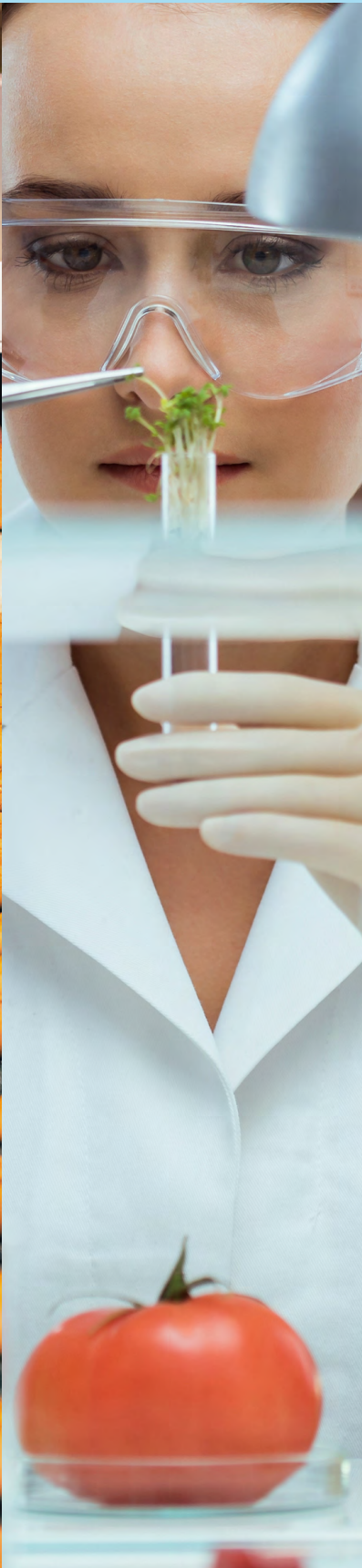




australian  
institute of  
food science  
& technology



**AIFST22**

**FOOD SCIENCE**

CREATING THE FUTURE THROUGH  
COLLABORATION & INNOVATION

23-24 AUGUST

**CONVENTION  
PROGRAM**



## CONVENTION WELCOME



### Welcome to the 2022 AIFST Convention

*Food Science – creating the future  
through collaboration and innovation*

On behalf of the AIFST Board and team,  
welcome to the 2022 AIFST Convention  
– AIFST22 is our 55th convention.

The AIFST Annual Convention is a key event in the Institutes calendar, supporting the continued growth of the Australian food industry by building skills, capability, and networks for food industry professionals to enable you to generate value within the agrifood system.

There is no argument that our agrifood system is facing immense challenges and pressures. This is the landscape in which food scientists are working. The challenges require innovation as the norm. This is not new however the pace of change has accelerated.

With challenges come opportunity – how can the many sectors of the Australian food industry work together to achieve common goals? The answer lies in collaboration – working together to achieve shared goals and embracing innovative ways of thinking and working.

After two years of virtual conventions and events, we are looking forward to presenting AIFST22 as a face-to-face event featuring a full technical program and exhibition.

Over two days with plenary and three concurrent session streams, the convention will feature more than 50 scientific and food industry speakers from across the agrifood sector. Food safety will feature strongly, alongside advances in health and nutrition, sensory and consumer science, food security and resilience, sustainability, and packaging. Innovation and collaboration will be a constant theme.

We are looking forward to a return to a more traditional convention format, with the great networking opportunities offered by a face-to-face event. Our popular social events make a return – the Wine & Cheese Tasting and Young Professionals in Food & 2022 National Mentoring Networking Breakfast will be held at AIFST22. We will also recognise excellence in the food industry at our Annual Awards ceremony.

I would like to acknowledge our student volunteers, the AIFST team and all those who have volunteered their time in the organisation of this event – there is a lot that goes on behind the scenes to bring this event to life.

Thank you to all our event partners for your ongoing support of the AIFST and this event.

Thank you to our scientific and food industry speakers for sharing your knowledge and experiences – supporting food industry professionals in the science of feeding our future.

Thank you all for helping to make the 2022 AIFST Convention a great success!

