

19th Annual Canadian Summit on

# FOOD SAFETY

April 9-10, 2025

Toronto Airport Marriott Hotel,  
Canada

## 19TH ANNUAL CANADIAN SUMMIT ON FOOD SAFETY

Canada's leading event for food safety  
leaders to share experiences and learn  
from industry and government experts.



**REGISTER  
NOW**



# EVENT OVERVIEW

Join us at the 19th Annual Canadian Summit on Food Safety, April 9-10, 2025, in Toronto. This summit unites senior food safety experts from food manufacturing, retail, and food service across Canada to explore the latest strategies in food safety. From tackling food fraud and improving recall management to leveraging technology for contamination prevention, you'll be equipped with cutting-edge insights to elevate your organization's safety standards.

Experience informative sessions, engaging keynotes, and actionable case studies while networking with top industry leaders and government representatives. Walk away with best practices to reduce risks, enhance compliance, and protect your brand.



**REGISTER  
NOW**

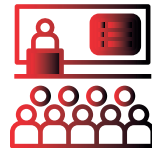


# WHAT YOU CAN EXPECT!



## Insightful Keynote Panels:

- **CFIA Updates:** : Navigate the latest enforcement guidance and regulatory changes.
- **Technology in Safety:** Discover innovations in AI and automated quality control.



## Roundtable Discussions:

- **Food Fraud Prevention:** Sharing strategies across the industry.
- **Cross-Sector Collaboration:** Enhancing safety from farm to fork.



## Engaging Case Studies:

- **Managing Recalls Effectively:** Insights from recent high-profile cases.
- **Allergen Management in Practice:** Industry-wide best practices to protect consumers.



## Networking Opportunities:

- **Breakfasts and Receptions:** Connect with food safety professionals over curated meals.
- **Speed Networking:** Expand your professional circle quickly and efficiently.



## Interactive Workshops:

- **Mastering Food Safety Culture:** Building and sustaining a proactive safety culture.
- **Technology for Safety:** Hands-on sessions on digitalization and blockchain for traceability.



**REGISTER NOW**



# Speakers include



**Pamela MacDonald**  
Senior Director  
Ontario Operations  
**Canadian Food Inspection Agency**



**Martin Duplessis**  
Director  
Bureau of Microbial Hazards  
Food and Nutrition Directorate  
**Health Canada**



**Sharon Mohammed**  
Director, Government and  
Industry Relations,  
Regulatory Management  
**Maple Leaf Foods**



**Sylvain Charlebois**  
Professor, Director,  
Agri-Food Analytics Lab  
**Dalhousie University**



**Sam Patel**  
Food Safety Inspector,  
Ontario Ministry of  
Agriculture  
**Food and Rural Affairs**



**Rob Hood**  
Corporate Director,  
Food & Beverage  
**Silver Hotel Group**



**Lennie Quimette**  
Director, Quality Assurance  
& Food Safety  
**Kawartha Dairy Limited**



**Theophilus Anyam**  
Director Quality Assurance  
**Sager Food**



**Amit Jagirdar**  
Director of Quality and  
Food Safety  
**Bunge Canada**



**Sum Yin Tang**  
Assistant Processing Plant  
Manager  
**Burnbrae Farms**



**Rancy Sharma**  
Senior QA and Regulatory  
Manager  
**RNF Pet Products**



**Saleha Junaidy**  
Quality Manager, Lactalis  
Canada and Professor  
**Conestoga College**



**John W. Spink**  
Assistant Professor  
**Michigan State University**



**Atul Kalia**  
QA Supervisor  
**The Coca-Cola Company**



**Jeannie Shaughnessy**  
CEO  
Peanut And Tree Nut  
Processors Association





# Who attends?

This event attracts a diverse group of professionals in the food industry, from farm to fork. From Directors of Food Safety and Quality Assurance, to Environmental and Sustainability Managers at leading food companies, you'll be in great company.



