



## Stewart Eddie



Stewart is New Product Development Manager at Weis Frozen Foods with both hands-on and management experience in all aspects of developing and industrialising new products. His knowledge of a diverse range of technologies across the value-added fruit ingredients and dairy sectors of the food industry. An innovative leader with an eye for building an efficient and effective team. Excel in maintaining key stakeholder relationships with a high degree of professionalism and good business sense. His specialist knowledge extends to new product development, sensory evaluation, food labelling, quality principles, product formulation and ingredients, allergen and raw material management, food stabilisers.

## Glen Mellor



Glen Mellor is a Research Microbiologist in the Food Safety and Stability Group at CSIRO. He has undertaken a variety of research projects for the Australian red meat industry that focus on microbial safety and quality aspects of meat production. Glen has coordinated large scale national surveys of pathogens and antimicrobial resistant bacteria in Australian cattle and sheep populations, with a major focus on STEC of regulatory importance to the Australian beef industry. He has a particular interest in understanding the interactions between pathogenic *E. coli* and their animal hosts, transmission pathways to humans and molecular risk factors for infection. Glen is also involved in projects that

apply novel genomics tools to explore microbial community structures within foods and food production systems.



## Denise Hamblin



Dr Hamblin was the National FMCG Sector Head at Colmar Brunton (now known as Kantar). A passion for insights, stalking supermarket aisles, and all things food and wine saw Denise trade in neuroscience for consumer science. Denise is currently the National Sector Head for the Sensory of Kantar, leading a large variety of research programmes both locally and globally. Research that maximises the success of Australian businesses and that tunes into the evolving preferences of Australian consumers are Denise's areas of expertise, strongly aligned with Kantar's resolve to make a difference.

## Dr Nenad Naumovski



Dr Nenad Naumovski (PhD) is a Chef, Food Scientist and Molecular Nutritionist and works at the University of Canberra (Canberra, Australia) as Associate Professor in Food Science and Human Nutrition. He leads a Functional Foods and Nutrition Research Laboratory (FFNR Laboratory) and holds academic conjoint positions as the Visiting Professor at the Harokopio University of Athens (Athens, Greece), Abertay University (Scotland) and University of Newcastle (Australia). Nenad has a strong research interest in the effects of food and nutrients on psycho-cardiological markers associated with healthy ageing.



## Jemma O'Hanlon



Jemma is an Accredited Practising Dietitian (APD) and Accredited Nutritionist (AN). Jemma has been working in the food industry for over 15 years across the food production, foodservice, food manufacturing and public health sectors.

A Board Director of Dietitians Australia, Jemma is passionate about the health of the nation and supporting Aussie farmers. In her role as Research & Development Manager at Hort Innovation, Jemma oversees the nutrition, health, food safety and value chain portfolios, managing over 30 projects with a value of \$30 Million. A sought-after writer and presenter, Jemma is also a regular in magazines, news, and lifestyle television programs. Jemma was a presenter on Channel 10's My Market Kitchen in 2020 and has contributed to a number of media programs.

## Heather Smyth



A/Prof Heather Smyth is a flavour chemist and sensory scientist who has been working with premium food and beverage products for 20+ years. With a background in wine flavour chemistry, her expertise is in understanding consumer enjoyment of foods and beverages in terms of both sensory properties and composition.

A/Prof Smyth has a special interest in describing and articulating food quality, understanding regional flavours of locally grown produce, and modelling food flavour and textural properties using instrumental measurements. Smyth also specialises in researching how human physiology, such as saliva and chewing behaviour, can impact sensory perception and therefore food choice.

Current projects involve specialty coffee, beer, wine, native plant foods, cocoa, meat and seafood, tropical fruits, cereals, dairy products and some processed products and snack foods. A/Prof Smyth collaborates with a number of companies and research groups to discover how and why consumers enjoy food which aids in the design and production of superior products with increased consumer value. A/Prof Smyth is also heavily involved in training industry and researchers in the application of flavour chemistry, sensory and consumer evaluation methods.



## Fiona Fleming



Fiona is Chief Executive Director of the Australian Institute of Food Science and Technology (AIFST).

Fiona has more than 30 years' experience in the food industry in the areas of dairy, seafood, cereal based foods, smallgoods, tea, simmer sauces and pastes, ingredients, and infant formula. Fiona has previously worked for a large FMCG company in the role of Group Quality and Corporate Affairs Manager. In this role she was responsible for providing leadership across Australia and New Zealand in the areas of food policy and regulation; consumer affairs and communication; issues and crisis management and food quality and safety.

