



ONTARIO FOOD PROTECTION ASSOCIATION

**67TH ANNUAL
FOOD SAFETY
CONFERENCE**
& Social Mixer

PROGRAM



President's Message

2023 OFPA President

To my fellow OFPA Directors at Large, Members, Non-Members, and Speakers,

It is with great pleasure and anticipation that I warmly welcome you all to the Ontario Food Protection Association's (OFPA) 67th Annual Food Safety Conference.

This remarkable event has been thoughtfully organized by our dedicated board of directors: Arlene Larson, Birendra Rajapreyar, Brett Dooley, Ellen Gravi, Dharamdeo Singh, Irem Aydogdu, Darshan Gautre, Shrikant Indulkar, Kajam Kunarajasingam (KJ), Hanna Sharafi, Marin Pavlic, and Sonny Brar. We took into account the attendance, member engagement, and invaluable feedback from our 66th Annual General Meeting in 2023, along with the Spring 2023 Technical Meeting & Clive Kingsbury Video Competition, and the 2023 Social Networking Mixer. This input helped us shape a more impactful and enriching experience, consolidating all these activities into a two-day event for the 67th Annual Food Safety Conference.

We are excited to have you join us!

Before we dive into the day's program, I would like to take a moment to reflect on the past year. As I transition from President in 2024 to Past President in 2025, I want to express my deepest gratitude for the honour of serving this exceptional organization. It has been an incredible journey, and I am truly privileged to have held this position.

Leading the OFPA has been a deeply fulfilling experience, filled with challenges, triumphs, and, most importantly, the opportunity to work with passionate professionals dedicated to protecting the safety and integrity of our food supply. Together, we've achieved significant milestones, fostered collaboration, and strengthened our commitment to excellence in food protection.

Throughout my tenure as President, I've been continuously inspired by the dedication of our board of directors, the incredible work of our committees, and the unwavering support from our members, sponsors and partners. This collective effort has elevated OFPA to new heights, and I am confident this momentum will continue under the capable leadership of Marin Pavlic, our incoming President.



JESSICA BURKE

President, OFPA and Delivery
Partner Program Manager and
Americas Lead, BRCGS



President's Message

2023 OFPA President

As I step down, I am excited for the bright future that lies ahead for OFPA. I extend my heartfelt thanks to each of you for your support, dedication, and camaraderie. It has been an honor to serve as your President.

Thank you for your trust, friendship, and steadfast commitment to the values of OFPA.
Sincerely,

2024 President, Ontario Food Protection Association
Jessica Burke

Monday, September 30, 2024

Monday, September 30, 2024

TIME (EST)	EVENTS
7:30-8:30AM	Registration and Breakfast
8:30-8:45AM	<p>Welcome Address Marin Pavlic, OFPA Vice President</p> <p>Membership Information</p>
Morning Moderator: Marin Pavlic, OFPA Vice President	
8:45-9:45AM	<p>Opening Keynote:</p> <p>Emerging Trends and Challenges in Food Safety Regulations - Strategies for Compliance Tim Jackson, Senior Science Advisor for Food Safety and Applied Nutrition, FDA and President of the International Association for Food Protection</p>
9:45-10:30AM	<p>Engaging People: Modern Approaches to Food Safety Communication Benjamin Chapman, Ph.D., Professor, Food Safety Specialist, Department of Agricultural and Human Sciences, North Carolina State University, NC State Extension</p> <p>Dr. Ben Chapman from NC State University will explore innovative strategies for communicating food safety science to food safety professionals, staff and the public. Emphasizing the use of social media, traditional media, and podcasting, Dr. Chapman demonstrates how these platforms can effectively disseminate crucial information. Attendees will gain insights into best practices for engaging diverse audiences and enhancing public understanding of food safety issues.</p>
10:30-11:00AM	Nutrition Break, Networking & Exhibits
11:00-11:10AM	Elite Sponsor Presentation
11:10-11:55PM	<p>Traceability & Recall: Cross-Sector Insights Moderator: Birendra Rajapreyar, OFPA Director</p> <p>Panelists:</p> <ul style="list-style-type: none"> • Geert van Kempen, Head of Food & Beverage Strategy, Veeva Consumer Products • Tom Ford, Vice President Food Safety and Quality Assurance, Compass Group • Florentina Gadau, Food Safety Director, Sysco Canada • Aaron Aboud, Quality Director, RDJ Bakeries <p>Explore the essence of traceability and recall strategies across sectors in our dynamic panel discussion. Experts will share best practices and collaborative approaches essential for maintaining food safety standards. Join us to uncover actionable insights for a resilient supply chain.</p>
11:55-12:25PM	Clive Kingsbury Competition
12:25-1:25PM	Lunch, Networking & Exhibits
Afternoon Moderator: Birendra Rajapreyar, OFPA Director	
1:25-1:30PM	Results of Clive Kingsbury Competition

