



ANNUAL CONFERENCE



TIME FOR ACTION
2 - 4 July 2013
Hawke's Bay



NZIFST Conference 2013

PROGRAMME

"Time For Action"

Please scroll down for the programme...

CONTACT:

NZIFST Executive Manager
Rosemary Hancock
Phone: 06 356 1686
Fax: 06 356 1687

GOLD SPONSORS:



MAJOR SPONSORS:



DAY ONE, Tuesday 2 July 2013

7.30am	Registration opens			
8.45am - 10.30am	Session A1: Opening PLENARY - Time For Action. Chair: President NZIFST - Cathy McArdle			
9.00am - 9.15am	Opening - Mayor of Hastings - Lawrence Yule			
9.15am - 10.00am	Professor Rickey Yada (President IUFoST, University of Guelph, CANADA)			SPONSOR: IUFoST
10.00am - 10.30am	Cathie Hamilton: Introduction to Culinary Science			
10.30am - 11.00am	Morning Tea - Sponsored by Massey University IFNHH			
11.00am - 12.30pm	Session B1: Sports Nutrition Chair: Anne Scott	Session B2: Developments in Bakery Chair: Rebecca Klee	Session B3: Food Safety SPONSOR - IAFF Chair: Sally Hasell	Session B4: Legislation & Labelling Chair: Cathy McArdle
11.00 am - 11.30 am	Matthew Barnes: Massey University - Antioxidants from berries to assist with recovery and other aspects of helping the body sustain and recover from extreme	Tania Watson - Baking Industry Research Trust - Folic Acid and Iodine Fortification of Breads	Sally Hasell (MPI) Microbiological limits for foods: Future developments	Jenny Yee: (Frucon) At last! A new nutrition & health claims standard: the journey, impact and opportunities

11.30 am - 12.00 pm	Steve Stannard: Massey University -Sports Supplements,the benefits and dangers	Jason Heaven: Heaven's Bakery - The Every Changing Baking Industry – One Man's Opinion	Marion Castle (MPI) Listeria in smoked salmon & ready-to-eat meats: Slices of life and what do they tell us	Glen Neal: (MPI) Regulatory Update
12.00 pm - 12.30 pm	Andrea Braakhuis: University of Auckland - A review of dietary antioxidants and their impact on sporting performance	Bonnie Muirhead Bonnies Cakes	Marion Castle: MPI - Using and responding to data: The Risk Management Decision Making Process	Helen Eyles - (University of Auckland) Nutritrack and FoodSwitch: new technologies for tracking processed food composition and aiding consumer purchasing Nutrition phone app
12.30pm - 1.30pm	Lunch - Sponsored by Massey University IFNHH			
1.30pm - 3.00pm	Session C1: Horticulture Chair: Mike Butcher	Session C2: Bounty of New Zealand Chair: Lee Huffman	Session C3: Food Safety SPONSOR - IAFF - continued Chair: Roy Biggs	Session C4: Food for Health Chair: Lincoln Lim
1.30 pm - 2.00 pm	Jim Walker: NZ Institute for Plant & Food Research Ltd - 'Apple Futures' charting a new future for New Zealand's apple production	Lindsey White: (AUT University) Bioactive compounds and commercialisation of NZ marine products: <i>Undaria pinnatifida</i> and NZ and Surf Clams	Hamish Gow (Massey University) The Global Food Safety Partnership: An innovative and collaborative open source model for food safety capacity building	Carolyn Lister: (Plant & Food) Fresh New Zealand-grown Vegetables for Your Body
2.00 pm - 2.30 pm	Alan Kale: ELAK Consultants - A layman's version of PSA in kiwifruit - An interactive question and answer session	John Morgan: (NZFI South Island) The Glucagel story, from bench to commercialisation offshore, Part 1	Neal Hooker (Ohio State University) Is there a "New" Economics of Food Safety Regulation?	Alistair Carr: (Massey University) Functional Food, Nutrition and Human Health
2.30 pm - 3.00 pm	Steve Saunders - Plus Group Horticulture Ltd - Robotics in Horticulture	John Morgan: (NZFI South Island) The Glucagel story, from bench to commercialisation offshore, Part2	David Sutton (Goodman Fielder) - Australian and New Zealand Food law: commonality, disparity and future directions	Viduranga Walsundera: (Inst Fundamental Studies, Kandy Sri Lanka) Lessons from our Ancestors: Traditional Medicinal Remedies and Dietary Practices for Diseases
3.00pm - 3.30pm	Afternoon Tea - Sponsored by Massey University IFNHH			
3.30pm - 5.00pm	Session D1: Plenary Chair: David Everett			
3.30pm - 4.00pm	Dr. Alejandro Mazzota (Senior Director of Global Food Safety, Campbell Soup Company, USA) SPONSOR: IAFF			
4.00pm - 4.30pm	AIFST - Introduction to the Careers Tools Package			
4.30pm - 5.00pm	Food Bloopers - When everything turns to custard			
5.30pm - 7.30pm	Networking Social with Farmers Market tastings SPONSOR - INGREDION			
7.00pm - 9.30pm	Student Function			

