

IN FOOD WE TRUST - CONFIDENCE BUILT ON SCIENCE AND TECHNOLOGY

TUESDAY 3rd July 2018

7:30	Registration opens (Foyer)			
9:15-9:30	Conference Opening - Jonathan Cox/JohnBrooks ROOM 1			
9:30-10:15	A1-1: Eddy Fang (Xi'an Jiaotong – Liverpool University) Consumer trust and food safety in China			
10:15-11:00	A1-2: Glen Neal, (FSANZ); Trust me - I'm from the Government, I'm here to help			
11:00-11:30	Morning tea			
	B1: FOOD MICROBIOLOGY	B2: TRUSTING OUR FOOD SOURCES	B3: CONSUMERS AND NUTRITION - OR NOT	B4: FUNDAMENTAL ADVANCES Food Processing
ROOM	SEMINAR ROOM	ROOM 4	ROOM 1	ROOM 5
Chair	Phil Bremer	Catherine Beard	Anne Scott	Siew Young Quek
11:30-11:50	The core genome and beyond: comparative bacterial pathogenomics and functional gene analysis in foodborne pathogens - Patrick Biggs (MU)	Shining a torch down the rabbit hole – why trust is important in a supply chain! - Kiri McComb (UoO)	Do nutrition messages sell? - Duncan Stuart (Kudos Dynamics)	Physicochemical properties of kiwifruit flour - Dongxing Li (UoA)
11:50-12:10	Molecular microbiological solutions to current issues versus chasing ghosts of outbreaks past - Helen Withers (MPI)	Are you feeling lucky? - Peter Stevens (GS1)	Do consumers truly understand nutrition claims- or not? - Angela Berrill (ABC Nutrition)	Stabilisation of apple processing by-products - Thomas Sowersby (P&F)
12:10-12:30	Sheep milk is a great nutritional product. What about microbiological risks? - Tonya Soboleva (MPI)	Food - the evolving paradigm. - Tony Egan (Greenlea)	Nutrition messages gone wrong and how to avoid the fall-out - Katrina Pace (Dietitian)	Active packaging utilising grape tannins from winery marc - Paul Kilmartin (UoA)
12:30-12:50	FoodSafe: Real time bacterial enumeration and detection using spectroscopic fluorescence method – Frederique Vansholsbeeck (UoA)	Authenticity of Manuka Honey - Terry Braggins (Analytica)	Health Star Ratings – Simplifying nutrition labelling - Rebecca Doonan (MPI)	Microbial proteases from tannery materials - TK Tantamacharik (UoO)
1:00-2:00	Lunch			
	C1: FOOD SAFETY - CONTAMINANTS	C2: THE ALTERNATIVE PROTEIN SOURCES	C3: STRATEGIES TOWARDS HEALTH AND WELLBEING	C4: FUNDAMENTAL ADVANCES PD for Asian Markets
ROOM	SEMINAR ROOM	ROOM 4	ROOM 1	ROOM 5
Chair	Brent Seale	John Brooks	Anny Dentener	Siew Young Quek
2:00-2:20	The New Zealand Total Diet Study - Providing 40 years of confidence in the food supply - Andy Pearson (MPI)	Utilisation of Insect based proteins in food system in future – A study on functionality and possible applications. - Varun Gadodia (MU)	It's not all about the food - Kate Berridge (Beyond Obesity)	Application of New Zealand linseed in Asian staple foods - Fan Zhu (UoA)
2:20-2:40	Shellfish toxin monitoring and management improvements over the last 25 years - Tim Harwood (Cawthron Institute)	100% plant product and Plant and Food Collaboration - Sarah Kennedy (Life Stream)	NZ Implementation of International Dysphagia Diet Standardisation Initiative: Health Boards, Food Service and Food Industry - Anna Miles (UoA)	Novel deep fried hot-pot style beef product - Michelle Yoo (AUT)
2:40-3:00	Freezing and high pressure processing to control human pathogenic bacteria (<i>Vibrio vulnificus</i> and <i>Listeria monocytogenes</i>) in New Zealand shellfish - Sravani Gupta (P&F)	NZ Hemp Industry –breaking into the Hemp Seed Foods Market - Richard Barge (NZHIA)	From Pre-Clinical to Clinical: The Amarasate™ - Edward Walker (P&F)	Exploring consumers' perceptions of functional foods - Lei Cong (UoO)
3:00-3:20	Key successes of the NZ Allergen Bureau - Debbie Hawkes (Allergen Bureau)	What ever happened to Single Cell Protein - John Brooks	Under 5 Energize: Improving Child Nutrition, physical activity and dental health through early childhood centres - Leanne Young (AUT)	Halalan Toyyiban assurance using fast audit observation among food truck selling chicken product in Kuala Lumpur - Nurshahirah Saleh (UTM, Malaysia)
3:30-4:00	Afternoon Tea			

