

FoodTech Connect offers delegates the choice of TWO seminar streams. You will kick off the information-packed two days with a Welcome Address followed by two Keynote presentations before heading off to your choice of seminars from the program outlined below.

CONFERENCE AGENDA - WED 06 OCTOBER

DAY ONE

8.30 am - 9.00 am	EXHIBITION OPEN	REGISTRATION / TEA & COFFEE						
9.00 am - 9.10 am		<p>Welcome: Andrew Daddo — MC followed by Geoff Hird — Associate Publisher, <i>What's New in Food Technology & Manufacturing</i></p>						
9.10 am - 9.50 am	EXHIBITION OPEN	<p>Keynote address: Sustainability challenges for the food and grocery industry Kate Carnell — CEO, Australian Food and Grocery Council</p>						
9.50 am - 10.30 am		<p>An appetite for change: how an interconnected approach to food supply management can help food growers, producers, sellers and consumers — and planet Earth Patrick Medley — Managing Partner, Global Consumer Product Industry Leader, IBM Global Business Services</p>						
10.30 am - 11.00 am	EXHIBITION OPEN	MORNING BREAK						
		<table border="1"> <thead> <tr> <th style="background-color: #ffff00;">Theatre 1</th> <th style="background-color: #ffff00;">Theatre 2</th> </tr> </thead> <tbody> <tr> <td> <p>Emerging processing technologies to improve the safety and quality of food</p> <p>The growing consumer demand for wholesome, nutritious and fresh-tasting foods is driving the development of innovative non-thermal and non-direct thermal food processing technologies. Such technologies offer the food manufacturer the ability to inactivate spoilage and pathogenic microorganisms without the need for severe heat, and thus can extend the shelf life and improve food safety, while preserving the nutritional and fresh-like qualities of food. In addition, these technologies also provide the opportunity to alter organoleptic properties (eg, texture) and impart novel desirable food quality characteristics. This presentation will provide an overview of some innovative food processing technologies, including high pressure, pulsed electric field and cool plasma processing. The principles of operation will be outlined, along with the potential food safety benefits, shelf-life advantages and organoleptic changes that can be achieved. The commercial implementation of such technologies in various markets will also be presented</p> <p>Dr Brad Woonton — Stream and Project Leader, CSIRO Division of Food and Nutritional Sciences</p> </td> <td> <p>Food miles, sustainability and ethical consumerism: What are the implications for the food chain?</p> <ul style="list-style-type: none"> • Introduction to food miles and other ethical food product attributes • Is there growing demand for these ethical food attributes and why? • Consumers' perceptions, preferences and values for these attributes • Limitations and issues related to the use of ethical attributes in food product marketing • Implications for the food industry <p>Wendy J Umberger PhD — School of Agriculture, Food and Wine, University of Adelaide</p> </td> </tr> <tr> <td> <p>Handling and conveying of powders and grains — requirements for reliable and sustainable supply</p> <ul style="list-style-type: none"> • Pneumatic conveying • Quality control issues (hygiene, segregation, particle damage, cross-contamination) • Flow properties and flow patterns • Dust and explosion hazards and control • Latest technologies <p>Associate Professor Peter Wypych</p> <p>Faculty of Engineering, University of Wollongong Director — Engineering Manufacturing Research Strength Director — Key Centre for Bulk Solids & Particulate Technologies Chair — Australian Society for Bulk Solids Handling General Manager — Bulk Materials Engineering Australia</p> </td> <td> <p>Perishable foods and industrial disputes — how to protect your product and your business</p> <p><u>What industrial tools does an employer have when the Union takes industrial action?</u></p> <ul style="list-style-type: none"> • The plan, the process, the communication, the outcome, the cost analysis <p><u>Seasonal risk</u></p> <ul style="list-style-type: none"> • Timing of Enterprise Agreement renewal • Content of the Enterprise Agreement around seasonal/casual workers • Use of third-party providers • Damage to farmer/provider — Fair Work Act leverage <p>Andrew Douglas — Principal, Douglas LPT Law, People and Training</p> </td> </tr> </tbody> </table>		Theatre 1	Theatre 2	<p>Emerging processing technologies to improve the safety and quality of food</p> <p>The growing consumer demand for wholesome, nutritious and fresh-tasting foods is driving the development of innovative non-thermal and non-direct thermal food processing technologies. 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11.00 am - 11.45 am	EXHIBITION OPEN							
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12.30 pm - 1.30 pm	EXHIBITION OPEN	LUNCH BREAK						

Theatre 1

Theatre 2

1.30 pm -
2.15 pm

EXHIBITION OPEN

Efficient end-of-line process: leveraging automation to achieve marketing and operational advantage

To become a retailer supplier of choice has driven and will continue to drive a demand for increased product and packaging differentiation, while delivering ever-increasing standards of quality, freshness and timeliness. In order to meet these needs it is becoming essential for manufacturers and distributors to operate flexible and adaptable end-of-production-line, warehousing and distribution processes.

