CANADA'S PREMIER SUMMIT FOR FOOD QA & REGULATION LEADERS

REGISTER NOW ↗

14th Annual Canadian Summit on

FOOD REGULATION

DECEMBER 2 - 3, 2025 I TORONTO AIRPORT MARRIOTT HOTEL

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CONTENTS

MESSAGE FROM THE PRODUCER

Dear Colleagues,

Welcome to the 14th Annual Canadian Summit on Food Regulation; **Canada's premier event for regulatory excellence** in food & beverage! This flagship event brings together the most forward-thinking, **influential leaders in regulatory affairs, quality assurance, compliance, and policy**, shaping Canada's evolving food landscape.

Designed to equip food industry professionals with real-world insights and actionable strategies, this summit offers **practical tools, legal updates,** and **compliance innovations** to help you navigate a complex regulatory environment, from modernization and enforcement to cross-border requirements and **risk management**.

Across two dynamic days, explore a curated agenda of case studies, expert panels, interactive workshops, and roundtables. Dive into key topics like:

- **Regulatory modernization** and enforcement priorities
- Food safety and **cross-jurisdictional** compliance
- **Labelling, claims**, and **marketing practices**
- Innovations in **packaging**, ingredients, and supply chain integrity
- Strategic risk mitigation and **crisis preparedness**

Connect with leaders from the **CFIA, Health Canada, Erie Meats, Maple Leaf Foods, Coca-Cola, Kraft Heinz**, and other top organizations to benchmark best practices and build lasting partnerships that strengthen your compliance strategies.

We're excited to welcome you to the Canadian Food Regulation community this year in Toronto. We look forward to seeing you there!

Mia Roberts
Head of Content – Food Summit Portfolio
Strategy Institute
mia@strategyinstitute.com

SHAPING FOOD REGULATION'S FUTURE: COMPLIANCE MEETS INNOVATION

The Canadian Summit on Food Regulation unites top regulatory leaders, compliance experts, and industry innovators to explore Canada's evolving food landscape. With focused sessions, timely insights, and unmatched networking, this year's summit will raise the bar for regulatory excellence and compliance across the food and beverage sector. You can expect to:

- **Step into the future of food regulation**. Over two days, dive into critical topics like regulatory modernization, enforcement trends, food safety strategy, cross-border compliance, and sustainability risk reduction.

- **Connect with leaders** from the **CFIA, Health Canada, Coca-Cola, Maple Leaf Foods, the Canadian Meat Council**, and more across dedicated presentations, panels, and interactive workshops.

- **Join the voices shaping the future of food regulation** in Canada, and walk away with the insights, connections, and confidence to protect your brand and your consumers.

WHY ATTEND?

Discover countless reasons to be part of the 14th edition of this exceptional event! At the Canadian Summit on Food Regulation, we're dedicated to crafting a personalized experience that guarantees an outstanding two days, delivering maximum ROI for you and your organization. Here's why you won't want to miss joining us in 2025.

STRATEGIC INSIGHTS

Discover how data analytics are transforming food regulation. Stay ahead of evolving compliance standards and hear firsthand from industry leaders tackling today's biggest regulatory challenges.

INTERACTIVE WORKSHOPS

Tackle real-world QA & compliance challenges in expert-led sessions. Collaborate with peers, regulators, and legal advisors to explore practical solutions and test new strategies that work

NETWORKING

Enjoy a complimentary breakfast with industry peers, plus a stunning evening reception with cocktails and prizes. Meet one-on-one with solution providers and experts.

TARGETED CONTENT

Focused sessions built for your role across QA, compliance and regulatory affairs. Gain practical insights, peer strategies, and policy updates tailored to your operational and strategic priorities.

HAVE FUN

There's plenty to enjoy throughout the summit, including an evening reception with cocktails and prizes. A perfect chance to wind down in a fun and friendly environment.

