



australian
institute of
food science
& technology

**UNITING FOOD INDUSTRY PROFESSIONALS
IN THE SCIENCE OF FEEDING OUR FUTURE**

ANNUAL REPORT 2021





Notice of Annual General Meeting

2022 AIFST Annual General Meeting

5.30pm (AEST) on Wednesday May 25, 2022

By: Zoom webinar OR in person:

The Roseville Club - 64 Pacific Highway, Roseville 2069

Contents

Foreword – from the AIFST President and Board Chair	Page 2
2021 Snapshot	Page 4
Chief Executive Officer (CEO) Report – the Year in Review	Page 5
Meet your AIFST Board and CEO	Page 32

Foreword from the AIFST President and Board Chair



History will remember 2021 as the recovery year to some form of normality for the Australian people and our economy. The food and related industries were a key part of this challenge.

Last year, I referred to the scope of the COVID-19 pandemic impacting on both domestic and international supply chain efficiencies and ultimately the cost and availability of goods and services. This year has seen an escalation of costs as the need to implement COVID-19 safety requirements at factories and offices, global shortages of pallets, heavily elevated freight charges and sourcing ingredients are triggering food inflation. We are now seeing this translate into significant price jumps in our retail lines. Whilst less restrictions on our workplace access, State borders and international travel is starting to revitalise the way we conduct business, manage education programs and value to our daily lifestyle.

The Board and Management of AIFST in 2021 continued to focus attention on fulfilling our strategic priorities, in particular our engagement with members and the broader food industry community. A key part remains protecting our Institute's financial base and conducting multiple activities and programs across Australia, targeting all sectors of our membership base, and attracting new members and income from other participants. This includes our virtual events for all webinars and our annual convention, continuing to strengthen our special interest platforms, membership and school programs, and greater involvement through our state branches.

I am pleased to report that despite the enormous challenges of 2021 our team delivered another surplus budget of \$115,219. Our world class virtual convention drew on both local and international speakers and attendees and was entirely run through our virtual office. Throughout the year we also produced and ran a record number of events with registration numbers exceeding our previous record year, up from 6,062 in 2020 to 7,627 in 2021. Our membership base also has grown from 1311 members in 2020 to 1422 members in 2021.

When preparing this report, I reflected upon the universal changes in the way we, as an institute, will conduct business and grow now and into the future. This coupled with feedback that we have received through the course of the year has highlighted both challenges and opportunities our members and future members face.

Certainly, the COVID -19 Pandemic has continued to build the public health scientist's credibility to interpret our way forward, but also their vulnerability to the powers of social media if ill-informed. We see an increasing opportunity emerging for our institute to provide the professional food scientist and technologist credible information from our webinars and convention and advocacy in the agri-food science and related fields working in cooperation with government(s), universities and research institutes, the media, and the food industry.

Whilst international trade of goods and services continues to be impacted for the foreseeable future, there will be growing pressure on local manufacturing solutions, supported by locally based food scientists and technologists. We will strive to ensure our members remain connected and informed with the latest developments in value added manufacturing, science, and technology.

There appears at present no universal arrangement between working from home, part time or full-time attendance at places of work. This in effect is impacting on the way businesses are operating and the opportunity to hold face-to-face business interaction which have traditionally assisted in career succession planning and job opportunities. We are mindful of this impacted and well poised in our networking channels for the food professional across all stages of their career paths to support their career development.

In all these areas, the AIFST has and will continue to unite food industry professionals in the science of feeding our future by supporting our members whether through the Mentor program, the Continuing Professional Development (CPD) program or through involvement in committees such as the Scientific and Technical Advisory committee, Membership Engagement & Development committee and the through the multiple networking opportunities provided via the AIFST State branches and Special Interest Groups (SIGs).

Fiona Fleming our CEO, and her team are to be commended for effectively and efficiently engaging with members, implementing virtual programs as well as proactively continuing to drive costs down wherever possible. This adaptation to the conditions of the COVID-19 lock downs and constraints of the 'new normal', whether it be through working away from the office, conducting our virtual convention, or providing crucially relevant information for the Board to make decisions has resulted in a very solid year for our Institute.

I would also like to sincerely thank our Board for their time and commitment to steer the strategic direction of the Institute, sound governance, and providing the necessary skills relevant to the dynamics of our not-for-profit institute.

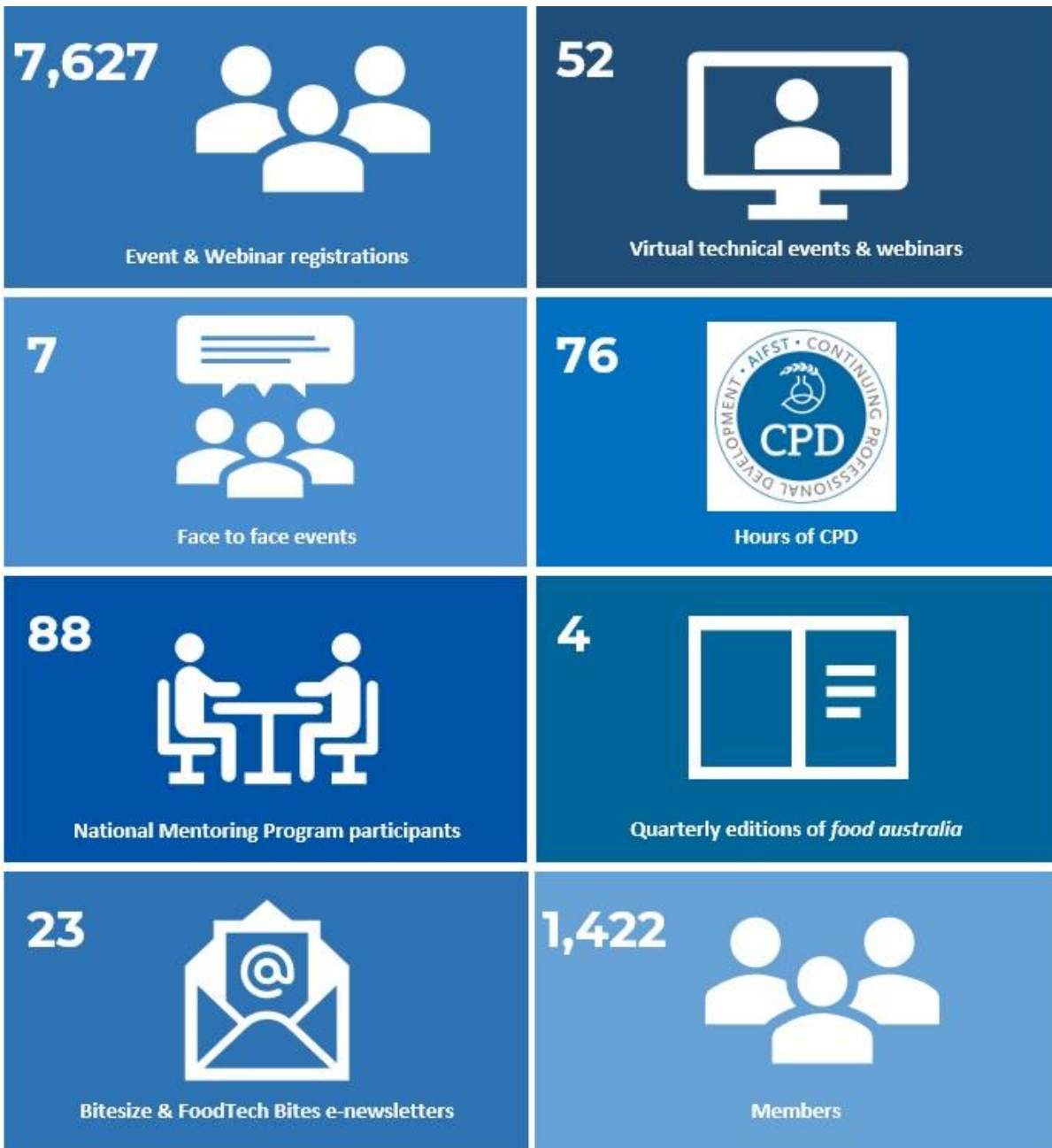
Looking to the future, a vibrant and strong AIFST is contingent on the support and engagement of its members. I encourage all members to be involved in our programs and contribute your suggestions for our future. We are keen to hear your ideas on improvements and opportunities for our institute members to 'grow, learn, connect and champion' so please reach out to myself or Fiona. We are only too happy to talk to any member of our AIFST.



