

ASIA AUSTRALIA FOOD INNOVATIONS 2016

17 – 18 March 2016 | Parmelia Hilton Hotel, Perth, Western Australia

DAY 1 - 17 March 2016

0800	REGISTRATION	
0820 – 0825	Welcome Address - Dr Justin Whitely, Conference Chair	
0825 – 0830	AIFST Official Welcome – Georgie Aley, CEO	
0830 – 0850	Ministerial Welcome – Hon. Donald Terrence (Terry) Redman MLA; Minister for Regional Development; Lands; Minister Assisting the Minister for State Development; Leader of the National Party of Australia (WA)	
0850 – 0920	Strategy to grow Australia's food and agribusiness sector: Peter Schutz, Chair, Food Innovation Australia Limited (FIAL)	
0920 – 1030	Session 1 Agri-food security Chair: Justin Whitely	SWAN ROOM
0920 – 0950	Agri-food security in Asia - trends, needs and opportunities	Prof Paul Teng , Nanyang Technological University, Singapore
0950 – 1010	TBC	TBC , Curtin University
1010 – 1030	Innovative methods for biofilm in the food industry	Assoc Prof Gary Dykes , Curtin University
1030 – 1050	MORNING TEA	
1050 – 1230	Session 2 Functional food and health Chair: Janet Bornman	SWAN ROOM
1050 – 1120	Megatrends that are shaping innovation opportunities for Australian agri-food industry	Dr Chris Downs , CSIRO Food, Nutrition and Bioproducts
1120 – 1140	New grains for chronic disease risk reduction	Dr Stuart Johnson , Curtin University
1140 – 1200	Objective carcass grading for lean meat yield and eating quality in Australia	Dr Graham Gardner , Murdoch University
1200 – 1215	Functional food focus program: Playing to SA's food strengths	Dr Steven Lapidge , South Australian Research and Development Institute
1215 – 1230	Using nutrition as a key driver for innovation	Sharon Natoli , Food & Nutrition Australia Pty Ltd
1230 – 1330	LUNCH POSTER SESSION	
1330 – 1455	Sessions 3 Value adding for export Chair: Chris Downs	SWAN ROOM
1330 – 1400	Innovative processing technologies for value adding	Dr Roman Buckow , CSIRO Food, Nutrition and Bioproducts
1400 – 1420	Innovation and value – thinking differently	Barry McGookin , FIAL
1420 – 1440	Udon noodles - breeding for end user requirements	Tress Walmsley , InterGrain Pty Ltd
1440 – 1455	Enzymatic hydrolysis of tuna waste to develop higher value products	Kerri Choo , Curtin University
1455 - 1515	AFTERNOON TEA	

1515 - 1710	Session 4 Grains innovation Chair: John Noonan	SWAN ROOM
1515 – 1545	Trends and insights driving grains innovation	Sarah Hyland , AIFST
1545 – 1605	Global megatrends, food trust, and agriculture: implications for the grains sector	Prof Hamish Gow , Professor of Agri-business, Massey University
1605 – 1625	The rapidly changing landscape of research and development. How can the food industry capture and progress new ideas and opportunities?	Prof Mark Gibberd , Centre for Crop and Disease Management Curtin University
1625 – 1645	Developing healthier bakery products – opportunities and challenges	Stan Cauvain , Baketran
1645 – 1700	Characterisation of physicochemical properties of different oat cultivars used in noodle processing: effect on quality and β -glucan	Sabori Mitra , Curtin University
1700 – 1710	Summary of Day 1	
1900 - 2200	CONFERENCE DINNER	



