

2024 EVENT PRE VIEW

A NEW one-day event for senior-level UK food and beverage manufacturers



sustainablefoodfactory.live #SFFE24



Tackling the challenge of better energy management and delivering net zero

At Inenco, we understand that the UK's food and drink sector continues to face mounting pressure from all sides. Rising input costs, alongside downward cost pressures from retailers, the impact of energy price spikes and increased pressure to decarbonise and prioritise net zero.

We specialise in devising and implementing bespoke energy solutions and net zero strategies for organisations in the food and drink industry. From chilled and frozen meals to confectionery, seafood, meat processing and beverages, our experts can help organisations across the sector to optimise their energy spend and reduce their carbon footprint without damaging production output.

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Visit us on stand 11
Join our session on
the 12th June @
11.10 – 11.30 am.

WELCOME



Welcome to the Sustainable Food Factory Conference 2024 event preview.

Taking place on 12 June at Nottingham Trent University's Clifton Campus, the conference will bring sustainability leaders together to collaborate, share knowledge and shape the future of food production for a more sustainable world.

Featuring an industry-leading program led by low-carbon experts, you'll gain insights into the latest strategies for decarbonising food and beverage manufacturing and supply chain operations.

150 senior-level UK food and beverage delegates will be in attendance to take a deep dive into sustainability through a full day of content, which includes interactive panel debates and presentations.

Networking is also a key part of the day, providing an opportunity for you to meet with peers, as well as our 15 exhibitors, who can also help you on your low-carbon journey.

June's conference presents you with an unrivalled opportunity to connect, learn and network.

You'll be able to return to your business better equipped with the insights and business contacts to help you navigate your way through the decarbonisation challenges of today and tomorrow.

We look forward to welcoming you to Clifton Campus on 12 June!

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THE CASE FOR THE DECARBONISATION



Sustainability and decarbonisation have become increasingly crucial topics worldwide, and the UK's food and beverage manufacturing sector is no exception.

As the imperative to combat climate change grows more urgent, it is essential for manufacturers to continue recognising their role in reducing the environmental impact of their operations.

This emphasis on sustainability reflects a broader global movement toward environmental responsibility, with consumers one of the drivers behind the call for more sustainable offerings.

They are now well informed about environmental issues and expect manufacturers to adopt sustainable operating practices from the plant and right through the supply chain. The food and beverage sector is already making significant strides in this direction, introducing even more innovations into the production process to reduce emissions and collaborating even more closely with their supply chain partners.

Embracing sustainable practices is no longer an option – it is a business-critical issue, as legislative pressures and the expectations of various stakeholders increase and evolve.

The journey toward a sustainable future requires collective effort, and as the UK's largest manufacturing sector, the food and beverage industry plays a pivotal role in shaping a more sustainable tomorrow.

Sustainable Food Factory 2024 would like to thank our valued partners for their support!

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12/06/24

PROGRAMME

09:00 – 09:10 Chair's opening remarks

09:10 – 09:40 Keynote address

Vertical Farming: A Vision for the Future of Sustainable Food Production

Tristan Fischer - Founder & CEO - Fischer Farms

Abstract

Tristan will give an insight into the immense promise that vertical farming offers for a more resilient and sustainable food supply chain.

From being more productive with land use to using no pesticides and less water, food production can minimise its impact on the environment - Tristan will share his vision for the future of farming.

09:40 – 10:00 **Ensuring Food Safety: SKF's Reliable Solutions**

Sally Cooper - Regional Sales Manager - SKF (U.K.)

Abstract

SKF offers a comprehensive range of food-grade, relubrication-free bearings and units, ensuring long-lasting, cost-effective machine operation.

With a focus on food safety compliance, SKF's innovative products, supported by a robust service network, address critical production points and machine performance, including AI monitoring, to mitigate concerns about machine reliability.

10:00 – 10:30 Coffee & networking

10:30 – 10:50 **Decarbonising the Factory: A Whole Business Approach**

Tom Maidment - Group Product Sustainability Senior Manager - Hilton Foods

Abstract

Reaching net zero requires us to reduce emissions directly from our operations and through the supply chain.

By looking at emissions and resource use both inside the factory and out we can best prioritise actions in transition plans for our businesses that enhance their resilience and profitability while reducing their impact on the environment.

