

Food Quality & Safety Expo

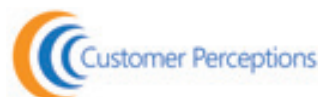
Times	Name	Topic
09.30 - 09.45	Jackie Gibney B.Sc, Food Safety Manager, Complete Laboratory Solutions	Food Safety Sampling Programmes to validate your food safety management system.
9.45 - 10.00	Vera Flynn, Service Delivery Manager, Capita Customer Solutions	Providing Assurance to the Food Industry & Consumer at Farm Level
10.00 - 10.15	Susanne Carpenter, Senior Quality Consultant, CG Business Consulting	Competative Benchmarking
10.15 - 10.30	Ciara Jackson, Director, AON	Emerging Risks in the Food and Drink Sector
10.30 - 10.45	Mary Daly, Managing Director, The Food Safety Company	How to manage a Food Positioning Complaint.
10.45 - 11.00	Tim Daniels, Marketing Manager, Autoscribe Informatics	Food Safety through Environmental Monitoring to meet FSA and modern xGMP standards
11.00 - 11.15	Paul Flanagan, Sales Manager, Camfil Ireland	Clean Air – The Vital ingredient in Food and Beverage Manufacturing
11.15 - 11.30	Cormac k. McElhinney, PhD-Postdoctoral Research Fellow, Teagasc	Is Grass-fed Beef healthier for us than concentrate fed-beef?
11.30 - 11.40	Coffee Break & Networking	
11.40 - 11.55	Dr. Paul Cummins, Managing Director, SeaChange Ltd	Leading Sustainable Culture Change
11.55 - 12.10	Tony Kerins, Employment Law & Health and Safety Specialist, Peninsula and Graphite HRM	How to safeguard your Business
12.10 - 12.25	Paul Tierney, EHS Director, EazySAFE	A Recipe for Safety
12.25 - 12.40	Gordon McCready, Sales Manager, OspreyDeepclean	Chemical Free Cleaning and Sanitation using Dry Steam Technology
12.40 - 12.55	Professor Ronan Gormley, School of Agriculture & Food Science Science Centre, University College Dublin (UCD), Ireland	Fish Freshness at Retail Level
12.55 - 1.10	Ruth Robertson, Management Systems Consultant, Bambus Solutions	Integrating quality management, food safety and employee safety
1.10 - 1.25	Andy Buchan, Divisional Managing Director, ACO Building Drainage	Hygiene by Design
1.25 - 2.00	Lunch Break & Networking	

Food & Drink, NPD & Innovation Expo

Times	Name	Topic
1.45- 2.00	Jim Fitzsimons M.Agr.Sc., CMC, FIMCA, Technical Consultant, Helix Innovation Partnerships	Using the R&D Tax Credit Scheme to reduce the cost of Research and Innovation.
2.00 - 2.15	Dr. Tim Yeomans, Centre Manager, Shannon Applied Biotechnology Centre, Limerick Institute of Technology and Institute of Technology, Tralee, Ireland.	“Food Innovation – Shannon ABC’s scientific supports for Irish Food Companies, from raw material to final product.”
2.15 - 2.30	Dr Maeve O’Riordan, Programme Manager, Irish Research Council	Matching Research Skills to Enterprise Needs: Employment Based Programme and Enterprise Partnership Scheme
2.30 - 2.45	Michael Kervick, Business Unit Manager, Mason Technology	Texture Analysis- Replicating Consumer Preferences in The Food Industry
2.45 - 3.00	Carol Griffin, Food Industry Development, Teagasc Food Research Centre, Ashtown	What can Sensory Science do for you?
3.00- 3.15	Liam Lewis, Centre Manager, Centre for advanced Photonics and Process Analysis CIT	Photonics for Food, Funding and Future development
3.15- 3.30	Kieran Downey, General Manager, Moorepark Technology Ltd (MTL)	Considerations for scale up processing in New Product Development
3.30 - 3.45	Don Collins and Ula Wesolowska, Managing Director and Consumer & Sensory Research Manager, Innovate Solutions	Thinking to Knowing: Practical consumer & sensory research solutions for NPD and product innovation.
3.45 - 4.00	Dermott Reilly, CEO, NanoLandGlobal Ltd UK	Nanotechnology in the food sector
4.00 - 4.15	Julie Sittlington, Scientific Assistant (Human Intervention Studies Unit), Ulster University	Food Industry and ResearchDevelopment: What can Ulster University offer?
4.15- 4.30	Derek McGarry, Head of Innovation & Engagement, National College of Art & Design	Using designers to develop better products & services
4.30- 4.45	Dr. Sabine Harrison, Food Science & Nutrition Technologist, University College Dublin	UCD Food Science – Your Partner for New Product Development



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