

Sunday 9th July 2006			
Registration of delegates Welcome to delegates Keith Farrer Award of Merit Jack Kefford Award Bruce Chandler Book Prize President's Award Industry Innovation Award			
AFTERNOON TEA			
Malcolm Bird Award Student Product Development Competition			
WELCOME RECEPTION			
Monday 10th July 2006			
Registration of delegates Welcome to delegates JR Vickery Address Plenary Address Official Opening			
MORNING TEA			
Wine – grapes, the sky is the limit!	Cereal grains – explore your grains	FSANZ – health claims – but is it good for you?	Dairy – novel technologies – the cream of the crop
LUNCH			
Wine – flavour, fortitude & fizz	Seafood/Aquaculture – detection & protection	FSANZ – fortification – how much is enough, how can you tell?	Food Engineering – developing designs & systems of the future
AFTERNOON TEA			
Brewing – more than beer and skittles	Seafood/Aquaculture – Australian seafood – a quality product	Poultry – should we worry?	Food Engineering – exploiting advances & initiatives in food technology
WELCOME COCKTAILS			
Tuesday 11th July 2006			
Registration of Delegates			
Plenary - Industry and research directions			
MORNING TEA			
CSIRO Nutrition – the role of food in disease prevention	Cook Chill – back to basics	Packaging – the wrap on packaging	Sensory – it's all about taste
LUNCH			
CSIRO Nutrition – the case for carbs – plants, processing & functional foods	Cook Chill – food safety in food service	Sustainability – the key to the future	Sensory – sensing an opportunity in the marketplace
AFTERNOON TEA			
CSIRO Nutrition – challenges in obesity research & the delivery of health benefits	Communications in science	Environmental – it's not easy being green!	Proffered Papers
AIFST AGM/EGM and SOCIAL DRINKS			
Wednesday 12th July 2006			
Registration of Delegates			
Plenary - Food engineering and allergens			
MORNING TEA			
AFGC Allergen Bureau – setting the scene – the consumer	DAFF – From farm to fork – celebrating entrepreneurship and innovation	Functional Foods	
LUNCH			
AFGC Allergen Bureau – allergen management issues for the food manufacturer – the way forward	Regional successes – piecing together the regional food puzzle	Proffered Papers	
AFTERNOON TEA			
AFGC Allergen Bureau – industry	NFIS (FIG Grants)	Proffered Papers	
Plenary closing address			
CONFERENCE DINNER			

Sunday 9th July 2006

1200 – 1300	Registration of delegates
1300 – 1310	Welcome to delegates
1310 – 1400	Keith Farrer Award of Merit Citation & Address
1400 – 1410	Jack Kefford Award Bruce Chandler Book Prize President's Award
1410 – 1500	Food Industry Innovation Award Citation & Address
1500 – 1530	AFTERNOON TEA
1530 – 1630	Malcolm Bird Award presentations
1630 – 1700	Student Product Development Competition presentations
1715 – 1915	WELCOME RECEPTION



**FOOD STANDARDS**  
Australia New Zealand  
Te Mana Kounga Kai – Ahitereiria me Aotearoa

Food Standards Australia New Zealand (FSANZ) is part of a partnership which protects the health and safety of the people in both Australia and New Zealand by maintaining a safe food supply.

We are a bi-national independent statutory authority that develops food standards for composition, labelling and contaminants, including microbiological limits, that apply to all foods produced or imported for sale in Australia and New Zealand.

These standards are developed by FSANZ with advice from other government agencies, input from stakeholders and food regulatory policies endorsed by the Australia and New Zealand Food Regulation Ministerial Council.

In Australia, FSANZ develops food standards for the whole of the food supply chain - from paddock to plate - for both the food manufacturing industry and primary producers.

The Australia New Zealand Food Standards Code sets limits on the use of ingredients, processing aids, colourings, additives, vitamins, residue limits and compositional requirements. Specific standards set parameters for some food groups or individual products. Labelling requirements are set for both packaged and unpackaged food, including specific mandatory warning or advisory labels. The Code also covers standards for food hygiene and foods developed by new technologies.