<p>1:30-2:15PM</p>	<p>Harnessing Data Analytics for Proactive Food Safety Measures Allison Jorgens, <i>Senior Director Regulatory Affairs, Incident Management & QFR Centre of Excellence, Loblaw</i> Jonathan Basha, <i>Senior Manager, QFR Center of Excellence, Loblaw</i></p> <p>Join us as we explore the vast opportunities of data analytics to harness proactive food safety measures. From digital food safety monitoring to advanced quality metrics, to optimizing AI for customer complaint management, we will take you on a journey to building a safer future by leveraging the transformative capabilities of data analytics.</p>
<p>2:15-3:00PM</p>	<p>Group Activity</p>
<p>3:00-3:30PM</p>	<p>Afternoon Nutrition Break, Networking & Exhibits</p>
<p>3:30-4:15PM</p>	<p>Strengthening Food Safety: The Positive Impact of GFSI Audits Moderator: Sonny Brar, OFPA Director</p> <p>Panelists:</p> <ul style="list-style-type: none"> • Jessica Burke, <i>Delivery Partner Program Manager and Americas Lead, BRCGS</i> • Pius Gasser, <i>North American Representative, IFS</i> • Heather Gale, <i>Executive Director, CanadaGAP</i> • Jacqueline Southee, <i>North American Representative, FSSC</i> • Stefanie Sonneveld, <i>Business Development, SQFI</i> <p>Join us for an uplifting discussion highlighting the invaluable benefits of GFSI benchmarked audits. Our panel will illuminate how these audits, drive excellence and instill confidence throughout the supply chain. Join us for insights into fostering trust and advancing food safety throughout the supply chain.</p>
<p>4:15-4:45PM</p>	<p>OFPA Annual General Meeting</p> <ul style="list-style-type: none"> • New Business & President's Address • 2023 AGM Minutes Approval & OFPA Constitution • OFPA 2024 & 2025 Board of Directors • OFPA Financial Review
<p>4:45-5:00PM</p>	<p>Closing Comments for Day 1</p>
<p>5:00-7:00PM</p>	<p>Networking Mixer</p>

Tuesday, October 1, 2024

Tuesday, October 1, 2024

TIME (EST)	EVENTS	
7:30-8:30AM	Registration and Breakfast	
8:30-8:40AM	Day 2 Welcome Address Ellen Gravi, OFPA Director	
8:40-9:25AM	CFIA – Where Are We Now and What’s on the Horizon Pam MacDonald, Executive Director, CFIA Operations Branch	
9:25-9:30AM	Platinum Sponsor Presentation	
9:40-10:25AM	Track A	Track B
	Train and Retain: Enhancing In-House Training Renata McGuire , Global Training Program Manager for Food, NSF Training is an essential part of your food safety management system from helping to ensure individual competence and awareness through to being a pillar for food safety culture. In this session, we will explore the challenges of retraining and share some great tips and best practices to consider when developing and delivering your own in-house training to help engage your learners and provide an effective return on your training investment.	Effective Communication for Food Safety Laura Toma , Manager of Learning & Development, Compass Group In Food Safety, every detail, every action, every decision matters. Underlying all of this - are words that matter too. Whether you wish to upgrade your communication skills to influence internal or external partners, or you want to create a better picture of the impact food safety has, this interactive breakout room session will provide practical tools and examples to help you become an even more successful communicator.
10:25-10:55AM	Nutrition Break, Networking & Exhibits	
10:55-11:40AM	Internal Audits: A Fundamental Tool for Continuous Improvement of Food Safety Systems Lisa Moody , Senior QA Manager, Audit Programs, Maple Lodge Farms Shanja Gnanathurai , QA System Analyst, Maple Lodge Farms This presentation will look at how Maple Lodge Farms took a BRCGS audit non-conformance and used it to revamp their entire internal audit program.	Sanitary Design Eric Van Der Beek , Sector Specialist Manager for Food and Beverage – North America, Diversey

<p>11:50-12:35PM</p>	<p>Designing Environmental Monitoring Programs Kim Onett, <i>Senior Manager Canada Expert Partners, Merieux NutriSciences</i></p> <p>This presentation will discuss the critical components in an environmental monitoring program to ensure efficiency and effectiveness of testing programs. Best practices in design and implementation for zoning, investigative swabbing and root cause analysis will be identified to ensure results and data are utilized for continuous improvement.</p>	<p>AI and Machine Learning in Food Safety Asli Solmaz-Kaiser, <i>CEO, iComplai</i></p>
<p>12:35-1:35PM</p>	<p>Lunch, Networking & Exhibits</p>	
<p>1:35-1:40PM</p>	<p>OFPA Award Presentation</p>	
<p>1:40-1:45PM</p>	<p>Platinum Sponsor Presentation</p>	
<p>1:45-2:30PM</p>	<p>Food Fraud Prevention and Emerging Risks and Hazards Deleo de Leonardis, <i>CEO and Co-Founder at Purity IQ Inc.</i></p> <p>Discover the pivotal role of advanced analytical testing in combating food fraud through cutting-edge techniques. Learn how these methods enhance mitigation strategies such as supply chain transparency and regulatory frameworks, ensuring food integrity and consumer trust. Understand why all testing methods are not equal and how selecting the right approach can significantly impact the effectiveness of fraud prevention.</p>	
<p>2:30-3:30PM</p>	<p>Closing Keynote The Maple Leaf Foods, Food Safety Journey Spir Marinakis, <i>VP of Food Safety, Quality, Technical Services and Sanitation, Maple Leaf Foods Inc.</i></p> <p>A journey through our 2008 recall, what we did afterwards and how we continue a Food Safety Culture today.</p>	
<p>3:30-3:40PM</p>	<p>OFPA Award Presentations Grand Prize Draw Silent Auction Draw</p>	
<p>3:40-3:50PM</p>	<p>Closing Comments for Day 2</p>	

