

NZIFST Conference 2019

TUESDAY 2 July 2019

7.30	Registration opens - Downstairs Foyer			
ROOM	James Hay Theatre			
9:00-9:30	CONFERENCE OPENING & WELCOME			
Session	A1: PLENARY			
Chair				
9:30-10:15	A1-1: Kaitahi Story - Leone Mateo (Kaitahi)			
10:15-11:00	A1-2: The Dynamics of Food Safety - Gale Prince (Sage Consulting) Sponsored by IAFP			
11:00-11:30	Morning Tea - Exhibition Hall			
ROOM	James Hay Theatre	Avon Room	Victoria Room	Promenade
Session	B1: Food Safety – What is or isn't in our foods?	B2: Where is the Gold?	B3: Maori Business – Corporate Responsibility & Kaitiaki – Guardianship	B4: New Technologies to Add Value to NZ Products
Theme Link	<i>Good for Food Safety</i>	<i>Good for Business/Good for the Planet</i>	<i>Good for All</i>	<i>Good for Business</i>
Chair	Roger Cook	Grant MacDonald	Jamie Ataria	Li Day
11:30-13:00	Nutritional aspects of raw milk: A beneficial or hazardous food choice - Catherine Stanton (Teagasc, Ireland)	High value opportunities from marine materials (Gold Panning) - Andrew Stanley, Sabrina Tan (Sanford Ltd)		Make starter cultures interesting again - Ryan Chanyi (AgResearch)
	PFAS - Dietary implications of an emerging contaminant - Andy Pearson (MPI)	Production of xanthophylls by New Zealand microalgae and the sea urchin Evechinus chloroticus (Kina) - Donato Romanazzi (Cawthron)	Growing the Blue economy: Navigating economic development for hapu in the regions : Case study Hikurangi Bioactives - Ruihana Paenga (Hikurangi Bioactives)	Using fast throughput microrheology to measure yoghurt gelation - Rob Ward (MU)
	The use of Whole Genome Sequencing for food safety applications (eg Listeria in factory environs) - Lucy Rivas (ESR)	Nutrition from the sea - Smitha James (United Fisheries Ltd)	Nuku kit e Puku Cluster and HVN program - Meika Foster (UoO)	Detecting taste sensation by human receptors in vitro - Raise Ahmad (AgResearch)
	3-MCPD survey from oils and infant formula - Darren Saunders (ESR)	Restore and regenerate our natural resources: Biomass for food and biomaterials applications - Amin Shavandi or David Cannella (Université Libre de Bruxelles)	As a fish to water – don't we all do this?! - Murray Hemi (Miraka Milk)	Objective and chemical measures responsible for meat eating quality preferences - Jihan Kim (AgResearch)
13:00-14:00	Lunch - Exhibition Hall			
ROOM	James Hay Theatre	Avon Room	Victoria Room	Promenade
Session	C1: Helping to Provide Safe Food	C2: Doing Our Part	C3: Export	C4: Consumer Insights in the China Market
Theme Link	<i>Good for Food Safety</i>	<i>Good for the Planet</i>	<i>Good for Business</i>	<i>Good for Business</i>
Chair	Craig Billington	Miranda Miroso		Joanne Hort
14:00-15:15	Threat Analysis Critical Control Point (TACCP) and its application within the F&B Industry - Ray Haddad (AsureQuality)	Packaging recyclability and overall sustainability, A case study - Sarah Baylis (Flight Plastics)	Tax incentives R&D stuff - Nicola Black (EY)	Cross cultural studies - Julia Low (RI,MU)
	Fundamental advances: A role for augmented reality In auditing - Harry van Enckevort (AsureQuality) & Lance Bauerfeind (Pepper Creative)	Nz's food waste issue. Where from and where to ...? - Miranda Miroso (UoO)	Resources available when starting out - funding, ensuring growth and understanding the market - Tracey Sheehy (Food Innovation Network)	Chinese consumer preference of fermented foods - Anne Marie Manzano (AgResearch)
	Hygienic design - David Lowry (Consultant)	How we manage food waste as a supermarket - Kate Porter (Countdown)	IP - Corrine Cole (AJ Park)	Understanding Chinese consumer attitudes to fermentation - Julia Low (RI,MU)
15:15-15:45	Afternoon Tea - Exhibition Hall			

