

Food Innovation: Emerging Science, Technologies and Applications

Higher Valued Foods & Competitive Futures - Program



Bayview Eden Hotel, Melbourne, Australia

Tuesday 17 August 2010

19:00 Welcome Reception

Wednesday 18 August 2010

8:30 Registration

9:00 Welcome - Prof Martin Cole, Chief of Food and Nutritional Sciences, CSIRO

9:10 Official Opening

Plenary I - Driving the Value Chain (Chair: Prof Martin Cole)

Sponsored by the Department of Primary Industries Victoria

What is the global environment that modern food producers and manufacturers find themselves in and how will technology, market demands, environmental constraints and policy shape the competitive companies of the future? This session will outline how innovative food producers and manufacturers can identify opportunities to apply new technology to:

- increase market share, margins and productivity
- reduce costs
- develop higher valued foods attractive to the tastes of modern markets.

9:20 Future Foods: opportunities, challenges and EU response - Dr Jan Maat, Unilever External Research Director, The Netherlands

10:00 Morning Tea

10:30 Responses in the value chain: Increasing competitiveness, value creation and capture along the agrifood value chain - Mr Brent Borrell, Centre for International Economics

11:10 Supply chain impediments and solutions - Mr Martin Kneebone, Freshlogic

11:50 Driving category growth through innovation: what do shoppers value and are willing to pay more for? - Prof David Hughes, Centre for Food Chain Research, Imperial College, London, UK

12:30 Lunch

Applying Science in Industry - Horticulture, Dairy

Parallel afternoon sessions will examine examples of science and technology that afford innovation opportunities to develop higher valued products through the value chain.

Horticulture (Chair: Mr David Moore)

Sponsored by Horticulture Australia

Fortify products, implement minimal processing, reduce energy use and optimise the supply chain.

Dairy (Chair: Dr Ron Prestidge)

Flavour and fortification, separation technologies and improved farming systems.

13:30 Enhancing natural health benefits in fruit and vegetables - Dr Rod Jones, DPIV

Effect of seasonal variation and climate change on milk composition and functional properties - Dr Mike Boland, Riddet Institute, New Zealand

14:00 Value addition of fruit and vegetable products by high pressure processing - Prof Indrawati Oey, University of Otago, New Zealand

Dairy proteins and muscle mass in athletes and the aged - Assoc Prof David Cameron Smith, Deakin University

Wednesday 18 August 2010 (continued)**Applying Science in Industry - Horticulture, Dairy (continued)**

Parallel afternoon sessions will examine examples of science and technology that afford innovation opportunities to develop higher valued products through the value chain.

| | Horticulture (Chair: Mr David Moore) Sponsored by Horticulture Australia Fortify products, implement minimal processing, reduce energy use and optimise the supply chain. | Dairy (Chair: Dr Ron Prestidge) Flavour and fortification, separation technologies and improved farming systems. |
|-------|--|--|
| 14:30 | Poster session - 5 minute presentations | |
| 15:00 | Afternoon Tea | |
| 15:30 | Best practice & processing olive oil - Mr Leandro Ravetti, Boundary Bend Ltd. | Dairy farming systems leading to high value milk - Dr Bill Wales, DPIV |
| 16:00 | Optimizing drying operations - Dr Henry Sabarez, CSIRO | Ultrasound-assisted separation of bulk dairy products - Dr Pablo Juliano, CSIRO |
| 16:30 | High value addition of horticultural products through enzyme modulation - Dr Mala Gamage and Dr Netsanet Shiferaw-Terefe, CSIRO | On farm biofortification of milk for the production of health products - Dr Richard Stockdale, DPIV |
| 17:00 | Close | |
| 19:00 | Conference Dinner | |

Thursday 19 August 2010**Plenary 2 - Creating a High Value Industry** (Chair: Dr Bruce Kefford)**Sponsored by the Department of Primary Industries Victoria**

What is the role of Government and Industry to create an environment conducive to innovation and the creation of healthy higher valued foods and how do food manufacturers and producers successfully take their higher valued products to market? This session will outline examples of policy environments both in Australia and internationally, with innovative approaches to take a higher valued product to market.

| | |
|-------|--|
| 8:30 | The role of the federal government in stimulating innovation - Dr Geoffrey Annison, Australian Food and Grocery Council |
| 9:00 | Value addition in the food industry - A Victorian government perspective - Mr Anthony Sherry, Regional Development Victoria |
| 9:30 | Government investment to stimulate innovation across research agencies and universities - An international perspective - Dr Pamela Byrne, Department of Agriculture, Fisheries & Food, Ireland |
| 10:00 | Morning Tea |
| 10:30 | Development, manufacture and marketing of premium health foods - Mr Peter Hobman, Murray Goulburn Co-operative Co. Ltd. |
| 11:00 | The role of health in food policy - Assoc Prof Mark Lawrence, Deakin University |
| 11:30 | Panel Session: Creating a High Value Industry |
| 12:00 | Lunch |

Thursday 19 August 2010 (continued)

Applying Science in Industry - Meat and Seafood, Grains and Grapes

Parallel afternoon sessions will examine examples of science and technology that afford innovation opportunities to develop higher valued products through the value chain.

| | Muscle Foods (Chair: Mr Phillip Franks) Fortification, eating quality and changing meat structure | Grains and Grapes (Chairs: Mr Dai Suter (Grains) & Dr Chris Korte (Grapes)) Functional grains, grape opportunities, extracting and pasteurising novel components |
|-------|--|--|
| 13:00 | Biofortification to create higher valued meat: On farm management influence on meat composition and omega 3 - <i>Dr Eric Ponnampalam, DPIV</i> | Wine 2030 - Innovating and positioning for the future - <i>Dr Mark Krstic, Grape and Wine Research Development Corporation</i> |
| 13:30 | Benefits and challenges of applying high pressure processing to meat products - <i>Dr Stephanie Jung,</i> | Targeting tannins to manage grape and wine quality - <i>Dr Mark Downey, DPIV</i> |
| 14:00 | Emerging pasteurisation technologies for meat and poultry products - <i>Dr C Patrick Dunne, US Army Natick Soldier Research, Development and Engineering Center, USA</i> | Novel processes for extraction and pasteurisation of grape components - <i>Dr Roman Buckow, CSIRO</i> |
| 14:30 | Poster session - 5 minute presentations | |
| 15:00 | Afternoon Tea | |
| 15:30 | Value chain management of meat colour and eating quality. - <i>Dr Robyn Warner, DPIV</i> | High amylose grains for health and capture of value ingredient; Barley - <i>Dr Bruce Lee, CSIRO Food Futures Flagship</i> |
| 16:00 | Muscle foods - nutritional benefits for health and implications for product development and sustainability - <i>Dr Manny Noakes, CSIRO</i> | Adding value to low protein wheat via intelligent dough sheeting - <i>Dr Sumana Bell, CSIRO</i> |
| 16:30 | A vision for the future of the food value chain - <i>Mr Michael O'Keeffe, O'Keeffe and Associates</i> | |
| 17:00 | Closing Address - <i>Prof Martin Cole, Chief of Food and Nutritional Sciences, CSIRO</i> | |
| 17:20 | Close | |

Conference Partner



Supported by