Please take the opportunity to grow, learn and connect across these two days. Across the many disciplines of food science and technology in the agrifood sector, how are you going to collaborate to innovate – what will you do differently, what will your role be and how will you create change?

I invite and encourage you 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

AIFST CEO

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

### CONTENTS

Overview .....	3
Social Functions .....	4
Where to get help .....	5
Exhibitors .....	6
Convention partners .....	7
Program .....	8
Venue information .....	11

### BOARD OF DIRECTORS

Ms Suz Allen – Non-Executive Director

Ms Julie Cox – Non-Executive Director

Mr John Kavanagh - Non-Executive Director

Mr Deon Mahoney - Non-Executive Director

Dr Michael Depalo - Non-Executive Director

Ms Bronwyn Powell - Non-Executive Director

Mr Duncan McDonald – Chair

### GET SOCIAL AT THE CONVENTION!

**#AIFST22** for all your live event updates,  
the official Convention hashtag.

Don't forget to jump online and share AIFST's updates.  
You can search 'The Australian Institute of Food Science  
and Technology' on Facebook and LinkedIn or  
@AIFST on Twitter.

*We look forward to the conversation!*



# OVERVIEW

## 1. CONVENTION DATE & LOCATION

The Convention will be held on **Tuesday August 23 & Wednesday August 24** at the Crown Promenade, Melbourne, 8 Whiteman Street, Southbank VIC 3006.

The Crown Conference Centre is a modern, state of the art, expansive venue with many different sections and areas.

The registration and exhibition area of the AIFST convention is located on the Ground Floor, the AIFST staff office (Secretariat) is on Level 1, and the conference sessions will take place on Level 2 in the convention/conference rooms - C1, C2 and C3 and Foyer.

## 2. SESSION HOUSEKEEPING

Sessions will start on the time indicated in the program. Please be prompt so as not to disturb other delegates and speakers.

ALL SESSIONS WILL BE RECORDED, SO YOU WON'T MISS OUT ON ANY SPEAKERS OR SESSIONS.

## 3. SPEAKER BIOGRAPHIES AND ABSTRACTS

The biographies and abstracts for each speaker are available on the AIFST22 Convention page on the [AIFST website](#).

## 4. STAY IN TOUCH – FREE WIFI

All delegates will have access to the venue WIFI for free so you can look up convention information on the AIFST website.

## 5. SPREAD THE WORD

The AIFST convention tag is #AIFST22 – please use this during the event to spread the word and share your experiences and highlights from the event.





## SOCIAL FUNCTIONS

### 2022 AWARDS CEREMONY

5.30pm – 6.30pm, Tuesday 23 August

Join us in recognising the achievements of our members at the 2022 AIFST Awards Ceremony. During the ceremony we will be presenting our annual AIFST awards, competition winners and recognise our newly appointed Fellow Members.

### WINE & CHEESE TASTING EVENING

6.30pm – 8.30pm, Tuesday 23 August

Level 2 Foyer

The Wine & Cheese Tasting Evening is on again for another year! This hugely popular event will showcase some of Australia's best cheeses coupled with fantastic regional wines.

The Wine & Cheese Evening is proudly brought to you by Eurofins.



### YOUNG PROFESSIONALS & 2022 NATIONAL MENTORING NETWORKING BREAKFAST

7.30am – 8.45am, Wednesday 24 August

Level 2 Foyer

The Young Professionals Networking Breakfast has once again expanded to include the 2022 Mentoring Program. This is a must for all under-30 food professionals to come and enjoy breakfast, network with other young members, and speak to Mentors and Mentees involved in this year's Mentoring Program.

For catering purposes, attendance to the breakfast is pre-booked during delegate registration.

The Young Professionals & Mentoring Networking Breakfast is proudly brought to you by Kantar.





## WHERE TO GET HELP

### BEFORE THE CONVENTION

#### AIFST Staff Contacts:

Should you have questions in the days leading up to the Convention, do not hesitate to contact us.