ROOM	James Hay Theatre			
Session	D1: PLENARY			
Chair	Paulette Elliott			
15:45-16:25	D1: What can anti-consumption teach us about "Good Food" - Michael Lee (UoA)			
ROOM	James Hay Theatre	Avon Room	Victoria Room	Promenade
Session	E1: Food Safety Considerations Beyond the Lab or Process Floor (TBC)	E2: Food Waste	E3: Value Creation	E4: Good Laws
Theme Link	Good for Food Safety	Good for the Planet	Good for Business	Good for All
Chair	Phil Bremer			Maneesha Mohan
16:30 - 17:30	Food safety in the boardroom - Why Directors should be engaged! - Dean Stockwell (Dean Stockwell Consulting)	Development of our chocolate programme, from Importing from Europe to manufacturing in NZ - Ewan Cameron (Trade Aid)	Beverages for brain health - Angus Brown (AREPA)	Catering to the vegan market & the labelling of milk and meat alternatives - Stephanie Hadley (JAWS)
	Food safety culture in NZ food businesses - Where to from here? - Sally Johnson (NZ Food Safety)	Food and packaging waste diversion "Doing the right thing" - Spring Humphreys (EnviroWaste)	Sustainable biotechnology alternatives for high value food ingredient production - Nic Lindley (ASTAR BIC)	Regulation of marijuana & it's by-products as food ingredients - John Baker (John Baker Law)
	New Food Act and Canterbury food businesses - Stephen Stout (CCC)	KiwiHarvest: Story Telling case study - Deborah Manning (KiwiHarvest)	Andrew MacDonald (Absolute Wilderness)	From Good laws to Great laws. - Setting the standard at FSANZ - Glen Neal (FSANZ)
17:30-19:30	Exhibition Networking and ADM Poster Session - Exhibition Hall			

WEDNESDAY 3 July 2019

7:00-8:20	BioMerieux BREAKFAST Seminar [Avon Room] <i>No charge but registration required</i>			
7:30	Registration opens - Downstairs Foyer			
ROOM	James Hay Theatre			
Session	F1: PLENARY			
Chair	Indrawati Oey			
08:30-09:15	F1-1: A great vision for the NZ food and fibre sector - Julia Jones (NZX)			
09:15-10:30	F1-2: The implications of a dietary shift to plant-based foods: sustainability, health, technology and regulatory perspectives - Harraway Visiting Professor - Rickey Yada			
10:30-11:00	Morning Tea - Exhibition Hall			
ROOM	James Hay Theatre	Avon Room	Victoria Room	Promenade
Session	G1: Good For Me	G2: Consumer insights – are customers looking for Good in your company & products?	G3: New Technology - Disruptive Tech (Mechanical and Processing)	G4: Liquid Gold
Theme Link	<i>Good for Me</i>	<i>Good for Business</i>	<i>Good for Business</i>	<i>Good for Business</i>
Chair	Jan Hales	Augusta van Wijk	John Brooks	Andy Williams
11:00-12:30	Committing to Health: Assessment of New Zealand food company policies for healthier food environments - Sally Mackay (UoA)	NZ Story telling: Communicating NZ's point of difference & global food marketing - Sarah Morgan (NZ Story)	Use of innovative processing technologies to induce structural and textural changes in mollusc muscle - Lovedeep Kuar (MU)	Dairy food innovation - David Everett (RI/AgResearch)
	Countdown's commitment to improving access to better nutrition - Deborah Sue (Countdown)	How ethical sourcing will play a major role in a brand's competitive advantage - Maria Abadilla (Orangutan Alliance)	Validation methods for microwave retorting - Aswathi Soni (MU)	Future on-farm milk handling and cooling in New Zealand - Richard Archer (FIET/MU)
	Nutrition and environment overlap - Fiona Windle (B&LNZ)	50 Shades of Good: Identifying the best 'good' consumer opportunities, to feed the product development process - Kristen Soper (The Shopping List)	Effect of shockwave processing and sous vide cooking on beef brisket structure and protein digestibility in vitro - Feng Ming Chian (MU)	Continuous Rapid Freezing of Sheep Milk - Jolin Morel (FIET)
	Food Guides - do we even need them? - Rickey Yada (Harraway Visiting Professor, UoO)		Introduction to Whole Genome Sequencing - Craig Billington & Phil Bremer (UoO)	Deer Milk - Aladin Bekhit (UoO)
12:30-13:45	Lunch - Exhibition Hall			
ROOM	James Hay Theatre			
13:00-13:45	NZIFST AGM			
Session	H1: PLENARY			
Chair	Jonathan Cox			
13:45-14:00	H1-1: IUFoST 2020 (Richard Archer)			
14:00-14:30	H1-2: JC Andrews Award - Winner's Address			
14:30-15:15	H1-3: Synlait's pivot - Hamish Reid, Director Sustainability & Brand, SYNLAIT			
15:15-15:45	Afternoon Tea - Exhibition Hall			