Fiona is a Fellow of the Australian Institute of Food Science and Technology. Fiona is currently serving as a Non-Executive Director and Deputy Chair of Healthy Kids. Fiona is a member of Allergy and Anaphylaxis Australia; an Associate Member of the Allergen Bureau and a member of the Australian Institute of Company Directors.

## Deon Mahoney



Deon Mahoney possesses wide ranging, long-term experience across food science and technology. He has post graduate qualifications from the University of Sydney, and over his career he has performed in various roles: including the development of food safety policy, microbiological risk assessment, risk communication, development, and enforcement of food legislation, establishing food safety programs, and training and education.

As Head of Food Safety at PMA A-NZ, Deon provides high level technical guidance and support to the fresh produce industry with the goal of ensuring the safety and suitability of products. Deon also undertakes consultancy work for the food industry through Deon Mahoney

Consulting. Deon has previously worked for the World Health Organization, the Food and Agriculture Organization, Food Standards Australia New Zealand, and Dairy Food Safety Victoria. He has worked in over 25 countries and provided forward-looking scientific advice addressing factors that impact the safety of food products; developed and published a wide range of technical content and guidance materials; and been actively involved in *Listeria monocytogenes* standard setting, incident investigation, and response. Deon is a board of Australia Institute of Food Science and Technology.



## Carolyn Steere



Carolyn Steere is Head of Communications and Corporate Affairs for Simplot Australia. Carolyn has been working in the field of communications for over 20 years. She started her career with The Age newspaper when the news was published just once a day, and the concept of news being delivered online was fanciful!

Since then, she has worked in the profit and not-for-profit sectors and across the resources, consumer goods, and health industries.

An important component of her work is bringing a company's soul to life and authentically telling how these organisations make a positive contribution to the communities in which they operate.

Today, Carolyn will share with us the work that Simplot Australia is doing in this space and how this aligns with their company purpose of *contributing to feeding our world*.

## Sarah Pennell



Sarah is General Manager and company Secretary of Foodbank Australia, the national's largest food relief. Sarah manages the governance of Foodbank, the leadership team and board and is the driving force behind the statistics and research portfolio which includes Foodbank's annual Huger Report. Sarah came to Foodbank from a long career in the food industry focussing on supporting and promoting primary producers and their products. Sarah was General Manager – Professional Services at Horticulture Australia overseeing the delivery of a \$70m annual R&D and marketing program for the fresh produce and nursery and garden industries.



## Cherwin Light



Cherwin is Manager at Evolve Scientific Recruitment Queensland. Cherwin was an experienced Food Technologist including roles in Research and Development and Quality Assurance Systems and implementation. Cherwin worked in the FMCG with experience in fresh food through to shelf stable products with project highlights in the areas of allergen management and HACCP, WQA, SQF 2000, ISO 22000, YUM and Aldi accreditation.

## Emma Chung



As a Scientific Recruiter I am passionate about what I do - matching talented scientists with successful scientific organisations, as well as supporting the scientific student community in Queensland. My success in sourcing and identifying talent comes from an inherent ability to understand and connect with people, complemented with my technical ability to find candidates through various platforms. I have over 10 years of experience within GMP, ISO, TGA and FDA accredited facilities with hands on experience in PC3 & PC2 clean rooms, virus culture, microbiology, serology, diagnostics, QA and QC.

## Rebecca Gager





## Maya Krikke



Maya founded Smakelijk /pronounced smak-ke-like/ Pty Ltd as a company dedicated to producing a high potency artisanal probiotic drink from tibicos (water kefir) cultures. Over 6 years Smakelijk has been brewing these naturally effervescent drinks, the company has consciously chosen to operate within a circular economy for the packaging - glass bottles. To date, Smakelijk has reused more than 55,215 bottles, and has helped hundreds of Queenslanders to heal their guts and embrace good gut health. Maya's goal is to help educate Australians towards consuming healthier, sustainable beverages and foods by making the high fructose, corn syrup soft drinks and energy drinks in plastic bottles redundant.

## Kayleen Ternes



Kayleen is Business Development Manager at Kerry Taste & Nutrition. With a background in Science (Ba Applied Science, Food technology) and a MBA, Kayleen has the necessary technology and management skills to lead and inspire a team, to bring a simple product idea to commercialisation. Kayleen has strong communication, project & people management skills, a sound understanding of sensory attributes and product research, and a desire for delivering results. I have a proven track record with reference to many product launches over her career.



