



Bureau Veritas' 5th International Food Conference

Sustainable Food Safety & Quality

Copenhagen, November 13, 2013

The International Food Conference in Copenhagen has become a strong tradition gathering food professionals from all parts of Europe. Sustainable Food Safety & Quality through the supply chain will cover several up-to-the-minute topics on how to implement a systematic approach towards a global sustainable food chain management. The participants in this event will

- Be updated on the latest development in global Sustainability, Quality and Food Safety Management
- Be inspired by real life cases from some of the most prominent actors in the food sector
- Gain an insight on the future trends of some of the largest companies in the world
- Get ideas to strengthen the work of their company
- See examples of global sustainable management in the food sector
- Strengthen their international network of quality and food safety professionals

Program



9.00 – Sustainable development and growth
By Country Chief Executive **Jacob Færgemand**,
Bureau Veritas Denmark

Jacob Færgemand is part of the development of new global food standards through his engagement in International Organization for Standardization (ISO). He will give an introduction to the theme of the day.



9.30 – Sustainability benefits from innovative biosolutions
By Director **Marianne Bie Frydendahl**, **Novozymes A/S**

Novozymes is a world leader in bioinnovation developing industrial enzymes, microorganisms, and biopharmaceutical ingredients. The products are sold in a wide range of industries, the food industry being one of the most important. The business model is based on producing innovative solutions with a strong focus on quality, product safety and sustainability. These elements are being developed continuously as part of Novozymes overall strategy. Selected examples will be presented; this will include how the focus on food safety has further highlighted the role of quality as bridging customer and market needs with internal capabilities and the importance of communicating quality and food safety as part of the value package.

10.30 Break

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11.00 – Arla creates the future for the dairy - naturally
By Vice CEO **Povl Krogsgaard**, **Arla Foods** amba

Arla Foods is a global dairy company with production facilities in 12 countries and more than 18,000 employees. With a strong vision for 2017, the company wants to create the future for the dairy and to bring health and inspiration to the world, naturally. This includes activities for the entire supply chain with high standards for the environment, climate, responsibility, and food safety. Arla Foods is committed to taking even more responsibility and seeks to be the most natural and sustainable global dairy company.

12.00 – Lunch



13.00 – Making life sweeter – A sustainable success in sugar
By Corporate Sustainable Development/Vice President
Marion Schaefer, **Nordic Sugar A/S**

Nordic Sugar is a part of Nordzucker AG - Europe's second largest sugar producer celebrating its 175th anniversary this year. The production is based on natural raw materials, primarily locally grown sugar beet. After the sugar is extracted, a line of high-energy animal feed from the beet are manufactured. Nordic Sugar sees a commitment to sustainability and sound bottom line results as two sides of the same coin and considers sustainability efforts as an opportunity to enhance and ensure the future of the business. Sugar is a sweet, important and sustainable ingredient for millions of products in the food industry.



13.45 – The food industry driving growth and development
By CEO **Mikael Thinghuus**, **Royal Greenland A/S**, and member of the Danish Government's Growth Team Food

The Danish Government has appointed a Growth Team from the food industry to give recommendations on how to strengthen growth and occupation in Denmark. Mikael Thinghuus is part of the team, and he will reveal the 13 recommendations made by the Growth Team. As CEO for Royal Greenland - one of the world's leading seafood producers - he has an in depth knowledge of the potential of the Food Industry. Sustainable and effective food production is a cornerstone in revealing the potential of the future for the food industry in Europe.

14.15 – Break

Continues 



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14.45 – Solving the food challenges in the world
By Member of the Danish Parliament Orla Hav,
The Social Democratic Party

The Danish government has a strong belief in the food industry and it has developed a plan for the Danish contribution to solving the food challenges in the world. The plan includes sustainable sourcing, research & development, innovation, education and a flexible environmental regulation. Orla Hav is a member of The Food, Agriculture and Fisheries Committee of the Parliament and spokesperson for the Social Democratic Party.



15.15 – Getting food safety across the counter
By Director Food Safety & Supplier Workplace Accountability
Dr. Bizhan Pourkomailian, McDonald's Europe Ltd.

Bizhan Pourkomailian leads the food safety management systems for the supply chain from farm/field to across the counter in 38 countries with 7400+ McDonald's restaurants. He is also responsible for assuring McDonald's global ethics are upheld in the workplace of suppliers across Europe.

On top of that he is a part of Global Food Safety Initiative (GFSI) where he has played an active role in developing GFSI Global Markets Programme Toolkits. During this presentation he will give you the latest insights.

16.00 – Summing up the future

By Country Chief Executive Jacob Færgemand, Bureau Veritas
What will the future bring in food safety, sustainability and quality management?

16.30 – Thanks for attending

EXTRA OPTION: Conference Dinner at Tivoli



As an extra option you have the opportunity to be a part of a special conference dinner at Tivoli. Tivoli is Denmark's most visited attraction and one of the Top 5 amusement parks in Europe in terms of attendance.

The dinner is on November 13, 2013 at 19.00, and the participation fee is € 130 including dinner and wine.

Who should attend

Food and beverage manufacturers, producers, raw material (ingredients) suppliers, retailers, universities, authorities and food trade associations with the following responsibilities:

- Food Safety
- Sustainability
- Quality Assurance
- Quality and Safety Control
- Food Risk Management
- Traceability and Labelling
- Consumer Relations
- Food Technology/New Technology
- HACCP (Hazard and Critical Control Points)
- Microbiology

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- Date: November 13, 2013
- Place: Axelborg, Vesterbrogade 4A, DK-1620 København V
- Time: 9.00-16.30
- Participation fee: DKK 1,900 (€250)
- Discount option: Get 25% discount on the 3rd participant from same company
- Extra option - Dinner in Tivoli: DKK 975 (€130)
- Registration:
kurser@dk.bureauveritas.com or phone +45 7731 1000
- Cancellation: Before October 15, 2013, full refund less 25% administration costs. No refund after this date, but substitutions may be made at any time at no extra charge.
- www.bureauveritas.dk



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