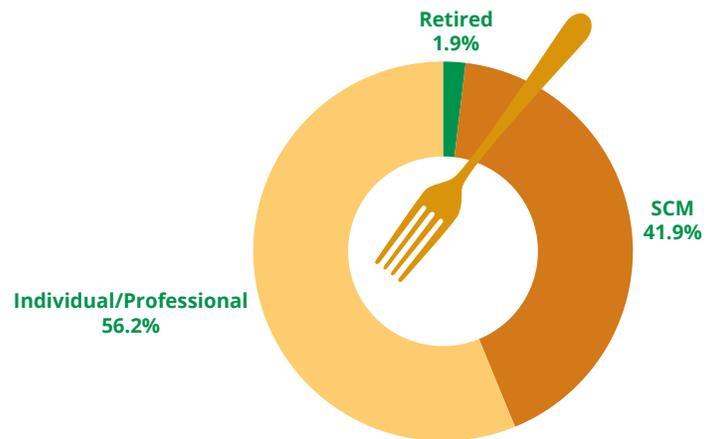
ABOUT US

BRINGING TOGETHER INDUSTRY, GOVERNMENT, & ACADEMIA TO PROMOTE, EDUCATE & COMMUNICATE INNOVATION IN FOOD SAFETY.



WHO WE ARE

Founded in 1958 as a non-profit educational association, OFFA's main objective was and still is to provide a common forum through a series of educational events that allow our members to exchange ideas and information, make connections and build contacts with like-minded professionals. The organization strives to provide members with hot topics and industry updates in food manufacturing in Ontario specific to food safety that will affect your business. Collectively, we offer student scholarships, provide an informative and timely newsletter and recognize excellence through industry associated awards. The association is also proud to be affiliated with the International Association for Food Protection (IAFP).



Breakdown of our membership



EVENTS



NEWSLETTER



WEBINARS



ADVERTISING

MORNING KEYNOTE SPEAKER

Emerging Trends and Challenges in Food Safety Regulations - Strategies for Compliance

Dr. Tim Jackson is a Senior Science Advisor at the FDA's Center for Food Safety and Applied Nutrition, focusing on outbreak investigations and prevention strategies since 2022. Previously, he was Vice President of Food Safety at Driscoll's (2017-2021) and Director of Food Safety at Nestlé (2009-2017).

Dr. Jackson holds a B.S. in Biology and M.S./Ph.D. in Food Microbiology. He is on the Executive Board of the International Association for Food Protection and the Technical Committee of the Center for Produce Safety.



TIM JACKSON

Senior Science Advisor for Food Safety and Applied Nutrition, FDA and President of the International Association for Food Protection

Engaging People: Modern Approaches to Food Safety Communication

Dr. Ben Chapman is department head of the department of Agricultural and Human Sciences, professor and director of the Safe Plates food safety extension and research program at North Carolina State University. Ben is the former Co-Chair of STOP Foodborne Illness board of directors, an advocacy group for individuals affected by foodborne pathogens. Ben also co-hosts two podcasts, Food Safety Talk and Risky or Not.



BENJAMIN CHAPMAN, PHD

Professor, Food Safety Specialist,
Department of Agricultural and Human
Sciences, North Carolina State University,
NC State Extension

Traceability & Recall: Cross-Sector Insights



Geert van Kempen

, Head of Food & Beverage
Strategy, Veeva Consumer
Products



Tom Ford

Vice President Food Safety
and Quality Assurance,
Compass Group



Florentina Gadau

Food Safety Director, Sysco
Canada



Aaron Aboud

Quality Director,
RDJ Bakeries



Birendra Rajapreyar

OFPA Director, Chair

3MT

Clive Kingsbury Competition

Sl. No.	Student Name	Topic	College/University
1	Timothy Odoh	The Role of Technology in Reducing the Impact of Food Bioterrorism	University of Guelph
2	Claudia Laiza	A Global Perspective on Fusarium Contamination: Climate-Induced Mycotoxin Risks in Cereal Crops	University of Guelph
3	Yakini Howell, Youkie Stagg	Evidence on the Effectiveness of UV-C Technology to Reduce Pathogens on Seaweed	Centennial College
4	Harleen Kaur, Ibukun oniyinde	The Effect of Sample Matrix on early detection of spiked <i>Pseudomonas aeruginosa</i> in Oats Using PCR and SPC	Centennial College
5	Sonal Saini	How changes in temperature influence the rate and extent of biofilm formation of <i>Pseudomonas licheniformis</i> in milk	Centennial College