FSANZ is constantly challenged by emerging technologies and the development of new food products. Our processes ensure that these new developments do not put the food supply at risk or pose a threat to public health and safety.

We regard foods that do not have a long history of safe use in the community to be unsafe until proven safe. In such cases, we require food producers to provide scientific justification for the safety of their food - for example, genetically modified foods, food irradiation, food additives and the fortification of food.

FSANZ works to ensure that consumers are not misled by manufacturers claims on food products or the country of origin of unpackaged foods they are purchasing. We are in the later stages of developing food standards for nutrition, health and related claims as well as the standard for the fortification of food with vitamins and minerals, such as iodine and folate. Food standards now exist for country of origin labelling for unpackaged foods such as fruit, vegetables, seafood, nuts and are enforceable as of mid 2006.

FSANZ develops standards or varies existing food standards which are then enforced by the State and Territory governments and the New Zealand Government through their individual Food Acts. FSANZ can also raise proposals to amend the Code if we think there is an important food safety issue emerging.

For more information on the activities of Food Standards Australia New Zealand visit our website: [www.foodstandards.gov.au](http://www.foodstandards.gov.au) or subscribe to our Subscription Service or contact our Information Officer on +61 2 6271 2241 or email [info@foodstandards.gov.au](mailto:info@foodstandards.gov.au).

Monday 10th July 2006

0800 - 1800	<b>Registration of Delegates</b>	
0845 - 0850	<b>Welcome to delegates</b> Ken Grice, AIFST President	
<b>Plenary Session</b>		
0850 – 0930	<b>J R Vickery Address</b> Barbara Santich, University of Adelaide, SA	
0930 – 1000	<b>Plenary Address – A brief history of beer</b> Paul Feasey, Lion Nathan, Perth, WA	
1000 - 1015	<b>Official Opening</b> The Hon Christopher Pyne MP, Minister for Health & Ageing, Canberra, ACT	
1015 - 1045	<b>MORNING TEA</b>	
<b>Session 1 - Concurrent Sessions</b>		
1045 – 1215	<b>Wine – grapes, the sky is the limit!</b>	<b>Cereal grains – explore your grains</b>
	<p><b>The importance of research and innovation for the Australian wine industry</b> Markus Herderich, The Australian Wine Research Institute, Glen Osmond, SA</p> <p><b>The outcomes of research and development in the Australian food industry – viticulture and oenology an outstanding example</b> Nigel Scott, Horticulture Australia, Bridgewater, SA</p> <p><b>Sultana technology – dried grapes</b> Brian Thorn, Consultant, Angaston, SA</p>	<p><b>Discovery of the genes for fragrance and nutritional traits in rice</b> Robert Henry, Southern Cross University, Lismore, NSW</p> <p><b>An economical &amp; healthy food ingredient – new applications for barley</b> Jason Eglinton, Adelaide University, Adelaide, SA</p> <p><b>Australian wheat must deliver food outcomes, not just mill inputs, to arrest declining prices</b> Peter Stone, AWB, Melbourne, VIC</p>
1215 - 1345	<b>LUNCH sponsored by H.J. Langdon</b>	
<b>Session 2 - Concurrent Sessions</b>		
1345 – 1515	<b>Wine – flavour, fortitude &amp; fizz</b>	<b>Seafood/aquaculture – detection &amp; protection</b>
	<p><b>Green or plummy? Comparing grape composition to wine flavour characteristics</b> Aggie Cox, CSIRO Plant Industry, Glen Osmond, SA</p> <p><b>Alcohol, wine and human health</b> Creina Stockly, Australian Wine Research Institute, Adelaide, SA</p> <p><b>Recent advances in wine fermentation technology – improved understanding of the many roles yeast play in flavour development</b> Paul Henschke, Australian Wine Research Institute, Adelaide, SA</p>	<p><b>Risk based assessment of South Australian wild harvested scallops</b> Tom Madigan, SARDI, Glenside, SA</p> <p><b>Viral detection methods</b> Speaker TBA</p> <p><b>Chilled vacuum packed salmon treated with anti-listerial compounds</b> Tom Ross, Australian Food Safety Centre of Excellence, Hobart, TAS</p>
1515 - 1545	<b>AFTERNOON TEA</b>	
<b>Session 3 - Concurrent Sessions</b>		
1545 – 1715	<b>Brewing – more than beer and skittles</b>	<b>Seafood/aquaculture – Australian seafood – a quality product</b>
	<p><b>Changes to labelling laws and mandatory ingredient listings</b> Simon Brooke-Taylor, Brooke-Taylor and Co, Bright, VIC</p> <p><b>A novel isinglass replacement for fining beer – a new role for an old macromolecular friend</b> Peter Rogers, CUB, Abbotsford, VIC</p> <p><b>Coeliac disease and beer</b> Peter Aldred, University of Ballarat, VIC</p>	<p><b>International initiatives in fish quality</b> Jayne Gallagher, Seafood Services Australia, Ascot, QLD</p> <p><b>Rock lobster value-adding</b> Michael Roberts, Flinders University, Adelaide, SA</p> <p><b>Evaluation of processing technologies applicable to crustaceans</b> Hannah Williams, Curtin University, Perth, WA</p>
1830 - 2130	<b>CHEESE &amp; WINE EVENING sponsored by Danisco</b>	

