



australian  
institute of  
food science  
& technology



**AIFST23**

THE SCIENCE OF FOOD  
SECURITY & SUSTAINABILITY

24-25 JULY 2023 MELBOURNE

**CONVENTION  
PROGRAM**

## CONVENTION WELCOME



### Welcome to AIFST23 – the 2023 AIFST Convention

#### *The Science of Food Security & Sustainability*

On behalf of the AIFST Board and team, welcome to the 2023 AIFST Convention.

The theme for AIFST23, *The Science of Food Security & Sustainability*, speaks to the challenges and exciting opportunities ahead for the agri-food industry and the important role food science and technology and food scientists will play.

In 2023, we look forward to seeing you in person - AIFST 23 features a comprehensive technical program and the great networking opportunities offered by our face-to-face event. This year we are co-located with foodpro - a great opportunity to attend 2 events in the one venue.

Over two days with plenary and three concurrent session streams, the Convention will feature more than 55 scientific and food industry speakers from across the agri-food sector. Food safety will feature strongly, alongside advances in health and nutrition, sensory and consumer science, food security and resilience, sustainability, and packaging.

There are many benefits to attending AIFST23:

- 1. Networking Opportunities:** the Convention provides an excellent platform for networking with professionals, experts, and leaders in the food science and technology industry. You can connect with like-minded individuals, establish valuable contacts, and build relationships that can benefit your career or business.
- 2. Knowledge Enhancement:** you can stay updated on the latest trends, research, and innovations in the food science and technology field. This knowledge can enhance your understanding, broaden your perspectives, and provide valuable insights into industry best practices.
- 3. Professional Development:** acquire new skills, enhance your existing capabilities, and keep pace with emerging industry requirements. You may gain practical knowledge, learn about new technologies, and acquire tools that can boost your professional growth and make you more competitive in the field.
- 4. Collaboration and Partnership Opportunities:** bringing together professionals from various sectors of the food industry, including academia, research organisations, and businesses. This environment fosters collaboration and partnership opportunities, enabling you to connect with potential collaborators, suppliers, distributors, or clients. Such

connections can lead to joint research projects, business ventures, or other mutually beneficial collaborations.

**5. Stay Ahead of Industry Trends:** gain insights into upcoming trends, challenges, and opportunities within the food science and technology sector. By staying informed, you can proactively adapt your strategies, products, or services to meet evolving consumer demands, regulatory changes, sustainability requirements, and other industry developments.

**6. Continuing Professional Development (CPD):** members gain CPD points, which can contribute to your professional development requirements or certifications. This can be advantageous for individuals seeking to maintain or upgrade their professional qualifications, especially if your role or organisation requires ongoing learning and development.

Ultimately, attending the AIFST Convention offers a unique opportunity to engage with industry professionals, expand your knowledge, explore new technologies, and advance your career or business. It can provide a platform for growth, innovation, and collaboration, making it a valuable investment of your time and resources.

I would like to acknowledge our student volunteers, the Scientific Program Committee, 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 2023 AIFST Convention a great success!

Across the many disciplines of food science and technology in the agri-food sector, how are you going to champion food science and food scientists for food security and sustainability – what will you do differently, what will your role be and how will you create change?

Please take the opportunity to grow, learn and connect across these two days.

#### **Fiona Fleming**

B. App Sc (Food Tech); MNutr Mgt; FAIFST  
Chief Executive Officer



## ACKNOWLEDGEMENT OF COUNTRY

AIFST proudly acknowledges the Traditional Custodians of the lands on which we live and work and recognise their continuing connection to land, water, and community.

Welcome to Melbourne Convention and Exhibition Centre (MCEC). Built on the banks of the Birrarung (Yarra River), AIFST23 acknowledges the Traditional Owners of Narm, the Wurundjeri Woi Wurrung people of the Kulin Nation.