Harnessing Data Analytics for Proactive Food Safety Measures

Allison Jorgens is the Senior Director, Regulatory Affairs, Incident Management, and Quality, Food Safety & Regulatory Centre of Excellence at Loblaw Companies Limited, where she leads a dedicated team responsible for enablement, data analytics, incident & recall management, and labelling and advertising compliance for some of Canada's leading brands including President's Choice®, no name® and LifeBrand™. Allison has a passion for enabling innovation, and for the past 20 years, has focused on driving quality, food safety & regulatory excellence with a customer-centric lens within the import and retail sectors.



ALLISON JORGENS

Senior Director Regulatory Affairs, Incident Management & QFR Centre of Excellence, Loblaw



JONATHAN BASHA

Sr. Manager, QFR Centre of Excellence

Jonathan Basha is the Sr. Manager of the Quality, Food Safety and Regulatory Affairs Center of Excellence at Loblaw Companies Limited. With 10 years of experience in the food safety and quality assurance industry, Jonathan has a deep understanding of the challenges facing this field. Recently transitioning into an analytics role, Jonathan combines his expertise in food manufacturing and QA with his passion for data and analytics to enable Loblaw's Quality Assurance and Food Safety teams to drive proactive decision-making. Jonathan's dedication to learning is exemplified by his recent achievement of BRCGS Professional status, complementing his bachelor's degree in Food Science from McGill University.

Strengthening Food Safety: The Positive Impact of GFSI Audits



SONNY BRAR

Vice President, Food
Safety, Occupational
Health, Safety and
Quality Assurance



JESSICA BURKE

Delivery Partner
Program Manager and
Americas Lead, BRCGS



PIUS GASSER

North American
Representative, IFS



HEATHER GALE

North American
Representative, IFS



**JACQUELINE
SOUTHEE**

North American
Representative, FSSC



**STEFANIE
SONNEVELD**

Business Development
Representative, SQFI



CFIA – Where Are We Now and What’s on the Horizon

Pamela MacDonald began her career at the Canadian Food Inspection Agency (CFIA) in 2001 and has worked on several high-profile projects, including leading the team that transitioned the Meat Program to the Standard Inspection Procedure and serving as an Inspection Modernization Officer. She has held various roles in the inspection field, such as Food Safety Specialist, Inspection Manager, and Director of Operations for Northeastern Ontario. Currently, Pamela is the Acting Executive Director for the Inspection Support Directorate in the Operations branch, where she oversees inspection program delivery, including issues management, inspector guidance, planning, and quality assurance. She is also focused on fostering collaborative relationships with industry stakeholders and other government departments to ensure consistency and predictability in CFIA’s regulatory and service activities.



Pamela MacDonald

Executive Director, CFIA Operations
Branch

Train and Retain: Enhancing In-House Training

Renata McGuire is the Global Training Program Manager for Food at NSF is based in Guelph, Ontario and is responsible for leading the development and delivery of accredited training programs across various industry sectors and regions.

With over 20 years in the food industry, Renata shares knowledge of food safety regulations and hands-on experience with management systems. Known for her excellent communication and training skills, she enjoys educating on food safety and empowering learners to manage their own programs. As a lead instructor for HACCP and FSPCA Preventive Controls for Human Food, she designs and delivers engaging training sessions.

Renata holds a Bachelor of Science in Toxicology from the University of Guelph. She is dedicated to helping organizations enhance their food safety practices through training and support.



Renata McGuire

Global Training Program Manager for
Food, NSF

Effective Communication for Food Safety

Laura Toma is an expert in communication and learning with 15+ years of global experience, having lived and worked in four countries on three continents. With certifications in Design Thinking, Storytelling for Influence, and a recognized Google Innovator, Laura Toma has worked with companies across the world and with a variety of audiences, designing and delivering impactful communication campaigns and learning programs. Her two passions - communication and learning - come together in her communication workshops, which audiences of different ages, from different cultural backgrounds, industries, and levels of organizations find incredibly practical and relevant. She is currently leading Learning & Development projects at Compass Group Canada, global leader in food services, delivering value to associates working in all sectors.



Laura Toma

Manager of Learning & Development,
Compass Group

Internal Audits: A Fundamental Tool for Continuous Improvement of Food Safety Systems

This presentation will look at how Maple Lodge Farms took a BRCGS audit non-conformance and used it to revamp their entire internal audit program.



