

The Sustainable Food & Drink Conference
16th May 2023
Cavendish Conference Centre, 22 Duchess Mews, London, W1G 9DT



SUSTAINABLE FOOD & DRINK

Climate Positive, Business Positive

16.05.2023 | foodsustainabilityconference.com

Welcome to The Sustainable Food & Drink Conference!

Official Programme

Please note that these timings are flexible. Due to the nature of a live event, the conference chairs and organisers will be updating the timings throughout the day to adapt to speakers running over time, late arrivals, last minute changes and extending popular sessions. Please rest assured we will do our utmost to adapt and to accommodate all live changes.

Registration, Networking & GIC Opening Remarks

08.30 - 09.10

Morning Chair's Opening Remarks

09.10 - 09.20



Peter Statham
Head of Sustainability & Government Relations
Sysco GB

Sustainability Trends – Panel Discussion & Q&A

09.20 - 10.00

Panel aim: To discuss and explore how organisations can best keep up with the sustainable food and drink market to meet consumer expectations, environmental goals and the latest innovations

- Discuss and explore the upcoming innovations and opportunities within the food and drink market to ensure you stay ahead of the competition
- With the ongoing economic challenges, how are you creating a clear line of communication with your consumers to gain critical insights and drive sustainable strategies?
- How do you make sure consumers are motivated and empowered to purchase sustainable food, ensuring that sustainability is top of their agenda?
- How are you balancing the challenge of tackling both carbon emissions, cost efficiencies and consumer engagement?
- Share best practice around tackling your scope 1,2 and importantly 3 emissions to drive true sustainability and circularity within your wider value chain



Amy McDonnell
Senior Social Innovation & Sustainability Manager
Danone



Ben Jenkins
Corporate Affairs Director
Asahi UK



Louise Pilkington
Director of Innovation
Domino's



Stu Macdonald
Founder
ManiLife



Nicola Diogenous
Head of Innovation & NPD
Jacksons

Cost & Supply Chains- Delegate Discussion

10.00 - 10.30

Please Refer To The Delegate Discussion Worksheets To Find The Discussion Objectives & Discussion Points

We would encourage you all to enter into the spirit of the day and to share ideas with fellow delegates. We understand there might be commercial sensitivities behind discussing strategies, however, there is a lot to be gained from sharing theories, mindsets and abstract situations – the person sat next to you might just have that fresh outlook which unlocks new potential!

Case Study

10.30 - 10.45

Challenging Your Partners To Support Your Sustainability Goals – The Importance Of Shared Values For Effective Collaboration And Success

- Why is it important to choose partners whose values and ESG aspirations align with your own? Benjamin Western, LRQA's Head of Sustainability, will share examples from 'Our Planet, Our Plan' which sets out LRQA's ESG ambitions to deliver a net positive impact over the next seven years and the important role that understanding our clients', communities' and suppliers' commitments has played in crafting our internal strategy for sustainability.



Benjamin Western
Head of Sustainability
LRQA

Morning Refreshment Break With Informal Networking

10.45 - 11.15

Consumer Trends & Insights- Delegate Discussion

11.15 - 11.45

Deep Dive Into The Minds Of Today's Environmentally-Conscious Consumers To Monetise The Latest Customer Trends, Needs & Expectations Within The Sustainable Food & Drink World

- Unlock critical customer-centric and consumer-led insights to stay ahead of your customers wants and needs to boost sales
- Are you on the same page as your customer? How are you learning and engaging from your consumers, as well as building credibility and trust to avoid greenwashing claims?
- The critical question... are consumers happy and willing to pay a premium price for sustainable products? Maximise effective comms to educate, inspire and engage consumers to shop with sustainability in mind, despite price differences
- Leverage brand-new consumer insights to successfully translate consumer preferences and behaviours into business-critical, environmentally positive and socially constructive impacts

Bonus Session: Reserved for Exclusive Sponsor Speaker

11.45 - 12.00



Foodsteps

Anya Doherty
CEO and Founder
Foodsteps

Sustainable Packaging

12.00 - 12.40

Double Perspective: Maximise Viable, Functional, Cost-Effective & Environmentally Friendly Packaging Solutions To Boost Your Food & Drink Brand Image & Capture Attention

- Look through a carbon lens! Assess your lifecycle analysis to ensure decarbonisation throughout every step of the packaging processes
- From biodegradable, compostable and recyclables to bio-plastics and bio-polymers... explore the real impact of materials in supporting a circular economy and ensuring that products have the best end-of-life solution as possible
- Packaging innovation... is it two steps forward and one step back? How can we work collaboratively with partnerships to actively change the landscape and make real, long-term improvements and progress?
- Is plastic a friend or foe? Explore the pros and cons towards plastic, plastic removal and non-plastic alternatives to decipher what works best for your organisation to ultimately reduce your harmful environmental impact
- On-pack declaration: what do consumers and retailers expect to see on packaging today, and how can you ensure you tick all of the right boxes with your packaging?

