

April 15,  
2021

# AGENDA

Time	Item
<b>Morning Moderator: Gwynne Sitsker, OFPA Treasurer</b>	
<b>8:30 - 9:00 am</b>	<b>Open for Registration</b>
<b>9:00 - 9:15 am</b>	<b>Opening remarks</b> <ul style="list-style-type: none"> <li>➤ Welcome to the event and virtual morning door prize winner announcements! - Gwynne Sitsker, OFPA Treasurer</li> <li>➤ OFPA update from our 2021 president - Joe Myatt</li> </ul>
<b>9:15 - 10:00 am</b>	<b>Keynote Speaker</b> - Debbie Bruce, Director of the Canadian Anaphylaxis Initiative and Michael Abbott, Food Allergen Manager, Health Canada  <b>Topic</b> - Let's Talk Food Allergies - You Will Never Have A More Loyal Customer
<b>10:00 - 10:15 am</b>	<b>Diamond Sponsor Presentation</b> - 3M
<b>10:15-10:45 am</b>	<b>Morning Social Networking on Kumospace</b> <ul style="list-style-type: none"> <li>➤ Network and socialize with colleagues</li> <li>➤ Check out our sponsors and participate in the "Food Safety Scavenger Hunt" for a chance to win prizes!!</li> </ul>
<b>10:45 - 11:30 am</b>	<b>Speaker</b> - Angela O'Donovan - BRCGS Head of Standards  <b>Topic</b> - Two In-Demand Labels You Should Be Leveraging to Grow Your Market
<b>11:30 - 11:50 am</b>	<b>Clive Kingsbury Virtual Video Competition</b> - Top 3 finalist announcements and videos presented by <b>Diversey</b>
<b>11:50 - 12:30 pm</b>	<b>Lunch Break</b>
<b>Afternoon Moderator: Nadia Narine, OFPA Vice President</b>	
<b>12:30 - 12:45 pm</b>	<b>Welcome back</b> & afternoon door prize winner announcements!  OFPA Financial Update - Gwynne Sitsker, OFPA Treasurer
<b>12:45 - 12:55 pm</b>	<b>Platinum Sponsor Presentation</b> - Sanitation Pros
<b>12:55 - 1:45 pm</b>	<b>Panel Discussion - COVID-19: Food Safety Impact - A Year In Review</b> - Hosted by <b>Jorge Arroyo -3M Canada</b> featuring: <ul style="list-style-type: none"> <li>➤ Julia Mitobe, Director, Lead QA Tim Horton's NA, Restaurant Brands</li> <li>➤ Moses Akingbade, Sr. Director QM &amp; Industrial Engineering, Versacold</li> <li>➤ Doug Alexander, Vice President of Technical Services, Belmont Food Group</li> </ul>
<b>1:45 - 2:15 pm</b>	<b>Afternoon Social Networking on Kumospace</b> <ul style="list-style-type: none"> <li>➤ Network and socialize with colleagues</li> <li>➤ Last chance to complete the Food Safety Scavenger Hunt!</li> </ul>
<b>2:15 - 3:00 pm</b>	<b>Speaker</b> - Jay Holmes, National Manager for Food Labelling, Canadian Food Inspection Agency  <b>Topic</b> - CFIA Regulatory & Policy Initiatives Affecting Food Labelling
<b>3:00 - 3:45 pm</b>	<b>Speaker</b> - Thomas Spengler, Director Market Management - Food Feed Beverage (FFB) Market  Frank Massong, Regulatory & Government Affairs Specialist, Purity-IQ Inc  <b>Topic</b> - Cannabis, Food and Natural Product Quality Assurance Underpinned by Innovative Science
<b>3:45 - 4:00 pm</b>	<b>Closing Remarks</b> <ul style="list-style-type: none"> <li>➤ Clive Kingsbury Video competition winner - Aaron Aboud</li> <li>➤ OFPA Kumospace Food Safety Scavenger Hunt winner announcements - Nadia Narine, OFPA Vice President</li> <li>➤ Sneak Peek to 2021 OFPA Events - Nadia Narine, OFPA Vice President</li> </ul>

# SPONSORS





## KEYNOTE SPEAKER

### Let's Talk Food Allergies - You Will Never Have A More Loyal Customer

Food trends, fads, formulations, moves, mergers, new CEOs, point of manufacture and food safety measures all impact your food allergic customer.