Duncan McDonald, President, and Chair Board Chair



2021 Snapshot – by the numbers



Chief Executive Officer’s Report – the Year in Review



2021 saw tremendous changes in our way of life, way of working and way of thinking. In a world where ‘change’ can seem to be the only constant, the challenges presented to food science and technology and the food industry provided new and exciting opportunities.

This report reflects our achievements in 2021 and reminds us never to underestimate the resilience and determination of the food science community and the broader food industry.

AIFST Strategic Plan



The AIFST released our Strategic Plan for 2021 – 2023 in February 2021. The plan has been developed around the four key strategic drivers of grow, learn, connect, and champion.

AIFST has a role to play in developing, inspiring and championing food scientists to meet Australia’s future food needs and the strategic plan sets out a roadmap for this.

The Strategic plan set out how AIFST will deliver on our purpose and mission.

2021 was the first year of the plan – a year to refresh after the challenges of 2020, looking to the trends and opportunities coming out of COVID-19. The AIFST 2021 – 2023 Strategic Plan is available on the [AIFST website](#).

In 2021, the AIFST continued to unite food industry professionals in the science of feeding our future by focusing on four key strategic priorities (long term objectives):

- **Grow** – personal development, mentoring and peer recognition to grow the next generation of food scientists and technologists.
- **Learn** – learn and share knowledge about food systems, advances in food science and technology. Promote Continuing Professional Development (CPD) for all members.
- **Connect** – connecting like-minded members with industry networks; leveraging relationships and enabling collaboration that is relevant and engaging.
- **Champion** – the leading voice for food science and food scientists within industry, academia, government, and key opinion leaders, to grow respect and recognition for the profession.

The short-term objectives for 2021 were:

- Broaden membership and strengthen engagement
- Strengthen and diversify the financial base
- Develop education and career pathway products and services
- Develop and influence education curriculum to enhance career pathways and build a food science pipeline
- Explore & initiate strategic partnerships that enhance our voice and leadership position
- Communicate the role and importance of food science professionals in feeding Australians in the future



Membership

At the end of 2021 AIFST had a total of 1,422 members. This was an increase from the membership at the end of 2020 of 1,311. The Board and team focused on strategies to demonstrate membership value to attract new members and bring back previous members to AIFST. It is pleasing to see the growth came from both new members to the AIFST and the return of previous members.

AIFST Fellows

In 2021 the AIFST welcomed six new Fellows.

A Fellow of AIFST is the highest level of our membership and is reserved for members who have dedicated themselves to the progression of the food industry and of the Institute.



Figure 1: AIFST Fellows 2021

Mentoring Program

The AIFST Mentoring Program is a 6-month program designed to pair young AIFST members with members already established in their career. The Program was launched in 2017 and has been operating successfully for the past four years with the 2021 Program reaching a record number of 88 participants.

The 2021 Program officially commenced in April. Pairing was conducted by the AIFST team, aligning the interests of mentees with the experiences of the mentors. Thanks to technology and the growing use of video conferencing tools throughout 2021, we were able to prioritise interests over physical location when assigning the pairs. Once paired, the progression of the Program is at the discretion of the mentoring pairs with AIFST providing activities for pairs in need of direction for their meetings. Following feedback from previous years, the 2021 Program provided AIFST mentoring resources to use as needed with new resources being continually added across the six-month program based on feedback from both mentors and mentees.

AIFST held five mentoring catch ups for the mentor and mentee participants across the six-month period to enable sharing about what the individual pairs were discussing in their weekly or fortnightly catch ups. These meetings also provided a means of virtual networking across the wider group so that mentees and mentors had the opportunity to meet other AIFST members in the industry.

The 2021 Program saw the launch of the mentoring resources page on the AIFST website. The page contains mentoring activities, recordings from the group meetings and an open forum for group discussions.



Figure 2: Mentoring catch up – 2021.

Mentoring Program Feedback

MENTEES

The AIFST mentoring program has been designed to help students get a feel of the industry. Engaging with my Mentor who clearly had a vast amount of knowledge and experience was a great learning experience for me. I recommend this program for aspiring food science grads out there.

I found the AIFST Mentor Program so helpful to grow and develop my future in food science.

MENTORS

A great program that challenges and develops both mentor and mentee. I will be back again next year!

The AIFST mentoring program is a great way for entry level food technologists to sharpen their skills and become job ready.

AIFST Awards

Each year AIFST recognises the outstanding achievements of our members and colleagues and the contribution they have made to the Institute and the Australian food industry through the annual awards program.

AIFST congratulates our award winners and all of those who were nominated – it is wonderful that we have so much talent within the Institute and our industry here in Australia. A special thank you to all the judges who contributed hours of their time and expertise during the award selection and judging process.

AIFST President's Award – Peter Schutz OAM



The AIFST President's Award recognizes, acknowledges, and acclaims an individual or an organisation that has made an outstanding contribution to the Institute.

Throughout his working career, Peter served the sector generously by taking on voluntary representation, advocacy, and advisory roles, and continued to do so in his nominal retirement underpinned by his passion for the industry. In addition to his involvement with AIFST,

Peter has served as Chair of Food Innovation Australia Limited (FIAL), as a member of the Commonwealth Government's Growth Centres Advisory Committee and a member of CSIRO's Food and Nutrition Advisory Committee.

Other Board roles included the Grains and Legumes Nutrition Council (GLNC), Lupin Foods Australia and the Victorian Centre for Sustainable Chemical Manufacture. He was also Chair of the Food Safety

Advisory Committee at the Tasmanian Institute of Agriculture. Peter has delivered over 250 papers at food industry conferences in Australia and overseas, including chairing sessions and participating in expert panels.

Joining the Institute in 1984, Peter became a staunch supporter of the organisation and its objectives - he was the recipient of the Food Innovation Award in 2003, was made a Fellow in 2009 and served as Chairman of the Institute's Publications and Editorial Committee between September 2011 and September 2013. In 2015 he was awarded the AIFST Keith Farrer Award of Merit, in recognition of his outstanding contribution to food science and technology across the areas of education, research, industry and government, as well as furthering the aims and objectives of the AIFST.

In 2020, Peter, retired from the Board of the AIFST after 6 years of service including 4 as President and Chair. His term as President and Chair capped off many years of involvement with the Institute, throughout which he gave generously of his time, expertise, and wise counsel.

AIFST Keith Farrer Award of Merit – Dr Geoffrey Annison



The Award of Merit acknowledges achievements within food science and technology in the wide areas of research, industry, and education, and may take cognisance of contributions made to further the aims and objectives of the Institute. The Award is named after Dr Keith Farrer, an outstanding food scientist and author who was involved in the formation of the AIFST in 1967 and is the Institute's highest honour.

Geoffrey has been the Deputy Chief Executive as well as Director of Health, Nutrition and Scientific Affairs at the Australian Food and Grocery Council for over 15 years. From a science perspective, his high level of technical expertise coupled with his wide industry experience has facilitated the resolution of many science-based issues and associated relevant public policy challenges.

In his role at AFGC, Geoffrey has advocated for the food industry in relation to scientific and technical matters, ensuring consistency of positions based on best practice principles – evidence-based, proportionate regulation. He has had a major influence on regulatory policy in the areas of gene technology labelling, food standards, particularly the health claims standard, voluntary codes of practice for responsible marketing to children, and the voluntary Health Star Rating for front-of-pack labelling.

Geoffrey has contributed to improving the nutrient profile of the food supply through collective action under the Food and Health Dialogue initiative, and subsequently the Healthier Food Partnership. He has contributed to expert panels including the NHMRC 2013 Review of Australian Dietary Guidelines and the NHMRC 2018 Definition of Discretionary Foods.

Geoffrey has also held research positions in the Australian pork industry, the Australian Wheat Board, as a Director of Research and Technology at Goodman Fielder, which was at the time Australia's largest processed food manufacturer, and at CSIRO's Division of Human Nutrition.

He has contributed to the education of food scientists and technologists through his work at Massey University (2003-2005) as Professor, Head of Department, and Institute Director.

Geoffrey has contributed significantly to AIFST activities through presentation of keynote and other papers at annual conventions, at specialist courses, in liaison with government at state and federal levels, and on the organising committee or as an advisor to conferences and technical meetings. He is also a regular contributor to AIFST's journal food australia, and he served for an extended period on its Publications Committee. As a result of Geoffrey's advocacy, the AFGC for a period provided a valuable sponsorship of AIFST's activities.

AIFST Peter Seale Food Industry Innovation Award - v2food Pty Ltd



The AIFST Peter Seale Food Innovation Award is awarded to a company or organisation that has demonstrated a significant new development in a process, product, ingredient, equipment, or package which has achieved successful commercial application in the Australian food industry.