**SHANJA
GNANATHURAI**

QA System Analyst, Maple
Lodge Farms



LISA MOODY

Senior QA Manager, Audit
Programs, Maple Lodge Farms

Sanitary Design

Eric graduated from the University of Guelph, Ontario, Canada in 1994 with an Honours Bachelor of Science, specializing in Food Science. During his education and immediately after, he worked in Research and Development for E.D. Smith in Winona which has since become part of the Tree House organization. In 1994 he moved into a production role at Salerno Dairy in Hamilton where he was supervisor and Cheese Maker. Eric joined Diversey in 1997 as a Technical Sales Account Manager and has been serving each of the food sectors specializing in cultured dairy products and ready-to-eat meats. In 2010 Eric joined the Sector Expert team as a Dairy and CIP sector specialist where he can use his industry knowledge and extensive training to help customers in the dairy and food and beverage industry at large in addressing their cleaning and sanitation challenges.



Eric Van Der Beek

Sector Specialist Manager for Food and Beverage North America, Diversey

Designing Environmental Monitoring Programs

Kimberly Onett, Senior Manager Canada Expert Partners with Merieux NutriSciences is a performance focused leader with 20+ years' experience delivering Food Safety and Quality Consulting, Auditing and Training programs. She is committed to empowering her team and customers with knowledge and support to enable them to achieve their goals and deliver on outstanding service to clients, partners and consumers. She is a HACCP Alliance approved trainer for all HACCP programs and a Lead Instructor for the Preventive Controls rule for Human Food.



Kim Onett

Senior Manager Canada Expert Partners,
Merieux NutriSciences

AI and Machine Learning in Food Safety

Asli Solmaz-Kaiser is CEO of iComplai, an early warning system for food supply chain risks. With 14 years in product safety, she has served on the German national product safety committee and led global product development at a top testing and certification firm. She holds a master's degree in business from the University of Mannheim.



Asli Solmaz-Kaiser

CEO, iComplai



Food Fraud Prevention and Emerging Risks and Hazards

Deleo is a former retail executive with over three decades of experience in the Canadian food and drug retail industry, where she held senior leadership roles in procurement, merchandising, category management, and private label, including serving as Vice President of Private Label for a leading supermarket chain. Her extensive expertise in brand protection and integrity led her to co-found Purity-IQ in 2019, a biotechnology company specializing in Authenticity services. As CEO, Deleo drives Purity-IQ's commitment to advancing technologies that ensure product quality and safety, positioning the company as an industry leader in brand protection and customer trust.



Deleo de Leonardis

CEO and Co-Founder at Purity IQ Inc.



CLOSING KEYNOTE SPEAKER

The Maple Leaf Foods, Food Safety Journey

Spir is the Vice President of Food Safety, Quality, Technical Services & Sanitation at Maple Leaf Foods (MLF), overseeing processed meats, further processed poultry, fresh poultry, and fresh pork. She leads MLF's Food Safety & Quality (FS&Q) strategy, day-to-day operations of FS&Q Management Systems, and labs supporting all MLF plants. Spir began her career at Unilever Canada, progressing through roles in food science, sales, brand management, innovation, and R&D, earning two Global Innovation Awards for her work. In 2004, she joined MLF as Director of FS&Q for the poultry division, receiving the President's Award, and later contributed to Six Sigma projects. In 2013, she took over leadership of the FS&Q systems, managing quality strategy, performance metrics, and the FS&Q pillar of the Operational Excellence System.



Spir Marinakis

VP of Food Safety, Quality, Technical Services and Sanitation, Maple Leaf Foods Inc.

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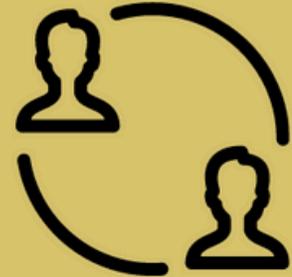
RANU SUBEDI



JEMIL KAPADIA

MEMBERSHIP BENEFITS

Connect with food safety professionals, exchange ideas, experiences, and share information through our social events, technical seminars and monthly webinars.



Learn new ideas, strategies, and best practices for safe, hygienic food production from industry, government & academic professionals.

Participate in workshops, industry discussions & panels



Members have access to **discounts** at OFPA & other industry events

The association **recognizes** companies and individuals for their outstanding work in food safety. We issue annual scholarships to students who have demonstrated excellence in food safety.



Join now at www.ofpa.on.ca/join/our-members

Membership Options

THE ONTARIO FOOD PROTECTION ASSOCIATION IS YOUR LINK TO THE FOOD SAFETY INDUSTRY. BECOMING A MEMBER OF OFPA PUTS A WEALTH OF KNOWLEDGE AND RESOURCES AT YOUR FINGERTIPS, CONNECTING YOU WITH PEERS WHO WILL HELP GROW YOUR TALENTS AND OPPORTUNITIES.



PROFESSIONAL MEMBER

Open to all food safety professionals in the food industry. This includes food inspection, food safety, quality assurance, laboratory analysis, administration, research, education, supervision, or practical application of hygiene, sanitation, and related fields in the food production chain from farm to fork.



