AIFST23 Speaker Profiles

DAY 1 Monday 24th July 2023

Dr MaryAnn Augustin, CSIRO – Chief Research Scientist

The Science of Food Security & Sustainability

Food science has an important role in improving food security and sustainability of food systems to ensure delivery of safe, nutritious, and culturally acceptable foods. A whole of the food-value chain approach, framed against the need to reduce food demand, increase sustainable food production, and avoid food losses, is discussed. Strategies for optimising the food value chain, seeking alternative sustainable raw material sources and up-cycling food waste are considered. The need for appreciating indigenous knowledge to improve food security is highlighted. A transdisciplinary approach with collaborative multistakeholder partnership, facilitates the development of innovative solutions that are socially acceptable to consumers.

Dr Mary Ann Augustin is Chief Research Scientist in CSIRO Agriculture & Food. She was a graduated from Monash University (BSc(Hons), PhD) in 1979. She has had academic appointments in Malaysia, UK, and Australia. She became an internationally renowned dairy scientist early in her career. She is also the scientific force behind CSIRO's patented microencapsulation system, an ingredient delivery technology for omega-3 oils and probiotics. Her other areas of research has been in reducing food loss and waste and developing plant-based meat analogues. Dr Augustin has a long history of engaging with industry partners in dairy, edible oil sectors and horticultural industries. She and her team have received many national and international awards. She served on several scientific advisory boards in Australia and overseas. She is a Fellow of the Academy of Technological Sciences and Engineering (ATSE).

AIFST23 Speaker Profiles

Professor Melissa Fitzgerald, University of Queensland – Head of School SAFS

Food Classification systems

The presentation will discuss food classification systems and compare nutritional methods such as Health Star Rating with NOVA and explore whether we need to advocate for processed foods as having a place in good dietary patterns.

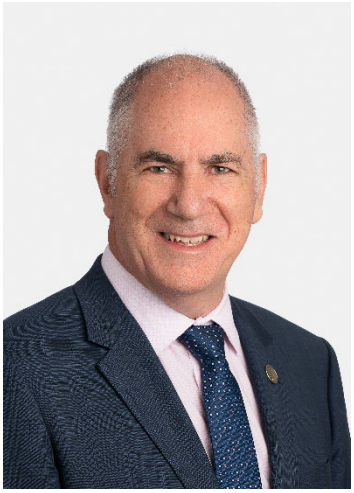
Melissa spent 7 years at NSW DPI leading a research program in rice quality following her PhD, and then was invited to join the International Rice Research Institute in the Philippines. She developed the Grain Quality and Nutrition Research Centre, which she led for the next 8 years, working across the rice-growing countries of the world. In these two positions, she led a team of scientists and students doing research on the physiology and biochemistry of rice quality, supported by grants from Agrifutures, ACIAR, the ADB, JICA and the EU. She joined UQ in 2012, as a Professor and Chair of Food Science and Technology in the School of Agriculture and Food Science, where she established her research in the field of metabolomics of food, and broadened her research into bushfoods. 2018, she started working in the Faculty of Science as Deputy Associate Dean Research, and in 2022, commenced as Head of School of Agriculture and Food Science.

AIFST23 Speaker Profiles

Deon Mahoney, International Fresh Produce Association – Head of Food Safety

Food safety, security, and sustainability: are we getting it right?

Businesses along our food supply chains are faced with the ongoing challenges of ensuring consumers have access to sufficient safe and affordable food, whilst addressing increasing pressure to do so sustainably. Progressively food businesses are striving to reduce their environmental impact, adopting strategies designed to save water, energy, and resources. However, pressure to improve sustainability is challenging our industry, with concerns around its impact on food safety and security. This presentation will explore the issues and how collaboration which identifies sustainable, science-based solutions, which do not adversely affect food safety or economic viability exemplify the endgame.



Deon Mahoney is Head of food safety with the International Fresh Produce Association. In this role, he is responsible for providing the horticulture industry with technical support and guidance on the safety and suitability of fresh produce in Australia and New Zealand.