DAY TWO, Wednesday 3 July, 2013

8.00am - 8.30am	Registration				
8.30am - 10.00am	Session E1: Plenary Chair: David Everett				
8.30am - 9.00am	Fred Brouns (Maastricht University, The Netherlands): <i>Healthy Innovation in Functional Food and Nutraceuticals: Aspects of Life sciences, Consumers, Marketing and Regulation</i>				
9.00am - 9.30am	Maria Nicoll Università di Udine, Italy - <i>Is shelf life a relative concept? Considerations on present strategies for shelf life modeling.</i>				
9.30am - 10.00am	Paul Ross (Teagasc Moorepark Food Research Centre, Ireland): <i>A Galaxy within us: opportunities to shape our gut microbiota through diet</i>				
10.00am - 10.30am	Morning Tea - Sponsored by NZMS Scientific				
10.30am - 12.00pm	Session F1: Competitive Manufacturing Chair: Sarita Males	Session F2: Nanotech in Food Chair: David Everett	Session F3: Packaging Chair: Alistair Sayers	Session F4: Student Posters Chair: Conrad Perera	Session F5: Food Safety - NZAFP Chair: Roger Cook & Lisa Olsen

10.30 am - 11.00 am	Michael Bassett-Foss: Hawkes Bay Regional Council - Competing in the Global Market from New Zealand	Rickey Yada (University of Guelph, Canada) - Nanotechnology in food SPONSOR - IUFOST	Michael Grima: Outer space Design Group, Australia - Using behavioural insights research to aid in packaging design	Short presentations by students in the poster competition COMPETITION SPONSOR - MPI	Alejandro Mazzotta (Campbells Soups) Microbial food safety & thermal processing
11.00 am - 11.30 am	Tim Nowell-Usticke Wineworks - Offshore packaging: Friend or foe? (a viewpoint from the wine industry)	Harjinder Singh (Riddett Institute) - Nano-fibrils in food, state of the art	Lou Sherman: Scion Research - Advances in biomaterials for packaging		Andrew Hudson (ESR) & Roger Cook (MPI) Standardisation of regulatory guidelines: Cook it, hold it, cool it
11.30 am - 12.00 am	Anthony Bennet: - Heinz Wattie's Ltd -Growing Success at Heinz Wattie's Hawkes Bay	Karin Cronin: Landcare Research - Sociological aspects of nanotechnology in food	Liam Beattie: O-I New Zealand - Innovations in glass packaging		Sadia Seemeen (Tegei Foods) High Pressure processing: Concept to commercialisation
12.00pm - 1.00pm	Lunch - Sponsored by NZMS Scientific				
1.00pm - 1.45pm	Poster Session - authors will be in attendance				
1.15pm - 2.00pm	NZIFST AGM				
1.00pm - 5.00pm	Open Trade Show Day - Open to the Food Industry public				
2.00pm - 3.30pm	Session G1: Unconventional approach to Business Chair: Anne Scott	Session G2: Fat & Oils SPONSOR - MPOC Chair: Dave Pooch	Session G3: Dairy Advances in Technology Chair: Michael Teen	Session G4: Meat - Just Do It #1 Chair: Margot Buick	Session G5: Food Safety - NZAFP Chair: Phil Bremer
