

AIFST Food Safety Symposium

Date: Tuesday, 17th October 2023 and Thursday, 19th October 2023 (2 sessions)

Time: 1.00pm to 5.00pm

Venue: Zoom

Food safety is essential for protecting public health, preventing illness and death, preserving consumer confidence, supporting economic stability, complying with regulations, facilitating global trade, reducing food waste, and preventing food fraud.

It is a multifaceted issue that impacts individuals, businesses, and society as a whole.

Food science is instrumental in maintaining and improving food safety by providing the knowledge and tools necessary to prevent contamination, detect hazards, and ensure that the food supply chain delivers safe and wholesome products to consumers.

Keeping up to date with the latest food safety trends and information is important. All members of the agri-food supply chain have a responsibility in delivering safe food.

Held over two afternoon sessions, AIFST has brought together a range of experienced speakers to provide an update on various aspects of food safety.

TIMING	TOPIC	SPEAKER
FOOD SAFETY SYMPOSIUM DAY 1 – 17th October 2023		
1.00pm	Welcome & Overview	Fiona Fleming, AIFST CEO
1.05pm	Global developments in Allergen Risk assessment, and what it means for your business	Jasmine Lacis- Lee, BVAQ & Joseph Baumert, University of Nebraska-Lincoln
2.00pm	Food Safety Trends	Andreas Klieber, Quality Associates
2.30pm	Food Safety Culture	Trent Bartlett, BSI
3.00pm	AFTERNOON BREAK	
3.20pm	Risk Assessments	Dipon Sarkar, Victual
3.50pm	Case Studies – Poppy seeds & thebaine toxicity	John Chadderton, Food Safety Unit, Department of Health
4.20pm	FSANZ Update	Adele Yates, FSANZ
4.50pm	Session Wrap Up	Fiona Fleming, AIFST CEO
5.00pm	SESSION CLOSE	

TIMING	TOPIC	SPEAKER
FOOD SAFETY SYMPOSIUM DAY 2 – 19th October 2023		
1pm	Welcome & Overview	Fiona Fleming, AIFST CEO
1.05pm	Food Safety Research Alliance Overview	Narelle Fegan, CSIRO
1.15pm	Economic Benefit of Food Safety Research	Caroline Saunders, Lincoln University NZ
1.30pm	Case Study - Mitigating <i>Listeria</i> contamination in smoked salmon with protective cultures	Nathan Flick, Chr. Hansen
2.00pm	Foodborne pathogen genomics data mobilisation: personal, organisational and societal benefits and risks	Professor Vitali Sintchenko, University of Sydney
2.30pm	New technologies for hazard detection in foods	Dr SP Singh, NSW DPI
3.00pm	AFTERNOON BREAK	
3.15pm	Next Generation Risk Assessment (NGRA) for toxicological safety evaluations	Dr Ans Punt, Unilever
3.45pm	Panel Discussion – managing hazards and food safety	Moderated by: Narelle Fegan, CSIRO Dr Jeremy McAnulty, Health Protection NSW Jonathon Davey, Melons Australia Farzana Adams, Adams Business Consulting Leah Williamson, Coles
4.30pm	Q&A	Moderated by Rozita Spirovska Vaskoska, CSIRO
5.00	SESSION CLOSE	

AIFST23 Speaker Profiles

Joe Baumert, University of Nebraska - Food Allergy Research & Resource Program –
Professor & Director

Derivation of allergen reference doses: ED01 vs. ED05.

Population threshold distributions for allergenic foods have been statistically derived from the clinical threshold doses of individuals with established allergies to their specific offending allergenic food. The dose distributions have been used to predict various eliciting doses (ED01, ED05, ED10, etc.). These ED values have further been used to derive of various Reference Doses (RfD) for consideration in risk assessment and risk management decisions such as those around the use of Precautionary Allergen Labelling (PAL). This presentation will review the work and RfD recommendations by the FAO/WHO expert committee.

Joe Baumert, Ph.D., currently serves as a Professor in the Department of Food Science & Technology and Director of the Food Allergy Research & Resource Program (FARRP) at the University of Nebraska. Dr. Baumert has maintained active national and international research and extension/outreach programs during his 14+ years as a faculty member. His research has primarily focused on the development and improvement of analytical methods for detection of allergenic food proteins and the development of quantitative risk assessment models for food allergens. Dr. Baumert's outreach activities include training for food industry on allergen control solutions aimed to mitigate the risk of allergen cross-contact and quantitative risk assessment consultation.