10:50 – 11:10 **How to Reduce Scope 3 Emissions using Product Level LCA**

David Moore - Group Head of ESG - The Compleat Food Group

Abstract

With food manufacturers setting ambitious Science Based Targets to reduce their Scope 3 emissions, how can this be done credibly?

Primary data from partners in the value chain will be key but, the ultimate way to have a genuine reduction in a food business is to use this data to carry out product level life cycle analysis (LCA).

This enables internal teams to make targeted recipe changes to reduce impact at a product level.

11:10 – 11:30 **Tackling the Challenge of Better Energy Management and Delivering Net Zero**

Jordan Rassas - Head of New Business - Inenco Group

Abstract

As manufacturers face increasing pressure to decarbonise operations and prioritise net zero, understanding the opportunities available and how to harness these for success can be challenging.

In this session energy management and sustainability experts Inenco explore a proven approach to developing your Net Zero Transition Plan and delivering on targets.

11:30 – 11:50 **Coffee & networking**

11:50 – 12:10 **Clustering, Collaboration and Connectivity: SmartParc's Model for Food Industry Change**

Phil Lovell - Chief Operating Officer, Europe - SmartParc

Abstract

An enabler for sustainable, collaborative food production, SmartParc is a new asset class specially designed to meet the needs of the food industry.

SmartParc's first campus-based food park in Spondon, Derby provides 2 million sq ft of food and drink production and distribution space. The anchor tenant at Derby is HelloFresh and a second park is underway in Ontario.

A critical part of SmartParc's model is its innovative central energy system operated for the benefit of all tenants. Using ammonia as a natural refrigerant, this shared heating and cooling system recycles heat from refrigeration plants and reuses it to heat water and offices in units across the Park. SmartParc also take care of a range of shared service including security, waste management and hygiene.

Phil will discuss SmartParc's journey to date and make the case for low carbon food manufacturing and distribution campuses as key to future-proofing the food industry.

12/06/24 PROGRAMME

12:10 – 12:30 **Observations and Challenges on the Journey to Net Zero – The Scale of the Scope 3 Challenge**

Richard Wood - Managing Director, Poultry - Noble Foods

Abstract

The journey to net zero is now a core objective of almost all businesses across the food producer/manufacturing supply chain.

All the food we handle and process originates from agriculture and for most companies, this will be by far and away the largest component of our emissions.

The impact and challenges of reducing these Scope 3 emissions is going to become key and will require a fully collaborative approach.

The presentation will share some of the insights from Noble Foods.

12:30 – 13:00 **Panel debate Towards Net Zero: Unifying Factory, Value Chain & Ecosystem**

Tristan Fischer - Founder & CEO - Fischer Farms

Dr Laura Malhi - Associate Principal Engineer in Chocolate - Mondelez International

Phil Lovell – Chief Operating Officer, Europe - SmartParc

Tom Maidment - Group Product Sustainability Senior Manager – Hilton Foods

David Moore - Group Head of ESG - The Compleat Food Group

13:00 – 14:00 **Lunch & networking**

14:00 – 14:20 **Technology Transformation and Its Impact: An Overview of the Made Smarter Adoption Northwest Programme. How it Impacts on Productivity, People and Sustainability in SMEs**

Alain Dilworth - Programme Manager Northwest Adoption Programme - Made Smarter

Abstract

Made Smarter is a DBT funded programme supporting the adoption of digital technologies by manufacturing and engineering SMEs.

The programme currently runs across the north of England and the midlands through five regionally delivery partners. Full national roll-out will occur in 2025-26 with UK-wide roll-out in 2026-27.

The presentation will focus on how the programme works for beneficiaries and the impacts to date.

14:20 – 14:40 **Sustainable Food Factories of the Future: A software-defined facility?
But, don't forget the people!**

Steve Peace - Chair - The Food and Drink Forum

Abstract

In former times, factory design was derived by evolution, innovation and what had worked previously. However, tomorrow demands a more structured approach.

We need to deconstruct manufacturing systems, challenge boundaries, and use the power of AI and VR with digital modelling, mapping and twinning tools.

Whilst computing power helps us define future requirements as we have never previously been able to, we must bring tomorrow's workforce, technologists, managers and engineers on the journey joining in with the data analysts and software engineers to build a sustainable food processing future.