2.00 pm - 2.30 pm	Raymund Padilla: New Image International Ltd - Direct Sales as an alternative business mode	Yew Foong-Kheong: Malaysian Palm Oil Council - Good fat bad fat; Surprising New Findings	John Powell: Tatua - A Tatua approach to Developing Value for Customers, Shareholders and Staff.	Craig Hickson: Progressive Meats - From Food Technologist to Meat Business Director	Alejandro Mazzotta (Campbell Soup Co., USA) Highlights of the US Food Safety Modernization Act - Impact on industry
2.30 pm - 3.00 pm	Paul Davies : Commercialising Trade Secrets – More than Just a Product?	Lawrence Eyres: (ECG Consultants) - Is Coconut Oil a really healthy fat?	Simon Causer (Synlait) - Production of high value specialty milk powders: The Synlait experience	Gerard Hickey: First Light Foods	<i>(Continued)</i>
3.00 pm - 2.30 pm	Wayne Startup (The Village Press) Alternative Channels to Market	John Arthur: (Matapiro Olives) - Healthy olive oil from boutique to supermarket	Brendan Haigh (AgResearch) - Opportunities for manipulating the immune properties of milk	Dr Bridgette Karetai: New Zealand Game Birds - New Zealand Game Birds – Our Story	Peter Cressey (ESR) - Would you like some cyanide with that? Cyanogenesis in plant based foods
3.30pm - 4.00pm	Afternoon Tea - Sponsored by NZMS Scientific				
4.00pm - 5.30pm	H1: Food, Media & Myths Chair: Marion Cumming	Session H2: Fats & Oils Chair: Laurence Eyres	Session H3: Dairy #2 Chair: Michael Teen	Session H4: Meat - Just Do It #2 Chair: Jonathan Cox	Session H5: Riddett Institute Chair: Don Otter
4.00pm - 4.30pm	Joshua Woodham - Social Kiwi	Geoff Webster: (Hansells Food Group) Development of Rice Bran oil in the NZ Marketplace	Paul Ross (Moorepark Food Research Centre, Ireland) - Bacteriocin production as a probiotic trait	Brad Kim (AgResearch) Frozen Meat for superior quality	Abby Thompson - Riddett Institute - Food Innovation at the Riddett Institute Ashling Ellis - Riddett Institute - Innovation in mineral fortification
4.30pm - 5.00pm	Carolyn Robertson: Think Photography	Marie Wong: (Massey University) - R&D in new NZ Culinary oils - Canola, Pacific EV Coconut Oil	Peter Lehrke (Pharmatec) - Colostrum - A Food For Health	Jason van Beurden: Callaghan Innovation - Latest Automation in the Meat Industry – Leg Rolling	Amit Taneja - Riddett Institute - Innovation in microencapsulation Arup Nag - Riddett Institute - Innovation in probiotics
5.00pm - 5.30pm	Craig Cooper: New Image Group - Waiter..... there's some fiction in my food	Maria Cristina Nicoll: (Universita di Udine, Italy) Exploitation of self assembly lipid properties to improve the nutritional and healthy food profile	Shaojiang Chen (Westland Milk Products) – Westland Bioactives - an example "Low-iron bovine lactoferrin (FerrinX) with improved antimicrobial activity"	Chris McMahon (AgResearch) - Does Muscle Fibre Type influence Marbling & Eating Quality	Mark Ward - Riddett Institute - New Zealand, the Food Nation
5.30pm	NZIFST Dairy Division & DIANZ AGMs				
6.30pm	Pre-Dinner Drinks - Sponsored by NZMS Scientific				

7.00pm - 11.30pm

NZIFST Food Industry Excellence Awards & Conference Dinner
WINE SPONSOR - Orca Chemicals