This presentation discusses the experience of European manufacturers and distributors in tackling increasing complexity and demonstrates how to leverage existing and emerging automation technology to deliver the necessary end-of-line processes. A number of case studies are explored to demonstrate alternative methods and provide food for thought on how similar automation initiatives may provide your organisation with a marketing or operational advantage.

Mikael Renström — Managing Director, Elettric 80 AB

Food for thought ... a case study on the iPhone application that delivers product information

GS1 Australia has collaborated with Deakin University and Nestlé in developing GoScan, an iPhone application that delivers extended labelling services to food manufacturers by leveraging data in GS1net, the food industry's single source of product data. Consumers can scan barcodes on products using mobile devices to access rich, validated content on any food product they wish to purchase and use this content to aid their purchasing decisions.

For this concept to work across the industry, a common set of data, standard definitions, data validations rules and even graphical presentation standards are required. GS1 Australia and the Australian Food and Grocery Council have initiated an industry working group to address all these issues on behalf of the industry and consumers and pave the way for the launch of GoScan to consumers.

Marcel Sieira — General Manager Sales & Business Development, GS1 Australia, accompanied by **Associate Professor Caroline Chan PhD** — School of Information Systems, Faculty of Business and Law, Deakin University

2.15 pm -
3.00 pm

EXHIBITION OPEN

Food for thought ... a case study on food processing in Corrective Services NSW

- History of food service to inmates
- How food fits in correctional life
- Reform of food services
- Self-sufficiency
- Nutrition, health and social issues
- Pointers to the future

Fay (Apichaya) Bushell — Operations Manager Food Services, Corrective Services Industries NSW

Food for thought ... a case study on the Plenty Food Group and Melbourne's north food manufacturing sector

This presentation will look at the advantages and disadvantages of dealing with the major retailers, independents, the food service sector, partnering with other businesses and groups, and look at export. It will also address the high importance of diversification and succession planning to ensure the sustainability and long-term future for business.

Marshall Dwyer — Coordinator, the Plenty Food Group

3.00 pm -
3.30 pm

EXHIBITION OPEN

AFTERNOON BREAK

3.30 pm -
4.15 pm

EXHIBITION OPEN

Welcome to the future — web-based product recalls

GS1 Australia is working with the Australian Food and Grocery Council (AFGC), the Liquor Merchants' Association (LMAA) and Food Standards Australia and New Zealand (FSANZ) to establish a web-based product recall portal, GS1 Recallnet, using the GS1 standards. The portal will be rolled out to the Australian grocery and liquor sectors by March 2011. This service will then be extended to the healthcare sector based on requirements currently being developed by representatives from government health jurisdictions, Therapeutic Goods Administration (TGA) and global suppliers.

Marcel Sieira — General Manager, Sales & Business Development, GS1 Australia

Improving profitability through sustainable food processing

Food manufacturers who respond effectively to climate change will have the advantage of being at the forefront of a new consumer trend — sustainably manufactured foods. This presentation looks at long-term benefits, CSIRO research and industry case studies including a recent project for the prune industry where a combination of alternative energy and computational modelling has cut energy requirements by 60 per cent in some areas of food processing. Developed for the prune industry by the CSIRO in collaboration with Horticulture Australia Limited (HAL) and the Australian Prune Industry Association, the methodology can be applied across many food processing operations.

Peerasak Sanguansri — Research Team Leader, Process Operations and Science, CSIRO

4.15 pm -
5.00 pm

EXHIBITION OPEN

Decisions, decisions: to recall or not to recall, that is the question

Food recall scenarios can arise in a multitude of different circumstances. The speakers will discuss different food withdrawal and food recall situations, their different legal and commercial consequences, and will provide an insight into the decision-making processes involved in managing the various different scenarios.

Tanya Vaysman — Senior Lawyer, FoodLegal
Joe Lederman — Managing Principal, FoodLegal

The emerging use of COIN (community of interest) networks to manage compliance reporting

Tracking and reporting compliance has been described as a never-ending, tail-chasing, soul-destroying task. For the food industry this includes food safety, allergen reporting, defect management and product withdrawals. By using the internet, the food industry is turning this problem on its head by building a COIN (community of interest) network for the international exchange of compliance information.