RETIRED

Open to retired OFPA members who are no longer receiving compensation for work relating to the objectives of OFPA and who have been regular or sustaining members for at least 10 years.



STUDENT

Must be enrolled full or part-time in a course directed towards a career in the fields of food safety, public health, environmental management or similar sciences. (Include copy of valid student ID card or letter from a professor with application).contribution to the mission and objectives of the association.



SUSTAINING CORPORATE MEMBER

Open to companies, corporations, other organizations or associations interested in the promotion of food safety and support the objectives of the OFPA
You will be able to register up to 10 of your staff at OFPA events by registering as a SCM. you have all the benefits of one professional membership for one person and your company logo will be displayed and linked on the homepage of our website.



Limited time offer!

Use code
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EVENTS

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Votre expert Canadien en innocuité alimentaire

Optimiser l'innocuité et la conformité alimentaire est au cœur de notre expertise et de nos activités. Notre approche proactive nous permet de bâtir un partenariat avec nos clients pour:

- Optimiser vos opérations avec nos solutions de nettoyage et d'assainissement éprouvées
- Diminuer les risques liés aux processus de transformation
- Réduire les coûts d'opération
- Utiliser moins d'eau
- Assurer une excellente qualité des aliments



Pour en savoir plus



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Voici ce que vous obtenez en faisant appel à Sani Marc :

- Une transition sans tracas.
- L'optimisation de vos solutions de nettoyage et d'assainissement.
- Une équipe d'experts spécialement affectée à vos installations.
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Des questions?
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Your Canadian Experts in Food Safety

Optimizing food safety and compliance is at the heart of our expertise and activities. Our proactive approach enables us to partner with our clients to:

- Optimize your operations with our proven cleaning and sanitizing solutions
- Reduce the risks associated with processing
- Reduce operating costs
- Use less water
- Ensure excellent food quality



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Hands-on Hygiene.

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approach



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Bring your food or beverage successfully to market, and keep it safely on the shelf

If you're in the business of making great-tasting food or beverages, there's a tricky and complex landscape you need to navigate to keep quality and safety at top of mind.



Whether you're new to the business or an experienced professional, the same food safety and quality questions need to be answered for all your food and beverage products:

- Does the specification meet all regulations?
- Do you know the shelf life of your product, and how long it retains flavour and quality?
- Does the packaging keep your product safe and taint-free?
- Does your new recipe taste as good as you want it to?

Whether you're new to the business or an experienced professional, the same food safety and quality questions need to be answered for all your food and beverage products:

For experienced food businesses

- Expanding a product line?
- Innovating with a new product, ingredient or packaging solution?
- Exploring novel foods?
- Need to run benchtop samples before full-scale production runs begin?

The food technologists in our state-of-the-art testing facility can design and run real-time and accelerated shelf-life studies, develop specifications, and conduct packaging testing, or manage a full-blown product lifecycle program.

Need a sample urgently?

Talk to us – we may be able to help you get ready for a last-minute tasting event, launch, or show.



"I can't thank the team at NSF enough for generously lending us expertise and insight along the way. We launched Sheesh Hash Sodas in Ontario and we couldn't be more excited or grateful about the wildly positive reception so far..."

Sheesh Hash Soda

For start-ups and entrepreneurs

- Looking to bring your first product to market?
- New to the product development process?
- Need help to identify trusted ingredients and suppliers that can supply the right volumes?
- Looking for sales samples to pitch your product to producers or investors?

The experts in our testing facility have years of experience in the food production industry and can advise you on starting and scaling up – so you can focus your energy on the passion for your food creation.

Expert Training for You and Your Teams

On-site at your premises
or in private, virtual classrooms



How can Training add value to your career and your business?

Having the skills and knowledge you need means you and your teams will keep your business, brand reputation, and consumers safe.

Developing skills and a culture of food safety throughout your organization means that everyone is invested in – and knows the importance of – doing the right thing, even when no one is looking.

Organizations that invest in training are also likely to attract and keep the best talent, supporting your long-term business success.

There are so many learning options available today, that making the right choice can feel overwhelming.

NSF is a trusted name in food safety and quality, so you can be confident our training is developed and delivered by the highest calibre educators who are experts in their subject.

The value we bring to you and your business is that we understand how to apply skills and expertise in the real world, theoretically and in practice.

Time on an NSF training course is time well spent. You'll benefit from our expertise.

We'll bring the expertise to you

For groups of people who need training, our instructors can deliver the same high-quality training course to people within your organization.

On-site at your premises

- Classes are dedicated to people within your business.
- For 5-15 people, you'll be making cost savings over booking training for delegates individually.
- You'll save time and money on travel and accommodation.
- Your team doesn't need to go anywhere – we'll bring the expertise to you.
- If the course includes a case study – such as Internal Auditor training – we'll make sure it's relevant to your industry.

