# 2019 AIFST Convention Program

## Feeding the Future – Challenges & Opportunities

### Day One – Monday, 1 July 2019

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
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<tbody>
<tr>
<td>7.30am – 6pm</td>
<td>Registration of delegates</td>
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<tr>
<td></td>
<td><strong>OPENING PLENARY SESSION</strong></td>
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<tr>
<td></td>
<td>Plenary Chair: Dr Steven Lapidge, AIFST NED; CEO, Fight Food Waste CRC</td>
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<tr>
<td>9.00 – 9.10am</td>
<td>Convention and AIFST Welcome</td>
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<tr>
<td></td>
<td>Peter Schutz, AIFST Chair</td>
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<tr>
<td>9.10 – 9.20am</td>
<td>Address and Convention Official Opening</td>
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<td>Fiona Fleming, AIFST Managing Director</td>
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<tr>
<td>9.20 – 9.55am</td>
<td>Opening Address and Convention Official Opening</td>
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<td>NSW Government representative</td>
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<tr>
<td>9.55 – 10.30am</td>
<td>Gold Partner Address: Food chains of the future and new supply-demand dynamics</td>
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<td>Maria Velissariou, Chief Science and Technology Officer, IFT</td>
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<tr>
<td>10.30 – 11.00am</td>
<td>Keynote Address: Shaping the Science Agenda</td>
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<td>Dr Cathy Foley, CSIRO Chief Scientist</td>
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<tr>
<td>11.00 – 11.30am</td>
<td>MORNING TEA Partner: ADM Nutrition</td>
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<tr>
<td>11.35 – 1.00pm</td>
<td><strong>SESSION 1.1</strong> FOOD SAFETY – Food Microbiology</td>
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<td></td>
<td>Session Theme: Food Microbiology supporting the Future</td>
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<td>Session Chair: Cathy Moir, Senior Food Microbiologist, CSIRO Agriculture and Food</td>
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<td></td>
<td>Presented by: AIFST Food Microbiology Special Interest Group</td>
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<td></td>
<td>Overview: This session will hear views from industry, government and researchers on what we know, what have we learnt and what we need to do to remain relevant into the future and ensure we keep producing safe food.</td>
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<td><strong>SESSION 1.2</strong> NUTRITION for the FUTURE</td>
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<td></td>
<td>Session Theme: Key Nutrition Trends for the Future</td>
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<td>Session Chair: Sharon Natoli, APD, Food and Nutrition Australia</td>
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<td></td>
<td>Presented by: AIFST Nutrition Special Interest Group</td>
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<td>Overview: Products that offer a health and wellness benefit continue to capture an increasingly greater share of the global food market. While reducing fat, salt and sugar are often the focus of reformulation efforts to make foods ‘healthier’, consumers are now expecting more. Learn key trends and understand how consumers definition of what constitutes ‘healthy’ food will evolve and change in the future.</td>
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<td><strong>SESSION 1.3</strong> SUPPORTING the FUTURE INDUSTRY</td>
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<td>Session Theme: Building capability for the future of food science - education for the future</td>
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<td>Session Chair: Invited</td>
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<td>Overview: Nelson Mandela said that education is the most powerful weapon which you can use to change the world. The world of food science and technology is changing rapidly and as an industry we need to ensure that we keep up to date with changes. It is also vital that we support education in schools and universities so that we have a new crop of food scientists and technologists coming through the ranks. This year, education will be a major focus for AIFST as we develop and implement our 2019-2021 strategy built around the key priorities of grow, learn, connect and represent. This session looks at what we need to do now to develop the food scientists of the future.</td>
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<td><strong>SESSION 1.4</strong> STUDENT PRODUCT DEVELOPMENT COMPETITION</td>
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<td>Session: SPDC Presentations &amp; Product Defence</td>
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<td>Session Chair: Invited</td>
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<td></td>
<td>Time: 11.35 – 12.30</td>
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<td></td>
<td>Topic: Rethinking Food Waste: Creating Products from Discarded Ingredients</td>
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<td>Finalist teams to present</td>
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<td><strong>AIFST Sensory Award Presentations</strong></td>
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<td>Session: AIFST Sensory Award Presentations</td>
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<td>Session Chair: Invited</td>
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<td></td>
<td>Time: 12.30 – 1.00</td>
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<tr>
<td></td>
<td>AIFST Sensory Award Finalist Finalist 1</td>
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<td>AIFST Sensory Award Finalist Finalist 2</td>
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Date: 10 May 2019
<table>
<thead>
<tr>
<th>Time</th>
<th>Session 1.00 – 2.15pm</th>
<th>2.20 – 3.45pm</th>
<th>Lunch</th>
<th>3.45 – 4.20pm</th>
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<tr>
<td>Date: 10 May 2019</td>
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**SESSION 2.1**  
**FOOD SAFETY – Food Microbiology**

**Session Chair:** Invited

**Overview:** This session will get back to the basics and show how science basics support novel processes, innovation and through chain risk management.

