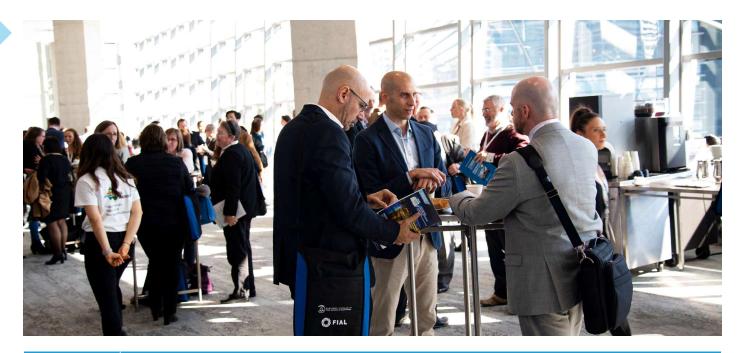
CONVENTION PROGRAM - TUESDAY AUGUST 23, 2022





7.30 – 8.45	CONFERENCE REGISTRATION – GROUND FLOOR							
8.00 - 5.30	EXH	EXHIBITION EXH		(HIBITION HALL - GROUND FLOOR				
TIME	SES	SION						
CONVENTION HALL – LEVEL 2								
		DAY ONE PLENARY						
9.00 – 9.20			Plenary Chair: Deon Mahoney, AIFST Board Member Convention and AIFST Welcome Welcome Address and Convention Official Opening					
9.20 – 10.00	K1			JR Vickery Address: Food Science – Creating the future through collaboration & innovation Professor Charles Brennan, RMIT University				
10.00 – 10.30	K2		landscape	Gold Partner Keynote Address: Dietary Fiber: old dog and new tricks. Health claims, regulatory landscape, analytical solutions and future trends Dr Claudio Cornaggia, Neogen				
10.30 – 11.00	К3	Keynote Address: Food Science & Nutrition - joining the dots for the future Associate Professor Nenad Naumovski, University of Canberra						
11.00 – 11.30	MORNING TEA BREAK							
11.35 – 1.00		SESSION 1.1 [Room C1] Innovation in Food Safety		SESSION 1.2 [Room C2] Consumer and Sensory Science	SESSION 1.3 [Room C3] Innovation in Packaging			
	AAFP/bioMérieux Food Safety Symposium		I	Presented by the AIFST Consumer & Sensory Science Special Interest Group	Presented by: Australian Institute of Packaging			
	Session Chair: David Myatt, bioMérieux			Session Chair: Suz Allen, AIFST Board Member	Session Chair: Keith Chessell, AIP			
	1	Deep serotyping of Salmone CRISPR technology Dr Nikki Shariat, University Georgia, USA		Understanding where Sensory & Consumer research is at its most valuable in the NPD cycle Jodie Hill, Sensory Solutions	The Swing to Paper from Plastic packaging - barrier, recyclability & PFA's Keith Chessell, AIP			
	2	Australian Pathogen Genomics Program as it pertains to Food Pathogens Assoc Prof Amy Jennison, Queensland Health Scientific Services		They want what!?!? Demystifying consumer product expectations and perceptions Dr Cathy Gair, T-Garage	Concerns with PFA's and Packaging Dr Sean O'Malley, Green Man Solutions			
	3	Sensing technologies and artificial intelligence applied to food safety Assoc Prof Daniel Cozzolino, The University of Queensland (QAAFI)		Utilizing Artificial Intelligence to transform sensory and consumer research at all product development stages Dr Danielle van Hout, Aigora	Compost and Compostable Packaging and how they work together. Where does PFA's sit in these discussions? Gary Smith, Biopak			
		The paradigm-shift of microbiological analysis in fermented beverage production Jermaine Lindsey, bioMérieux USA		In a post-covid digital world, how do we immerse ourselves in our customers' world	Composting and Compostable packaging Lachlan Jeffries			
	4	production		and build better products? Megan Ferguson, Hearsay	J.J.			



1.00 - 2.30	LUNCH BREAK						
TIME	SESS	ESSION DAY ONE PLENARY					
2.35 – 4.00		SESSION 1.4 [Room C1] Innovation in Food Safety	SESSION 1.5 [Room C2] Innovation in Health and Nutrition	SESSION 1.6 [Room C3] Food Process Innovation			
	AAFP/bioMérieux Food Safety Symposium		Presented by the AIFST Consumer & Sensory Science Special Interest Group	Presented by: Australian Institute of Packaging			
	Session Chair: Michael Depalo, AIFST Board Member		Session Chair: Associate Professor Nenad Naumovski, University of Canberra	Session Chair: Darren Gardiner, CSIRO			
	1	Risk assessment - back to basics for the future Jasmine Lacis-Lee, BVAQ	Future Nutrition Trends Simon Lord, ADM	Extrusion Process Development, Transfer and Scale-up Dennis Forte, D. Forte & Associates			
	2	Application of Next Generation Sequencing for Detection and Identification of Bacteriophages Tara Cassidy, Charles River Laboratories	Cognition & Mental Health Dr Nikolaj Travica, Deakin University	Aquafeed - Formulation and Production Michael Salini, Deakin University			
	3	Assessing Agricultural Allergen Cross Contact - New industry resources available to assist in identifying and managing allergen risks Jasmine Lacis-Lee, Allergen Bureau	The Gut Microbiome: Is this the Future of Nutrition and Health? Tim Crowe, Thinking Nutrition	Turning vegetable waste into healthy snacks Penny Brereton, NutriV			
	4	Bringing innovation in pest control to the food industry Andrew Stone, Rentokil Initial	Resistant starch attenuates the health effects of a thermally processed diet Dr Matthew Snelson, Monash University	Extrusion technology for creating textured plant-based foods Associate Professor Asgar Farahnaky, RMIT University			
	5	Australian Food Safety Regulations and processed seaweed Critical Control Points Clare Winkel, ICS					
	Q&A	Speaker Panel	Speaker Panel	Speaker Panel			
4.00 – 4.30	AFTERNOON TEA BREAK						
4.30 - 5.30	1.7	Emerging Researchers presentations – Room C1 & C2					
4.30 - 5.30	1.8	1.8 WORKSHOP: FSANZ Branded Foods Database – Room C ₃					
5.30 – 6.30	AWARDS CEREMONY						
6.30 – 8.30	WINE & CHEESE EVENING						