



# IFST AUTUMN CONFERENCE 2024

## Food Evolution: From Established Practices to the Future of Food

Tuesday 15 October 2024

University of Leeds



**Programme**

# WELCOME

Thank you for joining us at this year's IFST Autumn Conference, AC24—an event made even more special as the final major celebration of our 60th Jubilee. This milestone year marks six decades of advancing food science and technology, and we are delighted to have you with us to help close our Jubilee celebrations in style.

As a longstanding member of IFST, conferences like this one provide a unique opportunity to reconnect with friends and colleagues, welcome new faces, and share our collective passion for food science and technology. This year is no exception, and the excitement of our Jubilee only enhances the significance of our gathering.

Over recent years, IFST and its dedicated members have worked tirelessly to shape key positions on critical issues in food science and technology. With increasing public engagement in topics like food system integrity, supply chains, food security, and sustainability, our role as an independent scientific body is more essential than ever.

If you are reading this programme and are not yet involved with IFST, I strongly encourage you to engage with us and take part in our mission. For those of you who are already active members, thank you for your continued support and dedication, helping IFST grow from strength to strength each year.

Here's to another 60 years of success and innovation in food science and technology!

**Sterling Crew**  
*President, IFST*



# WELCOME

When I began my BSc (Hons) in Food Technology at the National College of Food Technology in 1977, I never imagined I'd one day serve as Acting Chief Executive at IFST. Yet, my journey as a food technologist has been full of surprises and opportunities.

As IFST continues to celebrate our 60th Jubilee, signing off our celebrations today with our final major event of the year at AC24, I reflect on what hasn't changed. When I chose food technology, my teachers were puzzled, unaware of the vast opportunities in the food industry for someone with a passion for science. Unfortunately, this lack of understanding persists today. Many still overlook the exciting and vital roles in the food system, despite its potential to tackle global challenges like sustainable food production and health impacts of modern diets.

One constant is the importance of our members. In 1962, Weybridge graduates spent hours debating the need for a professional institute, which led to the creation of IFST. Today, volunteers continue to be the lifeblood of our organisation, driving initiatives like accreditation, education, knowledge sharing, and professional development.

It's been a privilege to serve in this role, and I encourage everyone to celebrate our community. I am delighted to be handing over to Dr Craig Leadley upon his appointment as Chief Executive of IFST, and look forward to supporting him in the role. Let's bring in new members, get involved, and continue to champion the incredible work we do as food scientists and technologists. Together, we can make a real difference.

**Chris Gilbert-Wood**  
*Acting Chief Executive, IFST*



# THANK YOU to our sponsors

A very special thank you to our conference sponsors for their support of this event. By supporting IFST and AC24, you help further the development of research, knowledge, and communication across the world of food science and technology.

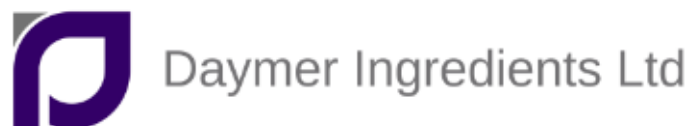
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## Case Study Sponsors



# CONFERENCE SCHEDULE

- 08:30 **Registration and Welcome Refreshments and Networking**  
**Conference Opening**
- 09:45 **Introduction and Welcome**  
**Sterling Crew:** *President, IFST*  
**Chris Gilbert-Wood:** *Acting Chief Executive, IFST*
- 10:00 **Keynote Speaker: Professor Chris Elliott: Thammasat University, Thailand**  
*Our Future Food System, Not Short of Challenges...*  
**Theme 1: Monitoring and Controlling Safe, Good Quality Food**
- 10:30 **Peter Littleton: Technical Director, Christeysn Food Hygiene Ltd**  
*Getting the Best from your Environmental Monitoring Programme*
- 11:00 **Karin Goodburn: Director General, Chilled Food Association**  
*Listeria: Science and Legislation - What's New and What's Next?*
- 11:30 **Networking Break**  
**Theme 2: Applications: Technologies to Achieve Safe, Good Quality Food**
- 12:00 **Nik Watson: Professor of Artificial Intelligence, University of Leeds**  
*AI in Food Production, Opportunities and Challenges*
- 12:30 **Emma Barton: Head of Regulatory Reform, Innovation and Engagement, FSA**  
*Next Steps on Reforms to the FSA's Market Authorisation Service*
- 1:00 **Case Studies**  
**BlakBear: Dr Max Grell - Measuring Spoilage with Gas-Sensing Labels**  
**Freshcheck: Dr John Simpson - Colour Coded Hygiene Monitoring**  
**Nemis Technologies: Dr Mario Hupfeld - In Situ Pathogen Detection on the Production Line**



