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## Sessions - at - a - Glance

### Oct 27

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<tbody>
<tr>
<td><strong>AM 1</strong></td>
<td>8:15 AM Registration</td>
<td>9:00 AM - 10:00 AM Opening Ceremony</td>
<td>Symposium 3 11:00 AM - 4:00 PM</td>
<td>Student Programs</td>
<td>Symposium 1 11:00 AM - 6:00 PM</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>AIFoST Symposium Food Waste and Food Losses: Addressing the Global Challenges</td>
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<tr>
<td><strong>PM 1</strong></td>
<td></td>
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<td>Symposium 5 2:00 PM - 4:30 PM</td>
<td>Student Programs</td>
<td>Symposum 1 10:30 AM - 11:30 PM</td>
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<tr>
<td></td>
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<td></td>
<td>The Role of Sanitary Design, Pest Management and Effective Cleaning and Disinfection in Preventing Foodborne Illness and Allergies</td>
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<tr>
<td><strong>PM 2</strong></td>
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### Oct 28

<table>
<thead>
<tr>
<th>Day</th>
<th>IAFP Lecture 8:30 AM - 9:30 AM</th>
<th>Symposium 6 9:00 AM - 11:15 AM</th>
<th>Symposium 7 9:00 AM - 11:00 AM</th>
<th>Symposium 12 9:00 AM - 11:00 AM</th>
<th>Symposium on Nutrition 11:30 AM - 1:30 PM</th>
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<tbody>
<tr>
<td><strong>AM 1</strong></td>
<td>Staying Ahead of Foodborne Pathogens: Dealing with Emerging Risks</td>
<td>IAFP Symposium: Designing a Safe Kitchen</td>
<td>Quality and Safety Aspects of Meat and Dairy Products</td>
<td>Technical sessions in Arabic</td>
<td>Meeting the Safety Requirements and Managing the Nutritional and Taste Priorities of the Consumer</td>
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<tr>
<td></td>
<td>Symposium 8 8:30 AM - 11:30 AM</td>
<td>Food Safety Culture Assessment</td>
<td>9:00 AM - 10:00 PM</td>
<td>9:00 AM - 11:00 AM</td>
<td>11:30 AM - 1:30 PM</td>
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<td>9:00 AM - 1:00 PM</td>
<td>Schools Program</td>
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<tr>
<td><strong>AM 2</strong></td>
<td>Masterclass 2 12:00 PM - 1:00 PM</td>
<td>Introduction to Threat Analysis: Critical Control Points (TACCP)</td>
<td>Symposium 9 11:30 AM - 1:00 PM</td>
<td></td>
<td>Meeting the Safety Requirements as well as the Nutritional and Taste Priorities of the Consumer</td>
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<tr>
<td></td>
<td>Symposium 10 11:30 AM - 4:00 PM</td>
<td>Understanding and Managing Microbiological Risks</td>
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<tr>
<td><strong>PM 1</strong></td>
<td>MINAFoST Symposium on Harmonization of Food Safety Standards: Advancing Regional Incentives to Enhance Food Safety, Security and Economic Benefits</td>
<td>Symposium on Nutrition 2:30 PM - 4:15 PM</td>
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<tr>
<td></td>
<td>Symposium in Arabic 2:00 PM - 4:00 PM</td>
<td>Product and Process Innovation in the Manufacturing, Retail and Food Service Sector</td>
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<td>Nutrition and Food Safety</td>
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<tr>
<td><strong>PM 2</strong></td>
<td>Closing Lecture 4:45 PM - 5:15 PM</td>
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<tr>
<td></td>
<td>Food Safety = Behavior</td>
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</tbody>
</table>
**Chairperson**  
**Khalid Mohammed Sharif**  
Executive Director, Food Safety Department  
Dubai Municipality

**Vice-Chairperson**  
**Amina Ahmed Mohammed**  
Director of Dubai Accreditation Department, Dubai Municipality

**Coordinator**  
**Bobby Krishna**  
Food Studies and Surveys Specialist  
Food Control Department, Dubai Municipality

**Bashir Hassan Yousaf**  
Food Safety Expert  
Dubai Municipality

**Mohammed Abdelmotagaly**  
Senior Accreditation Department  
Dubai Municipality

**Shugufta Mohammed Zubair**  
Administrative Officer  
Food Safety Department, Dubai Municipality

**Bahaa Elden Mostafa**  
Principal Food Standards and Systems Officer  
Food Studies and Planning Section  
Food Safety Department, Dubai Municipality

**Kayed Adnan Zeid**  
Senior Food Studies Officer, Food Studies and Planning section  
Food Safety Department, Dubai Municipality

**Wael Ahmed Bani Odeh**  
Senior Food Studies and Surveys Officer  
Food Studies and Planning Section

**Nada Mohammed Noor Obaied**  
Support Officer  
Food Safety Department, Dubai Municipality

**Muhammed Khalid Saeed**  
Senior Food Inspection Officer, Dubai Municipality

**Laila Abbas Mohammed**  
Marketing Specialist  
Public Relations Department, Dubai Municipality

**Ahmed Mohammed Saleh Ahmed**  
Head of Payment Planning and Follow up unit  
Accounts Section – Finance Department

**Fatima Asfandyar Al Zarouni**  
Principal Food Standards and Systems Officer  
Food Control Department, Dubai Municipality

**David Tharp**  
Executive Director, International Association for Food Protection

**Gordon Hayburn**  
Food Safety Director, Trophy Foods

**Judith Meech**  
Secretary General of The International Union of Food Science and Technology, Canada

**Peter Nagy**  
Emirates Industry for Camel Milk & Products (EICMP), UAE

**Atif W. Idriss**  
President & CEO  
Middle East North Africa Food Safety Associates (MEFOSA)  
Lebanon

**Frank Yiannas**  
Vice-President Food Safety  
Walmart, USA

**Zeina Kassaify**  
Mars GCC  
UAE
Welcome from the Organizing Committee

On behalf of the Organizing committee, we are extremely delighted to welcome you to the Tenth edition of the Dubai International Food Safety Conference (DIFSC) 2015.

We are celebrating 10 years at the forefront of food safety in the region- bringing together food safety professionals for education opportunities, networking, and providing a forum for collaboration and partnership. In line with our now-established tradition, DIFSC will feature an impressive faculty of reputed speakers, world-renowned scientists, respected food safety professionals and high-profile speakers. We have had the pleasure of working with the food industry, regulatory agencies, scientific and research organizations, educational institutions and organizations such as the International Association for Food Protection (IAFP), International Union for Food Science and Technology (IUFoST), Campden BRI, NSF International, and EICMP to bring to the event a compelling variety of topics, research work presentations, lectures and master class sessions.

DIFSC brings food safety professionals from across the globe under one room and prides itself on providing an ideal platform for the food safety community to come together to work, learn, share and mutually benefit – this is firmly reflected in the resounding number of people who attend the event each year. This year’s show is bigger and busier than ever featuring more than 200 presentations, 30 exhibitors and an expected 2000 delegates. We have tried our best to address the needs of our delegates. This year’s conference will feature a special symposium on safety and quality of camel milk, and workshops and symposium on food fraud, food wastage and nutrition. These are only some of the highlights of the conference that aim to address the regional needs. We are looking beyond food safety this year and our programs also address other connected topics like food wastage and security, nutrition and wellness with an aim to ensure that our initiatives are sustainable and have an overarching public health goal.

We would like to offer our special thanks to all the members of the organizing committee and the program committee for organizing an outstanding lineup of workshops, symposia, lectures and student presentations. We also extend our gratitude to our valued exhibitors, sponsors and long time attendees for making the DIFSC meeting so successful every year.

The increasing range of hazards and food safety challenges and reports of widespread foodborne illness outbreaks worldwide clearly indicate that everyone has a role, both as individuals and organizations, to collaborate and collectively work to address the challenges. We hope that the two days at the conference will be spent on learning, discussion, constructive arguments, and above all, on paving the way forward by sharing our responsibilities and challenges.

Join our celebration as we look ahead in to the future of food safety!

Chairperson
Khalid Mohammed Sharif
Executive Director
Food Safety Department
Dubai Municipality

Vice Chairperson
Amina Ahmed Mohammed
Director
Dubai Accreditation Department
Dubai Municipality
The way in which food is produced, manufactured, distributed and sold presents numerous challenges that require novel and effective approaches to ensuring compliance. Inspectors worldwide are trained to inspect food facilities using a compliance model focused on finding evidence of legal violations and enforcing action in the form of penalties. While these tools remain critical, the inspection paradigms of the future require fundamentally different approaches to food safety inspection and compliance, emphasizing on whether food establishments are implementing systems that effectively prevent food contamination. We need specialized inspectors with sound scientific and technical expertise to assess the food safety practices and the overall culture in an establishment based on the observations. We also require better data about facilities, new information technology systems and tools to identify and track risk, and methods for assessing compliance. We also need better tools to communicate risks to the food industry as well as the consumers.

How do we do that?

This session aims to define the goals and objectives of a food inspection system and will provide a platform for knowledge exchange of food inspection and environmental health practitioners from across the globe for responding to emerging food safety risks. The focus of the session will be on sharing best practices and innovative approaches to inspection with an aim to enhance compliance and improve food safety culture.

Organizers: Dubai Municipality, Sharjah Municipality, International Federation of Environmental Health

Target Audience: Food Regulatory and Inspection Officials, Food Safety Auditors, Consultants, Food Business owners, Academics
Session Chair:

Richard Sprenger
Managing Director Highfield.co.uk Ltd

Speakers:

Sultan Ali Al Tahir
Head of Food Inspection Section
Dubai Municipality, UAE
Sultan has been working at Dubai Municipality at Food Safety Department since 1999. He has been heading the Food Inspection Section for the past five years. In this capacity, he is responsible for managing all food establishments in Dubai and liaising with Food Inspectors, Food Health Officers and the Team Leaders.