## Professor Yasmina Sultanbawa



Her research is focused within the agribusiness development framework, specifically in the area of food processing, preservation, food safety and nutrition. Her current research includes the minimisation of post-harvest losses through value addition and the search for natural preservatives to replace current synthetic chemicals. In addition, her research area also includes the challenge of nutrition security, in particular micronutrient deficiency (hidden hunger), lack of diet diversity and nutritional losses in the food supply chain, which are addressed by her work with underutilized Australian plant species and potential new crops. Her work on Australian native plant foods is focused on incorporation of these plants in mainstream agriculture and diet diversification Working with indigenous

communities to develop nutritious and sustainable value-added products from native plants for use in the food, feed, cosmetic and health care industries is a key strategy. The creation of employment, economic and social benefits to these remote communities is an anticipated outcome. She considers it a privilege to engage with these communities and is very passionate that her work will have a positive socio-economic impact.

## Janaka Rupesinghe



Janaka is a Givaudan trained flavourist based in Sydney with global experience in both APAC and EAME. His interests and specialisations are bio-fermentations dairy, protein, reaction flavours, savoury, snack functionality, taste modulation and tea.

Janaka is eco-focused and committed to driving change in food organisations which help reduce carbon footprint and encourage a shift in culture towards more sustainable work practices. Janaka is a trained chef, pastry chef and baker with many years' experience in large scale food production, and fine dining with quality and consistency being of paramount concern. Janaka has an academic and research background in food science, with a specific focus on product development, screening for bioactive and

organoleptic compounds and flavour chemistry.



## Helen Morris



Helen is the Program Coordinator for the Bachelor of Food and Nutrition Science at the University of Adelaide and coordinates and teaches several of the nutrition science courses within this program.

Helen is an Education Specialist and a member of the University's Education Academy, also an Accredited Practising Dietitian with 35 years of experience covering clinical nutrition and dietetics across the life cycle (neonatal to geriatrics), community and public health nutrition, food service and education across a wide variety of audiences.

Her contribution at a state-level to the development and implementation of the South Australian healthy food and nutrition policy for schools and pre-schools, in particular the development and delivery of training workshops and resources, was recognised in 2012 with an Order of Australia Medal.

## Mark Field



Mark is Senior Food and Retail industry Technical and Commercial Executive with extensive experience across International Food manufacturing and retail, having headed Australia's largest Multibillion dollar food brand. Significant experience across business acquisitions, Supply chain value programs, Production Automation, Product development/innovation, Consumer brands, Animal Welfare initiatives and Sustainability, New Factory Design and Quality/Safety Improvement programs each delivering customer and commercial focused outcomes. Strong leadership skills with strategic vision and the ability to align goals at pace with key stakeholders. Reputation for building strong teams and delivering cultural change.

His specialist skills extend to product innovation, acquisitions, value chain, sustainability, process automation, technical advisor, and customer focus.



## Kim Tikellis



Kim is Group Manager Nutrition & Health focused on creating integrated, strategic nutrition leadership to deliver the Coles vision for healthier and happier Australians. Her role enables transformative, nutrition-based product and/or ingredient innovations to meet diverse consumer, customer, and category needs. Kim, a fellow of Dietitians Australia advocates leveraging effective marketing communication to protect and promote nutrition principles for health and wellbeing. Her previous work at the National Food Authority included contributing to the evaluation of applications and proposals to develop or vary food standards, reviewing policy and standards, researching, and analysing scientific information and liaising with consumers, industry, and government agencies.

## Anna Reid



Anna is the General Manager for Manufacturing for Asahi Beverages, which includes managing 10 factories across Australia and New Zealand and producing over 130million cases of beverages annually. Anna has also worked for HJ Heinz and George Weston Foods in Manufacturing Operations and Continuous Improvement roles. Anna grew up in regional NSW and obtained a Bachelor of Engineering (Manufacturing Systems) and a Bachelor of Information Technology from the Australian National University and is currently studying her MBA through Melbourne Business School.

Anna is passionate about growing Australian Manufacturing, with a particular focus on Advanced Manufacturing, leadership and diversity and inclusion.

In 2015, Anna was named Victorian Young Manufacturer of the Year, and is a committee member of a number of educational sector and government advisory groups.

Experienced Group Operations Executive with a 15+ years' experience driving change and sustainable continuous improvement in FMCG. Proven strategy and leadership skills across manufacturing, logistics, planning, procurement, lean, Industry 4.0 & engineering. Passionate about Australian Manufacturing and Australian produced food, with a focus on Advanced Manufacturing, leadership, diversity, inclusion, and sustainability.



## Rachael Miller



A driven and ambitious Supply Chain professional with global experience and a 15+ year career history of delivering business improvements across Quality and Operations Management, Lean Manufacturing and New Product Development.

