



Monday 11th October 2021
DAY 1: DELIVERING FOOD
SAFETY

09:00 – 09:30 AM

CONVENTION AND AIFST WELCOME

**WELCOME ADDRESS AND CONVENTION
OFFICIAL OPENING**

Duncan McDonald, AIFST President & Board Chair

Dr Lisa Szabo, Director Food Safety & CEO Food Authority

09:30 – 10:15 AM

**K 1 - JR VICKERY ADDRESS: THE
HABER-VICKERY-BORLAUG-WFP
CONTINUUM**

Professor Johannes le Coutre, UNSW, Sydney

10:15 – 11:00 AM

**K2 - GOLD PARTNER KEYNOTE
ADDRESS: FOOD TECHNOLOGY,
DESIGN AND TRACEABILITY**

Scott Hansen, NSW DPI Director General

11:30 – 1:00 PM

**1.1 - FOOD SCIENCE SUPPORTING FOOD
SAFETY SYSTEMS**

Supported by: BVAQ

1:30 - 3:00 PM

**1.2 - AAFP/bioMérieux Food Safety
Symposium**

Presented by: AAFP & bioMerieux

3:30 - 5:00 PM

**1.3 - AN ANZ AND EUROPEAN VIEW ON
ALLERGEN MANAGEMENT AND
LABELLING**

Presented by: Allergen Bureau

PRESENTATION & SPEAKER BIOS

K1 KEYNOTE SPEAKER



Professor. Johannes Le Coutre
UNSW

Topic: The Haber-Vickery-Borlaug-WFP continuum

About:

Johannes le Coutre is Professor Food & Health at UNSW, Sydney. During his Ph.D. in Biophysics at the Max-Planck-Institute, he characterized the mechanism underlying light driven bacterial proton transport. During his postdoctoral training at UCLA he engaged in biochemical and biophysical investigation of bacterial sugar transporter proteins and potassium channel proteins.

Subsequently he built the research program on taste physiology at Nestlé Research in Switzerland. Le Coutre initiated global research activities integrating private and public sectors and led those activities all the way to implementation in the markets. Johannes has been recognized with several R&D awards and serves as the founding Editor in Chief for Frontiers in Nutrition.

He established a portfolio of scientific projects at Imperial College London, where he holds a visiting Professorship, featuring work on microbiota, spices and on food perception.

Since 2019 le Coutre holds a full Professorship at UNSW. He is responsible for the UNSW Food program, and he is developing a broad research agenda on cellular agriculture.

Abstract:

“The Haber-Vickery-Borlaug-WFP continuum”

Renovation of our global food system(s) probably represents the single largest challenge to be addressed if we successfully want to mitigate the impact of climate change. The transformative step underlying this renovation is massive, and it does involve multiple inventions and innovations. The change required will include both technology and policy solutions.

Throughout history, mankind has been faced with changes to the way food is obtained, stored and prepared. Often these changes had been necessary and often they turned out to be powerful. Specifically, in the 20th Century we have seen a number of critical and connected innovations in agriculture and food production. The 21st Century will build on these and continue to deliver meaningful breakthroughs and discoveries.

Interestingly, to achieve a few well-defined improvements with regard to climate change, it seems necessary to alter a multitude of parameters in the way we procure, produce and provide food.

Last, if we want to succeed with the changes required, we need to educate, develop and train the future workforce in Food & Nutrition, Science & Technology.

K2 KEYNOTE SPEAKER



Scott Hansen
Director General, NSW Department of Primary Industries

Topic: Food technology, design and traceability

About:

Scott Hansen joined NSW Department of Primary Industries (DPI) as Director General on 17 March 2014. Before joining the Department he held senior management positions in both the public and private sectors with a defined interest in the areas of agriculture, innovation and productivity.

Immediately prior to joining the Department of Primary Industries, Scott was Managing Director of Meat & Livestock Australia (MLA) responsible for the overall operations of the business and a \$170 million industry-funded budget for research and development and marketing.

