



SOFHT Innovation Day

WEDNESDAY 22ND APRIL 2026
YORK BIOTECH CAMPUS CENTRE

Main Agenda



What happens to your surplus food?

Richard Humphrey will talk about how His Church:

- Redistribute 200 tonnes of food waste monthly
- Deliver 6.7 million meals
- Have distributed aid in 37 countries



Are you ready for 2D barcodes?

Wayne Johnson will talk about how Faedah Solutions:

- Support the shift from 1D to 2D barcodes
- Prepare for GS1 Horizon requirements
- See the benefits across the supply chain



How secure is your chain of custody?

Alison Johnson will talk about how Food Forensics:

- Strengthen digital traceability in sampling
- Maintain integrity across the supply chain
- Improve transparency in testing processes



Are you still managing pests reactively?

Chris Connolly will talk about how Pelsis:

- Improve compliance and traceability
- Increase operational efficiency on site
- Share real-world case studies and results



What does better cleaning performance look like?

Debra Smith & Matt Rumble will talk about how Vikan:

- Work collaboratively with industry
- Combine lab testing and field trials
- Developed a mechanised cleaning solution



Can you detect food fraud in real time?

Dr Maeve Shannon will talk about how Bia Analytical:

- Reduce reliance on lab testing
- Enable real-time supply chain analysis
- Improve transparency and consumer trust

Breakout Sessions



Real-Time Source Tracking – Rob Butler (bioMérieux)

- Introduces rapid strain typing tools for Listeria and Salmonella
- Enables early identification of contamination sources and trends
- Supports faster decision-making and stronger food safety systems



Innovation to Reduce Food Waste – Dr Trisha Toop (Upp Farm)

- Focuses on reducing food waste at farm and supply chain level
- Explores practical innovations for minimising losses



Rapid Pathogen Assessment Methods – Richard Cowderoy (Christeys Food Hygiene)

- Covers faster and more efficient pathogen detection techniques
- Aims to improve response time in food safety management



Waste to Energy: Electro-Methanogenesis – David White (Wase)

- Explains converting food waste into energy via electro-methanogenesis
- Highlights sustainability, cost savings, and waste reduction benefits
- Discusses implementation considerations and future potential

£99 SOFHT Member
£145 Non member
(all plus VAT)

Email: admin@sofht.co.uk Phone: 01827 872500

BOOK NOW

MEET THE EXHIBITORS HELPING YOUR BUSINESS RUN SAFELY AND EFFICIENTLY

