

# NZIFST Conference 2017 - Current Programme (as at 15 June)

TUESDAY 4 July 2017				
7.30	Registration opens (Foyer)			
ROOM	Maitai 1 (Downstairs)			
	A: PLENARY			
9:00	CONFERENCE OPENING - President Anne Scott, Conference Chair Augusta van Wijk, Harvey Ruru & John Palmer			
9:30-10:15	A1-1: Philip Poole, Whittakers, <i>What it takes to be NZ's most trusted brand</i>			
10:15-11:00	A1-2: Arie Havelaar, University of Florida and Rob Lake, ESR, <i>Global trends in food safety</i> Sponsored by NZFSSRC			
11:00-11:30	Morning tea - SPONSORED BY: DOMINION SALT			
ROOM	Maitai 1 (Downstairs)	Waimea (Upstairs)	Wairau (Upstairs)	Riwaka (Downstairs)
	B1: INTERNATIONAL FOOD SAFETY UPDATE <i>Sponsored by NZFSSRC</i>	B2: DEVELOPING INNOVATION	B3: VALUE ADD PROCESSING	B4: Advances at the fundamental/commercial interface
Chair	Phil Bremer	Matt Miller	Jim Jones	Dongxiao Sun-Waterhouse
11:30-13:00	B1-1: Nigel French, Massey University, <i>Introduction to the New Zealand Food Safety Science Research Centre</i>	B2-1: Miriana Stephens , Wakatu Incorporated, <i>Titiro whakamuri, hoki whakamua - we are the future, the present and the past. Doing things better, doing better things - the Wakatu Innovation Journey</i>	B3-1: Refat Al Shannaq,University of Auckland, <i>In farm milking cooling with night storage</i>	B4-1: Dongxiao Sun-Waterhouse, University of Auckland, <i>Tailoring processes for producing foods with nutritional advantages</i>
	B1-2: Leon Gorris, Unilever, <i>The relevance of food safety risk management metrics for industry</i>	B2-2: Hamish Conway,Goodman Fielder, <i>The Challenges &amp; Opportunities of Innovation – finding the right idea for the right market</i>	B3-2: Santanu Deb-Choudhury, AgResearch, <i>Protein hydrolysates from low-value meat processing streams as potential functional ingredients in textured meat analogues</i>	B4-2: Rahau Shirazi, Callaghan Innovation, <i>Nano-vehicles in Functional Foods</i>
	B1-3: Arnoud van Vliet, University of Surrey, <i>Survival on the outside: roles of biofilms and genetic variation in Campylobacter transmission through the food chain</i>	B2-3: Mike Boland, Massey University, <i>NZ as a smart food producer</i>	B3-3: Tony Paterson, Massey University, <i>How can we spray dry sugar rich fruit juices: problem definition and FIET approach</i>	B4-3: Tanya Soboleva, MPI, <i>Sulphite-reducing clostridia in New Zealand dairy products</i>
	B1-4: Anne Astin, William Angliss Institute, <i>Digital Disruption, Big Data and 21st Century Food Safety</i>	B2-4: Stephanie Hadley, James and Wells, <i>Turning Innovation into Gold</i>	B3-4: Qun Chen, Massey University, <i>Process Optimisation of Atmospheric Freeze Drying</i>	B4-4: TeckLok Wong, Asure Quality, <i>Innovations in commercial microbiological laboratory testing</i>
13:00-14:00	Lunch - SPONSORED BY: DOMINION SALT			
	C1: FOOD MICROBIOLOGY 1 <i>Sponsored by NZMS Scientific</i>	C2: SEAFOOD INNOVATION	C3: VALUE ADD PROCESSING	C4: Predicting and modelling food properties <i>Sponsored by University of Auckland</i>
Chair	Roger Cook	Charles Eason		Laurie Melton
