



NZIFST Conference 2025 Programme

Embracing Tradition, Transforming the Future

Palmy Conference + Function Centre, Papaioea Palmerston North


24th - 26th June 2025



DAY 1 - TUESDAY 24th June

7.15 - 8.45	NZFSSRC Women in Science Breakfast				
7.30	Registration opens				
Session	Welcome & Plenary A - The Roots of Our Heritage				
9.00 - 9.30	Welcome & Introduction				
9.30 - 10.00	Plenary A1: Old ways for this New World - Mavis Mullins (Nga Whenua Rahui)				
10.00-10.25	Plenary A2: Richard Archer (Massey University)				
10.30 - 11.00	<i>Refreshments</i>				
Session	B1: The Future: Challenges and Opportunities in Food Safety	B2: Supporting the Health of New Zealanders	B3: Converting Waste to Taste	B4: Elements of Innovation	
Venue	<i>Conference Room</i>	<i>Seminar Room</i>	<i>Meeting Room</i>	<i>The Gallery</i>	
11.05-11.32	B11: Global Megatrends Impacting on Food Safety - Phil Bremer (University of Otago) & Kai as a source of wellness - Fiona Wiremu (NZFSSRC)	B21: Feeding the Future: The Urgent Need for New NZ Nutrition Data and Insights - Cliona Ni Miurchu (University of Auckland)	B31: A step towards a NZ circular bioeconomy: Early food loss and waste in dairy and beef - Jessica O'Connor (University of Otago)	B41: Navigating Analytical Challenges in Novel Foods and Emerging Ingredients - Dr. George Joseph (AsureQuality)	
11.32-11.59	B12: Regulatory - Roger Cook (MPI-NZFS) & Revolutionising Food Safety: Harnessing Technology, Addressing Emerging Risks, and Moving Beyond HACCP - Pierre Venter (Fonterra)	B22: Driving Innovation & Opportunities through National Nutrition Surveys – an Industry Perspective - Jean Kim (Nestlé Australia)	B32: From Waste to Taste: Enhancing Flavour with Mushroom Stalks - Raise Ahmad (Agresearch)	B42: Hybrid Meats: Next generation of plant-based and hybrid (plant-animal) sustainable food analogues - Jaspreet Singh (Massey University)	
11.59-12.26	B13: The Future: Challenges and Opportunities in Food Safety; Panel discussion - Panel Members: Phil Bremer, Fiona Wiremu, Roger Cook, Pierre Venter	B23: Heart Foundation's Food Reformulation Programme and its impact on the food supply–past, present and future - Deb Sue (Heart Foundation NZ)	B33: Food waste a cost, an opportunity or both? – Hamish Conway (Goodman Fielder)	B43: Driving product success with strategic application of consumer sensory methods - Niamh Patterson (Forward Insight and Strategy)	
12.30 - 1.30	<i>Refreshments</i>				
Session	Plenary C : Evolution of Food Systems				
1.30 - 3.00	Plenary C1: 60 years recollections of the contributions the NZ dairy industry has made to the economy - Kevin Marshall				
2.00 - 2.20	Plenary C2: Value over Volume - Rob Archibald				
2.20 - 2.40	Plenary C3: Threats and opportunities facing New Zealand horticulture - Julian Heyes (Massey University)				
2.40 - 3.00	Plenary C4: A Sea of Food - Volker Kuntzsch (Cawthron Institute)				
3.00 - 3.30	<i>Refreshments</i>				
Session	D1: Food Safety - Emerging Issues	D2: Plant Based Food Ingredients	D3: From Cow to Now - Dairy Focus	D4: Exploring the Blue Economy	
Venue	<i>Conference Room</i>	<i>Seminar Room</i>	<i>Meeting Room</i>	<i>The Gallery</i>	
3.35-4.02	D11: Beyond Compliance: Holistic Food Safety Framework In A Changing World (FoodSafeR) - Nina Hommels (Wageningen University) & Naturally occurring chemical contaminants in food - Tim Harwood (Cawthron)	D21: Selecting a plant based ingredient processing suite - Richard Edmonds (Plant & Food Research) & Trends in agri-food supply chain modelling - Bill Kaye-Blake (NZ Institute of Economic Research)	D31: Modern vs. Shackleton's Milk Powder: A Century of Change - Skelte Anema (FRDC)	D41: TBC - Cerasela Stancu (EnviroStrat)	
4.02-4.29	D12: Vibrio an emerging disease threat for Aotearoa New Zealand - Lucia Rivas (ESR)	D22: Building a Library of Commercial Pea- and Oat-Based Ingredients: A Benchmarking Tool - Thomas Do (Riddet Institute) ; TBC - Gert Jan Moggre (Plant & Food Reserach)	D32: Adsorption-Desorption of Rennet Casein - Jim Jones (Fonterra)	D42: Seaweeds and the Blue Economy: New frontiers for food - Lindsey White (AUT)	


