

NZIFST Conference 2021 - Programme				
DAY 1 - TUESDAY 6th July				
7.30	Registration opens			
9.00-9.20	Welcome & Housekeeping			
Session	Plenary A			
<i>Room</i>	<i>Conference Room</i>			
<i>Chair</i>	Don Otter			
9.20-9.50	Plenary A1: Opening - Dame Juliet Gerrard (Chief Science Advisor to the Prime Minister)			
9.50-10.30	Plenary A2: Ian Proudfoot (Global Head of Agribusiness, KPMG) - "Forward Thinking "			
10.30-11.00	Refreshments SPONSORED BY BAKELS EDIBLE OILS Barista Coffee SPONSORED BY IXOM			
Session	B1: Consumer Food Safety	B2: Innovation in the Food Space	B3: Developments in Automation	B4: Consumer Research
<i>Room</i>	<i>Conference Room</i>	<i>Meeting Room</i>	<i>Gallery</i>	<i>Seminar Room</i>
<i>Chair</i>	Phil Bremer	Richard Archer	Don Cleland	Joanne Hort
11.00-11.30	B1-1: Novel Food Ingredients for use in retail foods Ben Sutherland (FSANZ)	B2-1: Evaluation and Optimization of Microwave Induced Thermal Processing Technology Marie-Laure Delabre (MU)	B3-1: Designing and visualising factories of the future Ben Conway (Aurecon)	B4-1: Contemporary Consumer and Sensory Science Joanne Hort (MU)
11.30-11.50	B1-2: Food Safety – what really happens in Kiwi kitchens? Tracey Phelps (PFR)	B2-2: Bridging the gap to high quality bacterial genomes and transferring sequencing skills to industry. Angela Cornelius (ESR)	B3-2: Labour woes in Horticulture... What next? David Tanner (Start Afresh)	B4-2: Consumer-led design of functional foods in China Lei Cong (LU)
11.50-12.10	B1-3: Food safety Guidance for Consumers. What is changing? Tanya Soboleva (MPI)	B2-3: Understanding how to manipulate the flavour of k�anuka smoke Graham Eyres (UoO)	B3-3 Soft Robotics for Food Handling Chong Deng (Callaghan)	B4-3: Premium or value?: consumer perceptions of ready-to-eat meals Amy Errmann (PFR)
12.10-12.30	B1-4: Exploring the perspectives of Business to Consumer (B2C) retailers towards the use of X-ray as a food technology Denise Conroy (PFR)	B2-4 Drying sticky products – from fruit and vegetable juices Aiman Jamsari (PFR)	B3-4: Decarbonising Food Processing in NZ Using Heat Pumps Don Cleland (MU)	B4-4: Fresh Food Online Shopping Repurchase Intention: The Role of Post-Purchase Customer Experience and Corporate Image. Damien Mather (UoO)
12.30-1.30	Refreshments SPONSORED BY BAKELS EDIBLE OILS Barista Coffee SPONSORED BY IXOM			
Session	Plenary C			
<i>Room</i>	<i>Conference Room</i>			
<i>Chair</i>	Phil Bremer			
1.30-2.00	Plenary C1: Cath McLeod (Director, FSSRC) - "Food safety challenges in 2021: Partnership underpins the integrity of Aotearoa's food supply"			
2.00-2.30	Plenary C2: David Sutton (National Quality Manager & Corporate Counsel, Goodman Fielder) - "Working in the grey - Risk Management, Food Safety & Quality"			
2.30 - 3.00	Plenary C3: Richard Archer (Professor, MU) - "FIET – the Penultimate Chapter"			
3.00-3.30	Refreshments SPONSORED BY BAKELS EDIBLE OILS Barista Coffee SPONSORED BY IXOM			
Session	D1: Food Safety Onsite	D2: Overcoming Covid Challenges	D3: Upcycling Food	D4: Tackling Nutrition
<i>Room</i>	<i>Conference Room</i>	<i>Meeting Room</i>	<i>Gallery</i>	<i>Seminar Room</i>
<i>Chair</i>	Aswathi Soni	Heike Schwendel	Miranda Mirosa	Don Otter
3.30-4.00	D1-1: Listeria - the fight from all angles Denver McGregor (NZ King Salmon)	D2-1: Keeping the kiwifruit train chugging during Covid - and beyond. Chrissy Stokes (Zespri)	D3-1: Insights into consumer acceptance of upcycled foods made from waste Miranda Mirosa (UoO)	D4-1: Dairy and Plant based peptone solutions: Probiotics and beyond Jonathan Saunders (Tatua)