# CONFERENCE SCHEDULE

- 1:30 **Lunch and Networking**
- Theme 3: Innovative (Sustainable) Solutions - Novel and Emerging Materials and Applications**
- 2:30 **Cheryl Lockett - Consultant, Arthur Branwell & Co. Ltd.**
- From Jam to Jewels - the Alchemy of a Food Tech's Journey to Crystal Gold*
- 3:00 **Breakout Session Transition**
- 3:10 **Workshop Session 1 (see page x for details)**
- 3:55 **Breakout Session Transition**
- 4:05 **Workshop Session 2 (see page x for details)**
- 4:50 **Closing Remarks**
- Chris Gilbert-Wood: Acting Chief Executive, IFST**
- Conference Conclusion**

## EXHIBITORS

The following organisations are exhibiting - please do take time to visit their stands during the breaks:

**BLAKBEAR**  
**CAMPDEN BRI**  
**FRESHCHECK**  
**IFIS PUBLISHING**  
**IFE**  
**IFST**  
**MOREPEOPLE**  
**NEMIS TECHNOLOGIES**  
**NUTRACEUTICALS GROUP**  
**OXFORD UNIVERSITY PRESS**  
**QUOR SYSTEMS**  
**TRACEGAINS**

**Food waste**  
**Research and product development services**  
**Food monitoring and hygiene**  
**Academic publishing**  
**Trade show**  
**Professional membership body**  
**Recruitment**  
**Environmental Monitoring**  
**Ingredients supplier**  
**Academic publishing**  
**Quality management system**  
**Ingredients marketplace**

# SPEAKERS



**Emma Barton** *Head of Regulatory Reform, Innovation and Engagement, Food Standards Agency*

Emma Barton is Head of Regulatory Reform at the Food Standards Agency, leading efforts to modernise the authorisation process for food and feed products. She joined in 2024 after 6 years at DEFRA, where she handled animal imports and chemical regulations. Emma previously worked in sustainability and spent 8 years at the Environment Agency.



**Professor Chris Elliott** *Thammasat University, Thailand*

Chris is the founder of the Institute for Global Food Security and Professor of Food Security at Thammasat University. He has published over 580 papers and led the 2013 review of Britain's food system after the horsemeat scandal. A Fellow of the Royal Societies of Chemistry and Biology, he advises UN agencies and was awarded an OBE in 2017. Chris was elected to the Royal Irish Academy in 2020 and became Honorary President of the Society of Food Hygiene and Technology in 2023.



**Karin Goodburn** *Director General, Chilled Food Association*

Karin Goodburn is Director General of the Chilled Food Association and a consultant specialising in chilled food science and regulatory affairs. She advises governments on safety and supply chain issues, and chairs multiple industry groups, including the Industry Listeria Group. Karin has co-authored EU food safety guidance and trains enforcers on high-risk foods. She also leads the SPS Certification Working Group, addressing trade issues between GB and the EU/NI.



**Dr Max Grell** *CEO, BlakBear*

Max holds a PhD in Bioengineering from Imperial College where he developed new sensors, and used the data to train AI models. Max has filed patents on food freshness monitoring with electrical gas sensors, cellulose materials for DNA sensing and wireless energy harvesting, and gas sensors for measuring soil nutrients. Before his PhD Max founded a software company and worked in sales for a SaaS company. At BlakBear Max covers product, sales and fundraising.