# Top 3 Reasons to Attend



## Unmatched Insights into Food Safety

- Learn from the best as leading organizations and regulators share strategies to stay compliant and protect consumer health.
- Get actionable guidance on food safety management systems, recall processes, and allergen control to safeguard your operations.

1

## Exclusive Networking Opportunities with Industry Leaders

- Connect with top food safety and QA executives from companies like The Coca-Cola Company, Bunge Canada, and Burnbrae Farms.
- Join roundtable discussions and interactive sessions that address pressing challenges like food fraud and supply chain risk management.



2



## Access to Cutting-Edge Tools and Technologies

- Discover advanced solutions to optimize your food safety processes, from blockchain for traceability to AI-driven contamination prevention.
- Learn how to implement innovative technologies that improve safety monitoring and streamline operations across the food supply chain.

3



**REGISTER  
NOW**



# AGENDA - DAY 1

Wednesday, April 9, 2025

## 8:00 AM NETWORKING BREAKFAST: BUILD COMMUNITY CONTACTS

- Start your day off right and connect with **food safety leaders**.
- Get to know your **industry peers** and colleagues over a delicious breakfast.
- Source practical tips, discuss **best practices** and prepare for the day ahead.

## 8:45 AM OPENING COMMENTS FROM YOUR HOST

Gain insight into today's sessions so you can get the most out of your conference experience

## 9:00 AM OPENING KEYNOTE

### Getting the Latest on Enforcement Guidance from the CFIA

Stay abreast of recent changes to CFIA inspections and what to expect going forward. Take away specific solutions to:

- Prepare for upcoming changes to CFIA inspection processes
- Ensure your facilities are safe and compliant
- Follow best practice according to the inspection agency

*Achieve compliance with current regulatory guidelines to safeguard your operations, protect public health, and strengthen your reputation for quality and safety.*

Pamela MacDonald, Executive Director, Inspection Support, **Canadian Food Inspection Agency**

## 9:30 AM C-SUITE PANEL

### Optimizing Food Safety through Industry Innovation

Adopting new technologies and developments is essential for improving process efficiency and accuracy in food safety. Source practical tips to:

- Implement the latest technological, automated, and biopharmaceutical approaches to food safety
- Harness available solutions to optimize your techniques and processes Overcome innovation challenges, including budget and resource limitations

*Advance your expertise to integrate new techniques and technology across your food safety and QA processes*

Martin Duplessis, Director, Bureau of Microbial Hazards, Food and Nutrition Directorate, **Health Canada**

Sonny Brar, Global Vice President, Food Safety, Occupational Health & Safety, Quality Assurance and Regulatory Affairs, **Fiera Food Company**

Meghann Mcleod, Food Safety Director, **Yum! Brands**

## 10:00 AM INDUSTRY EXPERT

### Defining How AI Can Optimize Your Safety Processes

With AI becoming a key topic across the industry, ensure you are up to date on the latest applications of AI technology in safety processes. Develop a blueprint to:

- Use AI systems to analyze data sets in real time and detect potential hazards before they escalate
- Leverage AI-based predictive analytics to anticipate and mitigate workplace or operational risks
- Integrate the latest AI technologies into your organization's existing infrastructure and policies

*Improve safety process optimization and enhance operational efficiency by harnessing the power of AI.*

## 10:30 AM SPEED NETWORKING! → MAKE MEANINGFUL CONNECTIONS

Grow your network by meeting like-minded individuals to share your latest ideas and projects with:

- Enjoy a quick icebreaker, exchange LinkedIn information and **build lasting business relationships**.
- Achieve your conference networking goals in a **fun and agile fashion**.
- **Join a community** of food safety experts and gain invaluable support.

## 10:40 AM EXHIBITOR LOUNGE: VISIT BOOTHS & SOURCE EXPERTISE

- Explore the latest **food safety technology** and strategies with our industry leading sponsors.
- Share your challenges with the **biggest innovators** in the business.
- Schedule **one-to-one private meetings** for personalized advice.