Darin Detwiler
STOP Foodborne Illness
USA
For over 20 years, policymakers at the state, federal, and food industry levels have called upon Darin Detwiler as a significant voice in strengthening America’s food policies. He is a USFDA certified Food Science Educator appointed twice to serve on the USDA’s National Advisory Committee on Meat and Poultry Inspection.

Kathy Nichols
Environmental Health Operations Team Leader
Kernow Environmental Services, Australia
Kathy has extensive involvement in all aspects of food safety including provision of food handler training and education and food safety control, regulation and enforcement. She has particular interest in driving improvement and developing systems which promote risk based decision making practices and consistency within the food regulation industry.

Ayesha Mohammad Al Mukhayat
Team Leader, Food Inspection Section
Dubai Municipality, UAE
Ayesha is in-charge of the inspection team responsible for food outlets in Dubai. She is currently heading a team of inspectors who inspect food outlets in educational institutions, hospitals, shopping malls and hotels.

Jan Homma
Food Product Specialist
Dutch Food and Non-Food Product Safety Authority,
Netherlands
Jan has more than 30 years experience in field of special food products, which include baby and infant foods, foods for special medical use, food supplements and herbas, legal highs, novel foods, sports nutrition, labelling and health claims, inspections of websites and webshops on these matters. Import control of illegal substances on these matters. His recent work involves setting up control systems, methods and protocols for inspecting webshops and websites handling foods.
Sheikha Rasha Ahmed Bin Sultan Al Qassemi is a member of several panels and committees in the Emirate of Sharjah and involved in the restructuring of the Municipality Organization Development. Recently she has been involved in the ISO team as a technical manager in several sections in Sharjah Municipality.

Sheikha Najla Ali Al Mualla
Sharjah Municipality, UAE
Session Summary

Camel food products are in stock across UAE stores, and, lately, have come to be a success on the market, due to their beneficial health properties and protective activities of proteins not found in cow milk. Most importantly, they have a huge role in addressing the food security concerns in the region. The EU Commission’s approval (in 2013) for camel milk trade makes UAE the first country in the Middle East to export camel dairy products to the European Union. To date, the international demand for camel milk products is higher than the supply, especially in the EU states, as there is an increasing consumption of camel-based items.

The overall objective of the Symposium is to provide a renewed vision of knowledge on milk production, technology, food safety, health and trade aspects of camel milk. The full day Symposium will be a platform for exchange of knowledge and information among international experts in the field.

Organizers: Emirates Industry for Camel Milk and Products (EICMP) and Dubai Municipality

Target Audience: The event is addressed to scientists and other professionals involved in the camel milk production sectors as well as milk producers, the dairy processing industry, trade associations, academia, research institutes, nutrition experts and regulatory authorities

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<th>Start</th>
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<th>Title</th>
<th>Speaker</th>
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<tr>
<td>11:00 AM</td>
<td>11:30 AM</td>
<td>Global Strategies of FAO to Improve Camel Husbandry and the Camel Milking Sector in the World</td>
<td>Nacif Rihani, FAO, Abu Dhabi, UAE</td>
</tr>
<tr>
<td>11:30 AM</td>
<td>12:00 PM</td>
<td>Specific Challenges to Milk Quality in Different Camel Farming Systems in Africa and the Middle-East</td>
<td>Bernard Faye, CIRAD and FAO, France/KSA</td>
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<tr>
<td>12:00 PM</td>
<td>12:30 PM</td>
<td>Is Camel Milk a Potential Risk Factor for the Zoonotic Diseases MERS and Brucellosis?</td>
<td>Ulrich Wernery, Central Veterinary Research Laboratory, Dubai, UAE</td>
</tr>
<tr>
<td>12:30 PM</td>
<td>2:00 PM</td>
<td>Lunch Break</td>
<td></td>
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<tr>
<td>2:00 PM</td>
<td>2:20 PM</td>
<td>Dubai Municipality Veterinary Services for Camels (Arabic presentation)</td>
<td>Suroor Abdulwahed Dhamal, Veterinary Services Section, Dubai Municipality, UAE</td>
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<tr>
<td>2:20 PM</td>
<td>2:50 PM</td>
<td>Public Health Requirements of Camel Milk Export to the European Union</td>
<td>Martin Hartig, IEU Expert, Germany</td>
</tr>
<tr>
<td>2:50 PM</td>
<td>3:20 PM</td>
<td>Animal Health Requirements of Camel Milk Export to European Union</td>
<td>Neil Brooks, EU Expert, UK</td>
</tr>
<tr>
<td>3:40 PM</td>
<td>4:00 PM</td>
<td>The Camel Milk Residue Control Program of the United Arab Emirates</td>
<td>Shaikha Khalfan Al Galaf, Dubai Central Laboratory, Dubai, UAE</td>
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<tr>
<td>4:00 PM</td>
<td>4:20 PM</td>
<td>Break</td>
<td></td>
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</table>
Speakers:

Nacif Rihani
Livestock Development Officer, FAO
UAE

Nacif has more than 30 years experience in working in the fields of animal production and health, animal feeding and nutrition, and livestock development and emergency relief.

Bernard Faye
International Camel Expert, FAO
France

Bernard is Scientific project manager in the animal production sector at the International Cooperation Centre for agronomic Research in Development (CIRAD- France) and currently international consultant in Saudi Arabia in the Camel Center at Khaj. He is also one of the founders of ISOCARD (International Society of Camelids Research and Development) and the first chairman of this Society.

Session Moderators:

Peter Nagy
Emirates Industry for Camel Milk & Products (EICMP), UAE

Louai Abdelrahman
Principal Veterinary Specialist Dubai Municipality
Veterinary Services Section
Department of Public Health.

Speakers:

Gaukhar Konuspayeva, Al-Farabi Kazakh National University, Kazakhstan

Judit Juhasz, Emirates Industry for Camel Milk & Products (EICMP) UAE

Laszlo Varga, University of West Hungary, Hungary

Sami Ghnimi and Afaf Kamal-Eldin, UAE University, Al Ain, UAE

Ilona Gluecks and Mario Younan, Consultant Livestock, Food Security, Nutrition and Livelihoods, Kenya

Schedule:

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<tbody>
<tr>
<td>4:20 PM</td>
<td>4:40 PM</td>
<td>Xenobiotiques Including Heavy Metals, Radionuclides and Pesticides in Camel Milk in Kazakhstan</td>
<td>Gaukhar Konuspayeva, Al-Farabi Kazakh National University, Kazakhstan</td>
</tr>
<tr>
<td>4:40 PM</td>
<td>5:00 PM</td>
<td>The role of Animal Health and Residue Control Program to Ensure High Quality Raw Camel Milk Production - The Camelicious Experience</td>
<td>Judit Juhasz, Emirates Industry for Camel Milk &amp; Products (EICMP) UAE</td>
</tr>
<tr>
<td>5:00 PM</td>
<td>5:20 PM</td>
<td>Factors Influencing the Chemical Composition of Camel Milk and its Suitability for Use as a Raw Material in the Manufacture of Probiotic Cultured Dairy Foods</td>
<td>Laszlo Varga, University of West Hungary, Hungary</td>
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<tr>
<td>5:20 PM</td>
<td>5:40 PM</td>
<td>Opportunities and Challenges with the Casein Variants of Camel Milk</td>
<td>Sami Ghnimi and Afaf Kamal-Eldin, UAE University, Al Ain, UAE</td>
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<tr>
<td>5:40 PM</td>
<td>6:00 PM</td>
<td>Adding Value to Raw Camel Milk - Camel Milk Quality and Informal Camel Milk Trade in Kenya and Somalia</td>
<td>Ilona Gluecks and Mario Younan, Consultant Livestock, Food Security, Nutrition and Livelihoods, Kenya</td>
</tr>
<tr>
<td>6:00 PM</td>
<td>6:20 PM</td>
<td>Q &amp; A</td>
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</tbody>
</table>
Ulrich Wernery  
Scientific Director  
Central Veterinary Research Laboratory, UAE  

Ulrich’s love of animals and veterinary medicine has always been a focal part of his life — inspired by his father who dedicated his professional life to the health and responsible handling of all creatures. The opportunity to work for His Highness Sheikh Mohammed Bin Rashid Al Maktoum opened up a whole new world of possibilities for animal health research and now, after more than 25 years at CVRL, he continues to serve as a leading figure in veterinary science.

Suroor Abdulwahed Dhalam  
Veterinary Services Section, Dubai Municipality  
UAE  

Martin Hartig  
Veterinary Consultant  
Germany  

Martin currently works as an independent veterinary consultant who provides consultancy services especially in the field of EU food safety legislation. Until his retirement in 2010 he worked for over 30 years at different levels in the veterinary administration of Baden-Württemberg, Germany.

Neil Brooks  
Veterinary Consultant  
UK  

Neil is an independent veterinary consultant who provides consultancy services in the field of EU veterinary legislation including EU animal health, public health and import standards and procedures as regards all animals, animal products, and other products of animal origin from establishments in non EU countries that would like export onto the EU internal market. Previously, he worked as a Principal Administrator in DG Sanco of the European Commission, with responsibility for the import procedures and border controls dossier.

Basem Theeb Jawahereh  
Ministry of Environment and Water  
UAE  

Basem is a veterinarian with long experience and knowledge in different areas of food safety and veterinary sector. He is deeply involved in developing food safety regulations and guidance.

Shaikha Khalifa Al Galaf  
Head of Food Chemical Analysis Unit  
Dubai Central Laboratory, UAE  

Shaikha is specialized in analysis of food contaminants and residues, in addition to extensive experience in testing laboratory and quality management system, ISO/IEC 17025. Her experience extended to include testing methods developments, training, LIMS and instrumental analysis. She is a member of different food safety, testing and quality committees on national and international level.

