

International Nonthermal Food Processing Workshop – FIESTA 2012

Bayview Eden Hotel, Melbourne, Australia. 16-17 October 2012

CSIRO, Australia's national science agency, is once again hosting a major international nonthermal food processing workshop as part of the Food Innovation: Emerging Science, Technologies and Applications (FIESTA) conference series.

This workshop will provide the food industry with a chance to learn more about innovative processes for sustainable, safe and healthy foods. The workshop will highlight opportunities for nonthermal and other innovative technologies to add value and enable the sustainable manufacture of healthier food products for Australian and international markets.

This year's program offers an exciting line-up of speakers including international experts, equipment suppliers, research agencies and businesses that have engaged in and benefited from innovative science and technologies across the food supply chain.

Innovative Processes for Sustainable, Safe and Healthy Foods

Representatives from the food and allied industries, researchers, policy makers, equipment manufacturers, marketers and suppliers can look forward to a dynamic information exchange featuring the latest research, technologies, product and market developments delivered by nationally and internationally recognised experts.

Session themes will address innovative technologies for

- ♦ a sustainable future
- ♦ a safe future supply chain
- ♦ sensory aspects, human health, nutrition
- ♦ public acceptance and marketing strategies
- ♦ processing and commercial development challenges

Breakout sessions will enable discussion of the overarching themes within specific food categories including horticulture, dairy, meat and seafood.



Major sponsors



Pre-conference Short Course – 15 October 2012

Nonthermal Food Processing Technologies: Fundamentals and Applications

VENUE: CSIRO ANIMAL, FOOD AND HEALTH SCIENCES, 671 SNEYDES ROAD, WERRIBEE

The short course will provide an overview of innovative food processing technologies currently being used or with potential for uptake by the food industry in Australia and internationally. Technology presentations will include an overview and key principles of system design and applications. This short course includes a guided tour of CSIRO's \$40m food processing pilot plant and its novel processing equipment.

Sponsors



Supporters



the Australian institute of food science and technology incorporated

CSIRO Animal, Food and Health Sciences is CSIRO's new Division focused on human, animal and microbial life sciences formed from the Divisions of Food and Nutritional Sciences and Livestock Industries. FIESTA 2012 is the 6th biennial Innovative Foods Conference.

International Nonthermal Food Processing Workshop

Innovative Processes for Sustainable, Safe and Healthy Foods - Program

Monday 15 October 2012

7.00 pm Welcome Reception

Tuesday 16 October 2012

8.00 am Registration opens

9.00 Welcome
Martin Cole, CSIRO, Australia

9.10 Official opening
- to be advised

9.20 **KEYNOTE:** Nonthermal technologies for healthy and sustainable foods
Gustavo Barbosa-Canovas, Washington State University, USA

Theme 1: Innovative technologies for a safe future supply chain - sponsored by Dairy Technical Services Limited

9.50 **KEYNOTE:** Innovative technologies for a safe food supply chain
Bala Balasubramaniam, The Ohio State University, USA

10.20 Novel risk management strategies to enhance fresh produce safety
Alvin Lee, Institute of Food Safety and Health, USA

10.40 Morning tea and poster viewing

11.10 Ensuring safety of leafy green salad vegetables: how much decontamination is needed?
Tom Ross, University of Tasmania, Australia

11.30 Inactivation mechanisms of bacterial spores by plasma and high pressure
Christopher Doona, US Army Natick, USA

11.50 Poster briefings on innovative technologies for a safe future supply chain

12.10 pm Lunch

Theme 2: Innovative technologies for improving sensory aspects, healthiness and nutrition of processed foods

1.10 **KEYNOTE:** Nonthermal technologies to improve sensory and health-promoting qualities of foods
Barry Swanson, Washington State University, USA

1.40 Enhancing the quality and nutritional aspects of food and dairy ingredients using ultrasonic processing
Muthupandian Ashokkumar, University of Melbourne, Australia

2.00 Effects of high pressure carbon dioxide processing on the quality of food
Xiaojun Liao, China Agricultural University, China

