

# REGISTRATION & RECEPTION

The CleanSmoke Coalition invites you to register and join the reception starting 9 a.m.  
Please use the Conference Entrance, Holzdamm street.

## PROGRAMME

<b>10:00 - 10:15</b>	<b>Welcome and Opening</b>
10:15 - 10:35	Introduction Smoke - Responsibility for consumer and environment protection
10:40 - 11:10	Law on smoke – The case for reform
11:15 - 11:45	Minimizing PAH content in meat products
11:50 - 12:20	3-MCPD in smoked fish
12:25 - 12:45	Securing the re-authorisation of primary products 2023 - Getting organised
12:45 - 13:45	Lunch break
13:45 - 14:15	Genotoxicity in smoke and smoke flavourings
14:20 - 14:50	CleanSmoke for a clean environment (BAT)
14:50 - 15:10	Coffee break
15:10 - 15:40	Smoke and smoke flavourings in Sweden
15:45 - 16:30	Consumer expectations on smoking processes in the view of the current Rheingold study
16:35 - 17:00	Consumer protection and food safety
17:00 - 17:10	Closing remarks

## GET TOGETHER

The Get Together will start after the Congress and is an excellent opportunity to meet representatives of the industry while enjoying beverages and finger food. Compare notes on CleanSmoke and the industry with colleagues and congress speakers. The Get Together will be held at the Blue Saloon, next to the congress meeting room.



# EXCERPT FROM THE LIST OF SPEAKERS

## Dr. Ute Ostermeyer

Max Rubner-Institut (MRI), Federal Research Institute for Nutrition and Food,  
Department of Safety and Quality of Milk and Fish Products

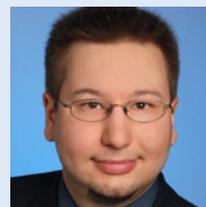
Food Chemist, working at the MRI since 1991. The focus of Dr. Ostermeyer's research is the analysis of mainly positive organic compounds in fishery products. She has been involved in the FEI-project "Mitigation of 2- and 3-MCPD, glycidol and fatty acid esters thereof in smoked and thermally treated fish products". National Reference Laboratory for nematodes in fish.



## Christopher Proske

German Environment Agency, Scientific assistant in section III 2.1 "general aspects, chemical industry, large combustion plants"

Christopher Proske engineer in environmental engineering is working at the German Environment Agency since 2012. His main task area is the analysis of the state-of-the-art in industrial branches (former food, drink and milk industry, now refineries), scientific support of the Federal Ministry for the Environment, Nature Conservation and Nuclear Safety. Further activities are research project management, supervision of funded innovative projects.



## Frank Quiring

Member of the management, Rheingold Institute

Frank Quiring, Diplom-Psychologe (graduated psychologist), is working for the Rheingold Institute since April 2000. His fields of activities are the development of market trends in the area of food & beverage. The Rheingold Institute is most renowned for its highly qualified research in the field of psychology studies. It is among one of Germany's last independent market research institutions. With the help of approx. 45 employees and 50 freelancers the institute is specialised in depth psychology cultural-, market- and media-research.



## Peder Fischer

Tarber Sweden, Territory manager (Sweden and Denmark)

More than 40 years of knowledge in the food industry. Born into a family of butchers he moved to Sweden in the seventies. Here he was working for HK Scan in the field of meat processing until 1987 when he joined the Swedish company Tarber Trading AB. Here he was in charge of selling smoke flavours and became partner in developing the Tarber Smoke Master Smoke system for re-generating of CleanSmoke. In 2007 Tarber Trading was merged by Red Arrow and he became a partner in the new company named Tarber AB. Today he is working for Red Arrow/Kerry and is the territory manager for Sweden and Denmark. The focus of Peder Fischer is in meat processing and Smoke.