**Email** aifst@aifst.com.au

**Mobile** 0447 066 324

### DURING THE CONVENTION

#### 2022 Volunteers:

Our Convention Volunteers are food science and technology student members and are on hand to support AIFST staff, the convention, and you, to ensure that the Convention runs as smoothly as possible. You can find them in their white AIFST22 T Shirts.

#### AIFST Staff:

It won't be possible for us to monitor the phone or email during the Convention, but if you need to find us this is what we look like!



*Melissa Garland*



*Annelise Sarikas*



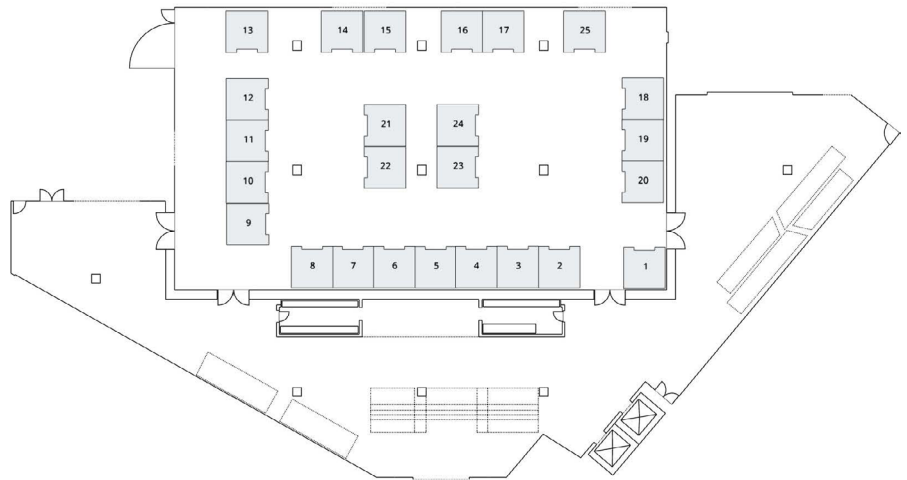
*The AIFST team: Melinda, Carilee, Fiona, Clive, Melissa & Annelise.*



## EXHIBITORS

The AIFST22 exhibitors can be found on the Ground Floor right near the Registration Desk. Please show them your support and visit their booths.

Company	Stand No
Neogen Australasia	18
PerkinElmer	5
Charles River	8
BVAQ	9
Rentokil-Initial	14 & 15
Elisa Systems	2
Rosewood	4
AgriFood Technology	16
BIOMÉRIEUX	19
Integrity Compliance Solutions (ICS)	12
ALS	20
Muddy Boots by Telus Agriculture	17
GS1 Australia	6
Westlab	1



Thermo Fisher	11	Bio-Strategy	21
Anton Paar	10	Intertek/SAI Global	23
Sciex	3	LTT Group	24
AIFST	13	Food Safety Information Council	7
The Allergen Bureau	22	Vendart Diagnostics	25



## COVID-SAFE GUIDELINES

### FACE TO FACE EVENTS

In hosting face-to-face events AIFST expects all presenters and attendees will be able to interact directly.

AIFST will monitor the COVID-19 situation and relevant guidance, and formulate modifications, if necessary.

AIFST will follow advice from the respective State Government of the State where the event is being held.

AIFST will operate under the venue protocols for our attendance guidelines.

Current information regarding vaccination status and entry to the venue will be provided to attendees with the event registration and will be updated as and when changes occur.

Should the Government or venue guidelines change around health advice and vaccination status, we will continue to operate and follow the recommended guidelines. We advise attendees to check the relevant guidelines prior to attending and event.

We also recommend that attendees regularly check the Australian Department of Health website for the most up to date public health advice.

Irrespective of the current situation and for the foreseeable future, we will continue our duty of care to all our members, event attendees, venue staff and AIFST staff and will continue to support the implementation of additional health and safety and cleaning measures implemented by the venues where AIFST runs events.

### ATTENDEES (INCLUDING ANY EXHIBITORS)

All attendees must register online with accurate contact information including name, contact number and email address, which in addition to being held in a secure database by AIFST, will assist with contact tracing where required.

Name badges will be issued at registration and must be always worn.

