



NZIFST Conference 2023
Programme
Food in A Changing World
University of Otago, Dunedin
3rd - 5th July 2023



DAY 1 - MONDAY 3rd July

7.15-8.45	NZFSSRC Women in Science Breakfast (Student Union Building)			
7.30	Registration opens			
Session	Joint NZFSSRC / NZIFST Welcome			
Venue	<i>St David Lecture Theatre</i>			
9.00-9.30	Welcome & Introduction			
Session	Plenary A (Joint NZFSSRC and NZIFST): The New Zealand Food Sector - the new normal			
Venue	<i>St David Lecture Theatre</i>			
9.30-10.20	Plenary A1: Lain Jager (Chair Primary Sector Council) - The New Zealand Food Sector - the New Normal Plenary A2: Brett Cowan (ESR) - Misinformation/Disinformation			
10.20-11.00	<i>Refreshments (Sponsored by Dominion Salt) - St David Lecture Theatre Foyer</i>			
Session	B1: Dairy	B2: Challenges and opportunities in the Agri-food sector	B3: Nutritional quality of plant-based foods	B4: Sensory & Flavour
Venue	<i>Castle 1</i>	<i>Burns 1</i>	<i>Burns 2</i>	<i>Burns 7</i>
11.00-12.30	B11: Plant Grown Dairy Abby Thompson (Miruku)	B21: Bridging Gaps: Encouraging Agriculturalists and Food Scientists to Embrace Innovation Craig Bunt (UoO)	B31: Protein is the New Black - Nutritional Quality is just as important as quantity Anneline Padayachee (Expert)	B41: Unravelling Volatile Flavor Changes in Oat Processing and Blue Cheese Making: A Foodomics-Machine Learning Approach Biniam Kebede (UoO)
	B12: Hyperspectral imaging through vacuum packaging to assess changes in cheese Marlon dos Reis (AgR)	B22: Lumina: An overnight success, 13 years in the making Tara Dwyer (Headwaters)	B32: Technology Development for Barley Based Plant Based Foods Gert-Jan Moggre (PFR)	B42: Understanding the relationship between flavor/aroma New Zealand Pinot noir wines Damir Torrico (LU)
	B13: Has a2 Milk taken over NZ? Don Otter (Industry Expert)	B23: Challenges and Opportunities in Aquaculture – a Salmon sector perspective David Cole (Mt Cook Salmon)	B33: Potential of NZ Grown Pea Varieties for Developing Low Glycaemic Foods Jaspreet Singh (MU)	B43: Effects of olfactory and gustatory perception on food choices and macronutrient intake Mei Peng (UoO)
	B14: Low Temp Electrostatic Spray drying Loc Pham (Spray Systems)	B24: Hemp: Growing a healthy future Jody and Blair Drysdale (Hopefield Hemp)	B34: Nutrition from Plant Protein Nicola Wilson (Leafit)	B44: Never work with animals or children, actually children are not that bad Pat Silcock (UoO)
12.30-1.30	<i>Refreshments (Sponsored by Dominion Salt) - The Link</i>			
Session	Plenary C : Food Integrity, security and circularity			
Venue	<i>Castle 1</i>			
1.30-3.00	Plenary C1: Mike Casey (NZO) Plenary C2: Craig Armstrong (NZTE)			
3.00-3.30	<i>Refreshments (Sponsored by Dominion Salt) - The Link</i>			
Session	D1: Food Circularity	D2: Innovation in Food Processing (Sponsored by Cuddon Freeze Dry)	D3: Tracability & Authenticity	D4: Consumer Insights
Venue	<i>Castle 1</i>	<i>Burns 1</i>	<i>Burns 2</i>	<i>Burns 7</i>
3.30-5.00	D11: High Value Products from Horticultural By-Products Campbell Ellison (Callaghan)	D21: Vacuum Frying Below the Triple Point of Water (VFBTPW) of Frozen Unmarinated Beef Slices Lemuel Diamante (Seperex)	D31: From Pilot to Profit: Commercialising Verification of Origin Services Russell Frew (Oritain)	D41: Wholegrain Foods - Challenges and Opportunities John Taylor (UoPretoria)
	D12: Black Soldier Fly - Insights into Insect Bioconversion to Value Add Organic Wastes Jocelyn Eason (PFR)	D22: Gas Expanded Liquids- A tuneable, scaleable green solvent. Jolin Morel (Callaghan)	D32: Rapid origin traceability of coffee Joy Sim (UoO)	D42: Application of Biometric Approaches in Agri-food Marketing Lei Cong (LU)