For 3 million Canadians and 32 million Americans - 7.5% of the North American population (and growing) - these things matter. This isn't just about the allergic customer. Friends, family, colleagues, classmates, teammates, neighbors...schools, workplaces, Chefs, restaurants, entertainment venues, hotels, banquet halls, airlines and community centers are all trying to keep those with allergies safe and included. This is a very loyal, profitable and, sadly, growing market segment. Let's look at how we can work together to maximize choice and clearly label.



#### **Debbie Bruce - Director of the Canadian Anaphylaxis Initiative**

Debbie Bruce is a founding member and continues as Director of the Canadian Anaphylaxis Initiative (CAI). She has dedicated the past 30+ years collaborating with community partners, businesses, all levels of government and advocacy groups to draw attention to anaphylaxis issues and to improve the everyday safety, inclusion and quality of life for the 3 million Canadians living with Anaphylaxis.

The CAI worked with MP Dean Allison on Anaphylaxis Motion-230 that was unanimously passed in the House of Commons May, 2013 stating ... "That in the opinion of the House, anaphylaxis is a serious concern for an increasing number of Canadians and the government should take the appropriate measures necessary to ensure these Canadians are able to maintain a high quality of life."

Debbie's expertise draws on a strong background in the packaged goods industry - on the production, purchasing and marketing sides. As Product Manager for SugarTwin artificial sweetener (a trend setter as the first product labelled sugar free), Debbie worked with the medical community, Health Canada to ensure government compliance and supply chain contributors.



#### **Michael Abbott - Food Allergen Program Manager, Health Canada**

Michael is the Section Head of the Food Allergy and Food Intolerance Assessment Section in the Bureau of Chemical Safety in Health Canada's Food Directorate.

He has worked at Health Canada for twenty-eight years and in the area of food allergens and gluten for twenty-six years.

Michael has a background in immunoassay and other analytical techniques for the detection of undeclared allergens.

In his current position he works on labelling regulations, policies and guidelines related to labelling of food allergens and gluten sources on prepackaged foods in Canada. He was part of a team that developed enhanced labelling regulations for food allergens, gluten sources and added sulphites, which came into force in 2012.

Michael works closely with the Canadian Food Inspection Agency and is responsible for conducting health risk assessments when there are incidents of undeclared or improperly declared food allergens or gluten sources in prepackaged foods sold in Canada.



### Two In-Demand Labels You Should Be Leveraging to Grow Your Market

Reach new customers with popular new BRCGS Free-Form certifications. With consumers now more health and environmentally conscious than ever, the natural foods market is seeing a banner year and global Gluten-Free and Plant-Based markets are expected to continue their impressive growth through 2027.

Discover how Gluten-Free and Plant-Based certifications can boost your brand, differentiate your products in the growing market, instill consumer confidence in integrity of your products.



#### Angela O'Donovan - BRCGS Head of Standards

Angela joined BRCGS in the UK in January 2021 as Head of Standards. She will be responsible for ensuring we deliver the standards our specifiers and customers want, that they are aligned to the needs of the market and are consistent in product design and their approach to brand protection.

Angela has 28 years' experience in safety, quality, legality, ethical and sustainability, in both food and consumer goods industries. She has worked in high risk manufacturing, retail (Woolworths & Mothercare) an Agents & Broker (Kallofoods where she held a European role as Director of Quality) and more recently as Director of Technical Services for Bidfood where she maintained their Storage and Distribution certification amongst other things.



### CFIA Regulatory Update What you need to know about food labelling!

This presentation will discuss the Canadian Food Inspection Agency's forthcoming Regulatory and Policy Initiatives that affect food labelling.

#### Jay Holmes - National Manager for Food Labelling in the Consumer Production and Market Fairness Division - CFIA



Jay Holmes is the National Manager for food labelling in the Consumer Protection and Market Fairness Division. This division has responsibility for all mandatory and voluntary food labelling requirements, along with food standards and grades.



## PANEL DISCUSSION

### COVID-19: Food Safety Impact - A Year in Review

In this panel discussion, top industry leading professionals will reflect on the past year and how the COVID-19 pandemic has impacted food safety.



**Moderator - Jorge Arroyo - Regional Division Manager, Food Safety Division, 3M Canada**

Jorge is currently responsible for leading two divisions at 3M Canada: 3M Food Safety and 3M Separation and Purification, steering the teams towards mid- and long- term growth opportunities through an entrepreneurial and customer focused mindset. Jorge is passionate about continuous improvement and helping customers advance their operations with technology and innovation. He is a certified Lean Six Sigma Black Belt and has received numerous awards and recognitions for significant contributions to key initiatives in his company, including the 3M Apex Award and the 3M VP Award.