2.20 What's on offer for small and medium sized enterprises?
Jim Grigoriou, Enterprise Connect Australia

2.40 High pressure processed meat products for improved shelf life, sensory aspects & nutrition - a commercial case study
Dean Russel, Moira Mac Fine Foods, Australia

2.50 Poster briefings on innovative technologies for improving sensory aspects, healthiness and nutrition of processed foods

3.00 Afternoon tea and poster viewing

Theme 3: Public acceptance and marketing strategies for innovative technologies

3.30 **KEYNOTE:** Consumer perception and acceptance of nonthermal technologies
Amauri Rosenthal, Embrapa Food Technology, Brazil

3.50 Packaging as a key success factor for high pressure processed products - obstacles, opportunities and new developments
Tobias Richter, Multivac, Germany

4.10 Route to market strategies for high pressure thermal processed chill-stable meals – a case study
Ken Melia, FOMO, Australia

4.30 **Breakout Session 1**
- sponsored by Meat & Livestock Australia
Meat and seafood –
safety and health: challenges and
benefits of nonthermal processing

Breakout Session 2
Horticulture –
safety and health: challenges and
benefits of nonthermal processing

Breakout Session 3
Dairy –
safety and health: challenges and
benefits of nonthermal processing

5.30 Close

7.00 Conference dinner and announcement of poster competition winners
Dinner Speaker: Trent De Paoli, PressureFresh Australia, Australia

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Wednesday 17 October 2012

Theme 4: Innovative technologies for sustainable food processing

9.00 am	KEYNOTE: Shock waves as a nonthermal food process <i>Shigeru Itoh, Okinawa National College of Technology, Japan</i>		
9.30	Enhancing food processes by innovative nonthermal technologies <i>- to be advised</i>		
9.50	Using new technology to deliver cost benefits to industry <i>Callum Elder, Simplot Australia, Australia</i>		
10.10	Numerical simulation for enhanced equipment design and process optimisation <i>Kai Knoerzer, CSIRO, Australia</i>		
10.30	Morning tea and poster viewing		
11.00	Poster briefings on innovative technologies for sustainable food processing		
11.20	<i>Breakout Session 1</i> <i>- sponsored by Meat & Livestock Australia</i> Meat and seafood – technical and commercialisation challenges of nonthermal processing	<i>Breakout Session 2</i> Horticulture – technical and commercialisation challenges of nonthermal processing	<i>Breakout Session 3</i> Dairy – technical and commercialisation challenges of nonthermal processing
12.15 pm	Lunch		

Theme 5: Innovative technologies: processing challenges and commercial developments - sponsored by Multivac Australia Pty Ltd

1.15	KEYNOTE: High pressure processed meats: commercialisation opportunities and challenges <i>Phil Minerich, Hormel Foods, USA</i>		
1.45	Technical developments in high pressure processing – case studies <i>Carole Tonello-Samson, Hiperbaric, Spain</i>		
2.05	Pulsed electric field applications in food, biofuels and waste water treatment <i>Mike Kempkes, Diversified Technologies, USA</i>		
2.25	Gaining regulatory approval for pressure assisted thermal sterilisation - a case study <i>Larry Keener, IPSC, USA</i>		
2.45	Poster briefings on processing challenges and commercial developments in innovative technologies		
3.05	Afternoon tea and poster viewing		
3.40	Reporting back from breakout sessions: Day 1 and Day 2 <i>Panel discussion - Can innovative technologies save the world?</i>		
4.40	Announcing the IFT/EFoST Nonthermal Processing workshop 2013 <i>Amauri Rosenthal, Embrapa Food Technology, Brazil</i>		
4.50	Closing address and farewell <i>Roman Buckow, CSIRO, Australia</i>		
5.00	Close		

PROVISIONAL PROGRAM



Registration Information

How to Register: Please register via the Conference website, www.innovativefoods2012.com. If this is not convenient, please use the registration form below. A separate registration form is required for each delegate.

Cheque: Please make payable to FIESTA 2012. International cheques should be in AUD\$ and allow for bank charges.

Electronic Funds Transfers: Please indicate on your registration form where specified. Details will be sent to you on application.