4.00-4.20	D1-2: Opening the black box in food manufacturing Shakeel Ahmed (imonitor)	D2-2: Food Rescue in Lock Down Rebecca Culver (Zilch)	D3-2: Circular Processing of Beer and Bread Waste Campbell Ellison (Callaghan)	D4-2: Plant to bottle - A journey Chris Johnson (Anagenix)
4.20-4.40	D1-3: Potential applications of 'Lab on a Smartphone' for assessing crop quality Harry Martin (PFR)	D2-3: Chinese Perceptions and Demand for New Zealand Food: Daigous' views Post-Covid Ivy Gan (PFR)	D3-3: Converting Industrial Avocado Waste into Useful Products Rahul Permal (AUT)	D4-3: Metabolomic fingerprinting to tackle food science and nutritional challenges Biniam Kebede (UoO)
4.40-5.00	D1-4: Can You Afford the Price of Poor Hygienic Design? Dave Lowry (Consultant/EHEDG)	D2-4: Can cow's milk proteins inhibit viruses? Katharine Adam (Quantec)	D3-4: Novel 3d printing on Texture Modified Foods (TMF) to feed vulnerable population Anu Gnanavinthan (Pure Food Company)	D4-4: Reducing FODMAPs in Bread Tony Mutukumira (MU)
5.00-7.00	Posters & Refreshments (Trade hall and upstairs foyer) SPONSORED BY MU - SFAT, Food Pilot, FEAST			
7.00-9.00	Early Career Foodies' Function - "Who wants to (not) be a millionaire? Quiz" (Conference Room) SPONSORED BY RIDDET			

DAY 2 - WEDNESDAY 7th July				
7.3	Registration opens			
Session	Plenary E - SPONSORED BY FONTERRA			
Room	Conference Room			
Chair	David Everett			
8.30-9.15	Plenary E1: Jeremy Hill (Chief Science and Technology Officer, Fonterra) - "Sustainable Nutrition Initiative"			
9.15-10.00	Plenary E2: Dale Bowie (Owner & Development Chef, Ideas2Plate) - "Making the connection between science and cooking"			
10.00-10.30	Refreshments	SPONSORED BY BAKELS EDIBLE OILS	Barista Coffee	SPONSORED BY IXOM
Session	F1: Fonterra	F2: Accelerating innovation - define functional traits of microbes	F3: Alternative Proteins	F4: Creative Developments
Room	Conference Room	Meeting Room	Gallery	Seminar Room
Chair	Craig Honore	Li Day	Lovedeep Kaur	David E
	SPONSORED BY FONTERRA	SPONSORED BY AGRESEARCH		
10.30-11.00	F1-1: Unlocking the goodness of New Zealand Milk Mark Piper (Fonterra)	F2-1: An improved method for extracellular polysaccharide isolation from Streptococcus thermophilus in high protein samples Ryan Chanyi (AgR)	F3-1: The Role of Kiwifruit Consumption in Plant Protein Digestion Lovedeep Kaur (MU)	F4-1: The DELTA Model: investigating sustainable global food systems of the future Nick Smith (MU)
11.00-11.20	F1-2: Going with your gut; making a success out of probiotics James Dekker (Fonterra)	F2-2: Investigation of milk gelation kinetics using a combined approach of microscopy, high throughput micro-rheology and conventional rheology techniques Hanh Nguyen (AgR)	F3-2: Hemp seed protein: prospects and pitfalls Chih-Chieh Chuang (MU)	F4-2: Quick and detailed measurement of food and ingredient properties using Rapid Evaporative Ionisation Mass Spectrometry-based metabolomics Alastair Ross (AgR)
11.20-11.40	F1-3: "Cream" Cheese of the crop Amanda Nottage (Fonterra)	F2-3: Rapid assessment of microbial performance using a mini-scale meat fermentation system Jihan Kim (AgR)	F3-3: Hybrid Meats: New Zealand's answer to rapidly growing global meat analogues industry Jaspreet Singh (MU)	F4-3: Direct from the Orchard: A stable, high vitamin C, food ingredient Sarah Cordiner (PFR)