He has worked in over 25 countries providing scientific advice and practical guidance on food safety matters, with a focus on risk assessment and food regulation. During his career he has worked for the World Health Organization, the Food and Agriculture Organization, Food Standards Australia New Zealand, and Dairy Food Safety Victoria.

Deon is a fellow of Australian Institute of Food Science and Technology (AIFST), and a member of the Board of Food Standards Australia New Zealand.

AIFST23 Speaker Profiles

Jack van der Sanden, BioMerieux – Senior Food Safety Advisor

From Sample to Result - How to Minimise Surprises!

Do you really know the integrity of your laboratory sample before you test it!? In this presentation, Jack will share his personal experience and highlight some of the things that can go wrong during sampling and sample handling in the food industry. he will introduce the SHACP (Sample Handling Control Points). A method to review and improve your sampling practices, before that unexpected result hits your desk.

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. 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.

AIFST23 Speaker Profiles

Glen, Mellor, CSIRO Agriculture and Food – Research Microbiologist

Evaluating new approaches to defining pathogens within a red meat context

Glen Mellor is a Research Microbiologist in the Food Safety and Stability Group at CSIRO. He has 15 years' experience conducting research projects for the Australian red meat industry that focus on the microbial safety and quality aspects of meat production. He has current interests in applying genomics tools to explore pathogen-host associations, identifying molecular risk factors for infection, exploring microbial community structures within foods, and understanding how these communities change throughout the food chain continuum.

AIFST23 Speaker Profiles

Dr Donna Cawthorn, DAF Qld – Team Leader, Food Innovation

Food fraud – An underemphasised threat to consumer health

This presentation will systematically unpack over a decade of research employing advanced molecular techniques to map levels of fraud across global food supply chains. Drawing on these results and complementary case studies from the literature, it will highlight specific instances where deceitful food marketing poses threats to consumer health and, in some cases, has resulted in fatalities. It will also reflect on existing methods for detecting food fraud and demonstrate how analytical limitations can provide loopholes for dishonest labelling. Finally, strategies will be considered for mitigating food fraud in the future, including through improved traceability, vulnerability assessment and diagnostic testing.

Donna Cawthorn holds a PhD degree in Food Science and over 20 years' experience in the agri-food and fisheries sectors, having worked across South Africa, the UK and now Australia. In her current role as Food Innovation Team Leader at DAF Queensland, she guides the team to undertake pioneering research on post-harvest quality, product development, consumer intelligence and traceability.
Prior to joining DAF, Donna built a strong international reputation for her studies on food authenticity and provenance, primarily focusing on seafood and meat products. She has also worked on several projects aimed at leveraging underutilised protein sources to augment food security and curtail overexploitation of wild resources. From an industry perspective, Donna served as Technical and Laboratory Manager for 'Food & Allergy Consulting & Testing Services' (FACTS) in South Africa for seven years, expanding her skills in allergen management and advanced diagnostic testing.
To date, Donna has published over 40 scientific papers, secured 13 major research grants, delivered 15 symposium presentations and 30 guest lectures globally, and received five 'best oral presentation' awards and one 'young scientist' award.

AIFST23 Speaker Profiles

Professor Gary Pickering, Brock University – Professor

Youth perceptions and engagement with sustainable diets

A move towards a more sustainable agri-food system is necessary to help mitigate the current environmental crises and to feed a growing population. Consumers can affect system change through demand behaviour, and youth – particularly Generation Z (individuals born between 1997 and 2010) - are poised as key actors. In this talk I present the findings from recent studies from our lab examining the degree of youth engagement in 15 sustainable dietary behaviours through the lens of The Transtheoretical Model of Behaviour, and report on the perceptions of youth around sustainable diets, including self-identified barriers to their adoption.

