

NZIFST Conference 2022 - ROTORUA

DAY 1 - TUESDAY 5th July

7.30	Registration opens			
ROOM	MIRO / RIMU / TAWA Rooms combined			
Session	Plenary A - Collaboration - Starting the Conversation			
Chair	Phil Bremer / Rob Archibald			
9.00-9.30	Welcome			
9.30-9.55	Opening Plenary A1: Tony Egan (CEO, Greenlee Premier Meats) "The need and the advantages of Collaboration"			
9.55-10.25	Plenary A2: Mark Piper (Fonterra) "Sustainability / decarbonisation and future focus - GHG and energy"			
10.25-10.30	Chair sums up session			
10.30-11.00	Refreshments - SPONSORED by DOMINION SALT Barista Coffee - SPONSORED by EUROFINS FOOD & WATER TESTING NZ			
ROOM	MIRO Room	Rimu Room	Tawa Room	Kowhai Room (Restaurant)
Session	B1: Food Integrity	B2: Process Engineering	B3: Nutrition and Health	B4: Perceptions of Flavour (Sponsored by AgResearch)
Chair	Paulette Elliott	Amit Taneja	Anny Dentener	Stefan Clerens
11.00-11.05	Chair introduces session			
11.05-11.25	B11: What the FAO : WHO needs to know about what the Allergen expert panel said? Debbie Hawkes (Allergen Bureau)	B21: Rate controlling mechanisms in atmospheric freeze-drying Merit Mathew (MU)	B31: Capturing food nutrient trade in an interactive app Nick Smith (MU)	B41: Mechanisms and strategies to develop dry-aged meat flavour Renyu Zhang (AgResearch)
11.25-11.45	B12: The case for the Food Integrity Kirill Lagutin (Callaghan)	B22: Microwave technology for meat processing Mareiro Gawat (MU)	B32: Bovine bioactive whey protein consumption supports the human and animal microbiomes. Katharine Adam (Quantec)	B42: Food flavour development using AI, analytics and development chefs Santanu Deb-Choudhury (AgResearch)
11.45-12.05	B13: Chats at the Farmers Market - what our customers are telling our small business Hannah O'Brien (Hunt & Gather Bee Co)	B23: Effects of processing on the flavour and digestibility of legumes Biniam Kebede (UoO)	B33: Dry blended nutritional product capability study Hong Xin (Fonterra)	B43: Differences in the aroma profiles of dairy and non-dairy cheeses Mariza Gomes Reis (AgResearch)
12.05-12.25	B14: Opportunities and challenges in packaging Kate Parker (Scion)	B24: Successes and failures in the food and beverage processing industry and the benefits of communication Colin Pitt (Burkert NZ)	B34: Physicochemical characterization, molecular docking, drug-likeness evaluation of bioactive food compounds Dominic Agyei (UoO)	B44: Enzymatic generation of kokumi tastants from dry-cured meat crust and their validation by taste-receptor assay Jihan Kim (AgResearch)
12.25-12.30	Chair sums up session			
12.30-1.30	Refreshments - SPONSORED by DOMINION SALT Barista Coffee - SPONSORED by EUROFINS FOOD & WATER TESTING NZ			
ROOM	MIRO Room	Rimu Room	Tawa Room	Kowhai Room (Restaurant)
Session	C1: Better Business through Quality Governance	C2: Engineering For Sustainability	C3: Kai Moana	C4: Harnessing Sensory & Consumer Science
Chair	Evelyn Fraser	Richard Archer	Paulette Elliott	Graham Eyres
1.30-1.35	Chair introduces session			
1.35-1.55	C11: Governance in food safety - it's all about the Board, or is it? Dean Stockwell (Consultant)	C21: Drying second grade fruits: scaling up process from laboratory data to industrial validation Mario Alayon (P&FR)	C31: Functional food and ingredients from the ocean Sabrina Tian (Sanford)	C41: Palatability and sensory perception of infant formulas according to caregivers and a trained sensory panel Sophie Gallier (NZ Dairy Goat)
1.55-2.15	C12: Seeing the system: The power of the process-based audit Ray Haddad (Food Surety Ltd)	C22: Native collagen from fish waste - a study of extraction conditions Suchima Gonapinuwala (MU)	C32: Creating value from marine by-products using supercritical and subcritical solvents Jolin Morel (Callaghan)	C42: Mouthfeel perception of dairy and non-dairy yoghurts using structure/tribology and dynamic sensory evaluation Damir Torrico (LU)
2.15-2.35	C13: TBC Catherine Richardson (Zespri)	C23: Future foods from fractured fiber: A fast fail approach Richard Edmonds (P&FR)	C33: Cellular agriculture of seafood in New Zealand: a new opportunity to share our kaimoana Georgina Dowd (P&FR)	C43: Current practices and opportunities for modified textured foods Sharon Wu (UoA)
2.35-2.55	C14: How a quality management system can increase margins in your business Craig Houston (ANZCO)	C24: Replenish fresh water with clean upcycling of Liluva Ziqian Feng & Yanyu Zhang (LU)	C34: Seaweed is the new superfood Clare Bradley & Tane Bradley (Agrisea)	C44: On-the-pack voluntary well-being messaging for milk targeting Chinese older adults Ao Chen (FEAST)
2.55-3.00	Chair sums up session			
3.00-3.30	Refreshments - SPONSORED by DOMINION SALT Barista Coffee - SPONSORED by EUROFINS FOOD & WATER TESTING NZ			
ROOM	MIRO / RIMU / TAWA Rooms combined			
Session	Plenary D: Collaboration - Delivering Outcomes			
Chair	Esraa El Shall			
3.30-4.00	Plenary D1: Craig Armstrong (NZTE) "A distance-based approach to critical and competitive food and beverage challenges"			
4.00-4.30	Plenary D2: Donna Purdue (MBIE) "Towards a more circular New Zealand"			
4.30-5.00	Plenary D3: Jodie Kuntzsch (Businesses for Climate Action) "Collabs that have greater purpose"			
5.00-7.00	Posters & Refreshments SPONSORED BY: University of Otago Department of Food Science			
7.00-9.00	Early Career Foodies' Function			