11.40-12.00	F1-4: Sustainability & the conscious consumer: A Fonterra perspective Kailyn Smith (Fonterra)	F2-4: Exploring the changes in sensory attributes and peptide fingerprints throughout the fermentation of milk Fionnuala Murphy (AgR)	F3-4: Let's Create a Leafy Green Protein Machine Nicola Wilson (Leafy Foods)	F4-4: Continuous Rapid Freezing of Liquid Food Products Jolin Morel (MU)
12.00-1.00	Refreshments	SPONSORED BY BAKELS EDIBLE OILS	Barista Coffee	SPONSORED BY IXOM
Session	AGM and Plenary G			
Room	Conference Room			
Chair	Richard Archer			
12.45-1.30	NZIFST AGM			
1.30-2.00	Plenary G1: JCA winner's Address			
2.00-2.45	Plenary G2: Volker Kuntzsch (Chief Executive, Cawthron Institute) - "Volume versus Value – care to differ!" SPONSORED BY CAWTHON INSTITUTE			
2.45-3.15	Refreshments	SPONSORED BY BAKELS EDIBLE OILS	Barista Coffee	SPONSORED BY IXOM
Session	H1: We've Got Bugs!	H2: Sense, satisfaction and the measurement of taste and aroma	H3: 3-Minute-Pitch Competition	H4: Plant & Food Research: Driving NZ's Plant Proteins Future
Room	Conference Room	Meeting Room	Gallery	Seminar Room
Chair	Aswathi Soni	Li Day	Don Otter	TC Chadderton
		SPONSORED BY AGRESEARCH	SPONSORED BY THE UNIVERSITY OF AUCKLAND	SPONSORED BY PLANT & FOOD RESEARCH
3.15-3.45	H1-1: Isolation of Clostridium botulinum type A from seafood and from a recreational area associated with an outbreak of botulism Anne Marie Perchec (MPI)	H2-1: Comprehensive analysis of tastants and flavour compounds in milk fermented by different lactic acid bacteria strains Raise Ahmad (AgR)	This quick-fire competition features post-graduate students delivering their research outline in only 3 minutes and using only 1 slide.	H4-1: Emerging Proteins – Setting the Scene Mandy Armstrong (Cucumber Ltd)
3.45-4.05	H1-2: Reduction of the colonization of lettuce by L. monocytogenes using UV-C stress Emmanuel Kyere (MU)	H2-2: In-depth characterisation of taste-active peptides in fermented milks Evelyne Maes (AgR)		H4-2: A New Zealand protein industry from plants: Evaluating crop potential Thomas Sowersby (PFR)
4.05-4.25	H1-3: The influence of cations on biofilm formation of Listeria monocytogenes in the seafood industry Saili Chalke (PFR)	H2-3: Characterization of aromas in drinkable yoghurt fermented by different lactic acid bacteria Mariza Gomes Reiss (AgR)		H4-3: Leaf Protein – The critical mass for a viable industry Richard Edmonds (PFR)
4.25-4.45	H1-4: Exploring the persistence of L. monocytogenes on whole apples within apple supply chains Graham Fletcher (PFR)	H2-4: Are recent immigrants' product preferences representative of consumer markets back in their home country? Amanda Dupas de Matos & Catriona Hay (MU)		H4-4: Not all commercial plant proteins function equally Lee Huffman (PFR)
6.00	Awards Dinner (Distinction Hotel, Cuba Street). GUEST SPEAKER: Hon Dr Ayesha Verrall (Minister for Food Safety, Associate Minister of Health, Associate Minister of Research, Science and Innovation)			

DAY 3 - THURSDAY 8th July				
8.00	Registration Opens			
Session	I1: Lipids - Drilling Down	I2: Indigenous Foods	I3: CRISPR - Gene Editing	
<i>Room</i>	<i>Conference Room</i>	<i>Meeting Room</i>	<i>Gallery</i>	
<i>Chair</i>	Andrew MacKenzie	Don Otter	Laurie Melton	
