20th Annual Canadian Summit on

FOOD SAFETY & REGULATION







Post Event Report

June 24-25, 2026

Hilton Toronto Airport Hotel & Suites

Brought to you by:

STRATEGY INSTITUTE

Where Canada's Food Safety and Regulatory Leaders Raised the Standard, Together

The 20th Annual Canadian Summit on Food Safety & Regulation brought together Canada's food safety, quality assurance, and regulatory leaders, uniting Food Safety and Food Regulation under one roof for the first time, to strengthen compliance, prevent the next recall, and build safer food systems from farm to fork.



Two days. The conversations that mattered most:

- CFIA inspection readiness and the latest updates under the Safe Food for Canadians Regulations
- Lessons from 2025's recalls: contamination, supply chain gaps, and undeclared allergens
- AI, automation, and vision systems that catch contamination before it ships
- Food fraud prevention, genomics, and traceability across complex supply chains
- Building a food safety culture that holds up across a changing workforce

Where food safety leaders stopped reacting to risk and started getting ahead of it.

Food Safety and Regulation in Numbers

191
On-Site Attendees

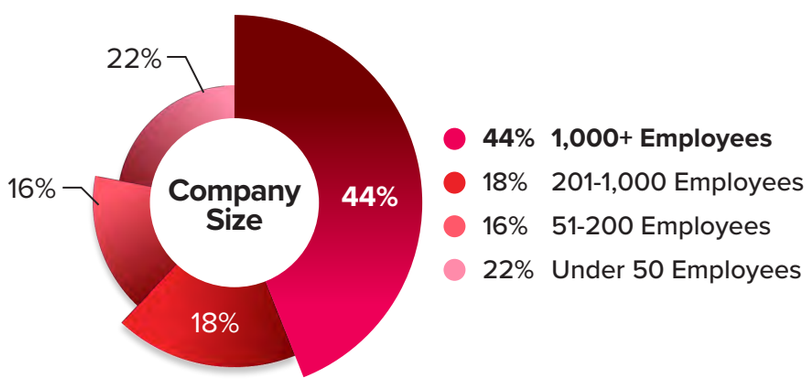
35
Expert Speakers

15+
Hours of Content

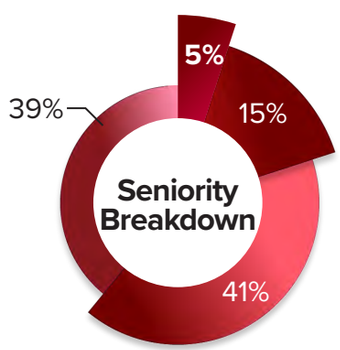
7+
Hours Networking

71%
of surveyed attendees were very or completely satisfied

86%
rated the sessions and speakers good or excellent

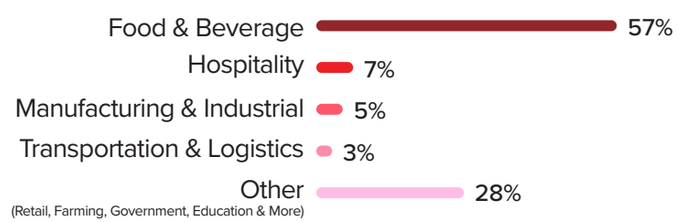


- **44% 1,000+ Employees**
- 18% 201-1,000 Employees
- 16% 51-200 Employees
- 22% Under 50 Employees



- **5% C-Suite/VP**
- 15% Director
- 41% Manager
- 39% Specialist & Non-Manager

MARKET SEGMENTS



Hear From Our **Food Safety and Regulation Community**

“The 20th Annual Summit exceeded all expectations and was an outstanding event from start to finish. The quality of the attendees, speakers, and exhibitors made it an invaluable opportunity to connect with industry leaders and key decision-makers that we wouldn’t normally have such easy access to... Having attended last year’s summit, I can honestly say this year’s event raised the bar even further.”

DETECTAMET

“The Food Safety and Regulatory Canada Summit connected us with the people shaping our industry’s future. For Sesotec, it is a valuable chance to engage with food manufacturers, share insights on contaminant detection, and help the industry stay ahead of evolving Canadian regulations.”

sesotec

“The Canadian Summit on Food Safety & Regulation 2026 gathered a strong and unique mix of leaders, innovators, and academics, facilitating amazing introductions.”

UNIVERSITY OF TORONTO SCARBOROUGH | Arts & Science Co-op

Discover, Network, Transform







Discover

Hear from the leaders redefining food safety and compliance across manufacturing, retail, food service, hospitality, and government, including the CFIA. Real strategies on inspection readiness, recall prevention, allergen management, and food fraud, built for where Canadian regulation is headed.

Network

Connect with food safety, quality assurance, and regulatory professionals from across Canada's biggest food brands, processors, retailers, and regulators. Speed networking, roundtables, masterclasses, and an evening reception, built for relationships beyond the conference.