Individuals with symptoms of COVID-19 (including those awaiting a test result) or a close contact of a confirmed case of COVID-19 in the 7 days preceding the event, must remain at home.





# 2022 AIFST CONVENTION PARTNERS

Gold Partner



Silver Partner



Bronze Partners



Convention Partners



right solutions.  
right partner.



Wine & Cheese



Young Professional & Mentoring Breakfast Partner





# CONVENTION PROGRAM - TUESDAY AUGUST 23, 2022



7:30 – 8:45				CONFERENCE REGISTRATION – GROUND FLOOR			
8:00 – 5:30		EXHIBITION		EXHIBITION HALL - GROUND FLOOR			
TIME		SESSION					
CONVENTION HALL – LEVEL 2							
DAY ONE PLENARY							
9:00 – 9:20		<b>Plenary Chair:</b> Deon Mahoney, AIFST Board Member <b>Convention and AIFST Welcome</b> Welcome Address and Convention Official Opening					
9:20 – 10:00		K1		<b>JR Vickery Address:</b> Food Science – Creating the future through collaboration & innovation <i>Professor Charles Brennan, RMIT University</i>			
10:00 – 10:30		K2		<b>Gold Partner Keynote Address:</b> Dietary Fiber: old dog and new tricks. Health claims, regulatory landscape, analytical solutions and future trends <i>Dr Claudio Cornaggia, Neogen</i>			
10:30 – 11:00		K3		<b>Keynote Address:</b> Food Science & Nutrition - joining the dots for the future <i>Associate Professor Nenad Naumovski, University of Canberra</i>			
11:00 – 11:30							
MORNING TEA BREAK							
11:35 – 1:00		<b>SESSION 1.1 [Room C1]</b> Innovation in Food Safety		<b>SESSION 1.2 [Room C2]</b> Consumer and Sensory Science		<b>SESSION 1.3 [Room C3]</b> Innovation in Packaging	
		<b>AAFP/bioMérieux Food Safety Symposium</b>		<b>Presented by the AIFST Consumer &amp; Sensory Science Special Interest Group</b>		<b>Presented by: Australian Institute of Packaging</b>	
		<b>Session Chair:</b> David Myatt, bioMérieux		<b>Session Chair:</b> Suz Allen, AIFST Board Member		<b>Session Chair:</b> Keith Chessell, AIP	
		<b>1</b> Deep serotyping of <i>Salmonella</i> using CRISPR technology <i>Dr Nikki Shariat, University of Georgia, USA</i>		Understanding where Sensory & Consumer research is at its most valuable in the NPD cycle <i>Jodie Hill, Sensory Solutions</i>		The Swing to Paper from Plastic packaging - barrier, recyclability & PFA's <i>Keith Chessell, AIP</i>	
		<b>2</b> Australian Pathogen Genomics Program as it pertains to Food Pathogens <i>Assoc Prof Amy Jennison, Queensland Health Scientific Services</i>		They want what....!?!? Demystifying consumer product expectations and perceptions <i>Dr Cathy Gair, T-Garage</i>		Concerns with PFA's and Packaging <i>Dr Sean O'Malley, Green Man Solutions</i>	
		<b>3</b> Sensing technologies and artificial intelligence applied to food safety <i>Assoc Prof Daniel Cozzolino, The University of Queensland (QAAFI)</i>		Utilizing Artificial Intelligence to transform sensory and consumer research at all product development stages <i>Dr Danielle van Hout, Aigora</i>		Compost and Compostable Packaging and how they work together. Where does PFA's sit in these discussions? <i>Gary Smith, Biopak</i>	
		<b>4</b> The paradigm-shift of microbiological analysis in fermented beverage production <i>Jermaine Lindsey, bioMérieux USA</i>		In a post-covid digital world, how do we immerse ourselves in our customers' world and build better products? <i>Megan Ferguson, Hearsay</i>		Composting and Compostable packaging <i>Lachlan Jeffries</i>	
		<b>Q&amp;A</b> Speaker Panel		Speaker Panel		Speaker Panel	



