



GTA International Module

“Building competences with experiences”

22 to 26 October 2024

The Netherlands

The program includes exclusive sessions with senior professionals from renowned organizations and visits to places designed to ignite creativity, catalyze breakthrough thinking, and empower participants to drive value creation in the food industry.

Our goal is to create a learning environment that encourages active participation during the sessions, including guided activities and discussions on essential topics related to food quality and safety.

It is *not a training as usual*, as we believe in the power of interaction to promote understanding, enhance and solidify concepts, broaden perspectives, inspire and ultimately transform our ability to lead and influence the environment in which we live.



ORGANIZATIONS & PROFESSIONALS

FSSC

Food Safety Systems Certification

Foundation FSSC is the global non-profit and independent Scheme owner to provide trust and deliver impact to the consumer goods industry. Based in Europe, the Netherlands, and regional representatives for organizations across North America, Latin America, South Asia, India, Japan, Türkiye, and the Middle East and a liaison in China.

FSSC have been delivering impact to the consumer goods industry and related supply chain for over 15 years by supporting the industry in implementing food and social management systems that are aligned with the ISO management system approach enabling organizations to achieve their business objectives and to contribute towards the Sustainable Development Goals.

FSSC have over fifty professionals working on the improvement and innovation of the GFSI-recognized food safety management system [FSSC 22000](#) and the SSCI-recognized social management system [FSSC 24000](#).



Elsabe Matthee

Technical Director of FSSC

Elsabe is responsible for overseeing the Technical Division at the Foundation FSSC, focusing on delivering impactful, trusted, and robust schemes to the consumer goods industry. Her role involves managing knowledge and providing technical support to both internal and external stakeholders, including certification bodies and accreditation bodies. Elsabe has extensive experience working with certification bodies such as NSF and SGS. She is actively involved in technical working groups and broader industry forums, including ISO, IAF, and GFSI, contributing to the development and implementation of industry standards and practices.



EHEDG

European Hygienic & Design Group

Since 1989 EHEDG has been connecting food producers, food processing companies, equipment manufacturers, universities, research institutes and public health authorities with the aim of supporting and shaping the future of food safety and quality.

From a handful of European-based organizations like Unilever and GEA Group, EHEDG is proudly counting over 750 members in all continents.

From the first guidelines for pipe couplings and valves to 50+ published guidelines documents covering anything from General Principles, Materials, Surfaces to Open Equipment, Closed Equipment for Dry Particulate Materials and Liquid Food and much more.

EHEDG also provide high-quality and practically-oriented courses based on the EHEDG guidelines, for both industry and academia, in-person in various locations.

Despite being called the 'European Hygienic & Design Group', EHEDG engaged in 50+ countries all over the world, with Regional Sections ready to locally support organisations.



Hein Timmerman

EHEDG President

Global Sector Specialist Food & Beverage at Diversey

Hein is a distinguished Food Technologist with extensive global expertise spanning multiple industries. His comprehensive knowledge encompasses engineering, sales management, business development, and technical management, complemented by specialized proficiency in dairy technology, processed food technology, automated cleaning systems, and Clean-in-Place (CIP) techniques.

Throughout his career, Hein has demonstrated a proven track record of innovation and leadership, seamlessly blending technical acumen with



strategic business insight. His commitment to advancing the field is exemplified by his longstanding association with the European Hygienic Engineering and Design Group (EHEDG). For over two decades, Hein has been an integral part of EHEDG, contributing his expertise and vision to the organization's mission. In recognition of his invaluable contributions and leadership capabilities, Hein assumed the role of EHEDG President in 2022, further solidifying his position as a key figure in shaping the future of hygienic design and food safety standards in the global food processing industry.