14:40 – 15:00 **AI for Sustainable Food Manufacturing**

Professor Nicholas Watson - Professor of Artificial Intelligence in Food - University of Leeds

Abstract

Food production is responsible for over a quarter of all greenhouse gas emissions and there is a need for new technologies to make current and future food manufacturing systems more sustainable in line with national and global environmental ambitions.

Artificial Intelligence (AI) uses data and digital technologies (e.g. sensors and IoT) to generate models enabling enhanced decision support for a variety of applications.

This presentation will introduce AI and provide examples of how it can be used to make food manufacturing more sustainable.

15:00 – 15:30 **Coffee & networking**

15:30 – 16:10 **Panel debate**

Towards Net Zero: Leading People & Leading with Purpose

Richard Morris – Production Director – The Bury Black Pudding Company

Donna Edwards – Programme Director Northwest Adoption Programme – Made Smarter

Steve Peace – Chair – The Food and Drink Forum

16:10 – 16:40 **Q&A session**

16:40 – 16:45 **Chair's closing remarks**

SPEAKER PROFILES



Tristan Fischer
Founder and CEO
Fischer Farms

Tristan is the founder of Fischer Farms. His agritech interests also include: FishFrom Ltd, a land-based salmon company; and Great British Prawns Ltd, a land-based shrimp company, both using Recirculating Aquaculture Systems (RAS) technology.

He was the Chairman of C-Capture, a carbon capture company, and a board director of Dukosi Ltd, a smart battery company.

Tristan was previously the Chairman and CEO of Lumicity, which developed over £145m of infrastructure assets in the UK agricultural sector, including solar projects and 179 biomass package plant rooms worth £25m for the poultry sector.

He has been involved in clean energy infrastructure projects for over 20 years in a career that combines large companies such as Citigroup and Shell with SMEs such as Camco – which he listed on AIM, increasing shareholder value by 6 times.



Dr. Laura Malhi
Associate Principal Engineer
Mondelez International

Laura currently works for Mondelez International as an Associate Principal Engineer in Chocolate, working on a range of Global brands: Cadbury, Milka and Toblerone, to name a few.

In her career, Laura has worked in research and development for several multi-national companies including Unilever, PepsiCo International and Mondelez International. In these roles, she has seen many exciting challenges in formulating, engineering and manufacturing savoury snacks, chocolate and lower fat foods. These include adjusting machinery and control systems to automatically adjust the settings based on the raw material's physical properties and designing bespoke equipment to 3D print intricate chocolate designs.

Alongside her day job, Laura has volunteered with the IChemE Food & Drink Group since 2010, holding various positions, including her current role as chair of the committee and appointment as a Sustainability Technical Advisor for the IChemE.

A key activity has been establishing a committee with 10 institutions in the food industry, ProFSET, to enable communications across the industry and provide one voice for the Food & Drink's science and engineering professional bodies. This activity has included linking with the KTN wheel and surveying the industry's specific needs concerning developing nutritious, sustainable and affordable food.



Donna Edwards
Programme Director
Made Smarter North West
Adoption Programme

Donna Edwards is the Managing Director for Business Support and Business Finance at The Growth Company in Manchester and leads the delivery of the NW Made Smarter Adoption Programme to improve the competitiveness and productivity of North West manufacturers. She is committed to driving the adoption of industrial digital technology by facilitating access to skills, funding, and expertise.

Donna has over 20 years' experience working in business support, workforce development, access to finance and innovation services across the North West, delivering services to meet the strategic priorities of those areas, and ultimately drive economic growth.



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SPEAKER PROFILES



Tom Maidment is Group Product Sustainability Senior Manager at Hilton Foods, leading the development of the company's decarbonisation strategy and providing LCA expertise across the company.

Before that, he worked for Jaguar Land Rover, where he developed the company's net zero strategy. He is also an Associate at Oxford Net Zero.

Tom Maidment

Group Product Sustainability
Senior Manager
Hilton Foods



David Moore was appointed as the first Group Head of ESG at The Compleat Food Group (TCFG) in 2022.

His role is to lead on the development and delivery of TCFG's ESG Impact Strategy, as the newly formed group seeks to create great quality, tasty food in a sustainable way that delivers a positive impact on the world.

David, previously Senior Technical Manager at Winterbotham Darby (now part of The Compleat Food Group), brings over 20 years' experience working in the food production industry.

