

Time	Tuesday 23rd			
8:00 AM	<b>Registration (8:00 - 9:30)</b>			
9:30 AM	<b>Session A (Chair: David Munro)</b>			
9:30 AM	<b>Introduction:</b> David Munro ( <i>President, NZIFST</i> )			
10:00 AM	<b>Opening of the conference:</b> Hon. Wayne Mapp ( <i>Minister of Research, Science and Technology</i> )			
10:00 AM	<b>Keynote address:</b> Paul Callaghan ( <i>Victoria University of Wellington</i> ) Science and New Zealand's prosperity: the prospects for culture change			
10:30 AM	<b>Keynote address:</b> Kim Mundell ( <i>Healthy Food Media</i> ) Marketing & journalism: the 20 secrets every scientist needs to know			
11:00 AM	<b>Morning Health Break</b>			
11:30 AM	<b>Session B (Chair: )</b>			
11:30 AM	<b>Keynote address:</b> Margot Skinner ( <i>Plant and Food Research</i> ) Food synergy: a focus for future plant-based functional foods			
12:00 PM	<b>Keynote address:</b> Julian Lee ( <i>Plant and Food Research</i> ) Capitalising on New Zealand's natural strengths to create more wealth from food R & D			
12:30 PM	<b>Keynote address:</b> Eric Decker ( <i>University of Massachusetts</i> ) Challenges to developing foods for health and wellness with bioactive lipids			
1:00 PM	<b>Lunch</b>			
1:45 PM	<b>NZIFST Annual General Meeting (all members are requested to attend)</b>			
2:30 PM	<b>Session C: Food Analysis (Chair: Harry van Enckevort)</b>	<b>Session D: Seafood (Chair: TC Chadderton)</b>	<b>Session E: Food Functionality (Chair: )</b>	<b>Session F: Dairy (Chair: )</b>
2:30 PM	<b>C1</b> Food forensics and HACCP programmes <i>Harry van Enckevort* and Emma Ross</i>	<b>**D1</b> Microstructure of New Zealand King Salmon ( <i>Oncorhynchus tshawytscha</i> ) by magnetic resonance imaging (MRI) and confocal microscopy. <i>Danaé S. Larsen*, Siew-Young Quek, Laurence Eyres</i>	<b>E1</b> Development of fruit-based functional foods: Optimising interactions between fruit bioactives and other food components <i>Dongxiao Sun-Waterhouse*</i>	<b>Presentations and panel discussion from representatives of NZ dairy companies</b>
2:45 PM		<b>**D2</b> Response of <i>Listeria monocytogenes</i> and autolytic enzymes associated with New Zealand Greenshell <sup>TM</sup> mussels to high pressure processing treatment <i>Sravani Gupta*, Mohammed M. Farid, Graham C. Fletcher, Laurence D. Melton</i>	<b>E2</b> Effects of different drying processes and storage conditions on the carotenoids and antioxidant properties of Gac fruit powder <i>Tuyen C. Kha*, Minh Nguyen, Paul D. Roach</i>	
3:00 PM	<b>C2</b> Food forensics or CSI without the bodies! <i>Darren A. Saunders*</i>	<b>**D3</b> Factors affecting the sensory quality of sea urchin (kina) roe <i>Kylie Phillips*, Phil Bremer, Nazimah Hamid, Patrick Silcock, Conor Delahunty, Mike Barker</i>	<b>E3</b> Evaluating the antioxidants in black and green teas <i>Claire L.C. Suen*, Siew-Young Quek, Glen Ryan, Laurence Eyres</i>	
3:15 PM	<b>C3</b> Determination of milk powder combustion products using Selected Ion Flow Tube Mass Spectrometry <i>Brett Davis, Vaughan S. Langford*</i>	<b>**D4</b> The impact of fermentation conditions on the fatty acids and cholesterol profiles of a salted-fermented roe product from hoki ( <i>Macruronus novaezelandiae</i> ) eggs <i>Clara S.F. Bah*, Alaa El-Din A. Bekhit, Michelle Harper, Ashley Duncan, Michelle Petrie, Phil J. Bremer</i>	<b>E4</b> Effects of freshly prepared pineapple, apple and green and gold kiwifruit juices on food gel properties <i>Sandhya Wadhwa*, Ivy Wen, Maysoon Rassam, Dongxiao Sun-Waterhouse</i>	