NETWORK AND HAVE FUN

Networking and fun take centre stage at this year’s event, offering the perfect balance of professional connections and social experiences. Start your day with engaging conversations at our networking breakfasts, where you can meet industry peers over coffee and fresh bites. In the evening, unwind at our cocktail reception, where great drinks, lively discussions, and new opportunities come together in a relaxed, social setting.

AGENDA AT A GLANCE

From expert-led sessions and thought-provoking keynote speakers to interactive workshops and networking opportunities, every moment at the Canadian Summit on Food Regulation is designed to inspire, engage, and equip you with the insights and tools needed to succeed. Prepare for a day filled with innovative ideas, meaningful connections, and valuable takeaways that will elevate your experience and leave you motivated for what lies ahead.

STRATEGIC INSIGHTS

- Understand the **national and international factors** influencing the regulatory landscape
- Transform how you ensure **regulatory compliance** in a volatile market
- Build resilient compliance procedures for **effective compliance** solutions

INTERACTIVE WORKSHOPS

- Join a food regulation **leadership journey exploration** through solution-based sessions
- Master how to advocate for your industry in the consultancy stage of **policy building**
- Transform how you address **sustainability risk** in the food industry

NETWORK

- Enjoy **breakfast networking** with industry peers and thought leaders
- Have fun at our **evening reception** with cocktails and prize giveaways
- Schedule **one-on-one meetings** with solution providers and experts

WHO ATTENDS?

We pride ourselves on having attendees from some of the biggest brands across the food regulation landscape. This is your opportunity to join them and be a part of the incredible story of the Canadian Summit on Food Regulation 2025.

Canadian Food Inspection Agency / Agence canadienne d'inspection des aliments

Agriculture and Agri-Food Canada

Santé Canada / Health Canada

Nestlé Good food, Good life

Kraft Heinz

Maple Leaf

Campbell's

Circle K

Erie Meats Est 1977

Walmart

Weston Foods

Yum!

Unilever

Gordon Food Service

McCain

Molson Coors beverage company

Saputo

Les Fermes Cavendish Farms

Dr. Oetker

Fiera Foods

Loblaws

Maple Lodge Farms

Chase Global Foods — A World of Experience

Sobeys

Greenhouse Juice Co.

nature's touch

H&H Group — inspiring wellness

Trophy

Sargent Farms

TESTIMONIALS

Don’t just take our word for it! Here’s what some of our previous delegates have said about this incredible summit.

“It was very impressed with way Global Regulation discussed challenges, we all face when exporting or importing. Claims, food labelling & transparency was discussed which is crucial to advocate on this platform.”

“A great blend of knowledgeable panel and speakers who shared their best, and it was very valuable and worthy.”

“It is a good event, covering the most current regulatory topics and spread network opportunity.”

“Professional arrangement, Amazing network opportunities, Learning from each other.”

Don’t just take our word for it! Here’s what some of our previous delegates have said about this incredible summit.

“The summit was very organized, I enjoyed networking & learnt a lot about FSMA.”

SPEAKER LINEUP

MANY MORE ↗

Our agenda is delivered by the best regulatory experts across the food and beverage industry. Not only will you get to hear from world-class speakers at the top of their game, but you'll also get to meet and network with them.

Pamela MacDonald
Executive Director, Inspection Support
Canadian Food Inspection Agency

Alfred Aziz
Directort
Health Canada

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

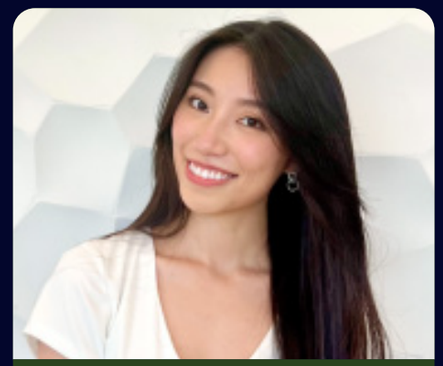
Linda Bergman
Regulatory & Quality Assurance
Erie Meats

