

From AI concepts to real-world use: How AI helps improve Food Safety and Quality.

Moderator

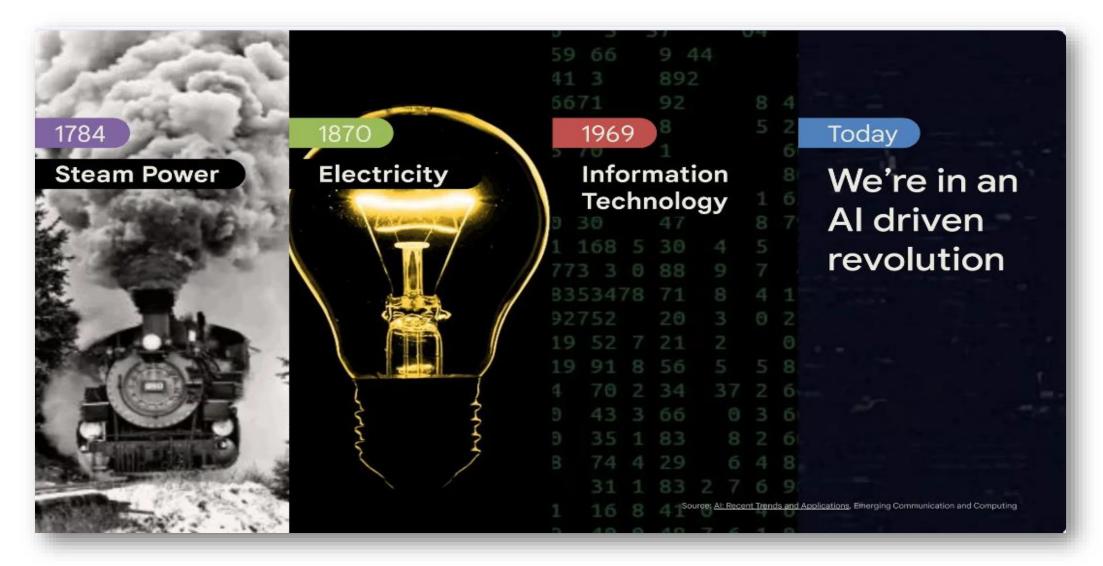


Silvana Susi, Food & Beverage Certification and Training Specialist for DNV

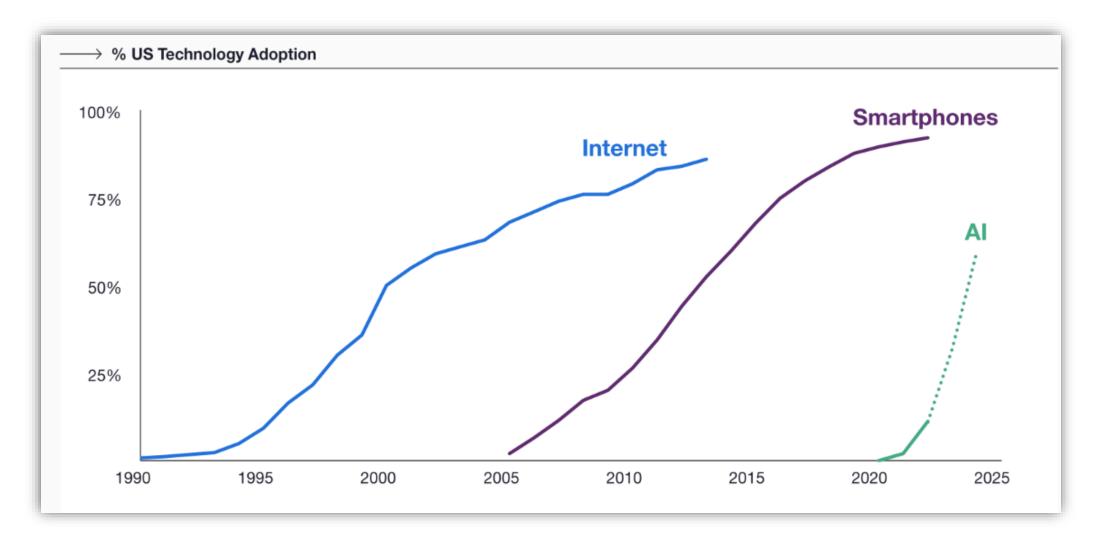




We are in the Al-driven era

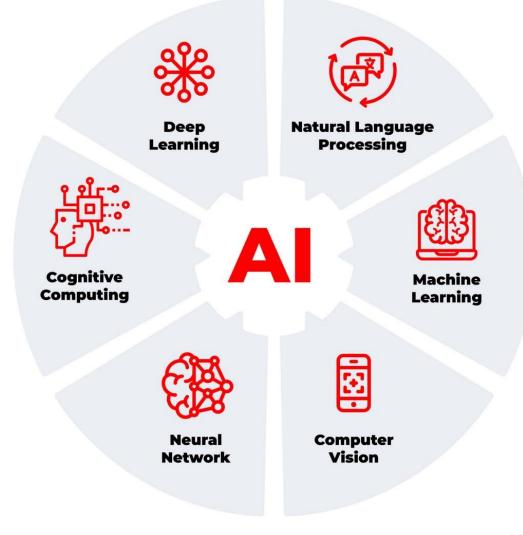


We are at Rapid Al Adoption Rate





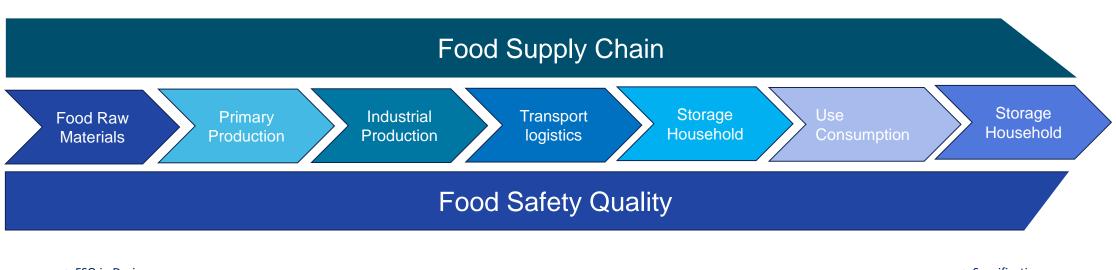
What is AI?



Symphony Solutions



Think about the Challenges in Food and Beverage How can Al Assist?



FSMS & Quality Systems

- FSQ in Design
- Specifications
- HACCP/FSP
- Allergen Mgmt
- Supplier QA
- Plant & Equipment Design/Capability
- Package Integrity

- Contracts
- Selection/ Approval
- Material Monitoring
- Continuous Improvement

- Specifications
- HACCP/FSP
- Supplier QA
- Traceability
- Sanitation & Allergen Control
- Complaint Mgmt
- Process Capability/Lean Six Sigma
- Infrastructure Investment
- FS Culture

- Traceability
- Warehouse Controls
- Complaints
- Warehouse Control

- Specification
- Labelling
- Consumer Feedback
- Process Capabilities

COMPLEX REGULATORY FRAMEWORK





Expert Panel



Kathleen Wybourn, Director of Food & Beverage North America for DNV





Dr. Vera Dickinson, Founder & CEO of Innova-Q





What are the top challenges in the industry seen from certification?





What are the watch-outs that you see associated with implementing AI solutions?