DAY 2 - WEDNESDAY 6th July				
7.30	Registration opens			
ROOM	MIRO / RIMU / TAWA Rooms combined			
Session	Plenary E: Business and Unrealised Aotearoa Potential			
Chair	Phil Bremer			
8.30-8.35	Chair introduces session			
8.35-9.15	Plenary E1: Alex Worker (Future Food Aotearoa) "Aotearoa New Zealand's food future"			
9.15-9.55	Plenary E2: Brendan Haigh (Miraka) "The Miraka Journey"			
9.55-10.25	Plenary E3: Vince Arbuckle (MPI) "Food safety in New Zealand - is it good enough?"			
10.25-10.30	Chair sums up session			
10.30-11.00	Refreshments - SPONSORED by DOMINION SALT Barista Coffee - SPONSORED by EUROFINS FOOD & WATER TESTING NZ			
ROOM	MIRO Room	Rimu Room	Tawa Room	Kowhai Room (Restaurant)
Session	F1: Food Safety - Salmonella Outbreak	F2: Circular Economy	F3: 3-Minute-Pitch Competition	F4: Consumer Insights
Chair	Roger Cook	Rob Archibald	Graham Eyres	Esraa El Shall
11.00-11.05	Chair introduces session			
11.05-11.25	F11: Emergence of poultry-associated <i>Salmonella Enteritidis</i> infections in New Zealand Jo Kingsbury (ESR)	F21: Circular processing for whole of resource utilization: Co-products past, present and future Max Kennedy (Biolighthouse Ltd)	This quick-fire competition features post-graduate students delivering their research outline in only 3 minutes and using only 1 slide. SPONSORED BY: Massey University School of Food & Advanced Technology	F41: Developing for consumer value in the new normal Jo Muller (Kantar)
11.25-11.45	F12: NZFS response management of <i>Salmonella Enteritidis</i> 2021 Bruno Butler (MPI)	F22: Valorisation of primary industrial waste Peter Dyer (Callaghan)		F42: The benefits of using Best Worst Discrete Choice Experiments to quantify the importance of food attributes. Damien Mather (UoO)
11.45-12.05	F13: Genomic insights into an outbreak of poultry-associated <i>Salmonella Enteritidis</i> ST11 in New Zealand Nigel French (MU)	F23: Sustainable food processing: Role of innovative technologies and ingredients Jaspreet Singh (MU)		F43: Food reformulation - a collaborative approach for improving low cost high volume foods. David Monro (Heart Foundation)
12.05-12.25	F14: Dealing with Salmonella and secrecy – An industry perspective. Kerry Mulqueen (PIANZ)	F24: Overview of on-farm food loss and waste Jessica O'Connor (UoO)		F41: The use of eye-tracking and physiological measures in consumer food science Erin Young (UoO)
12.25-12.30	Chair sums up session			
12.30-1.15	Refreshments - SPONSORED by DOMINION SALT Barista Coffee - SPONSORED by EUROFINS FOOD & WATER TESTING NZ			
ROOM	MIRO / RIMU / TAWA Rooms combined			
Session	AGM and Plenary G - Recognising Collaborators			
Chair	Phil Bremer (President NZIFST)			
1.15-2.00	NZIFST AGM			
2.00-2.30	Plenary G1: JCA winner's Address			
2.30-3.10	Plenary G2: Tasa Havea (MU) "A Personal Story"			
3.10-3.15	Chair sums up session			
3.15-3.45	Refreshments - SPONSORED by DOMINION SALT Barista Coffee - SPONSORED by EUROFINS FOOD & WATER TESTING NZ			
ROOM	MIRO Room	Rimu Room	Tawa Room	Kowhai Room (Restaurant)
Session	H1: Food Safety - Future Tools & Trends	H2: Dairy	H3: Bridging the Commercialisation Chasm	H4: P&F Future Urban Consumer
Chair	Phil Bremer	David Everett	Graham Eyres	Denise Conroy
3.45-3.50	Chair introduces session			
3.50-4.10	H14: Vibrio parahaemolyticus: an emerging food safety challenge in New Zealand Anne-Marie Perchec (MPI)	H21: Precision fermentation for dairy identical proteins Irina Miller (Daisy Labs)	H31: Food Innovation and design: Leveraging sensory capabilities and external partners Sam Heenan (UoO)	H41: Exploring psychophysiological proxies to measure consumer responses to horticultural innovations Alex Schnack (P&FR)
4.10-4.30	H11: Hyperspectral imaging as a robust tool to monitor the inactivation of <i>Clostridium sporogenes</i> spores in food Aswathi Soni (AgResearch)	H22: The effect of milking frequency on bovine milk composition and functionality Marit van der Zeijden (MU)	H32: Leveraging product performance within product lifestyle management Evelyn Fraser (Consultant)	H42: The robot next door: Consumer acceptance of future agriculture technologies Tracey Phelps (P&FR)
4.30-4.50	H12: Genomics for food safety and quality – what is the future bringing us? Craig Billington (ESR)	H23: Modelling the reaction kinetics of β -lactoglobulin and κ -casein interactions during heating of skim milk Giyeun Yun (Fonterra)	H33: Paving the way for H.A. – Hypoallergenic hydrolysates Jordan van der Wel (Tatua)	H43: The lesser of two evils: Understanding consumer attitudes to X-ray as a phytosanitary treatment Jenny Young (P&FR)
4.50-5.10	H13: Antimicrobial resistance in two New Zealand dairy farm environments Rose Collis (MU)	H24: Where's the cheese? Nature's strategy for better nutrition David Everett (AgResearch)	H34: Opportunities for collaboration between the NZ food industry, petfood manufacturers, CRI's and Universities Jono Cox (King Country Pet Food)	H44: The various aspects of sustainability of new food technologies Ivy Gan (P&FR)
5.10-5.15	Chair sums up session			
6.30	Awards Dinner at Distinction Hotel - DINNER SPONSORED by Matt Solutions & Formula Foods; GUEST SPEAKER SPONSORED by Sensient Technologies			

DAY 3 - THURSDAY 7th July			
8.00	Registration Opens		
ROOM	MIRO Room	Rimu Room	Tawa Room
Session	I1: Food Safety - Understanding and Managing Risk	I2: Alternative Proteins	I3: Riddet
Chair	Aswathi Soni	Paulette Elliott	Ali Rashidinejad
9.00-9.05	Chair introduces session		
9.05-9.25	I11: Introducing ERIS: A new way to keep on top of emerging food safety risks Nicola King (ESR)	I21: Is it "And" or "Or"? Miranda Burdon (Food Nation)	I31: Examining global cropland use and making predictions for the future Nick Smith (MU)
9.25-9.45	I12: Composition of New Zealand Pyropia and Porphyra seaweeds from a food safety perspective Tom Wheeler (Cawthron)	I22: Animal proteins versus alternate proteins: Achieving optimum digestion characteristics through processing Lovedeep Kaur (MU)	I32: Heat treatment of bovine milk impacts gastric emptying and nutrient appearance. Amber Milan (UoA)
9.45-10.05	I13: Determining whether a food is novel or traditional Tim Harwood (Cawthron Institute) & Karen Lau (MPI)	I23: Understanding the mechanisms of fibre formation by plant proteins during thermomechanical processing Boning Mao (MU)	I33: Pulsed Electric Fields changes mastication behaviour and consumer perception of plant foods Indra Oey (UoO)
10.05-10.25	I14: Challenges in developing microbiological models for complex biological systems. Soundarya Karamcheti (UoO)	I24: Nutrient content and nutritional indices of wild harvested Huhu grub (Prionoplus reticularis) Ruchita Rao Kavle (UoO)	I34: Bioengineering perspectives of food swallowing - pathways of <i>in-vitro</i> devices in food innovation Banxiang Chen (UoA)
10.25-10.30	Chair sums up session		
10.30-11.00	Refreshments - SPONSORED by DOMINION SALT Barista Coffee - SPONSORED by EUROFINS FOOD & WATER TESTING NZ		
ROOM	MIRO / RIMU / TAWA Rooms combined		
Session	Plenary J - A Healthy-Food Future for NZ through Collaboration		
Chair	Rob Archibald		
11.00-11.05	Chair introduces session		
11.05-11.35	Plenary J1: Mavis Mullins "Unlocking Future Potential through Collaboration"		
11.35-12.05	Plenary J2: Ian Proudfoot (KPMG) "Mana Kai - Health of the Nation is the responsibility of food producers too!"		
12.05-12.50	Closing Plenary J3: Richard Archer (MU)		
12.50-1.00	Farewell & announcement of 2023 Conference		