Christine Moore
VP, Supply Chain, Compliance, & Food Service
M&M Food Market

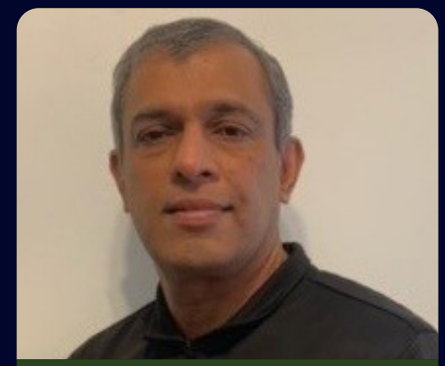
Ryan Mills
General Counsel & Corporate Secretary
Chicken Farmers of Ontario

Ashley Cornell
Director, Regulatory Affairs & Policy
Canadian Health Food Association

Chathurika Dayananda
Director, Regulatory Affairs & Member Relations
Dairy Processors Association of Canada



Erica Kao
Manager, Innovation, Regulation, & Nutrition
Lactalis



Dinesh Puravankara
Director, Scientific & Regulatory Affairs
Coca-Cola

SPEAKER LINEUP

MANY MORE ↗

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Roselynn Okobia
Senior Analyst, Labelling Regulation
Kraft Heinz

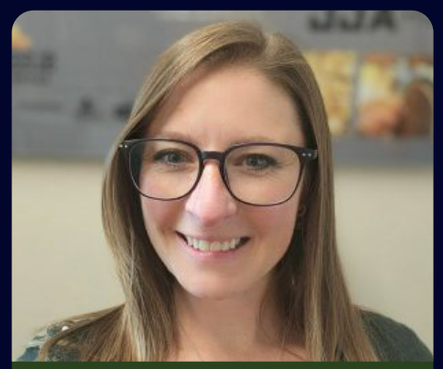
Melissa Secord
National Executive Director
Celiac Canada

Jeannie Shaughnessy
CEO
Peanut and Tree Nut Processors Association (PTNPA)

Jenny Fan
Assistant Manager, Regulatory Affairs
H&H Group

Daniel Duguay
Senior Director, Sustainability
Canadian Produce Marketing Association

Jatin Patel
Quality Assurance Manager
The Cheesecake Factory



Samantha Strenzke
National Risk & Licensing Specialist
Sleeman Breweries

Samira Kharchoufi
Regulatory Affairs Manager
Nature's Touch Frozen Foods

Beatrice Povolo
Director, Food Safety & Regulatory Affairs
Food Allergy Canada

Sanaz Molaye Moghaddam
FSQA and Quality Improvement Manager
Nonni's Bakery

FULL AGENDA

Day 1 – Tuesday, December 2, 2025

8:00 AM | NETWORKING BREAKFAST: BUILD COMMUNITY CONTACTS

- Start your day off right and connect with **food regulation 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 & ICEBREAKERS FROM YOUR HOST

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

Brian St Louis, Director, **Temple Scott Associates**

9:00 AM | OPENING KEYNOTE

Health Canada's Modernization of Compositional Requirements for Infant Foods and Foods for Special Dietary Use

Gain the regulatory clarity and confidence needed to navigate new guidelines in Canada's evolving food landscape.

Alfred Aziz, Director, **Health Canada**

9:30 AM | INDUSTRY EXPERT

Beyond the Hype Cycle: Driving Real-World ROI from AI Investments

2025 has been a big year for Generative AI, and many organizations are taking a hard look at whether the technology can really deliver on transformational change. This discussion takes a no-nonsense look at both the hype and the reality of emerging AI technologies for food and beverage brands, providing practical insights on goal setting and success measurement, data security, managing AI accuracy and choosing strong partners in a technology environment that continues to change rapidly.

- State of the industry for Generative-AI based solutions
- Applied AI Hype vs. Substance: Key Trends
- Goal Setting & Success Measurement
- Data Security and Information Privacy
- Driving Accuracy & Minimizing Hallucination Risk
- Partner Selection & Future-Proofing Investments

Sara Jane Bellocchi, Networked Ingredients Functional Consultant, **Tracegains**

10:00 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 regulation leaders and gain invaluable support.