**Presentation 1**  
**Researcher’s perspective**

**Presentation 2**  
**University perspective**

**Presentation 3**  
**Industry research perspective** Nathan Flick, Chr Hansen Pty Ltd

**Presentation 4**  
**Our role in consumer communication**

**Panel Q & A Session**  
All speakers

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**SESSION 2.2**  
**NUTRITION for the FUTURE**

**Session Theme:** Personalised Nutrition

**Session Chair:** Invited

**Presented by:** AIFST Nutrition Special Interest Group

**Overview:** A trilogy of influences are facilitating a power shift from generalised dietary advice dispensed by institutions to tailored advice for the individual. The merging of advancing technology across food and medicine with a more informed and demanding consumer will create major change in the way food is produced and distributed in the future, providing both opportunities and implications for food manufacturers. This session will provide attendees with a view of a more personalised future for food.

**Presentation 1**  
**A possible explanation for the gluten free phenomenon**  
Dr DAI Suter

**Presentation 2**  
**Advances in personalised nutrition**

Lynne Cobiac, CSIRO

**Presentation 3**  
**Personalised Nutrition and ‘connected food’ – an opportunity for the Australian red meat sector**

Michael Lee, MLA

**Presentation 4**  
**Industry Case Study**

Invited speaker

**Panel Q & A Session**  
All speakers

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**SESSION 2.3**  
**SUPPORTING the FUTURE INDUSTRY**

**Session Theme:** The Future of Food Regulation

**Session Chair:** Invited

**Overview:** Australian and New Zealand share a robust food standards system and regulatory framework. That said, there has been some significant fracturing of the commonality of food laws, with Australian production standards and origin labelling, and the regulation in New Zealand of supplemented foods. The challenges of food regulation for the next decades are also likely to be quite different from those of the past. What is the future for ANZ food regulation, and how does it need to change to remain fit for purpose?

**Presentation 1**  
**A food needs pyramid: conceptualising the function and role of food regulation**

Chris Preston, Principal Legal Adviser, Australia, ComplyANZ

**Presentation 2**  
**Fit for Purpose? The state and future of ANZ food regulation**

**Presentation 3**

**Outlawing chocolate: regulating public health and nutrition choice**

**Presentation 4**

**Trends in Asian food regulation**

Julie Cox, Baker & McKenzie

**Panel Q & A Session**  
All speakers

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**SESSION 2.4**  
**WHAT ARE YOU DOING ABOUT Traceability?**

**Workshop:** Traceability

**Workshop Facilitator:** Maria Velissariou, Chief Science and Technology Officer, IFT

**Overview:**

This is a closed tasting. Judges and SPDC finalists only.

**Presentation 1**  
**National Traceability Project**

Dr David Gusack, Manager Food Standards and Programs, NSW DPI

**Presentation 2**  
**GS1 Australia**

**Presentation 3**  
**Maria Velissariou, IFT**

**Presentation 4**

**Workshop Case Study**

Speaker Panel

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**STUDENT PRODUCT DEVELOPMENT COMPETITION**

**SPDC Presentations & Product Defence**

**SPDC:** Product Tasting and Defence

This is a closed tasting. Judges and SPDC finalists only.