Perspective One:

12.00 - 12.20



Sam Jones
Head of Climate & Sustainability
Coca-Cola Europacific Partners

Perspective Two:

12.20 - 12.40



James Marsh
Senior Packaging Sustainability Specialist
Nestlé

Achieving Net Zero Carbon- Panel Discussion & Q&A

12.40 - 13.20

Panel Aim: To discuss and explore net zero-carbon strategies to drive forwards sustainable food and drink initiatives

- Explore and discuss the short and long terms goals of your net zero carbon initiatives, how are you going to meet and exceed net zero carbon targets?
- How are you tackling scope 3 emissions to improve efficiencies and decarbonise throughout food and drink supply chains?
- How can you ensure that you are both reducing carbon emissions whilst reducing the cost impact to your business?
- Explore and discuss carbon offsetting strategies, how are you reducing your business' environmental footprint and carbon emissions?



Gary Lake
Supply Chain & Procurement Director
The Collective



James Archer
Head of Sustainability
Fever-Tree



Baishakhi Sengupta
ESG Senior Advisor
Avara Foods



Chris Millson
Head of Sustainability
Direct Wines



Stef Sahmel
Head of Sustainability
Abel & Cole



Cerys Jenkins-Lowe
Sustainability Manager
Heart with Smart

Lunch & Informal Networking For Speakers, Delegates & Partners

13.20 - 14.20

Afternoon Chair's Opening Remarks

14.20 - 14.30



Gill Higgins
Group Sustainability Director
Dawn Meats & Dunbia

Case Study: Oatly- Carbon Labelling

14.30 - 14.50

Shaunagh will be presenting on carbon labelling.

- Oatly was one of the first brands to declare the climate footprint of our products on pack. We believe consumers have the right to environmental information when making purchasing decisions, just like they have the right to price information, or nutritional information. Empowering consumers with sustainability information like this is a key part of transforming our broken food system and tackling the climate crisis.



Shaunagh Duncan
Head of Sustainability
Oatly

Responsible Sourcing & Supplier Engagement- Delegate Discussion

14.50 - 15.20

Embed Responsible Sourcing & Next-Level Supplier Engagement Into The Heart Of Your Food & Beverage Strategies To Drive Resourcing Efficiencies & Unite Industry Players

- As transactional relationships are changing, how can you truly engage and prioritise your suppliers to bring about long-term, successful, and collaborative customer-supplier relationships?
- Power your sourcing strategy! How can you ensure that the consumer need for lower-cost food and drink aligns with delivering sustainably-sourced goods at a reasonable price?
- Top tips to engage your suppliers! What can you learn from your suppliers that can be translated into actionable and realistic targets further up the value chain?
- Compliance has been a key driver of environmental performance and standards, to what extent can we re-assess these standards to challenge sustainable targets and ensure greater responsible sourcing?

Circular Economy

15.20 - 15.40

Pave The Way For A Circular Economy With Actionable & Practical Strategies That Restore, Regenerate & Reuse Materials, Products & Systems

- How can you harness the power of circular economy for your own business and adapt your sustainability strategies to truly tackle climate change, carbon emissions and biodiversity?
- Reduce, reuse, recycle... but what more can we do within the food and drink market that can be translated into actionable and impactful changes which advocate circularity?
- What practical steps can you take to ensure robust and resilient infrastructures are in place to support a circular economy, both tackling short-term sustainability goals and driving long-term efficiencies?



Hugo Lynch
Sustainability Project Manager
Abel & Cole

Afternoon Refreshment Break With Informal Networking

15.40 - 16.10

Metrics, Measurement & Data

16.10 - 16.30

Maximise The Potential Of Measurement & Data-Driven Approaches To Drive Forward Carbon Reduction & Sustainable Initiatives Across Your Food & Drink Organisation

- Determine and set effective and attainable measurement KPI's and benchmarks for your carbon footprint emissions in order to measure impact, assess success and prove ROI
- As a farmer, supplier, or manufacturer, what are you measuring and why is this important? Input vs outputs? Water? Carbon Dioxide? Ensure that you are consistently measuring across your supply chains for demonstrably results
- How can you capitalise on science-based targets to promote emissions reductions and net-zero targets in line with climate science, whilst boosting profitability and innovation?
- Come out on top with evidence-based and actionable data, harnessing key insights from carbon emissions to make business-critical decisions for the whole food and drink market



Tom Maidment
Group Product Sustainability Senior Manager
Hilton Foods

Regenerative Agriculture- Panel Discussion & Q&A

16.30 - 17.00

Panel Aim: To discuss and explore how organisations can drive forwards their regenerative agriculture programmes through capitalising off the latest opportunities and industry challenges

- Explore and discuss the key drivers that power regenerative farming outputs, resources, time and economic investments?
- Explore the new and upcoming opportunities to collaborate within regenagri through partnerships within and across industries
- How are you harnessing data collection to measure, monitor and assess the success and performance of your regenerative agriculture programmes?



LIPTON
Teas and Infusions

Zbigniew Lewicki
Chief R&D & Sustainability Officer
Lipton Teas & Infusions



 **BritishSugar**
An All Sugar company

Lucy McPhee
Head of Commercial Development
British Sugar



**Abel
& Cole**
Easy Organic
Everything

Ed Ayton
Sustainable Sourcing Manager
Abel & Cole

Afternoon Chair's Closing Remarks & Official Close Of Conference

17.00 - 17.10