10:20 AM | C-SUITE PANEL

Harmonizing Canadian Food Regulations with Global Standards: Trends and Opportunities

As global trade expands, aligning Canadian food regulations with international standards is key to market access and consumer trust. Explore how regulatory harmonization supports both compliance and competitiveness. Take away specific solutions to:

- Navigate Canada's evolving food regulatory landscape in relation to Codex and other global frameworks.
- Identify key areas of alignment and divergence that affect exports and imports as well as engages regulators and stakeholders to shape a globally aligned compliance strategy.
- Leverage harmonized standards to streamline regulatory approvals and expand market reach

Advance in the global marketplace by understanding the opportunities and challenges of regulatory harmonization.

Sara Jane Bellocchi, Networked Ingredients Functional Consultant, **Tracegains** MODERATOR

Azmina Lalani, Director, Food Safety, Quality, & Regulatory, **Les Aliments Rustica Foods**

Samira Kharchoufi, Regulatory Affairs Manager, **Nature's Touch Frozen Foods**

Anthony Gene, Head of QA, **Dr Oetker**

10:50 AM | EXHIBITOR LOUNGE: VISIT BOOTHS & SOURCE EXPERTISE

- Explore the latest **food regulation 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.

11:20 AM | PANEL

Managing Food Claims: Compliance, Clarity, and Consumer Trust

Food claims can boost market appeal — but navigating the regulatory landscape is complex. From nutrient content to health claims, staying compliant while effectively communicating with consumers is critical. Master the success factors to:

- Understand the regulatory requirements for food claims under Canadian law and international standards.
- Differentiate between permissible claims and those that may trigger regulatory action.
- Ensure your marketing, labelling, and packaging align with the latest guidance and strengthen consumer trust through accurate, science-based communication.

Improve your ability to manage food claims with confidence, compliance, and credibility to build consumer trust.

Jeannie Shaughnessy,CEO, **Peanut and Tree Nut Processors Association** MODERATOR

Roselynn Okobia,Senior Analyst, Labelling Regulation, **Kraft Heinz**

Samantha Strenzke,National Risk & Licensing Specialist, **Sleeman Breweries**

FULL AGENDA

Day 1 – Tuesday, December 2, 2025

11:50 AM | INDUSTRY EXPERT

Foreign Material - Risk Management and Targeting Zero

This presentation examines practical strategies for managing foreign material risk with the clear objective of driving toward zero incidents in finished goods. We'll look at:

- Where foreign material originates in modern processing environments, why legacy detection and manual inspection approaches struggle to meet today's retailer and regulatory expectations
- How leading processors are redesigning their prevention, detection, and response programs to close the gap.
- Risk-based controls, realistic detection capability benchmarks, supplier accountability, and the importance of traceability and escalation discipline when incidents occur.

Ultimately, the session offers a practical framework to help QA and food safety leaders strengthen their programs, reduce business and brand exposure, and move confidently toward a zero-tolerance foreign material standard.

JP Perreault, President, X-ray Reclaim, **Part of Mettler Toledo**

12:20 PM | PANEL

Cutting through Complexity: Actionable Steps to Streamlining Food Regulation Across the Industry

Regulatory processes in the food industry can be time-consuming, inconsistent, and costly - so where do industry leaders see real opportunities to streamline? Take back to your office strategies to:

- Identify the biggest bottlenecks in regulatory workflows across supply chains, product categories, and regions.
- Discover real-world examples of companies that have successfully streamlined audits, submissions, and approvals.
- Gain actionable strategies to scale your regulatory processes while maintaining accuracy, transparency, and trust.

Optimize your operations with practical insights that reduce complexity and strengthen compliance to stay competitive in an evolving global market.