Jasmine Lacis-Lee, BVAQ – Food Safety Manager, Microbiology and Allergens

Allergens

Jasmine was appointed a voluntary board director of the Allergen Bureau in 2018 and in 2021 became the Allergen Bureau President and board chair. In 2019 she was instrumental in the establishment of the Australian region of EHEDG (European Hygienic Engineering Design Group). Jasmine is involved in the AIFST Scientific and Advisory committee, has been a AIFST Mentor and actively supports AIFST to provide professional development opportunities to the food science community and became a Fellow of AIFST in 2022.



Dr Andreas Klieber, Quality Associates Training – Managing Director

Food Safety Trends

The presentation will provide an overview of recent food safety trends from the perspective of evolving food safety hazards and updates to food safety systems that deal with these.

Andreas is Managing Director and CEO of training at Quality Associates. He has a PhD in Food Science and Technology and acquired extensive knowledge of the food industry through academic roles in Australia and Canada and 10 years in the grocery retail sector with Marks & Spencer in the UK and Coles in Australia. He is working closely with diverse food manufacturers and retailers as a senior consultant and trainer. In addition to general food safety and quality topics, HACCP, Food Fraud and Food Defence form key parts of his expertise.



Trent Bartlett, BSI – General Manager, Food, Retail, and Supply Chain

Food Safety Culture

Encouraging the right behaviours and actions within a food organization has become known as a culture of food safety, and its importance has become increasingly recognized in recent times, though the path to a culture of food safety hasn't always been clear.

Following a structured and clear understanding of the fundamentals of a food safety culture, the establishment of governance plays a vital role in maturing it and sustaining its continual improvement. Staff should be empowered by a culture of trust, openness and innovation so that they are motivated and able to own and address risks and issues as they arise.



Trent Bartlett leads BSI's Food, Retail and Supply Chain Sector across Australia and New Zealand. Prior to commencing at BSI in 2019, Trent worked across food and beverage manufacturing for over 25 years, for organizations with scales ranging from small family-owned businesses right up to large, multi-divisional / multi-national companies with staff numbers in the thousands. He is passionate about supporting food business on their improvement journey, and collaboration for the betterment of the food industry as a whole.

Dipon Sarkar, Victual – Food Safety Consultant

Risk Assessments

Dipon Sarkar is a food safety professional with a PhD in Agriculture, specializing in predictive microbiology models for food safety applications. Trained as a microbiologist in India, he moved to Australia in 2018 to pursue his PhD. He has a strong commitment to advancing knowledge in his field and has contributed to numerous publications and scientific conferences. His research interest lies in developing tools that can help food industries and regulators assess microbial risks in food products.

Currently, Dipon works as a Food Safety Consultant at Victual, where he is applying his food safety knowledge to help the risk team deliver innovative solutions for clients across the food and beverage industry. In this role, he is responsible for providing guidance on food safety and quality management, conducting risk assessments, and providing technical support to clients.

A strong advocate of research and communication, he is passionate about sharing his knowledge with others and is known for his ability to explain complex scientific concepts in a clear and concise manner. Outside work, he spends most of his time climbing rocks and hiking mountains, playing soccer, and taking care of a ridiculous amount of house plants.



John Chadderton, Department of Health – Manager, Investigations and Compliance, Food Safety Unit

Poppy seeds and thebaine toxicity

In November 2022, multiple cases of acute poisoning were reported across 3 states. The symptoms were both extreme and unusual, as was the cause. A national investigation linked the cases to widely available poppy seeds. This presentation tells the story of how the Bi-National Food Safety Network addressed the incident, and what was learned.

John Chadderton joined the Food Safety Unit of the Department of Health in 2018 following an extensive career as a food technologist in both UK and Australia.

John graduated from South Bank University in London in the early 90's and embarked on a career that has included Technical, Quality, and Product Development Management roles across a range of food categories including: bakery, flavourings, functional systems (additives), herbs and spices, canning, shelf stable sauces, frozen meals, infant foods, ready-to-eat meat and smallgoods.

More recently John spent several years as an industry food safety trainer and consultant, and taught food science on a part time basis at William Angliss Institute of TAFE.



Dr Adele Yates, FSANZ – Food Safety Response Manager

Food Recalls and Incident Response

Food Standards Australia New Zealand (FSANZ) is responsible for coordinating the recall of unsafe food and the national response to food incidents.

On average 80 food recalls occur annually. It is important that businesses know the details and distribution of the affected product to enable an efficient and effective recall.

