



Bwyd a Diod Cymru  
Food & Drink Wales

# Innovative Hygiene & Process SYMPOSIUM



Food Centre Wales



Explore innovative technologies, reduce costs and enhance sustainability in your production processes

16 October 2024



Canolfan Bwyd Cymru  
Food Centre Wales

OZONE RESEARCH GROUP  
GRŴP YMCHWIL OSŌN  
CardiffMet | MetCaerdydd

Arloesi Bwyd  
Cymru  
Food Innovation  
Wales



HELIX

# Innovative Hygiene & Process SYMPOSIUM

## AGENDA

Registration and Welcome	9:30am
Presentations	10:00am
Networking Lunch	12:30pm
Tour	1:30pm
Q&A Session	2:30pm
Close	3:00pm

**16 October 2024**

**Food Centre Wales**



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## PARTNERS



Ariennir gan  
**Lywodraeth Cymru**  
Funded by  
**Welsh Government**



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**FOOD SAFETY  
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**Innovate  
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Knowledge  
Transfer  
Partnerships



**Biotechnology and  
Biological Sciences  
Research Council**



Cyngor Sir  
**CEREDIGION**  
County Council

# Innovative Hygiene & Process SYMPOSIUM

## SPEAKERS



**Mike Prince**  
Ozone Industries Ltd



**Ben Meyrick**  
Ozone Research Group



**Zak Hamid**  
Ozone Research Group



**Emily Heath**  
InBio



**Derek Pitman**  
Realco



**Mark Jones**  
Food Centre Wales



**Catherine Cooper**  
Food Centre Wales





**Mike Prince**  
**Managing Director, Ozone Industries Ltd**

Mike Prince serves as the Managing Director of Ozone Industries Ltd and Chairman of the European Ozone Trade Association (EUOTA). His current work involves supporting ozone-based disinfection products to comply with EU biocidal products regulation (BPR) and innovating disinfection techniques across various industries. Mike will address recent regulatory changes and share his expertise on ozone-based disinfection and alternative technologies.



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**Ben Meyrick**  
**Biochemical Engineer, KTP Associate**

Ben Meyrick collaborates with Cardiff Metropolitan University and Ozone Industries Ltd through a Knowledge Transfer Partnership (KTP) supported by Research and Innovation UK. This partnership focuses on demonstrating the efficacy of ozone-based disinfection in meeting evolving EU regulations. Meyrick will present his research on bioaerosol and biofilm disinfection within the food industry and discuss novel field trials utilizing ozone technology.

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**Zak Hamid**  
**Microbiology Research Assistant, Ozone Research Group**

Zak Hamid is a Microbiology Research Assistant with the Ozone Research Group at Cardiff Metropolitan University. His responsibilities include demonstrating the effectiveness of ozone-based disinfection in alignment with relevant EN and ISO standard methodologies and leading testing for various consulting projects. Zak will discuss his current work involving aqueous and gaseous ozone and the unique facilities available at Cardiff Met.

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**Emily Heath**  
**SMART Partnership Associate, Ozone Research Group**

Emily is a research associate with the Ozone Research Group at Cardiff Metropolitan University, where she applies her background in biochemistry and molecular biology. Since joining the group in early 2024, she has worked on a SMART partnership between Cardiff Met and InBio, supported by Welsh Government funding. Her research involves optimizing the aerosolization of microorganisms and detecting them using a novel air sampling device developed by InBio (Apollo), in Cardiff Met's specialized ozone chamber facilities.

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RESEARCH MADE REAL  
YMCHWIL AR WAITH

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**Derek Pitman**  
**Filtration & CIP Application Specialist, Realco**

Derek Pitman has extensive experience in dairy and membrane plant cleaning, spanning over 45 years in the industry. After completing his OND in Food & Dairy Technology at Reaseheath in 1975, Derek held supervisory and managerial roles at Dairy Crest, working at various creamery locations. In 1991, he transitioned to a hygiene supplier, CCL Pentasol, where he spent 28 years focusing on membrane cleaning and whey processing. He now runs his own consultancy, predominantly supporting Realco clients with troubleshooting, fouling audits, and optimising non-dairy and plant-based production processes.



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## **Mark Jones** **Technical Manager, Food Centre Wales**

Mark has been an integral part of the Food Centre Wales team since 2013, initially joining as a Food Technologist before stepping into the role of Technical Manager in 2024. With a degree in food science and technology and extensive industry experience in senior production and technical roles, Mark has earned a reputation as an exceptional process-driven technologist. His expertise includes developing award-winning cheese and leading innovative projects. As Technical Manager, Mark oversees the delivery of top-tier services to both funded and commercial clients, driving initiatives that strengthen the resilience of the food manufacturing sector



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**Catherine Cooper**  
**Business Operations Manager, Food Centre Wales**

Catherine joined Food Centre Wales in January 2019, where she quickly established a successful training program before becoming Business Operations Manager in 2024. With over 20 years of experience in food manufacturing, Catherine brings a deep understanding of the challenges businesses face and the strategies needed to overcome them. Her expertise in compliance, food safety, processing, and business development ensures that Food Centre Wales operates efficiently and continues to provide top-quality support to clients across the industry.



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