Gaukhar Konuspayeva  
Professor, Faculty of Biology and Biotechnology  
Al Farabi Kazakh National University  
Kazakhstan  

Gaukhar is the local FAO expert in Saudi Arabia on a Camel project. Her scientific field of research is focused on milk composition and processing of non conventional milk. Since 2015, she is the Vice-Chairman of ISOCARD (International Society of Camelids Research and Development).
Judit Juhasz  
Chief Veterinarian  
Emirates Industry for Camel Milk and Products  
UAE

Judit started her carrier at the State Animal Breeding Company and the Experimental Institute of the University of Veterinary Sciences in Hungary, where she set up and managed an equine artificial insemination and embryo-transfer station. In 2003 she was offered the opportunity to develop a large scale, camel milking farm in Dubai, and is now Chief Veterinarian at Camelicious.

Laszlo Varga  
Professor of Food Science  
University of West Hungary

Laszlo’s major fields of expertise include dairy processing and food microbiology. He currently serves as associate editor of the Hungarian Dairy Journal and is also an editorial board member for several journals.

Sami Ghnimi  
UAE University  
Al Ain, UAE

Sami’s research areas focus on the electro-technologies for food processing (ohmic heating, pulsed electric field, ultrasound etc) and membrane science and technology for biomolecules separation. He held academic positions at the University of Strasbourg and the University of Compiègne, France.

Afaf Kamal-Eldin  
UAE University, UAE

Afaf has pursued research in the area of bioactive compounds in food, their bioavailability and bioactivity and in the area of dietary biomarkers. She obtained a Ph.D. in Food Science from the Swedish University of Agricultural Sciences and worked at the Department of Food Science, the Swedish University of Agricultural Sciences SLU from 1994 to 2010.

Ilona Gluecks  
Livestock Consultant  
Kenya

Ilona is a veterinarian with key expertise in livestock husbandry and production as well as the development of multi-donor multi-sector programmes to support food and nutrition security and livelihoods especially in the arid and semi-arid lands in the Greater Horn of Africa. Her passion and focus lies in the development of the camel sector and carrying out capacity building with key stakeholders.

Mario Younan  
Livestock Consultant  
Kenya
Food losses and waste amount worldwide to approximately 1.3 billion tonnes of food per year or almost one third of our food supply. This provides a tremendous loss and waste not only of our food supply, nutrients and nourishment, but also of energy, water and other resources. The 17 global challenges as addressed by the UN as well as the Zero Waste initiative of the FAO, are indications of the urgent need for immediate action. As demonstrated with Future Earth, food safety, security and sustainability activities, IUFoST is actively tackling the challenges associated with food losses and waste, and providing concepts for processing and conversion of food waste materials and information regarding alternative food raw materials.

Food losses occur mainly in developing nations at and immediately after the farm level, whereas developed nations are wasting their food supply mainly at the post-processing level, with a major part occurring at the household/home preparation and consumption level. Therefore, different strategies for sustainable solutions are required. Besides technological support and processing solutions, intensive consumer information and training activities are required. Some countries have already set targets to significantly reduce food loss and food waste and an integrated trans-disciplinary approach will be required to develop solutions to meet the ambitious targets over the next decade. IUFoST with over 300,000 food experts worldwide can and has to play a major role in taking on these challenges.

This symposium features international experts who will provide their visions on how to address this key issue we are facing in global food sustainability.

Organizers: IUFoST

Target Audience: Food Regulatory Officials, Food Business owners, Academics, Environmental and Waste Management Experts, Organizations involved in promoting Food Security

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<th>Start</th>
<th>End</th>
<th>Title</th>
<th>Speaker</th>
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<tbody>
<tr>
<td>11:00 AM</td>
<td>11:30 AM</td>
<td>Food Losses and Waste in the Context of Sustainable Food Systems</td>
<td>Jane Ambuko, Department of Plant Science and Crop Protection, Faculty of Agriculture, University of Nairobi, Kenya</td>
</tr>
<tr>
<td>11:30 AM</td>
<td>12:00 PM</td>
<td>Life Cycle Analysis: A Tool to Support Food Waste/ Food Loss Reduction Strategies</td>
<td>Brad Ridoutt, CSIRO Agriculture, Clayton South, Australia</td>
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<tr>
<td>12:00 PM</td>
<td>12:30 PM</td>
<td>Saving Resources through Innovative Concepts and Technologies</td>
<td>Alexander Mathys, German Institute of Food Technologies DIL, Quakenbrück, Germany</td>
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<tr>
<td>12:30 PM</td>
<td>1:00 PM</td>
<td>Panel Discussion</td>
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<td>1:00 PM</td>
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<td>Lunch Break</td>
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<tr>
<td>2:00 PM</td>
<td>2:30 PM</td>
<td>Food Waste as a Valuable Source of Clean Energy</td>
<td>Hani Abu Qais, Jordan University of Science and Technology, Jordan</td>
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<tr>
<td>2:30 PM</td>
<td>3:00 PM</td>
<td>Impact of Food Safety Practices on Food Wastage and Food Insecurity</td>
<td>Samuel Godefroy, University of Laval, Quebec, Canada/ Senior Food Standards Advisor, China Centre of Food Safety Risk Assessment, (CFSA)</td>
</tr>
<tr>
<td>3:00 PM</td>
<td>4:00 PM</td>
<td>Panel Discussion</td>
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</table>
Session Chair:

Lara Hanna Wakim
IUFoST Governing Council & Faculty of Agricultural and Food Sciences, Holy Spirit University of Kaslik
Lebanon

Speakers:

Jane Ambuko
Senior lecturer and Head of Horticulture
Department of Plant Science and Crop Protection of University of Nairobi, Kenya

Jane is a horticulturist with specialization in Postharvest science and technology. Her research is focused on adapting, validation and promotion of postharvest technologies – especially those that are appropriate for smallholder farmers in developing countries. Some of the technologies she has been involved in validation and promotion include the Coolbot™ (a low-cold alternative to conventional cold rooms) developed by Store-It-Cold LLC, USA; zero energy brick cooler (developed in India), modified atmosphere packing and edible coating (Edipeel™) developed by Apeel Sciences. Jane is a project team member of the High Level Panel of Experts on Food Security and Nutrition (HLPE) appointed by FAO’s committee on food security (CFS) for the report on ‘Food Losses and Waste in the Context of Sustainable Food Systems’.

Brad Ridoutt
Principal Research Scientist
The Commonwealth Scientific and Industrial Research Organisation (CSIRO)
Australia

Brad seeks to provide science-based evidence to inform the debate about sustainable food systems and sustainable diets. A special focus of his work has been the characterization of food losses and waste. Brad’s expertise is in life cycle sustainability assessment which is applied to agricultural production, food systems and sustainable diets. He has been a pioneer in the field of water footprinting and is currently leading a task group of the UNEP-SETAC Life Cycle Initiative on footprint indicators. He is also engaged in the international harmonization of sustainability assessment and reporting aimed at reducing costs and risks for business and improving the quality of environmental declarations and labels directed toward the public. In this regard, he is the Australian delegate to several ISO working groups.

Alexander Mathys
Head DIL Bioeconomy Department
Germany

Alexander Mathys is a food technologist with a Ph.D. in food processing. His focus is on more efficiency and sustainability of value chains in food and feed. He is an expert in non-thermal preservation and sterilization technologies.

Dr. Hani Abu Qdais
Professor of Water Resources and Environmental Engineering
Jordan

Civil Engineering Department of Jordan University of Science and Technology (JUST). Hani has 30 years of diverse experience in public, private and academic sectors and has published more than 35 papers in international refereed journals and proceedings of international conferences. Most of his publications are focusing on integrated waste and water management.
Samuel Godefroy
Professor of Food Risk Analysis and Regulatory Systems
Université Laval, Canada
Samuel serves as a scientific and food regulatory expert on a number of advisory bodies and committees domestically and internationally. In the fall of 2015, Dr. Godefroy completed a secondment with the World Bank’s Global Food Safety Partnership where he was in charge of Strategic Development and Engagement. He has been Director General of Health Canada’s Food Directorate as well as Vice Chair of the Codex Alimentarius Commission.

Session Summary
This session will cover the essential elements of the safe layout of a kitchen. It will be led by members of the ADFCA with stakeholders who participated in a joint kitchen design initiative. This will be an interactive session focusing on small group activities based on the minimum requirements for a number of specialist restaurants (including Indian and Arabic). It will include both practical design elements and legal requirements. Book your place in advance as there are limited spaces.

Organizers: Abu Dhabi Food Control Authority

Target Audience: Food Regulatory Officials, Food Safety Specialists, Food Business Owners, Academics, Chefs, Kitchen designers

Trainers:

Mariam Al Khaja
Researcher
Abu Dhabi Food Control Authority
Mariam has been actively involved in the Salamt Zadna project playing a lead role in training inspectors prior to implementation. Mariam now co-ordinates the implementation of Salamt Zadna in 1200 small businesses across the Emirate of Abu Dhabi.

Eunice Taylor
TSL, UAE
As HACCP Implementation Strategy consultant for the Abu Dhabi Food Control Authority, Eunice was responsible for Salamt Zadna, an Arabic, language-proof HACCP system for small businesses. She was also responsible for launching the world’s first MSc in HACCP at the University of Central Lancashire.

Chef Rajesh Devadas
Corporate Chef
Ramada Hotel Abu Dhabi
Senior member of the Emirates Culinary Guild and World Association of Chef Societies

Chef David Dandridge
Executive Chef,
Khalidiya Palace Rayhaan by Rotana Abu Dhabi U.A.E

Jiji Philip
Food Safety Researcher involved with- Salamt Zadna Project,
HACCP for Catering Project.
Symposium 5

The Role of Sanitary Design, Pest Management and Effective Cleaning and Disinfection in Preventing Foodborne Illness and Allergies

Session Summary

Sanitary design of food establishments, cleaning, pest management and other PRPs are the foundations of food safety. Without well-developed PRPs that are properly documented, implemented and maintained, a processor risks serious problems. Most foodborne outbreaks are caused not by a breakdown or failure at CCPs, but by a failure of one or more PRPs.

