



# 2023 Food Microbiology Conference

## The highs and lows of food microbiology

Thursday, 30th March 2023, 9am to 5pm at the Novotel Parramatta

8.30 – 9.00	CONFERENCE REGISTRATION
9.00 - 9.05	Welcome address and official opening
9.05 – 11.00	<b>Session 1</b> <b>The Global Food Microbiology Scene</b> <i>Session Chair: Fiona Fleming, AIFST CEO</i>
9.05 – 9.45	Food poisoning and low moisture foods <i>Anett Winkler, Food Safety Advisor (EMEA Microbiologist) at Cargill</i>
9.45 – 10.25	Keynote Speaker: Food safety trends <i>Michelle Danyluk, Professor at University of Florida</i>
10.25 – 11.00	<i>Vibrio</i> outbreaks in oysters and the impact of climate change <i>Craig Shadbolt, Principal Food Safety Scientist, NSW Food Authority</i>
11.00 - 11.30	MORNING TEA
11.30 – 1.00	<b>Session 2</b> <b>Organisms - Buffet of Bugs</b> <i>Session Chairs: Julian Cox, Honorary Associate Professor (Food Microbiology) UNSW &amp; Dipon Sarkar, PhD Candidate Tasmanian Institute of Agriculture &amp; UTAS</i>
11.30 – 12.00	FSANZ Foodborne Disease Burden Report Update <i>Angus McLure, Research Fellow at Australian National University</i>
12.00 – 12.10	Deeper dive into <i>Cronobacter</i> in Infant Formula <i>Jeremy Chenu, Group Technical &amp; Innovation Manager at Craveable Brands</i>
12.10 – 12.20	<i>Salmonella</i> (the usual suspect) <i>Samiullah Khan, University of Adelaide</i>
12.20 – 12.30	<i>Campylobacter</i> <i>Jillian Templeton, Senior Research Scientist at Department of Agriculture and Fisheries</i>
12.30 -12.40	<i>Listeria</i> (what's new?) <i>Gary Dykes, School of Agriculture and Food Sciences, University of Queensland</i>
12.40 – 1.00	Session 2 Speakers - Q & A



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1.00 - 1.45	<b>LUNCH AND NETWORKING</b>
1.45 - 2.00	AIFST John Christian Young Food Microbiologist Award Presentation <i>Wenkang Huang</i>
2.00 - 3.15	<b>Session 3</b> <b>Future of Food Fermentation</b> <i>Session Chair: Mark Turner, Professor of Food Microbiology at University of Qld</i>
2.00 - 2.20	New tricks for an old yeast: sustainable dairy milk made in Pichia with precision fermentation <i>Claudia Vickers, Chief Scientific Officer at Eden Brew</i>
2.20 - 2.40	Indigenous sources of yeast for the future of fermented foods <i>Benjamin Schulz, Professor School of Chemistry and Molecular Biosciences at UQ</i>
2.40 - 3.00	<i>Burkholderia</i> <i>Julian Cox, Honorary Associate Professor (Food Microbiology) UNSW</i>
3.00 - 3.15	Session 3 Speakers - Q & A
3.15 - 3.30	<b>AFTERNOON TEA</b>
3.30 - 5.00	<b>Session 4</b> <b>Putting the 'M' into Food Microbiology</b> <i>Session Chair: Fiona Fleming, CEO AIFST</i>
3.30 - 3.50	<b>Minimising risk of false positives - BIOBALL® LUMINATE</b> <i>Megha Bajaj, Global Solutions Manager for BIOBALL at bioMerieux</i>
3.50 - 4.10	<b>Microbiomes from farm to fork</b> <i>Jess Gray, Postdoctoral Researcher at CSIRO</i>
4.10 - 4.30	<b>Mathematical Modelling of Microbial Behaviour: Applications in the food industry</b> <i>Dipon Sarkar, PhD Candidate Tasmanian Institute of Agriculture &amp; UTAS</i>
4.30 - 4.50	<b>Safer Melons with Research and Extension</b> <i>SP Singh, Senior Research Scientist at NSW Department of Primary Industries</i>
4.50 - 5.00	Session 4 Speakers - Q & A
5.00	<b>CONFERENCE CLOSE</b>

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