He has also served in leadership roles as the Executive Director of Sheepmeat Council of Australia, Executive Director of Victorian Farmers Federation Pastoral Group, and previously worked with the Victorian Department of Primary Industries.

After joining the MLA in 2004, he served as General Manager for Industry Affairs and Communication. Scott held an overseas post with MLA, working in Washington in 2009, heading up the Australia’s beef, lamb and goat marketing efforts in the United States, Canada and Mexico.

He graduated with a rural science degree from the University of New England



1.1 | FOOD SCIENCE SUPPORTING FOOD SAFETY SYSTEMS



Clare Winkel

Topic: The identification of potential food safety hazards for the seaweed species

About:

Clare has worked in the food industry since 1987, from the meat processing floor up including at Australian State and Federal departments, a private consultant and as an GFSI auditor & trainer.

Clare has audited in 14 countries: in Europe, North America, the South Pacific, the Caribbean and Australia with experience across numerous sectors of the food industry (wild harvest/farming to value added manufacturing) including packaging manufacturer & social responsibility audits.

Clare has developed training courses, standards/checklists for a number of Australian agri-industries. Clare is currently working on a Agrifutures project developing food safety plans for 2 separate methods of processing seaweed.

Clare is available to carry out the following consulting services:

- Gap/internal audits.
- Management reviews and corrective actions.
- Raw material & packaging assessments for food fraud and food safety.
- Risk assessment developments- food fraud, site security and food safety.
- Procedure development.
- Food safety culture objectives and action plan development.

Presentation overview:

Annually there are over 36 recalls/import alerts for seaweed-based foods worldwide. Australia instigated 50% of these recalls/alerts in 2019. Australia imported AUD \$40 million of seaweed products in 2017/18: 85% was for human consumption. Currently there are a small number of Australian seaweed food processors, making bulk wholesale ingredients or finished retail ready products in Australia, using line grown or collected wild seaweeds.

It is a requirement that all Australian food processors meet FSANZ section 3.2.1 (Food Safety Programs), but most local authorities have little understanding of seaweed food safety hazards & so do not inspect the premises.

This session will look at some of the known food safety hazards within processed seaweed for human food consumption.

1.1 | FOOD SCIENCE SUPPORTING FOOD SAFETY SYSTEMS



Snehal Jadhav
Deakin University

Topic: Foodomics in microbial food safety

About:

Dr Snehal Jadhav is an academic working with the CASS Food Research Centre at Deakin University in Melbourne. Her current research is in food safety, focussing on microbial food safety, active packaging and food omics. Dr Jadhav completed her PhD and Post-doctoral research at Swinburne University and was working on industry linked and industry funded projects in food safety. She has also worked as a Research Officer at Metabolomics Australia in the Bio21 Institute at University of Melbourne during which she worked on NCRIS funded research in microbial and stem cell metabolomics. She has about 20 publications in peer reviewed journals with over 700 citations and an h-index of 11.



1.1 | FOOD SCIENCE SUPPORTING FOOD SAFETY SYSTEMS



Jasmine Lacis-Lee
Allergen Bureau & BVAQ

Topic: Hygienic design and validation - the now and the future and it's impact to food safety

About:

Jasmine Lacis-Lee is a specialist in food safety management within the Australian food industry. Jasmine has a Bachelor of Science, with more than 20 years’ experience as a food microbiologist and over 15 years’ working in the food & beverage industries. She holds professional memberships with the ASM (Australian Society of Microbiology), AIFST (Australian Institute of Food Science and Technology), and EHEDG (European Hygienic Engineering & Design Group).

She is the Honorary and Company Secretary of the Allergen Bureau and Board Director since 2018. She is also proud to be the founding Co-chair and Board Director for the Australian Regional division of the EHEDG.

Jasmine participated in the Allergen Bureau Risk Review Website working group and current Project Lead for the Allergen Bureau Agricultural Cross Contact working group. She is a member of the AOAC Gluten and Food Allergen Analysis working group and also participates in the AIFST Scientific & Technical Advisory Committee.