**Dr Mario Hupfeld** *CEO, Nemis Technologies AG*

Mario Hupfeld is the CEO and Co-Founder of NEMIS Technologies AG, bringing more than 10 years of experience in Food safety and a PhD in Food Microbiology from ETH Zurich. Mario combines technical knowledge with a strategic vision, spearheading the development of cutting-edge technologies that transform food safety standards. He has successfully led multinational teams across Europe and is known for his ability to forefront cutting-edge R&D initiatives. Under his leadership, NEMIS has become a key player in rapid, easy-to-use pathogen detection tools.



# SPEAKERS



**Peter Littleton** *Technical Director, Christeyns Food Hygiene Ltd*

Peter Littleton, UK Technical Director, has over 35 years of experience in food safety, including direct production, regulatory support, and 24 years in hygiene support. He advises on contaminant control, microbiological, and allergen management, serving on national and international panels. Peter has developed training, publications, and leads the UK innovation team in creating new food safety technologies.



**Cheryl Lockett** *Consultant, Arthur Branwell & Co. Ltd.*

Cheryl Lockett, a BSc Food Technology graduate from NCFT (Reading University), has over 22 years of experience in the Food Ingredients & Flavour Industry, working for companies like Unigate, Griffiths, Firmenich, and Sensient. In 2001, she founded C.C. Sales Support Ltd, a consultancy for SME Functional Food Ingredient companies. Cheryl holds a patent for lipid crystals in bakery products and is a Fellow of IFST, known for her expertise in NPD, innovation, and technical sales.



**Dr John Simpson** *CTO, Fresh Check*

Dr John Simpson is the CTO and co-founder of FreshCheck Hygiene Verification, founded in 2015 during his Ph.D at Imperial College London in Chemical Biology. He leads the company's product development team, leveraging innovative colour-change technology and data driven services, enhancing safety and efficiency to make contamination visible in food production and wider markets.



**Nik Watson** *Professor of AI, University of Leeds*

Nik is a Professor of Artificial Intelligence in Food at the University of Leeds, focusing on digital solutions for environmental sustainability, food safety, and health in food production. He specialises in combining low-cost sensors with machine learning to optimise processes and predict food properties. A Chartered Engineer, Nik holds a MEng in Mechanical Engineering (Hull) and a PhD in Chemical Engineering (Leeds). He previously worked in the Food Physics Lab at Leeds and as an Assistant/Associate Professor at the University of Nottingham.



# CONFERENCE WORKSHOPS

For the first time at an IFST Conference, we are offering participants four unique workshop sessions, with each delegate having the opportunity to attend two of the four sessions between 3:15 and 4:45pm during the conference. Active involvement in the member-hosted AC24 workshops will enable delegates to initiate and contribute to open discussions, share ideas and best practices, and learn from others' experiences.

**As well as valuable learnings which delegates will take away, the workshop discussions will serve to identify potential solutions, and provide inputs needed to address key challenges for the food sector. These will shape IFST's future engagement in curating trusted resources and tools, improving dissemination of scientific information and collaboration with relevant identified stakeholders to educate and influence.**

## **Challenges and Opportunities around Implementation of Deharmonised Legislation (Current and Upcoming)**

### **Location: Cotton Room**

Involvement in this workshop will enable attendees to share their experiences regarding the opportunities and challenges of applying current and upcoming legislation. It will provide the chance to contribute to discussions and identify potential solutions to regulatory issues, leading to sharing of information on divergence.

Specific areas of focus:

- Windsor Framework
- Sustainability
- High Fat Sugar Salt (HFSS) restrictions
- Innovation, including novel foods, genetic modification/editing, cultivated meats.



# CONFERENCE WORKSHOPS

## Addressing Food Sector Skill Gaps

### Location: Wool Room

The benefit of engagement in this workshop will be the opportunity to gain a wider understanding of the challenges of increasing the food sector’s talent pool (especially of scientists) and to discuss mechanisms to promote the breadth of roles and opportunities it offers.