Food incidents occur when there is an issue within the food supply chain, with consumption of a particular food associated with people in multiple states and territories becoming ill. FSANZ coordinates the national government response through the Bi-National Food Safety Network.



Dr Adele Yates has worked in food regulation for over 15 years. She is currently the Food Safety Response Manager at FSANZ where she leads the team that coordinates food recalls and the national response to food incidents. She also worked for many years as a food microbiological risk assessor. Previously Dr Yates worked at the Australian National University where she taught biology.

Dr Adele Yates has a Bachelor of Science with Honours in Microbiology and a PhD in Immunology and Genetics.

Nathan Flick, Chr Hansen – Senior Technical Account Manager, Meat & Prepared Foods

Mitigating Listeria Contamination in Smoked Salmon with Protective cultures

A case study highlighting the challenges Australian businesses face with Listeria recall, the impact on business, and the solutions available to solve such problems. This is Harris smokehouse journey, why they chose protective cultures, and how they felt this reflected their company ethos, values and customer's expectations.

With a background in meat and smallgoods production, Nathan studied Food Science at Gatton, as well as completed an MBA whilst working for some of Australia's biggest meat manufacturing companies. Nathan has been with Chr Hansen for 7 years, overseeing technical and sales for the Meat and prepared food business sector in ANZ.



Supported locally and internationally by the Chr Hansen technical team, the company strives to provide sustainable biosolutions for food manufacturers.

Vitali Sintchenko, University of Sydney – Professor

Foodborne pathogen genomics data mobilisation: personal, organisational and societal benefits and risks

The multiple benefits of sharing pathogen sequencing data for disease control between organisations and jurisdictions have been recognised. They included better detection of multi-jurisdictional outbreaks, international tracking of microbial variants and markers of drug-resistance, as well as opportunities to examine local data in the world-wide context. The international data sharing is the foundation for global genomic surveillance initiatives to thwart future epidemics. However, genomic data custodians have been increasingly concerned about data governance and consequences of unpredictable and distributed data re-use or profiteering from re-use of data. Potential repercussions for healthcare systems and industries from incidental findings resulting from such re-analyses will be discussed.



Professor Vitali Sintchenko is an academic pathologist with The University of Sydney and Director of the Centre for Infectious Diseases and Microbiology-Public Health at Westmead Hospital. As a clinical microbiologist he leads NSW Public Health Pathogen Genomics service at the Institute of Clinical Pathology and Medical Research-NSW Health Pathology and supervises the NSW Enteric Reference Laboratory. He is a member of PHLN and CDGN. His research is focused on improving laboratory surveillance and detection of epidemics and outbreaks. He published over 300 research papers and two books, including the world first volume on infectious disease informatics.

Dr SP Singh, NSW DPI – Senior Research Scientist

New technologies for hazard detection in foods

Dr Sukhvinder Pal (SP) Singh is a Senior Research Scientist and Institute Director at the NSW Department of Primary Industries. His research program is focused on developing and translating new technologies and solutions to improve food safety and traceability in the horticulture sector. As a leading expert in Australia, he champions the adoption of scientific evidence-based best practices in the industry. He provides professional services through his elected roles as the Vice-Chair of Postharvest and Quality Assurance Division at the International Society for Horticultural Science (2022-2026) and the Treasurer of the Australian Society of Horticultural Science (2018-2022). He also holds a conjoint faculty position at the University of Newcastle.



Dr Ans Punt, Unilever – Science Leader

Next Generation Risk Assessment (NGRA) for toxicological safety evaluations

Emerging technologies, evolving regulations, and changing consumer expectations are driving the need for non-animal approaches in toxicological safety evaluations. This presentation aims to provide an overview of the principles underlying Next-Generation animal-free Risk Assessment (NGRA). NGRA is an exposure-led, hypothesis-driven risk assessment approach that incorporates one or more New Approach Methodologies (NAMs) to ensure that chemical exposures do not harm consumers. The application of the NGRA will be presented based on a case study of the food additive hexylresorcinol.



Dr. Ans Punt is a European Registered Toxicologist and an expert in the field of physiologically based kinetic (PBK) modeling. She has a specific interest in the application of PBK models in non-animal testing strategies, allowing one to simulate the internal concentrations reached in a human body and bridge the gap between biological effects observed in tissue cultures and human exposure. She previously worked at Wageningen University and Research in the Netherlands and has recently taken on the role of Science Leader at Unilever.