## Dr. Benjamin Voß

Head of the Regulatory Working Group of the CleanSmoke Coalition

Dr. Benjamin Voß has been working for proFagus GmbH since March 15th, 2015. Since then he has supported the Natural Additives business unit in the areas of application and regulatory, in particular for the products of the proFagus Pure Smoke line. After completing his doctorate at the Institute for Chemistry of New Materials at the University of Osnabrück, he assumed early responsibility for quality management and quality assurance at proFagus GmbH. The introduction of an energy management system (ISO 50001) was followed last year by the revision of the quality management system in accordance with ISO 9001:2015. Dr. Voß also studied biology and chemistry at the University of Osnabrück.



# RESPONSIBILITY FOR CONSUMER AND ENVIRONMENT PROTECTION

- Consumer interests, EU law and environmental protection in the spotlight
- Environmental requirements put smoking plants under pressure
- Insider report from the environmentally active Sweden

At the CleanSmoke Coalition Congress 2019, toxicologists, chemists, environmental experts, engineers and specialist lawyers will report on the possibilities for minimising the PAH content in meat products, on 3-MCPD in smoked fish and on the genotoxicity of smoke and smoke flavourings. Other topics include the re-authorisation of primary smoke products from 2023 onwards, the revision of Best

Available Techniques (BAT) and their impact for the industry, CleanSmoke in organic foods, as well as consumer protection and food safety. Furthermore, you can expect an insider report from Sweden, where more than 90 percent of smoked food is already produced with CleanSmoke in an environmentally friendly and resource-saving way.

## THE CLEANSMOKE COALITION

The CleanSmoke Coalition was formed with two objectives in mind - to make a food preparation method, which is rich in tradition and popular among consumers, sustainable for the future and also to bring this process into line with the current requirements for more sustainable development and healthy food. Since 2017 private persons, companies and associations, that have a professional interest in smoked food and the smoking industry, are promoting a combined initiative to make CleanSmoke better known in Europe. The Coalition's objective is both to explain and inform consumers and interested members of the public about the smoking of food and also the potentials of the CleanSmoke processes. There is also the question of the development of European law. Thus the explanatory memorandum for EU Regulation 2065/2003 expressly endorses the use of smoke flavourings as, due to their fractioning and removal of undesired

substances, these are considered to be less of a health concern than the conventional smoking processes. The continuous hard work has made the CleanSmoke Coalition Congress an EFSA stakeholder. The CleanSmoke Coalition is the contact point for those parts of the foodstuffs sector and their suppliers who are focussing on innovation in smoking and helping to develop future technologies, which bring a processing method which dates back millennia together with modern clean technology. Consumers demand sustainably and safely produced food. The CleanSmoke Coalition would like to invite you to take part in shaping the inevitable change in smoking and your own role. We all have the same goal and can support each other. We have a chance to establish CleanSmoke technology and make smoking future-proof. Further information available on [www.clean-smoke-coalition.eu](http://www.clean-smoke-coalition.eu) and [www.cleansmoke.eu](http://www.cleansmoke.eu).

*"Meeting today is timely and necessary. The European political landscape is shifting. Food policy is changing. Decisions will be made that influence food production and food consumption. The organised smoke sector needs to show what it can do to match today's challenges, what it contributes to sustainability, to healthy diets and to food diversity. Then it will also have a voice in shaping food markets. On 29<sup>th</sup> October, Hamburg is the centre of smoke and taste."*

*Uwe Vogel  
Chairman CleanSmoke Coalition*

## Uwe Vogel

Chairman CleanSmoke Coalition

With over 30 years of experience, food engineer Uwe Vogel is well versed in the international food industry, particularly the area of smoked foods. In the late 1980's, he worked on a research project in France concerning heat and material transmission in French meat products. Afterwards, he developed the European market for smoke flavours for a Canadian company. Since the late 1990's, Uwe Vogel is the managing director of Red Arrow Handels-GmbH and an expert of the global food smoking scene. Since early 2017, Vogel acts as chairman of the CleanSmoke Coalition.