This symposium will address some of the important aspects of PRPs that when properly developed and managed will support the food safety management system and withstand the scrutiny of in-house quality staff, auditors and customers.

Organizers: Dubai Municipality

Target Audience: Food Regulatory and Inspection Officials, Food Safety Auditors, Consultants, Food Business owners, Academics, Cleaning and maintenance service providers, Pest Management and Public Health Officials

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<tr>
<th>Start</th>
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<tbody>
<tr>
<td>2:00 PM</td>
<td>2:30 PM</td>
<td>Cleaning of Food Contact Surfaces – What, When and How?</td>
<td>Perminder Rupra</td>
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<td>PAL International, UK</td>
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<tr>
<td>2:30 PM</td>
<td>3:00 PM</td>
<td>Allergen Control and the Implications for Cleaning</td>
<td>Martin Easter</td>
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<td>Hygiena, UK</td>
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<tr>
<td>3:00 PM</td>
<td>3:30 PM</td>
<td>Validation and Verification of Cleaning Effectiveness</td>
<td>Hatice Bostan</td>
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<td>Mondelez, UK</td>
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<tr>
<td>3:30 PM</td>
<td>4:00 PM</td>
<td>Pest Prevention – Better Be Smarter than the Pests!</td>
<td>Odelon Del Mundo Reyes, Ecovar, UAE</td>
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<tr>
<td>4:00 PM</td>
<td>4:30 PM</td>
<td>Panel Discussion</td>
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Moderator:

John Holah
Technical Director
Holchem Laboratories Ltd
UK

Speakers:

Perminder Rupra
PAL International
UK

Perminder is responsible for driving Operational, Product Development & Regulatory strategies. He is now driving the development of the biocidal products strategy and is instrumental in the current resurgence at Pal.

Martin Easter
General Manager
Hygiena International Ltd
UK

Martin more than 30 years’ experience as an industrial microbiologist and over 15 years’ experience in industrial food microbiology, developing, implementing and researching rapid methods. He has advised and managed the UK Government Research program for the rapid detection and measurement of food borne pathogens.
Ben supports Extension Agents in over 100 counties across North Carolina, focusing on consumer, retail and foodservice food safety issues. His current interests are developing food safety messages and delivery mechanisms targeted at food handlers, from farm-to-fork, with the objective of changing behaviour. He is exploring blogging (at barfblog.com), twitter and social media networks.

Hatice Bostan
MEU & EEMEA Regions
Sanitation Section Manager
Mondelez UK R&D Ltd

Hatice started her professional career in Turkey and prior to joining to Mondelēz International (formerly Kraft Foods) in 2000 in the UK she held various positions in McCormick and Coca Cola in Turkey. Since she moved to the UK in 2000. Throughout her career she has been working at different locations in the world which helped her to gain a tremendous international experience and has held various positions at different functions including Corporate Quality, Auditing and Integrated Supply Chain

Oden Del Mundo Reyes
Entomologist, Technical and Training Manager
Ecovar, UAE

Odelon is an expert in integrated pest management with more than 20 years of experience. He is also a Certified Food Safety Manager and trainer and worked at Ecolab in Philippines before moving to Dubai.

27th Oct 2015

Effective Use of Validation to Improve your Food Safety Management System

Venue: Sheikh Rashid Hall D

Master Class 1

4:30 PM - 5:30 PM

Abstract:

This session will provide an overview of the practical discussion of validation along with specific methodologies covering experimental design, implementation and application. In addition, a practical approach to validations in processing plants and at food service will be discussed, including appropriate microbiological testing/challenge studies, analysis and reporting.

Presenter:

Manpreet Singh
Associate Professor and Extension Food Safety Specialist
Department of Food Science, Purdue University
USA

Manpreet’s research focuses on impact of food processing on safety of foods; validation of novel intervention strategies to control foodborne pathogens in production and processing environments; prevalence, persistence, and antimicrobial resistance of foodborne pathogens in poultry production and processing environments. He coordinates the statewide food safety extension efforts at Purdue University specifically trainings related to food handlers, and new food entrepreneurs.

Benjamin Chapman
Associate Professor & Extension Specialist
North Carolina State University
USA

Ben supports Extension Agents in over 100 counties across North Carolina, focusing on consumer, retail and foodservice food safety issues. His current interests are developing food safety messages and delivery mechanisms targeted at food handlers, from farm-to-fork, with the objective of changing behaviour. He is exploring blogging (at barfblog.com), twitter and social media networks.
Staying Ahead of Foodborne Pathogens
Dealing with Emerging Risks

Abstract

Nothing directly affects consumers, the food industry, and the regulatory landscape like newly identified risks associated with foodborne pathogens. They are a constantly evolving risk and require a similarly evolving food safety program. Assessing the latest news and trends, and preparing for emerging threats, requires a well thought out and deliberate process. To be successful, currently held food safety beliefs must be rethought on a regular basis.

Presenter:
Gary Acuff
Texas A&M University
USA

Gary’s research has focused on improving the microbiological quality and safety of red meat in all areas of production and utilization, and his most recent activities have centered on the effective use of surrogate bacteria for validation of process control in Hazard Analysis Critical Control Point (HACCP) systems.

Detection and Prevention of Food Fraud

Session Summary

Food fraud is certainly not a new issue, but there has been much renewed concern and focus on it in the past few years. This renewed focus can be attributed to recent high profile and widespread incidents in Europe and Asia, effecting major global brands, retailers, manufacturers, regulators, and consumers. Fraudulent and Intentionally adulterated products, whether done so for economic gain, or otherwise, can have dire effects on the health of consumers and can impact companies, industries and nations in terms of food safety, security, nutrition and economic consequences. Sadly, adulteration and its effects go unnoticed most of the time until there is simultaneous impact on many people. It is estimated that food fraud costs the food industry an estimated 49$ billion worldwide each year.

This symposium will help you to understand the complex nature of the food fraud related problems happening worldwide and how you can protect your company from being a victim.

Organizers: Dubai Municipality, IAFP, NSF

Target Audience: Food Regulatory Officials, Food Business owners, Supply Chain managers, Quality Assurance Professionals and any others interested
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<tr>
<th>Start</th>
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<tbody>
<tr>
<td>9:00 AM</td>
<td>9:30 AM</td>
<td>A True Prevalence of Food Fraud in our Global Supply Chain</td>
<td>Mitchell Weinberg, INSCATECH, USA</td>
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<tr>
<td>9:30 AM</td>
<td>10:00 AM</td>
<td>Food Fraud Risk Assessment</td>
<td>Jacqueline Slatter, NSF, UK</td>
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<tr>
<td>10:00 AM</td>
<td>10:30 AM</td>
<td>Practical Techniques to Detect Food Fraud</td>
<td>Peter Bracher, NSF International, Thailand</td>
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<tr>
<td>10:30 AM</td>
<td>11:00 AM</td>
<td>Case Studies from the Region</td>
<td>Sanjeet Mishra, Advanced Biotech &amp; Aiad Al Khatib, Nestle Middle East, Dubai UAE</td>
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<td>10:50 AM</td>
<td>11:15 AM</td>
<td>Q &amp; A</td>
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**Session Chair:**

Jyoti Bhasin  
NSF

**Speakers:**

**Mitchell Weinberg**  
Founder, President and Chief Executive Officer INSCATECH  
USA

The International Supply Chain Assessment Technologies Corporation (INSCATECH) has created a comprehensive solution to protect the world’s food supply chains from Food Fraud. Through its involvement with the GFSI Food Fraud Think Tank, INSCATECH was instrumental in introducing the concepts of food fraud vulnerability assessments and food fraud control programs to the food industry. In addition, Mitchell pioneered and is the sole provider of forensically based food fraud investigations.

**Jacqueline Slatter**  
Director of Global Audit Delivery  
NSF International  
UK

Jacqueline works in the Supply Chain Food Safety group at NSF International. Her role spreads across 4 continents for the entire supply chain work of NSF including auditor qualification and calibration. She has done some pioneering work with Food Fraud in Supply chain, its detection mechanism and techniques.
Throughout history, meat and dairy products have been staples of the diets of young and old around the world. But from a food safety standpoint, these products pose many challenges. Animal products are an excellent growth medium for a variety of both pathogenic and non-pathogenic microorganisms. Global sourcing of animal products has come under intense scrutiny because of frequent detection of both chemical and microbiological contaminants and also because of the vulnerability of such products to adulteration and fraud. To overcome these challenges, strict adherence to prescribed procedures from farm to plate based on comprehensive risk analysis is critical.

This session will feature best practices in production and processing of meat and dairy products, particularly from a microbiological perspective.

**Organizers:** Dubai Municipality, IAFP and Meat and Livestock Australia

**Target Audience:** Food Regulatory Officials, Meat and Dairy products Specialists, Quality Assurance Specialists, Microbiologists and anyone interested.
### Speakers:

#### Rob Williams
**Trade Director of Technical Market Access**  
**Australian Meat Processor Corporation**  

Rob has worked across the Department of Agriculture in various roles, including managing areas in biosecurity, facilitating exports and in domestic animal health programs including emergency disease preparedness. The key focus of Rob’s role at the AMCP is to develop and implement strategies and tactics in order to maintain and improve technical market access for Australian red meat.

#### Ian Jenson
**Manager, Market Access Science and Technology**  
**Meat & Livestock Australia**  

Ian is a microbiologist with wide experience in the food industry research and quality. He has worked with lactic acid bacteria, yeast and pathogens in dairy, bread and meat both in Australia and internationally.