DAY 2 - 18th March 2016

0800	REGISTRATION	
0900 – 1030	Session 1 Industry Roundtable – Market opportunities in Asia	SWAN ROOM
0900 – 1030	Facilitator: Dr. J. André de Barros Teixeira, Entrepreneur in Residence, CSIRO Food, Nutrition and Bioproducts Liam O’Connell, Ernst & Young Lyn Bentley, Sticky Fingers, Director FSANZ Mary Turonek, FB Rice Tanya Yakovlev, Export Council of Australia Sue Daubney, Bannister Downs Dairy Graham Laitt, Milne Agrigroup Deborah Pett, Department of Agriculture and Food (DAFWA)	
1030 – 1050	MORNING TEA	
1050 – 1230	Session 2 Concurrent 1 Export Marketing Chair: Susanna Morley-Wong	SWAN ROOM
1050 – 1120	Retail buyer insights from Asia and the Middle East	Najib Lawand , FIAL
1120 – 1140	Experiential innovation in foods: consumer centricity in a changing world	Andre Teixeira , CSIRO Food, Nutrition and Bioproducts,
1140 – 1200	Consumer insights – marketing red meat to Asia	Vivian Harris , MLA
1200 – 1215	ASEAN Intellectual Property assets as a source of export market insight	Hollis Ashman and Melindee Hastie , Mondelez, and University of Melbourne
1210 – 1230	Are you export ready for Asia	Gint Silins - Cullens Patent and Trade Mark Attorneys

Day 2 continued

1050 – 1230	Session 2 Concurrent 2 Applications of Advanced Food Analysis Techniques Chair: Stewart Jones	KARRI ROOM
1050 – 1120	XRF Technology for the identification of foreign body contaminants	Jaakko McVey , Thermo Fisher Scientific
1120 – 1140	Instantaneous determination of food authenticity by rapid evaporative ionisation mass spectrometry	Steve Wilson , Waters Australia
1140 – 1200	Impact of protein content on microstructure and physical properties of extruded snacks	Claudia Philipp , Department of Food Science, University of Otago, New Zealand
1200 – 1215	Biofortification of zinc and selenium in macadamia nuts (<i>Macadamia Integrifolia</i>) by foliar spray and trunk injection	Ujung Tinggi , University of Qld, QAAFI Centre for Nutrition and Food Sciences, Gatton Research Station
1215 – 1230	High pressure processing in the avocado industry	Jennie Franceschi , Avocado Export Company
1230 – 1330	LUNCH POSTER SESSION	
1330 – 1455	Session 3 Concurrent 1 Asian Perspective Chair: Archie Slamet	SWAN ROOM
1330 – 1400	Development of Asia Pacific Food Analysis Networks	Prof Florentinus Winarno , APFAN
1400 – 1420	Indonesia food safety regulation and opportunity to support the food innovation in Indonesia	Tetty Helfery Sihombing , Food & Drug Administration, Indonesia
1420 - 1440	Hong Kong: the food and wine trading hub of Asia	Bonnie Shek , Hong Kong Trade Development Council
1440 - 1455	Opportunities to partner with the Indonesian food industry	Adhi Lukman , Indonesian Food & Beverage Industry Association
1330 – 1455	Session 3 Concurrent 2 Sensory and Other Techniques - The consumers' perspective Chair: Garry Lee	KARRI ROOM
1330 – 1350	Understanding Asian consumer sensory preferences	Jessica Heffernan , CSIRO Sensory, Flavour and Consumer Science,
1350 – 1420	Physiological and emotional responses in assessing consumers' sensory behaviour and liking	Damir Dennis Torrico , The University of Melbourne
1420 – 1440	Exploring the gift giving experiences and perceptions of young consumers in China	Madeline Judge , University of Melbourne
1440 – 1455	Environmental impacts on food quality and safety	Stewart Jones , National Measurement Institute
1455 – 1515	AFTERNOON TEA	
1515 – 1700	Session 4 Dairy session Chair: Justin Whitely	SWAN ROOM
1515 – 1535	Driving Australia's dairy exports to Asia	Ian Olmstead , Dairy Australia
1535 – 1605	Current trends in consumption and influence on product development activities	Andrew Weinert , Niche Agribusiness Consulting
1605 – 1625	Encapsulated whey for stockfeed	Dr Tuna Dincer , Curtin University
1625 – 1645	Brownies Dairy – the move to the people's dairy	Natalie Sarich-Dayton , Brownes Dairy
1645 – 1700	Carbon dioxide powder production - an innovative application to extend the shelf life of cottage cheese	Minh Thao Ho , The University of Queensland
1700 – 1710	AAIFC Closing Summary	