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**Closing Plenary Session**

**Plenary Chair:** Dr Chris Downs, AIFST NED, Research Director – Food, CSIRO Agriculture and Food

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**Date:** 10 May 2019

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**Panel Q & A Session**  
All speaker
<table>
<thead>
<tr>
<th>Time</th>
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</table>
| 4.25–4.55 | **Keynote Address:** Connecting for Growth  
Dr Mirjana Prica, Managing Director, FiAL |
| 4.55–5.30pm | **Panel Session:** Building future industry leaders - what does leadership look like?  
Facilitator: Sarah Hyland  
Panellists: Brianna Casey (CEO Foodbank Australia), Sharon Natoli (Food & Nutrition Australia), Dr Anneline Padayachee (The Food and Nutrition Doctor), Ishan Galapathy (Capability Unlimited). |
| 5.30–6.30pm | **AIFST Awards Ceremony**  
Come along and celebrate our industry with the 2019 AIFST Awards |
| 6.30–8.30pm | **WINE AND CHEESE EVENING**  
Partner: Colmar Brunton & Your Source |
**DAY TWO – TUESDAY, 2 JULY 2019**

**TIME:**

<table>
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<tr>
<th>7.30am – 4.00pm</th>
<th>Registration of delegates</th>
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<tr>
<td>7.30 – 9.00am</td>
<td>Young Professionals in Food &amp; 2019 National Mentoring Networking Breakfast (Pre-Registered Young Members &amp; Mentoring Program Only)</td>
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**OPENING PLENARY SESSION**

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<tr>
<th>9.00 – 9.05am</th>
<th>Welcome to Day 2 Plenary Chair: Invited</th>
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<tr>
<td>9.05 – 9.35am</td>
<td>Keynote Address: Consumer Trust Alan Kirkland, Chief Executive Officer, CHOICE</td>
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<tr>
<td>9.35 – 10.05am</td>
<td>Keynote Address: Digital Assurance Dan Purcell, Director of Innovation, British Standards Institute</td>
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<td>10.05 – 10.35am</td>
<td>Keynote Address: Humanitarian feeding problems in the Asian Pacific region – the role of the World Food Programme Carla Mejia, World Food Program</td>
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<tr>
<td>10.35 – 10.55am</td>
<td>Address: Farming for the future: humane food Hope Bertram, RSPCA Australia</td>
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**MORNING TEA**

| 10.55 – 11.25am | Partner: Twinsings |

### SESSION 3.1
**FOOD SAFETY**

**Session Theme:** Future Challenges in Food Safety - AAFP Symposium

**Session Chair:** Deon Mahoney

**Presented by:** Australian Association for Food Protection (AAFP)

**Overview:** This annual Symposium presented by AAFP will focus on relevant and key food safety issues.

**Presentation 1**

Salmonella in raw fish fillets – why do we not consider it a food safety hazard?<br>Clare Winkel & Jasmine Lacis-Lee

**Presentation 2**

Invited speaker

**Presentation 3**

Invited speaker

**Presentation 4**

Invited speaker

### SESSION 3.2
**CONSUMER INSIGHTS for the future**

**Session Theme:** Sensory perception in the design of future foods

**Session Chair:** Annesley Watson

**Presented by:** AIFST Sensory Special Interest Group

**Overview:** We are faced by food related issues that appear to only be growing in the future. These include such things as obesity, specific individual and group nutrients. Sensory and Consumer Science can help to address these problems through fundamental and applied research.

**Presentation 1**

Relationship between pleasure and weight gain<br>Prof Russell Keast, Professor Sensory Science, Deakin University

**Presentation 2**

Personalised nutrition, focus on nutrition in young children<br>Dr David Cox, Principal Research Scientist, CSIRO

**Presentation 3**

The importance of food texture in consumer enjoyment and healthy eating<br>Dr Heather Smyth, Senior Research Fellow, University of Queensland

### SESSION 3.3
**SUPPORTING the FUTURE INDUSTRY**

**Session Theme:** Innovations in the role of food science and technology in humanitarian response in the Asia Pacific region

**Session Chair:** Dr Martin Cole, CSIRO

**Overview:** International organizations such as the World Food Programme (WFP) of the United Nations and various non-government organizations (NGOs) focus on providing food in emergency situations, and others in collaboration with the UN Food and Agriculture Organization (FAO) on contributing to more resilient and sustainable food systems. There are clear opportunities for the humanitarian and food science/technology (HFST) communities and the private sector to better collaborate with each other in this area. Food science and technology has a key role in food security and humanitarian feeding. This session will provide an update on how HFST can contribute to feeding the future.