David Moore

Group Head of ESG
The Compleat Food Group

His previous roles include Senior Business Development Manager at Oritain; and Head of Technical at New England Seafood, and he also spent over eight years at Sainsbury's in various technical roles.



Phil is a highly experienced leader with an extensive background in food manufacturing. He has built and led businesses for Greencore and The Billington Group most recently before taking up his current post as SmartParc's COO Europe.

In his current role, Phil oversees all business activities at SmartParc's first groundbreaking site – SmartParc SEGRO Derby – as well as leading the development of more Parks in Ireland and Mainland Europe.

Before joining SmartParc, as COO of The Billington Group, he was part of the Group Operating Board with responsibility for Group Projects, SHE, Purchasing, ESG and Operations.

Phil Lovell

Chief Operating Officer,
Europe
SmartParc

Phil also stood in as MD of Billington Foodservice to manage the business through the Covid pandemic. He successfully led projects to restructure the Food division and its factory footprint.

Prior to this, Phil was the MD of the Greencore M&S business at Northampton. He doubled the size of the business over 5 years including building 2 factories with leading technical construction partner TSL. These factories were completed on time and within budget, exceeding their original efficiency objectives and pushing the boundaries of what is possible in modern food manufacturing.

SPEAKER PROFILES



Richard Wood

Managing Director – Poultry
Noble Foods

Richard is an experienced Managing Director with over 30 years' experience in multiple facets of the Food Hospitality, FMCG, Manufacturing, Airline, Consumer and Retail industries covering both Commercial and Operational roles.

He has worked for the likes of Kelloggs, RHM, Northern Foods, Dairy Crest and dnata and now is MD for Noble Foods Poultry business, as well as MD for Noble Green Energy, a leading end to end provider of solar solutions across agriculture, industrial and commercial energy users.



Alain Dilworth

Programme Manager
Made Smarter North West
Adoption Programme

As Programme Manager of Made Smarter NW Alain has overseen the successful development and delivery of the North West adoption programme – which has supported hundreds of SME manufacturers to adopt digital technology. Since its establishment in 2018, Made Smarter has funded more than 300 projects in the region and is forecast to boost the regional economy by £242m in GVA, create 1,300 new jobs and upskill 2,500 existing roles.

Alain graduated from Southampton University with degree in electronics and spent five years in oil exploration, followed by 25 years in manufacturing businesses.

In 2010 Alain started work for the NWDA to pursue his interest in economic development, moving to The Growth Company to deliver several successful regional and national government-funded programmes.



Steve Peace

Chair
The Food and Drink Forum

Steve is Chair of The Food and Drink Forum and Business Manager of Datrys Ltd (a family-run agri-food business support company) and is currently working on innovation and sustainability in food systems, future food processing with eco-design within the circular processing economy.

Steve has researched capital strategies to deliver these initiatives with SMEs and investigated collaborative working in the connected factory of the future.

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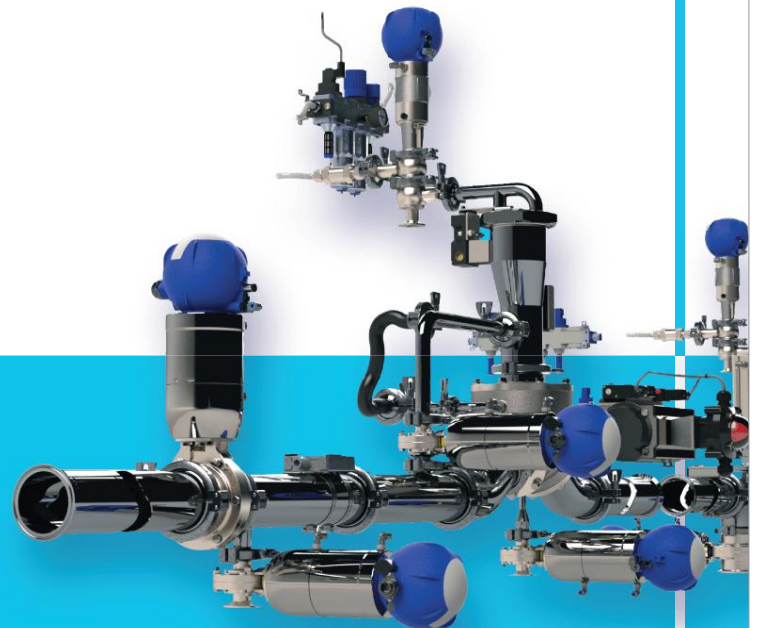
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SPEAKER PROFILES



Professor Nicholas Watson

Professor of Artificial
Intelligence in Food
University of Leeds

Nik is a Chartered Engineer with a MEng in Mechanical Engineering (University of Hull, 2006) and PhD in Chemical Engineering (University of Leeds, 2010).