5.30-5.00	D13: High value products from process grade avocados Owen Catchpole (Callaghan)	D23: Sustainable Meat Processing Technologies for the Future Lovedeep Kaur (MU)	D33: Enantioselective analysis using GC, MDGC and GC×GC for authenticity of tea tree oil Phil Marriot (Monash)	D43: Consumer use of food labelling: a case study using biometrics in consumer food science Erin Young (UoO)
	D14: Food in a changing world. How will that change your role? Saskia van der Geest (Consultant)	D24: Integrating AI and Advanced Technologies for Enhanced Food Manufacturing Efficiency and Quality Shakeel Ahmed (iMonitor)	D34: Is New Zealand vulnerable to food fraud? Kirill Lagutin (Callaghan)	D44: Sensory and consumer insights from online product reviews: a case study with coffee Josafath Espinosa Ramos (AgR)
5.00-7.00	<i>Posters & Refreshments - The Link - Poster Competition Sponsored by Department of Food Science at University of Otago</i>			
7.00-9.00	<i>Early Career Foodies' Function (Sponsored by Azelis) - The Student Union</i>			
7.30-9.30	<i>Emerson's Dinner (Doors open at 7pm; Seated by 7.30pm)</i>			
DAY 2 - TUESDAY 4th July				
7.30	Registration opens			
Session	Plenary E: Science Insights into Food Quality and Health			
Venue	<i>Castle 1</i>			
8.30-10.30	Plenary E1: Prof. Phil Marriott (Monash University, Melbourne, Australia / Patricia Coleman Lecture) - Do I really need to know the volatile compounds in my sample – and what should I do about it? Plenary E2: Kathy Glass (UoWisconsin) - Formulating Foods for Microbial Safety in the Clean Label Era Plenary E3: Prof. Warren McNabb (Riddet Institute, MU) - How do structures in milk function within foods, and their impact on human digestion and nutritive value following processing?			
10.30-11.00	<i>Refreshments (Sponsored by Dominion Salt) - The Link</i>			
Session	F1: Purpose Led Sustainability	F2: Nutrition and health - beyond micronutrients	F3: 3MP Competition (Sponsored by QualiTru Sampling Systems®)	F4: Food Safety - Innovations in Microbiology
Venue	<i>Castle 1</i>	<i>Burns 1</i>	<i>Burns 2</i>	<i>Burns 7</i>
11.00-12.30	F11: An overview of draft advice on the second emissions reduction plan (2026-30) Barry Anderson (Climate Change Commission)	F21: Monty's Surprise apple consumption effects on glycemic response and antioxidant capacity in healthy subjects Linda Nezbedova (MU)	<i>Up to 15 Student Speakers</i>	F41: Foodborne Listeria and listeriosis in New Zealand. How are we doing? Tanya Soboleva (MPI)
	F12: Food in a changing world - a retail perspective Sandy Botterill (Food Stuffs)	F22: Clinical Research Network for Human Nutrition and Digestive Health Simone Bayer (UoO)		F42: Using genomics to help find a food source for yersiniosis in Aotearoa New Zealand Lucia Rivas (ESR)
	F13: Water, Water Everywhere, But do you want to drink it? Chris MacBeth (Hydroxsys)	F23: The Role of Gold Kiwifruit in Supporting Psychological Wellbeing Michael Billows (UoAdelaide/CSIRO)		F43: Organ-on-a-chip Technology for Food Safety Craig Billington (ESR)
	F14: Creating goodness from the farms the world needs - purpose led sustainability Matt Harcombe (Silver Fern Farms)	F24: Microbiota-gut-brain axis: new opportunities for dietary interventions Nicole Roy (UoO/Riddet)		F44: Challenges, Response and Recovery following Cyclone Gabrielle Anne-Marie Perche Merien, Jefferson Fowles (MPI)
12.30-1.30	<i>Refreshments (Sponsored by Dominion Salt) - The Link</i>			
Session	AGM and JCA Address			
Venue	<i>Castle 1</i>			
1.00-1.35	NZIFST AGM (Sponsored by Hawkins Watts)			
1.35-2.00	NZIFST Mission & Vision Presentation			
2.00-2.30	JCA winner's Address (30 mins)			
Session	Plenary G: Food Waste			
2.30-3.15	Plenary G1: Professor Dame Juliet Gerrard (PMSCA) - Food waste: a global and local problem			
3.15-3.45	<i>Refreshments (Sponsored by Dominion Salt) - The Link</i>			
Session	H1: Tackling food waste together: Actions and innovations. Open to Public - ISF event	H2: The essential role food processing plays in nutrition, eating quality and how best we can tackle misnomers (Sponsored by Cuddon Freeze Dry)	H3: Indigenous Foods in the Pacific Region	H4: Food Safety - Challenges in Food Safety
Venue	<i>Castle 1</i>	<i>Burns 1</i>	<i>Burns 2</i>	<i>Burns 7</i>
3.45-5.15	The session will involve the following stakeholders: <i>Govt/policy:</i> Dame Juliet Gerrard (PMSCA) Chris Henderson (DCC) <i>Industry:</i> Nicky Solomon (FINNZ)	H21: Enhancing the Nutritional and Sensory Properties of Legumes through Innovative Food Processing Technology Indra Oey (UoO)	H31: Indigenous Foods in the Pacific: A Bibliometrics Analysis of Research Trends, Gaps and Potential Future Directions Dominic Agyei (UoO)	H41: Consumer safe water use and reuse for food production and processing in the face of global challenges Leon Gorris (Food Safety Futures)
		H22: Impact of differently structured starch gels on gastrointestinal fate of curcumin-containing nanoemulsions Haroon Qazi (MU)	H32: Tahuaroa, Neglected Traditional Foods of Aotearoa Nick Roskrige (MU) (Te Atiawa / Ngati Porou / Ngati Tama)	H42: Food Safety Challenges with Recycled Water Andrew Pearson (Tonkin and Taylor)