## TRACK 1

## TRACK 2

## 11:00 AM CASE STUDY

### Key Elements of Food Safety Procedures in Hospitality

Food safety in the hospitality industry relies on consistent training, audits, and process updates. Take back to your office strategies to:

- Prioritize hygiene, cross-contamination prevention, and temperature control to ensure food safety
- Stay informed about Canadian food regulations in the hospitality industry
- Understand the role of staff training in protecting consumers and safeguarding brand reputation

*Optimize food safety standards through continuous improvement and training insights from the hospitality industry.*

Samuel Laroche, Quality Control and Food Safety Manager, **MTY Group**

## 11 AM - 11:45 AM MASTERCLASS

### Building Your Food Safety Culture

Building a strong food safety culture goes beyond compliance — it involves fostering shared values, attitudes, and behaviours that prioritize food safety at every level of your organization. Adopt best practices to:

- Explore the key components of food safety culture and learn how to build it within your organization
- Develop actionable strategies to strengthen food safety culture within your teams
- Align leadership, employee behaviour, and food safety practices to create a culture that enhances both safety and quality

*Bolster your company's food safety culture with practical, hands-on guidance to transform processes and ensure long-term success.*

Amit Jagirdar, Director of Quality and Food Safety, **Bunge Canada**



# AGENDA - DAY 1

Wednesday, April 9, 2025

## TRACK 1

11:40 AM CASE STUDY

### Lessons Learnt from Food Safety Processes in the Pet Food Industry

Food safety is essential not only for human food but also for all products processed for consumption. Create a roadmap to:

- Compare food processing for human consumption with the production of feed-grade food products
- Explore traceability and transparency in sourcing feed-grade ingredients
- Identify and mitigate risks, particularly when dealing with raw or minimally processed ingredients

*Improve your cross-industry insights to mitigate food safety risks.*

**Rancy Sharma**, Senior QA and Regulatory Manager, **RNF Pet Products**

12:00 PM INDUSTRY EXPERT

### Enhancing Packaging for Food Safety

Proper packaging standards are crucial for meeting food safety standards. Bolster your knowledge of packaging best practices. Walk away with an action plan on:

- Ensuring compliance with standards for barrier protection against bacteria, chemicals, and physical hazards
- Evaluating specialized packaging solutions, such as vacuum-sealed or modified atmosphere packaging
- Ensuring product integrity with tamper-evident features

*Increase the effectiveness of your food safety practices to ensure compliance and protect consumers.*

## TRACK 2

11:45 AM - 12:30 PM MASTERCLASS

### Adopting New Technologies for Streamlined Safety Processes

This interactive workshop and demo will guide participants through the practical adoption of cutting-edge technologies that streamline food safety processes in the food industry. Master the success factors to:

- Learn how new tools can enhance monitoring, compliance, and overall safety
- Harness automation to reduce human error and operational inefficiencies
- Integrate new systems with existing technologies and procedures with minimal disruption

*Advance organizational efficiency by unlocking the power of new technologies*

12:30 PM NETWORKING LUNCH: DELVE INTO INDUSTRY CONVERSATIONS

- Meet interesting speakers and pick their brains on the **latest industry issues**.
- **Expand your network** and make connections that last beyond the conference.
- Enjoy great food and service while engaging with your **food safety colleagues**.

1:45 PM PANEL

### Measures to Mitigate Food Fraud Risk in the Canadian Market

What steps is the food industry taking to protect consumers and ensure a more secure and trustworthy supply system in Canada? Bolster your internal strategies to enhance food fraud detection, strengthen traceability systems, and ensure the safety and authenticity of your products. Take away specific solutions to:

- Deploy authentication methods for ingredients and food products at every stage of production
- Identify methods to recognize food fraud, including enhanced traceability systems, stricter regulatory enforcement, and industry-wide collaboration
- Protect your consumers and brand both nationally and internationally through robust food fraud detection processes

