

CONVENTION PROGRAM - TUESDAY AUGUST 23, 2022



7.30 – 8.45	CONFERENCE REGISTRATION – GROUND FLOOR		
8.00 – 5.30	EXHIBITION	EXHIBITION HALL - GROUND FLOOR	
TIME	SESSION		
CONVENTION HALL – LEVEL 2			
		DAY ONE PLENARY	
9.00 – 9.20		Plenary Chair: Deon Mahoney, AIFST Board Member Convention and AIFST Welcome Welcome Address and Convention Official Opening	
9.20 – 10.00	K1	JR Vickery Address: Food Science – Creating the future through collaboration & innovation <i>Professor Charles Brennan, RMIT University</i>	
10.00 – 10.30	K2	Gold Partner Keynote Address: Dietary Fiber: old dog and new tricks. Health claims, regulatory landscape, analytical solutions and future trends <i>Dr Claudio Cornaggia, Neogen</i>	
10.30 – 11.00	K3	Keynote Address: Food Science & Nutrition - joining the dots for the future <i>Associate Professor Nenad Naumovski, University of Canberra</i>	
11.00 – 11.30	MORNING TEA BREAK		
11.35 – 1.00	SESSION 1.1 [Room C1] Innovation in Food Safety	SESSION 1.2 [Room C2] Consumer and Sensory Science	SESSION 1.3 [Room C3] Innovation in Packaging
	AAFP/bioMérieux Food Safety Symposium	Presented by the AIFST Consumer & Sensory Science Special Interest Group	Presented by: Australian Institute of Packaging
	Session Chair: David Myatt, bioMérieux	Session Chair: Suz Allen, AIFST Board Member	Session Chair: Keith Chessell, AIP
	1 Deep serotyping of <i>Salmonella</i> using CRISPR technology <i>Dr Nikki Shariat, University of Georgia, USA</i>	Understanding where Sensory & Consumer research is at its most valuable in the NPD cycle <i>Jodie Hill, Sensory Solutions</i>	The Swing to Paper from Plastic packaging - barrier, recyclability & PFA's <i>Keith Chessell, AIP</i>
	2 Australian Pathogen Genomics Program as it pertains to Food Pathogens <i>Assoc Prof Amy Jennison, Queensland Health Scientific Services</i>	They want what....!?!? Demystifying consumer product expectations and perceptions <i>Dr Cathy Gair, T-Garage</i>	Concerns with PFA's and Packaging <i>Dr Sean O'Malley, Green Man Solutions</i>
	3 Sensing technologies and artificial intelligence applied to food safety <i>Assoc Prof Daniel Cozzolino, The University of Queensland (QAAFI)</i>	Utilizing Artificial Intelligence to transform sensory and consumer research at all product development stages <i>Dr Danielle van Hout, Aigora</i>	Compost and Compostable Packaging and how they work together. Where does PFA's sit in these discussions? <i>Gary Smith, Biopak</i>
	4 The paradigm-shift of microbiological analysis in fermented beverage production <i>Jermaine Lindsey, bioMérieux USA</i>	In a post-covid digital world, how do we immerse ourselves in our customers' world and build better products? <i>Megan Ferguson, Hearsay</i>	Composting and Compostable packaging <i>Lachlan Jeffries</i>
	Q&A Speaker Panel	Speaker Panel	Speaker Panel



1.00 – 2.30	LUNCH BREAK		
TIME	SESSION	DAY ONE PLENARY	
2.35 – 4.00	SESSION 1.4 [Room C1] Innovation in Food Safety	SESSION 1.5 [Room C2] Innovation in Health and Nutrition	SESSION 1.6 [Room C3] Food Process Innovation
	AAFP/bioMérieux Food Safety Symposium	Presented by the AIFST Consumer & Sensory Science Special Interest Group	Presented by: Australian Institute of Packaging
	Session Chair: Michael Depalo, AIFST Board Member	Session Chair: Associate Professor Nenad Naumovski, University of Canberra	Session Chair: Darren Gardiner, CSIRO
	1 Risk assessment - back to basics for the future <i>Jasmine Lacis-Lee, BVAQ</i>	Future Nutrition Trends <i>Simon Lord, ADM</i>	Extrusion Process Development, Transfer and Scale-up <i>Dennis Forte, D. Forte & Associates</i>
	2 Application of Next Generation Sequencing for Detection and Identification of Bacteriophages <i>Tara Cassidy, Charles River Laboratories</i>	Cognition & Mental Health <i>Dr Nikolaj Travica, Deakin University</i>	Aquafeed - Formulation and Production <i>Michael Salini, Deakin University</i>
	3 Assessing Agricultural Allergen Cross Contact - New industry resources available to assist in identifying and managing allergen risks <i>Jasmine Lacis-Lee, Allergen Bureau</i>	The Gut Microbiome: Is this the Future of Nutrition and Health? <i>Tim Crowe, Thinking Nutrition</i>	Turning vegetable waste into healthy snacks <i>Penny Brereton, NutriV</i>
	4 Bringing innovation in pest control to the food industry <i>Andrew Stone, Rentokil Initial</i>	Resistant starch attenuates the health effects of a thermally processed diet <i>Dr Matthew Snelson, Monash University</i>	Extrusion technology for creating textured plant-based foods <i>Associate Professor Asgar Farahnaky, RMIT University</i>
	5 Australian Food Safety Regulations and processed seaweed Critical Control Points <i>Clare Winkel, ICS</i>		
	Q&A Speaker Panel	Speaker Panel	Speaker Panel
4.00 – 4.30	AFTERNOON TEA BREAK		
4.30 – 5.30	1.7 Emerging Researchers presentations – Room C1 & C2		
4.30 – 5.30	1.8 WORKSHOP: FSANZ Branded Foods Database – Room C3		
5.30 – 6.30	AWARDS CEREMONY		
6.30 – 8.30	WINE & CHEESE EVENING		