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### Session Chair:

**David Beatty**  
International Business Manager  
Middle East North Africa

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### Schedule:

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<tr>
<td>9:00 AM</td>
<td>9:30 AM</td>
<td>Australian Meat Production System to Ensure Clean, Safe and Halal Meat</td>
<td>Rob Williams, Department of Agriculture, Government of Western Australia</td>
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<tr>
<td>9:30 AM</td>
<td>10:00 AM</td>
<td>Maintaining Eating Quality and Shelf life of Meat</td>
<td>Ian Jenson, Meat and Livestock Australia</td>
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<tr>
<td>10:00 AM</td>
<td>10:30 AM</td>
<td>Microbiological safety of Dairy Products</td>
<td>Alejandro Mazzotta, Chobani, USA</td>
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<tr>
<td>10:30 AM</td>
<td>11:00 AM</td>
<td>Brucella in Raw Milk: Dubai Municipality Best Practices in Laboratory Diagnosis &amp; Veterinary Control</td>
<td>Fatima Elotaibi &amp; Manal Yousif Abdo, Veterinary Services Section, Dubai Municipality</td>
</tr>
</tbody>
</table>
Alejandro Mazzotta  
Vice President, Global Quality  
Food Safety & Regulatory Affairs at Chobani  
USA

Alejandro has conducted research on the heat resistance of Salmonella, Listeria Monocytogenes and Escherichia coli/O157:H7 in different food products and has In the past, he was appointed to the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) where he made significant contributions to several NACMCF reports. He serves on the advisory boards for the Center for Food Safety at the University of Georgia (CFS) and BioMerieux, and is a member of the Institute of Food Technologists (IFT. He is currently the President of IAFP.

Fatima Elotaibi  
Specialist in Veterinary Services  
Veterinary Services Section, Public Health Services Department  
Dubai Municipality  
UAE

Fatima has a Masters degree in zoonotic disease from Jordan University of Science and Technology and a Bachelor degree in Biology from UAE University. She played a key role in establishing the Veterinary Laboratory Division and as the Head of Veterinary Laboratorones Unit of Dubai Municipality she contributed to the development and improvement processes and application of quality systems to become the first ISO17025 certified Veterinary Laboratory in the Gulf Arab states.

Manal Yousif Abdo  
Principle Veterinary Laboratory Analyst  
Veterinary Services Section  
Department of Public Health Services, Dubai Municipality  
UAE

Manal has a PhD in Veterinary Science and worked on ‘Molecular Characterization of Corynebacterium Pseudotuberculosis Special Consideration to PULSE- FIELD GEL Electrophoresis Patterns.’ He is qualified in many laboratory techniques particularly in the field of animal disease and food safety and has several publications to his credit.

Symposium 8

Food Safety Culture Assessment

Session Summary

This session will provide an insight into how to measure and improve food safety and quality culture within organizations, with practical case studies from a range of businesses that have initiated practical cultural improvements. It will be of value to food industry professionals with an interest in enhancing their safety and quality culture, as well as government officials, auditors, consultants and trainers.

Organizer: Joanne Taylor

Target Audience: Food Regulatory Officials, Food Business owners, Chefs, Quality Assurance and Food Safety Professionals, Academics
### Session: Session Introduction: Measuring and Improving Food Safety Culture

**Eunice Taylor**  
TSI, UAE

The Spectrum of Food Safety Standards: Case Studies from Around the Globe

**Dave Shannon, TSI and Jeremy Davies, Campden BRI, UK**

Results from a Global Survey – Industry Standards and Opinions on Food Safety Training and Culture

**Joanne Taylor**  
TSI, UAE

Case Study 1: The Dubai World Trade Centre

**Ravi Arul, Dubai World Trade Centre, UAE**

Case Study 2: The JW Marriott Marquis, Dubai

**Aurelia Caccamo and Joseph Tan, JW Marriott Marquis, Dubai UAE**

Case Study 3: Abela & Co, UAE

**Raseena P. T. & Divya Suresh Kumar, Abela, UAE**

Case Study 4: Arabian Farms, UAE

**Suheel Ahmed, Arabian Farms; Ameer Arabian Farms, UAE**

### Speakers:

**Joanne Taylor**  
Director  
Taylor Shannon International  
UAE

Joanne is a specialist in food safety management and food safety culture working on the development and implementation of government food safety management and training programs in the United Arab Emirates and Qatar. She has trained over 500 industry professionals in more than 30 countries in high-level HACCP courses.

**Eunice Taylor**  
TSI  
UAE

As HACCP Implementation Strategy consultant for the Abu Dhabi Food Control Authority, Eunice was responsible for Salamt Zadna, an Arabic, language-proof HACCP system for small businesses. She was also responsible for launching the world’s first MSc in HACCP at the University of Central Lancashire.
Jeremy Davies  
Campden BRI  
UK  
Jeremy is the Director of the Knowledge Management Division at Campden BRI. The division brings together the knowledge based services offered by the Research Association which encompasses Information services, Publications, Membership relationships, Training and Seminars as well as Marketing and Corporate Communications.

Ravi Arul  
Dubai World Trade Centre  
UAE

Aurelia Caccamo  
Dubai World Trade Centre  
UAE  
Aurelia started her career as a chef 20 years ago and began her transition into Food Safety 10 years ago, completing a Master’s of Science in HACCP in 2011. Her experiences have taken her from Germany to Dubai and Abu Dhabi, Muscat and the UK. She is currently working alongside a considerable culinary team of 330 Chefs across 21 kitchens.

Joseph Tan  
Executive Chief Steward  
JW Marriott Marquise, Dubai  
Joseph moved from Finance to Quick Service Restaurant Industry and his strength lies in combining managerial skills and financial accountability, ensuring that all operational departments have the tools to operate hygienically and safely. He extends support in every aspect when it comes to Food Safety and especially in creating a positive Food Safety Culture – within his team, but also within the culinary team and beyond.

Raseena. P.T.  
Food Safety Manager  
Abela, UAE

Divya Suresh Kumar  
Food Safety Manager  
Abela, UAE

Suheel Ahmed  
CEO Arabian Farms, UAE  
Suheel works for one of the leading fresh egg producers in the UAE. He is a qualified Poultry Veterinarian with more than 25 years of practical experience having worked through various senior positions for some of the biggest names in the GCC poultry industry. His professional background in Food Safety, Quality Assurance and Business Excellence combined with his experience in producing sensitive products such as chicken and eggs provide him with a unique advantage as a field expert.

Ameer Shaik  
Quality Manager, Arabian Farms  
UAE
The contamination of food by microbiological agents is a worldwide public health concern. Most countries have documented significant increases over the past few decades in the incidence of diseases caused by microorganisms in food, including pathogens such as Salmonella, Listeria etc. Over the course of the past 20 years, we have also seen the emergence of based approaches as the foundation for developing food safety systems and policies.

This session will address the prevalent and emerging microbiological risks that are associated with the production and processing of foods and how to verify the effectiveness of your food safety management system. It will also discuss the concept of microbiological shelf life of food products and how it can be validated and verified.

Organizers: Dubai Municipality

Target Audience: Food Safety and Quality Assurance Professionals, Food Microbiologists, Food Regulatory Officials, Food Business owners, Academics

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<tr>
<td>11:30 AM</td>
<td>12:00 PM</td>
<td>Critical Steps in Validation and Verification of Product Shelf life - A Microbiological Perspective</td>
<td>Joy Gaze, Campden BRI, UK</td>
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<td>12:00 PM</td>
<td>12:30 PM</td>
<td><em>Salmonella</em> in Dry Environments &amp; Low Moisture foods – A Raising Concern</td>
<td>Anett Winkler, Mondelez International, Munich, Germany</td>
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<tr>
<td>12:30 PM</td>
<td>1:00 PM</td>
<td>Monitoring of <em>Enterobacteriae</em> and Pathogens in Food Manufacturing: How to Create a Safe Environment</td>
<td>Mohammad Ezzalarab, Nestle, UAE</td>
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<td>1:00 PM</td>
<td>2:00 PM</td>
<td>Lunch Break</td>
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Session Chair:
Andrew Clarke
Overseer
Maple Leaf Foods food safety and Quality compliance audit program
UK

Speakers:
Joy Gaze
Deputy Head of Microbiology
Campden BRI, UK

Joy Gaze is Deputy Head of the Microbiology Department and Head of the Heat Resistance and Decontamination at Campden BRI Group and has over 30 years of expertise in Food Safety and Thermal Microbiology. She coordinates a very active team, producing data, guidelines and advice for UK government and food industry in the UK and world-wide. She was the recipient of Heinz Travelling Scholarship for Scientific and Technical Excellence 2006, for outstanding contribution to the industrial application of thermal microbiology. And the recipient of IAFP CMA Food Safety Award 2009, in recognition of a long history of outstanding contributions to Food Safety Research and Education.
Anett Winkler
Associate Principal Scientist
Mondelez International
Germany

Anett is the contact person for Microbiology in the Eastern European, Middle East & African Region for Mondelez International. She developed the internal Microbiological Methods Manual for the company before concentrating on chocolate, biscuits and other low moisture foods including supplier developments and approvals.

Mohammad Ezzalarab
Factory Quality Assurance Manager
Nestlé Dubai

Mohammed has 10 years of experience in Quality Management Systems and Laboratory Management in different fields including Heavy Industry, Oil & Gas, and Food Manufacturing including Dairy, Nutrition, Confectionery and Culinary Food Manufacturing Processes. He is a member of the American Chemical Society "ACS" and a Certified lead Auditor for FSSC22000, ISO9001, ISO14001, OSHAS18001.

Session Summary

We are living in a world where food supply is increasing. But at the same time we also face challenges in getting this food to the consumer in a safe and sustainable way at a reasonable cost. We see that regulations that are intended to protect the food supply are increasingly becoming barriers to free movement of food across the world. This can only be overcome by implementing reasonably achievable regulations that are not only scientific and risk based but also harmonized.