	D1: FOOD SAFETY IN PRACTICE	D2: THE ALTERNATIVE THEME (2) - Non-bovine Milks	D3: FOCUS ON NUTRITION – CASE STUDIES	D4: FUNDAMENTAL ADVANCES Micro Components in Dairy Products
ROOM	SEMINAR ROOM	ROOM 4	ROOM 1	ROOM 5
Chair	Roger Cook	John Brooks	Anny Dentener	Siew Young Quek
4:00-4:20	Aiming for World Class while Future Proofing a culture of Trust: How Companies embed Food Safety Control, Operator Verification Competencies and Engagement as we prepare for the future - Keith Michael (Food Safe)	Bioactive lipids in milk of NZ dairy animals - Kirill Lagutin (Callaghan Institute)	High-Value Nutrition National Science Challenge – Transforming NZ's food and beverage research landscape - Joanne Todd (UoA)	Role of mono- and diglycerides in protein-stabilised emulsions - Marcus Loi (UoO)
4:20-4:40	Risk Management at Countdown - Stella Stacy (Countdown)	Capturing the value of sheep milk: Opportunities and Challenges - Li Day (AgResearch)	Focus on Nutrition - Case studies, updating members on the Sugar Reduction Project - David Monro (Heart Foundation)	Evaluation of syneresis and salt transport in cheese curds: the role of porous structure and pressure gradients - Meghan Keck (MU)
4:40-5:00	Hygienic Design - Practical tools and tales - Dave Lowry (Lowry Food Consulting)	Sheep milk and bone health - Keegan Burrow (UoO)	Knowledge for health communications - Juliet Ansell (Zespri)	Bradford assay to evaluate casein micelles depletion flocculation in milk-oat beverages - Mario Alayon (P&F)
5:00-5:20	Achieving compliance through foreign object detection - Robert Rogers (Mettler Toledo)	Cheese with non-bovine milks - Simon Berry (Whitestone Cheese)	Accessing Strategic Food Information for Product Development and Marketing - Carolyn Lister (P&F)	Purification and characterisation of the cell envelope proteinases from <i>Lactobacillus delbrueckii</i> subsp. <i>Lactis</i> 313 - Dawei Ji (UoO)
5:30-7:30	Exhibitor Network Function: Sponsored by Dominion Salt		Student Poster Competition Sponsored ADM New Zealand	EXHIBITION HALL
7:00-9:00	Young Technologist Function: THE GOOD NEIGHBOUR			
7:00	Progressive Dinner			

WEDNESDAY 4th July 2018

~7.45	Registration opens (Foyer)			
7:00-8:20	Breakfast Workshop: bioMérieux ROOM 5			
	E1: Plenary Session: Communicating science to non scientists ROOM 1			
	Session Chair: Anne Scott			
08:30-09:30	E1-1: Siouxsie Wiles (UoA) Creating a trusted media presence: from ivory-towered academic to "pink-haired science lady!"			
09:30-10:00	E1-2 Dacia Herbulock (Science Media Centre) Science in the media – hype, spin and what experts can do to help			
10:00-10:30	Morning tea: Sponsored by Dominion Salt			
	F1: FOOD FRAUD	F2: MEAT	F3: PROCESSING & TECHNOLOGY	F4: FOOD INDUSTRY ENABLING TECHNOLOGIES
ROOM	SEMINAR ROOM	ROOM 4	ROOM 1	ROOM 5
Chair	Anny Dentener	Kaylene Larking	Richard Archer	Lee Huffman
10:30-10:50	Food Fraud Vulnerability Ranking Tool - Fernando Lopes (UoA)	Science and technology vs customer expectations in the meat industry - Kevin Cresswell (MIA)	3D food printing – Richard Archer (MU)	(1) Modelling of the moisture sorption isotherm of fruit juice powders - Sebastian Linnenkugel (MU) (2) Atomisation of fruit juices - Siti Nadjiha Moda Rozali (MU)
10:50-11:10	Fraudulent manipulation of bioactivity of Mānuka Honey - Associate Professor Marilyn Manley-Harris (UoW)	Omega Lamb, a new class of Lamb - Gary MacIennan (Alliance)	Rapid Freezing of Sheep Milk - Jolin Morel (MU)	(3) Model pectin reactions in the heat treatment of apple pomacee Florencia M Yedro (P&F) (4) Frictional Smoking of Food - Muhammad (Moha) Seraj (MU)
11:10-11:30	Building Confidence in Your Supply Chain - Pam Whitfield (Asure Quality)	Scott Technology – Automation and Robotics in the meat industry - Andrew Arnold (MIA)	Infrared Spectroscopy as a process control tool for the perfect caramel – Peter Swedlund (UoA)	(5) Potential of sterilization using emerging technologies - Jawaad Ahmed Ansari (UoA) (6) Investigation of the use of Ultraviolet followed by heat for spore inactivation - Gonzalo Martinez (MU)
11:30-11:50	Responding to food fraud and food defence issues – MPI’s role - Stephanie Rowe (MPI)	Value addition to New Zealand meat through processing - Lovedeep Kaur (MU)	Development of high-value protein products - Cynthia Sun (Callaghan Innovation)	(7) Pulsed Electric Fields industry research - Indrawati Oey (UoO) (8) A compact ice storage battery for on-farm cooling of milk - Refat Al Shannaq (UoA)
12:00-1:15	Lunch, sponsored by Dominion Salt, & Posters			

