



# Report Event "World Food Safety Day, 2022"



# **Mexico City Venue**



- Tuesday June 14, 2022
- Keynote: "Perspectives of Hygienic Design", Huub Lelieveld
- Panel Discussion: "The Hygienic Design on the Supply Chain"
  - Jorge A. Montero, SIGMA Alimentos
  - Miguel A. Almanza, PEPSICO Mexico
  - Jorge Santiago, HASKELL Group
  - Alex Maroto, EHEDG Authorized Instructor



#### **Onsite Mode:**

Venue: CANACINTRA offices, Mexico City

• Attendees: 20 people

#### **Online Mode:**

Platform: Google's Meet

• Attendees: 31 people





# **Acknowledgments Mexico City**

- We thank SIGMA Alimentos for sponsoring the coffee break.
- We also thank to CANACINTRA to facilitate the space for the event.









# **Monterrey Venue**

- Wednesday June 15, 2022
- Keynote: "Perspectives of Hygienic Design", Huub Lelieveld
- Panel Discussion: "The Hygienic Design on the Supply Chain"
  - Jorge A. Montero, SIGMA Alimentos
  - Marcos Torres, Manufacturas El Venado
  - Juan Mar Castañón, Grupo Nabar del Norte

#### **Onsite Mode:**

- Venue: Facultad de Salud Pública y Nutrición, UANL, Monterrey, Nuevo León, México
- Attendees: 20 people



#### **Online Mode:**

Platform: Google's Meet

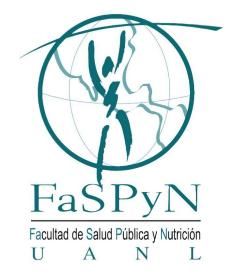
Attendees: 33 people





# **Acknowledgments Monterrey**

• We thank the authorities of the FASPyN for facilitate the "Auditorio Fundadores" in order to celebrate this event, and the state committee SOMEICCA Nuevo León for their valuable support on the event.







## Guadalajara Venue

- Thursday June 16, 2022
- Keynote: "Perspectives of Hygienic Design", Huub Lelieveld
- Panel Discussion: "The Hygienic Design on the Supply Chain"
  - Francisco Javier Ortega, Steuler Linings
  - Mario Echandi, CIAJ
  - Ulises Carrillo, SuKarne



#### **Onsite Mode:**

Venue: CIAJ offices, Guadalajara, Jalisco, Mexico

Attendees: 30 people

#### **Online Mode**

Platform: Google's Meet

• Attendees: 40 people







# Acknowledgments Guadalajara

 We thank the team of the Chamber of Food of Jalisco, CIAJ, managers and staff, for the support on the event, as well as for the sponsorship of the coffee break, and in a very special way for the dissemination of the event.







## **Satisfaction Survey & Total Attendees**

## **Summary of Averages**

Magna Conference	7.8
Panel Discussion	8.0
TOTAL AVERAGE OF THE EVENT	8.0

We had a total of 174 attendees on the events

(Including onsite mode, online mode and the three venues)





# Speaker's Comments

## Francisco J. Ortega

<u>Manager Director, Steuler</u> <u>Linings</u>

Great opportunity for quality employees in or order to participate on this type of events, great conference of Dr. Huub in the industrial practice of hygienic design.

## Juan Mar Castañón

<u>Comercial Manager of</u> <u>Food Safety, Grupo Nabar</u> <u>del Norte</u>

Dynamic event with approaches from different points of view and lots of learning.

### **Ulises Carrillo**

<u>Food Safety and Quality</u> <u>Director, SuKarne</u>

A very necessary topic - not well known -, maybe give a little more time to builders in order to share their experiences and practices from day to day on how to sell the ROI.





# **Speaker's Comments**

## **Jorge Santiago**

<u>Process Engineer, The</u> <u>Haskell Group</u>

Very gratifying to have an event where knowledge and application is spread in different areas with speakers such as EHEDG founder.

## **Miguel Almanza**

Food Safety Coordinator
LATAM, PEPSICO México

I believe that these kinds of events are important in the industry on food safety and hygienic design, as well as an opportunity to share experiences and good practices. Undoubtedly, the hygienic design standards established by EHEDG are a guide of high technical value to apply in the industry.

### **Mario Echandi**

<u>Food Safety Consultant,</u> <u>CIAJ</u>

It was an international event, which brought with it knowledge and topics that can be developed in the future.





## **Comentarios Ponentes**

#### **Marcos Torres**

## <u>Mechanical Engineer, Manufacturas</u> <u>El Venado</u>

Event of great interest for food companies of any size. The topic of hygienic design was discussed from the perspective of association in charge of HD, equipment suppliers and food processing companies.

#### **Alex Maroto**

#### EHEDG Authorized Trainner

Excellent activity of bringing together academy and hygienic design concepts with equipment manufacturers, considering the way food processors improve their current facilities and new projects





## Thanks to our Key Speaker



**Huub Lelieveld, EHEDG and GHI founder** 







# Thanks to our Sponsors Platinum



















# Thanks to the Organizers











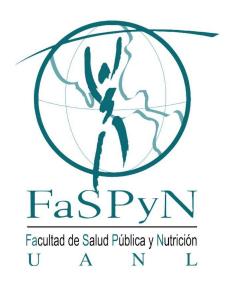


## Thanks to the Venues

## **Mexico City**



## **Monterrey**



## Guadalajara





# **Mexican EHEDG Committee**



Marco A. León Félix

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Vocal



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## **Mexican EHEDG Committee**

## Other members of the committee

- Alberto Ibañez Chile
- Alex Maroto Costa Rica