Dr Pickering is a full Professor with the Departments of Biological Sciences and Psychology at Brock University in the Niagara Region, Canada. He is affiliated with Brock's Environmental Sustainability Research Centre, where he has previously served as Associate Director, and the Cool Climate Oenology and Viticulture Institute, and has active adjunct appointments at Charles Sturt University, and the University of the Sunshine Coast (both in Australia). Gary's research program focuses on understanding the drivers of human food and beverage choice, and climate change psychology. He has published over 200 peer-reviewed papers, proceedings, books and patents, and in 2023 was recognized in Stanford University's global list of the top 2% most influential scientists.

AIFST23 Speaker Profiles

Rozlynne Clarke, Goodman Fielder – Sensory Manger Australia

A Sensory Study of Bread Salt Reduction in a Remote Indigenous Australian Community

Reducing salt in products commonly purchased in remote Indigenous communities has potential as an equitable, cost-effective and sustainable strategy to reduce population salt intake and reduce risk of chronic disease, without the barriers associated with strategies that require individual behaviour change. This presentation will share a sensory study completed in remote Indigenous Australia examining the impact of salt reduction in bread along with some of the considerations when undertaking such a study.

Rozlynne Clarke brings 27 years of industry experience to share after completing a double degree in Marketing and Food Technology as well as certification from the University of California in Applied Sensory Science and Consumer Testing.

Her career commenced as an Account Manager with International Flavours and Fragrances, where her clients were from a wide variety of industries and application including food, beverage and pharmaceutical. Rozlynne further built a career specialising in Sensory research with Campbell Arnott's and Goodman Fielder which has provided professional training and experience in Australia including Arnhem Land and overseas - United States, New Zealand, Papua New Guinea, Solomon Islands and Fiji.

Rozlynne is currently researching product development for the diverse Goodman Fielder portfolio in Australia including brands such as Helga's, Wonder White, Praise, MeadowLea, La Famiglia, White Wings and new vegan brand Plantry.

AIFST23 Speaker Profiles

Ishka Bless, University of Adelaide and University of Nottingham – Joint PhD Candidate

"A little like chicken?" Exploring the sensory properties of edible insects

While the environmental and nutritional benefits of entomophagy (the practice of eating insects) are well-established, the sensory properties of edible insects remain poorly explored and often misunderstood. To enable continued growth of the emerging edible insect industry, further work is needed to better understand and describe the flavour and texture of commercially available edible insect species. This presentation will provide insights from ongoing research into the sensory properties of edible insects commercially available in Australia. The effects of species, cooking method and insect diet will be explored, along with opportunities and challenges for insects as a sustainable food source.

Ishka is a joint PhD candidate at the University of Adelaide and University of Nottingham. Her doctoral research explores the sensory properties of edible insects as well as pathways for accelerated adoption of entomophagy (the practice of eating insects) in Western food cultures. Ishka is also passionate about science outreach and communication. Alongside her research, she can be found regularly presenting at schools, festivals, and in the media.

AIFST23 Speaker Profiles

Jaqueline Moura Nadolny, University of Queensland – Post Doctoral Researcher

"Plant-based meat analogues: what do consumers really want?

Consumers have shown interest in trying plant-based meat alternatives driven by concerns involving environment, animal welfare and human health. However, data indicates repeat purchase rate is still low. The focus has been on imitating meat consumption experience, since the majority of companies aim to satisfy the consumers identified as meat lovers and to pursue them for adopting plant-based diet. To gain deeper insights, particularly regarding the sensory attributes of these products such as texture, flavour and appearance, further investigation is necessary.
A focus group study was held to explore consumer behaviours, experiences and attitudes towards plant-based protein products, specifically burgers. During the study, key drivers and barriers were discussed and valuable insights were shared regarding the potential pathways for market expansion. This raises questions about the actual obstacles and motivations influencing the choice of meat alternatives. Do they align with our initial expectations?