We pay our respects to their Elders past and present, and to Elders of all First Nations communities from where you may be joining us for AIFST23. We recognise the significance of the Birrarung to Traditional Owners as a life source and a meeting place and seek to honour a 40,000-year tradition of building community and exchanging ideas on these lands.

We wish to pay respect to local Indigenous Elders past, present and emerging and recognise the strength, resilience, and capacity of all Aboriginal and Torres Strait Islander people.



### AIFST23 SCIENTIFIC PROGRAM COMMITTEE

Dr Michael Depalo

Ms Fiona Fleming

Ms Melissa Garland

Dr Pablo Juliano

Ms Deb Krause

Mr Deon Mahoney

Dr Martin Palmer

Dr Allan Poynton

Dr Tom Ross

Ms Melinda Stewart

Professor Mark Turner

### AIFST BOARD

Mr Marc Barnes - Non-Executive Director

Ms Julie Cox – Non-Executive Director

Dr Michael Depalo - Non-Executive Director & Deputy Chair

Dr Gregory Harper - Non-Executive Director

Dr Heather Haines - Non-Executive Director

Ms Bronwyn Powell - Non-Executive Director

Mr Duncan McDonald - Non-Executive Director, Chair & President

### CONTENTS

Overview .....	4
Social functions .....	5
Where to get help .....	7
Convention partners .....	8
Program .....	9
Venue information .....	13

### GET SOCIAL AT THE CONVENTION!

**#AIFST23** 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 **Monday 24 & Tuesday 25 July** at the Melbourne Convention & Exhibition Centre (MCEC), 1 Convention Centre Place, South Wharf, Melbourne VIC 3006.

Convention Registration is between 7.30am and 8.45am on both days – we strongly advise you arrive early to avoid missing the start of the Convention at 9.00am on Monday and 8.50am on Tuesday.

### Venue Layout

Registration for the AIFST Convention is located on Level 1, along with AIFST staff office (Secretariat).

The sessions will take place on Levels 1 & 2 in the Clarendon Auditorium, Clarendon D/E and A.

On arrival you will need to check in at the Registration desk in the Clarendon Auditorium Foyer to collect your name badge. Refer to the venue maps provided on page 13.

Please note – you will not be able to enter the conference area without a name badge. Your name badge will also give you access to foodpro.

## 2. CONVENTION PROGRAM

Over two days with plenary and three concurrent session streams, the Convention program features more than 55

scientific and food industry speakers from across the agri-food sector. Food safety will feature strongly, alongside advances in health and nutrition, sensory and consumer science, food security and resilience, sustainability, and packaging.

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 AIFST23 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 #AIFST23 – please use this during the event to spread the word and share your experiences and highlights from the event.





## AWARDS & SOCIAL FUNCTIONS

### 2023 AWARDS CEREMONY

5.30pm – 6.30pm, Monday 24 July

Join us in recognising the achievements of our members and food industry colleagues at the 2023 AIFST Awards Ceremony. During the ceremony we will be presenting our annual AIFST awards, competition winners and recognise our newly appointed Fellow Members.

### FOOD & WINE NETWORKING EVENING

6.30pm – 8.30pm, Monday 24 July

Level 1 Clarendon Foyer

The Food & Wine networking event is on again for another year! Tickets are included in all full Convention, and Monday only registrations and have been provided to all pre-registered delegates.



The Food & Wine event is proudly brought to you by GS1 Australia.

### YOUNG PROFESSIONALS & 2022 NATIONAL MENTORING NETWORKING BREAKFAST

7.30am – 8.50am, Tuesday 25 July

Clarendon Level 2 Foyer

The Young Professionals Networking Breakfast has once again expanded to include the 2023 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.

# KANTAR



## foodpro

Taking place between 23-26 July at the Melbourne Convention and Exhibition Centre, there is so much to see at foodpro 2023!

As Australia's largest food manufacturing and production expo, foodpro provides you with a golden opportunity to immerse yourself in an array of groundbreaking products, cutting-edge services, and revolutionary technologies that are redefining the future of the food industry.