Linda Bergman, Regulatory & Quality Assurance, **Erie Meats** MODERATOR

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

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

12:50 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 regulation colleagues**.

1:50 PM

TRACK 1

CASE STUDY

Sustaining Excellence: Building Trust Through Continuous Improvement in Food Safety

Topics to be covered:

- Why continuous improvement is critical in today's food industry (regulations, consumer trust, supply chain complexity).
- Real-world QA case studies: risk assessments, environmental monitoring, process optimization.
- Practical tools: FMEA, Kaizen, GEMBA Walks, DMAIC.
- Building a strong food safety culture through leadership and training.
- Future outlook: predictive analytics, AI, and sustainability.

Sanaz Molaye Moghaddam, FSQA and Quality Improvement Manager**, Nonni's Bakery**

TRACK 2

CASE STUDY

Practical Strategies for Foreign Matter Contamination Control in Bakery Operations: Integrating CCFB & ECB for SQF Compliance

Explore how a large-scale bakery can design and implement an end-to-end foreign-matter control program, covering Centralized Control of Foreign Bodies (CCFB) and Equipment Control of Breakages (ECB). Create a roadmap to:

- Identify key elements of an effective glass and plastic audit log for high-volume bakery lines.
- Align foreign-matter controls with relevant SQF modules to exceed customer and retailer expectations.
- Examine real-world examples of cross-departmental collaboration (QA, maintenance, operations) to drive continuous improvement.
- Apply practical tips for training shop-floor teams to recognize, report, and prevent foreign-matter risks before they reach consumers.

Adapt your preventive strategies with audit-ready documentation to ensure faster inspections and maintain continuous SQF compliance.

Jatin Patel, Quality Assurance Manager**, The Cheesecake Factory**

FULL AGENDA

Day 1 – Tuesday, December 2, 2025

2:30 PM | WORKSHOP

Sustainability and Climate Risk Regulation in the Food Sector

From emissions reporting to sustainable sourcing, businesses must adapt to evolving standards while demonstrating environmental responsibility. Source your plan of action by:

- Understanding current and emerging sustainability and climate risk regulations that impact the food sector.
- Integrating climate resilience and sustainability into risk management frameworks and day-to-day operations.
- Learning from industry leaders aligning business strategy with environmental responsibility.

Advance your organization's ability to meet rising stakeholder and regulatory expectations to actively mitigate climate-related risks.

Daniel Duguay, Senior Director, Sustainability**,** **Canadian Produce Marketing Association**

3:10 PM | EXHIBITOR LOUNGE: VISIT BOOTHS & WIN PRIZES

- Browse through different sponsor booths and **test drive new technology**.
- Enter your name for a chance to **win exciting prizes**.
- Take advantage of **event-specific offers** and special content.

3:40 PM | KEYNOTE

Safeguarding Canada's Food System Amid Shifting U.S. Priorities and Trade Slowdown

As the United States shifts focus away from food regulation, Canada faces new challenges in ensuring food safety and trade stability. With cross-border food trade decreasing, the CFIA is stepping forward to protect public health, support domestic industry, and uphold global standards. Master the success factors to:

- Assess the implications of a deprioritized FDA on Canada's import controls, inspection regimes, and risk assessments, and understand how Canada is adapting regulatory oversight in response to weakened U.S. collaboration and declining trade volume.
- Strengthen internal food systems to reinforce domestic resilience and consumer confidence.
- Explore opportunities for Canada to lead globally in science-based food regulation and innovation.

Amplify Canada's leadership in food safety and trade resilience to reinforce domestic oversight and global credibility.

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

4:10 PM | FIRESIDE CHAT

Interprovincial Food Trade: Regulatory Gaps and Opportunities

Selling food across provincial lines in Canada can be more complicated than international trade. With each province applying its own rules, businesses must navigate a complex patchwork of regulations that can stall growth and innovation. Source practical tips to:

- Understand the regulatory fragmentation that affects interprovincial food trade and what this means for producers and retailers.
- Examine real-world case studies from sectors like alcohol, dairy, and meat, and identify emerging opportunities and efforts to harmonize provincial standards.
- Develop strategies to navigate compliance barriers while expanding market reach within Canada.