9.00-9.20	I1-1: Analysis of Phosphorus-containing Compounds in Dairy and Non-Dairy Milks using 31P NMR Andrew Mackenzie (Callaghan)	I2-1: Growth from the sea, health to the people: Revealing karengo as a high-value functional food Donato Romanazzi (Cawthron)	I3-1: CRISPR has the potential to change the world Laurence Melton (UoA)	
9.20-9.40	I1-2 Developing Marine Omega-3 Oils- With Care Sabrina Tian (Sanford)	I2-2: Nature-inspired microcarriers for enhanced antimicrobial delivery Kang Huang (UoA)	I3-2: CRISPR: a tool for generating plants with improved consumer traits Andrew Allan (P&F)	
9.40-10.00	I1-3: Impact of simulated digestion of ruminant milks on the milk lipidome Karl Fraser (AgR)	I2-3: Antioxidant and antimicrobial potential of mānuka and kānuka oils as natural preservatives Ramandeep Kaur (MU)	I3-3: Gene edited food: The global regulatory landscape Andrew Pearson (NZFS)	
10.00-10.30	Refreshments SPONSORED BY BAKELS EDIBLE OILS	Barista Coffee SPONSORED BY IXOM		
Session	J1: Food Authentication	J2: Mussels and Muscles	J3: Getting it Right	
<i>Room</i>	<i>Conference Room</i>	<i>Meeting Room</i>	<i>Gallery</i>	
<i>Chair</i>	Heike Schwendel	Mike Boland	Glen Neal	
	SPONSORED BY CUDDON FREEZE DRY	SPONSORED BY CUDDON FREEZE DRY	SPONSORED BY CUDDON FREEZE DRY	
10.30-10.50	J1-1: How Scientific traceability can be used to prove the authenticity of food and protect reputations Ella Wilkins (Oratain)	J2-1: Musseling Up - Re-valuing greenshell mussels Matt Miller (Cawthron)	J3-1: Kai - Me Te Whakaaro Nui, Ki Te Mana Kounga Kai Ahitereiria me Aoteroa Glen Neal (FSANZ)	
10.50-11.10	J1-2: Food Authentication - futureproofing New Zealand's high-value food industry Heike Schwendel (PFR)	J2-2 NZ greenshell mussel protects joint and bone health Fran Wolber (MU)	J3-2: Providing food industry with best practice food allergen management guidance Debbie Hawkes (Allergen Bureau)	
11.10-11.30	J1-3: NMR Screening of Foodstuffs to Check for Adulteration and Authenticity Andrew Lewis (Callaghan)	J2-3: The nutritional implications of consuming NZ, pasture-fed beef; preliminary findings Emma Bermingham (AgR)	J3-3: Implementation of PEAL (plain English allergen labelling) Janet Goodman (MPI)	
11.30-11.50	J1-4: Microbial source tracking approach for shellfish safety Pradip Gyawali (ESR)	J2-4: Processing of muscle foods to improve texture and nutritional value Mike Boland (MU)	J3-4: Remote Verification Chris Hewins (MPI)	
11.50-12.00	Change rooms			
Session	Plenary K			
<i>Room</i>	<i>Conference Room</i>			
<i>Chair</i>	Don Otter			
12.00-12.15	Plenary K1: John Lawson (Lawson Williams Specialist Recruitment) - "2021 New Zealand Food Industry Salary Survey"			
12.15-12.30	Plenary K1-2: Braden Loveridge (Business Innovation Advisor - Food & Beverage, Callaghan Innovation) - "Callaghan Funded Student Grants"			
12.30-1.10	Closing Plenary K2: Kevin Marshall CNZM (Company Director & Consultant in technology, research and development)			
1.10-1.20	Farewell			
1.30-3.30	Massey Tour - Transport departs from front of Conference Centre			
1.30-3.45	WORKSHOP: "New allergen labeling rules & practical application" with Zubi & McFoodies			

3-Minute-Pitch Competition Schedule

Session H3: 3.15 - 4.45pm, Wednesday 7th July

Number	Name	Organisation	Presentation Title	Start Time
3MP1	Soundarya Karamcheti	UoO	Bayesian growth model for Shiga Toxin-producing Escherichia coli (STEC) in post-slaughter chilling and freezing during beef processing.	15:15:00
3MP2	Yiyiing Huang	MU	Bacillus cereus biofilms: a reservoir of food safety issues	15:19:30
