

VISITING PROFESSOR LECTURES

PROFESSOR COSTAS STATHOPOULOS

ASSOCIATE PROFESSOR SUWIMOL CHOCKCHAIWASDEE

Ensuring food security through re-utilisation of industrial food waste

According to FAO, 30-50% of food produced is currently lost or wasted. As, coupled with the projected population increase globally, such a practice is clearly unsustainable, efforts have focused in recent years on identifying opportunities to utilise/valorise food components wasted by the primary and secondary food producers. This lecture will highlight some of the most impressive and promising approaches worldwide and the associated research.

Professor Stathopoulos is a food scientist and technologist with more than 20 years postdoctoral experience. A Fellow of Institute of Food Science and Technology, his most recent posts include ERA Chair in the Czech University of Life Sciences in Prague, Professor and Vice Dean of the College of Agriculture and veterinary Medicine in the United Arab Emirates University, and Head of Division Food and Drink in the University of Abertay in Dundee, Scotland. Prof Stathopoulos has more than 100 peer reviewed publications and has secured competitive research funding in excess of 20 mil AUD. Originally focused on Cereal Science, for more than a decade now his research explores interdisciplinary aspects of food waste utilisation, working closely with colleagues specialising on policy, supply chains, agriculture and of course Nutrition.



Food safety aspects in developing functional food

As consumers in industrialised countries embrace the use of functional foods as a preventative strategy to maintain optimal health, the food industry is motivated to provide products that satisfy this demand. The global functional food market size is expected to reach AUD 890 billion by 2030 with a compound annual growth rate of 8.5%. To date, there are commercial products marketed as functional food in various product segments. Among the main technical aspects that need to be considered in the process of developing a new product, food safety is paramount. This lecture will point out safety concerns in the development of main product categories of functional food.

A/Prof Chockchaisawasdee is a food technologist with international experience, having worked with interdisciplinary research teams in many countries. Recent employments include Senior Researcher in the Czech University of Life Science Prague, Associate Professor in Food Science and Nutrition at Abu Dhabi university in the United Arab Emirates, Senior Food Technologist at Abertay University in Scotland. A/Prof Chockchaisawasdee research interest is on functional food, especially upcycling by-products from the food industry to use in the development of functional food and enhanced-function packaging.



When: 1:30pm – 3:30pm, Tuesday 13 February 2024

Where: Building 12B50 and virtually on Teams