

CIEH Safe Food Conference

Half-day conference: Wednesday 25 November 2026

09.15 **Registration and online login**

09.30 **Welcome and introduction**

09.35 Keynote: TBC

10:05 TBC

10:30 Panel session – Beyond the label: Allergen intelligence, hypersensitivity and safer food

- Allergens and hypersensitivity remain among the most significant and complex food safety challenges. The panel will explore emerging risks, current challenges, the role of intelligence and information-sharing in identifying and managing allergen-related concerns. Bringing together perspectives from enforcement, regulation and the retail sector, the discussion will consider how collaboration and shared insight can strengthen and support a safer food system.

Speakers:

- Alessandra Costigliola, Head of Food Regulation and Networks, Coeliac UK
- Dr Hazel Gowland MREHIS FIFST FRSPH, Expert Patient and Consumer Advocate, Allergy Action

11:00 **Comfort break & sponsorship videos**

11:20 From Policy to Practice: Evaluating HFSS Placement Restrictions

Speaker: Dr Sarah Muir, Associate Professor (s.muir@soton.ac.uk)

11:50 Food safety in practice: A case study

12:35 Beyond the Non-Conformance

- This session will explore what non-conformances can reveal about food safety culture, and how organisations can use these insights to drive meaningful and lasting improvement.

Speaker: Dr Heidi Gough, Independent Food Safety and Quality Consultant, Cultivate

13:15 Cultivated and plant-based meat: The next chapter in food innovation

Speaker: Bruce Friedrich, President and Founder, Good Food Institute

13.40 **Closing remarks**

13.45 **End of day one**