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ONE LIFE CONFERENCE

Sponsored by ALS

Edgbaston Park Hotel
& Conference Centre
1st - 2nd Nov 2022



After two years of living within a global pandemic, health and wellbeing issues have been in everyone's mind. Taking conscience of how our environment and habits can contribute to our quality of life and life expectancy is now a real priority. This is reflected across the FMCG industries and environmental agencies with some significant changes to the rules and specifications in place.

As a TIC (Testing, Inspection & Certification) organisation, ALS is using the power of testing to solve complex challenges. With passion for science, ALS serves clients with data-driven insights for a safer and healthier world.

ALS supports the industry in providing the best solutions and partnership in an on-going innovation strategy.

The conference objective is to provide an insight to the next emerging trends in term of wellbeing perceptions and challenges, how they are approached scientifically, to provide the best analytical data to support the decision-making process.

Held across two days, the conference will provide a variety of keynote speakers and workshops to explore key areas which could impact consumer health and wellbeing, bringing their expert knowledge and opinions on the subject matter.

[For more information and to secure your place:](#)

Visit the conference website where you can find further details on the agenda and all speakers who will be attending.

Bookings include a networking dinner on the evening of 1st November. Attendees are responsible for their own travel and accommodation arrangements.

<https://eur.cvent.me/L9BoN>

To secure your place, click 'Register Now' to complete your details, select which workshops you wish to attend, and pay by credit or debit card.

CONFERENCE REGISTRATION FEE:

£595.00 EXCL.VAT (CHANGING TO £695.00 AFTER 31ST JULY 2022)

ACCOMMODATION FOR THE EVENT IS NOT INCLUDED.

BOOKINGS CAN BE MADE AT THE EDGBASTON PARK HOTEL & CONFERENCE CENTRE.

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Speakers:

MR GERAINT WILLIAMS - Associate, ALS Life Sciences

DR CALLUM J HIGHMORE - Research Fellow in Microbiology, University of Southampton

MR BUDDHI DIAS - Contaminants Laboratory Manager, ALS Laboratories (UK) Ltd

MR JOHN PRESCOTT - Director, TasteMatters Research and Consulting

DR ARJAN NARBAD - Group Leader, Quadram Institute Bioscience

DR WILLEM VAN SCHAIK - Director, Institute of Microbiology and Infection, University of Birmingham

DR DANIELA SILVA - Molecular Biology R&D Manager, ALS Life Sciences Portugal

MRS SARA SPINELLI - Researcher, University of Florence

DR MATTHEW GODDARD - Professor, Department of Life Sciences, College of Science

DR CIARAN FORDE - Professor & Chair Holder, Division of Human Nutrition & Health, Wageningen University & Research

DR MICHAEL WALKER - Head of the Office, Office of the Government Chemist (OGC)

DR CLARE MILLS - Professor of Molecular Allergology, Division of Infection, Immunity & Respiratory Medicine (L5)

MR ANDY MUIRHEAD - Company Microbiologist, ALS Laboratories (UK) Ltd

MR TIMOTHY LUMB - Technical Manager, Food Chemistry, ALS Laboratories (UK) Ltd

MR KEITH WATKINS - Microbiology Technical Specialist, ALS Laboratories (UK) Ltd

MR LUKE MANNING - Laboratory Manager, Allergens and Virology, ALS Laboratories (UK) Ltd

MR ADRIAN ROGERS - Development Manager, Bio-Check (UK)

MR RICHARD FIELDER - Business Manager, Bio-Check (UK)

MR JOSEU CARVALHO - Business and Strategic Relations Officer, ALS Life Sciences Portugal

EMMA ENGSTRÖM - R&D Manager, ALS Environmental, Sweden

DR LOUISE DYE - School of Food Science and Nutrition / School of Psychology, Leeds University

Keynote and Workshop Sessions:

- New Pesticides - Horizon Scanning
- Lamp Testing
- What does Vegan mean?
- Risk to human health related to the presence of PFA's in Food
- Purpose and place for on site Allergen testing / Assay Development
- MRLS exceedance - how to deal with them
- Innovation in wellbeing cosmetic & sensory
- Isotopes and Application relating to authenticity testing
- Organic/Conventional Produces - Effect of pesticides on taste
- Unhealthy foods: a sensory perspective
- Better Living through Sensory
- Pesticide Risk Assessment
- Use of bacteriocins in novel antimicrobial work
- Nutritional analysis - Innovative technologies with NIR and IR
- Allergen Threshold levels
- Biofilms in the food industry, causes, issues and solutions
- Wine fermentations and microbiomes
- Antibiotic Resistance and Microbiomes
- Food Allergens - analysis and reporting in a time of policy flux
- NGS technology applied to food authenticity
- Check & Trace sequencing, an alternative to serotyping during investigational work
- Honey Authenticity: the opacity of analytical reports in the face of sophisticated adulteration
- Natural ingredients for cognitive function across the life course
- Molecular Biology applied to Food Testing

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