

Gluten-free: staying ahead of the game

Coeliac UK Food Industry Professionals networking event

British Motor Museum, Warwickshire | Tuesday 14 June 2016 | 9.30am - 4pm

8.30am	Arrival and registration
9.30am	Introduction - <i>Sarah Sleet, Coeliac UK</i>
9.45am	Development of the gluten-free market - <i>Chris Brockman, Mintel</i>
10.05am	Growth of gluten-free in the food service market - <i>Emma Read, Horizons</i>
10.25am	Gluten-free - the legislative challenges - <i>Chun-Han Chan, Food Standards Agency</i>
10.45am	Tea and coffee
11am	Delivering safe gluten-free food - <i>Kathryn Miller, Coeliac UK</i>
11.20am	Gluten-free catering accreditation - <i>Anne Maloney, Coeliac UK</i>
11.40am	Sampling and analysis: a gluten-free guarantee - <i>Simon Flanagan, RSSL</i>
12pm	Panel Q&A
12.30pm	Networking lunch
2pm	Workshops:

Catering workshop

(10 minutes for each presentation)

- Delivering food service solutions
Alison Lauder, Central Foods
- Catering for the gluten-free customer
Rupi Zani, PizzaExpress
- Gluten-free rocks
Jonathan O'Reilly, Hard Rock Cafe
- The accreditation process
Tom O'Reilly, British Motor Museum
- Round table - Q&A discussions

Manufacturing and retail workshop

(10 minutes for each presentation)

- Growth and diversity in Free From retailing
Helen Seward, Marks and Spencer
- Crossed Grain symbol
Julie Foster, Nestle Breakfast Cereals
- The Unilever Masterclass
Leon Mills, Unilever
- The food service opportunity
Emily Sudell, Bells of Lazonby
- Round table - Q&A discussions

3.15pm	Tea and coffee
3.30pm	Partnering with Coeliac UK - <i>James Garman, Coeliac UK</i>
4pm	Close