14:00-15:30	C1-1: Glen Neal, FSANZ, <i>FSANZ –from Acrylamide to Zen</i>	C2-1: Matt Miller, Cawthron Institute, <i>Musseling up: High value Greenshell™ mussel foods</i>	C3-1: Indrawati Oey, University of Otago, <i>Enhancing bioactive extraction using Pulsed Electric Field Processing</i>	C4-1: Laurie Melton, University of Auckland, <i>Molecular Motors and Food</i>
	C1-2: Roy Biggs , Tegel Foods, <i>Validation</i>	C2-2: Sabrina Tan, Sanford, <i>Implementing science and research towards commercialization</i>	C3-2: Marliya Ismail, University of Auckland, <i>Innovative sterilization technologies - a hurdle approach</i>	C4-2: Sebastian Linnenkugel, Massey University, <i>Prediction of the glass transition temperature of low molecular weight mixtures</i>
	C1-3: Jon Palmer, Massey University, <i>HPP validation, opportunities and challenges</i>	C2-3: Suzy Black, Plant and Food, <i>Precision seafood harvesting, it is all about product quality</i>	C3-3: Luca Serventi, Lincoln University, <i>title to be confirmed</i>	C4-3: Biniam Kebede, University of Otago, <i>From fingerprinting to kinetics: insight into food quality changes</i>
	C1-4: Marion Castle , MPI, <i>C. Botulinum, Is it a hazard that needs control in NZ</i>	C2-4: Owen Young, AUT, <i>Lactic fermentation applied to New Zealand seafoods</i>	C3-4: Georg Ripberger, Massey University, <i>Smoking food with native New Zealand woods</i>	C4-4: Meghan Keck, Massey University, <i>Mathematical Modelling of Salt Transport in Dry Salted Cheeses</i>
15:30-16:00	Afternoon tea - SPONSORED BY: DOMINION SALT			
	D1: FOOD MICROBIOLOGY 2 <i>Sponsored by NZMS Scientific</i>	D2: PACKAGING INNOVATION <i>Sponsored by AIP</i>	D3: VALUE ADD PROCESSING	D4: ADDRESSING CONSUMER REQUIREMENTS
Chair	Marion Castle	Anne Scott		Owen Young
16:00-17:30	D1-1: Graham Fletcher, Plant and Food NZ, <i>Delving deeper to control New Zealand strains of Listeria</i>	D2-1: Sharon Humphreys, Packaging Council of New Zealand, <i>Wonderful World of Packaging</i>	D3-1: John Bronlund, Massey University, <i>The kinetics of Sous Vide –fixing the race</i>	D4-1: Owen Young, Auckland University of Technology, <i>Consumer responses to a graphic equivalent of mandated nutrition information tables</i>
	D1-2: Nicola King, ESR & Brian Roughan, MPI, <i>How to manage Vibrio parahaemolyticus and V. vulnificus in NZ shellfish (Pacific Oysters)</i>	D2-2: Dr Carol Lawrence, UPM Raflatac, <i>title to be confirmed</i>	D3-2: Lovedeep Kaur, Massey University, <i>Sous Vide Cooking and Enzyme Treatments: Effects on Beef Protein Digestibility</i>	D4-2: Ivy Gan, University of Auckland, <i>The social construction of consumer trust in high-involvement food brands: The case of infant formula consumption in urban China</i>
	D1-3: Helen Withers, MPI, <i>The Brave New World of molecular methods for confirmation of foodborne pathogens</i>	D2-3: Matthijs Siljee and Hanne van Beek, Massey University, <i>Food design: changing commodities into consumer goods</i>	D3-3: Dan Fraser, Chef, <i>Sous Vide: Commercial applications</i>	D4-3: Maheeka Weerawarna, Massey University, <i>Whey Beverages Ewe to Market</i>
