



NZIFST Newsletter # 313 - 10 December, 2019

Dear Rosemary,

This is our last NIBBLES for 2019 - but we will be back on 21st January 2020.

In the meantime, we wish you a safe and relaxing festive season with family and friends.

10 - 11 March 2020
Ellerslie Event Centre

Food Safety Risk & Compliance CONFERENCE

Come along and be inspired by thought-provoking talks from renowned experts, academics, public authorities, industry leaders and innovators at The Food Safety, Risk and Compliance Conference.

Showcasing a mixture of recent innovations, trends and concerns, practical challenges and the solution adopted, this conference will address constantly evolving food regulations and customer expectations in New Zealand.

**NZIFST is hosting
the 20th World
Congress of Food
Science and**

20/20 Food for a Changing World
SAFE | SECURE | SUSTAINABLE
VISION
20th World Congress of Food Science and Technology
IUFoST Auckland, 17-20 August, 2020

Technology next year.

www.iufost2020.com

Registration now open, early bird closes 19 June 2020

<https://www.iufost2020.com/>

[NOTE: this Congress replaces the NZIFST Annual Conference in 2020]

30 January 2020 NZIFST Auckland Tech Talk - NZIFST Members only

CREATING VALUE THROUGH INNOVATION: AN INTERACTIVE WORKSHOP

Join the NZIFST Auckland Branch, in conjunction with Callaghan Innovation, for an interactive workshop exploring new methods of innovation that will change the way you think and perhaps the strategic direction of your business.

Workshop Facilitator and Callaghan Innovation Design Team Manager Ross Pearce will lead participants through the key forces of change facing the food industry, and equip you with a number of unique building blocks for breakthroughs.

With more than 30 years of years of experience in of industrial product design and innovation leadership, Ross Pearce brings a creative and strategic approach to helping others to achieving business success through the application of robust innovation disciplines. Ross is constantly challenging the accepted by embracing change and complexity to reveal and optimise new value.

[REGISTER HERE](#) (NOTE: NZIFST Members only)

Get your PIFs on-line for FREE!

This is a limited Member-only offer until end February 2020

The Australian Food & Grocery Council has introduced a new version of their long-established Product Information Form (PIF), the V6, which is now based on a network of three licensed vendors' electronic portals. As the only vendor in the South Pacific, **Bizcaps** would like to offer their PIF Manager software to all members of the NZIFST, and their companies, subscription free for 12 months.

This offer includes:

- A 12-month free subscription for Bizcaps PIF Manager Software,
- A training session and
- A bulk upload, in one tranche, of any V5 PIFs in Excel format.

At the end of the initial 12 months, normal annual subscription charges would apply. Integration with other systems is not necessary. However, they have developed an API that allows relatively easy integration, should a client wish to do the integration work themselves.

Want to know more? [CLICK HERE](#)



Changing your job? Going overseas?
Please tell us about it!

Food New Zealand

If you have changed jobs, are heading overseas or just back from your OE, please email your news to Anne Scott at Food New Zealand, anne@foodnz.co.nz for publication in the Institute's journal.

Visit Food New Zealand's [ARTICLES](#) page for uploaded articles from recent issues of Food New Zealand

Newsbites

NZIFST Journal Food New Zealand for December January in your mailbox now

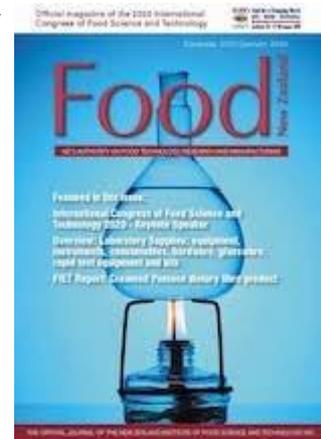
The December/January issue of FoodNZ features:

International Congress of Food Science and Technology 2020 - Keynote Speaker

Overview: Laboratory Supplies: equipment, instruments, consumables, hardware,

glassware, rapid test equipment and kits

FIET Report: Creamed Pomace dietary fibre product



New members join Sustainable Food and Fibre Futures Investment Advisory Panel

Lucy Griffiths of Masterton and Anne-Marie Broughton of Whanganui have been appointed to the independent Investment Advisory Panel (IAP) for Sustainable Food and Fibre Futures (SFF Futures).

Both bring diverse agribusiness networks and experience to the panel says Steve Penno, Director Investment Programmes at MPI.

