



# BC FOOD PROTECTION ASSOCIATION

## 2017 Spring Speaker's Evening: Sanitation and Biofilm Challenges in the Food Industry - A Chemical Company's Perspective

May 31, 2017

Langara Clubhouse  
6706 Alberta Street, Vancouver

### FEATURED SPEAKERS



#### **Benoît Gagnon**

*Technical Manager, Food & Beverage Division, Sani Marc*

Graduated from Laval University, in Biochemistry (1991) and Food Science (1994), Benoît has gained food manufacturing experiences for several years, working for International Multifoods (Robin Hood flour mill), Kraft Foods (cheese plant) and Burns Philp (Fleischmann's baker's yeast). He then decided to get involved in the Sales aspect of our industry and joined General Mills (industrial baking mixes) in a Sales Technical supporting role. Then came the Sanitation world; he became a Technical Sales Manager for Sani Marc Inc. in 2004. During the first 10 years, Benoît has been in charge of managing a National agreement in the retail business sector (food preparation), until joining the Food and Beverage division 6 years ago, assuming a dual position. In his current role as a Technical Manager, he supersedes all technical aspects like new chemical development and introduction to market with Lab personnel, assessment and support of Customers (cleaning/sanitizing and micro related issues) as well as improving the Sanitation software (CEPS) of the F&B division. Benoît has now been with the Sani Marc Group for 12 years.

***Benoît will present on: "Food Safety - A Chemical Company's Perspective".***

*Abstract: Chemical companies are often asked to assist with troubleshooting sanitation problems or contamination investigations. As a result, they gain broad experience and knowledge of the unusual places that issues can hide. This presentation will focus on real life examples of issues involving Listeria, allergens, dismantling of equipment and drains and cooling units in places you may not have considered.*

## FEATURED SPEAKERS



### **Brian March**

*Sales Director, Ontario & Western Canada for the Food & Beverage Division, Sani Marc*

Brian started working in 1997s providing sanitation products and support services in the agriculture, dairy and seafood industries in Atlantic Canada, with a primary focus on high risk foods such as ready-to-eat crab, cooked-and-peeled shrimp and sushi products. Brian was involved developing and supporting sanitation programs that met or exceeded the quality standards of EU audit protocols (BRC, M&S, etc) as well as Far East sushi markets. Supporting these customers occasionally required investigating and resolving micro and biofilm issues, re-training sanitation personnel in troubled facilities and research and development trials for new applications of sanitizers and disinfectants. His current role is Sales Director, Ontario & Western Canada for the Food & Beverage Division of Sani Marc Inc. He supervises a team of seven specialists that support the sanitation and food safety programs in major food manufacturers across the country.

***Brian will present on: “Biofilm in Food Production Environments”.***

*Abstract: Biofilms have been an industry buzzword for many years. However, recent developments in research on the science of biofilms has resulted in a greater understanding of how they form, their characteristics and effect of their presence. This presentation will focus on understanding the microbial challenges they present to food manufacturers and the impact on food safety. Recent advances in detection and eradication methods will also be discussed.*

**This event has been generously sponsored by  
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