Specific areas of focus:

- Influencing school children to study science subjects
- Encouraging people to study relevant subjects at further/higher education
- Attracting talent to the food sector
- Retention for the future

## Providing Technical Support for Small and Medium Enterprises (SME)

### Location: Herringbone Suite

Involvement in this workshop will provide a unique opportunity to share knowledge and first-hand experiences with others, from a wide range of backgrounds. Importantly it will enable learning from others who have worked in SMEs, or supported them, on how to address technical challenges. It will highlight the barriers they face and consider how they can be overcome going forward.

Specific areas of focus:

- Reaching SMEs to support them overcoming barriers faced at growth stages (start up, launch, technological developments, expansion)
- Improving access to current information sources
- Requirements and scientific knowledge gaps
- Developing interventions for building resilient supply chains



# CONFERENCE WORKSHOPS

## New Technologies and Food Safety Considerations

### Location: Herringbone Suite

The discussion forum is designed to support interested parties in sharing ideas and airing their concerns around new technologies, including costs and other hurdles, for managing the production of safe food and drink. Active involvement will provide useful learnings, as well as the opportunity to converse with those with similar issues to aid consideration of approaches to solutions, often by doing things differently.

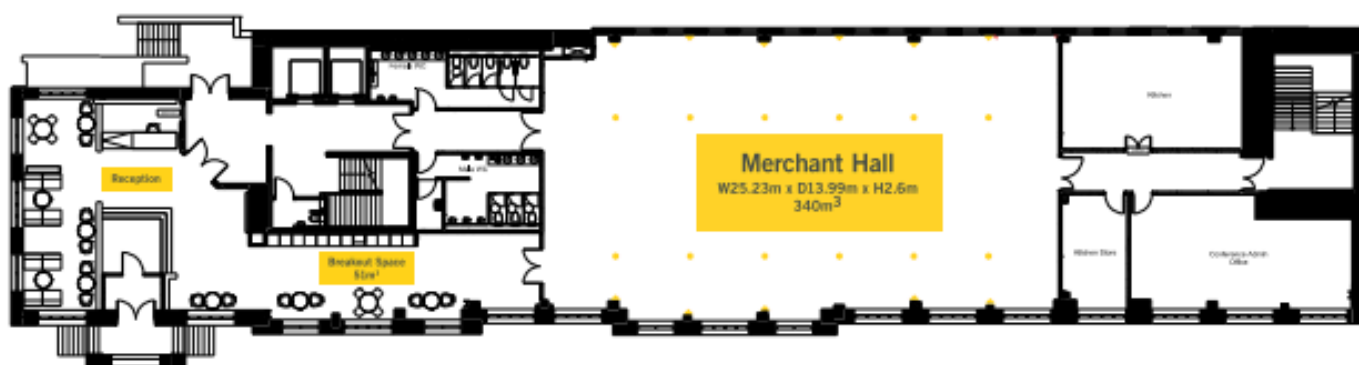
Specific areas of focus:

- Sharing best practice for embracing new technologies
- Determining who should be involved in assessing, exploring credibility and implementation
- Appreciate concerns, myth busting and addressing misinformation
- Crisis management and business continuity considerations