Jaqueline Moura Nadolny is a post-doctoral researcher at the Queensland Alliance for Agriculture and Food Innovation (QAAFI) within The University of Queensland. Her previous qualifications include a bachelor in Chemical Engineer at the University of Parana in Brazil (2014) and a Master's Degree in Food Science at the University of Illinois (MSc. 2016). She has also spent one year in France studying Food Science and Environment at ISARA Lyon (2012). Her PhD was part of the ARC for Uniquely Australian Foods. The research involved assessing the nutritional and sensory quality of bunya nuts, as well as the investigation of potential processing techniques to be used to enhance their value chain. Jaqueline's industry experiences include oil and gas, pharmaceutical and food. Her current research focuses on applying sensory and food science and engineering to understand the main needs and how to solve them in the plant-based meat analogues field.

AIFST23 Speaker Profiles

Raquel Said, Nutri V – CEO

Nutri V - Upcycling in Action

Raquel will go through Nutri V's upcycling and sustainability lead solution that diverts food waste from Australian vegetable farms into vegetable powders and extruded snacks. Creating ingredients that would otherwise be left on the farm and bringing it to customers.

Raquel Said is the Chief Executive Officer of Nutri V, a collaboration between Fresh Select, a leading fresh produce supplier with over 60 years of farming experience and CSIRO, Australian's National Science Agency. Nutri V is on a mission to reduce food waste and help Australians to eat their recommended daily intake of veggies. Nutri V takes 100% Australian grown vegetables and turns them into nutrient dense, fibre-rich and protein fueled vegetable powders and snack foods. With access to Australian farms, Nutri V can reduce food waste and care for the environment by collaborating on sustainable farming practices and creating high value products. In her role as CEO, Raquel is passionate about reducing on-farm food waste and finding fun and innovative ways for Australians to have more access to delicious vegetables.

AIFST23 Speaker Profiles

Dr Lisa Ronquest-Ross, v2food – Chief Science Officer

Designing delicious plant-based meats to make a positive impact – the v2foods R&D story

The presentation will share the mission and purpose of v2food and how this start-up was different in terms of how it was founded. It will unpack how v2food conducts R&D through an expert R&D ecosystem approach. The presentation will share the technical challenges to developing plant-based meats and how v2food is overcoming these challenges leveraging science, but always ensuring the consumer is at the centre of our R&D efforts.

Lisa is a passionate Food Scientist with extensive global R&D experience working for a variety of multinationals that include Unilever, Mars and Woolworths. Before joining v2food in Australia, Lisa was the R&D Executive for MANE Flavours leading their Innovation Centre and R&D program for Sub-Saharan Africa based in Cape Town. Lisa is currently Chief Science Officer where she is responsible for developing, leading, and translating v2food's science research strategy into breakthrough products that help unlock barriers to plant-based meat adoption. Lisa has a particular passion for ensuring the application of science and technology is meaningful for both people and planet. Lisa has recently completed her PhD in Food Science through the University of Stellenbosch. Her research explored the current and future application of food science & technology in South Africa to address food security needs.

AIFST23 Speaker Profiles

Angela Bracken, Montague – Marketing Manager

Rescue Pops – Repurposing plums to bring a new food product to market.

To help combat food waste, Montague and Peters Ice Cream partnered with Woolworths to repurpose imperfect plums that would otherwise end up in landfill into a delicious frozen treat.

Angela Bracken is the marketing lead at Montague, one of Australia's most successful and innovative fresh produce business. She has over 18 years of experience in developing and building brands, growing businesses, and transforming authentic partnerships into strategic commercial outcomes.

Angela has a depth and breadth of expertise across Tourism, Retail, FMCG, Wine, Fresh Produce, and Ecommerce. Angela also brings broader-based category experience spanning hospitality, beverages and personal care.

Enthusiastic about sustainability and social impact, Angela is part of the committee and its work to drive positive impacts that benefit both people and the planet.

AIFST23 Speaker Profiles

Fern Ho, The Leaf Protein Co - CEO

Unlocking Earth's most abundant source of protein.

Leaf protein, rubisco, has long been recognised as an abundant source of protein. Yet it is neither well known or widely commercialised as a food ingredient. Fern's presentation looks at a brief history of this unique plant protein and the opportunity for it to take up a critical place in our future food systems.