	D1-4: Lisa Olsen, MPI, <i>Microbiological validation of low temperature Sous Vide?</i>		Please move to Maitai 1 for: Micro Validation of low temperature Sous Vide	D4-4: Craig Billington, ESR, <i>Biological control of foodborne pathogens</i>
17.30-19.30	Exhibition Networking and Poster Session - Sponsored by ADM			
19:00-23:00	Moveable Feasts [Dinner]			
19:00-21:00	Young Technologists Function - Sponsored by Lawson Williams			

WEDNESDAY 5 July 2017				
7:00-8:30	BREAKFAST MEETING - DIANZ & NZIFST Dairy Division Annual General Meetings (Rutherford Hotel, Heaphy Room)			
7:30	Registration opens (Foyer)			
ROOM	Maitai 1 (Downstairs)			
	E: PLENARY <i>Sponsored by KPMG</i>			
08:30-09:15	E1: <b>Ian Proudfoot</b> , KPMG, <i>Global Gtrends Update</i>			
09:15-10:30	<b>E2: THINK GLOBAL, ACT LOCAL, CONNECTING WITH TODAY'S CONSUMER</b> <i>Ethical ingredient sourcing</i> Speaker TBC <i>The way forward in food packaging (sustainability &amp; environmental)</i> <b>Lou Sherman</b> – Scion <i>Food waste – global trends and consequences of the issue</i> <b>Miranda Miroso</b> – University of Otago <i>Social responsibility - what are current expectations in global markets</i> <b>Ian Proudfoot</b> – KPMG Panel Discussion - Facilitator: <b>Glen Neal</b>			
10:30-11:00	Morning tea - SPONSORED BY: DOMINION SALT			
ROOM	Maitai 1 (Downstairs)	Riwaka (Downstairs)	Wairau (Upstairs)	Waimea (Upstairs)
	F1: NUTRITION: HOT TOPICS AND EMERGING TRENDS	F2: POSITIONING OF NZ MEAT INDUSTRY FOR FUTURE GROWTH	F3: COMPLIANCE COST VS RISK	F4: SUSTAINABILITY / VALUE CREATION CASE STUDIES
Chair	Jan Hales	Rob Archibald	Paul Harrison	Miranda Miroso
11:00-12:30	F1-1: <b>Olaf van Daalen</b> , Fonterra Brands, <i>Healthier options that Kids Love to Eat... Sugar Reduction in Anchor Uno – Kids Fruited Yoghurt</i>	F2-1: <b>Nick Beeby</b> , Beef+Lamb NZ, <i>Meat and market trends</i>	F3-1: <b>Seema Narayan</b> (née Datt), Spotless Facility Services (NZ) <i>title to be confirmed</i>	F4-1: <b>Jenny Marshall</b> , WasteMINZ, <i>Love Food Hate Waste – why wasting less food is good for consumers, businesses and the environment</i>
	F1-2: <b>Josephine Greer</b> , <i>Fermented Foods</i>	F2-2: <b>Richard Mc Coll</b> , MIA, <i>Overview of Industry R&amp;D initiatives supporting the NZ meat story</i>	F3-2: <b>Genevieve Knight</b> , <i>Genevieves Cuisine, title to be confirmed</i>	F4-2: <b>Anna Yallop</b> , Bioresource Processing Alliance, <i>Creating Value from Primary Industry Secondary Streams</i>
	F1-3: <b>Antoinette Laird</b> , Foodstuffs, <i>Health Star Rating - implementation and consumer insights.</i>	F2-3: <b>Emma Bermingham</b> , AgResearch, <i>Beef reducing cholesterol - a high value nutrition science update</i>	F3-3: <b>Sally Johnston</b> , MPI, <i>Update on food safety requirements for food manufacturers</i>	F4-3: <b>Aladin Bekhit</b> , University of Otago, <i>By Product Waste Utilisation</i>