Jasmine joined BVAQ in 2015 and in her role regularly consults both Nationally and Internationally with large global food and beverage manufacturers, regulatory authorities, through to QSR and hospital food services, where she provides strategies for managing microbiological and allergen risks; provides support with equipment installation and validations; as well developing customised training covering microbiology, allergens and food safety risks. Jasmine is also responsible for delivering Allergen Bureau endorsed VITAL® training.

Presentation overview:

Hygienic design is a phrase that has been used for some time in the food industry for many years, and is well established in some sectors i.e. dairy, then others. The design of equipment can directly impact on the food safety of the products produced and as such equipment selection is vital, more so the installation and validation. This presentation will cover that resources are available to guide the selection of equipment and validation of equipment. Provide a case study on equipment validation approaches and lastly, provide an update on certification programs and hygienic design incorporation.

1.1 | FOOD SCIENCE SUPPORTING FOOD SAFETY SYSTEMS



Andrew Stone
Managing Director, Rentokil Initial

Topic: Leveraging technology to support and protect health and wellbeing in the food and beverage sector

About:

Andrew Stone is the Managing Director of the Pacific region at Rentokil Initial. Prior to this, Andrew was the Finance Director with the company and has worked at Rentokil Initial for over 8 years. Andrew also has a strong cross functional background in FMCG having previously held senior sales and finance leadership roles with Unilever. A finance graduate of the University of Sydney and with a Masters of Management from the Macquarie Graduate School of Management, Andrew has a strong passion for how we can leverage technology and the IoT to drive seismic change in the pest and hygiene industry to bring about sustainable, proactive and intelligent strategies to enhance our approach to food safety to protect brands and more importantly, protect human health

Presentation overview:

The Internet of things has dramatically changed how the pest industry works. Now, thanks to connectivity, we can bring intelligence to proactively predict and manage pest risk in high dependency environments to protect brands and more importantly, protect human health



1.2| AAFP/BIOMÉRIEUX FOOD SAFETY SYMPOSIUM



Jack Van Der Sanden
Senior Food Safety Advisor, BioMérieux Industrial Microbiology

Topic: Where to Stick the Swab!? Selecting environmental monitoring sample points in a food factory

About:

Jack has worked in the global food industry for 35 years. He has a strong cross-functional background, having led production, technical, supply chain and food safety & quality teams. He is currently a Senior Food Safety Advisor with BioMerieux, helping food manufacturers around the world with Food Safety & Quality challenges.

Previously, Jack was the General Manager of Food Safety & Quality Assurance at Fonterra, a multinational dairy co-operative based in New Zealand. During this time, he led a company-wide food safety review of Fonterra’s manufacturing base and redesigned the company’s food safety and quality standards for HACCP and Environmental Pathogen Management (EPM). He has advised many local and international food businesses and managed consultancy projects and training in the USA, Europe and Asia.

Jack has a food technology degree from The Netherlands and a Post Graduate Diploma in Dairy Science & Technology from Massey University in New Zealand.

Presentation overview:

Environmental monitoring programs are an effective verification tool to confirm the health of your food factory. However, there is very little guidance in the scientific literature where to swab your factory and process. As a result, sample point selection tends to be an afterthought, which can lead to a sub-optimal environmental monitoring program and an “illusion of control”.

In his presentation, Jack will introduce a risk-based/targeted approach for picking environmental monitoring sample points in a food factory and illustrate why you should always challenge your program – whether you have positive results or not!

