

# 2024 Food Microbiology Conference

## Microbes on the Menu: Small Science for a Big World

### From Safety to Sustainability

DAY 1 - Wednesday, 13th March, Graduate House Melbourne

9.00 – 9.50	CONFERENCE REGISTRATION
10.00– 10.15	Welcome address and official opening - <i>Fiona Fleming, AIFST</i>
10.15 – 11.00	<b>Keynote Speaker:</b> <i>Campylobacter</i> and <i>salmonella</i> quantification challenges in poultry <i>Professor Manpreet Singh, IAFP Vice President</i>
11.00 – 11.15	MORNING TEA
11.15 – 12.30	<b>Session 1</b> <b>Foodborne Pathogens: local and global challenges</b> <b>Session Chair:</b> <i>Mark Turner, Professor of Food Microbiology, University of Queensland</i>
11.15 – 11.30	Where are we heading? <i>Julian Cox, Honorary Associate Professor (Food Microbiology) UNSW</i>
11.30 – 11.45	Evaluation of bioprotective bacteria to reduce <i>Campylobacter</i> on raw chicken meat at the end of primary processing <i>Dr Anran Dong, University of Queensland</i>
11.45 – 12.00	Tracking organisms lost in translation <i>Dr Craig Shadbolt, Principal Food Safety Scientist, NSW Food Authority</i>
12.00 – 12.30	Panel Session
12.30 – 1.30	LUNCH
1.30 – 3.00	<b>Session 2</b> <b>What's on the Menu: Future Opportunities</b> <b>Session Chair:</b> <i>Dr Craig Shadbolt, Principal Food Safety Scientist, NSW Food Authority</i>
1.30 – 1.45	Microbial communities for creating distinctive, flavoursome and healthy food and beverages <i>A/Prof Kate Howell, University of Melbourne</i>
1.45 – 2.00	The microbiology of non-alcoholic beer - food safety and quality implications for its production and service <i>Dr Hugh Dircks, Group Manager Microbiology, Asahi Beverages</i>
2.00 – 2.15	Diet, probiotics and gut microbiome <i>A/Prof Senaka Ranadheera, Senior Lecturer, University of Melbourne</i>
2.15 – 2.30	Innovative ingredients at the Food and Beverage Accelerator using precision fermentation <i>Professor Esteban Marcellin, FaBA UQ</i>
2.30 – 3.00	Panel session

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3.15 – 3.45	<b>AFTERNOON TEA</b>
3.50 – 5.00	<b>Session 3 Emerging Researchers</b> <i>Session Chair: Mark Turner, Professor of Food Microbiology, University of Queensland</i>
3.50 – 4.00	Lactic acid bacteria combinatorial microbiology screening approach for the removal of off-flavors and antinutrients in a pea, oat and potato blend for the generation of plant-based dairy alternatives <i>Guillermo Eduardo Sedo Molina</i>
4.00 – 4.10	Transfer of Salmonella from skin to flesh and peelers during peeling of baby cucumber <i>Dr Amreeta Sarjit</i>
4.10 – 4.20	Application of Gas Chromatography–Mass Spectrometry (GC–MS) to Detect Foodborne Pathogens <i>Sherlyn Ardison</i>
4.20 – 4.30	Understanding microbial spoilage of vacuum-packed red meat through analysis of microbial community and metabolome profiles <i>Elerin Toomik</i>
4.30 – 5.00	Session 3 Q&A
5.00 – 5.15	<b>AIFST Food Micro Blue Book Launch</b> <b>Cook Chill for foodservice and manufacturing, 2024 edition</b> <b>ASM Guidelines, 3<sup>rd</sup> edition Launch</b>
5.15 – 5.30	<b>John Christian Young Food Microbiologist Award Presentation</b>
5.30	<b>DAY 1 CONFERENCE CLOSE</b>

6pm onwards	<b>DINNER</b> Dinner to be booked separately
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DAY 2 - Thursday, 14th March, Graduate House Melbourne

7.30 – 8.25	CONFERENCE REGISTRATION
8.30 – 8.35	Welcome <i>Fiona Fleming, AIFST</i>
8.35 – 9.20	<b>Keynote Speaker:</b> Vibes from the salad bowl <i>Professor Beatrix Alsanius, Swedish University of Agricultural Sciences</i>
9.20 – 10.50	<b>Session 4</b> <b>Data insights: Big data applications in food microbiology</b> <b>Session Chair:</b> <i>Fiona Fleming, CEO, AIFST</i>
9.20 – 9.35	Evolution of food safety & quality testing through the lens of augmented diagnostics <i>Vikrant Dutta, Senior Director Scientific Affairs, bioMerieux (St Louis)</i>
9.35 – 9.50	RASP platform and it's application around foodborne pathogen, genomics and AMR <i>Sam Abraham, Murdoch University</i>
9.50 – 10.05	Chasing Microbial Footprints <i>Dr Snehal Jadhav, Deakin University</i>
10.05 – 10.20	Big Data for proactive Food Safety management: towards increasing Australian Agrifood exports <i>Dr Nuwan Vithanage, CSIRO</i>
10.20 – 10.50	Panel Session
10.50 – 11.20	MORNING TEA
11.20 – 12.50	<b>Session 5</b> <b>Intersect of new food preservation techniques: safety and sustainability</b> <b>Session Chair:</b> <i>A/Prof Senaka Ranadheera, University of Melbourne</i>
11.20 – 11.35	First Nations food preservation <i>Oladipupo Adiamo, University of Queensland</i>
11.35 – 11.50	Glucose, a key factor to manipulate microbial spoilage of vacuum-packed lamb for shelf-life extension <i>Jay Kocharunchitt, UTAS</i>
11.50 – 12.05	Vapour phase activity in essential oils <i>Agnes Mukurumbria, Deakin University</i>
12.05 – 12.20	Co-designing horticultural food safety interventions to foster sustainable and healthy diets in low- and middle-income countries <i>Dr Mark Bradbury, La Trobe University</i>
12.20 – 12.50	Panel session

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12.50 – 1.50	LUNCH
1.50 – 2.35	<b>Keynote Speaker:</b> A Near Death Experience - the Botulism Crisis <i>Professor Steve Flint, Professor of Food Safety and Microbiology, Massey University NZ</i>
2.35 – 2.50	AFTERNOON TEA
2.50 – 4.05	<b>Session 6</b> <b>Stories from the front line. What have we learned</b> <b>Session Chair:</b> <i>Dr Snehal Jadhav, Deakin University</i>
2.50 – 3.05	Extreme weather events impact the microbial food safety of field-grown leafy vegetables <i>Dr Sukhvinder Pal (SP) Singh, NSW Department of Primary Industries</i>
3.05 – 3.20	The application of the known to the unknown - managing unexpected microbiological risks. <i>Jasmine Lacis-Lee, BVAQ</i>
3.20 – 3.35	BioProtection – New frontiers with cultures <i>Michael Sciberras, Novonosis</i>
3.35 – 4.05	Panel session
4.05 – 4.20	<b>Audience Session – Where to from here?</b>
4.20 – 4.30	CONFERENCE CLOSE

Thank you to our event partners:

