





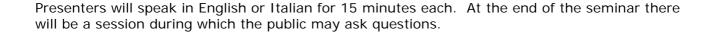
## UK: A World Market With Worldwide Tastes Food and Drink Technology in the UK

## Prodi Room, Bologna University 3rd February 2005

The food and drink manufacturing industry is one of the country's largest manufacturing sectors, with gross output of more than US\$107 billion. There are 59 million consumers in the UK. The industry employs 13.1% of the UK's manufacturing workforce and accounts for around 2% of all UK employment.

The event, organised in collaboration with the Regione Emilia Romagna (www.regione.emilia-romagna.it) and the CNA, Confederazione Nazionale dell'Artigianato e della Piccola e Media Impresa – Federazione Regionale dell'Emilia Romagna (www.er.cna.it), will involve a series of presentations by expert speakers from both the UK and Italy to share the latest UK expertise in technology and Italian "hands on" experience of setting up in the UK.

14.00	Registration and Welcome Coffee	
14.30	<ul> <li>Welcome and Introduction</li> <li>Richard Northern, Director General for Trade &amp; Investment and Consul General, British Consulate General, Milan</li> <li>Dott. Gabriele Morelli, Economic and Social Division, CNA Emilia Romagna</li> <li>Dott. Maurizio Ceci, Responsible for Agro-Food Department Emilia Romagna</li> <li>Regione Emilia Romagna</li> </ul>	
14.45	"UK: New trends in Food and Drink" Nigel Brown, Food From Britain Italy S.r.I.	
15.00	"Innovation in the food market - new products and services for consumers and industry" Dr. Bryan Hanley, Leatherhead Food International	
15.15	"The taxation implications and accounting requirements of doing business or living in the United Kingdom" Leon Nahon, Numerica (HLB International)	
15.30	Coffee Break and Networking	
16.00	"An Italian company in the UK: Case Study: Fratelli SACLÀ S.p.A." Dott. Giuseppe Ercole, Fratelli SACLÀ S.p.A.	
16.15	"Extended shelf life pasteurised foods in the UK and innovations in process establishment" Craig Leadley, Campden and Chorleywood Food Research Association	
16.30	"Robotics in the Food Industry" John Reed, Silsoe Research Institute	
16.45	Conclusions and Discussion	
17.00	Aperitif	









**Nigel Brown** - Managing Director Food From Britain (FFB) Italy. Nigel Brown, although British, has lived most of his life in continental Europe, in France, Belgium, Germany and for the last 15 years in Italy. He has a long career in food and drink and before taking over Food From Britain Italy held senior posts in major British and Italian companies including that of Managing Director of United Distillers Italia (now Diageo). FFB is the market development consultancy for British food & drink producers.

**Dr. Bryan Hanley** – Director of Research at Leatherhead Food International since 2001. Author of over 50 research papers and reviews; Fellow of the Royal Society of Chemistry; joined Glaxo Group Research as Synthetic Chemist then worked at the Institute of Food Research, Norwich, on phytochemicals, enzymes in low water systems and biosynthesis. Spent 9 years at the MAFF Food Science Laboratory (now Central Science Laboratory) as Contract Manager of Biomarkers and Bioassay Team, then one year as Detached National Expert at European Commission (DG Recherche), Brussels.

**Leon Nahon** - Began accountancy profession with Shipley Blackburn & Sutton, then Deloitte & Touche, becoming Partner at Levy Gee in 1967. He currently manages the financial and accounting issues of a number of owner-managed businesses and advises high net worth individuals (British, international). Senior Partner of Levy Gee from 1995 to 2001, which became the cornerstone firm of Numerica Group plc where Leon now leads a team which gives advice to Italian companies, UK subsidiaries of Italian companies and non-British tax resident individuals on financial and tax issues in the UK.

**Dott. Giuseppe Ercole -** SACLÀ was founded in 1939 in Asti, Piemonte. From the very beginning, the company's strategy focused on carefully processing fresh products and keeping their authentic taste. In parallel to its rapid expansion, SACLÀ continuously broadened its offering and soon established itself as one of the most progressive food manufacturers in Italy with a range varying from pickled vegetables to ready-made Italian starters and sauces for pasta. Since the beginning of the 1990s SACLÀ has been strengthening its presence on export markets establishing its own subsidiaries in the UK (1991), France (1995) and Germany (1999).

**Craig Leadley** - Graduate Food Technologist, currently Senior Research Officer, Department of Food Manufacturing Technologies, Campden & Chorleywood Food Research Association, where he has worked on batch thermal processing and emerging preservation technologies for the food industry (power ultrasound, high-pressure homogenisation, pulsed light processing, ultra high pressure food processing). Craig is currently working towards a Chemical Engineering PhD (University of Birmingham) studying the effects on food quality of combination processing using heat and ultra high pressure.

John Reed - Systems Test Engineer, Hawker Siddeley Aviation (Trident, HS146 aircraft); Ransomes Sims and Jefferies Ltd, (agricultural machinery research, sugar beet harvesting), then Senior Design Engineer (tillage machinery design). Design Engineer, National Institute of Agricultural Engineering (now Silsoe Research Institute - harvesting and machinery design), then Head of Robotics and Automation, Silsoe, (automated harvesting of mushrooms). Now focussed on automated food handling research (basic/applied research on high-speed handling/assembly of sticky, delicate food products).

## Registration:

Participation at this event is free of charge. Places are limited and early registration is highly recommended. There are two possible ways to register:

- By email to MG.Ruberto@fco.gov.uk (Tel: +39 02 72300005)
- By completing and faxing the details below to +39 02 72020153

Name:	Company:
Position:	Address:
Telephone no:	Email address:

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