1.2| AAFP/BIOMÉRIEUX FOOD SAFETY SYMPOSIUM



Dr. David Jordan

Principal Research Scientist, NSW Department of Primary Industries

Topic: Antimicrobial resistance in the food chain – a quarter century of persistence and progress

About:

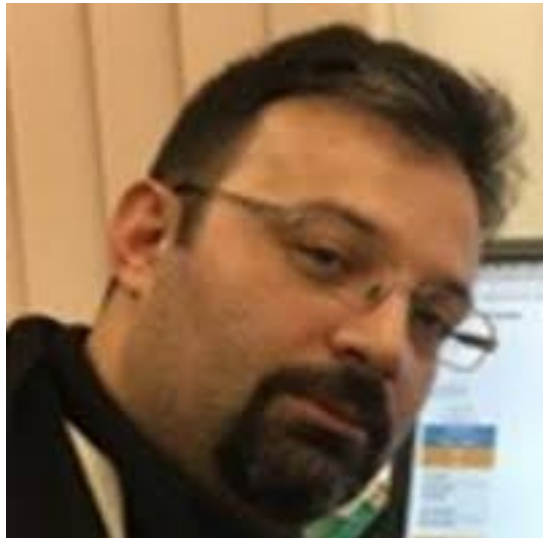
David Jordan is a veterinarian and doctoral-trained epidemiologist with keen interest in applied microbiology. He works for the New South Wales Department of Primary Industries as a Senior Principal Research Scientist with a background as a former field veterinarian with longstanding interests in food safety, zoonotic disease and the impacts these have on humans and their enterprises. With respect to antimicrobial resistance David has been a member and chair of various national committees advising the Australian government since 2001. He has also been an adviser to the FAO, the WHO, the OIE, foreign governments and food-industry multinationals.

He has held academic appointments and supervised graduate students at five Australian universities. For almost two decades he has worked closely with the Australian livestock industries on the design conduct and interpretation of research on antimicrobial resistance and enteric pathogens at all stages of the food-chain. His extensive research experience can be accessed on Google Scholar.

Presentation overview:

This presentation will consider the ascendancy of antimicrobial resistance (AMR) to a globally pre-eminent public health issue with profound ramifications for the production and consumption of foods from animals. Major issues to be addressed include the progress with national and international plans to control AMR in the “one health” context with specific reference to the Australian position. A preview will be given to some new microbiological tools with enormous promise for unravelling the complexity that characterises the biology of AMR in the food chain.





Dr João André Carriço
bioMérieux Industry and Researcher

Topic: Predictive Diagnostics: What It Means to Food Safety & Quality

About:

My current professional interests lie in the use of high throughput sequencing methodologies and the development of bioinformatics and data science methodologies to improve food safety or provide robustness to microbial based industrial processes. I strongly believe that these new technologies can provide us with the tools to improve the quality and safety of the food industry and public health.

Previously I spent 10 years as an Academic researcher developing Open Source Software at the Faculty of Medicine, University of Lisbon, where I led a small group of bioinformaticians, and participated in several EU projects and in a EFSA funded project. I was also an expert for the application of sequencing and bioinformatics for ECDC and EFSA activities on this subject.





Associate Professor Kate Howell
School of Agriculture and Food, *University of Melbourne*

Topic: The science of sourdough: Community composition is dependent on yeast and bacteria, species interaction and flour composition

About:

Dr Kate Howell is a Senior Lecturer in Food Chemistry at the School of Agriculture and Food at the University of Melbourne, Australia. She is the Director of Research Training and has leadership roles within the school and faculty. Kate coordinates and teaches undergraduate subjects in Food and Nutrition and in the Master of Food Science. Her research group investigates how complex microbial communities function through interspecies communication and interaction with food components. Her other research topics consider how microbes move in food and agricultural ecosystems, bread microbiology, health impacts from fermented foods, and Indigenous Australian foodways. Originally focussed on yeast genetics and applications in wine and viticultural systems, Kate’s research agenda expanded to encompass bread and other fermented foods during her 2015 sabbatical in France supported by the EU-Agreenskills program. Prior to her role at the University of Melbourne, Kate was a postdoctoral fellow in the Department of Biochemistry at the University of Geneva, Switzerland.

Presentation Abstract:

Yeast and bacterial communities inhabit a sourdough starter to make artisan bread, and sourdough fermentations are an emerging model to study interkingdom communication and interaction between yeast and bacteria. While the species present have been comprehensively catalogued, the interactions and persistence of yeast and bacteria have not been characterised. Our laboratory investigates the interactions of yeast and bacteria and the impact of nutrient availability to persistence and activity of fermenting microbes and considered the impact on dough and bread composition.