This symposium aims to address the harmonization efforts in the MENA region that are being introduced by the UN system from farm to fork with a focus on current needs and priorities in food safety capacity development, aiming for robust food regulatory regimes, where food regulatory decisions are based on a risk analysis-driven process. The session will also discuss international best practices and practical applications of food risk analysis principles as a foundation to develop domestic and international food standards using the guidance of the Codex Alimentarius Commission (CAC) and its parent organizations, the World Health Organization (WHO) and the Food and Agriculture Organization (FAO).

It is important to note that despite the food security challenges, the MENA region is where local food industries have not developed their market access skills. GAFTA (Grater Arab free Trade Area) trade is still below 10%. Trade is solely centered on energy, as extra as well as inter-regional trade in food and agriculture is facing increasing environmental, economic, safety and other market access obstacles. Harmonization of food safety regulations and risk based decision making is a key to advancing food trade in the region. Through this session, we aim to prepare the future generations of regulators, food scientists and technologists to better lay the ground for a safer MENA bio economy and food security.

Organizers: MENAfoST, Lebanese Association for Food Scientists & Technologists, IUFoST, Dubai Municipality

Target Audience: Food Regulatory Officials and Policy Makers, Food Safety Specialists, Food Business owners, Academics
Samuel B. Godefroy, Faculty of Agriculture and Food Sciences, University Laval, Canada

Keynote: Application of Risk Analysis Principles to Support Robust Food Regulatory Decisions

Applying a Risk Based Approach for Food Safety and Border Management

Invited Panel

Understanding Regulatory Environment in the MENA Region

Panel Discussion

Session Chairs:

Vincent Hegarty
Professor Emeritus
Institute for Food Laws and Regulations
Michigan State University
USA

Atef W. Idriss
President & CEO
Middle East North Africa Food Safety Associates (MEFOSA)
Lebanon

Speakers:

Samuel Godefroy
Professor of Food Risk Analysis and Regulatory Systems
Université Laval, Canada

Samuel serves as a scientific and food regulatory expert on a number of advisory bodies and committees domestically and internationally. In the fall of 2015, Dr. Godefroy completed a secondment with the World Bank’s Global Food Safety Partnership where he was in charge of Strategic Development and Engagement. He has been Director General of Health Canada’s Food Directorate as well as Vice Chair of the Codex Alimentarius Commission.
Stephen Bell  
President  
New Zealand Institute of Environmental Health

Over his more than 30 years long career, Stephen has worked out the full range of Environmental Health functions, from food safety, to quarantine, hazardous substances control and infectious disease investigation. He has also been involved in a number of serious food incidents and emergency responses involving imported and exported food; from responding to Fukushima; the European Horsemeat scandal; to the Canterbury Earthquakes and Fonterra Whey Protein Recall.

Charles Muyanja  
Professor  
Markerere University, Uganda

Charles is the First sitting President of African Association of Food Protection (AAFP), an affiliate of International Association for Food Protection (IAFP). He is a member of Uganda National Codex Committee that advises the Government on the National Food Control issues. He has contributed to shaping national policies and industrial actions with respect to Food Safety and Quality. Charles was recognized by the Government of Uganda for outstanding contribution to the development of the Uganda National Standards and Quality Policy.

Taina Sateri  
European Commission in DG Trade  
Belgium

Taina has worked with issues related to food safety for more than 25 years. She is currently working in the European Commission in DG Trade on the international trade aspects for the EU exports with regard to Sanitary and Phytosanitary (SPS) issues. She is involved with the international negotiations on SPS issues with trading partners.

Mehdi Drissi  
FAO Representative in the UAE and Sub-regional Coordinator for the GCC States and Yemen

Hussein Mansour  
Ministry of Trade and Industry  
Egypt

Hussein has 40 years of experience as an agricultural scientist, research management coordinator, and educator in Egyptian and Middle Eastern institutions. He has a broad experience in international agricultural development programs through his engagements with CODEX, USAID, FAO, ICARDA, ACSAD and number of other international organizations.

Moza Al Busaidi  
University of Reading  
UK
International best practice advocates a risk-based approach to food-safety management and this approach can be extended to protecting food businesses from attack as described in the document ((PAS 2014) 96), “Guide to protecting and defending food and drink from deliberate attack.” The idea of defending against “attack” does not simply apply to issues of consumer protection but also to business continuity. A key part of this standard is the concept of TACCP (Threat Analysis Critical Control Point). This is a risk management methodology, which aligns with HACCP but assists managers in developing a management system to protect the business from attack. Food businesses certified to GFSI accredited standards (e.g. BRC Global Food Safety Standard version. 7) are now required to have both risked-based food-safety and also appropriate food defence management systems in place.

This workshop will begin with a discussion of the concepts of risk, food safety and food defence. It will explore generic tools for use in risk management and more specifically for food defence including both “TACCP” and “CARVER + Shock.” It will also discuss how these can be applied in the everyday management of a food business.
Session Summary

This session is designed to offer a range of innovative technological solutions that will help you to manage food safety. Ranging from pathogen testing to product and packaging traceability, the session is a good blend of fields.

Organizers: Dubai Municipality

Target Audience: Food Safety and Quality Assurance Professionals, Microbiologists, Water and Beverage Specialists, Manufacturers and anyone interested

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<tr>
<td>2:00 PM</td>
<td>2:30 PM</td>
<td>Alternative Methods in Food and Environmental Microbiology Diagnostics</td>
<td>Yannick Bichot, Bio-Rad, UK</td>
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<td>2:30 PM</td>
<td>3:00 PM</td>
<td>Lab on a Chip - Pathogen Sensors for Food Safety</td>
<td>Razan Hamiye, MEFOSA, Lebanon</td>
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<tr>
<td>3:00 PM</td>
<td>3:30 PM</td>
<td>Breaking New Boundaries: Simple Rapid Multiple Test System</td>
<td>Martin Eastern Hygiena, United Kingdom</td>
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<td>3:30 PM</td>
<td>4:00 PM</td>
<td>SicpaSmart® Traceability Solution for Bottled Water – Dubai’s Smart Initiative</td>
<td>Bruno Frentzel, Sicpa, Switzerland</td>
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</tbody>
</table>

Session Chair:
Mohammad Abdelmotagaly Abdelmoaty
Senior Accreditation Specialist
Dubai Accreditation Department

Speakers:

Yannick Bichot
International Range Product Manager
Bio-Rad Laboratories
Yannick has 15 years experience in Food Safety, including 4 years in governmental laboratory and 11 years at Bio-Rad, handling the microbiology culture media range. He is a Member of AFNOR Certification Technical Board and AFNOR V 08 B Food microbiology French standardization committee

Razan Hamiye
MEFOSA
Lebanon

Martin Easter
General Manager
Hygiena International Ltd United Kingdom
Martin more than 30 years‘ experience as an industrial microbiologist and over 15 years‘ experience in industrial food microbiology, developing, implementing and researching rapid methods. He has advised and managed the UK Government Research program for the rapid detection and measurement of food borne pathogens.
An estimate of 79 million obese people living in the MENA region today, and an even greater number — 180 million — overweight people live in the Mena region. Obesity is the leading cause of Disability Adjusted Life Years (DALY) in the UAE and the third leading cause of death. This session will provide a unique opportunity to hear about the current health trends in the region and look at how the food industry can help the consumers in making better food choices.

Attendees will have the chance to engage with and learn from leading scientists and advisors in health and to network with international delegates from academia, nutrition, policy and civil society. Our international panel of experts will address key topics and issues ranging from the safety assessment of low calorie food options in the management of preventative health and lifestyle influences in consumption behavior.

Organizers: Dubai Municipality

Target Audience: Food Regulatory Officials, Risk Managers, Chemical Risk Assessment Specialists, Nutritionists, Professionals working in the Health and Wellness sector and anyone interested in health, wellness and nutrition.

### Symposium on Nutrition

#### Nutrition Session 1
Meeting the Safety Requirements as well as the Nutritional and Taste Priorities of the Consumer

**Session Chair:**

**Philip Springuel**
Head of Corporate Affairs
European Food Information Council (EUFIC)

**Venue:** Sheikh Rashid Hall D

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<tr>
<td>11:30 AM</td>
<td>11:40 AM</td>
<td>Opening Address</td>
<td>Khalid Sharif, Food Safety Department, Dubai Municipality, UAE</td>
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<tr>
<td>11:40 AM</td>
<td>12:00 PM</td>
<td>Nutritional Aspects – UAE Perspectives and Priorities</td>
<td>Ayesha Al Dahri, UAE University, UAE</td>
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<tr>
<td>12:00 PM</td>
<td>12:30 PM</td>
<td>EFSA work on Additives / focus on sweeteners exposure</td>
<td>Jurgen König, Department of Nutritional Sciences Faculty of Life Sciences at University of Vienna, Austria</td>
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<tr>
<td>12:30 PM</td>
<td>1:00 PM</td>
<td>EU commission Perspectives on Sweeteners Authorization and Risk assessment</td>
<td>Wim Debeuckelaere, DG SANCO, Belgium</td>
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<tr>
<td>1:00 PM</td>
<td>1:30 PM</td>
<td>Q&amp;A Session</td>
<td>Panel Discussion</td>
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**Venue:** Sheikh Rashid Hall D

**Nutrition Session 1**
Meeting the Safety Requirements as well as the Nutritional and Taste Priorities of the Consumer

**Session Chair:**

**Bruno Frentzel**
Executive - President & Chief Commercial Officer
SICPA Switzerland

Bruno is in charge of the Government Solutions activities of SICPA and particularly for Secured Track and Trace systems allowing States to better control excise tax and all indirect taxes on products as well as control of production and distribution of products sensitive for the health of the citizens such as pharmaceutical products.
Ayesha Al Dahri
Associate Professor
Chair Of Nutrition and Health Department
UAE University, Al Ain

Ayesha served as Head of the World Health Organization (WHO) Collaborating Centre in Nutrition from 2011 -2015, where she worked to promote greater awareness in the prevention and treatment of nutrition related diseases. She has conducted significant research in nutrition and has experience as a consultant in major research/projects in her field with national and international agencies such as MOH, HAAD, WHO, FAO, ICCIDD. As well as, she has been recognized by the World Health Organization as a Regional Facilitator for the introduction and dissemination of the WHO growth curves since February 2007. Her research interests include glycaemic index of foods, management and prevention of diabetes, growth assessment, obesity and weight management, nutritional interventions against metabolic syndrome and dietary intake.