Fern's global experience spans 18 years in Product Management and Product Marketing. She held leadership roles in the high-tech and telecommunications industries, working for companies such as Telstra and Apple, where she led cross-company teams to deliver new product development and go-to-market launches.

3 years ago she was introduced to research on leaf protein as the most abundant source of protein, and realised its potential as a future food source. Driven by her growing awareness of the environmental and nutritional impact of our food choices she co-founded The Leaf Protein Co. where she and the team are working to re-introduce more biodiversity into our food system with Rubisco.

AIFST23 Speaker Profiles

Dr Sukhvinder Pal (SP) Singh, NSW DPI – Senior Research Scientist

Were toxic weed (thornapple) leaves on the horizon scan for emerging food safety hazards in leafy salads?

A recent foodborne illness intoxication outbreak linked to fresh baby spinach contaminated with the toxic weed thornapple (Datura stramonium) is an example of a food safety risk that growers and other supply chain participants may not be familiar with. In December 2022, baby spinach and other products containing spinach supplied by a single farm were recalled, with many people suffering serious health effects after consuming toxic weeds. A case study on this foodborne incident will be presented with insights on the potential sources and routes of unusual contaminants making their way into the fresh produce supply chain. Lessons learnt from the incident and management options to mitigate such risks will be shared.

Dr Sukhvinder Pal (SP) Singh is a Senior Research Scientist and Institute Director at the NSW Department of Primary Industries. His research program is focused on developing and translating new technologies and solutions to improve food safety and traceability in the horticulture sector. He champions science-based best practice and their adoption by growers through strong engagement and trusted partnerships. Dr Singh's research portfolio has several R&D projects of national importance, including 'Safe Leafy Veg', 'Safe Melons', 'Safe Citrus', and 'Digital Traceability'. His expertise in identifying the sources and routes of contaminants in the sector is highly recognised by the industry and regulators. In addition to his research role, he provides professional services through his elected roles as the Vice-Chair of the Postharvest and Quality Assurance Division at the International Society for Horticultural Science (2022-2026) and the Treasurer of the Australian Society of Horticultural Science. He is an Associate Editor of the Journal of Horticultural Science and Biotechnology and also holds a conjoint faculty position at the University of Newcastle.

AIFST23 Speaker Profiles

Tara Cassidy, Charles River Laboratories – NGS Account Manager

Quality Control Testing for Novel Foods

Novel foods including cell-based meat products have increased in production in the last few years. It is well recognised that these industries will only continue to increase in order to feed the growing population. Ensuring the quality of these cell-based products, in comparison to traditional food processing however, come with new hurdles and technology requirements. In this presentation we will discuss some of the regulations for novel food testing as well as required techniques. We will discuss specific case studies for quality control testing and the necessary technology that must be adopted to ensure the safety of these modern products.
Specific topics to be discussed:

- Regulatory requirements for QC testing of novel foods
- Next Generation Sequencing
- Case studies for novel foods

Tara is a NGS account manager within the Microbial Solutions division at Charles River Laboratories. She is a trained microbiologist with expertise in animal science and next-generation sequencing (NGS). With a background in microbiology and parasitology, Tara has experience with a wide range of technologies including DNA sequence-based assays, MALDI-TOF mass spectrometry, immunoassays, and NGS. She has been actively involved in the launch of Next Generation Sequencing from research and development studies to a commercial product offering. She works closely with clients to find scientific solutions for industry.

AIFST23 Speaker Profiles

Clare Winkel, Integrity Compliance Solutions – Technical Solutions Manager

Chemical hazards that you probably didn't consider and what can you do about them?

The presentation will look at the following recalls and how did it happen and what are the potential control measures. 1) On farm plant to plant contamination: thebaine in poppy seeds, atropine & scopolamine in flour. 2) Deliberate substitution/contamination: peanuts in soy lecithin & MDMA in champagne.

