



2022 CNMA ANNUAL MEETING PROGRAM
Chateau Laurier Hotel, 1 Rideau Street, Ottawa
September 19 to 21, 2022

MONDAY, SEPTEMBER 19th

3:00 p.m. to 5:00 p.m. CNMA Board of Directors and Members Meetings *Executive Boardroom*
(CNMA Members and Directors only)

6:30 p.m. to 8:30 p.m. **Welcome Reception** *Quebec Suite*
(all registered delegates, spouses and companions)

TUESDAY, SEPTEMBER 20th

7:45 a.m. to 8:30 a.m. Continental breakfast *Drawing Room*
(all registered delegates)

8:30 a.m. to 11:50 a.m. Supply Chain Forum Session One: *Drawing Room*

Managing Mycotoxin and Heavy Metal Contaminant Levels in Grain-derived Foods: Research and Best Practices Updates

8:30 to 9:30 **Health Risks of Mycotoxins and Metals in Foods – Key concerns**

Speaker: Robin Churchill, Bureau of Chemical Safety
Health Canada (confirmed)

9:30 to 9:45 *Break*

9:45 to 10:45 **Canada's Research Agenda – focus and resource requirements**

Speakers: Jason Carere, Food Research Division,
Bureau of Chemical Safety, Health Canada

Mark Sumarah, Agriculture and Agri-Food Canada
London Research and Development Centre

David Miller, Department of Chemistry,
Carleton University

10:45 to 12:00

Prevention and Management Tools for Producers, Processors, Regulators

Speakers: Dana Dickerson, Manager, Market Development
Grain Farmers of Ontario

Juliany Rivera Calo, Regulatory and Food Safety
Microbiology, Senior Manager
Ardent Mills

Isabelle Laberge, Senior Director, Food Safety Division,
Canadian Food Inspection Agency

12:00 p.m. to 1:00 p.m.

Lunch

Drawing Room Foyer

1:00 p.m. to 5:00 p.m.

Supply Chain Forum Session Two:

Drawing Room

Enhancing Guidance for Food Allergen Management in Canada

1:00 to 3:00

Food Allergy: The Canadian Landscape
Why change is needed: multi-stakeholder perspectives

Speakers:

Precautionary Allergen Labelling: Current situation and challenges - Dr. Sébastien La Vieille, Health Canada

The food allergy consumer - perspectives, behaviours and challenges with current food labelling including PAL, why change is needed now & review of Canadian research – Jennifer Gerdts, Food Allergy Canada

The food manufacturers perspective – current practices, challenges, and opportunities in allergen management
Review of manufacturers survey key findings & CFIA recall data – Dr. Silvia Dominguez, Université Laval

Why now? What is underpinning the possibility to change the current landscape and advance food allergen management in food manufacturing?
Update on international discussions and recommendations of the FAO/WHO Expert Working Group on Risk Assessment of Food Allergens - Dr. Sébastien La Vieille, Health Canada

The Path Forward – Improved allergen management practices & access to ingredient information, introduction of the Allergen Management Guidelines developed for Canadian Food Manufacturers – helping manufacturers advance their practices – Dr. Samuel Godefroy & Dr. Silvia Dominguez, Université Laval

3:00 to 3:15

Break

3:15 to 4:15

Stakeholder Panel Discussion – Facilitated discussion on stakeholder perspectives, challenges and actions to get to the future state (a risk-based approach to the application of PAL)

Facilitator: *Beatrice Povolo, Food Allergy Canada*
Consumers - *Jennifer Gerdts, Food Allergy Canada*
Laval - *Dr. Samuel Godefroy, Université Laval*
Regulators – *Dr. Sébastien LaVieille, Health Canada*
Manufacturer– *Dr. Jason Hlywka, Kraft-Heinz*
Milling Industry – *CNMA, Sheilagh Arney, ADM Milling Co.*

4:15 to 5:00

Q & A

6:00 p.m. to 8:30 p.m.

CNMA Board of Directors' Parliamentary Reception *Quebec Suite*

(all registered delegates, spouses and companions)

WEDNESDAY, SEPTEMBER 21st

7:30 a.m. to 8:15 a.m.

Continental Breakfast

Renaissance Room

8:15 a.m. to 10:00 a.m.

Supply Chain Forum Session Three:

WhatAboutWheat? The Canadian Wheat Nutrition Initiative

(all registered delegates)

Speakers: Dean Dias, CEO, Cereals Canada

**Elaine Sopiwnyk, Vice President, Technical Services
Cereals Canada**

**Ellen Pruden, Director of Communications,
Cereals Canada**

10:30 a.m.

CNMA Annual Golf Tournament, Rockland Golf Club

<https://www.golfrockland.ca/>

Bus departs hotel at 10:30 to arrive at course for 11:15

11:15 to 11:40 a.m.

**Check-in at Golf Course Pro Shop
(take-out sandwich bag lunch provided)**

11:40 a.m. to 1:00 p.m.

**Tee Off in Sequence
(4-player team scramble format)**

5:30 to 6:30 p.m.

Prize Awards

Rockland Golf Clubhouse

6:30 p.m.

Bus departs for return to Chateau Laurier Hotel

OR

10:30 to 3:30

Self-directed Walking Tour Alternative Program for Non-golfers

10:30 to 12:00

**Tour of National Gallery of Canada <https://www.gallery.ca/>
380 Sussex Drive (5-minute walk from hotel)**

12:00 to 2:00

**Lunch in Market District <https://www.byward-market.com/>
opposite the National Gallery, choice of restaurants**

2:15 to 3:45

**Tour of Canadian Museum of History <https://www.historymuseum.ca/>
100 Laurier Ave., Gatineau
15 to 20-minute scenic walk over Ottawa River via Alexandria Bridge to
Gatineau or taxi if preferred**

Evening Free

On-line registration and hotel reservation at www.canadianmillers.ca