1015 - 1045	<b>MORNING TEA</b>	
	<b>Session 1 - Concurrent Sessions</b>	
1045 – 1215	<b>FSANZ – health claims – but is it good for you?</b>	<b>Dairy – novel technologies – the cream of the crop</b>
	<p><b>Explaining the new standard and guidelines</b> Leigh Henderson, FSANZ, Canberra, ACT</p> <p><b>Consumer attitudes to nutrition information and health claims</b> Janis Baines, FSANZ, Canberra, ACT</p> <p><b>The claims watchdog, making it work</b> Joanne Cammans, Department of Health, Adelaide, SA</p>	<p><b>The benefits of environmental testing in manufacturing establishments</b> Ann Astin, Dairy Food Safety Victoria, Hawthorn, VIC</p> <p><b>Thermal processes that also utilise PEF or membranes</b> Heather Craven, Food Science Australia, Werribee, VIC</p> <p><b>Accelerating enzymes to decrease the time required to achieve a matured cheese</b> Rutger van Rooijen, DSM, the Netherlands</p>
1215 - 1345	<b>LUNCH sponsored by H.J. Langdon</b>	
	<b>Session 2 - Concurrent Sessions</b>	
1345 – 1515	<b>FSANZ – fortification – how much is enough, how can you tell?</b>	<b>Food engineering – developing designs &amp; systems of the future</b>
	<p><b>Vitamins and minerals</b> Jenny Hazelton, FSANZ, Canberra, ACT</p> <p><b>Consideration of the mandatory fortification of food with folic acid and iodine</b> Janine Lewis, FSANZ, Canberra, ACT</p> <p><b>The other side of the fortification argument</b> Melanie McPherson, Australian Beverages Council, Rosebery, NSW</p>	<p><b>Computer simulation for thermal process optimization and on-line control in the food industry</b> Arthur Teixeira, University of Florida, USA</p> <p><b>Advances in pulsed electric field technology</b> Frank Sherkat, RMIT University, Melbourne, VIC</p> <p><b>Virtual modelling and optimisation of food plant production</b> John VanBallekom, Tetra Pak, Fairfield, NSW</p>
1515 - 1545	<b>AFTERNOON TEA</b>	
	<b>Session 3 - Concurrent Sessions</b>	
1545 – 1715	<b>Poultry – should we worry?</b>	<b>Food engineering – exploiting advances &amp; initiatives in food technology</b>
	<p><b>Proficiently probing poultry for pathogens</b> Julian Cox, University of NSW, Sydney, NSW</p> <p><b>NOT on a wing and a prayer- Australian’s preparedness for bird flu</b> Lyndy Scott, Lyndy Scott &amp; Associates, Wellington Mill, WA</p> <p><b>From “bird flu” to pandemic influenza- what are the risks?</b> Ming Qiao, Institute of Medical &amp; Veterinary Science, Adelaide, SA</p>	<p><b>Technology partnerships in delivering solutions to the food industry</b> Carsen Wittrup, BOC, Murray Hill, USA</p> <p><b>Exploring vaporous application of biocides</b> David Lark, Vaporex, Wentworthville, NSW</p> <p><b>Topic and speaker TBA</b></p>
1830 - 2130	<b>CHEESE &amp; WINE EVENING sponsored by Danisco</b>	