In a year where all applicants of the AIFST Peter Seale Food Industry Innovation Award

would have been worthy winners, v2food claimed the pinnacle through sheer level of impact on the Australian Food Industry.

Through continued partnership with CSIRO and commissioning research at Australian Universities, v2food have driven a step change in the industry knowledge and capabilities of plant-based protein processing.

v2food launched Australia's first plant-based meat analogue product, the Rebel Whopper at Hungry Jack's that look and taste like real meat in 2019. Shortly after the v2Burger, v2Mince and v2 sausages were released into Coles and Woolworths and several burger outlets. The product was designed to have the same texture and mouthfeel and develop flavours that are like animal meat products.

The innovation in the meat texture design was to control the assembly of natural plant polymer composites (protein/carbohydrates) at a nano-, micro- and meso-scale, by manipulating in-process production under precise structuring conditions (heat/shear/pressure). An extrusion-based process was developed that promotes the Maillard reaction between the free amino group of protein and the reducing carbohydrate group, to form protein-carbohydrate conjugates with fibrous/cartilaginous structure. This was a platform technology, which could be tuned to obtain soft to fibrous to cartilaginous structures. The technology which enabled the chewy bite attribute in v2food plant-based meat analogues has set its product texture apart from the competition. Flavour was the other important component. The team's experience in flavour precursors and structure of complex food materials was used to control the kinetics of meat-like flavour release upon grilling.

Through the development of v2food it became clear that Australia did not have capacity for protein extraction, and therefore no infrastructure for local industry to value-add commodity crops. Investment

in v2food is developing new value chains for Australian legumes and grains and a platform for nutrient delivery based on plant proteins. v2food are collaborating with an Australian company to bring protein extraction/processing infrastructure to Australia. This will replace the current reliance on imports for protein isolates and increase return to farmers and industry through

value adding and producing protein-rich plant products, potentially doubling the potential for Australian plant-based meat exports.

AIFST Allergen Bureau Julie Newlands Award - HJ Langdon



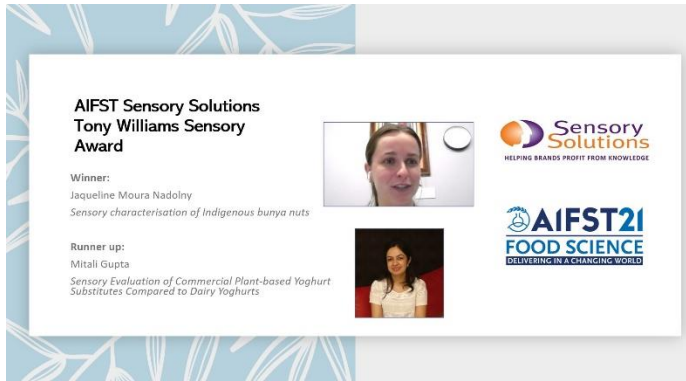
The AIFST Allergen Bureau Julie Newlands Award recognises excellence in food allergen management based on contribution to a consistent, science-based approach to food allergen risk assessment, management and communication that assists allergen sensitive consumers to make informed choices based on label information and guides industry best practice in Australia.

AIFST Foodbank Hunger Hero Award - Lisa Rivers, Supply Manager, Nestle



The AIFST Foodbank Hunger Hero Award recognises a person or team who have gone above and beyond to tackle food insecurity. Whether it's championing a new initiative within their company or volunteering their time and expertise in the community, the award recognises an individual's or team's contribution as an inspiration to others.

AIFST Sensory Solutions Tony Williams Sensory Award



The AIFST Sensory Award provides the opportunity for young members of the Institute to demonstrate their interest and passion for sensory research through the submission of a unique, short paper on a sensory related topic of their choosing and interest.

The 2021 award recipients were:

Winner: Jaqueline Moura Nadolny - Sensory characterisation of Indigenous bunya nuts

Runner Up: Mitali Gupta - Sensory Evaluation of Commercial Plant-based Yoghurt Substitutes Compared to Dairy Yoghurts

AIFST Jack Kefford Award for Best Paper



The AIFST Jack Kefford Award for Best Paper recognises the contribution to food science and technology of Institute members who publish research and technical papers.

The 2021 Award recipients were Dr Dai Suter and Ferenc Bekes for their paper *Who is to blame for the increasing prevalence of dietary sensitivity to wheat?* published November 2020 in Cereal Research Communications.

AIFST Research Poster Competition

The Research Poster competition is an opportunity for students and early career researchers to showcase their work. The criteria for the competition include originality of research, quality of the research or review and the research approach, scientific and commercial value of the subject matter and presentation of the poster.

In 2021 the poster competition was held as virtually, and the posters were hosted on the AIFST website.

Judges Award Winner: Mohammad Rahman - Photo-oxidation of Orange Essential Oil - Combating green mould disease in citrus

Judges Award Runner up: Jessica Pahl - Effects of ulvan in diet-induced metabolic syndrome in rats

People's Choice Award Winner: Janne Beelen - Using sensory science to create new vegetable-based food products for children

People's Choice Award Runner up: Prakhar Chatur - Effect of high-pressure processing on texture profile, digestibility, and antioxidant properties of cooked Kimberley large Kabuli chickpeas.

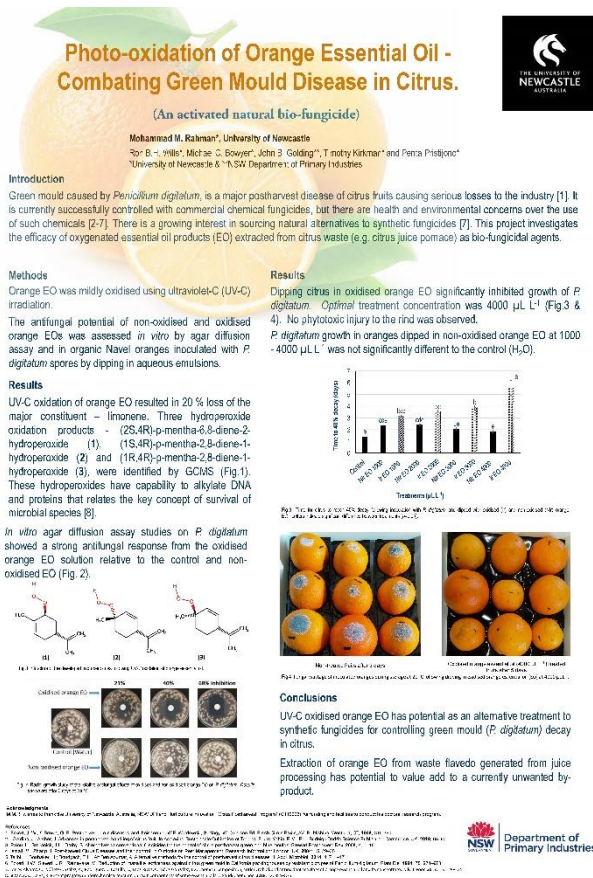


Photo-oxidation of Orange Essential Oil - Combating Green Mould Disease in Citrus.
(An activated natural bio-fungicide)

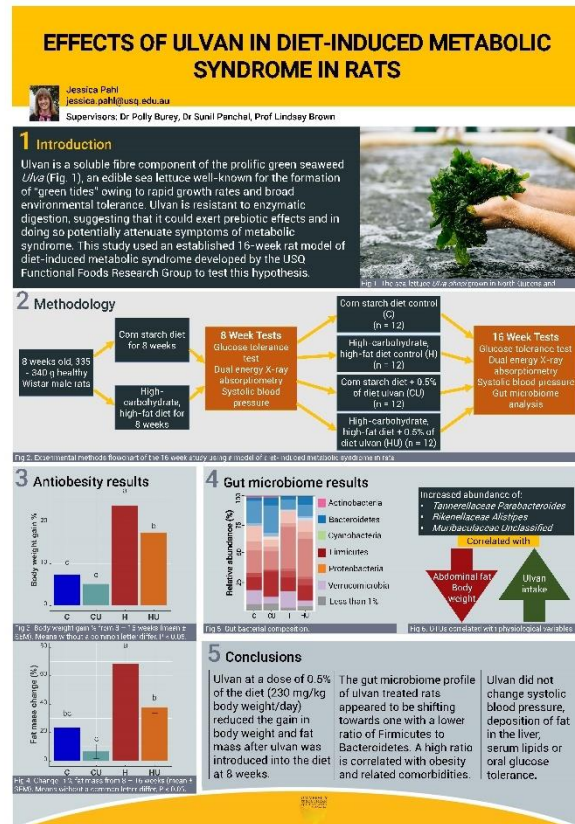
Mohammad M. Rahman¹, University of Newcastle
For B. A. Mills², Michae C. Bowyer², John B. Golding², T. motry Kirkman² and Petra Pistonek²
¹University of Newcastle & ²NSW Department of Primary Industries

Introduction
Green mould caused by *Penicillium digitatum*, is a major postharvest disease of citrus fruits causing serious losses to the industry [1]. It is currently successfully controlled with commercial fungicides, but there are health and environmental concerns over the use of such chemicals [2-7]. There is a growing interest in sourcing natural alternatives to synthetic fungicides [7]. This project investigates the efficacy of oxygenated essential oil products (EO) extracted from citrus waste (e.g. citrus juice pomace) as bio-fungicidal agents.