Credit Cards: Please note the only credit cards accepted for payment of registration are MasterCard and Visa. MasterCard, Visa, American Express and Diners may be used for accommodation payments.

Cancellation and Refunds: Cancellations must be notified in writing. Cancellations received on or before 16th September will receive a full refund less a \$100 cancellation fee. Refunds for cancellation received after 16th September will be at the discretion of the Conference Committee.

APPLICATION FOR REGISTRATION / TAX INVOICE

Food Innovation Emerging Science Technology & Applications
ABN 60 077 916 775

This document will be a tax invoice for GST (Australian Goods & Service Tax) purposes when you make a payment.

Note: Individual forms must be completed for each attendee.

Family Name _____ (Prof/Dr/Mr/Ms/Mrs)
Please circle

First Name _____

Organisation _____

Position _____

Address _____

Town/City _____ Country _____

Postcode _____ Phone _____ Fax _____

Email _____

Dietary/other special requirements _____

The PRIVACY ACT 2001 provides that, before your name and address details can be published in the list of conference delegates for distribution to fellow delegates or any other party, you must give your consent. If you DO NOT wish to have your name, address and details included in the list of delegates please tick here

REGISTRATION DETAILS Prices quoted are GST inclusive and in AUD\$

	Before 16 September	After 16 September
Full Registration	\$495 <input type="checkbox"/>	\$595 <input type="checkbox"/>
- including dinner*	\$590* <input type="checkbox"/>	\$690* <input type="checkbox"/>
Student registration	\$250 <input type="checkbox"/>	\$350 <input type="checkbox"/>
- including dinner*	\$345* <input type="checkbox"/>	\$445* <input type="checkbox"/>
Day registration (Dinner not included)		
Tuesday 16 October	\$395 <input type="checkbox"/>	
Wednesday 17 October	\$395 <input type="checkbox"/>	
Short Course		
Full Registration	\$100 <input type="checkbox"/>	\$150 <input type="checkbox"/>
Student registration	\$50 <input type="checkbox"/>	\$100 <input type="checkbox"/>

Group Registration rates

We are pleased to offer group registration rates. If you would like to take advantage of these special rates please contact sally.brown@sallybcc.com.au

Social Program

Welcome Reception (included in full registration fee)
Monday 15 October - Bayview Eden Hotel

Yes I will attend No I will not attend

Additional Conference Dinner tickets [] tickets @ \$95

Additional Welcome Reception tickets [] tickets @ \$45

CONFERENCE FEES SUB-TOTAL (including GST) \$ _____

ACCOMMODATION

Please supply credit card details to secure your reservation. Rates are per room per night.

I do not require an accommodation reservation

Bayview Eden Hotel (Conference venue)

Single - room only \$160 incl. breakfast \$180
(1 x double bed)

Double - room only \$160 incl. 2 breakfasts \$200
(1 x double bed)

Twin - room only \$160 incl. 2 breakfasts \$200
(double + single bed)

ACCOMMODATION TOTAL \$ _____

Please indicate if you require a non-smoking room

Arrival date _____ Estimated arrival time _____

It is important to specify your arrival time if you plan to arrive after 6pm

Departure date _____ Number of nights _____

PAYMENT SUMMARY

Conference fees \$ _____

Accommodation – if paying in full or by cheque \$ _____
(Not required if paying for accommodation by Credit Card)

TOTAL PAYMENT \$ _____

Payment Options – Choose one

I enclose a cheque made out to FIESTA 2012 for \$ _____

I would like to pay by Electronic Funds Transfer
(details available on application)

Please charge my credit card with the amount of \$ _____

MasterCard Visa

PLEASE NOTE: American Express and Diners cards are ONLY accepted for accommodation booking NOT for registration payment

□□□□ □□□□ □□□□ □□□□

Name on Card _____

Signature _____ Exp. Date _____

Authorisation: I authorise you to forward my credit card details to the Hotel to secure my accommodation reservation

Please complete & return to:

Sally Brown Conference Connections

P O Box 108 Kenmore QLD 4069 Australia

Phone: +61 7 3201 2808 Fax: +61 7 3201 2809

Email: sally.brown@sallybcc.com.au

Web: www.innovativefoods2012.com