3MP3	Mengxiao Yang	MU	Pepsin induced milk coagulation mechanism and curd properties	15:24:00
3MP4	Rebecca Roberts	UoO	Understanding the impact of hop glycosides and biotransformation and their potential to enhance beer flavour	15:28:30
3MP5	Patrick Tai	MU	Milk sphingomyelin and cholesterol complexes resist micellization by physiological biles	15:33:00
3MP6	Kizzy Rennie	MU	The effect of animal protein on hybrid analogue structural properties	15:37:30
3MP7	Nilushika Thambugala	UoA	Meaningful measurements of mushiness: Understanding the food texture for Dysphagic	15:42:00
Judging Break				15:46:30
3MP8	Manasweeta Angane	UoA	Effect of feijoa essential oil on food-borne pathogens and probiotic strains	16:00:00
3MP9	Indika Bandara	MU	Characterisation of lactic acid bacteria isolated from New Zealand organic naturally fermented sauerkraut: an initiative towards developing an autochthonous probiotic starter culture	16:04:30
3MP10	Abhilasha Abhilasha	MU	In vitro gastro-small intestinal starch digestion behaviour of whole wheat grains	16:09:00
3MP11	Xuan Dong	UoA	The influence of drying technique on physicochemical properties and functionalities of hemp protein isolate	16:13:30
3MP12	Hien Truong	MU	Characterizing Honey Composition by Hyperspectral Analysis	16:18:00
3MP13	Mariero Gawat	MU	Meat Quality Characteristics of New Zealand Goat Meat	16:22:30
3MP14	Joy Sim	UoO	Linking Coffee Quality with Terroir	16:27:00

2021 Professional Poster Index

Name	Number	Authors	Title
Alysha Chua	P11	Alysha Chua	Cyanobacteria bioactives: Sustainable microparticles for broad-based immunity in plants
Chetan Sharma	P9	Chetan Sharma , Damir D. Torrico, Lloyd Carpenter, and Roland Harrison	Indigenous meaning of food provenance
Jeane Nicolas	P15	Jeane Nicolas , Dr. Olga Pantos, Dr. Sally Gaw	Impact on Human Health of Microplastics in the New Zealand Diet
Jo Magpusao	P16	Johannes Magpusao , Indrawati Oey, Biniam Kebede	Rheological characterization of microalgal biomass influenced by high pressure homogenization as a structure-enabling process
Juliana Leite	P6	Juliana A. S. Leite , Carlos A. Montoya, Simon M. Loveday, Jane A. Mullaney, Warren C. McNabb and Nicole C. Roy	Combined thermal and drying processes affect protease activities of ruminants' milk
Kirill Lagutin	P4	Kirill Lagutin and Sabrina Tian	Accelerated shelf-life testing of Sanford fish oil with antioxidant supplementation using the OXITEST
Leanne Young	P8	Leanne Young , Yaoyao Peng, Siew-Young Quek	Achieving the Heart Foundation sodium target for bread by substituting potassium chloride for salt
Luca Serventi	P14	Luca Serventi , Weijun Chen, Hoi Tung Chiu	Nutritional and sensory quality of powders from pea cooking water (<i>Liluva</i>)
Maneesha Mohan	P12	Maneesha S. Mohan , Caren Meyn Alvarez, Iresha Matiwalage, Subha Sasidharan, Philip Wescombe	Milk protein interaction with black currant polyphenols and the effect on polyphenol bioavailability
Marlon dos Reis	P2	Mariza G. Reis, Michael Agnew, Noby Jacobs and Marlon M. Reis	Evaluation of low cost pocket-sized NIR spectrophotometer for estimation of fatty acids in cheeses
Prit Khrisanapant	P5	Prit KHRISANAPANT, Biniam KEBEDE , Sze Ying LEONG, Indrawati OEY	Effect of hydrothermal processing on the headspace volatile compounds of legumes
Scott Hutchings	P10	Scott C. Hutchings , Luis Guerrero, Miranda Miroso, Phil Bremer, Damien Mather, Enrique Pavan, Talia Hicks, Li Day & Carolina E. Realini	The implications of COVID-19 on Chinese consumer preferences for lamb meat