*Reduce and prevent food fraud to ensure the safety and authenticity of your products.*

**John W. Spink**, Assistant Professor, **Michigan State University**  
**Atul Kalia**, QA Supervisor, **The Coca-Cola Company**

2:15 PM INDUSTRY EXPERT

### Rapid Detection Technologies for Testing and Monitoring

Advancements in testing and monitoring tools, such as DNA-based testing and blockchain, enable quicker and more accurate identification of contamination or food safety issues. Achieve a step-by-step action plan to:

- Effectively test and monitor products for contaminants, pathogens, and other hazards
- Integrate rapid detection methods into your testing and monitoring processes
- Use tools to quickly and accurately identify when recalls are necessary

*Amplify your rapid testing capabilities to improve food safety monitoring.*

2:45 PM EXHIBITOR LOUNGE: ATTEND VENDOR DEMOS & CONSULT INDUSTRY EXPERTS

- Enjoy **exclusive sponsor demos** and experience the next level of food safety innovation firsthand.
- Meet one-on-one with leading solution providers to **discuss organizational hurdles**.
- **Brainstorm solutions** and gain new perspectives and ideas.

3:15 PM CASE STUDY

### Supply Chain Management for Better Allergen Tracking

Advanced traceability systems, such as blockchain and digital tracking tools, enable the entire food supply chain to monitor the movement of ingredients at every stage. Adopt best practices to:

- Understand the core capabilities of blockchain and digital tracking in the food industry
- Learn how technology can help reduce the risk of cross-contamination of undeclared allergens
- Implement digital communication from farm to fork for allergen management

*Optimize your supply chain management to enhance allergen tracking and reduce risk.*





# AGENDA - DAY 1

Wednesday, April 9, 2025

3:45 PM **PANEL**

## Developing Allergen Best Practice Across the Food Industry

Failure to manage allergens can lead to severe health risks, product recalls, and damage to brand reputation. Source practical tips to

- Harness the power of continuous staff training in proper allergen management across production, manufacturing, retail, and food service
- Learn from experts across the food supply chain
- Discuss the importance of traceability and supplier communication in mitigating allergen risks

*Perfect your allergen management skills to reduce risk to your consumers.*

**Lennie Ouimette**, Director, Quality Assurance & Food Safety, **Kawartha Dairy Limited**  
**Rob Hood**, Corporate Director, Food & Beverage, **Silver Hotel Group**  
**Jeannie Shaughnessy**, CEO, **Peanut and Tree Nut Processors Association**

4:15 PM **CASE STUDY**

## Supporting the Food Industry to Meet Provincial Labelling Standards in Ontario

Labelling requirements across Canada can vary, especially when it comes to provincial regulations. Adapt to the evolving labelling compliance requirements. Master the success factors to:

- Understand labelling requirements for ingredients and allergens in Ontario
- Ensure that your organization is complying with both federal and provincial safety regulations
- Explore how stakeholders across the food supply chain can best collaborate with inspectors to ensure the highest level of safety

*Achieve comprehensive compliance by mastering Ontario's provincial labelling standards.*

**Sam Patel**, Food Safety Inspector, **Ontario Ministry of Agriculture, Food and Rural Affairs**

4:45 PM **CLOSING COMMENTS FROM YOUR HOST**

Review the key solutions and takeaways from today's sessions. Source a summary of action points to implement in your work. Discuss tomorrow's highlights!

5:15 PM **EVENING RECEPTION: ENJOY GREAT CONVERSATION, MUSIC & NETWORKING**

- **Relax and unwind** with tasty cocktails after a long day of learning.
- Don't miss your chance to win fun prizes at our **Reception Gift Giveaway**.
- Make dinner plans with your **new connections** and explore the best of what Toronto nightlife has to offer. Just be sure to set your alarm for Day 2!