Methods
Orange EO was mildly oxidised using ultraviolet-C (UV-C) irradiation.
The antifungal potential of non-oxidised and oxidised orange EO was assessed *in vitro* by agar diffusion assay and in organic Navel oranges inoculated with *P. digitatum* spores by dipping in aqueous emulsions.

Results
UV-C oxidation of orange EO resulted in 20% less of the major constituent – limonene. Three hydroperoxide oxidation products – (2S,4R)-p-mentha-8,9-diene-2-hydroperoxide (1), (1S,4R)-p-mentha-2,8-diene-1-hydroperoxide (2) and (1R,4R)-p-mentha-2,8-diene-1-hydroperoxide (3), were identified by GC/MS (Fig. 1). These hydroperoxides have capability to alkylate DNA and proteins that relates the key concept of survival of microbial species [8].
In vitro agar diffusion assay studies on *P. digitatum* showed a strong antifungal response from the oxidised orange EO solution relative to the control and non-oxidised EO (Fig. 2).
Fig. 1. Chemical structures of limonene (L), 1, 2, and 3. Fig. 2. Agar diffusion assay results showing zones of inhibition for oxidised and non-oxidised orange EO against *P. digitatum*.

Conclusions
UV-C oxidised orange EO has potential as an alternative treatment to synthetic fungicides for controlling green mould (*P. digitatum*) decay in citrus.
Extraction of orange EO from waste flavoured generated from juice processing has potential to value add to a currently unwanted by-product.



EFFECTS OF ULVAN IN DIET-INDUCED METABOLIC SYNDROME IN RATS
Jessica Pahl
jessica.pahl@unsw.edu.au
Supervisors: Dr Polly Burey, Dr Sunil Panchal, Prof Lindsay Brown

1 Introduction
Ulvan is a soluble fibre component of the prolific green seaweed *Ulva* (Fig. 1), an edible sea lettuce well-known for the formation of "green tides" owing to rapid growth rates and broad environmental tolerance. Ulvan is resistant to enzymatic digestion, suggesting that it could exert prebiotic effects and in doing so potentially attenuate symptoms of metabolic syndrome. This study used an established 16-week rat model of diet-induced metabolic syndrome developed by the USQ Functional Foods Research Group to test this hypothesis.

2 Methodology
3 weeks old, 935 - 940 g healthy Wistar male rats
8 weeks old, 335 - 340 g healthy Wistar male rats
8 Week Tests: Glucose tolerance test, Dual energy X-ray absorptiometry, Systolic blood pressure
16 Week Tests: Glucose tolerance test, Dual energy X-ray absorptiometry, Systolic blood pressure, Gut microbiome analysis
Diets: Corn starch diet control (C) (n=12), High-carbohydrate, high-fat diet control (H) (n=12), Corn starch diet + 0.5% of diet ulvan (CU) (n=12), High-carbohydrate, high-fat diet + 0.5% of diet ulvan (HU) (n=12)

3 Antiobesity results
Body weight gain (%)
C, CU, H, HU

4 Gut microbiome results
Relative abundance (%)
Actinobacteria, Bacteroidetes, Cyanobacteria, Firmicutes, Proteobacteria, Verrucomicrobia, Less than 1%
Increased abundance of: Tenericutes, Firmicutes, Bacteroidetes, Rikenellaceae, Alphaproteobacteria, Muribaculaceae, Unclassified
Correlated with: Abdominal fat, Body weight, Ulvan intake

5 Conclusions
Ulvan at a dose of 0.5% of the diet (230 mg/kg body weight/day) appeared to be shifting towards one with a lower ratio of Firmicutes to Bacteroidetes. A high ratio is correlated with obesity and related comorbidities.
Ulvan did not change systolic blood pressure, deposition of fat in the liver, serum lipids or oral glucose tolerance.



Continuing Professional Development (CPD)

The AIFST Continuing Professional Development Program (CPD) continued in 2021.

This program is a self-planned, structured program for developing professional skills. The program is designed with clear objectives; requires active participation; extends professional knowledge and capabilities and allows members engage in a broad range of activities which will increase career options.

The program reflects the professionalism of the members, improves their professional standing, and enhances their employability by formalising and documenting CPD activities.

The voluntary program is designed to encourage members to maintain the currency of skills and knowledge, will provide recognition of experience and interests and align food scientists with other well-respected professions. The CPD program is intended to provide recognition of these activities and skills by formalising and recording the process in a straightforward and transportable way.

The competence of members is vital to the development and credibility of food science practitioners and a CPD program allows a formalised documentation of skills and reflects the professionalism of the members

Technical Events & Webinars

In 2021, the AIFST delivered 107 hours of continuing professional development to members - 34 virtual webinars were held including two virtual factory tours. The events were delivered 'live' across a broad range of topics and presenters. The webinars were all recorded and saved to the AIFST website for members to access free of charge at any time, allowing flexible learning options.

AIFST branches were able to deliver some face-to-face events during 2021 in Melbourne, Adelaide, and Perth. The AIFST SA Branch organised a factory tour of Openbook Howden in late April. In May the AIFST Victorian Branch was invited to attend an event at William Angliss Institute for students of the Diploma in Food Science and Technology. The AIFST WA Branch held a careers night in May, an allergen and food labelling event in August and another successful 'Food for Thought' workshop in December.

Webinar facts and figures – 2021

Number of webinars: 34 - Number of views: 3,400 - Total time watched: over 56 days



Figure 4: SA Branch site tour



Figure 3: WA Branch Careers Night



Figure 5: WA Branch Allergens & Food Labelling event



Figure 6: WA Branch Food for Thought event

Summer School

The 2021 AIFST Summer School was held in February. This year was a first in the history of Summer School as we moved to a virtual event. This year we welcomed 100 participants and 24 speakers from all over Australia and overseas.

The aim of Summer School is to provide students and graduates with the opportunity to gain exposure to food industry opportunities through industry guest speakers who can provide insights and advice on prospective careers paths.

The theme of the 2021 event was *"Finding your fit in the Food Science World"*. The program took participants on a product development journey over the two days - looking at all the skills and knowledge required to bring a product to life. Topics covered included:

- Discovery – setting the scene for the product development journey – looking at the importance of different types of research – consumer, nutrition, and food safety. This topic also covered off trends.
- Concept development and feasibility – ingredients, flavours, plant-based alternatives, and a retailer perspective.
- How do we make it – looked at procurement, supply chain and manufacturing challenges in bringing new products to life.
- Sustainability and packaging rounded out the two days.

Along the way students learned what a great career food science and technology is and the many and varied pathways it can take.

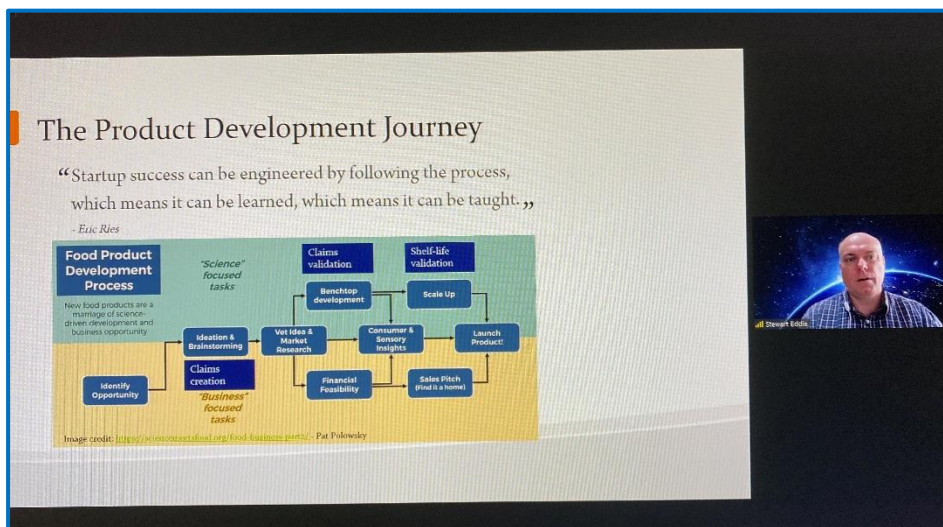


Figure 7: AIFST Fellow Stewart Eddie presenting the opening address at Summer School 2021



AIFST21 - Annual Convention

AIFST21, the 2021 Convention certainly lived up to the theme – ‘Food Science – delivering in a changing world’. The Convention moved from face to face in July to October and finally to a virtual event which ran over 4 days in October. Largely through the effects of the global pandemic we have seen tremendous changes in our way of

life, way of working and way of thinking. The 2021 Convention focused on some of the challenges and opportunities presented to food science and the food industry in a world where “change” can seem to be the only constant.