It's a great way for teams to meet up and collaborate. You'll learn and develop skills together, as well as having the opportunity to network and build trust.





F O O D I N D U S T R Y

Ultrad[®] HA

NEW
TECHNOLOGY UNIQUE
IN THE WORLD

Dry air sanitizer ready to use, utilizing the dry diffusion of hydroxyacetic acid (H.A.A.) to control or remedy microbiological contamination.

ULTRADIFFUSION[®] offers uniform and high-density diffusion throughout the volume to be treated, including hard-to-reach areas.



Ultradiffusion[®]

EFFECTIVE

Optimal dispersion and particle size:

- Prolonged contact time with airborne contaminants
- Homogeneous 3D dispersion, even in hard-to-reach areas

VERSATILE & ECONOMICAL

Precise dosage according to the volume to be treated, thanks to pre-dosed boxes

- Ready to use (no equipment required)
- 100% dry, no water or moisture needed

SAFE

Non-pyrotechnic slow-burning wick

- No operator needed during application
- Non-corrosive to your equipment
- Glycolic acid: A non-CMR substance, naturally present in plants and the food chain; biodegradable
- No rinsing required, limited residues on surfaces to less than 1.5% of the maximum daily limit



ULTRADIFFUSION[®]
is an exclusive KERSIA technology

MULTIPLE APPLICATION TECHNOLOGY

After cleaning and sanitizing surfaces, use **ULTRAD[®] HA** as a curative treatment or periodically to prevent microbiological contamination risks.

- Production areas
- Packaging areas
- Cooling rooms or tunnels
- Curing rooms
- Storage areas
- Receiving/shipping areas
- All dry areas where water and humidity should be avoided



A SIMPLE 4-STEP PROCESS

EASY TO USE

1 TURN THE BOX SEVERAL TIMES



2 OPEN THE BOX AND PLACE IT ON A HEAT-RESISTANT SURFACE



3 LIGHT THE WICK



4 THE ACTIVE SUBSTANCE RISES, GIVING THE OPERATOR TIME TO LEAVE THE ROOM. IT IS PROPELLED BY SLOW, NON-PYROTECHNIC COMBUSTION

4



USAGE CONDITIONS:

Our experts will guide you to define the appropriate usage conditions.

EFFICACY		
ACTIVITY	STANDARD	TESTED ORGANISMS
Bactericidal	EN 17272	Enterococcus hirae, Escherichia coli, Pseudomonas aeruginosa, Staphylococcus aureus
Fungicidal	EN 17272	Aspergillus brasiliensis
Yeasticidal	EN 17272	Candida albicans
Virucidal	EN 17272	Adenovirus type 5, murine norovirus

AVAILABLE FORMATS		
DESIGNATION ULTRAD® HA	PACKAGING	VOLUME OF USE
80g	Carton of 18 boxes	100 m ³ per box
200g	Carton of 12 boxes	200 m ³ per box
400g	Carton of 6 boxes	400 m ³ per box
1000g	Carton of 4 boxes	1000 m ³ per box

APPLICATION FOR SURFACE SANITATION - MODE OF ACTION

1 EMISSION



The active substance rises, allowing the operator time to leave the room. It is propelled by slow, non-pyrotechnic combustion.

2 DISPERSION



The active substance gradually covers the entire room, starting from the ceiling.

3 EXPANSION



In less than an hour, several billion components penetrate every nook and cranny and come into contact with the microorganisms present.

4 SEDIMENTATION



Between 4 to 8 hours, the components have settled, allowing the active substance to prolong its action where it has been deposited.

Introducing A3S Vulnerability Self-Assessment Software

powered by Aperitisoft™



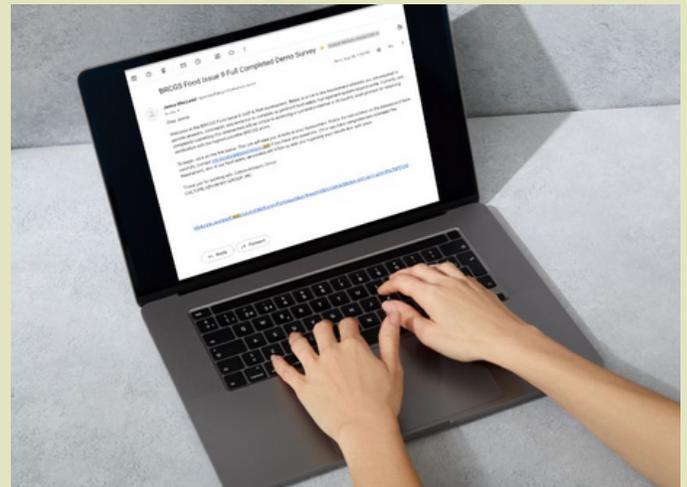
For BRCGS 9
Food Standard

The CAG A3S Vulnerability Self-Assessment

- Easy and fast way to evaluate improvements
- Determine gaps in your food safety system
- Be audit ready –everyday