Transform

Learn from the innovators modernizing food safety, from AI-driven risk modelling and vision-based detection to genomics and digital traceability, and walk away with practical frameworks to reduce risk, stay compliant, and strengthen your food safety culture.

2026 Themes: Advancing Food Safety & Compliance Through People, Technology & Trust

The summit made one thing clear: compliance and food safety performance aren't separate agendas. They're built together. Leaders left with practical frameworks to meet CFIA expectations, adopt new detection and traceability technology responsibly, and build cultures that prevent incidents before they become recalls.

5 Big Trends from FSR 2026:

Regulators Take Centre Stage

With the CFIA on the main stage and SFCR requirements evolving, inspection readiness moved from a compliance task to a leadership priority. 59% of surveyed attendees named regulatory change their top trend to watch.

01

AI Moves onto the Plant Floor

From predictive risk modelling to AI vision for foreign material detection, AI is shifting from pilot to production, paired with human oversight to keep decisions sound. It was the top trend for 67% of respondents.

02

Recalls Reset the Bar

2025's pathogen and undeclared allergen recalls exposed where controls, documentation, and verification break down, pushing recall readiness and consumer communication up the agenda.

03

Culture is the Real Control

As workforces change and technology spreads, root cause thinking and everyday safety behaviours are becoming the differentiator. Nearly half of respondents (49%) are prioritizing food safety culture and workforce training.

04

Traceability and Fraud Prevention Go Deeper

DNA barcoding, genomic authentication, and digital traceability are turning supply chain visibility from a best practice into a regulatory expectation.

05

VIEW OUR FSR CONTENT HUB →

Our Speakers

VIEW AGENDA →



Pamela MacDonald
Executive Director, Inspection Support
Canadian Food Inspection Agency



Dinesh Puravankara
Director, Scientific & Regulatory Affairs
Coca-Cola



Jacintha Roberts
Director, Regulatory Affairs
Nestlé Health Science Canada



Brad O'Kurily
Food and Product Safety Director
Costco Canada



Sonny Brar
Senior Vice President, Food Safety, Occupational Health, Safety and Quality Assurance
Upper Crust



Cameron Prince
Executive Vice President, Regulatory Affairs, Managing Director
The Acheson Group



Gwynne Sitsker
Director of Food Safety and Quality
Embassy Foods



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

Our Speakers

VIEW AGENDA →



Kamanie Sitaram
Director of Compliance and Audit of North America
FGF Brands



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



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



Dr. Dhirendra Thakur
Director, Food Safety and Quality Assurance
Redstone Food Group



Ravi Kiran Kurni
Food Safety & Quality Manager
Peace By Chocolate



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
Maple Lodge Farms



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

Our Speakers

VIEW AGENDA →



Theophilus Anyam
Director, Food Quality Assurance
Sager Food Products



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



Mark FeDuke
Director, Risk Management & Regulatory Affairs
ArdoVLM



Andressa Bueno
Director of Food Services
Schlegel Villages



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



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



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



Azmina Lalani
Director FSQR
Rustica Foods



Farkhondeh Izadi
Director of Food Safety & Regulatory
Thomas Fresh



Harpreet Sandhu
Corporate Manager, QA, Food Safety, Sanitation and Regulatory Affairs
OIC Foods

Our Speakers

VIEW AGENDA →



Divya Mahajan
Senior Manager, Food Safety & Quality Assurance
HelloFresh



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



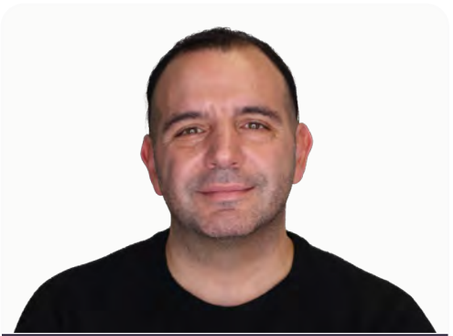
Rahul Anandesi
Senior Manager FSQA
Meat & Co Boutique



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



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



Frank Mastromattei
Professor, Food Safety
George Brown College



Parviz Yousefian
Food Science Professor
Cestar College

Activations and experiences to inspire and energize



Speed Networking

High-energy, timed introductions built for quick connections. Trade ideas and contacts with food safety, QA, and regulatory leaders from across the sector in just minutes.



Roundtables

Focused peer discussions on the topics shaping your day-to-day, from AI in food safety and recall strategies to allergens and environmental monitoring. Tackle the challenges specific to your operation.



VIP Breakfast, Lunch and Dinner Breifings

Relaxed breakfast and lunch gatherings both days, an easy way to start meaningful conversations with fellow food safety and regulatory professionals before and between sessions.



Evening Reception

Unwind with cocktails and conversation after Day 1. Scan your badge at exhibitor booths for a chance to win prizes, and set the stage for new connections heading into Day 2.

