

Comfortable, Self-Contained Stay

Rooms include complimentary high-speed Wi-Fi, mini-fridge, coffee-maker, and in-room safe. Wind down at the heated indoor pool or keep up your routine in the Fitness Centre. Mosaic Kitchen Bar & Lounge serves a locally inspired menu on site. Reserve using the group booking link before May 22, 2026 to lock in the discounted rate of \$265/night.

Book Your Room Now →

***subject to availability



Register for

FSR CANADA 2026

Join Canada’s Food Safety & Regulation Community

Secure your place at the Canadian Summit on Food Safety & Regulation on **June 24–25, 2026 in Toronto.**

Register Now →



What’s Included
With Your **Full
In-Person Pass**

Full In-Person Access Includes:



Full conference access across all keynote, panel, masterclass, case study, and roundtable sessions



In-person networking with senior food safety, quality assurance, and regulatory leaders, speakers, and sponsors



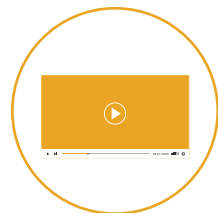
Breakfast, lunch, refreshments, and onsite evening networking reception



Access to the Expo Hall and solution showcase



Presentation materials and speaker resources (where available)



3 months of on-demand replay access after the event



Virtual Access
Available

Can’t attend in person? Live stream access is available for remote attendees and distributed teams.



Bring your
team & save

Why Attend as a Team?

Sending a team allows you to divide sessions, bring back broader insights, and align departments on shared priorities.

FSR Canada features multiple tracks covering:



Food Safety



Food Regulation



AI & Technology
in Food Safety



Allergen Management
& Labelling



Group Rates Available

Groups of 4+ qualify for discounted pricing **\$1495**.
Contact **Anthony Arqueza** for the best available rate for your organization.

Anthony Arqueza,
Delegate Sales Associate
Email: anthony.ar@strategyinstitute.com

Pass Type	Rate
 Full In-Person Access	\$1,795
 Team Rates (3)	\$1695 pp
 Live Stream Access	\$1,595