Shanshan Liu	P13	Shanshan LIU , Meihan TAO, Kang HUANG	Encapsulation of Mānuka Essential Oil in Yeast-Derived Microcarriers for Enhanced Thermal Stability and Antimicrobial activity
Stephen Giteru	P7	Stephen G. Giteru , Carol Thum, Simon M. Loveday, Julie Cakebread	Quinoa protein enrichment with dry and wet fractionation
Yash Dixit	P1	Yash Dixit, Marlon M. Reis	Predicting fat in salmon fillets using snapshot HSI cameras and stitching algorithm

2021 Student Poster Index

Name	Number	Authors	Title
Abhilasha Abhilasha	S11	Abhilasha , Lovedeep Kaur, John Monro, Allan Hardacre, and Jaspreet Singh	In vitro gastro-small intestinal starch digestion behaviour of whole wheat grains
Akashdeep Beniwal	S34	Akashdeep Singh BENIWAL , Jaspreet SINGH, Alan HARDACRE and Harjinder SINGH	Nutritionally-rich plant protein-dairy protein meat analogues produced by thermomechanical processing
Noorul Faridatul Akmal	S3	Noorul Faridatul Akmal , Michael Parker, John Bronlund, Lovedeep Kaur, Carolina Realini	Kinetics of cathepsin activation and deactivation during <i>sous vide</i> cooking
Akshay Bisht	S51	Akshay Bisht , Kelvin Goh, John Monro, Suman Mishra, Lara Matia-Merino	Mamaku polysaccharide functionality
Anna Burnett	S35	Anna Burnett , Mirja Kaizer Ahmmed, Hong (Sabrina) Tian, Alan Carne, Ala El-Din Ahmed Bekhit	Effect of pulsed electric fields on hoki gonad lipid extraction and characteristics
Anna Burnett (for Mirja Kaizer Ahmmed)	S36	Mirja Kaizer Ahmmed, Anna Burnett , Alan Carne, Hong (Sabrina) Tian and Alaa El-Din Ahmed Bekhit	Lipidomic profiling of three lean fish species head and skin
Annu Mehta	S30	Annu Mehta and Damir Torrico	Effect of packaging texture and font colour on the product perception: A qualitative study
Anubhavi Singh	S12	Anubhavi Singh , Ali Rashidinejad, Raise Ahmad	<i>In vitro</i> cellular responses of novel rutin-casein composites
Boning Mao	S33	Boning Mao ; Lovedeep Kaur, Suzanne Hodgkinson, Mustafa Farouk and Jaspreet Singh	Rheological characteristics of some plant proteins and their ability to form meat analogues
Boyang Xu	S43	Boyang Xu , Kang Huang, Tilo Söhnel, Siew Young Quek	Surface-independent strategy of <i>in situ</i> AgNP formation with high antibacterial and antiviral activities toward bioprotective applications
Boying Wang	S46	Boying Wang , K. Rutherford-Markwick, Xue-Xian Zhang, A.N. Mutukumira	Characterization of Dominant Acetic Acid Bacteria and Yeasts Associated with Kombucha Sold in New Zealand
Cai Ling Ang	S20	Cai Ling Ang , Lara Matia-Merino, Kaiyang Lim, Kelvin Kim Tha Goh	De-structured starch as a “clean-label” ingredient and its potential in food applications
Catherine Maidment	S15	Catherine Maidment , Assoc/Prof Aiqian Ye, Dr Siqi Li, Dr Jessica Gathercole, Dr Anita Grosvenor	Protein differences in the simulated gastrointestinal digestion of milk from different species
Dana Wang	S42	Dana Wang	Profiles of <i>Vibrio parahaemolyticus</i> biofilm and its roles in sanitizer tolerance
Danxia Shi	S45	Danxia Shi , Prabhu Balan, Marie Wong, David Popovich	In Vitro Antioxidant Properties of New Zealand Hass Avocado By-product (Peel and Seed) Fractions
Farawahida Abdul Halim	S52	Farawahida Abdul Halim , Steve Flint, Jon Palmer, Musaalbakri Abdul Manan	Simple and rapid method using Coconut Cream Agar to screen citrinin producers of <i>Monascus</i> spp.
