



## **INVITATION**

Del Teesdale, President of FTA Australia Inc and the members of the Management Committee cordially invite you to join them for the FTAA HOT TOPICS 2020 ZOOM WEBINAR on the 26<sup>TH</sup> MAY 2020.

DATE **TUESDAY 26<sup>TH</sup> MAY 2020**  
PRESENTATIONS VIA ZOOM  
TIME 2.00pm till 4.00pm  
COST \$88 per person (member or non-member)

### PROGRAMME

**1.45pm Webinar opened**

**2.00pm Webinar commences**

### PROGRAMME

#### **Introduction & Welcome**

**Peter Bush** - FTAA Executive Officer

#### **Support for your Innovation Projects via direct contact with experts.**

**Barry McGookin** - General Manager Innovation. FIAL

FIAL Continues to support the Food industry with the latest initiative of providing direct contacts of experts able to assist Food Companies

#### **The Indonesian Food Innovation Centre (IFIC) - a link to Indonesia for the Australian Food Industry**

**Archie Slamet**, Executive Director IFIC

Indonesia and Australia share the same challenges and opportunities in Food Security particularly in light of the current pandemic.. Collaborations in this area would result in win-win situations for both parties.

#### **Allergen Management - food industry challenges in 2020**

**Lisa Warren**, Allergen Bureau

The ever-increasing recalls of allergen related incidences in Australia is of great concern and needs to be addressed.

#### **What do I need to know about converting Food Waste into products ? Part 1**

**Assoc Professor Victoria Haritos**, Deputy Head, Dept of Chemical Engineering, Monash University

Considerations of Waste Volume and potential product value, conversion costs and regulatory compliance need to be considered.

#### **Coffee Break (10 minutes - BYO)**

#### **Converting Food Waste into products Part 2**

**Assoc Professor Victoria Haritos**, Deputy Head, Dept of Chemical Engineering, Monash University

Examples of converting food waste to products are drawn from dairy, fish, wheat bran and vegetables

#### **Sustainable Protein Innovation**

**Dr Regine Stockman**, Principal Research Scientist, CSIRO's Food Innovation Centre

As the global population increases and traditional protein sources are becoming increasingly constrained, the need to diversify our food supply with alternative and sustainable sources of proteins must play a role in filling this gap.

#### **Use of yeast extracts in plant protein based products**

**Hugo Leclercq**, Bio Springer APAC Innovation & Business Manager (courtesy of Hawkins Watts Australia)

A major innovation challenge for manufacturers is the expectation to maintain taste, texture and appearance of products they are used to. Most Plant based proteins come with off notes that need to be corrected. Extensive solutions will be shared during the presentation.

R S V P Scan/email RSVP'S to [fta@ftaus.com.au](mailto:fta@ftaus.com.au) **BY TUESDAY May 20<sup>TH</sup> 2020 PLEASE !!**

Our Company - \_\_\_\_\_ will be represented at Hot Topics by:

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