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Food production – Retail – Consumption, do we need new paradigms? A different approach to labelling and rework

A glimpse at the food industry, retailers and consumers relationship, through the aspects of labelling and rework at present times. How the actual legislation in relation to important aspects like labelling has been working, should we continue to uphold this paradigm or should it be revisited and updated? Do we need a new different one? The Food industry produces to satisfy the demand of the consumers and the retailers are the interface in this relation producer – consumer; could we make this process more efficient so less food goes to waste? through a different approach in the way the products are labelled and packed? Is it possible to reduce the amount of that goes to waste at retailers by a different approach to rework where suitable

Biography:

Edgardo Carrillo Cabrera is a Food science and technology professional, with management experience and more than 16 years of work in the Food Industry. Dairy manager (Terregio cheese factory, Bedfordshire UK), Quality manager (Premier Foods, Sudan and Nestl?, Cuba), Quality technologist for Mars Chocolate Drinks and Treats Europe (UK), Quality technician for Muller Dairies (UK) and Food Researcher at the Food Research Institute (Dairy plant, Cuba). Main qualifications: Food engineering (Master?s degree), Specialist in dairy products technology (Cheese Technology), BRC (Food safety and third-party auditor). Food industry management (Diploma), Researcher and Chemical engineer. Areas of expertise: Cheese manufacturing, Dairy and dairy derivatives technology, Food science and technology, Food quality management systems (Nestle, Mars and BRC)