12:30-1:15	G1 : NZIFST AGM ROOM 1			
1:15-1:45	G2: JC Andrews Address ROOM 1			
1:45-2:15	G3: Whey to Go - an update; Kevin Marshall ROOM 1			
	H1: EXPORT : FIRST STEPS	H2: SENSORY	H3: THE MEAL KIT AND OTHER SPECIAL MARKETS	H4: WASTE PROCESSING
ROOM	SEMINAR ROOM	ROOM 4	ROOM 1	ROOM 5
Chair	Margie Hunt	Graham Eyres	Kevin Cresswell	Dongxiao Sun-Waterhouse
2:20-2:40	Exporting Starts in the Lab: Your Role in Export Success - Christopher Boys (Katabolt)	The "Sweet" Effect: Comparative Assessments of Dietary Sugars on Cognitive Performance - Mei Peng (UoO)	How Amazon is grabbing their share of the expanding meal kit market : Hamish Conway (Sell Global)	Waste from Meat Processing - Alaa El-din Bekhit (UoO)
2:40-3:00	Some Learning from Our Export Journey - Michael Barker (Barkers)	The future context for consumer and sensory science - Julia Low (MU)	Beef as a central ingredient in meals - Mustafa M. Farouk (AgResearch)	Gaining greater value from lower value processing streams - Santanu Deb-choudhury (AgResearch)
3:00-3:20	The Global Interest in New Zealand's Indigenous Ingredients - Craig Armstrong (NZTE)	Achieving Salt Reduction by asking Consumers - Pat Silcock (UoO)	Delivering Nutrition - Sam Bridgewater (The Pure Food Co)	New Omega-3 enriched fish oil products from New Zealand fish by-products - Alaa El-din Bekhit & John Birch (UoO)
3:20-3:40	Supporting New Zealand Companies to Internationalise - Bigger, Better, Faster - for the Benefit of New Zealand - Jenny Milson (NZTE)	Product Uniqueness for Guiding Product Development of High Value New Zealand Exports - Tracey Phelps (P&F)	Developing Private Label Products for a Market Hungry for Innovation - Jill Soufflet (Foodstuffs)	Utilisation of agricultural/aquatic sourced wastes:industrially feasible R&D - Dongxiao Sun-Waterhouse (UoA)
3:40-4:10	Afternoon Tea: sponsored by Dominion Salt			
	I1: EXPORT : CHINA	I2: HOW NEW TECHNOLOGY IMPACTS ON THE FOOD INDUSTRY	I3: THE GUT MICROBIOME	I4: PACKAGING
ROOM	SEMINAR ROOM	ROOM 4	ROOM 1	ROOM 5
Chair	Tim Ritchie	Augusta van Wijk	Lousie Tolenaars	Lingli Teo
4:10-4:30	New Zealand's Objectives in China - New Zealand FTA and its upgrade - Angela Strahl & Brad Burgess (MFAT)	New Opportunities for Food and Beverage Manufacturers - Richard Cuthbert (Tetrapak)	Food for the gut microbiota is food for though - Gerald Tannock (UoO)	Mathematical Modelling of Packaging Systems to Help Inform Packaging Design - Eli Gray-Stuart (MU)
4:30-4:50	Regulatory Aspects of Exporting Products to China - Neil McLeod (MPI)	How disruptive technologies will impact food safety testing - Nico van Loon (Cawthron)		Smart Packaging – Keith Sharrock (P&F)
4:50-5:10	Interesting China! - Paul Stephens (Alliance Asia)	Industry 4.0 & the opportunities for the Food Industry - Nathan Stantiall & Paul Hamilton (Callaghan)	Links between gut health and obesity - Justin O'Sullivan (UoA)	Enhancing the Performance of Food Packaging using Nanomaterials Geoffrey Waterhouse (UoA)
5:10-5:30	Exporting horticulture products to China – a NZ perspective - Simon Hegarty (Horticultural Export Authority)			Biodegradable plastics and international test methods - Lou Sherman (Scion)
7:00-11:30	NZIFST AWARDS DINNER			