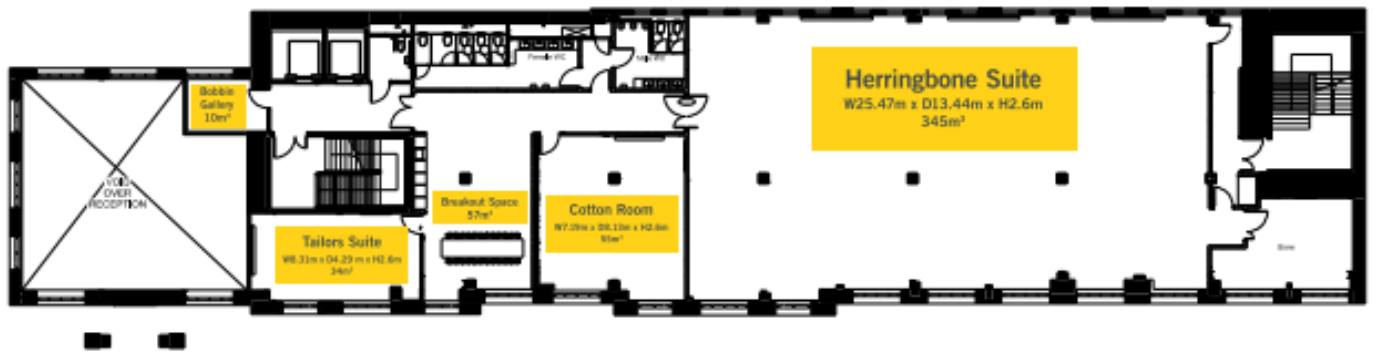
## VENUE MAP

### Ground Floor

▶ Wall mounted power socket ● Floor boxes



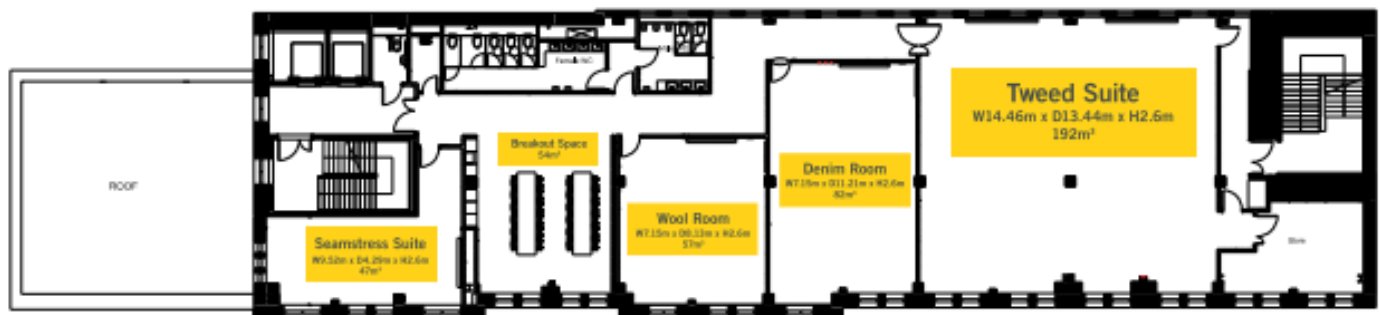
# First Floor



**CLOTH HALL COURT**  
CONFERENCES / MEETINGS / EVENTS



# Second Floor



**CLOTH HALL COURT**  
CONFERENCES / MEETINGS / EVENTS



# ACCESSIBILITY AT AC24

IFST is dedicated to making AC24 the most accessible event in our history. Understanding the importance of inclusivity in professional gatherings, IFST is taking significant steps to accommodate the needs of all attendees. The conference venue has been carefully selected to ensure it is fully wheelchair accessible, with clear signage and easy navigation throughout. To support attendees who are deaf, hard of hearing, or with sight issues, IFST will provide seating close to the speakers. This seating will be clearly signposted on conference day.

IFST is also mindful of the varying sensory needs of attendees. A quiet room will be available for those who require a break from the hustle and bustle of the conference, and dietary requirements will be carefully catered for, with a wide range of options to accommodate different preferences and restrictions.

**The quiet room will be located in the Tailors Suite on the First Floor of Cloth Hall Court. A full map of the venue is available on pages 11 and 12 of this programme.**

**IFST will offer yellow lanyards to delegates who prefer not to engage in networking at AC24. This initiative aims to create a respectful and comfortable environment, allowing attendees to signal their preference for maintaining personal space during the event.**

Through these comprehensive efforts, IFST aims to create a welcoming and inclusive environment at AC24, ensuring that every participant can engage, learn, and network without barriers. This commitment reflects IFST's broader mission to support and advance the field of food science and technology by fostering a community where all voices are heard and valued.

# SHARE YOUR EXPERIENCE

We encourage you to share your experience at IFST Autumn Conference 2024 using the **#IFSTAC24** and by tagging us on social media:



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Science and  
Technology (IFST)



@ifstnews



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Technology



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# POST-CONFERENCE SURVEY

On behalf of the Institute of Food Science and Technology, we thank you for attending **IFST Autumn Conference 2024 (AC24): Food Evolution: From Established Practices to the Future of Food.**

Your feedback is important to us, and will enable us to improve the conference experience for delegates at our future events.