The Convention once again brought together an exciting and experienced line-up of local and international presenters to address the theme and share their knowledge and insights about what the future holds for the food industry both here and beyond our shores. AIFST21 featured more than 65 speakers, drawn from diverse backgrounds in food science, food technology and the food industry, as well as allied fields such as agriculture, human nutrition, and marketing.

The JR Vickery Address by Prof Johannes le Coutre and plenary presentations by Dr Bianca Le and Prof Brajesh Singh stimulated our thinking around the resilience and sustainability of current food production systems and our ability to meet the future food requirements of a growing population. Through a combination of historical perspectives, case studies and innovative thinking, these speakers stepped us through some potential solutions and changes that may be required to renovate our food systems to address this challenge. These may be far-reaching, impacting not only industrial processes but also the way in which we educate consumers and train the future work force. Additional plenaries included presentations by Shelley McMillan, on Mintel’s Global Food & Drink Trends 2021, and by Prof Michelle Colgrave, on the science of future food proteins.

Food safety featured strongly in the program, including sessions on allergens, updates on global and local microbiological food safety concerns, traceability systems and new analytical technologies. Advances in nutrition covered aspects related to food processing, nutraceuticals, and mental health. A session on consumer and sensory science was presented by the AIFST Special Interest group in this field.

The sustainability and resilience of food systems were examined through contrasting lenses that represented different points along the food supply chain. These include an Agrifutures overview of new and emerging food crops, with detailed case studies on the burgeoning sesame seed, truffle, and camel

milk industries. Another session covered advances in cellular agriculture - perhaps the ultimate in alternative food systems.

Total registrations = 310

Number of sessions = 16

Number of speakers = 63

Hours of content = 26.5 (all recorded)

Other sessions included the science of future food proteins, innovative engineering approaches to grains processing and the valorisation of food waste streams, CSIRO case studies on collaborative research with industry, the role of innovation in driving economic recovery, and an update on research outcomes from the Fight Food Waste CRC.

Young Professionals and Mentoring Lunch

AIFST hosted the Young Professionals and Mentoring lunch during the virtual convention. AIFST student and young professional members had the opportunity to network virtually with peers.



Figure 8: Student and young Professionals virtual lunch

Science Alive, Adelaide

Each year AIFST participates in Science Alive in Adelaide during National Science Week. In 2021, the event was held in November - despite the pandemic, attendance was large – *overall the event welcomed just over 7,000 visitors with some 3,500 students on the Friday alone and with Sunday afternoon being the busiest*. Several volunteers from AIFST participated to run the AIFST exhibit.



Publications

food australia



In 2021, four issues of *food australia* were published with content provided by a range of contributors. Just over 1,200 copies per edition were distributed to members and subscribers in both print and electronic form. We look to continue to grow the digital uptake into the future.

The Publications Committee continued to oversee the editorial content for *food australia* meeting six times in 2021. The role of the Committee is to oversee and advise on the journal.

In 2021 the members of the Publications Committee were:

Martin Palmer, Mark Turner, Cecilia Ngo, Tom Ross, Philippa Harmon, Vicky Solah, Lisa Szabo, and Pablo Juliano.

Melinda Stewart, AIFST Technical Information Specialist continued to manage editorial oversight.



Food recall – are you prepared? A snapshot of the Australian food industry

Words by Fiona Fleming and Peter McGee

In September 2020, the AIFST supported by Victual collaborated to complete an industry survey into the preparedness of the food and beverage industry for product recall. This survey was conducted as a follow up to a 2016 survey to gain an insight into trends and changes in product recall preparedness over the four-year intervening period.

The recall survey consisted of 55 respondents (compared to 46 respondents in 2016) of various sizes in the food, beverages, and grocery industry. The types of businesses varied with over half (52.8%) being manufacturers of retail ready finished products, compared with 49% in 2016. The total number of sites represented by the 2020 survey was over 1,000.

The report on the survey was published in food australia in April 2021.



FoodTech Bites

FoodTech Bites continued in 2021, delivering up-to-date technical content to members. FoodTech Bites provides a range of news and published research on food science related topics.



Humanitarian Food Science & Technology



The graphic features three panels at the top: a photo of people in a field, the AIFST logo, and a photo of a person working in a field with the text 'Food science has much to offer humanitarian aid'. Below these panels is a blue banner with the text 'HUMANITARIAN FOOD SCIENCE & TECHNOLOGY WEBINAR' and a white box at the bottom with the date '12 May 2021'.

AIFST continued to educate members and the wider food industry in the critical area of humanitarian food science and technology (HFST).

HFST is the application of food science and technology to enhance food security, health, and economic prosperity for global humanitarian and development purposes.

An emerging field, Humanitarian Food Science and Technology (HFST), offers innovative solutions to reduce food insecurity and malnutrition. In May 2021, AIFST held a joint webinar with IFT - the AIFST Humanitarian Food Science and Technology webinar brought together thought leaders in humanitarian and emergency activities in NGOs, academia, research institutes and the private sector and connected them with the Australian food industry.



At AIFST we recognise that we must work to proactively communicate and engage with our members and stakeholders to ensure they are kept up-to-date and informed on relevant news and opportunities.

Our key communication channels are *food australia*, monthly e-newsletters, and various social media platforms such as Facebook and LinkedIn.

Communication

Social Media

In addition to monthly e-newsletters, AIFST engaged with members and the broader food industry via Facebook, LinkedIn, and Twitter. We saw an increase in engagement from 2020 to 2021 and we will be working towards furthering this growth in 2022.

Social Media Channel	2021	2020	Net change	Data Source
Facebook				
Page likes	5,662	5,587	+1.3%	Facebook Insights & Hootsuite
Posts	305	199	+53%	
Page reach	36,761	-		
LinkedIn				
Connections Profile Followers	6,879	6,389	+7.7%	LinkedIn
Company Profile Followers	7,445	6,607	+12.7%	LinkedIn
Page engagements (total number of likes, comments & shares)	3,417	2,365	+47%	
Page clicks (number of clicks on any page)	5,276	-		
Twitter				
Followers	1,700	1,684	+1.0%	Twitter Analytics

Bitesize

Bitesize e-newsletter

AIFST monthly Bitesize e-newsletters continued to keep members up to date in 2021 with 12 monthly editions sent out to members.

EDM's (Electronic Direct Mail)

Over the course of 2021 AIFST engaged members and the wider industry in key promotions through electronic direct emails for the 2021 AIFST Convention and events. These emails consistently reached over 5,000 key contacts and saw an average engagement of 45%

Branches and Special Interest Groups

In 2021 AIFST continued to support the State Branches and Special Interest Groups.

The Branches for 2021 were:

BRANCH	CHAIR
Queensland	Polly Burey
New South Wales	Anne Watson
Victoria	Pilar Oyarzun
South Australia	Belinda Hanson-Kenny
Western Australia	Justin Whitely

The Special Interest Groups for 2020 were:

- Consultants
- Sensory and Consumer Science
- Student and Young Professionals

The Consultants group met several times in 2020, continuing to develop resources which will be available to members in 2021.

The Sensory and Consumer Science group contributed to a successful NZOZ Sensory and Consumer Science Symposium which was held virtually, hosted in New Zealand in February 2021.

The Student and Young Professionals group continued to meet regularly during 2020 by webinar.

On behalf of the Board, staff, and members, I would like to acknowledge the contribution of our Branch committees and Special Interest Groups as volunteers of the Institute. We recognise your contribution is above and beyond your daily professional demands and should not go unrecognised. Our volunteers ongoing input and guidance is crucial to ensuring we are delivering value to our members.

