

## 2020 AIFST CONVENTION PROGRAM - DAY 2

DATE Thursday June 25, 2020

THEME HEALTH, NUTRITION & CONSUMER SCIENCE



TIME	SESSION #	TOPIC	SPEAKER
9.30 - 10.00	K5	<b>Session Chair:</b> Suz Allen, AIFST Board Member <b>Keynote Address:</b> Nourishing the Future - How to create a sustainable health & nutrition strategy that inspires a better tomorrow	<b>Sharon Natoli</b> , Food & Nutrition Australia
10.00 - 10.30	K6	<b>Keynote Address:</b> A sustainable business is more than just a green filter	<b>Joanna Derry</b> , Head of Insights and Corporate Brand, Nestle
10.30 - 11.00	K7	<b>Keynote Address:</b> Opportunities in the "new normal": Consumer attitudes and behaviour post COVID-19	<b>Dr Denise Hamblin</b> , Head of Sensory, Kantar
11.00 - 11.30	K8	<b>Keynote Address:</b> Australian Seaweeds - a promising health food for diet diversification	<b>Dr. Pia Winberg</b> , Director, CEO & Chief Scientist, Venus Shell Systems Pty Ltd
11.45 - 1.15	2.1	<b>Health &amp; Nutrition for the Revolution</b> <b>Session Chair:</b> Fiona Fleming, AIFST CEO	
	1	Carbs Revisited – why Glycemic Index is driving the new carbohydrate evolution post COVID - the science	<b>Professor Jennie Brand-Miller</b> , University of Sydney
	2	Carbs Revisited – why Glycemic Index is driving the new carbohydrate evolution post COVID - the consumer translation	<b>Kathy Usic</b> , CEO, Glycemic Index Foundation
	3	Don't go chasing waterfalls – short term claims vs long term gains in gut health	<b>Emma Beckett</b> , University of Newcastle
	4	Nutrition for Immunity, Brain Health & Performance <b>SPEAKER Q &amp; A</b>	<b>Dr Joanna McMillan</b>
1.30 - 3.00	2.2	<b>New opportunities for Uniquely Australian Foods</b> <b>Presented by:</b> ARC ITTC for Uniquely Australian Foods, The University of Queensland <b>Session Chair:</b> A/Prof Yasmina Sultanbawa, The University of Queensland	
	1	Nutritional aspects and value proposition for native wattleseeds	<b>Prof Mike Gidley</b> , Director, Centre for Nutrition and Food Sciences at University of Queensland
	2	Wattle seeds: Australia's vast untapped Golden resource	<b>Peter Cunningham</b> , Wattle seeds Australia
	3	The social impact of supporting sustainable business models for native foods	<b>Sarah Hickey</b> , Karen Sheldon Catering
	4	Industry perspective, markets and overseas demand/appetite for wattleseeds and wattleseed products <b>SPEAKER Q &amp; A</b>	<b>Rus Glover</b> , Australian Native Foods and Botanicals
3.15 - 4.45	2.3	<b>Consumer &amp; Sensory Science</b> <b>Presented by:</b> AIFST Sensory Special Interest Group <b>Session Chair:</b> Jodie Hill	
	1	Growth of Vegetarianism - Qualitative Research	<b>Susan Bell</b> , Susan Bell Research
	2	Australian Consumers' Awareness and Acceptance of Insects as Food	<b>Professor Kerry Wilkinson</b> , University of Adelaide
	3	Adaption of sensory research methods to support research sustainability	<b>Damian Espinase Nandorfy</b> , Scientist at The Australian Wine Research Institute
	4	Value of engagement in supporting sensory and consumer research <b>SPEAKER Q &amp; A</b>	<b>Inga Baselier</b> , Consumer Scientist, Bega Cheese Limited
5.00 - 6.30	2.4	<b>Food Engineering for Health &amp; Nutrition</b> <b>Presented by:</b> the Australian Food Engineering Association <b>Session Chair:</b> Pablo Juliano, Group Leader - Food Processing and Supply Chains, CSIRO	
	1	Complexation between proteins and polyphenols and their application in encapsulating unstable (omega-3) oils	<b>Benu Adhikari</b> , RMIT University
	2	Designing functional microparticles for encapsulation and targeted release	<b>Cordelia Selomulya</b> , School of Chemical Engineering, UNSW Sydney
	3	Novel Plant Protein ingredients: production and application in foods	<b>Regine Stockmann</b> , CSIRO
	4	Update on novel fermentation processes for novel plant based ingredients <b>SPEAKER Q &amp; A</b>	<b>Netsanet Shiferaw</b> , CSIRO

DATE: 24 June 2020

PROGRAM SUBJECT TO CHANGE