Tuesday 11th July 2006

0800 – 1800	Registration of Delegates	
0900 – 1030	Plenary Session	
	<p><b>The future direction of McDonald's</b> Simone Hoyle, McDonalds Australia, Thornleigh, NSW</p> <p><b>Tailoring research to industry needs</b> Anthos Yannakou, Food Science Australia, Werribee, VIC</p>	
1030 – 1100	MORNING TEA	
	Session 1 - Concurrent Sessions	
1100 – 1230	CSIRO Nutrition – the role of food in disease prevention	Cook Chill – back to basics
	<p><b>Carbs and colorectal cancer</b> Graeme Young, Flinders Medical Centre/CSIRO, Adelaide, SA</p> <p><b>Consumer science</b> Carlene Wilson, CSIRO Human Nutrition, Adelaide, SA</p> <p><b>Is weight loss important for disease prevention?</b> Manny Noakes, CSIRO Human Nutrition, Adelaide, SA</p>	<p><b>Packaging and preservation options for cook chill ready meals</b> Brian Day, Food Science Australia, Werribee, NSW</p> <p><b>Setting up a cook chill system</b> Speaker TBA</p> <p><b>Microbiological aspects of cook chill systems</b> Elizabeth Frankish, Silliker Microtech, Perth, WA</p>
1230 – 1400	LUNCH sponsored by VK Aromatics	
	Session 2 - Concurrent Sessions	
1400 – 1530	CSIRO Nutrition – the case for carbs – plants, processing & functional foods	Cook Chill – food safety in food service
	<p><b>Modifying GI/RS through smart breeding</b> Matthew Morell, CSIRO, Canberra, ACT</p> <p><b>Modifying GI/RS through processing</b> Ian Brown, National Starch, Sydney, NSW</p> <p><b>Measuring GI/RS “in vitro” vs “in vivo”</b> Tony Bird, CSIRO, Adelaide, SA</p>	<p><b>Food safety programs for food service, vulnerable populations &amp; catering</b> Jane Cook, FSANZ, Canberra, ACT</p> <p><b>Food safety programs – the auditor's perspective</b> Gary Kennedy, Correct Food Systems, Sydney, NSW</p> <p><b>Australian Food Safety Assessment, food safety plans and the EHO's perspective</b> Nadia Leahy/Elena Hagger, Adelaide/Mitcham City Councils, SA</p>
1530 – 1600	AFTERNOON TEA	
	Session 3 - Concurrent Sessions	
1600 – 1730	CSIRO Nutrition – challenges in obesity research & the delivery of health benefits	Communications in science
	<p><b>High protein diet and weight maintenance</b> Liz Delbridge, University of Melbourne, Heidelberg, VIC</p> <p><b>The case for more exercise</b> Grant Brinkworth, CSIRO Human Nutrition, Adelaide, SA</p> <p><b>Weight loss – what can we learn from obesity surgery?</b> John Dixon, Monash University, Melbourne, VIC</p>	<p>The technical committee is preparing a session addressing issues in science communication of relevance to the food industry.</p>
1730 – 1830	AIFST Annual General Meeting & Extraordinary General Meeting	
1830 – 1930	AGM/EGM SOCIAL DRINKS sponsored by IFF	