Achieve mastery of the regulatory realities of interprovincial trade to confidently expand market access and drive business growth.

Interviewer: **Brian St Louis,** Director**,** **Temple Scott Associates**

Chathurika Dayananda, Director, Regulatory Affairs & Member Relations**,** **Dairy Processors Association of Canada**

4:40 PM | CASE STUDY

Marketing Food to Children: Strategies and Responsibilities

Examine the balance between effective marketing and ethical responsibility when targeting young audiences. Stay compliant while building brand trust with families. Master the success factors to:

- Navigate regulations and advertising standards for child-focused marketing.
- Develop responsible messaging that encourages healthy eating habits.
- Leverage digital platforms while maintaining transparency and accountability.

Advance ethical, transparent, and compliant marketing to children to strengthen brand reputation and earn the trust of families.

Erica Kao, Manager, Innovation, Regulation, & Nutrition**,** **Lactalis**

5:10 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!

5:45 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** by scanning your badge at our exhibitor booths.
- Make dinner plans with your **new connections** and enjoy 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

FULL AGENDA

Day 2 – Wednesday, December 3, 2025

8:15 AM | NETWORKING BREAKFAST: BUILD COMMUNITY CONTACTS

- Start your day off right and connect with **food regulation 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.

9:15 AM | OPENING COMMENTS & ICEBREAKERS FROM YOUR HOST

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

9:30 AM | PANEL

Regulating Resilience in the Food Supply Chain

Global disruptions, trade disputes, and increasing regulatory scrutiny have exposed the vulnerabilities of food and beverage supply chains. Explore how regulatory frameworks are evolving to ensure safety, transparency, and resilience across the chain — from farm to fork. Take back to your office strategies to:

- Ensure compliance under pressure by adapting inspection and traceability requirements amid global supply disruptions.
- Harness digital traceability tools to maintain compliance and reduce recall risk in a complex international supply chain.
- Navigate cross-border friction, regulatory mismatches, and customs delays between Canada, the U.S., the EU, and other major trading partners.

Enhance your supply chain's resilience and regulatory compliance to meet evolving global challenges confidently.

Chris Bowman,President, Canada, **Sesotec** MODERATOR

Jenny Fan, Assistant Manager, Regulatory Affairs, **H&H Group**

Christine Moore, VP, Supply Chain, Compliance, & Food Service, **M&M Food Market**

10:00 AM | FIRESIDE CHAT

Smart Safety in Food Service: Using Technology to Detect and Prevent Foreign Material Contamination

In today's fast-paced food service and catering environments, maintaining food safety and quality is critical to reputation and compliance. With new technologies reshaping how foreign materials are detected, operators can now strengthen safety controls while improving efficiency and customer trust. Source practical insights to:

- Implement advanced detection tools (AI-assisted vision systems, smart sensors, and metal or X-ray detection etc) to identify contaminants before they reach the customer
- Integrate digital monitoring systems for real-time alerts, automated recordkeeping, and traceability across kitchen and supply operations
- Adopt proactive risk management practices that reduce incidents, minimize waste, and safeguard brand integrity

Empower food service operations teams with effective food safety procedures, keeping every plate compliant, clean, and customer-ready.

Interviewer: **Chris Bowman**, President, Canada, **Sesotec**

10:30 AM | EXHIBITOR LOUNGE: ATTEND VENDOR DEMOS & CONSULT INDUSTRY EXPERTS

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

11:00 AM | ROUNDTABLES - 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 regulation peers on a topic of your choosing:

1. **Labelling Standards**
2. **Supply Chain Traceability**
3. **Novel Foods**
4. **Allergen Controls**
5. **Sustainability Compliance**
6. **Cross-Border Regulation**

11:45 PM | PANEL

Effective Allergen Management Across Manufacturing, Retail, and Food Service

Navigate the complexities of allergen control with industry best practices and regulatory insights. Protect consumers and maintain compliance across every step of the supply chain. Adopt best practices to:

- Prevent cross-contact through robust handling procedures.
- Ensure accurate labelling to reduce consumer health risks.
- Stay ahead of emerging risks with up-to-date awareness of new allergens.