1.00 – 2.30		LUNCH BREAK		
TIME	SESSION	DAY ONE PLENARY		
2.35 – 4.00	<b>SESSION 1.4 [Room C1]</b> Innovation in Food Safety	<b>SESSION 1.5 [Room C2]</b> Innovation in Health and Nutrition	<b>SESSION 1.6 [Room C3]</b> Food Process Innovation	
	<b>AAFP/bioMérieux Food Safety Symposium</b>	<b>Presented by the AIFST Consumer &amp; Sensory Science Special Interest Group</b>	<b>Presented by: Australian Institute of Packaging</b>	
	<b>Session Chair:</b> Michael Depalo, AIFST Board Member	<b>Session Chair:</b> Associate Professor Nenad Naumovski, University of Canberra	<b>Session Chair:</b> Darren Gardiner, CSIRO	
	<b>1</b> Risk assessment - back to basics for the future <i>Jasmine Lacis-Lee, BVAQ</i>	Future Nutrition Trends <i>Simon Lord, ADM</i>	Extrusion Process Development, Transfer and Scale-up <i>Dennis Forte, D. Forte &amp; Associates</i>	
	<b>2</b> Bacteriophages for Contamination Control in Food <i>Tara Cassidy, Charles River Laboratories</i>	Cognition & Mental Health <i>Dr Nikolaj Travica, Deakin University</i>	Aquafeed - Formulation and Production <i>Michael Salini, Deakin University</i>	
	<b>3</b> Assessing Agricultural Allergen Cross Contact - New industry resources available to assist in identifying and managing allergen risks <i>Jasmine Lacis-Lee, Allergen Bureau</i>	The Gut Microbiome: Is this the Future of Nutrition and Health? <i>Tim Crowe, Thinking Nutrition</i>	Turning vegetable waste into healthy snacks <i>Penny Brereton, NutriV</i>	
	<b>4</b> Bringing innovation in pest control to the food industry <i>Andrew Stone, Rentokil Initial</i>	Resistant starch attenuates the health effects of a thermally processed diet <i>Dr Matthew Snelson, Monash University</i>	Extrusion technology for creating textured plant-based foods <i>Associate Professor Asgar Farahnaky, RMIT University</i>	
	<b>5</b> Australian Food Safety Regulations and processed seaweed Critical Control Points <i>Clare Winkel, ICS</i>			
	<b>Q&amp;A</b> Speaker Panel	Speaker Panel	Speaker Panel	
4.00 – 4.30		AFTERNOON TEA BREAK		
4.30 – 5.30	<b>1.7</b> Emerging Researchers presentations – Room C1 & C2			
4.30 – 5.30	<b>1.8</b> <b>WORKSHOP:</b> FSANZ Branded Foods Database – Room C3			
5.30 – 6.30	AWARDS CEREMONY			
6.30 – 8.30	WINE & CHEESE EVENING			