Managing AI risks and rewards

- ISO/IEC 22989 Information Technology Artificial Intelligence concepts and terminology
- ISO /IEC 42001 Information Technology Artificial Intelligence Management systems Worlds first AI management system standard providing guidance on rapidly changing field of technology. ISO 42001 addresses the challenges with AI such as ethical, transparency and continuous learning. The main objective is a providing a structured way to manage risks and opportunities associated with AI, balancing innovation with governance.

ISO standards enhance transparency, data quality, system reliability to mitigate risks incorporating comprehensive stakeholder inputs that can bridge the gap in regulations.



1. COMPLIANCE MANAGEMENT with Natural Language Processing



Packaging Label

Multilingual label uploaded (e.g., English + Spanish)



NLP Model

Al extracts and understands label text. classifies sections (ingredients, claims, allergens) across all languages.



Regulatory Lookup

Al matches extracted info against 21 CFR and internal product specs for labeling, allergen, and claim compliance.





Evaluation

Al flags missing/incorrect items like allergens or unapproved claims; validates formatting, language, and layout.



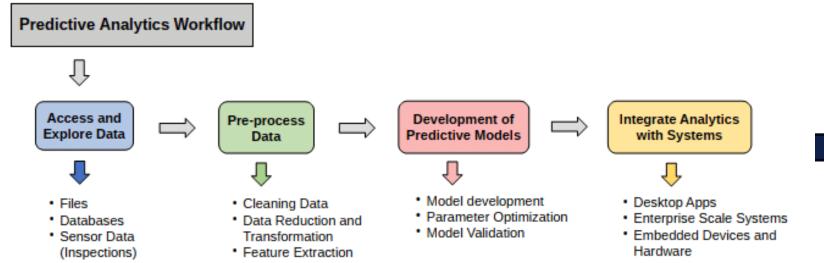
Report Output

Report is generated showing compliant items, flagged risks, suggested edits, and regulatory citations.