	F1-4: <b>Jane Muir</b> , Monash University, <i>FODMAPs – a new diet therapy for a common gut problem: Opportunities for food industry.</i>	F2-4: <b>Andrew Powell</b> , Newly Weds Foods, <i>New product trends in red meat</i>	F3-4: Compliance Cost vs Risk - Q & A	F4-4: <b>Silas Villas-Boas and Ninna Granucci</b> , Green Spot Technologies, <i>Converting Fruit &amp; Vege pomace into a high grade food ingredient</i>
12:30-13:30	Lunch - SPONSORED BY: DOMINION SALT			
ROOM	Maitai 1 (Downstairs)			
13:00-13:45	G1: NZIFST AGM			
	G: PLENARY			
13:45-14:15	G2: JC Andrews Award Winner's Address			
14:15-14:30	G3: 150 Year Celebration - Royal Society of NZ, <b>Andrew Cleland</b>			
14:30-15:00	G4: <b>Crawford Falconer</b> , Lincoln University, <i>Global update on trade</i>			
15:00-15:30	Afternoon tea - SPONSORED BY: DOMINION SALT			
ROOM	Maitai 1 (Downstairs)	Riwaka (Downstairs)	Wairau (Upstairs)	Waimea (Upstairs)
	H1: SPORTS NUTRITION – GIVING NZ THE EDGE, NATURALLY	H2: GETTING MORE VALUE FROM PROTEIN	H3: CAPTURING THE VALUE OF MILK	H4: REMAINING RAW MATERIALS
Chair	Katherine Black	Paulette Elliott	David Illingworth	Maria Orozco Coleman
15:30-17:00	H1-1: <b>Roger Hurst</b> , Plant and Food Research, <i>Consumption of New Zealand Blackcurrant Anthocyanins Support Exercise and Fitness Benefits</i>	H2-1: <b>Kevin Cresswell</b> , Meat Industry Association, <i>The NZ Rendering Industry – An Overview</i>	H3-1: <b>George Joseph</b> ,ASUREQuality	H4-1: <b>Mike Turner</b> , NZ Extracts, <i>Neutraceutical extracts from plant remaining raw materials</i>
	H1-2: <b>Emma Crum</b> , Massey University, <i>Are pomegranate products the next 'superfood' for endurance athletes?</i>	H2-2: <b>Rob Archibald</b> , Taranaki Bio-extracts, <i>Earning more from recovered meat protein</i>	H3-2: <b>Michael Matthews</b> , <i>Adding value through processing</i>	H4-2: <b>Simon Thomas</b> , NZ King Salmon, <i>Remaining Raw material case study</i>
	H1-3: <b>Will O'Connor</b> , Massey University, <i>Low Carbohydrate – High Performance</i>	H2-3: <b>Peter Purslow</b> , National University of Central Buenos Aires, <i>Meat peptides to enhance iron uptake from dietary supplements</i>	H3-3: <b>Tom Wheeler</b> , Cawthron, <i>Adding value through understanding Milk composition</i>	H4-3: <b>Daniel Drew</b> , Greenchip, <i>Transformative Technologies for Sustainable Wastewater Treatment and Process Control</i>
	H1-4: <b>Katherine Black</b> , University of Otago, <i>Fish oils and exercise recovery</i>	H2-4: <b>Santanu Deb-Choudhury</b> , AgResearch, <i>Understanding the bioactive peptides of meat as part of the future for adding value to meat waste/by products.</i>	H3-4: <b>Dominic Agyei</b> , University of Otago, <i>From runny to frothy: Toward the enzymatic production of foams from milk proteins</i>	H4-4: <b>Alzbeta Bouskova</b> , ADI Systems, <i>Produced locally, consumed globally.... wasted responsibly? How can we minimise the impact of food production on the New Zealand environment?</i>
19:00-23.30	<b>NZIFST Conference and Awards Dinner [Rutherford Hotel]</b> <b>MAJOR SPONSORS - Eurofins, Formula Foods &amp; FF Instrumentation, Thermo Fisher, ASUREQuality, Hill Laboratories</b>			

THURSDAY 6 July 2017				