For the first time in 2023, the expo floor will be separated into 'foodpro zones', with each zone dedicated to a step in the food manufacturing process, making it easy to recognise new opportunities to enhance your current processes.

At the [WILEY Product Innovation Stage](#), you will hear from industry experts and see firsthand game-changing innovations set to shape 2023 and beyond. Here, you will be among the first to hear about the latest industry trends and explore pioneering concepts.

In the [Schneider Electric Smart Food Lounge](#), you can immerse yourself in a world where technology and a future of smart food solutions take centre stage. Learn about advancements that will

transform how consumers eat and interact with food through a series of drop-in presentations.

With a sold-out show floor with over 380 exhibitors, there is truly so much to see from leaders across the food manufacturing industry. Check out our full exhibitor directory [here](#).

We hope to welcome you and your colleagues to foodpro commencing this Sunday. It's not too late to [register for free](#) now.

### Show Open Hours

Sun 23 Jul 11:00 am - 5:00 pm  
 Mon 24 Jul 10:00 am - 5:00 pm  
 Tue 25 Jul 10:00 am - 5:00 pm  
 Wed 26 Jul 10:00 am - 3:00 pm

The [foodpro exhibition](#) is located right next to AIFST23.

AIFST has a booth at foodpro – booth #50.

Your AIFST name tag will also give you access to foodpro.



**23-26 JUL 2023**  
 MELBOURNE CONVENTION  
 & EXHIBITION CENTRE

Sponsored by



# AUSTRALIA'S MOST TRUSTED FOOD MANUFACTURING EVENT.

ENTRY VIA  
 DOOR 4

Free to attend, foodpro allows you to discover the latest manufacturing technology, ingredients, packaging, plant equipment, and more. Make big business deals, connect with others in the industry and explore new ways to create an efficient future for food manufacturing.

Showcasing the latest packaging and processing solutions, foodpro's sold out exhibition floor brings the entire food manufacturing supply chain under one roof. With a range of new features, free and paid education programs and networking functions, you can't afford to miss out!



**Register Now**

Scan the QR code to register and  
 visit foodpro during the convention

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



## 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

#### 2023 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 with AIFST23 & ALS 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!



The AIFST team: Melinda, Carilee, Fiona, Clive (left) & Melissa (above).



# CONVENTION PARTNERS 2023

AIFST would like to thank our 2023 Convention Partners.



Gold Partner



Silver Partners



Bronze Partners



Food & Wine  
Networking Evening



Young Professionals in Food  
& 2023 National Mentoring  
Networking Breakfast



Convention Partners





# 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 Hygienea</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
	<b>1</b> 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>
	<b>2</b> 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>
	<b>3</b> 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>
	<b>4</b>	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>
	<b>5</b>	Youth Perceptions and Engagement with Sustainable Diets <i>Professor Gary Pickering, Brock University Florida</i>	
	<b>Q&amp;A</b> Speaker Panel	Speaker Panel	Speaker Panel
1.00 – 2.30	<b>LUNCH BREAK</b> <b>Partner: Manildra</b>		



2:35 – 4:00	SESSION 1.4 Food Safety	SESSION 1.5 Food Security	SESSION 1.6 Health & Nutrition
	Clarendon Auditorium	Clarendon A	Clarendon D/E
	Session Chair: Sarah Crisp, Consultant	Session Chair: Jasmine Laci-Lee, BVAQ	Session Chair: 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>
	Q&A 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 Session Chair: 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	CONVENTION REGISTRATION		
7.30 – 8.50	YOUNG PROFESSIONALS IN FOOD & 2023 NATIONAL MENTORING NETWORKING BREAKFAST Partner: KANTAR		
10.00 – 5.00	foodpro EXHIBITION		
TIME	SESSION		
CLARENDON AUDITORIUM			
	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	MORNING TEA BREAK Partner: GS1 Australia		
11.35 – 1.00	<b>SESSION 2.1</b> Sustainability & Packaging	<b>SESSION 2.2</b> Advanced Food Manufacturing	<b>SESSION 2.3</b> The Future of Food Regulation Panel
	Clarendon Auditorium	Clarendon A	Clarendon D/E
	<b>Session Chair:</b> Marc Barnes, Flinders Lane Advisory	<b>Session Chair:</b> Blair Keating, CSIRO	<b>Session Chair:</b> Deon Mahoney, IFPA
	1 Sustainable Packaging Design <i>Ian Hayes, APCO</i>	Continuous assurance <i>Robert Barlow, CSIRO</i>	<i>Charles Fisher, KHQ Lawyers</i>
	2 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>
	3 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>
	4 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>
	Q&A Speaker Panel	Speaker Panel	<i>Kelly Joy, Health Victoria</i>