DAY THREE, Thursday 4 July, 2013

8.00am	Registration Open			
9.00am - 10.30am	Session I1: Bounty of the Grapes SPONSOR - Transfield Worley Chair: Gerry Townsend	Session I2: Food Service - Nutrition on a Plate Chair: Pip Duncan	Session I3 : Food Microbiology Chair: Andrew Hudson	Session I4: Science at the Molecular Level Chair: Viduranga Waisundara
9.00am - 9.30am	Peter Holley: CEO Mission Estate Winery - Redeveloping the brand	Sara Collie (Heinz Wattie) - Challenges in manufacturing for food service and the solutions	John Brooks (AUT University) - Rapid microbiological methods: evaluation of selected techniques and a view of the future	Don Otter (AgResearch) - Forensic Food Science - Why do we need it?
9.30am - 10.00am	Rob Martyn: Delegates Wine Estate Ltd - Turning Science into Action - a Winemaker's View	Andrea Bidols (NZ Heart Foundation) - Taking the healthy fast-food message to food service	Pankaj Sharma University of Otago - Pulsed electric field pasteurisation and its effect on milk components	Jason Hindmarsh Massey University - Monitoring cheese mineral chemistry and texture with Solid-State ³¹P
10.00am - 10.30am	Tony Blish: Sacred Hill - 2013 Wine Vintage - Best Ever	John Wilkinson: Spotless Facility Services - Challenges in creating healthy and appetising meals in Educational residential and retail environments	Mohammad Alotman University of Otago - Relationship of increases in bacterial numbers over time to changes in volatile compound production and the sensory profile of pasteurized fresh chilled milk	Bruno Fedrizzi (University of Auckland) - The Sauvignon Blanc in New Zealand: Recent findings and future directions
10.30am - 11.15am	Morning Tea - Hon Nikkl Kaye - Minister of Food Safety - Presentation followed by Q & A			
11.15am - 12.45pm	Session J1: Business Development & Implementation Chair: Dave Pooch	Session J2: Food, Health & Nutrition Chair: Ann Hayman	Session J3: Sensory Chair: Nazimah Hamid	Session J4: Future Directions Chair: Bruno Fedrizzi
11.15 am - 11.45 am	Dave France (ENZA Foods) - Adding Value to Primary Produce	Margot Skinner (University of Auckland) - Food allergy or intolerance: why has eating bread become such a health issue?	Louise Beard: (FORWARD insight, strategy & planning) - The Process of Identifying Winners - How Zespri uses sensory to identify the future	Lincoln Lim (Abbott Nutrition, Singapore) - Insight out, outside in
11.45 am - 12.15 am	John Morgan: NZFI South Island - Building new Value Chains for NZ and Peter Meyer: Southern Lights Biomaterials - From Meat Plant to Medical Biologics (Case Study)	Fred Brouns (Maastricht University, Netherlands) - Examining the health benefits of whole grain	Hester Cooper (Brilliant Reflections Ltd) Building the Brand Blueprint - How Hubbards used Sensory Research to speed up their development process	Brent Young (University of Auckland) - Towards real-time Quality Management for dairy products
12.15 pm - 12.45 pm	Dean Tillard: (Bio Commerce Centre) -- Funding Early Stage Technology Based Companies	Subathira Sivakumaran (Plant & Food Research) - New Zealand Food Composition Database: An Essential Tool	Christine O'Sullivan (Colmar Brunton Research) - Unlocking the sensory potential of Gregg's mainstream coffee	Donato Romanazzi: Technical Consultant Cawthron Institute - Identification and quantification of the major phenolic compounds in olive leaf extract using UPLC and LC-MS
12.45pm - 1.15pm	Lunch			
1.15pm - 1.45pm	JC Andrews Address - Chair: David Everett, President, NZIFST			
1.45pm - 2.45pm	Session K1: Final Plenary Session: - Chair: David Everett, President, NZIFST Time for Action Tool Kit - a lively and stimulating address.			
2.45pm - 3.00pm	Conference Closing Ceremony			

[Back to the top](#)

Lessons from our Ancestors: Traditional Medicinal Remedies and Dietary Practices for Diabetes

Viduranga Waisundara, Research Fellow, Institute of Fundamental Studies, Hantane Road, Kandy, Sri Lanka

The global prevalence of diabetes is estimated to be more than double the current diabetic population by 2030. Studies such as the Diabetes Complications and Control Trial and the UK Prospective Diabetes Study indicate elevated plasma glucose leading to oxidative stress as the root cause of diabetic complications. However, current treatments such as insulin therapy and oral hypoglycemic agents are unable to combat the oxidative stress levels. These studies have also shown a decreased efficacy of these treatments and an increased risk of contracting diabetic complications during their continuous usage.

There is a growing interest in the use of natural products to combat diabetes, as their health benefits are further uncovered. Many of the traditional herbs used for diabetic treatments are known to be potent free radical scavengers. Recent literature has reported the Oxygen Radical Absorbance Capacity (ORAC) values of some Traditional Chinese Medicinal herbs to be higher than vitamins C and E. Numerous bioactive compounds have also been identified in these herbs, some of which are being developed into drugs.

According to Ayurvedic medicine, food is considered medicine. However, given the inefficacy of current anti-diabetic treatments, medicine is on the verge of becoming food, increasing the need for more effective treatments. The biggest void when it comes to herbal treatments is the scientific evidence. Thus, more research needs to be carried out focusing on medicinal herbs, leading to the isolation of phytochemicals which have the potential to be developed into drugs, to combat diabetes and its complications.

Key Words: Diabetes, Free Radical Scavengers, Glucose, Oxidative Stress, Phytochemicals