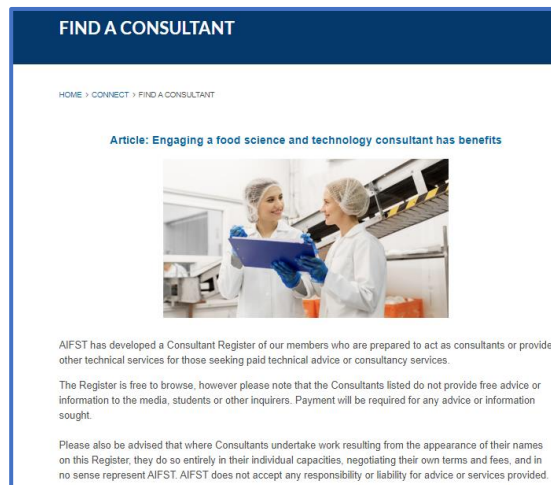
Consultants Register

The AIFST Consultants Register was launched in September 2017 as a service to members.

At the end of 2021 there were 42 consultants listed on the register, operating nationally or state-wide.



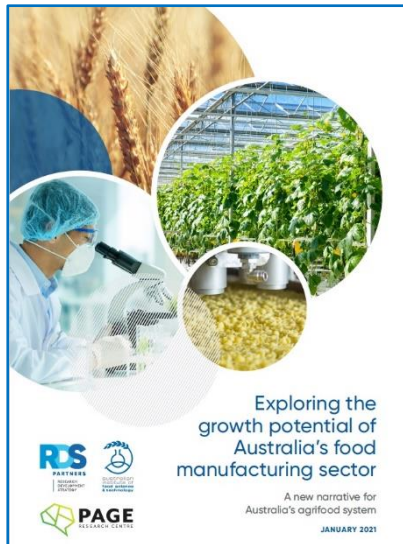
In August 2021, the Consultants SIG launched the *Food Industry Consultant Guide*. The Guide was developed to assist members working as consultants in the food industry across a range of topics such as ‘deciding on your niche’ and ‘managing your business’.



Scientific & Technical Advisory Committee (STAC)

In 2021, the AIFST established the Scientific & Technical Advisory Committee - a network of experts who provide the AIFST with objective and independent expert scientific and technical advice and support.

The committee provide high-level strategic guidance on AIFST’s long-term scientific and technical direction, and strategic leadership for the journal *food australia*, annual convention, webinars, generate published content, and support AIFST’s Continuing Professional Development Program (CPD). The committee met six times in 2021.



Page report

In October 2020, the AIFST were commissioned by the Page Research Centre (PRC) to deliver a paper discussing the potential to grow Australia’s food manufacturing sector and proposing focus areas to support this growth.

AIFST worked with RDS Partners to deliver this report which was developed using a synthesis of current key reports related to the future of Australia’s agricultural and food production system obtained through a literature review and through a series of conversations with 26 industry leaders, scientists, and stakeholders deeply embedded in the sector.

If the Australian food system is to be positioned to take advantage of the huge opportunities foreseen by our experts, and to mitigate the threats, a serious, nationally coordinated approach to food must be prioritised so that it is led by industry with true commitment, collaboration, and support from the highest levels of government.

This paper gives a brief overview of the key themes identified from the literature review and the interviews providing a new narrative for Australia’s agricultural and food production system - the key opportunities available to Australia’s food manufacturing sector. Rather than prescribe solutions, it is intended to catalyse further engaged conversation, guide policy development and inform targeted and effective action.

Agrifood Science Portal



Ahead of 2021 National Science Week the AIFST partnered with the Australian Science Teachers Association and several other organisations to develop the Agrifood Science Portal – a resources for teachers. The portal is linked to the [Food Science Teacher Resources](#) and the [Food Science as a career page](#) on the AIFST website.

Industry Representation

AIFST has also been represented by Fiona Fleming in the following forums during 2021:

Allergen Collaboration

FSANZ established the Allergen Collaboration in late 2011 to strengthen engagement and collaboration among a range of stakeholders involved in managing food allergens.

During 2021, Fiona Fleming (AIFST CEO) was a member of the Steering Committee and broader collaboration group.

Food, Beverage, and Pharmaceutical Industry Reference Committee (IRC)

The Food, Beverage and Pharmaceutical IRC is responsible for national training package qualifications relevant to food processing and manufacturing, beverage manufacturing, pharmaceutical and nutraceutical manufacturing.

During 2021, Fiona Fleming (AIFST CEO) held the role of Chair of this committee.

Department of Agriculture and Water Resources – Imported Food Consultative Committee:

The Imported Food Consultative Committee (IFCC) is a consultative forum for the Department of Agriculture and Water Resources and the food and beverage importing industry.

Aims

The IFCC is to be an effective consultative forum for the department to consult on:

- i. improvements to the effectiveness and efficiency of departmental measures taken to provide for the compliance of imported food with Australian food and public health standards
- ii. coordination of department and industry activities to facilitate the clearance of food and beverage imports
- iii. policy development and
- iv. regulatory changes required to ensure that the recommendations from government commissioned reviews of the Australian food regulatory system and the *Imported Food Control Act 1992* are implemented.

In addition to representation on industry committees, the AIFST made several submissions to regulatory consultations in 2021:

- FSANZ industry consultation on Proposal P1044 - Plain English Allergen Labelling
- Biosecurity Plan for NSW: Food Safety Strategies
- FSANZ Act Review – Industry Workshop
- FIAL 2030 Plan for the Agri-food sector

Partnerships & Engagement

During 2021 AIFST continued to develop partnerships and engagements to support our reach and place as representing food industry professionals. We have continued to work with Foodbank Australia, the Fight Food Waste CRC and NZIFST.

Foodbank Australia

The Australian Institute of Food Science and Technology (AIFST) continued to work with Foodbank to help address the rising issue of food insecurity in Australia at the same time as tackling food waste. Foodbank is the largest hunger relief organisation in Australia which, with the help of the food industry and public, has the scale and capacity to address the country's hunger crisis. Foodbank will provide opportunities for AIFST members to assist with projects and to volunteer their time in assisting with Foodbank operations.

As part of the partnership, the AIFST Foodbank Hunger Hero award was launched at the 2018 AIFST Convention and has become part of the AIFST awards program to recognise a person or team who have gone above and beyond to tackle food insecurity. Whether it is championing a new initiative within their company or volunteering their time and expertise in the community, AIFST and Foodbank want to recognise an individual's or team's contribution and hold it up as an inspiration to others.



Fight Food Waste CRC

AIFST is a supporting partner of the Fight Food Waste CRC giving the Institute the opportunity to participate in the important work of this CRC. During 2021, Fiona Fleming (AIFST CEO) participated in the Fight Food Waste labelling project committee.



FIGHT FOOD WASTE
Cooperative Research Centre
REDUCE - TRANSFORM - ENGAGE

NZIFST

AIFST continued its ongoing relationship with NZIFST, recognising the importance of sharing knowledge to strengthen and support the food industry in both countries.





The AIFST continued to deliver the Food Safety Governance Workshop for Directors and Senior Food Industry Managers program delivering three workshops in 2021.



**Food Safety
Governance for
Directors**

18th June 2020

Be prepared for the challenge



 australian institute of
food science & technology

VICTUAL
RETHINKING RISK AND INSURANCE

 **FIAL**

www.fial.com.au

2021 Financial Performance

The surplus of the Company for the year ended 31 December 2021 was \$115,219, which compares with \$120,145 for the year ended 31 December 2020. The current year and prior year surplus include Government Stimulus and Cash Flow Boost of \$84,001 and \$144,612, respectively.

No provision for income tax has been made in the accounts as the Company is exempt from income tax on member income pursuant to mutuality principle.

The reported surplus of \$115,219 in 2021 represents a decrease of \$4,926 during the financial year.

The Board and management team have been focused on maintaining engagement and delivering services to members during COVID-19.

Acknowledgement

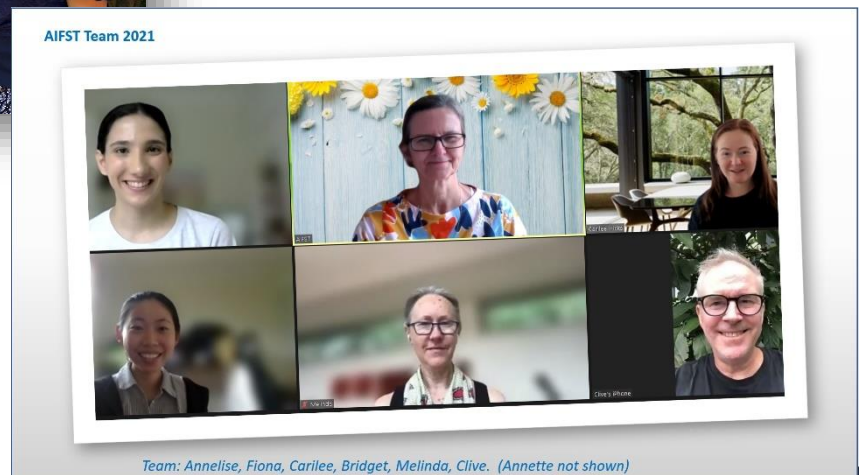
Finally, a huge vote of thanks must go to the hard-working team at AIFST in Sydney.