Clare Winkel is a seasoned professional in the food industry, boasting a remarkable career that spans over three decades. Since 1987, Clare has dedicated her expertise to various aspects of the food industry, beginning from the meat processing. Her journey includes stints at renowned institutions such as CSIRO, the Queensland Department of Primary Industry, as a private consultant, and as an international food safety auditor and trainer. Clare has conducted audits in 14 countries across Europe, North America, South Pacific, the Caribbean, and ANZ. Her expertise encompasses diverse sectors of the industry, including meat processing, seafood processing (including canning in Alaska), farming, fresh produce, and the egg industry. Throughout her career, Clare has been involved in numerous technical projects that have contributed to the advancement of food safety and industry standards. Among these projects are her roles in the development of a seaweed food safety program, the design and development of auditable standards for the Australian chicken meat industry, and serving as a technical advisor for the review of the Egg Standards of Australia.

Clare has embraced a global perspective by living in four different countries, including a small fishing village in Ireland. Additionally, she spent two years working closely with small island seafood processors across the Torres Strait, gaining invaluable insights into the local industry. Clare's achievements have been acknowledged through several prestigious accolades. She was recognized as a finalist (top 4) for the BRCGS Trainer of the Year worldwide award in 2023, a finalist (top 3) for the SQF Auditor of the Year in 2014, and received the International Association of Fish Inspectors award in 2013 for her services to the international seafood industry. Furthermore, she received the highly commended distinction in the Queensland Government's Premier's Award in Public Sector Management in 2003 for her outstanding work in designing and delivering practical training courses for indigenous seafood processors across Torres Strait. With her knowledge and experience, Clare offers a range of services to clients, including gap audits, management reviews, raw material and packaging assessments for food fraud and safety, risk assessment for food fraud, site security, and food safety, as well as the development of food safety culture action plans. Clare's dedication and expertise make her an invaluable asset to the food industry, ensuring the highest standards of safety and quality.

AIFST23 Speaker Profiles

Dr Rozita Vaskoska, CSIRO – Senior Research Scientist

Food safety considerations for precision fermentation

Precision fermentation brings together synthetic biology and fermentation, and allows the production of a variety of valuable food ingredients. For these food products to enter the market, they need to fulfil number of safety requirements, often as part of regulatory approval processes. Furthermore, once these food products reach the market, they need to maintain their safety. This presentation will cover both pre- market and post-market safety aspects of precision fermentation, with particular emphasis on fats and oils produced by this technology.

Dr. Rozita Vaskoska is a Senior Research Scientist and Team Leader (Food Microbiology) at the National Science Agency CSIRO. Rozita conducts research in food microbiology, food safety management and understanding of the scientific requirements for food products requiring regulatory approvals. Rozita Vaskoska has fifteen years of experience in the food science area, including research and academic roles at world-renowned universities; as well as technologist, consultant, and microbiologist roles in the food industry in three countries. Rozita`s postgraduate education includes a Doctor of Philosophy (PhD) degree in food (meat) science from the University of Melbourne and a Master of Science (MSc) degree in food safety from Wageningen University. She has published over 30 peer-reviewed articles and book chapters, and numerous media articles.

AIFST23 Speaker Profiles

Dr Barry McGookin, Food Innovation Australia – General Manager Innovation

Antimicrobial Resistance and Food Manufacturing - why it matters

Antimicrobial Resistance (AMR) is a growing global challenge impacting not only health services but increasingly being seen across numbers of sectors, including food manufacturing. With Australia releasing the National AMR strategy food manufacturing has its part to play.

A Food Technologist with a PhD in Food Science, Barry is an innovation manager with 35yrs in the food and agri-business industry working with product, process and digital innovations from 150+ innovators across the whole supply chain, including technologies for cultured meat and for reducing imported Barramundi fraud.

Barry is a member of advisory boards for national initiatives including supply chain improvement and traceability, fruit and vegetable value addition, dairy innovation and biosolids transformation.

Currently General Manager Innovation with Food Innovation Australia, as a passionate connector, for almost 9yrs Barry has been leading initiatives across the whole Australian Agri-Food business value chain to strengthen innovation connections, improve industry-research collaboration and build company capabilities for improved commercial outcomes.