15:15-15:45	Afternoon Tea - Exhibition Hall			
ROOM	James Hay Theatre	Avon Room	Victoria Room	Promenade
Session	I1: Packaging	I2: Proteins	I3: Digital & disruptive tech – How can it aid the Good in your food business	I4: FIET
Theme Link	Good for the Planet	Good for Me	Good for Business	Good for Science
Chair	Craig Houston		Paul Hamilton	Ross Holland
15:45-17:15	Our love/hate relationship with packaging - Sharon Humphreys (Packaging Council of New Zealand)	High hopes for hemp protein foods - Kevin Sutton (P&FR)	Comparative study on the role of immersive context on affective drivers of tea break snack choices using the Microsoft HoloLens Technology – Julia Low (MU)	Production of an apple pomace ingredient - Florencia M Yedro (Plant and Food) Manipulating mouthfeel in an apple pomace-derived fibre ingredient - Marzieh Eblaghi (Massey University)
	Rise of ethical consumers - impact and opportunities for packaging - Maria Abadilla (Orangutan Alliance)	Beef and Lamb - outcomes of rebrand - Nick Beeby (NZB&L)	Lean 2.0, Tait's effective use of gathered data to improve manufacturing and business outcomes - Dean Mischewski (Tait)	The effect of polysaccharides on the glass transition temperatures of sugar mixtures and juice powders - Sebastian Linnenkugel (Massey University)
	How smart packaging design reduces food waste - Trevor Ingham (Sealed Air NZ)	Hybrid Meats - An opportunity to develop superior plant-based meat analogues in combination with NZ animal proteins - Jaspreet Singh (MU)	Honesty is really the best policy when telling your brand story... - Paul Ryan (Trustcodes)	Pulsed Electric Field Technology - Indrawati Oey (UoO) Nondestructive detection of Zebra Chip Disease in potatoes using Hyperspectral imaging - Abhimanyu Garhwal (Massey University)
	An insight into Chinese consumer purchasing attitudes towards smart packaging technologies applied to imported food products - Erin Young (UoO)	Using fermentation to develop structure and flavour in plant protein foods - Gert-Jan Moggere (P&FR)	The smart enough factory - Dean Boston (Baker Boys)	UV technologies for fresh foods - Gonzalo Martinez (Massey University) Development of atmospheric freeze drying - Jim Chen (MU)
19:00-23:30	NZIFST Food Industry Awards Dinner - Rydges Latimer Hotel [Registration required]			