The **AIFST team** for 2021:

- Fiona Fleming – CEO, Company Secretary
- Carilee Hicks – Membership and Administration Services Manager
- Clive Russell – Business Development Manager
- Melinda Stewart - Technical Information Specialist
- Annette Votteler – Finance Manager
- Interns – Annelise Sarikas and Bridgit Chan



Figure 6: Melinda, Carilee, Fiona, Clive & Annette



Team: Annelise, Fiona, Carilee, Bridget, Melinda, Clive. (Annette not shown)

I would also like to acknowledge all our partners who have supported the AIFST during 2021 – we could not have run successful events without your support.

I would also like to thank outgoing Board member – Chris Downs for his input, support, and expertise during his time on the Board. Chris has provided amazing guidance and insights over the time he served on the Board – his expertise is not lost to the AIFST or the food industry community.

Thank you to the Board who are committed to a strong, relevant, and healthy Institute that delivers on our key focus areas of grow, learn, connect, and champion.

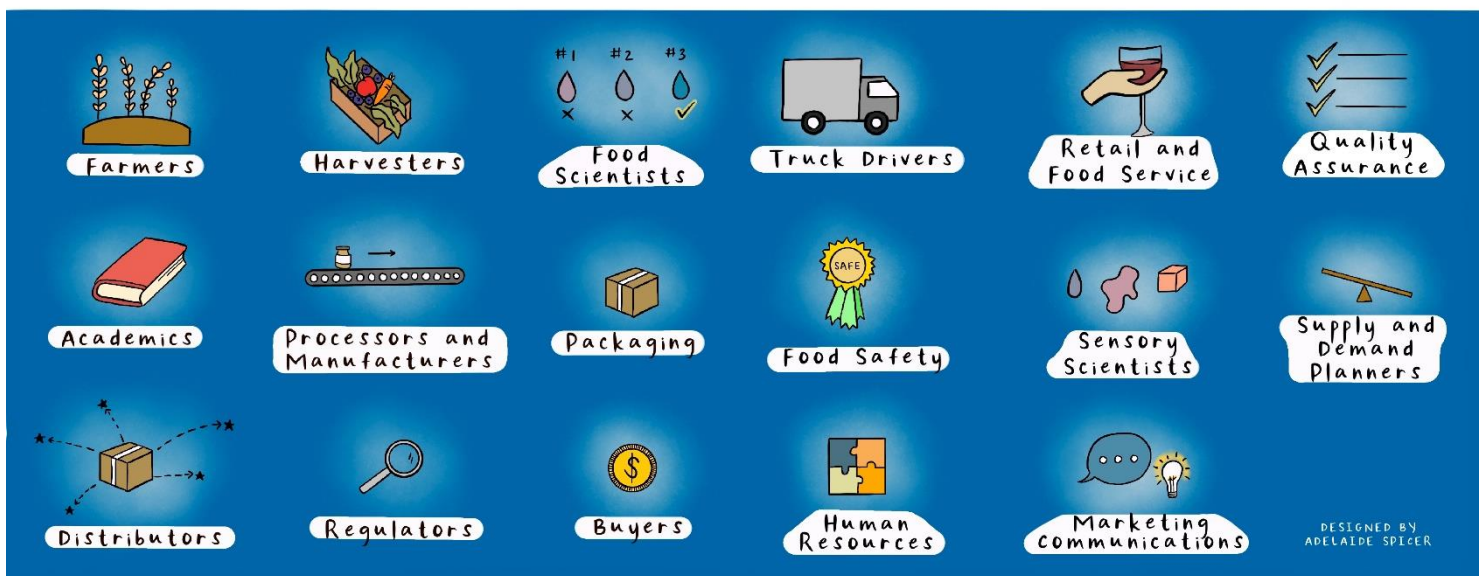
Australia is recognised for our reliability, our ingenuity and quality of food products. Now in a disrupted global economy we can grow that reputation by continuing to invest in food science and technology disciplines critical to the future success of food manufacturing and the food industry.

As always, I invite and encourage all members to take an active role engaging with the Institute – it is only through continued engagement that we can fulfill our purpose of uniting food industry professionals in the science of feeding our future.

Fiona Fleming

Chief Executive Officer & Company Secretary

Thank you...



AIFST Board

In May 2021 we held our Annual General Meeting (AGM) and welcomed two new Directors to the AIFST Board – Julie Cox and Bronwyn Powell and farewelled Chris Downs.

The AIFST Board members for 2021 were:

- Suzanne Allen
- Julie Cox (joined May 2021)
- Christopher Downs (retired May 2021)
- John Kavanagh
- Sandra Loader
- Deon Mahoney
- Duncan McDonald (President and Chair of the Board)
- Bronwyn Powell (joined May 2021)



Meet Your AIFST Board and Chief Executive Officer



Ms Suz Allen

BSc, MACogSci, MBA, Grad Cert Gastronomy, GAICD, FTRS, MAIFST,
Non-Executive Director

Recognised as a subject matter expert in sensory, Suz brings over 30 years' experience in consumer-based product innovation research.

A former CSIRO Scientist and Research Director, Suz has consulted to many FMCG companies (start-ups through to multi-national), with her experience covering a wide range of products including fresh and novel processed foods, beverages, and pet food.

Suz is currently the Head of Sensory Research at Click, an innovative and full-service specialist market research consultancy. Previously she held the role of Director, Sensory & Consumer Science Asia Pacific & International at Campbell Arnott's, where she led the sensory team across the region and played an instrumental role in designing and bringing new products to market. Suz served on the Board of the Australian Market & Social Research Society for six years, three as Vice President, and was awarded Fellowship for her contributions to FMCG research. Suz is a long-time professional member of the AIFST having joined in 1992 and has undertaken 'Not for Profit' Governance training with the Australian Institute of Company Directors.



Julie Cox

BSc. LLB (Hons), GAICD, MAIFST, Non-Executive Director

Julie is a commercial lawyer with nearly 20 years' experience advising leading food, healthcare and technology businesses on intellectual property, consumer, product safety and regulatory compliance matters. Julie spent the majority of her legal career with global law firm Baker McKenzie across London and Australia before establishing her own specialist legal consultancy for the FMCG industry.

With a background in both science (biochemistry) and law, Julie is passionate about the food industry. Her longstanding work with food businesses, ranging from multinationals to start ups, has enabled her to develop close working relationships and a deep understanding of the opportunities and challenges facing the industry. Julie also has extensive experience advising media and technology businesses having previously worked as an in-house lawyer at British Sky Broadcasting. In addition to her undergraduate degrees in science and law, Julie is a graduate of the Australian Institute of Company Directors and a current MBA candidate with the AGSM at the University of New South Wales. Julie is passionate about innovation, continuous learning and promoting the Australian food industry as sustainable, innovative, and safe.



Dr Chris Downs

PhD, GAICD, FAIFST, Non-Executive Director

Chris leads Queensland's Crop & Food Science program for the Department of Agriculture and Fisheries, which delivers research, development and extension that underpins the development and delivery of health, safe and sustainable crops, foods, food ingredients and beverages for Queensland's crop and food industry.

Chris has experience working with meat, dairy, seafood and horticulture sectors in Australia and New Zealand. He has previously held executive positions in Food Science Australia, CSIRO Food and Nutritional Sciences, CSIRO Agriculture and Food and the New Zealand Institute for Crop & Food Research, with responsibilities including capability development, science strategy and leadership, investment portfolio leadership, business development and commercialisation. His previous directorships include companies involved in innovation and commercialisation in the seafood and biomaterials sectors and one of New Zealand's Crown Research Institutes. Chris is a Director of the Institute of Food Technologists in the USA, and a Board member for the High Value Nutrition National Science Challenge in New Zealand. Chris is a Fellow of AIFST, a Director and President-elect of the Institute of Food Technologists in the USA and a Graduate of the Australian Institute of Company Directors.



