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final report

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CMA Fiesta Program

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Summary

This Company Managed Activity (CMA) pertained to MLA's \$6,000 sponsorship (allocated from AOP 2.3 Growing Red meat demand) of international non- thermal food processing workshop as part of the Food Innovation: Emerging Science, Technologies and Applications (FIESTA) conference, hosted by CSIRO, 16-17th October 2012.

In return for the support, MLA undertook the following activities:

- Dr Phil Franks, Manager of Science & Technology (CIS) – acted as a session chair
- MLA CIS technical team completed a post workshop meeting with CSIRO, led by Robyn Warner where industry feedback on the event and areas of interest were presented from “breakout sessions - Emerging technologies strategic outlook”. This was used by MLA as insights to inform AOP 2.3 RD&E program.
- MLA acknowledgment in discussion paper of FIESTA conference
- Display of MLA on powerPoint slides displaying the company logo during the session
- Acknowledgment by the session chair at the commencement of session
- Acknowledgment on Workshop website with link back to MLA's web page
- Acknowledgment in the Final Program and Book of Abstracts including promotional paragraph of MLA
- Two full registrations to the conference – M.Lee and P.Franks (CIS)

FIESTA 2012 Program:

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 Balasubramanian, 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 Grigorou, Enterprise Connect Australia

2.40 High pressure processed meat products for improved shelf life, sensory aspects & nutrition - a commercial case study
Dean Russel, Mohr 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
Amarel 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
Ren Mella, FOMQ, 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: Thert De Paoli, PressureFresh Australia, Australia

FIESTA 2012

Wednesday 17 October 2012

Theme 4: Innovative technologies for sustainable food processing			
9.00 am	KEYNOTE: Shock waves as a nonthermal food process Shigeru Itoh, Okinawa National College of Technology, Japan		
9.30	Enhancing food processes by innovative nonthermal technologies - to be advised		
9.50	Using new technology to deliver cost benefits to industry Colleen Elder, Simplot Australia, Australia		
10.10	Numerical simulation for enhanced equipment design and process optimisation Kat Knoerzer, CSIRO, Australia		
10.30	Morning tea and poster viewing		
11.00	Poster briefings on innovative technologies for sustainable food processing		
11.20	Breakout Session 1 - sponsored by Meat & Livestock Australia Meat and seafood – technical and commercialisation challenges of nonthermal processing	Breakout Session 2 Horticulture – technical and commercialisation challenges of nonthermal processing	Breakout Session 3 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 Phil Minerich, Hormel Foods, USA		
1.45	Technical developments in high pressure processing – case studies Carole Tonello-Samson, Hiperbaric, Spain		
2.05	Pulsed electric field applications in food, biofuels and waste water treatment Mike Kempkes, Diversified Technologies, USA		
2.25	Gaining regulatory approval for pressure assisted thermal sterilisation – a case study Larry Keener, IPSC, USA		
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 Panel discussion - Can innovative technologies save the world?		
4.40	Announcing the IFT/EFToST Nonthermal Processing workshop 2013 Amauri Rosenthal, Embrapa Food Technology, Brazil		
4.50	Closing address and farewell Roman Buckow, CSIRO, Australia		
5.00	Close		