1030 – 1100	<b>MORNING TEA</b>	
	<b>Session 1 - Concurrent Sessions</b>	
1100 – 1230	<b>Packaging – the wrap on packaging</b>	<b>Sensory – it's all about taste</b>
	<p><b>Biobased packaging materials – what role do they have in food packaging?</b> Gordon Robertson, Consultant, Brisbane, QLD</p> <p><b>Environmentally friendly packaging from starch</b> Kishan Khemani, Plantic Technologies, Laverton North, VIC</p> <p><b>Topic and speaker TBA</b></p>	<p><b>Consumer attitudes about wine closures</b> Herbert Stone, Tragon, USA</p> <p><b>Flavour as a matter of taste</b> Zbigniew Kruk, University of Adelaide, Adelaide, SA</p> <p><b>The 'SA berry', muntries – product development, sensory analysis and flavour profiling</b> Carolyn Schultz, University of Adelaide, Adelaide, SA</p>
1230 – 1400	<b>LUNCH sponsored by VK Aromatics</b>	
	<b>Session 2 - Concurrent Sessions</b>	
1400 – 1530	<b>Sustainability – the key to the future</b>	<b>Sensory – sensing an opportunity in the marketplace</b>
	<p><b>Barley breeding to improve yield and quality</b> Stewart Coventry, Adelaide University, Adelaide, SA</p> <p><b>Global warming and sustainable food production</b> Graeme Pearman, Graeme Pearman Consulting, Bangholme, VIC</p> <p><b>Sustainable food production and processing – permaculture principles explained and a case study dissected</b> Graham Brookman, The Food Forest, Gawler, SA</p>	<p><b>Sensory relationship and imagery – marketing products that satisfy</b> Herbert Stone, Tragon, USA</p> <p><b>Consumer sensory preferences for Australian macadamia nuts</b> Patrick O’Riordan, Food Science Australia, North Ryde, NSW</p> <p><b>The authenticity test – a new approach in sensory research</b> Ciaran Forde, Food Science Australia, North Ryde, NSW</p>
1530 – 1600	<b>AFTERNOON TEA</b>	
	<b>Session 3 - Concurrent Sessions</b>	
1600 – 1730	<b>Environmental – it's not easy being green!</b>	<b>Proffered Papers</b>
	<p><b>Dairying for tomorrow – planning nationally, delivering regionally</b> Monique Aucote, Price Merret Consulting, Murray Bridge, SA</p> <p><b>The integration of environmental aspects with food safety and quality management</b> Cecil Camilleri, Yalumba Winery, Angaston, SA</p> <p><b>Food industry case study</b> Speaker TBA</p>	<p><b>The modelling of sensory attributes of white wine in the Australian, US and UK markets</b> Sarah Hyland, Colmar Brunton, North Ryde, NSW</p> <p><b>Use of PCA for monitoring beer flavour consistency</b> Greg Organ, Lion Nathan, Adelaide, SA</p> <p><b>Indices of green tea quality from the Japanese perspective</b> Paul Roach, University of Newcastle, Ourimbah, NSW</p>
1730 – 1830	<b>AIFST Annual General Meeting &amp; Extraordinary General Meeting</b>	
1830 – 1930	<b>AGM/EGM SOCIAL DRINKS sponsored by IFF</b>	