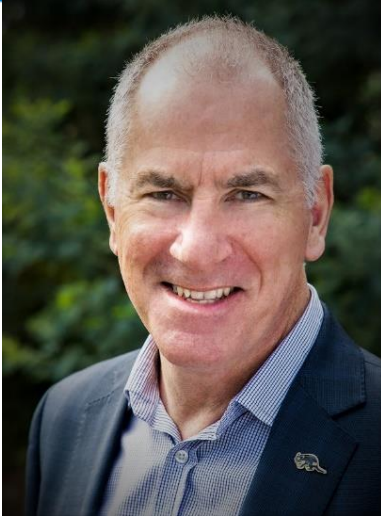
Ms Fiona Fleming

B. App Sc (Food Tech), MNutr Mgt, FAIFST, MAICD

Fiona is CEO of the Australian Institute of Food Science and Technology (AIFST). She is an experienced Corporate and Regulatory Affairs professional who has been involved in leading and facilitating change and developing management strategies across a portfolio of food policy and regulation matters in global FMCG and NGO environments.

Fiona has more than 35 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. Fiona holds a Bachelor of Applied Science (Food Technology) from the University of Queensland and a Master of Nutrition Management from the University of Wollongong.



Deon Mahoney

Dip.App.Sc., Dip.Agr.Micro., M.Sc.Agr, FAIFST, Non-Executive Director

Deon Mahoney is a fellow of AIFST and possesses considerable experience across food science and technology. Over his career his roles have included the development of food safety policy, microbiological risk assessment, risk communication, development and enforcement of food legislation, food regulation, quality assurance, and training and education.

Deon completed post-graduate studies at The University of Sydney, including a Master of Science in Agriculture degree. He retains a keen interest in the evolving advances in science and technology that underpin our agriculture and food sectors. In his current role, Deon is Head of Food Safety at PMA Australia New Zealand. Deon provides high level technical support and guidance to the horticulture industry with the goal of ensuring the safety and suitability of fresh produce.

Deon has previously worked for the World Health Organization and the Food and Agriculture Organization, as well as with Food Standards Australia New Zealand, and Dairy Food Safety Victoria. In these roles he has developed and published a wide range of technical guidance material; provided forward-looking scientific advice addressing factors that impact the safety of food products; and been actively involved in Listeria incident monitoring and response.



Sandra Loader

BASc, GAICD, MAIFST, Non-Executive Director; Chair of Nominations and Remuneration Committee

Sandra is a professional company director with over 10 years board experience as well as previously holding several senior executive roles, in multinational organisations. Passionate about embracing change and focused on adding value through wisdom gained from 30 years in the FMCG sector across food and beverage organisations across ANZ.

Sandra's board experience spans not for profit and private sectors across associations, government, and the Food & Beverage sectors as a Non-Executive Director and Chair of several committees. Governance is where she loves to add value based on expertise in the areas of Innovation, Research & Development, Strategy, Compliance, Risk and Human Capital.

Sandra has a mixed board portfolio and is the current independent chair of the Australian Beverages Council, a Non-Executive Director of the Sports Environment Alliance as well as the AIFST. She is a coach and mentor passionate about developing people and the Victorian advocate for Hargraves Institute, who focus on innovation and collaboration across all sectors.

Sandra's passion for science, is evident from the executive roles she has held within the food and beverage sector. Her leadership experience as CEO in Fresh Food, Executive Director for The Better

Drinks Company ANZ, the Science & Technology Director for Schweppes Australia for 8 years (responsible for Innovation, Food Science disciplines and flavour manufacturing) in addition to leading both strategic and commercial teams, shows both a depth and breadth of experience. Previous experience across technical and commercial functions, leading business change programs at senior levels across multiple functions and jurisdictions, is core to what she has to offer as a Non-Executive Director.



Bronwyn Powell

B. Com, GAICD, CPM, Member of AIFST, Non-Executive Director

Bronwyn is a senior marketer and specialist in digital transformation and food innovation specialist. She has more than 30 years' experience transforming and positioning for growth, many well-known, iconic global food brands across Fast Moving Consumer Goods (FMCG) to Retail/Quick Service Restaurants (QSR).

She is a recognised leader for new, brave, disruptive campaigns. Such as the introduction of the McDonald's digital menu and the transformation of the in-store experience, in which she played an instrumental role.

And strategically, her leadership to transform business can be seen in her close to 10 years' experience as Global Marketing Director and Chief Marketing Officer for YUM Brands - KFC, Taco Bell and Pizza Hut Canada – where she grew the brands globally from Canada to the Europe to Asia.

Her experience in strategy development and execution extends beyond transformation and growth to customer experience across all touchpoints including digital, especially within Retail/QSR.

Other notable food experience includes her integral part in the team which secured the Victorian Government's support for SPC Food Manufacturing transformation for Coca-Cola Amatil.

Bronwyn is a graduate of the Australian Institute of Company Directors (GAICD) and of University of NSW –Bachelor of Commerce (Marketing). And she is a Certified Practising Marketer (CPM) with the Australian Marketing Institute (AMI).

She is currently focused on board roles and consulting to the food industry as she is passionate about quality Australian sourced food and using these home-grown ingredients to inspire her own cooking journey. She loves to spend time teaching her twin girls the joy of great food and how home cooking and great food brings us together.



John Kavanagh

BEC, CA, MAICD, Member of AIFST, Non-Executive Director; Chair of Finance, Audit and Risk Committee

John has spent over 25 years in leadership roles across the Food and Healthcare industries. John is currently the CEO of Key Pharmaceuticals, which is an Australian manufacturer and distributor of healthcare products and medical devices. Prior to that, John was the CEO of Tikun Oceana, which is a privately owned grower, producer, and seller of medicinal cannabis products based in SE Queensland. John is also a former CEO of Integria Healthcare, which is an Australian based, privately owned business that manufactures and sells natural healthcare products throughout ANZ, North America, Asia, and Europe. In his capacity as Integria's CEO, John also sat on the Board of the industry association (Complementary Medicines Australia) for 3 years.

For nearly 8 years John was CFO of George Weston Foods and served on the Boards of a number of domestic and international joint ventures, and before that John was the Director of Finance & IT at GlaxoSmithKline Consumer Healthcare (ANZ).

After completing his Economics Degree at Macquarie University, John started his career as a finance professional with Price Waterhouse, qualifying as a Chartered Accountant and then becoming a Registered Auditor in a private practice.

During his career, John has served on numerous voluntary boards and committees, generally taking on the Treasurer's responsibilities.

John has been a member of the Australian Institute of Company Directors since 2011.



Duncan McDonald

B. App. Sc (Food Technology), MBA, FAIFST, GAICD, Chair & Non-Executive Director

Duncan is a fellow and has been a member of the AIFST for 43 years. He was a graduate in Food Science and Technology from the Uni NSW before completing his MBA majoring in International Business. He has been a graduate from the Australian Institute of Company Directors since 2007.

Duncan runs his own food ingredient and technology business which services the Australian food manufacturing and related industries and has business interests in Agriculture. Prior to his own businesses, Duncan had a very progressive corporate career within blue-chip organizations such as Nestle, Symrise, Goodman Fielder and Burns Philp to which he held senior leadership roles and responsibilities both locally and internationally.

Duncan has been actively involved over the years within various food company Boards such as Symrise (Oceania) and Burns Philp (Asian JV's) and his own companies. His food industry association involvements include Chairing in 2011 the 44th Annual Australian Institute of Food Science & Technology (AIFST) Convention in Sydney. Between 2005 and 2007, he Chaired the Australian Flavour and Fragrance Association, and in the 1990's, in addition to initiating the AIFST Membership Marketing Committee, he assisted in developing strategies for the AIFST and was a contributing author for the Secondary Schools textbook in Food Technology.

Duncan more recently was on a Federally Funded Steering Committee preparing National Meal Guidelines for Age Care: *A Guide for Service Providers, Caterers and Health Professionals Providing Home Delivered and Centre Based Meal Programs for Older Australians.*

Duncan was an elected Local Government Councillor from 2008 to September 2017, where in addition to normal Council activities, he was a founding member of the Council's Audit and Risk Committee and Chaired from 2012 until September 2016 the Ku-ring-gai / Hornsby Meals on Wheels Board and was a MWP Community Aid Director.



australian
institute of
food science
& technology

**UNITING FOOD INDUSTRY PROFESSIONALS
IN THE SCIENCE OF FEEDING OUR FUTURE**

GROW



LEARN



CONNECT



CHAMPION



Purpose & Mission

Uniting food industry professionals in the science of feeding our future

To advance and inspire all food sector professionals through education, collaboration and recognition to champion a robust, innovative science based Australian food industry to meet future food needs.