

# CONVENTION PROGRAM - MONDAY JULY 24, 2023

7.30 – 8.45	CONVENTION REGISTRATION		
10.00 - 5.00	foodpro EXHIBITION		
TIME	SESSION		
CLARENDON AUDITORIUM			
9.00 - 11.00	<b>DAY ONE PLENARY</b> <b>Plenary Chair:</b> Dr Michael Depalo, AIFST Board Deputy Chair		
9.00 - 9.20	<b>Convention Welcome:</b> Duncan McDonald, AIFST President and Board Chair <b>Official Opening:</b> Senator Jana Stewart		
9.20 – 10.00	K1	<b>JR Vickery Address:</b> The Science of Food Security & Sustainability <i>Dr Mary Ann Augustin, Chief Research Scientist, CSIRO</i>	
10.00 - 10.30	K2	<b>Keynote address:</b> Food Classification systems: Nutrients or NOVA <i>Professor Melissa Fitzgerald, University of Queensland</i>	
10.30 - 11.00	K3	<b>Keynote address:</b> Food safety, security, and sustainability: are we getting it right? <i>Deon Mahoney, IFPA, brought to you by Hygiene</i>	
11.00 – 11.30	<b>MORNING TEA BREAK</b> <b>Partner: BVAQ</b>		
11.35 – 1.00	<b>SESSION 1.1</b> AAFF/bioMerieux Food Safety Symposium	<b>SESSION 1.2</b> Sensory & Consumer Science	<b>SESSION 1.3</b> New Product Development for Sustainability
	Clarendon Auditorium	Clarendon A	Clarendon D/E
	<b>Session Chair:</b> David Myatt, biomerieux	<b>Session Chair:</b> Jodie Hill, Sensory Solutions	<b>Session Chair:</b> Dr Gregory Harper, University of Melbourne
	1 From Sample to Result - How to Minimise Surprises! <i>Jack Van Der Sanden, biomerieux</i>	A sensory study of Bread Salt Reduction in a Remote Indigenous Australian Community <i>Rozlynnne Clarke, Goodman Fielder</i>	Nutri V - Upcycling in Action <i>Raquel Said, NutriV</i>
	2 Evaluating new approaches to defining pathogens within a red meat context <i>Glen Mellor, CSIRO</i>	A little like chicken? Exploring the sensory properties of edible insects <i>Ishka Bless, University of Adelaide</i>	Designing delicious plant-based meats to make a positive impact – the v2foods R&D story <i>Dr Lisa Ronquest-Ross, v2food</i>
	3 Food fraud – An under emphasised threat to consumer health <i>Dr Donna Cawthorn, Qld DAF</i>	Sensory properties of ancient plant-based protein foods: informing development of future foods <i>Dr Raisa Rudge, University of Queensland</i>	Rescue Pops – Repurposing plums to bring a new food product to market <i>Angela Bracken, Montague</i>
	4	Plant-based meat analogues: what do consumers really want? <i>Jaqueline Moura Nadolny, University of Queensland</i>	Unlocking Earth's most abundant source of protein. <i>Fern Ho, The Leaf Protein Co.</i>
	5	Youth Perceptions and Engagement with Sustainable Diets <i>Professor Gary Pickering, Brock University Florida</i>	
	Q&A Speaker Panel	Speaker Panel	Speaker Panel
1.00 – 2.30	<b>LUNCH BREAK</b> <b>Partner: Manildra</b>		

2.35 – 4.00	<b>SESSION 1.4</b> Food Safety	<b>SESSION 1.5</b> Food Security	<b>SESSION 1.6</b> Health & Nutrition
	<b>Clarendon Auditorium</b>	<b>Clarendon A</b>	<b>Clarendon D/E</b>
	<b>Session Chair:</b> Sarah Crisp, Consultant	<b>Session Chair:</b> Jasmine Lacis-Lee, BVAQ	<b>Session Chair:</b> Dr Duncan Craig, AFGC
	1 Were toxic weed (thornapple) leaves on the horizon scan for emerging food safety hazards in leafy salads? <i>Dr SP Singh, DPI</i>	Monash Sustainable Development Institute <i>Prof Tony Capon, Monash University</i>	Are all 'ultra-processed' foods bad? <i>Professor Eleanor Beck, UNSW</i>
	2 Quality Control Testing for Novel Foods <i>Tara Cassidy, Charles River Laboratories</i>	Antimicrobial Resistance and Food Manufacturing - why it matters <i>Barry McGookin, FIAL</i>	Australia's growing appetite for plant-based foods <i>Kathy LaMacchia, GLNC</i>
	3 Chemical hazards that you probably didn't consider and what can you do about them? <i>Clare Winkel, Integrity Compliance</i>	Food Defense - safeguarding your business from intentional contamination <i>Amanda Evans-Lara, HACCP Mentor</i>	Functional foods and nutraceuticals for the management of anxiety and stress <i>Dr Nenad Naumovski, University of Canberra</i>
	4 Food safety and considerations for precision fermentation. <i>Rozita Pirovska Vaskoska, CSIRO</i>	An introduction to EFBR (Ethical Food Business Recognition) <i>Bill McBride, Foodlink</i>	Healthy and Sustainable Eating: New Evidence, New Answers <i>Dr Liezhou Zhong, Edith Cowan University</i>
	<b>Q&amp;A</b> Speaker Panel	Speaker Panel	Speaker Panel
4.00 – 4.30	<b>AFTERNOON TEA BREAK</b> Partner: BRCGS		
	<b>CLARENDON AUDITORIUM</b>		
4.30 – 5.30	<b>SESSION 1.7</b> Emerging Researcher Presentations <b>Session Chair:</b> Professor Mark Turner, University of Queensland <i>Shanmugam Alagappan (UQ), Dr Heather Shewan (UQ), Andrew Tilley (Murdoch), Dr Qianyu Ye (UNSW)</i>		
5.30 – 6.30	<b>2023 AWARDS CEREMONY</b>		
6.30 – 8.30	<b>FOOD &amp; WINE NETWORKING EVENT</b> Partner: GS1		