2026 Attending Organizations: Advancing Food Safety & Compliance

FSR 2026 united food safety, quality assurance, and regulatory leaders from across manufacturing, retail, food service, hospitality, and government for two days of real, actionable conversation, from CFIA inspection readiness and recall prevention to AI-driven detection and building a lasting food safety culture.

Some of the influential organizations who joined us:

- 8th Avenue Food & Provisions
- AGT Food and Ingredients
- Agriculture and Agri-Food Canada
- Agropur
- Alasko
- Andrew Peller Limited
- Aramark Canada
- Arla Foods
- Arterra Wines Canada
- Aspire Bakeries
- Barilla Canada
- Bento Inc.
- Brimich Logistics
- Brunswick Bierworks
- Caldic North America
- Canadian Food Inspection Agency
- Canadian Produce Marketing Association
- Cargill
- Cavendish Farms
- Centennial College
- Chudleigh's
- Coca-Cola
- COBS Bread
- Commercial Bakeries Corp.
- Congebec
- Cooke Aquaculture
- Costco Wholesale Canada
- Country Prime Meats
- Cox Farms
- Creemore Springs Brewery
- Cérélia North America
- Daily Bread Food Bank
- Dairy Processors Association of Canada
- Delta Hotels by Marriott
- Diageo
- Direct Plus Food Group
- Dr. Oetker Canada
- Dufflet Pastries
- Eataly
- Embassy Ingredients
- Exceldor Coopérative
- Ferrero
- FGF Brands
- Flanagan Foodservice
- Food Allergy Canada
- Food Processing Skills Canada
- Fresh Start Foods Canada
- Freybe Gourmet Foods
- Gay Lea Foods
- George Brown College
- Give and Go Prepared Foods
- Gordon Food Service
- Government of Alberta
- Government of British Columbia
- Government of Manitoba
- Griffith Foods
- Grupo Bimbo
- Health Canada
- HelloFresh
- Hollandia Bakeries
- Hyatt Hotels
- Ingredion
- Intercity Packers Meat & Seafood
- Jack Link's
- Jamieson Wellness
- Johnvince Foods
- Jollibee Canada
- Jungbunzlauer
- Kawartha Dairy
- Kerr's Candy
- Keurig Dr Pepper Canada
- Kraft Foods

- Lactalis Canada
- Lantic Inc.
- Lindt & Sprüngli Canada
- M&M Food Market
- Maple Leaf Foods
- Maple Lodge Farms
- McDonald's
- Metro
- Michigan State University
- Molson Coors
- Mondelēz International
- Mother Parkers Tea & Coffee
- National Research Council Canada
- Nature Fresh Farms
- Nature's Touch Frozen Foods
- Nestlé
- Newly Weds Foods
- OIC Foods
- Olymel
- Open Farm
- Parmalat Canada
- Pattison Food Group
- Peace by Chocolate
- PepsiCo
- Premier Marine Canada
- Puratos
- Quadra Group
- Quality Cheese
- Recipe Unlimited
- Redstone Food Group
- Restaurant Brands International
- Reuven International
- Richardson International
- River Valley Specialty Farms
- Riverside Natural Foods (MadeGood)
- Riviana Foods Canada
- RNF Pet Products
- Rustica Foods
- Sager Food Products
- Saputo
- Schlegel Villages
- Second Harvest
- Seenergy Foods
- Shah Trading Company
- Silver Hotel Group
- Sobeys
- Sodexo
- Sofina Foods
- Steam Whistle Brewing
- Sunrise Soya Foods
- Sysco Canada
- T&T Supermarket
- The Wendy's Company
- Tim Hortons
- Toronto Cricket Skating & Curling Club
- Tradition Fine Foods
- TreeHouse Foods
- Trophy Foods
- Unilever
- University of Guelph
- University of Toronto
- Upfield
- Ventura Foods
- Wild Fork
- Ya YA Foods
- Yum! Brands





Our Sponsors

Connect with the organizations shaping the future of **food safety and food regulation**.

These sponsors play a critical role in advancing **food safety standards, regulatory compliance, quality assurance, and risk management** across Canada's food manufacturing, processing, retail, foodservice, and regulatory communities. Through innovative technologies, expert guidance, and collaborative solutions, they help organizations prevent contamination, navigate evolving regulations, strengthen supply chain integrity, protect consumers, and build lasting brand trust.

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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.

SPRING 2027 PRE-SALE EXPIRES ON OCT 30, 2026	**$995**
GROUP OF 3 EXPIRES ON OCT 30, 2026	**$1,495**

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Anthony Arqueza
Delegate Sales Associate
Email: Anthony.Ar@strategyinstitute.com

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21st Annual Canadian Summit on

FOOD SAFETY & REGULATION

April 6-7, 2027 | The Westin Harbour Castle