THURSDAY 5th July 2018

8:00	Registration opens (Foyer)			
	J1: CONSUMER INSIGHTS	J2: THE TECHNOLOGY OF MINIMAL PROCESSING	J3: FERMENTED FOODS	J4: RIDDET INSTITUTE WORK IN PROGRESS
ROOM	SEMINAR ROOM	ROOM 4	ROOM 1	ROOM 5
Chair	Miranda Miroso	John Brooks	Tony Mutukumura	Warren McNabb / Jolon Dyer
9:00-9:20	The Digital Supply Chain: Using API's (Application Programming Interfaces) to provide Integrated Supply Chain Management - Dan Waugh (Comvita)	Using microwaves to improve quality of thermally processed packaged foods - Abby Thompson (FoodHQ)	Accelerated evolution: a step-change in food fermentation - Li Day (AgResearch)	Rheological and structural properties of bovine (cow) and non-bovine (goat, sheep, red deer and buffalo) skim milk gels - Debashree Roy (Riddet Institute/MU)
9:20-9:40	Are you making High Quality Products? - Keryn McKenzie (TWG)	The integration of high pressure based technologies to exploit the endogenous potential of fruit raw materials to obtain a high quality apple based juice - Prof Marc Hendrickx (KU Leuven Belgium via UoO)	Revitalisation of Maori Kai Art Forms - Mauri Mahi, Mauri Ora, Mauro Noho, Mauri Mate - Tanya Poipoi-Davy (Koa Holdings Ltd)	Milk fat is back; possible consequences for bottle-fed infants - Caroline Thum (AgResearch/Riddet Institute)
9:40-10:00	How to manage our good reputation for food quality (growing, maintaining, defending, recovering) and realistic expectations - Damien Mather (UoO)	Commercial use of HPP in minimal processing - Kris Tong (Food Bowl)	Microbial Safety of traditional fermented foods in East and South Asia - Tony Mutukumira (MU)	Stabilisation of <i>Lactobacillus rhamnosus</i> against heat related storage stresses - Sarah Priour (Riddet Institute/MU/Fonterra)
10:00-10:20	EU - China Safe Project - Ting Lu (UCD)	Sous vide - from kitchen to processing plant - Michael Parker (MU)	Industrialising traditional foods - Richard Archer (MU)	Hydrogen production and consumption by human gut microbes - Nick Smith (AgResearch/Riddet Institute)
10.30-11.00	Morning tea			
	K1: Plenary Session: Impacts of Technology on Food: Action ROOM 1			
11:00-11:45	K1-1 Tim Foulds (Euromonitor) -The impact of technology and how it is changing consumer behaviour– global perspective			
11:45-12:30	K1-2 Prof Marc Hendrickx (KU Leuven Belgium, Inaugural Harraways 1867 Visiting Professorship Recipient) – 25 years of research on emerging technologies for the food industry: progress made, lessons learned, future challenges and opportunities			
12:30-12:40	Conference closing - John Brooks/Jonathan Cox and Invitation to Conference 2019, Paulette Elliott			
12:40-1:15	Lunch			
	L1: Labelling Basics Workshop	L2: Workshop: Fast Tracking NPD	L3: Plant Tour	
	SEMINAR ROOM	ROOM 5		
	Zubi and McFoodies	Saskia van der Geest	Hill Laboratories	
1:30-4:00	The 4-hour interactive workshop looks at key points of difficulty relating to creating a food label, i.e. ingredients listings, additive permissions, allergens declarations, and Nutrition Information Panels (NIPs). It also includes a practical component of creating an example (or real) label, for which participants will need to bring examples of their product specifications and laptop to this workshop. This session will be a great forum to discuss labelling issues and ask questions in a friendly environment	In this intensive, hands-on workshop, NPD expert, Saskia van der Geest, uses her experience to present practical tools and tips for faster, better, more profitable innovation with real life anecdotes and solutions to common challenges. Topics covered include: <ul style="list-style-type: none"> • NPD process and jargon, common challenges, tools and tips, strategy, achieving NPD goals • Applying the insights and learnings to your own examples • Example of Lean approach, including capturing knowledge for re-use • Discussion – what to do about it in your organisation – how to get started, barriers to implementation • Hands-on application of a Lean NPD Tool to solve real challenges 		