Wednesday 12th July 2006

0800 - 1800	Registration of Delegates	
0830 - 1000	Plenary Session	
	<p><b>Food engineering systems for long-term space mission to Mars</b> Arthur Teixeira, University of Florida, USA</p> <p><b>Allergens from a US food industry perspective</b> Steven Rizk, Masterfoods, USA</p>	
1000 - 1030	MORNING TEA	
	Session 1 - Concurrent Sessions	
1030 - 1200	AFGC Allergen Bureau – setting the scene – the consumer	DAFF – from farm to fork – celebrating entrepreneurship and innovation
	<p><b>Food allergy – what is new, what is important</b> William Smith, Royal Adelaide Hospital, Adelaide, SA</p> <p><b>Living with food allergies – consumer issues</b> Maria Said, Anaphylaxis Australia Inc, Sydney, NSW</p> <p><b>Ensuring appropriate information for the allergic consumer – the role of FSANZ</b> Marion Healy, FSANZ, Canberra, ACT</p>	<p><b>Innovative nutraceutical products – how Greenwheat Freekeh is taking on the world</b> Tony Lutfi, Greenwheat Freekeh Pty Ltd, Adelaide, SA</p> <p><b>A slice of regional entrepreneurship at Springhill Farm</b> Fiona Barber, Springhill Farm, Ballarat, VIC</p> <p><b>The boutique beer boom – perspectives from a regional brewer</b> Julia Cocks, Bright Brewery, Bright, VIC</p>
1200 - 1330	LUNCH sponsored by VK Aromatics	
	Session 2 - Concurrent Sessions	
1330 - 1500	AFGC Allergen Bureau – allergen management issues for the food manufacturer – the way forward	Regional Successes – piecing together the regional food puzzle
	<p><b>Allergen labelling and regulations</b> Chris Preston, Legal Finesse, Cherrybrook, &amp; Kirsten Grinter, Uncle Toby's, Macquarie Park, NSW</p> <p><b>Allergen risk assessment – what's new</b> Fiona Fleming, George Weston Foods, Enfield, NSW</p> <p><b>Allergens – the testing tapdance</b> Robin Sherlock, EML Consulting Services, Tennyson, QLD</p>	<p><b>Towards a sustainable future for small regional food businesses</b> Grahame Tonkin, Food South Australia, Adelaide, SA</p> <p><b>Maintaining regional integrity in a global environment</b> Jan Angus, Food Barossa – Green Food Supply, Angaston, SA</p> <p><b>Stay small market big</b> Allison Palmal, South Australian Regional Food Coop, Tanunda, SA</p>
1500 - 1530	AFTERNOON TEA	
	Session 3 - Concurrent Sessions	
1530 - 1700	AFGC Allergen Bureau – industry – panel discussion	NFIS – FIG Grants
	<p><b>HACCP and risk assessment from the food safety auditor's perspective</b> Kim Munyard, National Food Safety Consultants, Sydney, NSW</p> <p><b>Discussion of allergen issues from previous sessions</b> Steve Rizk, Marion Healy, Chris Preston, Kirsten Grinter, Fiona Fleming, Robin Sherlock, Kim Munyard, William Smith &amp; Maria Said</p>	<p>This session will consist of three presentations showcasing successful outcomes from NFIS Food Industry Grants.</p>
1700 - 1730	Close of Convention/Invitation to Melbourne 2007	
1900 - 2330	CONVENTION DINNER sponsored by Manildra and Symrise	

1000 – 1030	MORNING TEA
	Session 1 - Concurrent Sessions
1030 - 1200	Functional foods
	<p><b><i>Selenium and enriched barley – biofortification to improve human health</i></b> Tertia McArthur, Joe White Maltings, Adelaide, SA</p> <p><b><i>Topic and speaker TBA</i></b></p> <p><b><i>Topic and speaker TBA</i></b></p>
1200 – 1330	LUNCH sponsored by VK Aromatics
	Session 2 - Concurrent Sessions
1330 – 1500	Proffered Papers
	<p><b><i>Shelf-life and textural/sensory attributes of fresh lactic curds subjected to high pressure treatment</i></b> Hossein Daryaei, RMIT University, Melbourne, VIC</p> <p><b><i>Effect proteins and reducing sugars in extrusion – functional and nutritional properties</i></b> Shivendra Singh, University of Ballarat, Ballarat, VIC</p> <p><b><i>Use of nitric oxide to inhibit browning in cut apple slices</i></b> Ron Wills, University of Newcastle, Ourimbah, NSW</p>
1500 – 1530	AFTERNOON TEA
	Session 3 - Concurrent Sessions
1530 – 1700	Proffered Papers
	<p><b><i>Profit from the past – unleashing the value of process data</i></b> Marco Morgenstern, NZ Institute for Crop &amp; Food Research Ltd, Christchurch, New Zealand</p> <p><b><i>The rapid determination of moisture/solids and fat in meats by microwave and NMR analysis</i></b> Gary Boniface, A I Scientific Pty Ltd, Clontarf, QLD</p> <p><b><i>Dirty money</i></b> Frank Vriesekoop, University of Ballarat, Ballarat, VIC</p>
1700 – 1730	Close of Convention/Invitation to Melbourne 2007
1900 – 2330	CONVENTION DINNER sponsored by Manildra and Symrise