1.00 – 2.30	<b>LUNCH BREAK</b> Partner: Hygiena	
CLARENDON AUDITORIUM		
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)	
	1	Food Vision 2030: Savouring the Future. <i>Dr Angeline Achariya, Simplot Australia</i>
	2	Dairy vs Plant ... a balancing act. <i>Greg Holden, Bega Dairy and Drinks</i>
	3	Nutrient dense plant-based foods for dietary diversification. <i>Professor Yasmina Sultanbawa, University of Queensland</i>
	4	The future of food is in the eating. <i>Dr Emma Beckett, Nutrition Research Australia &amp; University of Newcastle</i>
	Q&A	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	



One Health Diagnostics™

We create  
innovative  
diagnostics for  
a healthier  
world.

Animal Health | Environmental Monitoring | Food Safety





## VENUE INFORMATION

### LOCATION

#### Melbourne Convention & Exhibition Centre

Clarendon Auditorium, Level 1 Exhibition Centre,  
Melbourne Convention & Exhibition Centre (MCEC),  
1 Convention Centre Place, South Wharf, Melbourne VIC 3006.

The closest entrance to AIFST23 and foodpro is the Clarendon Street entrance.

[Click here for google map.](#)

### Getting there

#### Car

If you're being dropped off at the Exhibition Centre, the Clarendon Street entrance is the closest entrance. If you're driving in, there is an abundance of convenient secure car parking available around MCEC. Nearby options include the South Wharf Retail, Siddeley St, Freeway and Montague Street car parks.

#### Trams

Tram routes 96, 109 and 12 (Stop 124A Casino/MCEC) will all take you to the Clarendon Street entrance. Otherwise, tram routes 70, 75 and the City Circle (Stop D5) take you to Flinders Street. From there, it's just a short walk up Clarendon Street until you reach us. For tram timetables or further trip planning, use [Public Transport Victoria's Journey Planner](#).

#### Trains

The closest station is Southern Cross. Once you exit the station, you can catch the 96, 109 or 12 tram routes and arrive at MCEC in just a few stops. For train timetables or further trip planning, use [Public Transport Victoria's Journey Planner](#).

#### Bus

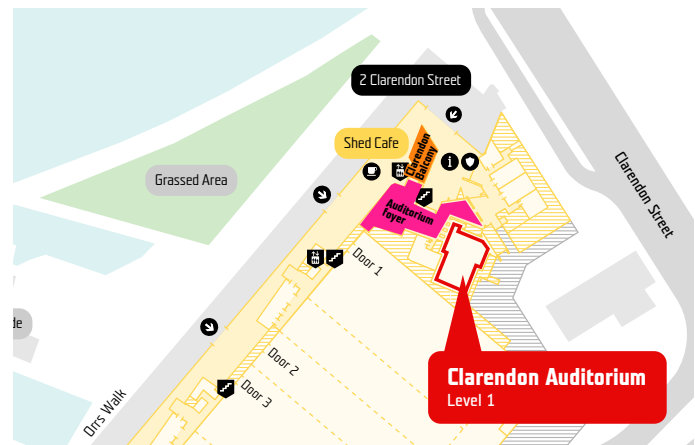
From Monday to Friday, bus route 237 goes via Southern Cross Station to Lorimer Street, which is roughly a five-minute walk to MCEC. For bus timetables or further trip planning, use [Public Transport Victoria's Journey Planner](#).

