2018 Government Chemist Conference

Food chain resilience in a changing world 13 – 14 June 2018

BMA House, Tavistock Square, London WC1H 9JP

The role of the Government Chemist is over 100 years old, and has witnessed staggering change in the provision of safe food and drink to the public. The constant factor in its long history has been the use of sound science to respond to challenges in an assured and effective way.

At this event, participants will learn about how the Government Chemist and stakeholders make use of scientific progress and evidence based decisions to ensure the safety and authenticity of the food we eat, in an ever-evolving landscape.

The conference will be opened by Professor John Loughhead, Chief Scientific Adviser at the Department for Business, Energy and Industrial Strategy (BEIS).

Who should attend?

The conference will be of interest to anyone involved in ensuring the safety, quality and authenticity of food and animal feeds:

- Food and feed industry
- Government
- Food retailers
- Consumer groups
- Public analysts
- Food scientists
- Trading Standards Officers
- Environmental Health Officers
- Academics and the research community
- Journalists
- Scientific equipment manufacturers

Conference programme

The programme includes speakers from Food Standards Agency, Department for Environment, Food & Rural Affairs, Food Standards Scotland, Association of Public Analysts, Joint Research Centre, Public Health England, LGC and include presentations on:

- Global food fraud challenges and mitigation tools available
- Referee case outcomes
- Regulating our future UK plans to improve food controls
- · Genetics of obesity
- Methods for antimicrobial resistance
- Use of marker assisted breeding to improve crop resilience
- The role of blockchain technology in assuring food supply chain integrity
- Harmonisation of meat speciation testing
- Food and drink industry getting ready for EU exit

















Food chain resilience in a changing world

Day	/1	Day	_
09:45	Registration and coffee	09:15	Registration and coffee
10:30	Welcome and introduction	10:00	Chair's introduction
	Julian Braybrook - Government Chemist	10:05	Are your genes to blame when your jeans don't fit?
10:45	Keynote speech: Achieving a resilient food and drink sector for the UK in uncertain times	10:35	Giles Yeo – Cambridge University How the food industry is preparing
	Professor John Loughhead – BEIS	10.55	for EU exit
11.15	Referee casework outcomes Michael Walker – LGC		Helen Munday – Food and Drink Federation
12:00	Application of whole genome sequencing for public health	11:05	Food Safety Challenge - Hong Kong Perspective
	interventions around foodborne pathogens		Tom NG – Hong Kong Government Chemist Laboratory
	Kathie Grant – Public Health England	11:35	Break
12:30	Lunch	11:50	Can Blockchain provide the
14:00	Resilience through food forensics – essential post EU exit		answer? Data management to optimise and enhance productivity, safety, quality and
	Jon Griffin – Association of Public Analysts		legality in the agrifood and food and drink processing sectors
14:30	Regulating our future – modernising food regulation in the UK	12:15	David May – Lincoln University How can measurement science
	Catriona Stewart – Food Standards Agency (FSA)	12.10	assist in improving the molecular detection and management of antimicrobial resistance?
15:00	The European Commission Knowledge Centre for Food Fraud		Jim Huggett – LGC
	and Quality	12:45	Lunch
	Franz Ulberth – European Commission Joint Research Centre	13:45	The Hand That Feeds: A musical about food crime
	Break The Scottish Food Crime Unit: how		Kate Cooper – Birmingham Food Council
10.00	FSS is using science to verify the authenticity of the food chain in Scotland	14.10	Early warning systems to detect, predict and assess food fraud
	Lynsey Scullion and Duncan Smith –		Yamine Bouzembrak – RIKILT
	Food Standards Scotland (FSS)	14:40	Break
16:20	Road map for the harmonisation of DNA meat speciation testing	14.55	How far have we come since horse-gate; global tools available
	Tim Wilkes – LGC		to fight food fraud Selvarani Elahi – LGC
16:50	Novel methods to establish the origin of food	15:20	Accelerating rice improvement in South Asia
	James Donarski – FERA		Katherine Steele – Bangor University
17:20	Drinks reception	15:50	Closing remarks
19:30	Conference dinner		Close
22:00	Close	16:00	CIOSE

Reserve your place now

Please complete the form below and return to:

Sian Smith, LGC, Queens Road, Teddington, Middlesex, TW11 0LY

confirmed when payment is received.

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