# CONVENTION PROGRAM - WEDNESDAY AUGUST 24, 2022

7.30 – 8.45		CONFERENCE REGISTRATION	
8.00 – 2.45		EXHIBITION	EXHIBITION HALL - GROUND FLOOR
TIME	SESSION		
CONVENTION HALL - LEVEL 2			
DAY ONE PLENARY			
8.50 – 9.00		<b>Day 2 Welcome:</b> Duncan McDonald, AIFST President and Board Chair <b>Plenary Chair:</b> Fiona Fleming, AIFST CEO	
9.00 – 9.30	K4	<b>Keynote speaker:</b> Strengthening the resilience of food supply chains in a world of shocks and stresses <i>Dr Rachel Carey, Senior Lecturer in Food Systems, The University of Melbourne</i>	
9.30 – 10.00	K5	<b>Keynote speaker:</b> A glimpse into the protein future <i>Professor Michelle Colgrave, CSIRO Agriculture and Food</i>	
10.00 – 10.30	K6	<b>Keynote speaker:</b> Corporatisation of the food system <i>Dr Jennifer Lacy-Nichols, University of Melbourne</i>	
10.30 – 11.00	K7	<b>Keynote speaker:</b> Food Technology as a means to improve Australia's food supply chains <i>Professor Colin Barrow, Deakin University</i>	
11.00 – 11.30		MORNING TEA BREAK	
11.35 – 1.00	<b>SESSION 2.1 [Room C1]</b> Food Regulation for Future Foods	<b>SESSION 2.2 [Room C2]</b> Food Security - the Future	<b>SESSION 2.3 [Room C3]</b> Food System Sustainability
			<b>Presented by: Fight Food Waste Ltd</b>
	<b>Session Chair:</b> Julie Cox, AIFST Board Member	<b>Session Chair:</b> Deon Mahoney, AIFST Board Member	<b>Session Chair:</b> Dr Steven Lapidge, Fight Food Waste Ltd
	<b>1</b> Sustainability, health, and the regulation of food <i>Professor Mark Lawrence, Deakin University</i>	Overview of seaweed and extracts into food systems <i>Dr Helen Fitton, RD Advisor</i>	Fighting food waste in Australia - past, present and future <i>Dr Steven Lapidge, Fight Food Waste Ltd</i>
	<b>2</b> Supporting innovation while safeguarding health <i>Christel Leemhuis, FSANZ</i>	Antimicrobial resistant microorganisms and the food supply <i>Professor Trevor Lithgow, Monash University</i>	Food waste reduction through date labels and storage advice <i>Dr Simon Lockrey, Fight Food Waste CRC</i>
	<b>3</b> FoodTrader OSCAR, a contemporary food safety regulatory management system for both regulators and food businesses <i>Mr Gary Smith, VIC Dept of health</i>	Indigenous Foods <i>Paul Saeki, Northern Australia Aboriginal Kakadu Plum Alliance (NAAKPA)</i>	What has the Household Intervention project taught us about reducing our own food waste? <i>Garni Karunasena, Fight Food Waste CRCK</i>
	<b>4</b> Developing regulation to change the future of food <i>Scott Bouvier, King &amp; Wood Mallesons</i>	Safe, secure and sustainable food - diverse perspectives <i>Deon Mahoney, International Fresh Produce Association</i>	The business case for a nationwide food waste behaviour change campaign <i>Professor David Pearson, Fight Food Waste CRCs</i>
	<b>Q&amp;A</b> Speaker Panel	Speaker Panel	Speaker Panel
1.00 – 2.30		LUNCH BREAK	
		<b>Plenary Chair:</b> Deon Mahoney, AIFST Board Member	
2.35 – 3.00	K8	<b>Keynote speaker:</b> The Future of Nutrition for the Australian Food Supply <i>Dr Anneline Padayachee, The Food Scientist / University of Queensland</i>	
9.00 – 9.30	K9	<b>Keynote speaker:</b> Future Food Systems and Emerging Food Industries <i>Emma Coath, Rocket Seeder</i>	
3.30 – 4.15	PANEL	<b>Future Food Systems and Emerging Food Industries</b> <b>Moderator:</b> David Landers <b>Panel:</b> Emma Coath, Dr Anneline Padayachee, Kim Tikellis, Susie O'Neill, Steven Lapidge, Paul Saeki.	
4.15 – 4.30		CONVENTION CLOSE – Fiona Fleming, AIFST CEO	