7:00-8:45	bioMerieux BREAKFAST MEETING (Rutherford Hotel, Heaphy Room, Upstairs)			
8:00	Registration opens (Foyer)			
ROOM	Maitai 1 (Downstairs)			
8.45-9.25 9.25-10.05 10.05-10.35	I: PLENARY			
	I1: Claire O'Connell, "The Classroom" University of Otago - Auckland, & Cadence Communications: <i>Target marketing - Millennials</i>			
	I2: Bill Kaye-Blake, Price Waterhouse Coopers, <i>High Value Nutrition Foods: What are the export opportunities for New Zealand?</i>			
10:35-11:00	I3: Kusal Perera, Miraka, <i>Miraka's vision of capturing the value of Milk</i>			
10:35-11:00	Morning tea			
ROOM	Wairau (Upstairs)	Maitai 1 (Downstairs)	Waimea (Upstairs)	Riwaka (Downstairs)
	J1: HEALTH AND SAFETY	J2: TARGETING EXPORTS	J3: ENSURING COMMERCIAL SUCCESS	J4: EMERGING SUCCESS
Chair	Paul Harrison	Augusta van Wijk	Maria Orozco Coleman	Mike Boland
11:00-12:30	J1-1: <b>Worksafe NZ</b> , <i>Health &amp; Safety: The NZ food industry's reputation</i>	J2-1: <b>Kathy Lloyd</b> , Waka Kuaka Ltd, <i>Exporting to the US; What you need to know</i>  Foods  <b>Rebecca</b> , Eat Right	J3-1: <b>Angus Brown</b> , Food Innovation Network KPMG  Crisps  <b>Patrice Feary</b> , <b>Duncan Kerr</b> , Proper	J4-1: <b>Geeshani Somaratne</b> , Massey University, <i>Role of gastric juice diffusion into steamed and fried orange-fleshed sweet potatoes on the macro- and micro-structural changes and nutrient release during static in-vitro gastric digestion</i>
	J1-2: <b>Steve Carden</b> , Landcorp, <i>Employee engagement in Health and Safety</i>	J2-2: <b>Bill Kaye-Blake</b> , Price Waterhouse Coopers, <i>NZ Functional foods in China – perceptions &amp; opportunities</i>		J4-2: <b>Tingting Liu</b> , University of Otago, <i>Pulsed electric field-induced tissue structure changes produce healthier kumara chips</i>
	J1-3: <b>Sharon McDonald</b> , KIS Health and Safety Solutions, <i>Five things you need to know to keep your worksite safe</i>	J2-3: <b>Hamish Conway</b> , Sell global, <i>Online sale tactics</i>		J4-3: <b>Nan Luo</b> , Massey University, <i>Exploring the inter-relationship between food structure, oral processing behaviour and sensory perception</i>
				J4-4: <b>Xin Wang</b> , Massey University, <i>Dynamic digestion behaviour of milk protein ingredients: the impact of gastric structuring on the rate of protein hydrolysis</i>
			J3-3: <b>Ciska de Rijk</b> , Essence Compliance, <i>Food Marketing Law 101</i>	J4-5: <b>Nicole Chen</b> , <i>Retrogradation of potato in tuber and starch digestion in vitro</i>
12:30-13:30	Lunch			
13:30-16:30	K1: FIET MEAT TENDERIZATION WORKSHOP	K2: SOCIAL MEDIA WORKSHOP	K3: BE RETAIL READY WORKSHOP	
Facilitator	Mike Boland	Claire O'Connell, "The Classroom", University of Otago - Auckland, & Cadence Communications.	Patrice Feary, KPMG	
	Aden Fareh, <i>Sous Vide processing</i> Amali Alahakoon, <i>Pulsed electric field processing</i> Jessie Zhu, <i>Enzyme treatment with Sous Vide processing</i> Feng Ming Chian, <i>Effects of processing on structure and digestability</i>	Launching and growing a product on social media	Taking your F & B product to market	