AIFST23 Speaker Profiles

Amanda Evens-Lara, HACCP Mentor – Director

Food Defense: Safeguarding our food from intentional adulteration

On a wide-scale, intentional adulteration of food is an attack on the safety of our food supply. The most common cause is disgruntled employees seeking revenge on their employer or co-workers. Unfortunately, the outcome of a successful attack can be catastrophic not only for your food business but for the entire food industry.
So how can we reduce intentional adulteration in our food business?
This session focuses on common legal requirements for intentional adulteration and provides avoidance strategies that can be implemented within your food business. This knowledge will help you to better identify potential issues so appropriate control measures can be implemented.

Amanda Evans-Lara is an experienced food safety specialist, consultant, and educator with a passion for helping businesses achieve compliance with food safety standards and regulations. With over 30 years of experience in the food industry, Amanda has developed a wealth of knowledge and expertise in the areas of HACCP, food safety management systems, GFSI-recognised standards, and regulatory compliance. Amanda's career in food safety began with her work as a government food inspector in Australia. Her passion for food safety and commitment to excellence led her to pursue further education in this field, and she obtained post-graduate qualifications in Environmental Health. She then went on to work as a food safety auditor and trainer, helping businesses of all sizes to achieve compliance with industry standards and regulations. In 2000, Amanda founded her own food safety consulting firm, HACCP Mentor, with the aim of providing practical and effective solutions to businesses seeking to improve their food safety practices. Since then, she has worked with clients from a wide range of industries, including farming, manufacturing, and food service, helping them to implement effective HACCP plans and comply with food safety regulations. Amanda is an approved consultant and training provider for BRCGS. In addition to this position, she has developed online course content and training materials for BRCGS Global Food Standard (Issue 9), Auditor Fundamentals, Gluten-Free certification, Plant-based auditor and sites, and Module 13 - Meeting U.S. Food Safety Modernization Act (FSMA) Requirements. She also serves as a lead instructor for the FDA's Intentional Adulteration Rule, Human Food Rule, and Foreign Supplier Verification Program Rule.

AIFST23 Speaker Profiles

Bill McBride, Foodlink EFBR – Principal

An introduction to EFBR (Ethical Food Business Recognition)

Food safety, security and sustainability are one continuum. A singular attitude to food safety is no longer sufficient. Food businesses need to recognise and address the interdependence of food safety, sustainability and social compliance in meeting the food security challenge.

EFBR or Ethical Food Business Recognition, is a simple comprehensive metric for food manufacturing businesses. It integrates food safety and quality with environmental sustainability, social responsibility and business governance performance throughout the business and supply chain.

Bill is the Principal of Foodlink EFBR, based in Sydney, and is contracted to AIFST as the project manager of the Food Safety Auditor Development Program. Bill is a forty-year veteran of the food industry with experience in food industry change management, food safety certification, quality assurance, international food standards, GFSI, training, consulting, and auditing. Till recently he was the Asia Pacific Representative for the SQF Institute, supporting the growth of the SQF program in Australia, New Zealand and Eastern Asia. He is the former Chair of the GFSI Working Group on Auditor Competence; past Chairman of the personnel certification body QSA International (prior to the merger with RAB); and was the project manager and author of "Food Safety Auditor Competency – Proposed national competency criteria and management systems" for the Australian Government Department of Agriculture, Fisheries and Forestry in 2004.

AIFST23 Speaker Profiles

Professor Eleanor Beck, University of New South Wales – Head of School, Health Sciences

Are all 'ultra-processed' foods bad?

Recently, the classification of foods based on processing has garnered attention. High intake of 'ultra-processed' foods has been linked with increased prevalence of chronic disease. Yet, a number of foods linked with positive health outcomes have been categorised as ultra-processed, including foods high in whole grains. This presentation will discuss why classifications systems must be nuanced to ensure we do not throw a proverbial baby out with the bathwater.