6:15 PM **CONFERENCE ADJOURNS TO DAY 2**



# AGENDA - DAY 2

Thursday, April 10, 2025

## 8:00 AM NETWORKING BREAKFAST: BUILD COMMUNITY CONTACTS

- Start your day off right and connect with **food safety leaders**.
- Get to know your **industry peers** and colleagues over a delicious breakfast.
- Source practical tips, discuss **best practices** and prepare for the day ahead.

## 8:45 AM OPENING COMMENTS FROM YOUR HOST

Gain insight into today's sessions so you can get the most out of your conference experience

## 9:00 AM OPENING KEYNOTE

### Modern Approaches to Communicating Food Risk with the Public

Effectively communicating food risk is crucial for public safety. But what is the best way to inform the public about food safety risks and recalls? Walk away with an action plan on:

- Effectively disseminating information to ensure consumers are aware of potential hazards associated with specific food products
  - Adapting to post-pandemic changes in how the public consumes information
  - Protecting your brand while prioritizing public safety in relation to faulty products
- Heighten your expertise in communicating food risk with the public to build trust, encourage informed decision-making, and protect public health.*

**Sylvain Charlebois**, Professor, Director, Agri-Food Analytics Lab, **Dalhousie University**

## 9:30 AM PANEL

### Lessons Learnt from Product Recalls in 2024

In 2024, Canada experienced several product recalls. What can safety and QA experts learn to avoid falling short of safety standards? Create a roadmap to

- Assess the increased risks associated with complex supply chains and identify ways to mitigate them
- Explore the reasons for recent recalls to avoid common pitfalls and issues
- Implement best practices for managing recalls quickly and effectively

*Adopt a proactive approach to identifying food safety risks and issuing recalls when necessary to safeguard public health and uphold industry standards.*

**Saleha Junaidy**, Quality Manager, Lactalis Canada and Professor, **Conestoga College**  
**Sharon Mohammed**, Director, Government and Industry Relations, Regulatory Management, **Maple Leaf Foods**  
**Jay Holmes**, Director, Consumer Protection and Market Fairness Division, **CFIA**

## 10:00 AM ROUNDTABLES À DISCOVER THOUGHT-PROVOKING IDEAS

Take a deep dive down the innovation rabbit hole in one of our roundtable discussions. Share common challenges and best practices with your food safety peers on a topic of your choosing:

1. AI in Food Safety
2. Pathogen Detection
3. Avoiding Contaminants
4. Regulation and Compliance

5. Inspection Best Practice
6. Recall Strategies
7. Allergens

## 10:40 AM EXHIBITOR LOUNGE: VISIT BOOTHS & SOURCE EXPERTISE

- Explore the latest **food safety technology** and strategies with our industry leading sponsors.
- Share your challenges with the **biggest innovators** in the business.
- Schedule **one-to-one private meetings** for personalized advice.

### TRACK 1

### TRACK 2

## 11:10 AM CASE STUDY

### Digitalization and Official Safety Inspections in Food Retail

Digitalization is transforming official safety inspections in food retail by streamlining processes and enhancing accuracy. Source practical tips to:

- Use digital tools to easily record data and monitor compliance in real time
- Analyze trends through advanced analytics to gain insights for retail companies
- Digitize records for food retail and the broader food supply chain

*Advance your understanding of digitization with food retail examples to enhance operational efficiency and drive compliance.*

### TRACK 1

### TRACK 2

## 11:40 AM CASE STUDY

### Harnessing research into Food Safety and Packaging

Packaging plays an important role in food safety. With key examples from cutting edge research, explore how you can:

## 11:10 AM MASTERCLASS

### Developing Future- Proof Training Programs Across the Food Industry

Through engaging discussions, group activities, and real-world case studies, participants will gain actionable insights to enhance food safety and protect public health across the food industry. Develop a blueprint to:

- Explore best practices specific to manufacturers, retailers, and food service operations
- Identify common food safety risks your staff may encounter and methods to help them mitigate these risks
- Develop strategies that enhance food safety culture and compliance within your organization