Improve your allergen management strategies to ensure food safety, regulatory compliance, and consumer trust.

Jeannie Shaughnessy, CEO, **Peanut and Tree Nut Processors Association** MODERATOR

Melissa Secord, National Executive Director, **Celiac Canada**

Beatrice Povolo, Director, Food Safety & Regulatory Affairs, **Food Allergy Canada**

FULL AGENDA

Day 2 – Wednesday, December 3, 2025

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1:00 PM | CASE STUDY

Natural Health Products vs. Functional Foods: Understanding the Difference

Clarify the differences between these two fast-growing categories in the health and wellness space. Learn how to navigate their unique regulatory and market landscapes. Take away specific solutions to:

- Compare definitions, health benefits, and intended uses.
- Understand distinct regulatory requirements and permitted claims.
- Explore consumer trends and strategic market positioning approaches.

Improve your understanding of natural health products and functional foods to ensure compliance, drive innovation, and enhance product marketing effectiveness.

Ashley Cornell, Director, Regulatory Affairs & Policy**,** **Canadian Health Food Association**

1:30 AM | CASE STUDY

Navigating Innovation, Regulation, and Sustainability in the Food Industry

Dinesh Puravankara, Director, Scientific & Regulatory Affairs, **Coca-Cola**

2:00 PM | EXHIBITOR LOUNGE: VISIT BOOTHS & SOURCE EXPERTISE

- Explore the latest **food regulation 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.

2:30 PM | PANEL

Staying Ahead: Legal and Compliance Trends in the Food and Beverage Sector

Legal and regulatory alignment is key to minimizing risk and avoiding costly missteps. Strengthen your compliance framework by staying informed and collaborative. Take back to your office strategies to:

- Identify regulatory grey areas that pose legal vulnerabilities.
- Monitor emerging litigation trends across the U.S. and Canada.
- Foster stronger collaboration between legal and regulatory teams.

Advance your ability to navigate complexity, avoid penalties, and stay ahead of evolving compliance challenges.

Brian St Louis,Director**,** **Temple Scott Associates** MODERATOR

Shelly Kubik, Legal Counsel**,** **The Kraft Heinz Company Canada**

Ryan Mills, General Counsel & Corporate Secretary**,** **Chicken Farmers of Ontario**

3:00 PM | INTERACTIVE SESSION: UNCONFERENCING

Wrap up the day with an engaging, fast-paced debrief designed to surface the most valuable insights from across the room. Each table will share their top takeaways, unexpected learnings, and practical ideas uncovered during discussions. This collaborative session captures the collective intelligence of the group and turns conversation into actionable inspiration.

Brian St Louis,Director**,** **Temple Scott Associates**

3:15 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!

4:30 PM | CONFERENCE CONCLUDES

HOW TO REGISTER?

REGISTER NOW ↗

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

REGULAR TICKET	$1,695.00

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

ON-DEMAND ACCESS:
Conveniently rewatch any session for up to 3 months after the event

REGULAR TICKET	$1,395.00

REGISTER FOR DELEGATE PASS

Contact:
Anthony Arqueza
Delegate Registration Manager
Email: Anthony.Ar@strategyinstitute.com

GROUP RATES

Enhance your team collaboration, ROI, and industry presence with our existing group discounts for groups of 3+. Speak with Anthony about our best rates:

Email: Anthony.Ar@strategyinstitute.com

GROUP DISCOUNT	
3 People	$1,595/PP
4 People	$1,495/PP
5+ People	$1,395/PP

14th Annual Canadian Summit on
FOOD REGULATION
DECEMBER 2 - 3, 2025 | TORONTO