4.29-4.56	D13: Dietary exposure to Microplastics: Sources, characteristics and implications for human health - Olga Pantos, (ESR)	D23: TBC - Devi Marhendraswari (Plant & Food Research) , TBC - Catarina Ferreira (Massey University) & Proteomic Characterisation of Pea and Oat Proteins for Food Innovation - Christina Reumiller (AgResearch)	D33: Active Proteins for a Health Enhancing Diet - Katharine Adam (Quantec)	D43: TBC - Mathew Cumming (Plant & Food Research)
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5.00 - 7.00	<i>Posters & Exhibitor Social</i>	Poster Competition Sponsor	
7.00 - 9.00	<i>Early Career Foodies' Function</i>		
7.00 - 9.00	<i>Social Function - Brew Union</i>		

DAY 2 - WEDNESDAY 25th June

7.30	Registration opens
Session	Plenary E: Navigating Changes in Food Systems
8.30-10.30	Plenary E1: IAFP Speaker: Using a One Health Lens to Navigate Global Food Systems - Kalmia Kniel (University of Delaware)
9.15 - 9.55	Plenary E2: Harraways Visiting Professor: The importance of dietary fibre in creating a healthy food system - Susan Tosh (University of Ottawa)
9.55 - 10.25	Plenary E3: Developments in International Trade - Stuart Horne (Ministry of Foreign Affairs and Trade)

10.30-11.00 Refreshments

Session	F1: Food Safety - Current Issues	F2: 3 Minute Pitch Presentations	F3: Crossing Borders	F4: New Horizons in Edible Oils - Part 1
Venue	Conference Room	Seminar Room	Meeting Room	The Gallery
11.05-11.32	F11: New Zealand Food Safety update on foodborne viruses - Anne-Marie Perchec-Meren (MPI) & Highly Pathogenic Avian Influenza (HPAI): Risk Assessment based on Food Safety Perspective - Aswathi Soni (MPI)	3MP Competition Sponsor 	F31: From Idea to Income: Is IP NZ's Smartest Export? - Peter Brown (Spruson & Ferguson)	F41: Pursuit of Oil Quality, Purity & Safety: U.S. Experience - Selina Wang (University of California, Davis)
11.32-11.59	F12: AI in NZ- Lotto! - Kerry Mulqueen (PIANZ) & PFAS & Implications for the Food Chain - Shailja Data (UoA)	F21: 15 Students presenting 3 Minute Pitches. 1 Slide, no moving parts. Who can sell their research the best in 3 minutes?!	F32: Importing or exporting? Help from MPI to navigate the rules - Grace Powell (MPI)	F42: Authenticity and contaminants - Challenges for edible oils - Philipp Meissner (Max Rubner-Institut, Detmold, Germany)
11.59-12.26	F13: Rapid on-site testing for foodborne hazards - Craig Billington (ESR) & He paku ā uta he paku ā rō wai VMCF Project, Whakaki Lake Trust		F33: TBC	F43: Results of the olive oil quality market surveillance in New Zealand using NMR - Kirill Lagutin (Callaghan Innovation)

12.30-1.15 Refreshments

Session	AGM, JCA Address & Kim Hill Panel
1.15 - 2.00	NZIFST AGM
2.00 - 2.30	JCA Winners Address
2.30 - 3.10	Kim Hill Panel
	Let the Consumer Beware; Who is Responsible for Food Safety? Panellists: Glen Neal, Phil Bremer, Jocelyn Eason, Siouxie Wiles