5.45-5.15	<p>Hamish Conway (G+) <i>Academia:</i> Miranda Miroso (UoO) Craig Bunt (UoO) <i>and Non-profit sector :</i> Deborah Manning (Kiwi Harvest) Kaitlin Dawson (NZ Champions)</p>	<p>H23: Beyond the Heat: How Non-Thermal Processing Can Change the Flavour of Meat Products Nazimah Hamid (AUT)</p> <p>H24: Food System 4.0: Healthy Food Innovation – the dawn of a new era in the food industry’s evolution. And why we need to communicate better Anneline Padayachee (Expert)</p>	<p>H33: Traditional uses of native plants of the South Island Rob Tipa (Ngāi Tahu, Ngāti Kahungunu)</p> <p>H34: Highlands Pitpit: A Knowledge Rich, Multifunctional Crop in Papua New Guinea Simon Semese (MU)</p>	<p>H43: Emerging Vibrio risk in New Zealand Seafood: Incidence, information/education and methods for postharvest control Sravani Gupta (PFR)</p> <p>H44: Allergen bureau: the threshold challenge Debbie Hawkes (Allergen Bureau)</p>
6.30	<i>Awards Dinner - Town Hall</i>			
DAY 3 - WEDNESDAY 5th July				
8.00	Registration Opens			
Session	I1: Insights from the Past to Guide the Future	I2: Food structure and effects on digestion and nutrition (Sponsored by Riddet Institute)	I3: Flavour of Fermented Foods	
<i>Venue</i>	<i>Castle 1</i>	<i>Burns 1</i>	<i>Burns 2</i>	
9.00-10.30	I11: A History of NZIFST Dave Pooch (FoodNZ)	I21: Microstructural organisation of plant-based foods influences starch digestion. Thomas Do (Riddet)	I31: Use of proton transfer reaction mass spectrometry to understand flavour generation during food fermentations Franco Biasioli (Italy) - supported by Catalyst Funding	
	I12: A Brief History of Food Processing Mike Boland (Riddet)	I22: High-Protein Bread from Legumes and Protein Isolates to Improve Bread Quality and Nutrition SzeYing Leong (Riddet)	I32: Monitoring Daynamic Biotransfoirmation of Terpenes During Beer Fermentation Rebecca Roberts (UoO)	
	I13: WGG Cuddon - A NZ Legend. The Cuddon Freeze Dry Story Helen Ashworth (Cuddon Freeze Dry)	I23: Gelation and network structure of food gel systems investigated at different length scales Faith Descallar (Riddet)	I33: Understanding the flavour of sourdough bread Andrea Warburton (UoO)	
	I14: Significant Historial Changes in Lipid Intakes, Science and Formulations Laurence Eyres (ECG)	I24: Interactions and function of Oleosins within Oil bodies (Amanda Board (Riddet)	I34: Unlocking the potential of indigenous low-value ingredients for kokumi flavour enhancement Jihan Kim(AgR)	
10.30-11.00	<i>Refreshments (Sponsored by Dominion Salt) - The Link</i>			
Session	Plenary J: Where to from here?			
<i>Venue</i>	<i>Castle 1</i>			
11.00-12.50	<p>Plenary J1: Glen Neal (FSANZ) - Reflections on "The New Normal" and what the future may hold for the Food Industry in NZ</p> <p>Plenary J2: Graham Strong (Otago Innovation Ltd) Preservation and sustainable use of traditional knowledge for future generations</p>			
12.50-1.00	Farewell & announcement of 2024 Conference			