Jürgen König
Professor of Human Nutrition &
Director of the Department of Nutritional Sciences
University Vienna, Austria

Jürgen was member of the Scientific Panel on Food Additives and Nutrient Sources added to foods (ANS) of the European Food Safety Authority from 2014-2008 and responsible for exposure assessment in this panel and its associated working groups. His research focuses on methods of dietary surveys and exposure assessment, on the influence of genetic variation on micronutrient metabolism, and on hedonistic determinants of eating behaviour. He has a Masters degree in Human Nutrition and a PhD in Human Nutrition from the University of Giessen and worked as postdoc, senior scientist and Professor for Human Nutrition at the University of Vienna in Austria and the Massey University in New Zealand.

Wim Debeuckelaere
Head of Sector
Unit E7: Food Improvement Agents
DG SANTE, European Commission, Belgium

Wim worked for the Belgian consumer organisation, Test-Achats for 12 years where he was in charge of testing quality and safety of food. He also represented the interests of the consumer at national and international level. In 2002, he joined the European Commission, DG SANCO, where he started at the Food and Veterinary Office. In 2004 he joined the policy Unit E3, where he was responsible for the file on flavourings and later on food additives. Since 2013 he coordinates the activities of the sector of the Food Improvement Agents.

Session Summary

*This session is a continuation of the discussions from Nutrition session*. Innovation is a critical component of a successful business model in a competitive marketplace. However, Innovation should not be limited to marketing food products, but should also focus on providing healthier food choices to the consumers.

*This session will be based around the process of innovation in the food and beverage industry, with a specific focus on improving health and healthy eating behavior by developing commercially relevant novel dietary concepts.*
Organizers: Dubai Municipality

Target Audience: Anyone interested in health, wellness and nutrition

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<tr>
<td>2:30 PM</td>
<td>2:50 PM</td>
<td>Emerging trends in the UAE – What should Food Establishments be Doing to Promote Health and Nutritious Food Choices</td>
<td>Hala Abu Taha, Independent Dietician, Dubai, UAE</td>
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<tr>
<td>2:50 PM</td>
<td>3:20 PM</td>
<td>Product Innovation in the “Well-Being” Snacking Space</td>
<td>Patrick Rocher, Associate Director Global R&amp; D, Mondelez</td>
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<tr>
<td>3:20 PM</td>
<td>4:15 PM</td>
<td>Panel Discussion with Local Food Authorities and Experts</td>
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Session Moderators:
Hala Abu Taha
Mehtap Sen

Speakers:

Hala Abu Taha
Independent Dietician, Dubai, UAE

Hala has been working in Dubai for the past several of years counseling individuals on weight loss, diabetes, pregnancy, and childhood obesity among other health-related conditions. Along with her one-on-one counseling, she is a star media dietitian appearing regularly on television shows and radio stations highlighting the importance of nutrition on our overall health and well-being.

Patrick Rocher
Global R&D, Mondelez, France

Patrick has been in the food business for almost 30 years. He studied animal Physiology and Biochemistry in France, prior to work for various international companies such as General Mills, PepsiCo, Danone and Kraft Foods in Quality, R&D and Manufacturing. He’s today the Global R&D lead in regards to the Sustained Energy and Kid Wholesome platforms for the Biscuit category of Mondelez International.
Organizers: Dubai Municipality

Target Audience: Food Regulatory Officials, Food Microbiologists, Food Business owners, Academics

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<th>Start</th>
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<th>Speaker</th>
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| 9:00 AM | 9:20 AM | Emerging foodborne pathogens with potential significance to the Middle East | Ahmed E. Yousef  
The Ohio State University - USA |
| 9:20 AM | 9:40 AM | Best practices to improve food safety culture                        | Yasser Mostafa - Kuwait                                                                           |
| 9:40 AM | 10:00 AM | Detection of horse meat in food products                             | Asma Khalid Al Mulla  
Dubai Central Laboratory  
UAE                                                                 |
| 10:00 AM | 10:20 AM | Role of accredited labs in food safety infrastructure in Dubai       | Nagib Ibrahim  
Accreditation Department, Dubai Municipality                                                   |
| 10:20 AM | 10:40 AM | New trends in food labelling: Challenges for products safety and quality | Tamer H A Gamel  
Guelph Food Research Centre – CANADA                                                             |
| 10:40 AM | 11:00 AM | Discussion                                                            |                                                                                                   |

Session Chair:

Atef W. Idriss  
President & CEO  
Middle East North Africa Food Safety Associates (MEFOSA)  
Lebanon
Speakers:

Ahmed E. Yousef
Professor of Food Microbiology
Ohio State University
USA

Yousef has been actively researching methods to protect food against disease-causing bacteria. During his academic career, he developed methods to eliminate Salmonella in shell eggs, protect fresh produce against Enterohemorrhagic Escherichia Coli contamination, and control Listeria Monocytogenes in meat and dairy products, using novel natural antimicrobial peptides, emerging sanitizers such as ozone, and conventional and non-conventional processing technologies.

Yasser Mostafa
Quality Assurance Manager
Al Yasra Food – Kuwait & KSA

Yasser’s experience in the quality and food safety field spans over sixteen years. He has qualified more than 90 businesses in several countries against the requirements of quality & food safety standards until their systems were certified.

Asma Khalid Al Mulla
Dubai Central Laboratory
UAE

Senior Microbiological food analyst in Dubai Central Laboratory department of Dubai municipality. Asma has a Bachelor Degree in Biotechnology and Genetic Engineering from Jordan University of Science and Technology

Nagib Ibrahim
Principle Accreditation Officer
Dubai Accreditation Department
UAE

Nagib has more than 15 years experience at accreditation and quality management systems and is a lead assessor for ISO 17025 and ISO 17020. He has a PhD of business administration.

Tamer H A Gamel
Associate Professor
Alexandria University
Canada

Tamer is a professional in conducting food safety risk assessment, validating HACCP documentations and tracked implementing regulations and standard operations. He is also a visiting professor and research assistant of the Department of Agriculture and Agri-Food Canada, where he collaborates and manages several food research projects related to human health and nutrition.
28th Oct 2015  2:00 PM  4:00 PM

**Symposium 13**

**Nutrition and Food Safety in Arabic**

Venue: Sheikh Rashid Hall A

**Organizers:** Dubai Municipality

**Target Audience:** Food Regulatory Officials, Food Microbiologists, Food Business owners, Academics

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<tr>
<td>2:00 PM</td>
<td>2:20 PM</td>
<td>Nutrition and Food Safety in Dubai – perspectives and Challenges</td>
<td>Jehaina Hassan Al Ali Food Safety Department, Dubai Municipality</td>
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<tr>
<td>2:20 PM</td>
<td>2:40 PM</td>
<td>Healthy and Balanced Diet</td>
<td>Waffa Helmi Rida Dubai Health Authority</td>
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<tr>
<td>2:40 PM</td>
<td>3:00 PM</td>
<td>The Bio-Impetus of Clinico-Nutritional Strategies On Food Safety &amp; Public Health</td>
<td>Bahgat Edrise – Cairo University</td>
</tr>
<tr>
<td>3:00 PM</td>
<td>3:20 PM</td>
<td>Golden Rules to reduce calories and Control weight</td>
<td>Osama Al Lalla Nutrition Department Ministry of Education, UAE</td>
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<td>3:20 PM</td>
<td>3:40 PM</td>
<td>Reducing the amount of calories in the Arabic diet</td>
<td>Ayman Natsheh</td>
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<td>3:40 PM</td>
<td>4:00 PM</td>
<td>Discussion</td>
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**Session Chair:**

Hassan Bayrakdar  
Consultant  
RAQAM

A Food Expert on Food & Beverages Regulations with International experience and an in depth knowledge of the Middle East and North Africa region, he hold a PhD in Chemistry from Nancy / France. A background of 16 years with Nestlé Middle East and 2 years with Mars GCC the leading Multinational Companies as a Corporate Regulatory & Scientific Affairs Manager and a Global Halal Affairs Expert for Mars Company . An expert and a certified Halal Lead Auditor and Certified ISO 9001 Lead Auditor, Dr. Hassan participated and presented at several Seminars and Conferences related to Food Safety, Food Quality and contributed to several Conferences related to Halal subjects. A track record of establishing Food Standards and Regulations with the local authorities for GCC countries. Dr. Hassan Bayrakdar is the founder and the Managing Director of RAQAM Consultancy JLT Company based in Dubai.
Jehaina Hassan Al Ali
Food Safety Department
Dubai Municipality
UAE

Jehaina Al Ali holds a Bachelor degree with honors in health sciences, specialized in Nutrition from Zayed University in 2012. Also she got a degree in Multiculturalism and leadership skills with distinction from Al Maktoum College in Dundee, Scotland. In 2014 Jehaina Al Ali earned her Master degree in Public Health from the University of Sydney in Australia, where she studied the approaches and methods of health promotion and disease prevention, and which are essential for developing the best interventions to maximize health and well-being in the country. Currently she is involved in community-based initiatives and food safety awareness activities that targets all community members.

Waffa Helmi Rida
Director, Clinical Nutrition Department
Dubai Health Authority
UAE

Waffa initiated the establishment of the clinical Nutrition department in Rashid Hospital from 2003 till 2008 and led the process by putting the policies and procedures to clinical nutrition. She has been an active member in the international accreditation which Rashid Hospital got in 2007.