FOOD SAFETY EXPERT

Food Safety Experts are focused on getting you transformational results. Guiding professional on HOW to implement the food safety requirements in the organization. HOW to upgrade the food safety rules in the organization to decrease complaints, to decrease the non-conformities, to decrease the food safety risks, to increase working together on food safety, to increase steps to take to make quickly progress. HOW to get everyone on board. HOW to get more satisfied customers and happy colleagues. HOW to upgrade food safety knowledge and implement with easy to use downloads. HOW to get all Stakeholders on board.



Kitty Appels
CEO

Kitty has a strong ability to connect with people and understand organizations at a deeper level. Kitty brings a broad experience to the table as change manager and next to this she has a strong background in due diligence around the globe.



MARNE

Mustard factory

The Marne has a rich history. It started more than a century ago in the village of Molenrij near Kloosterburen, where three gentlemen decided to give the local economy a boost by setting up a mustard factory. In addition to employment, the factory also provided a sales channel for mustard seed from regional farmers.

The small mustard factory soon succeeded in its goal, but not only in the area around Molenrij (near Kloosterburen). Mustard was also known in the surrounding area for its quality and affordable price. This led to growth and in 1926 it was decided to move the factory to Groningen. Due to the logistics options by water and road, the company grew steadily in the decades that followed. Within no time, De Marne mustard was eaten throughout the Netherlands and sales channels beyond national borders were sought.



Niall Van Krimpen

R&D Manager and *former* QA Manager

Niall is a senior professional in R&D and Quality with over 18 years of experience guiding this renowned company's journey to not only maintain but also enhance its brand reputation through consistent quality and food safety standards. Today, Marne is recognized by its numerous clients in the Food Service, Retail, and Industry sectors and holds prestigious certifications, such as IFS and FSSC.

Niall has a visionary perspective in the mustard industry and demonstrates a strong passion and commitment to meeting customer needs. His extensive expertise in research, development, and quality assurance enables him to effectively support Marne in navigating the complexities of the global market.



SITES VISITS



HEINEKEN experience

VIP the Heineken® way

The Heineken Experience is a brand experience within Heineken®'s oldest brewery, in the heart of Amsterdam. In 1988 the former brewery closed down, because we got too big for our boots. Today, the historical building serves as a venue where you can learn all about our Heineken® heritage, the brewing process, our sometimes crazy innovations, our sponsorings and the story behind the star. You'll also learn about the best way to taste and enjoy your Heineken® beer.

Not only will you be able to experience all the regular tour has to offer, but being a VIP card holder, your personal guide will also deep dive into the Heineken® story - so no secrets will go unmissed. Speaking of secrets, the VIP tour will also take you to one of our hidden bars - Freddy's or Henry's - completely styled after important people in Heineken®'s history. In these bars you will get to taste five premium beers from our portfolio, paired with matching bites.



PORT OF ROTTERDAM

FutureLand

Getting closer to Europe's most modern port is impossible. Experience what it's like when everything is big, bigger or biggest! In FutureLand you will experience the development of the newest port area of Rotterdam with your own eyes. Maasvlakte 2 will not only show you the most modern container terminals and largest seagoing vessels in the world, you will also see the latest offshore developments. Curious about



other port developments? Be surprised by Rotterdam's role in digitization or development of promising forms of new energy.

Discover the fantastic view of Europe's smartest terminals from the Panorama deck. Take the boat trip through Maasvlakte 2. Experience what it is like to be a crane operator in the game Drop the Box. Or take a look beyond the gates of port companies in the 360PortExplorer. It's all possible in FutureLand!



MICROPIA

Museum of microbes

Micropia is the only museum of its kind, displaying the invisible world of micro-organisms. Micropia inspires and encourages a broad public to deal with nature responsibly. It is a place that forges connections, bringing people and nature together in imaginative ways and fostering discussion about how nature is valued, understood and treated by humans. It is impossible to fully understand the interconnectivity of the natural world without knowledge of the most powerful, most successful and, at the same time, the smallest life form: micro-organisms.



To know more about the INTERNATIONAL MODULE, please contact our Commercial Director **Julianne Gamboa**



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