**Julia Mitobe, Director, Lead QA Tim Horton's NA, Restaurant Brands**

Julia currently works for Restaurant Brands International as the Director of Quality Assurance for Tim Hortons North America. In this role, Julia leads standardization of quality programs and continuous improvement of quality and food safety practices for all suppliers and products served in our restaurants. Julia has over 25 years of experience in the food industry, with a wide range of roles in quality, food safety and regulatory compliance for several CPG companies including General Mills and PepsiCo.



**Moses Akingbade, Sr. Director QM & Industrial Engineering, Versa Cold**

Moses Akingbade is the Senior Director, Quality Management Systems of VersaCold Logistics Services. In this role, he leads VersaCold's organization's operating QMS, its Food Safety and Regulatory compliance, and Industrial Engineering functions. He has over 20 years of experience in research, food manufacturing, consumer goods, food retail and supply chain and logistics and holds a BSc in Applied Chemistry and Biology from Ryerson University.



**Doug Alexander, Vice President of Technical Services, Belmont Food Group Div Premium Brands Holdings. Director, Agricultural Adaptation Council.**

Doug Alexander, joined Premium Brands holdings as Vice President and General Manager- Leadbetter Foods, most recently accepting the role of Vice President Technical Services, Belmont Food Group (div Premium Brands Holdings), a Canadian food company consisting of 60 leading specialty food manufacturing and differentiated food distribution businesses with operations across North America. Servicing over 22,000 customers, the company and its family of brands and businesses with more than 10,000 employees. Doug's experience running food processing operations spans over 34 years of bakery, pasta, sauces, vegetable and meat processing. Currently serving as Director on the Agricultural Adaptation Council board, Doug has also served as Chair of the Agri-Food Management Institute, Chair, Food Starter, the board of Directors of Provision Coalition as well as vice chair of Food and Beverage Ontario. Doug has diplomas in Science as well as Industrial Engineering.



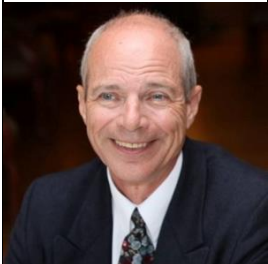


## SPEAKER

### Cannabis, Food and Natural Product Quality Assurance Underpinned by Innovative Science

As the global demand for quality including safety in food and natural products increases, so does the need for robust testing methods to determine quality, purity and authenticity, in support of food safety and quality management systems. Quality is often associated with specific cultivars, agricultural practices and geographic location presenting considerable challenges for sourcing these high-quality ingredients. Purity is challenging for both targeted chemical and DNA testing methods as it does not consider all possible adulterants, whether intentional or unintentional. Authenticity is challenged by closely related taxa and possible substitution with synthetic compounds. These factors underpin the inherent benefits of natural ingredients and pose a challenge for controls embedded in management systems. Magnetic resonance has been proven as a cost-effective, molecular diagnostic tool for food and natural ingredient identification and authentication, within many sectors including wine, coffee, honey, botanicals, cannabis and dairy products. This presentation will profile selected applications of magnetic resonance in food, natural products, including cannabis and hemp. The presentation will provide a broad overview of the technology, including fit-for-purpose examples of utility within industry and a deep dive into the science. The session is wrapped up with examples of industry driven standards and certification for effectively managing the quality assurance of products, including a process to ensure a consistent supply of authentic ingredients, while also the establishing a base level of protection for intellectual property.

	<p><b>Thomas Spengler, Director Market Management - Food Feed Beverage (FFB) Market</b></p>
	<p>Thomas holds a master’s degree from Technical University Munich in food engineering and he is in charge of the Food, Feed &amp; Beverage markets. His main focus is to support the business growth, to identify new markets and segments and translate the voice of the customers into new solutions which address their needs.</p>

	<p><b>Frank Massong, Regulatory &amp; Government Affairs Specialist, Purity-IQ Inc.</b></p>
	<p>Frank was raised on a family farm in south western Ontario where he harvested corn and later graduated from Queens University with a bachelor’s degree in Biology. Frank has over 35 years of food policy and domestic and foreign regulatory affairs experience acting in a senior management capacity, with the Canadian Food Inspection Agency. He spent the past 10 years as a partner at Allergen Control Group Inc., where he fulfilled the VP of Regulatory and Technical Compliance role and subsequently to the BRC Global Standards. Today, Frank in his role at Purity-IQ Frank consults to global agencies and companies on all matters to do with food and feed, throughout the value chain and more recently as the project lead for development of the Cannabis Authenticity and Purity Standard (CAPS), owned and operated by Purity-IQ.</p>