Bahgat Edrise
Prof. of Clinical Nutrition
Cairo University

Bahgat is a technical and process consultant of many livestock, poultry and aquaculture enterprises and some multi-national companies. He has served as a World Bank Consultant as well as a Technical Consultant / Expert for the Arab League.

Osama Al Lalla
Consultant Physical Effort and Obesity

Ayman Natsheh
Nutritionist

Ayman Natsheh is a food scientist, currently continuing his postgraduate studies in research of practical nutrition, he has a study on Contemporary Arabic Food diet, which is science based & culture oriented, by focusing on simplifying nutritional scientific terminology to the normal person who does not have any background on nutrition. He works in the food industry as a quality manager.
**Master Class 3**

**Risk and Exposure Assessment for Food Chemicals**

*Abstract:*

Despite advances in current knowledge, much of risk perception at present in the media is hazard driven with insufficient understanding of the significance of exposure. This Master class will cover all the elements of risk assessment, with special emphasis on the importance of exposure assessment. Different approaches that can be taken for exposure assessment of food additives and other food chemicals will be discussed.

*Speakers:*

**Cronan McNamara**  
Founder Creme Global

Cronan has more than 14 years of experience working in the areas of probabilistic exposure assessment for food safety and predictive intake modelling. He founded Creme Global to further develop these exposure and risk assessment models, and to deliver predictive intake modelling services to organisations internationally.

**Cian O’Mahoney**  
Head of Expert Modelling and Statistics  
Creme Global

Cian leads a team of analysts developing exposure, intake and risk assessment models in a number of areas including chemical risk assessment, food safety, predictive microbiology, and personal care products/cosmetics. Many of the models developed by his team at Creme Global are now built into a range of software applications used by regulators, industry and researchers.

**Master Class 4**

**GFSI Standards Implementation and Auditing – Keys to a Successful Audit**

*Abstract:*

Food Safety audits are not always a perfect process. It can be time-consuming, stressful and frustrating, especially if a facility is dealing with a barrage of audit requests from multiple sources. But if auditors are well prepared, with the knowledge and skills to conduct a valid and productive audit, and if the auditee is prepared well in advance to provide whatever the auditor needs, the process can be relatively painless and result in valuable information that sets the stage for continuing process improvement. Knowing the basic mechanics of what constitutes a successful audit is the first step to building an effective process.

The Global Food Safety Initiative (GFSI) is an industry-driven initiative providing thought leadership and guidance on food safety management systems necessary for safety along the supply chain. In this session we will explore a bit about GFSI and then look at some of the key elements of GFSI recognized schemes and the audit process.
Presenters:

Edgard Parfait Némorin  
Senior Manager, Marketing  
Communication, Event

Edgard is Currently Senior Manager at the Consumer Goods Forum. With his 20 years of experience in the retail sector, he has broad knowledge on all the issues the FMCG industry is facing from food safety to sustainability, corporate social responsibility to new technologies and marketing.

Gordon Hayburn  
Director of Food Safety  
Trophy Foods Inc.

Gordon has over 25 year’s experience in the food industry having worked in food manufacturing, food safety and auditing in both the private and public sectors as well as in academia. Gordon was the founder and first President of the United Kingdom Association for Food Protection, the first non North American affiliate of the International Association for Food Protection.

Andrew Clarke  
Overseer  
Maple Leaf Foods food safety and  
Quality compliance audit program

Andrew has a vast amount of experience in the development, implementation and management of food safety and quality management systems across a wide range of food product categories, including high risk/high care and low risk food processing, food manufacturers and also supply chain management and product development.

Abstract:

As a food safety professional, getting others to comply with what you are asking them to do is critical, but it is not easy. In fact, it can be very hard to change other’s behavior. And if you are like most food safety professionals, you have probably received little or no formal training on how to influence or change people’s behavior. But, what if I told you that simple and proven behavioral science techniques exist and, if applied strategically, can significantly enhance your ability to influence others and improve food safety.

Speaker:

Frank Yiannas  
Vice-President Food Safety  
Walmart, USA

Frank is known for his ability to build partnerships and for his innovative approaches to food safety. In 2008, Frank was given the Collaboration Award by the U.S. Food and Drug Administration. He is the 2007 recipient of the NSF International Lifetime Achievement Award for Leadership in Food Safety. Frank is also a Past President of the International Association for Food Protection (IAFP) and the current Vice Chair of the Global Food Safety Initiative (GFSI).
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<td>P1</td>
<td>2015/27/10</td>
<td>Trends in Food Safety Violations in Dubai for the Year 2015</td>
<td>Ahmed Rashid, Muhammed Khalid, Meitha AL Marri</td>
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<td>P2</td>
<td>2015/27/10</td>
<td>Effect of Risk Based Training on Food Inspection Violation Identification</td>
<td>Ahmed Rashid, Muhammed Khalid, Meitha AL Marri</td>
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<td>P3</td>
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<td>The Colour Card Scheme for Food Inspection in Dubai</td>
<td>Ahmed Rashid, Muhammed Khalid, Meitha AL Marri</td>
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<td>Twenty years of Change in Foodborne Illness</td>
<td>Darin Detwiler</td>
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<td>P5</td>
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<td>Reduction of Bacillus cereus Biofilms on Stainless Steel Surfaces by Pestalotiopsis sp. Culture Extract</td>
<td>Rener De Jesus and Gina Dedeles</td>
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<td>Probing the Antimicrobial Potential of Symbiotic Fermented Milk Prepared by Optimized Levels of Pre and Probiotics</td>
<td>Umar Farooq; Afshan Shafi; Kashif Akram; Zafar Hayat; Asim Ijaz Siddhu; Farkhandah Sarfraz; Hafeez-ur-Rehman</td>
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<td>Food Safety in Hospital: Knowledge, Attitudes and Practices of Nursing Staff of Two Hospitals in Egypt</td>
<td>Bahaa Mostafa; Nadia, H. Assem; Nadia Abdelmotaleb; Yousif; M.R.G</td>
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<td>Developing the 4 Cs Approach for Food Safety Culture in a Catering Business as a Tool to Assess and Improve Food Safety Standards</td>
<td>Rakesh Sinha; Sheela Thogaru; Ravi Arul; John Wandera</td>
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<td>Aflatoxins in Animal Feed</td>
<td>Dr. Abdelnassir Ahmed Mohamed Taha; Dr. Shareef Abdelhadi Mahmoud Abdelgadir; Shakkir Aboobacker Panola Rayaroth; Mohammed Shaﬁ Abu Baker</td>
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<td>Restaurant Perception of Food safety</td>
<td>Morad Rezkalla Farag Salib</td>
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<td>An Approach to Green Laboratory: Less Consumption of Acids and Standards for Heavy metal Analysis in Food</td>
<td>Iftekhar Ahmed Mohammed; Maryam Mohammed Naqbi</td>
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<td>A Survey Study to Determine the Heavy Metal Toxicity in Fruits and Vegetables Available in Local Market of UAE by ICP-MS</td>
<td>Maryam Mohammed Naqbia; Iftekhar Ahmed Mohammed; Khawla Al Hammadia; Dr.Bahaa Elden Mostafab; Amal Salem</td>
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<td>Heavy Metals in Fruit &amp; Vegetable Local Markets of UAE by ICP-MS</td>
<td>Maryam Mohammed Naqbi; Iftekhar Ahmed Mohammed; Khawla Al Hammadi; Dr.Bahaa Elden Mostafa; Amal Salem</td>
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<td>Assessment of Residual Monomers Migrated Into Food Stimulants from Food Contact Materials</td>
<td>Vaidehi Garimella &amp; Asma Matar Al Suwaidi</td>
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<td>Minimize Radiation Exposure in Food Laboratory</td>
<td>Khaled Hussain Al Hammadi; Roderick Daet Salud Food</td>
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<td>Polyaromatic Hydrocarbons in Edible Oils DCL Experience</td>
<td>Khadija Omar Hussian Ahmad AlMehri &amp; Delish Paliyath Thomas</td>
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<td>Acrylamide in Foods by LCMSMS</td>
<td>Nagm Eldin Suliman; Resurreccion Feroevisa Marty; Fatema Saeed Bin Bakhit; Dr.Bahaa Elden Mostafa; Amal Salem</td>
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<td>Understanding Stickiness of Date Palm Fruit</td>
<td>Hind O. Rumaithi Ghnimi, S.</td>
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<td>Yoghurt Formulation from Mixtures of Cow and Camel Milk</td>
<td>Ahlam I. J. Al Hammadi; Sami Ghnimi</td>
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<td>Determination of the Moisture Content in Date Fruits</td>
<td>Thuraya A. Noman; and Afaf Kamal Eldin</td>
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<td>Date Fruit Carbohydrates: Soluble Sugars and Fiber</td>
<td>Reem A. Al Kaabi; and Afaf Kamal Eldin</td>
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<td>P23</td>
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<td>Value-added Product from Camel Meat; Sensory Quality and Consumer Acceptability</td>
<td>Reem Alsuwaidi; Fatimah Atlenaizy and Sajid Maqsood</td>
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<td>P24</td>
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<td>Antimicrobial and Cholesterol Lowering Activities of Lactobacillus and Streptococcus spp. Isolated From Camel Milk in Al Ain Region</td>
<td>Matha H. Al Kaabi; Maryam H. Kbesht; Nuha, M.K.Y.; Priti, Mudgill</td>
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<td>P25</td>
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<td>Sensory Quality and Consumer Acceptance of Some UAE Date Varieties</td>
<td>Razan Abdulgader and Isamldin B. Hashim</td>
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<td>P27</td>
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<td>Food Safety Knowledge and Food-handling Practices Among UAE University Female Students; A Questionnaire-based Survey</td>
<td>Hajar; H.A Sajid; Mutamed A.</td>
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<td>P30</td>
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<td>Changes in Colour, Flavor and Volatile Compounds During Processing and Storage of Whole Camel Milk &amp; Cow Milk</td>
<td>Marwa; A. Al Mahrizi and Ghnimi, S</td>
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