Geoff Ang	S38	Geoff Ang , Hong Chen, Siew Young Quek	Synthesis of structured phospholipid containing nervonic acid from <i>Malania oleifera</i> by lipase-catalysed acidolysis
Giovanna Castillo-Fernandez	S9	Giovanna Castillo-Fernandez , Fran Wolber, Lara Matia-Merino Noha Nasef, Harjinder Singh, Matt Golding	In vitro simulation of curcumin digestion, absorption and post-prandial anti-inflammatory function.”
Helena Odinot	S17	Helena Odinot , Xingchen Li, Indrawati OEY, Biniam KEBEDE	Evaluation of oat volatile flavour compounds during commercial processing
Hien Truong	S5	Hien T.D. TRUONG , Richard ARCHER, Pullanagari REDDY, Marlon M REIS	Characterizing Honey Composition by Hyperspectral Analysis
Indika Bandara	S47	S.M.I.P.G. Bandara , K. Rutherford-Markwick, Xue-Xian Zhang, A.N. Mutukumira	Characterisation of lactic acid bacteria isolated from New Zealand organic naturally fermented sauerkraut: an initiative towards developing an autochthonous probiotic starter culture
Iqra Zulfiqar	S8	Iqra Zulfiqar , Sharon Henare, David Popovich	Melatonin and Tryptophan (Indolamines) Content in New Zealand Grown Cherries
Jess Fitzgerald	S2	Jess Fitzgerald , Sze Ying Leong, David Burritt, Indrawati Oey	Differences in the defensive responses of two potato cultivars infected with Zebra chip disease may influence the efficacy of Pulsed Electric Fields technology
Joy Sim	S24	Joy Sim , Russell Frew, Indrawati Oey, Biniam Kebede	Linking Coffee Quality with Terroir
Joy Sim (for Neda Irvani)	S23	Neda Irvani , Indrawati Oey, Alan Carne, Dominic Agyei, Biniam Kebede, Joy Sim	Investigation of the effect of shearing and pH on extraction of soluble protein from <i>Spirulina (Arthrospira platensis)</i>
Kizzy Rennie	S32	Kizzy Rennie	The effect of animal protein on hybrid analogue structural properties

Mariero Gawat	S21	Mariero H. Gawat , Lovedeep Kaur and Mike Boland	Meat Quality Characteristics of New Zealand Goat Meat
Mejo Kuzhithariel Remanan	S40	Mejo Kuzhithariel Remanan , Fan Zhu	Encapsulation of rutin in Pickering emulsion stabilized with OSA modified nanoscale quinoa, maize, and potato starch particles
Mengxiao Yang	S16	Mengxiao Yang , Aiqian Ye, Harjinder Singh, David Everett, Zhi Yang, Elliot Paul Gilbert	Pepsin induced milk coagulation mechanism and curd properties
Merit Mathew	S4	Merit Mathew , Qun Chen, Jim R. Jones, Richard H. Archer	On De-bottlenecking the Limiting Drying Rate and Energy Cost of Atmospheric Freeze Drying
Mingyang Guo	S49	Mingyang Guo , Sung Je Lee and Seung Young Park	Development of stirred yoghurt enriched with avocado pulp
Nilushika Thambugala	S29	Nilushika Thambugala , Siew Young Quek, Meng Wai Woo, Anna Miles, Anu Gnanavinthan	Meaningful measurements of mushiness: Understanding the food texture for Dysphagic
Noor Ariefandie Febrianto	S22	Noor Ariefandie Febrianto , Fan Zhu	Alternative Method to Produce High-Value Product from Low-Quality Cocoa Beans
Nurhazwani Salleh	S37	Nurhazwani Salleh , Kelvin K.T. Goh, Ian M. Sims, Tracey J. Bell, Lee M Huffman, Mike Weeks and Lara Matia-Merino	Characterisation of Anthocyanin-Bound Pectin-Rich Fraction Extracted from New Zealand's Blackcurrant (<i>Ribes nigrum</i>) Juice