## CONVENTION PROGRAM - TUESDAY 25 JULY 2023

7.30 – 8.45	<b>CONVENTION REGISTRATION</b>	
7.30 – 8.50	<b>YOUNG PROFESSIONALS IN FOOD &amp; 2023 NATIONAL MENTORING NETWORKING BREAKFAST</b> Partner: KANTAR	
10.00 – 5.00	<b>foodpro EXHIBITION</b>	
TIME	SESSION	
	<b>CLARENDON AUDITORIUM</b>	
	DAY TWO PLENARY	
8.50 – 9.00	<b>Day 2 Welcome:</b> Fiona Fleming, AIFST CEO <b>Plenary Chair:</b> Dr Chris Downs, Food and Beverage Accelerator (FaBA)	
9.00 – 9.30	K4	<b>Keynote address:</b> AI and responsible innovation <i>Dr Jon Whittle, CSIRO Data61</i>

9.30 – 10.00	K5	<b>Keynote panel:</b> Sustainability challenges for the food industry <i>Mark Harry (EFFEM), Katherine Gokavi-Whaley (Yume) and Rose Gooding (Goodman Fielder)</i>		
10.00 – 10.30	K6	<b>Keynote address:</b> Plants for space and sustainability on earth <i>Professor Sally Gras, Plants for Space Centre of Excellence</i>		
10.30 – 11.00	K7	<b>Keynote panel:</b> Food science for the future <i>Professor Mark Turner, University of Queensland and Professor Michelle Colgrave, CSIRO</i>		
11.00 – 11.30	<b>MORNING TEA BREAK</b> Partner: <b>GS1 Australia</b>			
11.35 – 1.00	<b>SESSION 2.1</b> Sustainability & Packaging		<b>SESSION 2.2</b> Advanced Food Manufacturing	
	<b>Clarendon Auditorium</b>		<b>Clarendon A</b>	
	<b>Session Chair:</b> Marc Barnes, Flinders Lane Advisory		<b>Session Chair:</b> Blair Keating, CSIRO	
	<b>1</b>	Sustainable Packaging Design <i>Ian Hayes, APCO</i>	Continuous assurance <i>Robert Barlow, CSIRO</i>	<i>Charles Fisher, KHQ Lawyers</i>
	<b>2</b>	Micro and nanoplastics in our food chain. How serious is it and what should be done about it? <i>Jordi Nelis, CSIRO</i>	Practical robotics, sensing and AI in food production and processing. <i>Simon Dunstall, CSIRO Data61</i>	<i>Dr Duncan Craig, AFGC</i>
	<b>3</b>	Too good to waste <i>Sam Oakden, Fight Food Waste CRC</i>	Virtual Twins: the accelerator to Food Manufacturing Sustainability <i>Colin Gudgeon, Dassault Systemes</i>	<i>Sandra Cuthbert, FSANZ</i>
	<b>4</b>	Paper-Based Wrappers for Chocolate Bars: The Mars Story <i>Chris Hutton, Mars Wrigley</i>	Remote support, connected workforce & asset health monitoring <i>Prashant Singh, Tetra Pak</i>	<i>Dr Andrew Wilson, Dairy Food Safety</i>
	<b>Q&amp;A</b>	Speaker Panel	Speaker Panel	<i>Kelly Joy, Health Victoria</i>
1.00 – 2.30	<b>LUNCH BREAK</b> Partner: <b>Hygiena</b>			
	<b>CLARENDON AUDITORIUM</b>			
2.35 – 3.35	<b>SESSION 2.4</b> Food of the Future <b>Session Chair:</b> Dr Chris Downs, Food and Beverage Accelerator (FaBA)			
	<b>1</b>	Food Vision 2030: Savouring the Future. <i>Dr Angeline Achariya, Simplot Australia</i>		
	<b>2</b>	Dairy vs Plant ... a balancing act. <i>Greg Holden, Bega Dairy and Drinks</i>		
	<b>3</b>	Nutrient dense plant-based foods for dietary diversification. <i>Professor Yasminta Sultanbawa, University of Queensland</i>		
	<b>4</b>	The future of food is in the eating. <i>Dr Emma Beckett, Nutrition Research Australia &amp; University of Newcastle</i>		
	<b>Q&amp;A</b>	Speaker Panel		
3.35 – 4.15	<b>SESSION 2.5</b> Food Science for Future Food <b>Session Chair:</b> Marc Barnes, Flinders Lane Advisory <i>Dr Chris Downs (FaBA), Dr Lisa Ronquest-Ross (v2foods), Dr Emma Beckett (NRA &amp; UoN), Fern Ho (The Leaf Protein Co).</i>			
4.15 – 4.30	<b>CONVENTION CLOSE</b> Duncan McDonald, AIFST President and Board Chair			