A Senior team member with proven Change Management execution capabilities who can influence and communicate to all levels within an organisation. Results focused and passionate about developing and leading teams to create cultural change.

Her specialist knowledge extends to operations management, lean manufacturing, project management, change management, process

improvement, continuous improvement, people development.

## Prof. Pierre Pienaar



Pierre Pienaar's interest in packaging started in 1984 after having studied pharmacy. Soon after joining a large pharmaceutical company, Pierre became concerned about a number of packaging-related issues in the pharmaceutical world. After 13 years in pharmaceuticals, Pierre was invited by a confectionery company to become their Operations Director which is where he stayed until he immigrated to Australia in 1999.

Pierre went on to do a Master of Science Degree (Packaging Engineering/ Technology) from Brunel University, UK. He also has a Master of Manufacturing and Production Degree from University of Hertfordshire, UK. He is a registered Certified Packaging Professional (CPP). Pierre lectures in the science of

packaging to numerous universities across the globe, such as: Masters students in Food Innovation and Packaging at University of Melbourne (Australia), Bond University (Australia), University of New South Wales (Australia), Queensland University of Technology (Australia). Beijing Institute of Graphic Communication (China), Sichuan University (China), Jiangnan University (China), Tra Vinh University (Vietnam), Gadjah Mada University (Indonesia), Rochester Institute of Technology (USA) and Wien University of Applied Sciences (Austria).

As a result, he has been conferred with a professorship from 2 universities. Pierre has over 35 years' experience in the field of pharmaceutical, confectionery, food and beverage packaging and runs his own packaging consulting business, PackTech Solutions Pty Ltd, which includes consulting as an expert witness in legal cases focusing on problems associated with all forms of packaging and the impact of the entire supply chain on the packaging.



Pierre is currently the President of the World Packaging Organisation which has over 60 member countries. This role takes him to expos and conferences around the world where he is often invited to speak on some aspect of packaging. Pierre works closely with the United Nations to research improved, more sustainable packaging for the global markets. This role also means Pierre enjoys an enviable global network with packaging specialists.

AS Education Director for the Australian Institute of Packaging (AIP), Pierre is responsible for the education program where he frequently lectures on their behalf in all areas of packaging technology, science and engineering. As a lecturer or a consultant or an expert witness, Pierre's greatest asset is that he has worked for over 3 decades with all forms of packaging materials including glass, board, metals and plastic as well as consulting to companies on best practice in the supply chain.

He has been President of the South African Institute of Packaging (IPSA), an honorary life member of (IPSA), President of the Australian Institute of Packaging (AIP), a Fellow of the Australian Institute of Packaging (AIP), Professional member of the Australian Institute of Food Science and Technology (AIFST), member of the Refrigerated, Warehousing and Transport Association of Australia (RWTA).

## Steven Lapidge

Dr Steven Lapidge is the inaugural CEO of the Fight Food Waste Cooperative Research Centre (CRC). He has spent much of his 20-year career working for or with agricultural and environmental CRC's,



with a strong focus on new product development, commercialisation, extension, and adoption. Steven led the development of the Fight Food Waste CRC bid when working for the South Australian Research & Development Institute (SARDI). In recent years he has represented Australia at G20, OECD, Vatican, and other international and national food waste forums. He is a member of the G20 Meeting of Agricultural Chief Scientists (MACS) Food Loss/Waste Working Group, the FAO Conduct for Food Loss and Waste Reduction Working Group, and the National Food Waste Strategy Steering Committee. Steve is a Professional Member and former Non-Executive Director of the AIFST whose qualifications include a PhD and an MBA. He is a graduate of the Australian Institute of Company Directors and a Fulbright Professional Business/Industry Fellow.



## Nerida Kelton

Nerida Kelton is the Executive Director for the Australian Institute of Packaging (AIP), Vice President Sustainability & Save Food and the ANZ Board member for the World Packaging Organisation (WPO).



She is also a Member of the International Packaging Press Organisation (IPPO).

She has worked in the Packaging industry for over 22 years, is the AIP lead for the Save Food Packaging Consortium project within the Fight Food Waste Cooperative Research Centre and was on the Department of Environment and Energy's National Food Waste Strategy Steering Committee.

Nerida is passionate about educating the industry on the important role that packaging plays in minimising Food Waste and how designing Save Food Packaging can make a difference. She is also one of the creators of the annual Xmas Foodbank hamper program which is designed to help those who are vulnerable and in need. The volunteer program has packed over 12,000 hampers to the value of over \$1 Million AUD over the last 10 years.

Nerida is also committed to helping educate and train packaging professionals in the importance of sustainable and circular packaging design and recognising best practice in this area.