



## Main Stage

Times	Name	Topic
9.40 - 9.45	Chairman – Ian Booth – Quality Director UK and Ireland, Martin Brower & Chairman of the Society of Food Hygiene and Technology.	Opening Remarks
9.45 - 10.15	David Tester/ Chris Moore, Head of Marketing – Brands, Formats and Innovation, Business and Industry Division/ Health and Safety Director, Business and Industry Division – Compass Group UK & Ireland	Food & Beverage Innovation – Keeping it Safe at Compass
10.15 - 10.35	Tammy Butterworth, Market NPD Manager – Twinings	A Winning Concept is Not Enough!
10.35 - 10.55	Becky Hain, Head of UK Sales – Drinks – Weetabix Limited	From Box to Bottle – How Weetabix Grabbed the Breakfast Drinks Occasion
10.55 - 11.25	<b>Coffee Break and Networking</b>	
11.25 - 11.45	Ian Nottage, Chef Director – Reynolds	A Flexible Approach – Broadening the Appeal of Meat Free Dishes
11.45 - 12.05	Tim Eales, Director of Strategic Insight – IRI	How to Interpret the Sales Stats Behind a New Grocery Product Launch
12.05 - 12.25	David Canter/ Dr Donna Youngs, Professor/ Associate Director Of The International Research Centre For Investigative Psychology – The University Of Huddersfield	New Product Identification: Mapping Consumer Conceptualisations
12.45 - 1.45	<b>Lunch Break and Networking</b>	
1.45 - 2.05	David J Highton, Chairman of BSI Committee – AW/90 Quality Systems for the Food Industry, Independent Assessor, Consultant, Trainer	Standards and the Food Industry
2.05 - 2.25	Elsabé Snyman, Procurement Director – Harbour and Jones	Innovations in a Pre Brexit Environment
2.25 - 2.45	John Hill, Technical Director – British Pepper and Spice	Combating the Challenges in the Herb and Spice Supply Chain
3.05 - 3.35	<b>Coffee Break and Networking</b>	
3.35 - 3.55	Michael Adams, Bakery Science Section Manager – Campden BRI Group	Ancient Technologies Fuelling Modern Bakery Innovation.
3.55 - 4.05	Charlotte Bailey, Sales Manager – Orchard Valley Foods	It all ADD's Up
4.05 - 4.15	Chairman – Ian Booth – Quality Director UK and Ireland, Martin Brower & Chairman of the Society of Food Hygiene and Technology.	Closing Remarks

*All presentations/timetables are subject to change. Please check with onsite event timetable on the day.*