*Perfect your training program to meet the highest food safety standards*

## 11:40 AM MASTERCLASS

### The Role of Technology in Reducing the Impact of Food Bioterrorism in the Supply Chain

Bioterrorism poses a critical threat to global food security, with the potential to disrupt supply chains and endanger public health. Leveraging advanced technologies can significantly mitigate these risks by enhancing



# AGENDA - DAY 2

Thursday, April 10, 2025

- Build your knowledge in options available to your company when it comes to packing technologies and techniques
- Reduce risk and improve operational efficiency of food companies
- Ensure that food safety regulations are fully complied with throughout the packing process

*Master safe packing processes for improved food safety and to strengthen consumer trust.*

**Tianxi Yang**, Assistant Professor, *University of British Columbia*

detection, prevention, and response capabilities. In this interactive masterclass, gain actionable insights into how:

- Innovations in digital monitoring, data analytics, and traceability tools are transforming how the food industry safeguards its supply chains against bioterrorism threats
- Advanced tools enable rapid identification of biological contaminants, allowing for swift intervention before widespread impact.
- Technology ensures transparency and accountability in the supply chain, helping to track the origin and movement of food products and detect tampering.

*Reduce the risk of bioterrorism threats to the supply chain and ensure the highest level of risk management for your consumers.*

**Timothy Odoh**, Postgraduate, University of Guelph, and Former Lead for Quality, Food Safety, Project and Data Management, *Coca-Cola HBC*

## 12:00 PM INDUSTRY EXPERT

### HACCP-Led Sanitization for Effective Risk Management

Harness the power of targeted sanitation, aligned with HACCP preventive controls, to guide effective sanitization practices. Source your plan of action by:

- Identifying critical control points for cleaning and sanitization
- Establishing best practices for creating and implementing cleaning protocols in accordance with HACCP guidelines
- Using monitoring and verification techniques to ensure sanitization processes are effective

*Reduce risks in food production and handling within your company to improve safety and compliance.*

## 12:30 PM NETWORKING LUNCH: DELVE INTO INDUSTRY CONVERSATIONS

- Meet interesting speakers and pick their brains on the **latest industry issues**.
- **Expand your network** and make connections that last beyond the conference.
- Enjoy great food and service while engaging with your **food safety colleagues**.

## 1:45 PM INDUSTRY EXPERT

### Streamlining Food Safety through AI-Driven Auditing

AI technologies are enhancing the efficiency, accuracy, and speed of food safety audits, while also providing deeper insights into risk management. Optimize your auditing process with specific solutions to:

- Explore AI-driven tools for real-time monitoring, predictive risk assessment, and automated audit reporting
- Learn how AI can reduce human error, streamline audits, and ensure regulatory compliance
- Prevent foodborne illnesses and contamination by using AI to identify patterns and predict risks before they occur

*Transform your food safety processes through AI-powered auditing to achieve greater accuracy and efficiency in identifying potential risks.*

## 2:15 PM CASE STUDY

### Maintaining Safety Standards in a Cost-Cutting Environment

Upholding food safety standards in a cost-cutting environment requires balancing efficiency with stringent safety protocols. Achieve a step-by-step action plan to:

- Reduce operational costs while ensuring food safety measures remain uncompromised
- Streamline processes through smart technologies and staff training
- Prioritize preventive measures to minimize risks and reduce long-term expenses

*Optimize your safety standards while maintaining financial awareness in a volatile market for long-term sustainability.*

## 2:45 PM CASE STUDY

### Mastering the Art of Change Management in QA and Food Safety

Ensuring your organization's processes remain current and efficient requires embracing change for continuous improvement. Create a roadmap to:

- Understand the importance of effectively managing change in your organization
- Build a culture of quality assurance that extends beyond just product testing
- Work across generational lines within your workforce to gain buy-in from all levels of the business when updating systems and processes

*Enrich your strategies for managing change to ensure future-proof food safety.*

**Sum Yin Tang**, Assistant Plant Manager, *Burnbrae Farms*

## 3:15 PM EXHIBITOR LOUNGE: ATTEND VENDOR DEMOS & CONSULT INDUSTRY EXPERTS

- Enjoy **exclusive sponsor demos** and experience the next level of food safety innovation firsthand.
- Meet one-on-one with leading solution providers to **discuss organizational hurdles**.
- **Brainstorm solutions** and gain new perspectives and ideas.