# VENUE INFORMATION

## LOCATION

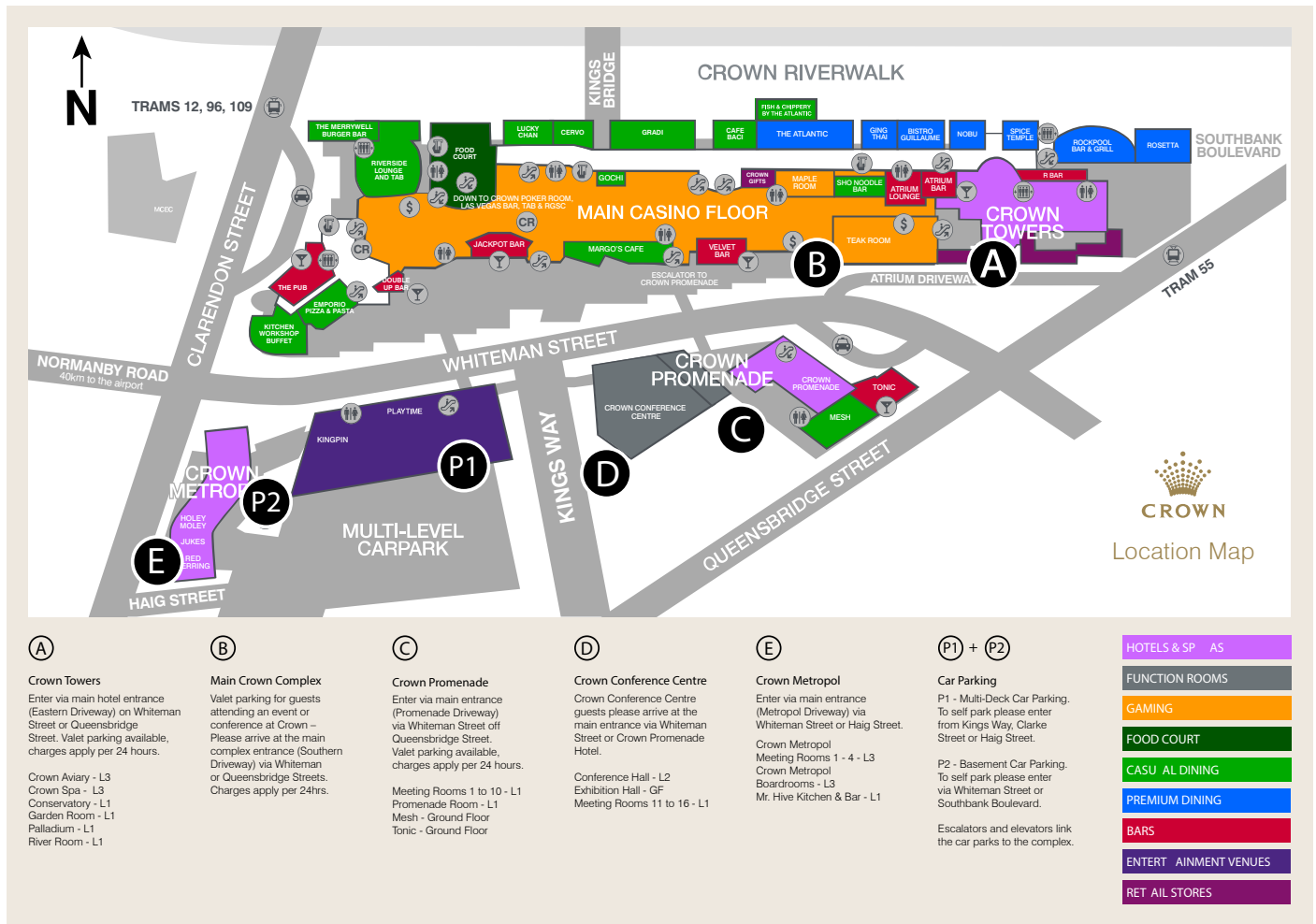
### Crown Conference Centre

Crown Promenade, Melbourne, 8 Whiteman Street, Southbank VIC 3006. [Click here for google map.](#)

### Venue Layout

The Crown Conference Centre is a modern, state of the art, expansive venue with many different sections and areas. The registration and exhibition area of the AIFST convention is located on the Ground Floor, the AIFST staff office (Secretariat) is on Level 1, and the conference sessions will take place on Level 2 in the convention/conference rooms - C1, C2 and C3 and Foyer.

- Ground Floor – Registration Desk
- Ground Floor - Exhibition
- First Floor (Level 1) – Convention Secretariat M14 and Speaker preparation
- Second Floor (Level 2) – Convention Rooms.





