

Angeline Achariya

Executive Director Innovation & Growth, Simplot Australia

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(BSc-Honours; Doctor of Philosophy; Grad Cert Food Business Management, MAIFST, GAICD)



Angeline is a globally recognized and respected leader in commercializing innovations to market, a practitioner of building innovation capabilities and export pathways into Asia markets. With a career spanning over 20 years of diverse international innovation and leadership experience in blue chip multinational companies like Masterfoods Japan, Fonterra, Yum! Brands and Mondelez International which as has resulted in more than 1000 innovations launched in grocery retail, foodservice and quick service restaurants.

Angeline is on several advisory boards and committees and most noteworthy is the development of Victoria's Food & Fibre strategy in 2015. Angeline most recently set up a world first food innovation hub in Australia and over its six year journey enabling more than 7000 Food and Beverage organisations collaborate and co-create with the hub. Angeline's leadership and passion has led to significant impact in supporting the Australian food and agrifood sectors in a strong position to leverage growth through commercialising innovations. Angeline is currently Executive Director with a remit for Innovation and Growth for Simplot Australia with focus of creating value from seed to plate.

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Sandra Loader

Non-Executive Director at AIFST at The Australian Institute of Food Science and Technology - AIFST



Sandra is a professional company director with over 10 years of board experience as well as previously holding several senior executive roles, in multinational organisations. Passionate about embracing change and focused on adding value through wisdom gained from 30 years in the FMCG sector in both food and beverage organisations across ANZ.

Sandra's board experience spans not for profit and private sectors across associations, government, and the Food & Beverage sectors as a Non-Executive Director and Chair. Governance is where she loves to add value based on expertise in the areas of Innovation, Research & Development, Strategy,

Compliance, Risk and Human Capital.

Sandra has a mixed board portfolio and is the current independent chair of the Australian Beverages Council, a Non-Executive Director of the Sports Environment Alliance as well as a member of the NSW Govt Advisory Board for the Container Deposit Scheme. She is also the Victorian advocate for

Hargraves Institute, who focuses on innovation and collaboration across all sectors.

Maria Said

CEO Allergy & Anaphylaxis Australia



Maria Said has been a member of Allergy & Anaphylaxis Australia (A&AA) since 1993 when her son was diagnosed with severe atopy (allergic disease) including food allergy. As a volunteer, she became national President of the organisation in 1999. Maria is an advocate for individuals who live with allergic disease. She shares information on the mission of the organisation and the consumer perspective with teaching and health professionals, the food industry, federal and state government departments and the Australian community.

Maria is an associate member of the Australasian Society of Clinical Immunology and Allergy (ASCIA) and holds a position on several working parties. She has co-authored several publications in medical and food industry journals. Maria is a committee member of international organisations with a focus on allergic disease and has presented at several US and European medical and food industry meetings.

As CEO of A&AA, Maria forwarded statements to Australian Coroners after the deaths of individuals from food anaphylaxis. Maria has also been called upon to assist State Coroners as an expert witness in seven coronial inquests. The unfolding of these investigations has resulted in improved management and increased safety throughout Australia.

Maria is co-chair of the National Allergy Strategy, a partnership between ASCIA and A&AA, which was launched in Sydney in August 2015.

Maria is a registered nurse with experience in emergency and paediatric nursing.

Jo Davey

FAICD FAIFST MBA B.Sc (Hons)



Jo is a company director and consultant experienced in general management, innovation, food safety, regulatory affairs and product development in the dairy and food manufacturing sectors. She is a Director of Pirrama Consulting Pty Ltd, which provides management and technical consulting services to the food and beverage industries.

Jo is a Board Member of Food Standards Australia New Zealand and a non-Executive Director of PPB Pty Ltd, a start-up diagnostics company. She recently completed her term as a Director of the Subtropical Dairy Programme, which is a Regional Development Programme of Dairy Australia, and has also served on the boards of a commercial JV dairy ingredients company and dairy ingredient research organisations.

Jo has held senior commercial and technical roles in the Dairy Farmers Group and was the Managing Director of Diabetes Smart, a start-up company established to develop, and market foods designed for people living with diabetes.

As part of a career-long commitment to the food industry, Jo was President of AIFST Inc and a Director on the inaugural board of AIFST Ltd. She was the first female President of the Dairy Industry Association of Australia (DIAA) and of its NSW Branch. She is a life member of the DIAA and a recipient of the DIAA's JI Scarr Medallion and John Bryant Gold Medal, for services to the Association and to the industry, respectively.

She is committed to innovation in the food industry and has led the commercialisation of a number of new food ingredient technologies. Her philosophy is to work with all stakeholders and across disciplines to achieve the best outcomes.

Cathy Moir

Food Microbiology Consultant, CSIRO Agriculture and Food



Cathy has 35 years' experience as a food microbiologist. Her goals include taking on challenges with integrity, and to gain professional and personal satisfaction as a nationally recognised thought and science leader in the microbiology and processing of foods through her work with industry, government and consumers. She brings her extensive knowledge and expertise, along with a collaborative approach, to her work providing expert professional services and advice relating to food safety hazard identification, characterisation, risk assessment and management of the microbiological safety and stability of food.

Cathy has actively contributed to the AIFST through organisation of and presentations at Australian Food Microbiology Conferences and AIFST Conventions as well as the AIFST Green Book and Gold Book publications. She was recently elected as a fellow of the Institute in recognition of her years of service to the food industry. Cathy is Chair of the Food Safety Information Council (FSIC; www.foodsafety.asn.au), Australia's leading disseminator of consumer-targeted food safety information. Cathy also recently joined the Proficiency Testing Australia (PTA; www.pta.asn.au) Board.

Associate Professor Kate Howell

Research and teaching academic at University of Melbourne



Associate Professor Kate Howell holds a position in Food Chemistry in the School of Agriculture and Food at the University of Melbourne, on the lands on the Boon Wurrung and the Woi Wurrung. Kate's work takes her to Yorta Yorta country at the University's Dookie campus.

Kate's training in microbiology at the University of NSW as an undergraduate in bacterial genetics led to a PhD at the same institution. Her PhD studies were situated at the Australian Wine Research Institute in Adelaide and investigated how yeast ecology alters wine composition and makes a significant contribution to wine aroma. She followed this work with a post-doctoral position in yeast biochemistry at the University of Geneva, before being appointed as lecturer at the University of Melbourne. Kate's work focuses on understanding how microbial ecology and diversity

affects the composition of foods and beverages. She has applied this knowledge to improving wine, beer, bread, coffee and chocolate flavour and is expanding this work into improving health outcomes for plant-based foods. Kate is an active member of the national and international academic community, and is continuing her work in teaching, with close links to industry partners and expanding her role in PhD student training and food and nutrition training at the university.

Kate has recently co-authored a chapter in 'Women Thriving in Academia', a scholarly book which brings together experiences, advice, and voices from academic women in Australia and around the world. This book is to be officially launched on International Women's Day, and is available from Emerald Press (<https://books.emeraldinsight.com/page/detail/Women-Thriving-in-Academia/?k=9781839822292>)