3 Steps To Assessment:

- Purchase your self-assessment
- Complete the self-paced online survey
- Receive your customized report



Online Self-Assessment Benefits

- ISO 31000-2018 risk management guideline Affordable solution
- No software installation
- Reduce operational disruptions
- No technical expertise needed
- No travel costs
- Easily conduct internal audits
- Remote access for third-parties
- Meet regulatory and customer requirements Detailed reporting No long-term commitment to software Suitable for manufacturers and consultants

Contact us today to start your assessment!

www.cultureadvisorygroup.com info@cultureadvisorygroup.com

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Sampling Efficiency for PROs



PIONEERING DIAGNOSTICS



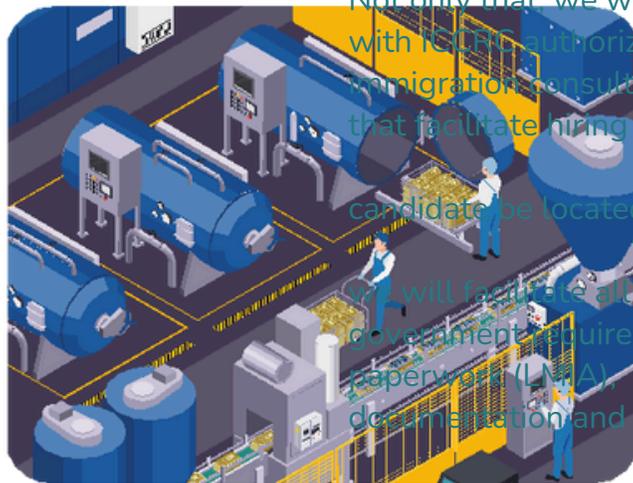
PATHFINDER STAFFING INC.

“STAFFING SERVICES THAT WORK FOR YOU”

Pathfinder Staffing Inc. is one of the leading manpower agencies that specialize in the food and beverage industry. Our client list includes high-volume industry leaders all the way to seasonal agricultural suppliers.

Although we've provided more than thousands of candidates to different clients, for us, it doesn't matter if a request is as small as a few more hands to sort out farm products or a full-blown contingent of 100+ team members. Our goal is to provide you with the ideal candidate/s that will help your business grow to its full potential.

We know how hard it is to find full-time employees and our highly trained team of talent specialists aim is just that. Candidates are made to undergo a thorough screening process that implements selection procedures that are made for the Food and Beverage industry which includes our very own food safety exam. This helps curb high-turnover rates from candidates that are unfamiliar with the food and beverage industry and the added safety procedures that complement the environment they work in.



Pathfinder also includes in-house consultants that are experts in health and safety practices as well as proper sanitation of food and beverage facilities. This means that our company is up to date with current health and safety practices in addition to being aware of trending and possible changes to food safety and sanitation today.

Not only that, we work with IRCC authorized immigration consultants that facilitate hiring

overseas. Should the ideal candidate be located outside Canadian borders,

we will facilitate all government required paperwork (LMA), documentation and

on-boarding until he or she

begins working for you here in Canada.

Our dedicated team ensures that you get the right manpower for your business so employees would want to stay and work for the company we place them in.

Should the ideal candidate be located far away from the facility, Pathfinder staffing makes it a point to provide transportation to ensure that the employee(s) gets to the location as timely as possible.

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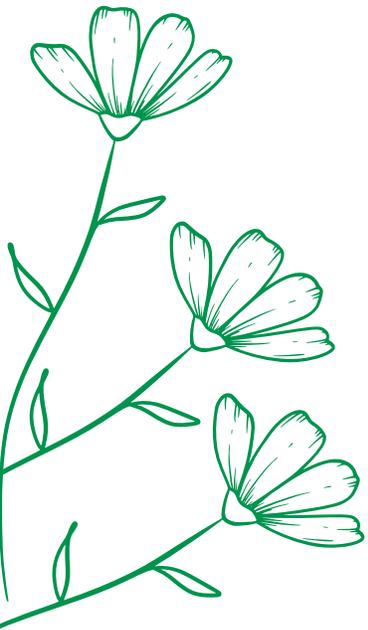


Passport Questions



Company	Question
Isolocity	What is the average ROI metric organizations realize by using an EQMS?
AIB International	What services does AIB International offer?
Intertek Alchemy	What is the best way to ensure that our employees are implementing our safety training into their day to day?
TBM Service Group	What is the name of our UV disinfection robots?
BRCGS	How does the Food Safety Culture Excellence Module work?
Xcluder Rodent & Pest Defense	What size opening does a mouse or rat need to gain access to a structure?
Thermo Fisher Scientific	Can you tell me more about your Suretect platform?
Eurofins	What sets Eurofins apart from other 3rd party testing labs?
LABPLAS	What types of samples can LABPLAS' sampling bags be used for?





*Thank
you!*



ONTARIO FOOD PROTECTION ASSOCIATION