2. MODERNIZED RISK MANAGEMENT with Machine Learning (ML)



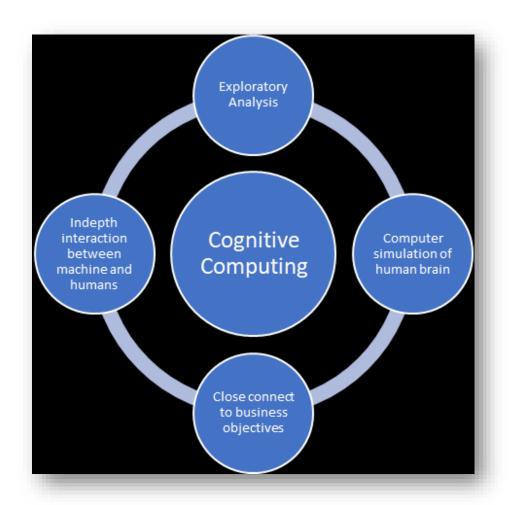
- Forecasted Risks
- Focused actions and resources



- Correlations and pattern identification in your process
- Early warning system (alerts)
- On-demand reports



3. IMPROVED DECISION MAKING with Cognitive Computing

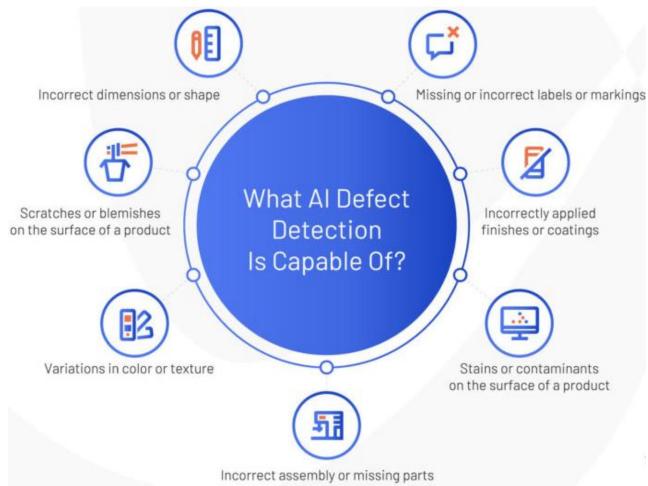


- Combines multiple sources (lab, complaint, supplier data) to suggest decisions
- Generates audit-ready documentation automatically
- Supports human-like reasoning in CAPA root cause analysis



4. PROCESS CONTROL with Computer Vision



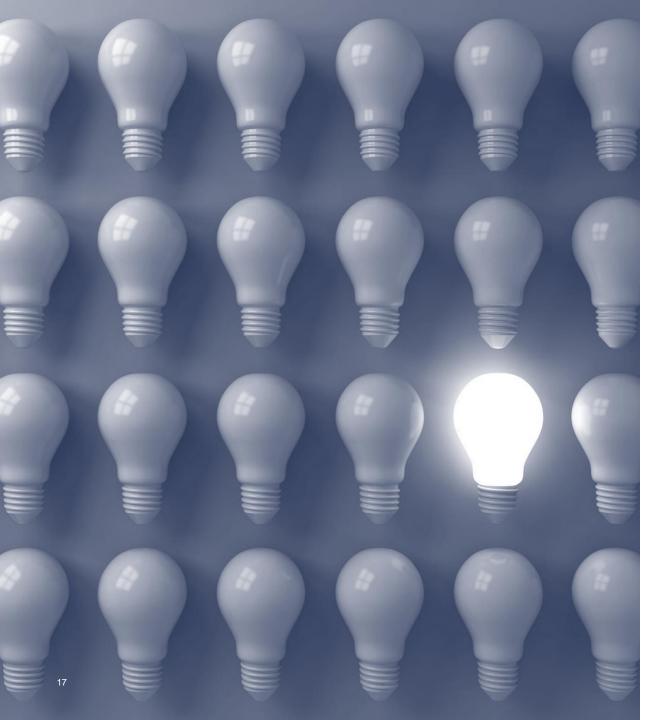




5. IMPROVED TRACEABILITY with AI and Data Intelligence

- Real-time data integration from suppliers, labs, and lines
- Automated label and barcode validation
- Real-time monitoring of ingredients and product flow
- Predictive alerts for traceability gaps
- Instant recall mapping with lot-level accuracy
- Audit-ready documentation with minimal effort





Summary

- Al is gaining its application in FSQ and Regulatory Management.
- Application of different types of AI will power a modern, proactive food safety and compliance system.
- Al becomes not just a technical advantage but a competitive and regulatory necessity.

DNV - A TRUSTED VOICE TO TACKLE GLOBAL TRANSFORMATIONS

Thank you

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