3:30 PM	<b>C4</b> Everything you want to know about flavours & colours but were afraid to ask! <i>Moira J. Lomas, Catherine T. Benefield*</i>	<b>**D5</b> A Preliminary study on the optimization and characterization of Hoki ( <i>Macruronus novaezelandiae</i> ) fish skin gelatine in comparison to commercial mammalian gelatines <i>Nor Fazliyana Mohtar*, Conrad Perera, Siew-Young Quek, Allan Easteal</i>	<b>E5</b> Creating a high value functional rice bran oil margarine with cholesterol-lowering ability using a low value waste stream <i>Carli Massarotto*, Sarah Eady, Lidia Motoi, Claire Redman, Stephen McNamara, Ross MacKenzie</i>	
3:45 PM	<b>C5</b> Discrimination of freeze-dried and plunger-ground coffees, using SIFT-MS and multivariate statistical methods <i>David Paterson*, Brett Davis, Vaughan S. Langford</i>	<b>**D6</b> Development of fermented fish products from New Zealand marine species <i>Sarim Khem*, Owen A. Young, John Robertson</i>	<b>E6</b> Storage stability and potential nutritional values of oil-based fruit waste formulations <i>Judie M. Farr*, Cecilia Requejo-Jackman, Dongxiao Sun-Waterhouse</i>	
4:00 PM	<b>Afternoon Health Break</b>			
4:30 PM	<b>Session G: Food Safety (Chair: )</b>	<b>Session H: Food Properties (Chair: Marie Wong)</b>	<b>Session J: Food Chemistry (Chair: )</b>	<b>Session K: Food and Consumers (Chair: )</b>
4:30 PM	<b>G1</b> Development of a risk based approach for regulation of raw milk Products in New Zealand <i>Scott Crerar*, Dianne Schumacher, Sally Hasell</i>	<b>H1</b> Predicting food thermophysical properties from composition data <i>Don J. Cleland*, Jianfeng Wang, Mike F. North, James K. Carson</i>	<b>J1</b> Replacing sugar in baked goods <i>Winna J. Harvey*, Duncan Hedderley, Esther Kim, Suman Mishra, Lidia Motoi, Ian Waters</i>	<b>K1</b> Coupling observed and stated purchasing behaviour: importance and WTP for sparkling wine attributes <i>Andreas Boecker, Giuseppe Nocella*, Giovanna Piattella</i>
4:45 PM	<b>G2</b> Quantitative analysis for melamine in milk powder using GC-MS technique <i>Amanda Sajiwanie, Chathudina J. Liyanage*, Kolitha Amarasinghe</i>	<b>H2</b> Physical and mechanical properties of edible films of saqo/mung bean starch blend <i>A. Fazilah*, M.S. Ummi Shafiqah, A.A. Karim, M.Maizura</i>	<b>J2</b> Rheological properties of hydrocolloid gels in fresh fruit juice and water <i>Jing Zhou*, Szu-Ya Wang, Dongxiao Sun-Waterhouse</i>	<b>K2</b> NZFAVA: Increasing fruit and vegetable consumption for all New Zealanders <i>Carolyn E. Lister*, Jennifer Yee Collinson, Megan Woods, Aselle Adam, Julie Dick, Sue Pollard</i>
5:00 PM	<b>G3</b> The benefits of HACCP for catering micro-businesses <i>Kevin Kane*</i>	<b>H3</b> Effect of particle sizes on the functional properties of pumpkin ( <i>Cucurbita maxima</i> ) flour <i>Mat A. Amiza*, Khairil S. Kamarudin, Amir I. Zamri, Norrizal I</i>	<b>J3</b> A novel food stabilizer extracted from <i>Ocimum basilicum</i> L. seeds: a rheological study <i>S.H. Hosseini-Parvar*, S.A. Mortazavi, S.M.A. Razavi, L. Matia-Merino, K.K.T. Goh, A. Motamedzadegan</i>	<b>K3</b> How organic is organic? Can we tell? <i>Karyne M. Rogers*</i>
5:15 PM	<b>G4</b> Evaluation of cleaning procedures for allergen control in a food industry environment <i>Xin Wang, Owen A. Young*, Dennis Karl</i>	<b>H4</b> Measuring the particle size of glucose crystals in honey. <i>Georg Ripberger, A.H.J. Paterson*</i>	<b>J4</b> Mastication of peanuts embedded in different food matrices: a pilot study <i>Scott C. Hutchings*, Kylie D. Foster, John E. Bronlund, Roger G. Lentle, C. Sun, Jim R. Jones, Marco P. Morgenstern</i>	<b>K4</b> Eating Kiwifruit: A key to healthy digestion <i>Lovedeep Kaur*, Shane M. Rutherford, Mike J. Boland &amp; Paul J. Moughan</i>
