

Kerridyn Hooker

Senior Food Technologist (Product Development Lead)

Kerridyn is a Food Scientist with over 25 years' experience working across the agri-food sector in both industry and government roles. In her current position as Product Development Team Lead at Queensland's Department of Agriculture and Fisheries (QDAF), she is responsible for guiding the team in food research and product development projects to support the Queensland food industry.



Prior to joining QDAF, Kerridyn worked in various Research and Development roles for the FMGC industry in Australia. She has extensive experience in leading food innovation projects, programs and people across multiple product categories including dairy products, eggs, meal solutions, baked goods, dry mixes, nutritional blends, beverages and juices, plant-based products and ice cream.

Kerridyn effectively collaborates with research and industry partners to provide innovative and feasible solutions for the development of novel, nutritious and safe food products. She assists processors to optimise the design, formulation, processing, packaging and handling of their food products to ensure that financial, nutritional, design and market criteria are met. Her role involves applying market insights to deliver practical and effective outcomes to clients, within the regulatory frameworks of Australia and internationally.

Simoné Moller

Consumer and Sensory Scientist



Simoné is a Consumer and Sensory Scientist with experience in both the UK and Australia. She has a food science background and has worked in consumer research agency, food manufacturer and research environments.

In her current role with Queensland's Department of Agriculture and Fisheries (QDAF), Simoné draws great inspiration from providing clients with high quality consumer and sensory feedback on their food products to support them in targeting specified demographic segments and developing products fit for market success.

Simoné has vast experience in the areas of research methodology design (both qualitative and quantitative), panel leadership, project management, data analysis and reporting to multi-level audiences. She has worked with a wide range of different food products from smallgoods to beverages, chocolate and fresh produce.

Paul Burt

Pilot Plant Manager

Paul is a Food Scientist with 25 years' experience working across the industrial and government food sectors. He has been operating as the Pilot Plant Manager for the last 15 years, initially at the Hamilton facility followed by the Coopers Plains Health and Food Science Precinct.



Paul is co-funded with DAF and CSIRO to ensure the effective management of the Food Pilot Plant and facilitate both groups' diverse project goals.

Paul has a passion for food processing applications and enjoys the challenge of working within a multi-commodity, multi-agency research environment.

Andrew Forrest

Senior Food Scientist

Andrew is a Food Scientist with broad food industry experience and has been providing research and food industry compliance capability to Queensland's Department of Agriculture and Fisheries (QDAF) since 2002. The primary focus of his work to date has been on the seafood industry, including both wild harvest fisheries and aquaculture industries.



More recently, Andrew became Project Lead for the Queensland Brewlab – a key component of the Queensland Craft Beer Strategy launched in 2019. The primary purpose of the Queensland Brewlab is to provide the craft brewing industry with access to key quality assurance capability (chemistry and microbiology) and training in specific areas of beer quality including flavour taints and sensory assessment. The Queensland Brewlab also offers a R&D space for new businesses wanting to develop formulations for the craft beer market.

Andrew has a strong interest in new and novel fermented beverage markets (including gluten free, low or zero alcohol beer), and cultural brewing products using cultures other than *Saccharomyces* for fermentation. He is also currently undertaking research on the incorporation of spent brewers' grain into functional food ingredients.

Dr Val Natanelov

Queensland Innovation Manager - Fight Food Waste CRC



Dr Val Natanelov is the Queensland Innovation Manager with Fight Food Waste (FFW) CRC supporting projects with the Queensland Department of Agriculture and Fisheries (QDAF). He is responsible for establishing significant and impactful new collaborative R&D projects within the FFW CRC by creating industry and university relationships across tropical/subtropical regions.

His education includes a Bachelor of Bioscience Engineering: Cell- and Gene Biotechnology, 2007 (Antwerp University, Belgium); a Master of Bioscience Engineering: Agricultural Economics and Management, 2009 (Ghent University, Belgium); and Doctor of Applied Biological Sciences, 2014 (Ghent University, Belgium), with a research focus on price relationships and forecasting of commodity futures markets using time series econometrics combined with AI and Machine Learning. Dr Natanelov is the author of multiple publications in international peer-reviewed journals and is an associate editor with the International Economics and Finance Journal. He is the Director of Nexible Solutions Pty Ltd, with over a decade of experience working on the nexus of the agri-food industry, technology and economics. Val is a holistic design thinking expert with extensive experience in strategy and concept development. A natural innovator experienced in digital transformation, AI and Machine learning, blockchain technologies, agile frameworks, lean principles and business innovation strategy in complex settings and contexts.