

NZIFST Conference 2022 - ROTORUA

DAY 1 - TUESDAY 5th July

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|-------------|--|---|---|---|
| 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 |
| Chair | Paulette Elliott | Amit Taneja | Anny Dentener | Stefan Clerens |
| 11.00-11.05 | Chair introduces session | Sponsored by CUDDON FREEZE DRY | | Sponsored by AGRESEARCH |
| 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 | Tom Wheeler | 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: Francesca Eggleton (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 Products supplied by - RESCUED KITCHEN | | | |
| 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, CRPs 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 Products supplied by - FOOD NATION | | |
| 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 | | |