Australian sourdough starters contain *Saccharomyces cerevisiae*, *Kazachstania exigua* and *K. humilis* yeasts. When these yeasts were inoculated alone to ferment wheat flour in an extended fermentation, the bread had a heterogeneous crumb structure, a deeper colour and a distinctive chemical aroma profile than those made with commercial baker’s yeast. When bread was made combining these yeasts individually and in combinations with lactic acid bacteria also isolated from these sourdough starters, including *Fructilactobacillus sanfranciscensis* (previously named *Lactobacillus sanfranciscensis*), the bread aroma profiles and crumb structure were more distinctive, with compounds associated with sour aromas produced, altered crumb structures and preferred by sensory panels.

The use of defined mixed cultures as the leaven in wheat bread-making, by exploiting the microbial diversity of artisan Australian starters, can produce bread with distinctive and attractive aromas, altered gluten structures and crumb properties. Inclusion of bran particles increased the small molecules produced. Interactions between sourdough microbes may affect longevity and diversity of the fermenting population, and these results have implications for deliberate construction of sourdough communities for bread production. Diverse microbes interact with the macromolecules in dough in very specific ways to affect food quality and we argue that understanding the potential of microbes in the context of diversity in wheat flour from different wheat varieties is a new variable to be considered in achieving final product specifications.

1.3 | AN ANZ AND EUROPEAN VIEW ON ALLERGEN MANAGEMENT AND LABELLING



Kirsten Grinter
Director, Allergen Bureau, Nestle & Allergen Bureau Australia

Topic: Allergen Bureau essential industry guidance and resources

About:

Kirsten has worked in several different capacities across her career, R&D, Manufacturing, Research, Regulatory and Nutrition. Her current role is Regulatory, Scientific Affairs & Nutrition Manager for Nestlé Oceania.

Kirsten has been involved with the Allergen Bureau at its inception in 2005 and is passionate about delivering industry allergen management initiatives.

Kirsten is the President of the Allergen Bureau and is driving international acceptance of the VITAL risk based program, through the work of the VITAL Scientific Expert Panel.

Kirsten considers that working collaboratively with industry stakeholders, consumer groups and Government to be key for the industry to remain competitive and successful globally.

Presentation overview:

The Allergen Bureau (industry not for profit) has renewed its Vision and Mission, we have simplified our overall message around our priorities, and we continue to update our industry resources. We have updated our Allergen Bureau website recently with a user-friendly look ad feel and have created a VITAL online website as well which is very easy to locate and access.

Recent changes to the Australian and New Zealand regulations, introduced to ensure consumer labelling clarity and consistency has meant that some of our key Best Practice Allergen Management resources also required a review and update. We need to seek to align where possible to provide specific, clear precautionary allergen labelling information when it is determined necessary through risk review.

The Allergen Bureau continues to be a very relevant industry-based organisation today. Our work is steered through our Members and we seek to address and manage their concerns and challenges in everyday allergen management. The allergic consumer is at the heart of what we do and collaboration with local and International scientific and consumer organisations remains key to our strategy and our future.

1.3 | AN ANZ AND EUROPEAN VIEW ON ALLERGEN MANAGEMENT AND LABELLING



Dr Sylvia Pfaff
Managing Director, FIS Europe

Topic: The European perspective and actions regarding allergen management and PAL

About:

Dr. Sylvia Pfaff studied food chemistry in Hamburg. She did her PhD in aroma research. After some consulting projects she joined the EUROPREVALL project on behalf of FIS Europe in 2006. Since then she implements allergen management systems in the food industry,

Presentation overview:

In Europe and in Germany no legislative thresholds for unintentional presence of allergens are established. The VITAL 3.0 concept is well known. However, the food industry argues against it in different ways. The European / German view will be reflected in the presentation and the current legislation will be highlighted.