From 2010 – 2014, Nik worked as a Post-Doctoral Research Assistant in the Food Physics Lab at the University of Leeds. During this time, he developed a number of acoustic sensing technologies for industry partners.

In 2014, Nik was appointed Assistant Professor of Chemical Engineering at the University of Nottingham and promoted to Associate Professor in 2020.

During his time at Nottingham, Nik focused on combining in-process sensing (acoustic and optical) with machine learning for a variety of industrial applications and developed expertise in the broad area of Digital Manufacturing within the Food and Drink Sector.

Nik Joined the University of Leeds in 2023 as a Professor of Artificial Intelligence in Food.

During his career, he has published over 50 journal articles and led projects funded by Innovate UK, EPSRC, STFC and the Royal Academy of Engineering.

He is an active member of the UK's Digital Manufacturing research community and is currently a Co-Investigator on the EPSRC's Digital Manufacturing Network: Connected Everything.

Nik regularly speaks at Industry events on the topic of Digital Manufacturing, Industry 4.0 and Artificial Intelligence within the food and drink sector with invited international talks including The Food and Drug Administration's Applications of Artificial Intelligence in Food and Cosmetics Safety Colloquium (2020), the Australian Institute of Food Science and Technology Virtual Convention (2020).

He has extensive industry collaborative experience with manufacturers in the food and drink, pharmaceutical and FMCG sectors ranging from micro-SMEs to multinationals and works closely with digital technology providers and integrators.

Nik was previously a member of the EPSRC's Early Career Forum in Manufacturing Research and is currently on the Food Standards Agency's Register of Experts.



Jordan Rassas

Head of New Business
Inenco Group

Jordan Rassas has over 10 years' experience helping leading organisations define the most effective energy procurement strategy and how best to mitigate the impact of rising energy costs.

He has held several senior roles with leading consultancies and is now leading Inenco's new client acquisition.

As well as coaching clients on how to think holistically around energy procurement, Jordan is equally passionate about helping them optimise consumption and chart a path to carbon net zero.

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SPEAKER PROFILES



Sally Cooper
Regional Sales Manager
SKF (U.K.)

Sally Cooper is a dedicated Regional Sales Manager at SKF (U.K.) Limited, where she focuses on enhancing the efficiency and longevity of rotating equipment across various industrial sectors.

With a proven track record of optimising production, reducing costs, and ensuring compliance with health, safety, and environmental regulations, Sally is committed to delivering maximum value to customers.

Prior to her role at SKF, Sally held positions as a Branch Business Manager and Regional Sales Manager at a British multinational company specialising in industrial products and services distribution.

With over a decade of experience in industrial engineering, maintenance, and operations, Sally offers tailored advice to meet the unique needs of her customers.



Richard Morris
Production Director
The Bury Black
Pudding Company

Richard Morris holds the role of Production Director at The Bury Black Pudding Company, an establishment steeped in tradition and heritage with an award-winning recipe dating back over a century.

Recognised as the leading retail Black Pudding brand in the UK, the company has also made significant inroads globally expanding market presence and gaining international recognition.

Richard's passion lies in driving innovation through the integration of technology, epitomised by his ambitious vision to establish the world's first SMART Black Pudding factory.

This bold objective underscores his and the company's progressive approach to food production.

In a recent development, The Panicium Group has acquired The Bury Black Pudding Company. With Richard Morris and Debbie Pierce retaining their leadership positions within the company, this acquisition will take the company on their next pathway to progression and growth.

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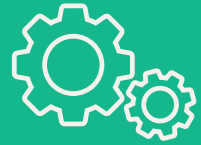
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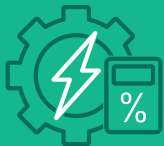


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