



DAY 1 – THURSDAY 7 JULY (MORNING SESSION)

STREAM 1	STREAM 2
<p>TECHNOLOGY INITIATIVES – THE AGRIFOOD OF THE FUTURE</p>	<p>SOLUTIONS AND INSIGHTS FROM EXHIBITORS</p>
<p>10.30AM – 12.30PM</p> <p>Trends for the Future – Global, Consumer, Nutrition & Food Safety</p> <p>Food companies will need to embrace a new normal or next normal to thrive and grow. What can we expect in this ever-changing world? What are the new challenges in the food industry due to new consumer expectations? How do we create opportunities for food manufacturers to deliver choices for all consumers? In this session our speakers will highlight the trends and issues they expect to see on the horizon and offer some tips for thriving in this landscape.</p> <p>Fiona Fleming, CEO, Australian Institute of Food Science & Technology</p> <p>Anneline Padayachee, Director, The Food Scientist</p> <p>Grant Davidson, Founder & Managing Director, Davidson Branding</p> <p>Jacqueline Wilson-Smith, CEO, Sustainable Innovation Company</p> <p>Robin Sherlock, Principal Science Officer, Safe Food Production Qld</p>	<p>10.30AM – 11.15AM</p> <p>Redefining the Future of Food – Foresight on Technology, Sustainability and What Comes Next</p> <p>In his role as Wiley’s Chief Future Officer Brett works with industry bodies and commercial clients to understand and prepare for the future of their industries, markets and supply chains. Brett’s session will focus on findings in recent projects for corporate clients and industry bodies looking at trends across the food sector out to 2040 touching on:</p> <ul style="list-style-type: none"> • How technology will drive safer more sustainable food. • How personalised food will change retail and food production. • The opportunities for disruptive tech in the food sector. • How Australia can benefit from the food disruption of the coming year • Where the industry needs professionals and vendors to capitalise on the next wave of innovation. <p>Brett Wiskar, Chief Future Officer, Wiley</p>

*Program subject to change

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<p>TECHNOLOGY INITIATIVES – THE AGRIFOOD OF THE FUTURE</p>	<p>SOLUTIONS AND INSIGHTS FROM EXHIBITORS</p>
<p>1.30PM – 3.30PM</p> <p>Sustainability for the Future – Innovation & Transformation</p> <p>Establishing a Circular Economy enables a business to maintain the value of products materials and resources in the economy for as long as possible, alleviate security of supply risks, increases competitiveness, creates new business opportunities and introduces innovative products and services. Come and hear from some leading experts in this space including Circular Economy experts, Sustainable design experts and Product Stewardship Schemes that are making a difference in the region. Everyone has a role to play in lowering environmental impacts. Come and find out how.</p> <p>Ralph Moyle, <i>Australian Institute of Packaging</i> Nerida Kelton, <i>Executive Director, Australian Institute of Packaging</i> Nicole Garofano, <i>Head of Circular Economy, Planet Ark</i> Barry Cosier, <i>Director – Sustainability, Australian Food & Grocery Council</i> Ebony Johnson, <i>Policy Manager, National Retail Association</i> Alan Adams, <i>Sustainability Director APAC, Sealed Air</i></p>	<p>2.00PM – 2.45PM</p> <p>Increasing Resilience in Food Manufacturing with Digital Platforms</p> <p>The majority of Australia’s food manufacturing industry still struggles under the weight of paper-based processes in their operations. Whether it is quality checks, maintenance task management or work order execution, the lack of accurate, real time and verified production data results in inefficiencies that significantly impact the bottom line. Hear from several innovators such as Lifestyle Bakeries with real world case studies of how to digitalise your operations in days to weeks and get ready for a smart manufacturing operations future.</p> <p>Michael Bucknell, <i>Business Development Manager, TilliT</i></p>

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DAY 2 - FRIDAY 8 JULY (MORNING SESSION)

STREAM 1	STREAM 2
<p>FUTURE TRENDS AND TECHNOLOGY - THE FUTURE OF FOOD</p>	<p>GLOBAL EMERGING MARKETS - INNOVATION AND DESIGN FOR THE FUTURE</p>
<p>10.30AM - 12.30PM</p> <p>Protein Alternatives, Precision Fermentation, Cellular Agriculture</p> <p>We are witnessing changing dietary patterns, with increasing numbers of flexitarians, due to concerns over the environment, animal welfare and personal health and nutrition. In this session, the opportunities and challenges in growing Australia's protein industries will be discussed.</p> <p>Fiona Fleming, CEO, Australian Institute of Food Science & Technology Andrew Forrest, Senior Food Scientist, Queensland Department of Agriculture and Fisheries KC Carswell, Principal, KC Carswell - Consulting Heather Smyth, Principal Research Fellow, The University of Queensland Michelle Colgrave, Future Protein Mission Leader, CSIRO Robert Speight, Head of School, Biology & Environmental Science, Queensland University of Technology</p>	<p>10.30AM - 12.30PM</p> <p>Collaboration - The Future of Food Innovation</p> <p>As one of Australia's most important industries, food and agriculture faces significant challenges - from climate impacts to future workforce. In this session you will hear from companies who have collaborated to innovate - learn about what they did differently to create change and develop successful products.</p> <p>Rod Murray, Growth Facilitator, RODSSM Pty Ltd Bernadette Eriksen, Chief Executive Officer, Flavour Creations Lisa Ronquest-Ross, Head of Science & Technology, v2food Anna Daniel, Facilitator, Innovation Connections Brian Ruddle, Managing Director, Impact Innovation Group</p>

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<p>1.30PM – 3.30PM</p> <p>Save Food Packaging & Food Waste</p> <p>What role does packaging play in preventing and or minimising food waste? This session will bring together leading experts in Food Waste & Loss, Food Design and Food Packaging and will discuss the latest reports and statistics, the initiatives and programs making a difference and seeing what best practice examples look like for Save Food Packaging design.</p> <p>Ralph Moyle, <i>Australian Institute of Packaging</i> Mark Barthel, <i>Chief Operating Officer, Stop Food Waste Australia</i> Mark Mitchell, <i>Chairman, AFCCC</i> George Ganzenmuller, <i>Innovation Manager, Opal Fibre Packaging</i> Warwick Armstrong, <i>General Manager Plantic Technologies, Kuraray</i> Nerida Kelton, <i>Executive Director, Australian Institute of Packaging</i></p>	<p>1.30PM – 3.30PM</p> <p>Innovative Packaging Design for Food & Beverage</p> <p>With 2025 National Packaging Targets and 2030 Food Waste Targets now is the time to rethink and redesign food and beverage packaging. This session will cover innovation and design thinking, how to embed circular design practices into your NPD processes and to better understand what innovations are standing out on shelf in the region.</p> <p>Joe Foster, <i>Director, Close the Loop Group</i> Anhely Millan, <i>Innovation Manager, Pact Packaging</i> Sally Carter, <i>Procurement Manager, Brookfarm</i> Edward Whitehead, <i>Managing Director, Cyclpac</i> Lars Ljung, <i>Sustainability Manager, Planet Protector Packaging</i></p>

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