With \$40 million available each year from the Ministry for Primary Industries (MPI), SFF Futures supports problem-solving and innovation in New Zealand's food and fibre industries that will make a positive and lasting difference. It offers a single gateway to apply for investment, and provides grants of less than \$100,000, right up to multi-million dollar, multi-year partnerships.

The IAP provides independent expert advice on both funding proposals and active programmes.

MPI and the IAP farewell John Parker, whose term as Chair of the IAP recently ended, a role he had held since 1 May 2016.

During his term, John led the IAP during a particularly busy period, as a number of large new government and industry programmes were launched, and the IAP's role was expanded to consider a wider breadth of

projects following the launch of SFF Futures,+says Mr Penno.

We also farewell and acknowledge the significant contribution of Sir Maarten Wevers, who recently finished serving six years (two terms) on the IAP. Sir Maarten made a huge contribution to the IAP and the success of MPI's investments.+

For further information about SFF Futures visit

Unlabelled allergens rife in food imported to Australia

Tuesday, 2 December, 2019

James Cook University Scientists tested a shopping trolley-sized collection of food imported from Asia found that nearly half of the samples were contaminated with potentially deadly, undeclared allergens. Professor Andreas Lopata, head of James Cook University's Molecular Allergy Research Laboratory led the study and said the findings were alarming.

After fellow Australian Institute of Tropical Health and Medicine researcher Michael Sheridan bought 50 packaged food items from six Asian grocery stores in Melbourne, the team checked the labelling and tested the contents.

Allergens not listed on the product labelling were detected in 46 per cent of the products analysed, with 18 per cent containing multiple undeclared allergens,+Professor Lopata said.

Undeclared allergens detected included egg, gluten, milk and peanut, some in very high concentrations.

The full paper is [HERE](#)

Upcoming events

Workshops, seminars, symposia, conferences

Chemeca 2020

27- 30 September 2020, Brisbane

The 49th Chemeca brings together chemical engineers who will share insights and innovations relevant to the wide range of industries we work in. Abstracts close 15 March 2020.

Go to www.chemeca2020.org/call-for-papers20





NZOZ Sensory and Consumer Science Symposium

10-12 February 2020, Melbourne Australia

This annual symposium alternates between Australia and New Zealand. This year's keynote presenter is **Professor Wender Bredie**, head of the Section for Food Design and Consumer Behaviour at the Department of Food Science (FOOD) at the University of Copenhagen. More information and register [HERE](#).

Around the Branches - Events and Meetings

WAIKATO

10th December - 2019 Christmas dinner and quiz at Absolute Cafe , Cambridge.

This will be a great evening!

AUCKLAND

30 January - Tech Talk

"Creating Value through Innovation: an Interactive Workshop" with Callaghan Innovation Design Team Manager Ross Pearce. (NOTE: Members only)

Register [HERE](#)

CANTERBURY

Sunday 16th February 2020 - Family BBQ

12 noon until 4:00 pm, Halswell Quarry, at Inner Quarry 1

Please RSVP to [Yuki](#) by Monday, 10 Feb 2020. Cancelled if wet.

JOB VACANCIES - FOOD SCIENTISTS & TECHNOLOGISTS WANTED

<https://www.nzifst.org.nz/page-18144>

Senior Food Technologist - Innovation Focused

- Iconic New Zealand Business -

A passionate foodie, who is creative, dynamic and self-motivated, with leadership capabilities and a hunger for success, will possess the perfect recipe to excel in this role (Cookie Time 19/11)

Food Technologist

The Food Technologist role forms part of our Discovery & Development team and is a great opportunity to join an energetic and dynamic team at Silver Fern Farms. The role would suit a recent Food Technology or Food Science graduate with drive and a strong work ethic. If this sounds like the opportunity you are hungry for then we look forward to your application (Silver Fern Farms, closes 5 January)

Compliance Manager

High profile company making high quality, high-care products. Opportunity to make your mark in company with friendly inclusive culture | Rapidly growing, innovations-led FMCG

business | Champion a quality-first culture | Variety role: Systems, projects, training, auditing
(lawsonWilliams 4/12)

Quality Manager

Rare opportunity for an enthusiastic Quality Assurance professional to join a progressive, multinational-backed manufacturer of some of NZ's most iconic food products.
Key position in maintaining the quality of our iconic products | Lead a well-established and highly effective team | Lifestyle location, (Barkers 11/11)

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