

JOINT TECHNICAL FORUM



Join us for the Joint Technical Group Forum

**Taking place Wednesday 19th June at the Meeting Rooms 7/8,
The Stanley Building, 7 Pancras Square, London, N1C 4AG**

Hosted By: Data Therapy

Join us for the Joint Technical Group Forum on Wednesday 19th June where we will tackle some of the technical issues that continue to challenge the food industry. From food safety to waste, we will be calling on some of the industry's key figures to present their positioning and to open discussions as to how we can work together as an industry united by the same technical issues. We are delighted to be hosted by Data Therapy, the company behind the market leading hospitality platform Platopus Retail who have been

supplying sandwich and food to go retailers with software solutions and ecommerce systems for 18 years. They will be sharing with us how their data systems link to customer facing platforms.

OZO Innovations will be sharing best practice in the hygiene process to cut carbon and reduce cost by replacing chemicals and Raynors Foods will be presenting how they have improved quality and food safety through hydroponic farming. We are also delighted that we will have the Met office showing how they work with the UK's leading retailers to forecast demand and reduce food wastage.

Agenda

- 10.30:** Registration/Coffee
- 11.00:** Welcome by BSA Director Jim Winship and host Data Therapy
- 11.10:** Data Therapy (Platopus) - Linking customer facing platforms to back of house data systems to streamline and deliver accurate information. A finalist in this year's British Sandwich Industry Awards, this technology appealed to the judges as offering solutions both for small and larger businesses.
- 11.40:** OZO Innovations - Replacing traditional chemicals and hot water from the hygiene process to cut carbon by 89% and substantially reduce costs. Another finalist in this year's Awards, OZO Innovation appealed to the judges for the sustainability of the approach and its potential to significantly reduce energy, water and time involved in hygiene management.
- 12.10:** Raynor Foods - How Raynor's have improved quality and food safety as well as sustainability through hydroponic farming. Another finalist in this year's BSA Awards, this project involved developing an on-site farm for supplying salads and herbs for Raynor's sandwich factory - taking local sourcing to a new level. Presentation by Tom Hollands, Innovation and Technical Director, Raynor Foods
- 12.40:** BSA Update - BSA Director Jim Winship
- 13.00:** Lunch
- 13.45:** The Weather Factor - How weather prediction can help sandwich and FTG businesses better anticipate demand and reduce food wastage. Presentation by Malcolm Lee, The Met Office

The meeting will finish at approximately 3pm.

Lunch will be provided – please contact sandra@papa.org.uk if you have any particular dietary requirements.

TO BOOK

Attendance is FREE for BSA members. There is a charge of £75 + VAT for non-members.

To register your attendance, please email your name and contact details to Sandra@sandwich.org.uk - Tel: 01291 636342