### VENUE LAYOUT

The registration area of the AIFST23 Convention is in the foyer of the Clarendon Auditorium located on Level 1 of the Exhibition Centre.

The AIFST staff office (Secretariat) is on Level 1, Clarendon Room F.

The Convention sessions will take place on Level 1 in the Clarendon Auditorium, Clarendon D and E and Level 2, Clarendon A.





unrelenting

progress.

science.

promise.

Unrelenting

## Microbial Solutions

When everything seems to be changing by the minute, one thing remains the same – your unrelenting commitment to deliver safe food to the world. Your commitment inspires us to match your unrelenting progress, science, and promise.

**Let our suite of products and services help you do what you do best – feed the growing population sustainably.**

  
charles river  
criver.com/unrelenting



## FOOD & BEVERAGE

Our specialist team operates at the cutting edge of food & therapeutic good innovation. Our deep regulatory expertise has supported countless clients to navigate the regulatory compliance maze. Call Charles Fisher for an obligation free discussion.

We are proud sponsors of AIFST 2023!



**CHARLES FISHER**

+61 3 9663 9877

[www.khq.com.au](http://www.khq.com.au)



## 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.

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

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.

**FaBA**  Food and Beverage Accelerator

We are accelerating innovations in  
**Australia's food and beverage sector**

FaBA leverages Federal Government funding to solve your food and beverage manufacturing and business challenges.

Visit [faba.au](http://faba.au) to find out how FaBA can partner with you.

Proudly hosted by

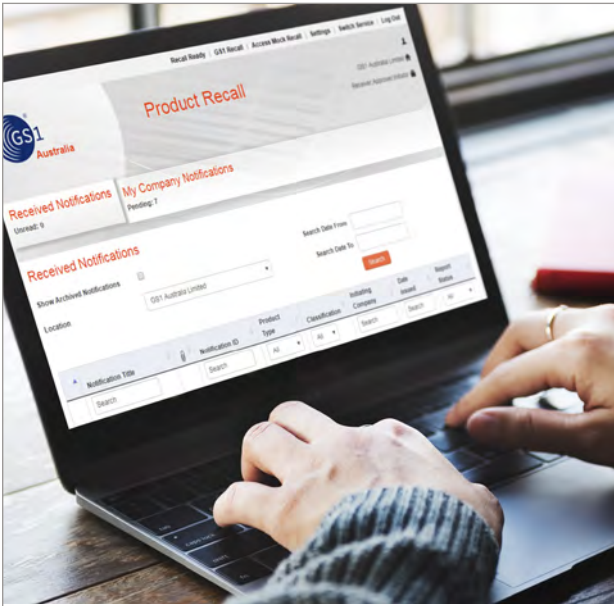


Supported by



With university partners





We do our thing,  
so you can do  
great things

Lower the impact and cost  
of product recalls with an  
easy-to-use online system,  
designed for the food and  
beverage industry.

[www.gs1au.org/recall](http://www.gs1au.org/recall)



# We are



## 3M Food Safety is now part of Neogen



Explore our expanded product lineup at booth A27, FoodPro 2023



# SAVE THE DATE FOR AIFST24

Tuesday August 6 &  
Wednesday August 7, 2024

Sydney International Convention & Exhibition Centre | [www.aifst.asn.au](http://www.aifst.asn.au)



## Accelerate innovation.

**Global Strength. Local Action.**

Get an edge with our unparalleled portfolio of flavours, colours & specialty ingredients, combined with technical ingenuity for future-forward innovation across all food & beverage applications.

We bring more than a century of global expertise to Australia and New Zealand.

**Your Edge.  
Our Expertise.**

Let's innovate.

[NutritionANZ@adm.com](mailto:NutritionANZ@adm.com) | [adm.com](http://adm.com)