# AGENDA - DAY 2

Thursday, April 10, 2025

3:45 PM **INDUSTRY EXPERT**

## Harnessing Data for Improved Safety and Efficiency

Leveraging data for improved food safety compliance involves implementing technology and analytics to enhance monitoring and reporting systems. Master the success factors to:

- Collect and analyze data from various sources, such as inspections and supply chain records
- Share data across stakeholders, including producers, retailers, and consumers, to enhance accountability and build trust
- Enable regulatory bodies to identify trends and assess risks

*Advance your data-driven approach to drive improved safety in the food industry.*

4:15 PM **CLOSING KEYNOTE:**

TBC

4:45 PM **CLOSING COMMENTS FROM YOUR HOST**

Review the key solutions and takeaways from the conference. Source a summary of action points to implement in your work.

5:00 PM **CONFERENCE CONCLUDES**



“

*“Great conference and speakers. Lots of variation in topics for speakers and what they are bringing. Great potential for networking with some elite food safety and regulatory industry leaders.”*

Reuven International Ltd.



“

*“This was a meeting of my peers – good fit of audience, topics and speakers.”*

Ocean Spray Cranberries

“

*“Well organized, relevant program for food plants.”*

Tetra Pak Inc.

“

*“Well organized with a wide variety of interesting topics.”*

Food and Drug Administration

“

*“The networking opportunities have been numerous, useful and fun.”*

Longo's



“

*“The conference has been very valuable. Really appreciated all the speakers and presentations. Questions and answers are most valuable.”*

Sensient Flavors Canada



19th Annual Canadian Summit on

# FOOD SAFETY

April 24-25, 2024

Toronto Airport Marriott Hotel  
Toronto, ON

## How to register

### IN-PERSON PASS

**FULL TWO-DAY ACCESS:**

Take advantage of keynote sessions, panel discussions, case studies, interactive roundtables and one week of pre-event networking via our dedicated platform

**FACE-TO-FACE NETWORKING:**

Connect and build valuable relationships with our audience of thought leaders

**5-STAR TREATMENT:**

Enjoy the complimentary breakfast, lunch, and cocktail reception, all within one stunning location

**EXPO HALL:**

Form lasting business partnerships, test drive the latest solutions and gather exclusive content from industry-leading experts

**SPEAKER PRESENTATIONS:**

Take home PowerPoints and white papers addressing your biggest challenges

**ON-DEMAND ACCESS:**

Conveniently rewatch any session for up to 3 months after the event

### VIRTUAL PASS

**TWO-DAY LIVE STREAM ACCESS:**

Tune into keynote sessions, panel discussions and case studies with real-time Q&A from the comfort of your home

**VIRTUAL NETWORKING:**

Connect and build valuable relationships with our audience of thought leaders through topic message boards, interactive roundtables, and one-on-one discussions via our private messaging tool

**VIRTUAL EXPO HALL:**

Form lasting business partnerships, test drive the latest solutions and gather exclusive content from industry-leading experts

**SPEAKER PRESENTATIONS:**

Take away PowerPoints and white papers addressing your biggest challenges

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Super Early Bird  
Expires on Dec 20

\$1,095

Regular Ticket

\$1,795

Super Early Bird  
Expires on Dec 20

\$895

Regular Ticket

\$1,595



**REGISTER NOW**

### GROUP RATES

To check if you are eligible for a group rate, please contact:

**Louis Youpa**

Delegate Relationship Manager  
louis@strategyinstitute.com



Canadian Summit on Food Safety



#FoodSafety2025