1.3 | AN ANZ AND EUROPEAN VIEW ON ALLERGEN MANAGEMENT AND LABELLING



Marty Blom
Netherlands Organisations for applied scientific research
TNO

Topic: Consequences of food intake choices in allergen risk assessment and management

About:

Dr Marty Blom is scientific risk assessor at the Netherlands Organisation for Applied Scientific Research (TNO) and holds a position as guest scientist at the University Medical Center Utrecht. She is leading the program line on Allergen and Allergy Management of the TNO Shared Research Program Food Allergy since 2016.

Her focus is on scientific and practical developments that benefit implementation of (probabilistic) allergen risk management and quantitative guidance for precautionary allergen labeling. She is passionate for improving food safety for the food allergic population. One of her current interests are harmonised intake data, and, she is part of an ILSI Expert group aiming for harmonised quantitative allergen risk assessment for packaged foods.

Prior, Dr Blom was risk assessor at the Dutch National Institute for Health and Environment, and research scientist at Unilever in innovation projects for immunomodulating ingredients. She obtained her PhD in cellular toxicology at Leiden University, The Netherlands and followed the postdoctoral education for registered toxicologist.



1.3 | AN ANZ AND EUROPEAN VIEW ON ALLERGEN MANAGEMENT AND LABELLING



Jasmine Lacis-Lee
Allergen Bureau & BVAQ

Topic: FIGAML - what you MUST know about allergen management and labelling

About:

Jasmine Lacis-Lee is a specialist in food safety management within the Australian food manufacturing industry. Jasmine has a Bachelor of Science, with more than 20 years’ experience as a food microbiologist and over 15 years’ experience working in the food & beverage industries. She currently holds professional memberships with the ASM (Australian Society of Microbiology), AIFST (Australian Institute of Food Science and Technology), and EHEDG (European Hygienic Engineering & Design Group).

She is the Honorary and Company Secretary of the Allergen Bureau, appointed a Board Director in 2018. She is also proud to be the founding Co-chair and a Board Director for Australian Regional division of the EHEDG.

Jasmine joined BVAQ based in QLD in July 2015 and in her role regularly consults both Nationally and Internationally with a variety of organisations from large global food and beverage manufacturers, regulatory authorities, through to single hospital and hotel kitchens, where she provides strategies for managing microbiological and allergen risks; provides support with equipment installation and validations; as well developing customised training covering microbiology, allergens and food safety risks. Jasmine is also responsible for delivering Allergen Bureau endorsed VITAL® training.

Presentation overview:

Allergen Management is critical for both food service and food manufacturing businesses to ensure that they produce and provide safe products to consumers. This presentation will touch on recent developments shared during the 4th Food Allergen Management Symposium, providing an overview on food allergy prevalence, the impacts to consumers and what resources the Allergen Bureau has available to assist businesses in implementing allergen management processes

1.3 | AN ANZ AND EUROPEAN VIEW ON ALLERGEN MANAGEMENT AND LABELLING



Georgina Christensen
Allergen Bureau

Topic: VITAL and PEAL updated best practice PAL

About:

Georgina Christensen is the VITAL® Coordinator for the Allergen Bureau and has been in this part-time role for thirteen years. This position was created to meet the increasing demand for information and support for the VITAL® Program which is managed by the Allergen Bureau. In this role, Georgina answers enquiries from the local and international food industry about implementing the VITAL Program, provides support for and develops VITAL® Online, the web-based version of the VITAL® Calculator and develops support materials for the VITAL Program. Georgina has extensive experience in the food industry, including in Food Regulations and also in Product Development and Quality Assurance positions with multi-national food companies. Georgina is passionate about allergen management and encouraging clear and consistent allergen labelling on food products to assist those with a food allergy to make informed food choices.

Presentation overview:

The recent changes to the Food Standards Code have influenced the Allergen Bureau recommendations for best practice precautionary allergen labelling (PAL). This presentation will cover these changes and where you can go to find out more information about PAL statements.