5:30 PM	<b>G5</b> Validating cleaning programs and process controls to minimize risks of food allergen presence <i>P. David Lowry*</i>	<b>H5</b> Using immunofluorescence microscopy to localise pieces of the fibre puzzle <i>Bronwen G. Smith*, Heather A. Free, Sophie J. Kindleysides, Tommy H.L. Ho, Adrian P. Turner, Paul W. Sutherland, Roswitha Schröder, Laurence D. Melton</i>	<b>J5</b> Optimization of enzymatic protein hydrolysis from Patin ( <i>Pangasius</i> spp.) waste <i>Mat A. Amiza*, SuKar N. Ashikin</i>	<b>K5</b> A water extract from ZESPRI <sup>TM</sup> GOLD but not Hayward green kiwifruit increases micronutrient uptake in intestinal enterocytes <i>Frances M. Wolber*, Benjamin Schorn, Raewyn Paulsen, Linley Fray, Lynley Drummond</i>
5:45 PM	<b>G6</b> Natural toxins in food <i>Paul S. McNabb*, Andy I. Selwood, Roel van Ginkel, Patrick T. Holland, Lesley Rhodes, Rex Munday</i>	<b>H6</b> Food structure studies using variable pressure scanning electron microscopy <i>Bryony J. James*</i>	<b>J6</b> Broccoli juice – colour and compositional changes during conventional thermal processing <i>Claire T. Redman*, Marie Wong, Erin O'Donoghue, Lee Huffman</i>	<b>K6</b> A comparison of sensory properties of pork from New Zealand and Indonesia using Singaporean panellists <i>Jasmine Leong*, Roger W. Purchas, Patrick C. H. Morel, Brian H.P. Wilkinson</i>
6:00 PM	<b>Networking Social</b>			
7:00 PM to late	<b>Student Event</b>		<b>Canterbury Branch 40th Anniversary Welcome Event</b>	

Time	Wednesday 24th		
8:00 AM	Registration (8:00 - 9:00)		
9:00 AM	Session L (Chair: )		
9:00 AM	Keynote address: Andrew Bartholomaeus ( <i>Food Standards Australia New Zealand</i> ) Implications of nanotechnology for food regulation		
9:30 AM	Keynote address: Timothy Wooster ( <i>Food Science Australia</i> ) Current and future applications of nanotechnologies in the food sector		
10:00 AM	Keynote address: Charlotte Rebbeck ( <i>Green Monkey</i> ) Product innovation from frozen to pouch		
10:30 AM	Morning Health Break		
10:30 AM	Session M (Chair: Rob Archibald)		
11:00 AM	Keynote address: Sheri Schellhaas ( <i>General Mills</i> ) The changing face of product development		
11:30 AM	Keynote address: Trevor Johnston ( <i>Riverlands</i> ) Innovation, leadership, and the successful application of science in business		
12:00 PM	Keynote address: Roy Biggs ( <i>Tegel Foods</i> ) Hot roast chicken in 6 minutes - from concept to delivery		
12:30 PM	Lunch (and President's Lunch Event)		
1:30 PM	Session N: Food Regulations (Chair: Dean Stockwell)	Poster Sessions P and S (presenters should be in attendance at this time)	
1:30 PM	N1 FSANZ & NZFSA update with Q & A session	Session Q: Meat Industry (Chair: Kevin Cresswell)	Session R: Water Activity - Advanced Workshop (Chair: Dave Rout)
2:00 PM		Q1 The life of a technologist in the meat industry (1961-2009) <i>Graeme M. Keeley*</i>	R1 Using water activity to follow the crystallization process in honey <i>Georg Ripberger, A.H.J. Paterson*</i>
2:15 PM	N2 New processing technologies <i>Dennis Thomas*</i>	Q2 According to a new study.....meat, myths and the media <i>Fiona Carruthers*</i>	R2 Water activity over time in model foods and natural materials <i>Craig R. Bunt*, Jayanthi Swaminathan, Rebecca Kenney</i>
2:30 PM	N3 Acrylamide: from discovery to mitigation measures <i>Leigh M. Henderson*, Miang H. Lim, Glenn P. Stanley</i>	Q3 Advances in electrical stimulation <i>Nicola Simmons*</i>	R3 Investigation of caking in flavour powders using the Decagon Dynamic Dewpoint Isotherm Generator <i>Lucas Anstiss*</i>
2:45 PM		Q4 Developments in shipping containers <i>Julian Bevis*</i>	R4 Water activity and prediction of colligative properties: forgotten theory <i>Ken R. Morison*</i>
3:00 PM	N4 Proposed supplemented food standard - how it will affect the food industry <i>Ursula M. Egan*</i>	Q5 Naked blocks <i>Ian Eustace*</i>	Afternoon Health Break
3:15 PM	Afternoon Health Break		
3:30 PM	Afternoon Health Break		
3:45 PM	Afternoon Health Break		
4:00 PM		Session T: Meat Industry (Chair: Rob Archibald)	Session U: Food Industry (Chair: )
