



The Africa Food Safety & Quality Summit is Africa's premier and largest international food safety, quality management and compliance conference and exhibition.

The Summit brings together regional and global experts and stakeholders to share the latest trends in science and technology; regulations, standards and compliance; operations and sustainable adoption of food safety practices and technologies in the entire agriculture and food value chain in Africa.

The 2022 Summit, which will comprise of TWO DAYS will be hosted in Nairobi, Kenya.

Held in physical and virtual format, this Summit aims at providing the platform to boost quality, food safety and conformity in Africa's fast rising food and agriculture sector to enhance trade in local, regional and global markets.

The Summit will utilise the latest digital technologies to ensure that attendees have access to high quality presentations, virtual Expo Hall, as well as face-to-

LOCATIONS

The 2022 edition of the Summit will be held virtually from Nairobi, Kenya. Subsequent Summits are planned to be hosted annually in some of the most important African countries.

face meetings. learnings and business linkages for those who will visit the Summit in person.

It will bring together investors, managers and professionals in the private, public, academia and NGO/development organisations from across Africa and the World.

Held annually since 2021, the Africa Food Safety & Quality Summit is shaping up to be the best platform to learn new ways to tackle the unique food safety, quality, compliance and regulatory challenges in Africa from leading experts, consultants, researchers and thought leaders.

Participants at the Summit also get the platform to discover the latest technologies that the food and agro value chain players in Africa should adopt to improve compliance to food safety and quality protocols, reduce risks and improve business performance from some of the leading providers of equipment, laboratory solutions, packaging, consultancy and related services.

LANGUAGE

The proceedings at the Africa Food Safety & Quality Summit are in English.

KEY ISSUES









CONFERENCE PROGRAM

The Africa Food Safety & Quality Summit takes place physically and virtually for two days with a mix of keynote speeches, presentations, panel discussions, networking and fun activities. The conference program is available on a separate document. Please visit the website or contact the organisers for the latest copy.

OBJECTIVES OF THE SUMMIT

The main objective of this Summit is to provide a high-level platform where the key stakeholders from across Africa and the World can meet annually to discuss the opportunities and seek solutions to Africa's food safety challenges; and be the facilitator of trade and safe food for local, regional and international markets, and specifically to:.

- Provide a platform to exchange the latest knowledge, experience and expertise in food safety, food defence, food processing and new technologies with the food and agro value chain players in Africa:
- Improve local, regional and international collaboration initiatives on quality, standards, regulatory policy frameworks and food safety initiatives;
- Provide a platform where technology and service providers can showcase their latest products and services to the industry, Government/NGOs
- and other stakeholders, hence improving the adoption of the latest food safety, quality management, post-harvest and compliance technologies in Africa;
- Improve the quality and food safety aspects of the food, agricultural and processed food and feed products in Africa, hence boosting trade and market access to local, regional and overseas markets;

INDUSTRY SECTORS



Crop Production



Food Processing & Packaging



Animal production



Animal Feed Manufacturing



Post- Harvest & Storage



Hotels, Restaurants & Catering



Hospitals, Schools & Institutions



Food Distribution, Retail & E-commerce

Expected Outcomes of the Summit

- Improved knowledge about the challenges in the food supply chain in Africa and a clear action plan on how the food supply chain stakeholders can utilise this knowledge to change attitudes and practices in Africa;
- Greater collaboration by Government agencies and regulators across the region on regulatory policy, standards development and trade matters across the Continent, hence boosting regional and international trade in food and agricultural products;
- Greater adoption of the latest food safety, food
- defence and food processing technologies across the food supply value chain in Africa, leading to a more efficient, cost-effective and sustainable industry that meets local, regional and international conformity requirements;
- Improved regional and international collaborations and networks between the various academic and research institutions, agricultural value chain players, retailers and distributors, Government regulators; food and feed processing companies in within Africa, plus other stakeholders from outside the Continent.

Critical Issues At The Summit

- Advances in microbial and chemical testing of food and feed products
- Managing food safety and achieving regulatory compliance in Africa's food and feed industries plus the rest of the food value chain, including restaurants and institutions
- Sustainability and its applications and impact of the food safety and laboratory management in the food and agriculture industry
- Quality and food safety management fundamentals
- Food safety communication and involvement of the stakeholders
- Latest food safety and public health issues and concerns in Africa and the World
- Post-harvest, processing and packaging technologies and how they can be utilised to boost conformance to regulatory, consumer safety and quality requirements
- Latest supply chain technologies and how they impact on food safety and quality
- Latest regulatory and policy issues in Africa and the World
- Regional and international cooperation initiatives to boost food safety in Africa and the World
- Food fraud, food defense and biosecurity
- Food authentication technologies
- Next generation technologies and their impact on food safety and laboratory management
- Environmental and waste management technologies
- Latest engineering technologies and how they impact on food safety and quality

DELEGATES PROFILE

The attendees of the Summit include those with the following roles in the private and public sectors, NGOs and many more . . .

- MDs, GMs, Chairmen, Directors, CEO, etc.
- Quality Assurance, Control & Management
- · Food Retailing, Distribution and Vending
- Food Processing & Supply Chain Management
- Food Catering & Restaurant Services Management
- Cleaning, Sanitation, Hygiene & Environmental Services
- · Food Safety Legislation & Policy Making
- Food Safety Software Design, Sales and Management
- Food Fraud, Adulteration, Traceability Management

- Food Safety Training, Auditing & Consultancy
- Food Safety Equipment & Supplies Management
- Public Safety & Health Management
- Standards Policing, Accreditation & Inspection
- Risk Management & Risk Communications
- Regulatory & Scientific Affairs Management
- Food Engineering and Production
- Cleaning, Environmental & Pest Control Management
- Quality, Lab & Quality Systems Management
- Food & Agro Produce Testing
- Research & New Product Development
- Food Safety Litigation Services
- Agriculture and Agribusiness Managers
- Hospitality, Catering and Restaurant Management
- Hospitals and other Institutions (Schools, Prisons etc) Management

SECTORS AT THE SUMMIT

The following sectors of the food and agriculture value chain will find the Summit an important event to attend to learn, network and discover . . .

- Food and agriculture value chain players including commercial farmers, manufacturers and retailers
- Government ministries responsible for health, agriculture, trade, commerce and regional integration
- Government regulatory agencies responsible for standards, regulation, enforcement, certification
- NGOs and development agencies involved in the food supply chain
- Foreign embassies and consulates
- Suppliers of various technologies to the food, beverage and milling industry, including equipment, packaging, ingredients and chemicals, laboratory technology, supply chain and engineering solutions, certification and training etc
- Exporters, distributors and importers of food products
- Managers in institutions including hospitals, prisons, education etc.
- Hotel, restaurants and cafe (HORECA) operators
- Academic and research institutes from Africa and the World
- And many more......

FOR SPONSORSHIP, EXHIBITION, PARTNERSHIP & ATTENDANCE ENQUIRIES



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