Professor Eleanor Beck is Head of School of Health Sciences at the University of New South Wales. Eleanor has 30 years of experience in clinical practice and dietetics education, including engagement in development of competency standards, assessment processes and accreditation standards. As part of this research, Eleanor advocates for all health professionals to have improved nutrition knowledge to improve population health outcomes. Eleanor's other research focus works towards strategies to encourage individuals to consume more high fibre and whole grain foods. This includes work on nutrient profiling systems, whole grain food definitions, and fortification and processing of grains. Eleanor is a Fellow of Dietitians Australia, Chair of the Council of Deans of Nutrition and Dietetics (ANZ) and co-Chair of NNEdPro ANZ.

AIFST23 Speaker Profiles

Kathy La Macchia, Grains and Legumes Nutrition Council – General Manager

Australia's growing appetite for plant-based foods

There is an increasing shift in dietary eating patterns driven by environmental, health, and animal welfare concerns, is transforming the food industry. In Australia, one in three individuals consciously reduces their meat consumption. Plant-based and complementary protein products with varying formulations, nutrition profiles, and ingredients have emerged recently. As consumers are shifting towards plant based dietary patterns, The Grains and Legumes Nutrition Council conducted an audit on plant-based categories in 2022 to assess plant-based meat and dairy products, commonly derived from soy or other plant-based protein-rich foods such as legumes as substitutes for traditional animal-based proteins.

Kathy is an Australian Dietitian who has 20 years' experience in the food industry globally. Her passion is to support companies in making the best foods that deliver to sustainability and high quality nutrition for the better health of all people.
Kathy is the General Manager at the Grains and Legumes Nutrition Council who's focus is on evidence-based nutrition research to promote grains, legumes and plant-based foods as part of a healthy diet. Prior to this she has been working at the Kraft Heinz company where she lead the Food Sustainability, Nutrition & Health agenda to improve the product portfolio. Kathy sits on many advisory groups and an active member of working groups in the space of Nutrition, Sustainability with focus on improving the food supply for all.

AIFST23 Speaker Profiles

Professor Nenad Naumovski, University of Canberra – Professor in Food Science and Human Nutrition

Functional foods and nutraceuticals for the management of anxiety and stress.

There is an enormous potential for natural compounds to contribute to the prevention and treatment of many diseases and this has become a research focus for many laboratories around the world. Pharmaceutical and food industries have similar interests in purified compounds from various sources on the management of some chronic diseases. However, there are only a few food-focused research groups in Australia currently exploring how natural compounds can affect the mental health. The main aim of this presentation is to provide the latest research findings on nutraceuticals and functional foods used for the management of anxiety and stress.

Dr Naumovski is a Professor in Food Science and Human Nutrition at the University of Canberra (UC, Australia). He is a co-founder and a team leader of one of the most productive research teams, Functional Foods and Nutrition Research (FFNR) Laboratory, at the UC. He also holds the position of Visiting Professor at Harokopio University (Athens, Greece) and has authored over 130 peer reviewed manuscripts and presented at numerous national and international conferences. Dr Naumovski, and his team have established a strong international research arm investigating dietary patterns, plant bioactives, functional foods product development and their effects on psycho-cardiometabolic outcomes.

AIFST23 Speaker Profiles

Dr Liezhou Zhong, Edith Cowan University – Postdoc

Healthy and Sustainable Eating: New Evidence, New Answers

Dr Liezhou Zhong is a postdoctoral research fellow at Nutrition & Health Innovation Research Institute within Edith Cowan University, Perth. He has a food science PhD degree and now is leading his own research on how new food processing technologies, such as 3D food printing, can improve human nutrition and health. He established and leads the Future Foods & Digital Gastronomy lab at ECU. His research aims to develop novel 3D printed texture modified food for people with dysphagia such as aged care residents, which is funded by multiple government and industry grants. He is the deputy lead of the Technology and Innovation Stream within the Nutrition & Health Innovation Research Institute. He developed world-leading comprehensive nitrate/nitrite food databases and has provided significant contributions to the conduct of multiple observational studies and randomised controlled trials to investigate the health implications of dietary nitrate and nitrite.