4:00 PM		T1 New food traceability systems <i>Brad Mueller*</i>	U1 Power, profit or science? <i>Vicki M. Hamilton*</i>
4:15 PM		T2 Survey of the tenderness of New Zealand pork <i>Grant Boston*, Katja Rosenvold</i>	U2 Intellectual property from a practical perspective <i>Harriet Wilson*</i>
4:30 PM		T3 Automation in the meat industry <i>Richard McColl*</i>	U3 The marketing of a New Zealand- developed technology for functional food- experiences from the real world. <i>David H. Norrie*</i>
4:45 PM		T4 Young calf processing & STEC hygiene <i>Bob Jackman*</i>	U4 Importance of supply chain performance in the food industry <i>Dilan W.F. Fernando*, Norman E. Marr</i>
5:00 PM		T5 Poultry and campylobacter <i>Roy Biggs*</i>	
5:15 PM		T6 Very fast chilling for red meat processing <i>Katja Rosenvold*, Robin Jacob, Mike North</i>	
5:30 PM		T7 Greenhouse gas footprinting of New Zealand lamb meat consumed in the United Kingdom <i>J. E. McDevitt*, S. L. Ledgard, R. Kemp, M. Boyes, M. Lieffering</i>	
5:45 PM		T8 The relationship between consumer tasting and objective tests in the National Lamb Competition <i>Roy Bickerstaffe*</i>	
6:00 PM			
6:30 PM	Pre-dinner drinks		
7:00 PM to late	NZIFST Awards Dinner		

Time	Thursday 24th		
8:30 AM	Registration (8:30 - 9:30)		
9:30 AM	Session V (Chair: )		
9:30 AM	Keynote address: Harjinder Singh ( <i>Massey University</i> ) Food structure assembly and nutrition: status and prospects		
10:00 AM	Keynote address: Thomas Neitzert ( <i>University of Auckland</i> ) Lean food production - a healthy diet for manufacturers		
10:30 AM	Keynote address: Gary Broome ( <i>Foodtech International</i> ) International project facilitation: New business, market development & technology transfer - Getting it out there		
11:00 AM	Morning Health Break		
11:00 AM	Session W: Riddet Institute Research (Chair: Mike Boland)	Session X: Packaging (Chair: Tom Robertson)	Session Y: Nutrition (Chair: Ann Hayman)
11:30 AM	<b>W1</b> The Riddet Institute Centre of Research Excellence <i>Mike Boland*</i>	<b>X1</b> Recent developments in retail meat packaging <i>Rob Mackintosh*</i>	<b>Y1</b> Mandatory fortification - 'A bread bakers perspective' <i>Annette Campbell*</i>
11:45 AM	<b>W2</b> Beta-lactoglobulin nanofibrils: optimising fibrillation kinetics and manipulating fibril morphology <i>Simon M. Loveday*, Xiangli Wang, Skelte G. Anema, Harjinder Singh</i>		
12:00 PM	<b>W3</b> Use of computational fluid dynamics to model the gastric motility during digestion <i>Maria J. Ferrua*, R. Paul Singh</i>	<b>X2</b> Packaging Industry in times of rapidly changing market and supply conditions <i>Mike Needham*</i>	<b>Y2</b> Building the whole bridge - development of whole water <i>Kirsty Merriman*</i>
12:15 PM	<b>W4</b> High-resolution mapping of gastric electrical activity <i>John U. Egbuji*, Peng Du, Greg O'Grady, Wim J. Lammers, Leo Cheng, John Windsor, Andrew Pullan</i>		
12:30 PM	<b>**W5</b> In vitro evaluation of interactions of milk protein stabilized oil-in-water emulsion with artificial saliva <i>Anwasha Sarkar*, Harjinder Singh, Kelvin K.T. Goh</i>	<b>X3</b> NZIFST Packaging Interest Group mini-workshop	
12:45 PM	<b>**W6</b> Comparative molecular analyses of Lactobacillus fermentum strains affecting intestinal barrier integrity <i>Ranjita Sengupta*, Eric Altermann, Rachel C. Anderson, Bill Kelly, Sinead Leahy, Warren McNabb, Paul J. Moughan, Nicole C. Roy</i>	Brief 10 minute presentation and then a mini - workshop investigating the future direction for this new interest group Facilitator: <i>Tom Robertson</i>	<b>Y3</b> TBC <i>Jonathon Collins*</i>
1:00 PM	Lunch followed immediately by JC Andrews Address		
2:00 PM	Conference closing remarks		

\*\* Student paper competition entrant