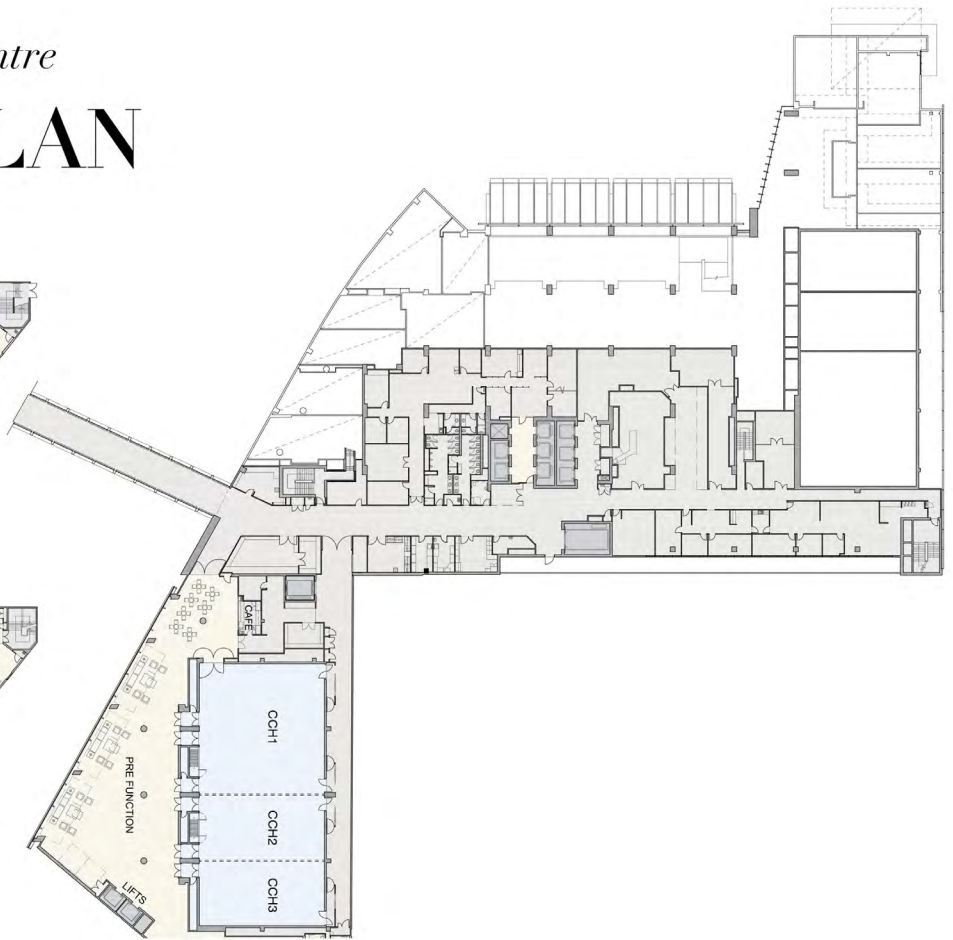
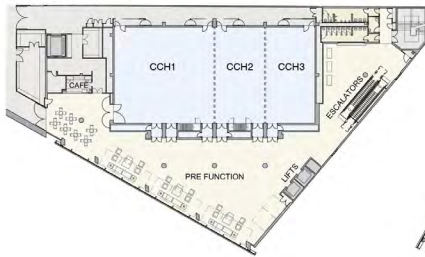
## Crown Conference Centre

# FLOORPLAN

Ground floor plan



Level 2 floor plan







**SAVE THE DATE  
FOR AIFST23**

**JULY 24 & 25, 2023**  
Melbourne Convention  
& Exhibition Centre  
[www.aifst.asn.au](http://www.aifst.asn.au)



**23 — 26**  
**JULY 2023**

Melbourne Convention  
& Exhibition Centre

# Redefine the future of food

**What you do matters**

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& Register now**

[foodproexh.com](http://foodproexh.com)

We are in a time of transition where environmental awareness and future thinking is stepping up to lead consumer led solutions for the food and beverage manufacturing industry.

foodpro is the leading food and manufacturing event that brings all the industry expertise to one place.

Showcasing design innovations, new technology, and the latest packaging and processing solutions, foodpro is where the food industry gathers to generate solutions towards a more sustainable world. It's about creating. Together.

**Because what you do, matters.**