**Presentation 1**

Innovations in Humanitarian Food Science and Technology – update following the Sydney 2017 symposium<br>Jay Sellahewa (CSIRO)

**Presentation 2**

The role of the private sector – industry case studies (2)<br>Invited speaker

**Presentation 3**

Food technology for Improved Nutrition: Rice Fortification in Asia – a case study<br>Carla Mejia, World Food Program

### SESSION 3.4
**WHAT ARE YOU DOING ABOUT FOOD WASTE?**

**Session Theme:** Managing Food Waste – challenges and opportunities

**Session Chair:** invited

**Overview:** Strategies, innovations and options to minimise food waste and enhance food security.

**Presentation 1**

Food Waste and Loss – a $20b Problem or $40b+ Opportunity?<br>Dr Steven Lapidge, AIFST NED; CEO, Fight Food Waste CRC

**Presentation 2**

National Food Waste Benchmark study<br>Invited speaker

**Presentation 3**

Food Waste and Loss - a $20b Problem or $40b+ Opportunity?<br>Robbie Davis, CEO Potatoes South Australia Inc.
### Panel Q & A Session
All speakers

### Presentation 4
Food Loss Mapping and Elimination Initiatives
Pablo Juliano, CSIRO

Panel Q & A Session
All speakers

#### 12.50 – 1.45pm

**LUNCH**

**Panel Q & A Session**
All speakers

#### 1.50 – 2.20pm

**Plenary Session**

**Plenary Chair:** Invited

**Keynote Address:**
The future of protein: market insights and opportunities in Australian and export markets
Denise Hamblin, Colmar Brunton

#### 2.20 – 2.45pm

**Keynote Address:**
The Power of Food to Influence the Future – Through Better Health and Better Nutrition
Sharon Natoli

#### 2.45 – 3.10pm

**Keynote Address:**
Sensory Science in the development of future foods
A/Prof Sue Bastian, Associate Professor in Oenology and Sensory Science, University of Adelaide

### 1.15 – 4.30pm

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<th>SESSION 3</th>
<th>SESSION 4</th>
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<td>FOOD SAFETY</td>
<td>CONSUMER INSIGHTS for the FUTURE</td>
<td>SUPPORTING the FUTURE INDUSTRY</td>
<td>WHAT ARE YOU DOING ABOUT…?</td>
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<tr>
<td>Session Theme: Food Allergens – the Future</td>
<td>Session Theme: Industry case studies: Applying sensory and consumer science for design of Future Foods</td>
<td>Session Theme: Understanding the Challenges and Changes to Sustainable Food Packaging</td>
<td>Session Theme: The future of protein – challenges and opportunities</td>
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<tr>
<td>Session Chair: Dr Tom Lewis, Allergen Bureau</td>
<td>Session Chair: Jodie Hill</td>
<td>Session Chair: Dr Barry McGookin, FIAL</td>
<td>Session Chair: Dr Anneline Padayachee</td>
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<tr>
<td>Session Partner: Allergen Bureau</td>
<td>Presented by: AIFST Sensory Special Interest Group</td>
<td>Presented by: Australian Institute of Packaging (AIP)</td>
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<td>Overview: this will provide a series of short, sharp presentations from a range of perspectives.</td>
<td>Overview: Your chance to hear real life examples from industry colleagues.</td>
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<td>Presentation 1</td>
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<td>Invited speaker</td>
<td>Case Study One</td>
<td>Sustainable Packaging</td>
<td>Thomas King, Food Frontier</td>
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<td>Invited speaker</td>
<td>Adam Moore, Talent Chef (Corporate Chef and Business Development Manager), NAFDA Foodservice</td>
<td>Ralph Moyle</td>
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<td>Presentation 2</td>
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<td>Invited speaker</td>
<td>Case Study Two</td>
<td>Packaging and Food Waste Statistics</td>
<td>Plant to Plate: whole grain &amp; legume insights</td>
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<td>Invited speaker</td>
<td>Leigh Mackellar, Head of Innovation and Insights, Asahi Breweries</td>
<td>Dr Karl Verghese</td>
<td>Dr Sara Grafenauer, Grains &amp; Legumes Nutrition Council</td>
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<td>Panel Q &amp; A Session</td>
<td>Presentation 3</td>
<td>Save Food Packaging</td>
<td>Invited speaker</td>
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<td>All speakers</td>
<td>Case Study Three</td>
<td>Nerida Kelton, Executive Director, Australian Institute of Packaging</td>
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<td>Panel Q &amp; A Session</td>
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<td>All speakers</td>
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**CONVENTION CLOSE**

*Program subject to update and change by AIFST without notice.*