



Contact Materials and Cleanability: Food Safety through Hygienic Design



28th March 2024 | 9:00 - 17:00



Cardiff Metropolitan university | Llandaff Campus

Exhibitors

Campden BRI
food and drink innovation

kersia
INVENTING A FOOD SAFE WORLD

United Kingdom Association for
Food Protection



Food Industry Centre
Cardiff Metropolitan University
ZERO2FIVE
Canolfan Diwydiant Bwyd
Prifysgol Metropolitan Caerdydd

SMC

The Society of
**Food Hygiene
and Technology**

STONHARD

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BRITISH STAINLESS
STEEL ASSOCIATION



Cardiff
Metropolitan
University

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Programme agenda

Timeslot	Session	Speaker
09:00 — 09:30	Registration, visit the exhibits, networking, tea/coffee	EHEDG UK&Ireland Committee
09:30 — 09:45	Opening address, welcome to Cardiff Metropolitan	Simon Burns (EHEDG UK&Ireland)
09:45 — 10:15	What constitutes a food contact material?	Eric Partington (Nickel Institute)
10:15 — 10:45	Is stainless steel a safe material?	Tony Newson (Nickel Institute)
10:45 — 11:15	Tea/coffee, visit the exhibits, networking	
11:15 — 11:45	The stainless steel family	Rob Cooper (BSSA)
11:45 — 12:15	How electropolishing can benefit the food and beverage sector	David Stead (Anopol)
12:15 — 12:45	Hygienic design of equipment	Greg Harper (SMC Pneumatics)
12:45 — 14:00	Buffet lunch	
14:00 — 14:30	Fabrication	Tony Newson & Rob Cooper
14:30 — 15:00	Failure analysis	Sarah Bagnall (R-TECH Materials)
15:00 — 15:30	Cleaning agents & surface compatibility	David Childs (Kersia)
15.30 — 15.45	Tea/coffee	
15:45 — 16:15	Relevant regulations and guidelines	Eric Partington (Nickel Institute)
16:15 — 16:45	Impact of J1 and J2 on sustainability	John Holah (Pendennis)
16:45 — 17:00	Wrap-up and conclusions	Deb Smith (EHEDG UK&Ireland)



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