

Foodomics 2019 conference programme

Venue: Cordis Hotel, Auckland 9,10,11 April

Time	Title	Speaker
9am	Mihi	Kaumatua
9.10am	Transforming New Zealand: the case for innovative research	Special guest
9.20am	What does Asia want for dinner?	Bob Major Board Chair
	2024 and beyond	Joanne Todd Challenge Director
	Take the Challenge	Richard Mithen, Chief Scientist
9.35am	Keynote: We eat food, not diets: a systems nutrition perspective	Jim Kaput, co-founder Vydiant Inc & Systems Nutrition pioneer
Morning break		
Session 1: Nutrition to stem the diabetes tsunami		
11am	What we know and what we want to know	Sally Poppitt Science Leadership Team High-Value Nutrition
11.15am	Appearances can be deceiving: the TOFI_Asia cohort	Ivana Sequeira, Research Fellow University of Auckland
11.30am	Tū Ora: Supporting innovation with science excellence for NUKU ki te Puku™	Meika Foster Project leader Tū Ora
11.50am	Lift and shift: A model for New Zealand Inc	Miriana Stephens Board member Wākatu Inc
Lunch break		
1.30pm	Going for gold: why research matters to Zespri	Juliet Ansell, Innovation Manager Zespri
1.45pm	Kiwifruit and blood sugar: a new twist	John Monro Principal Scientist, Plant and Food Research
2pm	The real alternative protein	Gerard Hickey, First Light Foods
2.15pm	Does grass-fed Wagyu beef benefit cholesterol absorption?	Emma Bermingham Senior Research Scientist, AgResearch
Session 2: Pollution resistance: the path to better health		
2.30pm	What we know and what we want to know	Olivier Gasser Science Leadership Team High-Value Nutrition
2.45pm	Food function: Linking immunity to lung protection	Odette Shaw, Plant and Food Research
Afternoon break		
3.30pm	The systems approach: concept to reality	Olivier Gasser Science Leadership Team, High-Value Nutrition
3.45pm	The X factor in Greenshell mussels	Matt Miller Programme Leader Cawthron Institute
4pm	The next level: new markets for Greenshell mussels	Adrian Grey Business and Innovation Manager Sanford Ltd
Foodomics 2019 networking function		

Day Two

9am	Keynote: From digestive wellness to the rebirth of fat: the top 10 food trends 2019	Julian Mellentin, Founder, New Nutrition Business
Session 3: Consumer touchpoints: culture, behaviour and trust		
10.00am	What we know and what we want to know	Roger Harker Science Leadership Team High-Value Nutrition
10.15am - 10.30am	Hits and myths: insights on urban Chinese consumers	Denise Conroy, Consumer Insights investigator, Plant and Food Research
Morning break		
Session 4: From prototype to market		
11am	The path from science to product	Harjinder Singh, Science Leadership Team High-Value Nutrition
11.15am- 11.30am	Muscle-up: building strength in older people	Simon Loveday Senior Scientist AgResearch
11.30- 11.45am	The patent landscape: halos and bullseyes	Peter Brown Director IP Synergy
Lunch		
Concurrent sessions	<p>Open for business: reaching Chinese consumers Great room Expert panels</p> <p>1-2pm: Money and markets Chair: Craig Armstrong, NZTE Panellists: Thomas Sheng NZ Export Credit Office, Treasury, Mike Arand, China Business Development Adviser, NZTE, tbc</p> <p>2-3pm: Truth, trust and trade Chair: Kevin Marshall, HVN Panellists: Phil Bremer, NZ China Food Protection Network Wayne Mulligan, Hui Collective Miranda Miroso, Otago University</p>	<p>Work with us: from seed funding to co-investment 1-3pm, Crystal Room</p> <p>Forum for researchers and co-investors with the Challenge Science Leadership Team, Richard Mithen, Sally Poppitt, Nicole Roy, Clare Wall, Meika Foster, Harjinder Singh, Olivier Gasser, Roger Harker and our international advisory panel, Sean Strain, Nancy Krebs</p> <p>Topics: funding opportunities, proposal writing, deep dive into research plan Plus: Poster viewing session with prize for best poster</p>
Afternoon break		
3.30-4.30pm	<p>'What the mouth wants, the mouth gets' Expert panel on the Chinese urban consumer Chair: Rodney Wong, HVN Board Panel: Julian Mellentin, New Nutrition Business, Hongzhi Gao, Victoria University, Mark Tanner, Managing Director, China Skinny</p>	

Day Three

9.30am	Keynote: Trust your gut instinct	Rob Knight, Director of the Center for Microbiome Innovation at UC San Diego and head of the KnightLab
Morning break		
Session 5: Nourish to flourish: infant health		
11.00	The hunt for foods to boost the infant microbiome	Clare Wall Science Leadership Team High Value Nutrition
11.30am	Sleep well, baby!	Gerald Tannock Professor, Microbiology and Immunology, Otago University
11.45	Open wide: creating new infant foods	Lynley Drummond Director, Drummond Food Science Advisory
Lunch		
1pm	Keynote address	Nicholas Talley
Session 6: The puzzle of gut disorders and food intolerance		
1.50pm	What we know and what we want to know	Nicole Roy Science Leadership Team, High-Value Nutrition
2.00pm	Listening to your gut: the COMFORT trial	Richard Gearry, Academic Head Medicine, University of Otago Canterbury
2.15pm	Profiling biomarkers for Irritable Bowel Syndrome	Karl Fraser and Wayne Young AgResearch
3.15pm	Lactose or dairy intolerance: lessons from the a2 Milk trials	Matt Barnett Senior Research Scientist, AgResearch
3.30pm	Closing remarks	Richard Mithen Chief Scientist
3.40pm	Mihi to close	Kaumatu