3.15 - 3.45 Refreshments

Session	H1: For the Discerning Palate	H2: The Outer Layer	H3: Process Engineering - to infinity and beyond	H4: New Horizons in Edible Oils - Part 2
Venue	Conference Room	Seminar Room	Meeting Room	The Gallery
3.50-4.17	H11: Smarter Sensory: Digital technologies herald better data for product success - Joanne Hort (Feast, Massey University)	H21: Exporting New Zealand's packaging: The challenge for our food industry - Emily Thomas (Fonterra Co-operative Group)	H31: Decarbonising NZ Bakeries: Technology Assessment and Pathways for Emission Reduction - Syahmeer How (Plant & Food Research)	H41: Avocado oil from Kenya – maximising yield and quality of cold-pressed avocado oil - Allan Woolf (Plant & Food Research)
4.17-4.44	H12: Molecular Sensomics: Blending fundamental flavour chemistry with the future - Karl Fraser (AgResearch)	H22: Packaging compliance for Food contact Materials in a changing regulatory environment - Thomas Carr (Fonterra Co-operative Group)	H32: Future food processing opportunities and products using dimethyl ether extraction - Owen Catchpole (Callaghan Innovation)	H42: Extraction of edible plant oils in New Zealand - Marie Wong (Massey University)
4.44-5.11	H13: Jars and Ladders: Unwrapping cross-cultural consumer perceptions of Māori place branding - Summer Rangimaarie Wright (Feast, Massey University)	H23: Model-Based Optimisation of Sustainable Packaging Systems Across the Supply Chain - Eli Gray-Stuart (Massey)	H33: High Value Products from Horticultural By-Products - Campbell Ellison (Callaghan Biotechnologies)	H43: Refining Edible Oils - an industry perspective - Angela Newton (Bakels Edible Oils NZ)

Approx 6.30pm

Awards Dinner - Distiction Hotel Ballroom

DAY 3 - THURSDAY 26th June

8.00	Registration Opens		
Session	I1: My career - how I won....	I2: AI - The New Frontier	I3: New Perspectives in Consumer Protection
Venue	Conference Room	Seminar Room	Meeting Room
9.05-9.32	I11: Level Up: Reflections of a Gen-Z kickstarting their career in the food industry. - Maylene Mikaere (Goodman Fielder)	I21: FoodDNA: How Innovation, AI and Strategy are Reshaping the Future of Food - Stephanie Sisson (Callaghan Innovation)	I31: Who trusts who in the food system? - Phillippa Hawthorne (New Zealand Food Safety)
9.32-9.59	I12: The journey of Little 'Lato, a small gelato business creating more than just ripples in the NZ Ice Cream Industry - Hannah Engelsman (Little 'Lato)	I22: Does Generative AI have a role in Food Science? - Marlon Martins dos Reis (AgResearch)	I32: An overview on the regulatory oversight of new food sources and production systems - Feng Ming Chian (NZFS/MPI)
9.59-10.26	I13: People will always eat - an unfinished story - Nicola Wilson (Leaft Foods Ltd)	I23: Transforming Sensory Panel Discussions with Generative Language Models - Aimee Wang (Fonterra)	I33: What's hot at FSANZ - Sally Ronaldson & Tracey Cridge (FSANZ)
10.30 - 11.00	Refreshments		
Session	Plenary J: Where are we headed?		
11.00 - 11.35	Plenary J1: Transforming Research and Development with Generative AI at Fonterra - Steve Taylor (Fonterra) & Ben Hunter (Microsoft)		
11.35 - 12.05	Plenary J2: Nourishing an ageing world - Andrew Fletcher (Fonterra)		
12.05 - 12.35	Plenary J3: He Kai Kei Aku Ringa: Shaping Tomorrow's Tables with Tikanga, Tech, and Tangata - Elle Archer (Te Hapori Matihiko, AgriTech NZ)		
12.35 - 12.45	Farewell & announcement of 2026 Conference		