Pattarasuda Rawiwan	S39	Pattarasuda RAWIWAN , Pipat TANGJAIDEE, Christian HARTINGER, Yongchuan GU, Jiqian XIANG, Siew Young QUEK	Selenium speciation and <i>in vitro</i> bioactivities of selenium-containing proteins from radish and cardamine leaves
Ramin Razmi	S7	Ramin Razmi , Wei Yu, Brent Young, Meng Wai Woo	Use of simulation to specify safe operating conditions for counter-current spray drying of heat-sensitive materials
Rebecca Roberts	S25	Rebecca Roberts , Graham Eyres, Pat Silcock, Phil Bremer, Franco Biasioli	Understanding the impact of hop glycosides and biotransformation and their potential to enhance beer flavour
Rongbin Cui	S14	Rongbin CUI , Fan ZHU	Effect of ultrasound on structural and physicochemical properties of sweetpotato and wheat flours
Salil Wagh	S48	Salil Wagh and Sung Je Lee	Formation and characterisation of water-soluble whey protein aggregates as an emulsifier
Sarah Guy	S31	Sarah Guy , Sally Gaw, Sarah Beaven, Andrew Pearson	Shellfish consumption and recreational gathering practices in Northland, New Zealand.
Shanshan Liu	S6	Shanshan Liu , Ringo Feng and Peter J. Swedlund	Mid-infrared Quantification of Calcium for Postharvest Produce Management
Shince Tojan	S13	Shince Tojan , Lovedeep Kaur and Jaspreet Singh	Hybrid <i>Paneer</i> (cottage cheese): Influence of mung bean protein isolate on the texture, microstructure, and gastro-small intestinal digestion <i>in vitro</i> of <i>paneer</i>
Soundarya Karamcheti	S1	Soundarya Karamcheti , Gale Brightwell, Matthew Schofield, Phil Bremer	Bayesian growth model for Shiga Toxin-producing <i>Escherichia coli</i> (STEC) in post-slaughter chilling and freezing during beef processing.
Suchima Gonapinuwala	S44	S.T. Gonapinuwala , S. Kirk, J.R. Jones, M.D.S.T. de Croos and J.E. Bronlund	Biomedical collagen from fish skin – Adding value to fisheries waste
Sung Yi-Ting	S26	Sung Yi-Ting , Biniam Kebede, Allan Richardson, Alaa Bekhit	Flavour volatiles of raw and cooked lamb treated with wine lees
Umani Walallawita	S10	Umani S. Walallawita ; Frances M. Wolber; Ayelet Ziv-Gal; Marlena C. Kruger; Julian A. Heyes	Daily lycopene accumulation and excretion after supplementation of 'Moonglow' tomato in female rats
Victoria Purdy	S28	Victoria Purdy , Biniam Kebede, Annie McDonald, Esther Fogarty, Pat Silcock, Ron Beatson, Kerry Templeton, Graham Eyres	Hop Terroir in New Zealand; expansion of the New Zealand hop industry
Xiao Chen	S27	Xiao CHEN , Siew Young QUEK, Bruno FEDRIZZI, Paul KILMARTIN	Glycosidically bound volatiles in Tamarillo: a key hidden flavour source for fruit processing and product development
Xuan Dong	S18	Xuan DONG , Yaoyao PENG, Meng Wai WOO, Siew-Young QUEK	The influence of drying technique on physicochemical properties and functionalities of hemp protein isolate
Yinxuan Hu	S50	Yinxuan Hu , Sung Je Lee and Seung Young Park	Development of a novel avocado-fortified cream cheese
Yiying Huang	S41	Yiying Huang ; Jon Palmer; Steve Flint	<i>Bacillus cereus</i> biofilms: a reservoir of food safety issues