Nigel Dalton-Brown — Head of Sales & Marketing, iCiX Asia

5.00 pm -
6.00 pm

NETWORKING DRINKS

8.30 am - 8.50 am	EXHIBITION OPEN	ARRIVAL / TEA & COFFEE	
8.50 am - 9.00 am		MC Welcome: Andrew Daddo	
9.00 am - 9.45 am		Keynote address: The power of being relevant Peter Bush — retired CEO McDonald’s Australia and President for Pacific, Middle East and Africa Sponsored by Elettric 80	
		Theatre 1	Theatre 2
9.45 am - 10.30 am	EXHIBITION OPEN	What does a food safety auditor expect you to test? In a food safety audit an auditor can check for microbiological, chemical and physical hazards, both those naturally present and from contamination. Limits of these hazards may be set by regulation, by customer standard, by industry codes or by in-house standards. This paper examines these expectations, and some of the subtle and not so subtle differences that exist between requirements. Gary Kennedy — Correct Food Systems	FTAA — COMPLIANCE AND REGULATION HOT TOPICS Are compliance and enforcement compatible? Tony Zipper — Technical Secretary, Food Technology Association of Australia Food regulation reform in Victoria Pauline Ireland — Assistant Director, Food Safety and Regulation Health Protection Branch, Department of Health Victoria (DHS)
10.30 am - 11.00 am		EXHIBITION OPEN	MORNING BREAK
11.00 am - 11.30 am	EXHIBITION OPEN	THE WATER FORUM — Sponsored by Ovivo Water recycling in food and beverage industry — case studies for beer and chips This paper will discuss two recent projects in the food and beverage industry where industrial wastewater is treated to potable standards for recycling within the facility. The facilities are a snack food company and a brewery. The paper includes: <ul style="list-style-type: none"> • Discussion of constituents of wastewater from some food and beverage industries • Resource recovery from wastewater • Drivers for water recycling • Results of performance and water savings • Discussion of the pros and cons of such an installation Costs associated with the implementation and savings compared to other options Chris Hertle — Business Leader – Industrial Water, GHD	‘Natural, pure and fresh’ — how to judge Paul Zawa — General Manager, Enforcement & Compliance Division, Australian Competition & Consumer Commission (ACCC) The New Trade Measurement Regulations Russell Jackson — Regional Manager – Trade Measurement, National Measurement Institute (NMI)
11.30 am - 12.00 pm		EXHIBITION OPEN	Advanced water treatment — closing the water cycle The presentation will discuss the drivers, benefits, technical challenges and long-term commitment that several food companies have put forward as part of their corporate sustainability policy. Two advanced water treatment plants located in Australia will be used as case studies and examples. The concept of advanced water treatment is to purify high-grade water into potable water, for non-potable applications within a production plant. Each example will highlight the importance of an operating management system to ensure resources are allocated to meet KPIs. Discussion will include the design, construction, commissioning and post-validation phase of the project and highlight how partnering benefits all parties involved. John Koumoukelis — Sales and Marketing Director, Ovivo
12.00 pm - 12.20 pm	EXHIBITION OPEN	The water forum panel discussion and audience Q&A	

Theatre 1

Theatre 2

12.20 pm -
1.00 pm

EXHIBITION OPEN

Carbon reduction across food supply chains

Leon has nine years' experience in environmental management and sustainability working for the Victorian Environment Protection Authority (EPA Victoria). He has particular expertise in environment protection, policy, waste management and remediation of contaminated sites. These skills are supported by strong hands-on engineering and environment management skills gained whilst working in the food processing sector. Leon holds Bachelor Degrees in Chemical Engineering (Honours) and Science. Leon currently manages the Resource Smart Industry Pilot Program as Senior Adviser – Environment and Energy at The Australian Industry Group.

Leon Stackpole — Senior Advisor - Environment and Energy, Australian Industry Group

Food regulations — predicting future issues

Christel Leemhuis — Scientific Strategy, International and Surveillance, Food Standards Australia New Zealand (FSANZ)

Food policy directions

Ryan Wilson — Manager – Food Policy, Department of Agriculture, Fisheries and Forestry (DAFF)

1.00 pm -
2.00 pm

EXHIBITION OPEN

LUNCH BREAK

2.00 pm -
2.45 pm

EXHIBITION OPEN

Sustainability as a driver for packaging innovation

This presentation explores how packaging contributes to product sustainability. It will contrast alternative packaging formats and highlight new innovations that will significantly improve the sustainability of products offered to the market.

- importance and trends for material enhancements and light weighting to aid in long term sustainability
- new technologies available in the Australasian region.
- how supply chain environmental impact reduction can be achieved
- minimisation of product damage through innovative packaging design

David Houston — Manager Customer Engineering, Amcor Australasia

The Australian organic standard

Craig Sahlin — Independent Chair – Standards Australia Technical Committee FT-032

Deputy CEO, NSW Food Authority

Food labelling under the New Consumer Law Bill

Paul Zawa — General Manager, Enforcement & Compliance Division, Australian Competition & Consumer Commission

2.45 pm -
3.30 pm

EXHIBITION OPEN

MC CLOSING COMMENTS / AFTERNOON BREAK / PRIZE DRAW – CONFERENCE CLOSE

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HAVE YOU FILLED IN
YOUR PASSPORT?