THURSDAY 4 July 2019			
8:00	Registration opens - Downstairs Foyer		
ROOM	James Hay Theatre	Avon Room	Victoria Room
Session	J1: Good Practice	J2: Good Efforts	J3: Food Material & Functionality
Theme Link	Good for Science & Technology	Good for People	Good for Science
	Paulette Elliott	Anna Horgan	Siew-Young Quek
9:00-10:00	Allergen Management tools and updates - Debbie Hawkes (Allergen Bureau)	TradeAid mission and purpose in food - Geoff White (TradeAid)	Manuka honey as a fermentation substrate for probiotic Lactobacillus reuteri DPC16 - Anand Mohan (UoA)
			Valorisations of antioxidant and antibacterial activities of selected plant-based fermented foods - Anis Shobirin Meor Hussin (UPM)
	Creating value from provenance - Roland Harrison (Lincoln University)	Food and health focus in Pacific Island nations - Ann Hayman (FAO Consultant)	Novel water-dispersible emulsifier system: Physicochemical properties and stability - Marcus Loi (UoO)
			Lactoferrin from Deer milk - Ye Wang (LU)
10:00-10:30	Morning Tea - Exhibition Hall		
ROOM	James Hay Theatre	Avon Room	Victoria Room
Session	K1: Personal Development and Training	K2: The 3 Minute Pitch [Sponsor: Riddet Institute]	K3: Processing and Food Properties
Theme Link	Good for People	Good for Me	Good for Science
	Paulette Elliott	Indrawati Oey	Siew-Young Quek
10:30- 12:00	Search your company soul – growing through employer branding - Charlotte Sullivan (Auburn Marketing)	Sponsored by Riddet Institute this quick-fire competition features post-graduate students delivering their research outline in only 3 minutes and using only 1 slide.	An integrated volatile and phenolic fingerprinting to study metabolite changes during wine making of pulsed electric field pre-treated grapes: A case study on Merlot - Biniyam Kedebe (UoO)
	Future proofing your career - Gareth Robertson (STR Recruitment)		Measuring beef bolus texture - Esther Onguta (MU)
	Developing our people - A true story - Nicola Hockley (Goodman Fielder)		Effect of air blast freezing and frozen storage on Escherichia coli survival in Greenshell™ mussels and its effect on the n-3 PUFA and microstructure of Greenshell™ mussels - Manasweeta Angane (UoA)
	PANEL DISCUSSION - Personal development & training		Bridging the gap between the art and science of food smoking - Nadeem Caco (MU)
			Drying characteristic of fermented Fijian Theobroma cacao beans in a solar-assisted drying system - Rupantri Raju (MU)
ROOM			
Session	L1: PLENARY		
	Jonathan Cox		
12:00-12:40	L1-1 Michael Mayell (Founder of CookieTime)		
12.40 - 1.00	Awards for 3-Minute Pitch Conference Close		
1:00	Light Lunch		

From 1.15	WORKSHOPS - register at.... https://nzifst.org.nz/page-18129		
	Avon Room	Victoria Room	Promenade
	1.45 - 4.30 pm	1.15 - 5.15 pm	1.15 - 5.15 pm
	WS1: NZ Story	WS2: Freeze Drying Foods and Natural Products - Practical Applications and New Developments	WS3: Zubi - Creating your own food labels
	<p>You're invited to a three hour hands-on storytelling workshop. Facilitated by NZ Story, it will inspire you to leverage your connection to New Zealand and develop your unique story using a simple framework. Drawing on insights from global perception research of New Zealand and New Zealanders, this workshop will challenge you to think differently and help you drive greater preference for your products and services.</p> <p>These FREE workshops are in popular demand and are being run on a first-come-first-serve basis. COST - No Charge, but registration is required - go to: https://www.nzstory.govt.nz/resource/workshops/</p>	<p>This workshop brings together four highly experienced professionals with a wealth of practical experience and insight into upcoming developments in freeze drying. It will cover an introduction to freeze drying, application to foods and natural products, equipment selection, and the new technology atmospheric freeze drying. Practical examples will be discussed.</p> <p>The workshop is suited to those who are new to freeze drying, those interested in investing in freeze drying as well as experienced operators. COST: \$57.50 incl GST</p>	<p>Presented by McFoodies, this workshop covers the core basic requirements to creating a food label. The 4 hour workshop looks at key points of difficulty relating to creating a label and covers ingredients, additives, allergens, NIPs. There is 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. Applying the knowledge they have learnt using Zubi, participants will also get a free Zubi label worth \$59. A great forum to discuss labelling issues and questions.</p> <p>To assist with delivering this workshop, the new tool, Zigloa, will be used to demonstrate the complexities of a compliance review and how it can simplify and streamline the process. COST: \$180 incl GST</p>
1.30 - ~4.00	SITE VISIT		
	Depart 1.30 pm for ~2.15 pm tour start		
	SV1: Food South		
	<p>The New Zealand Food Innovation Network (NZFIN) is an accessible, national network of science and technology resources created to support the growth and development of New Zealand food & beverage business of all sizes. NZFIN also provides facilities and the expertise needed to develop new products and process from idea to commercial success. This tour is your chance to view the facilities and talk to the staff at Food South Lincoln. Own transport required. Limited to 25 guests. COST: No Charge, but registration is required</p>		