

Presenters for the 2016 FPSC conference

About the speakers



MICHAEL WORTHINGTON

Michael Worthington is Chair of the Fresh Produce Safety Centre Australia & New Zealand. He finishes at the end of this year as CEO of the Produce Marketing Association of Australia New Zealand (PMA A-NZ), a position he held since October 2009. As CEO, Michael's responsibilities included providing the full range of administrative functions, including supplying executive services to the board of directors and associated task forces, undertaking local member relations, sourcing and delivering relevant information for the local trans-Tasman industry, managing the annual Fresh Connections conference and handling local media relations. Michael served on the PMA A-NZ Council for three years prior to the establishment of PMA A-NZ Limited. Michael worked closely with PMA's US headquarters staff to help build and strengthen the two-way partnership.

Michael has over 30 years' senior management experience in large scale agribusiness with operational experience in a broad range of enterprises particularly in production, processing, supply chain logistics, sales and marketing (Australia, Asian, UK and US markets).



LISA SZABO

Dr Lisa Szabo joined the New South Wales Food Authority as its chief scientist in January 2006 and became its Chief Executive Officer in 2015. The Food Authority is a statutory authority in the Australian state of New South Wales with responsibility for food regulation across the food chain.

Lisa has been closely involved with food research, scientific management, food regulation and organisational development throughout her career. She has been an expert advisor or member of a number of national and state government inquiries and committees.

Lisa's approach to food safety is about shared responsibility for all players in the food chain.



GAIL WOODS

Gail Woods is the Executive Officer of Fresh Markets Australia (FMA), the national industry body representing fruit and vegetable wholesalers and supporting businesses in Australia's six central markets (Brisbane, Sydney, Melbourne, Adelaide, Perth and Newcastle). FMA runs FreshTest, the largest and most comprehensive chemical and microbial testing program in Australian horticulture.

Gail is also General Manager of Brismark, which is the member organisation for fruit and vegetable primary wholesalers in Brisbane Markets. Brismark represents its members and provides services to primary wholesalers, secondary wholesalers, commercial buyers, growers and industry groups, and job seekers at the Brisbane Markets. Gail is on the Board of Directors for Freshcare, an industry owned, not-for-profit on-farm assurance program, established and maintained to service the Australian fresh produce industry.

With a Bachelor of Business in Accounting, Gail is a CPA with over 20 years' experience in executive management in the multidisciplinary corporate environment. She is a passionate advocate for the fruit and vegetable sector, and volunteers as a Queensland Regional Councillor for United Way Australia, a global charity which works to advance the common good by creating opportunities for a better life for everyone.



DUNCAN IVISON

Professor Duncan Ivison, Deputy Vice Chancellor, Research, at the University of Sydney, is a strong supporter of the research work of the Fresh Produce Safety Centre Australia & New Zealand.



ROBYN MCCONCHIE

Professor Robyn McConchie is Pro Dean in the Faculty of Agriculture and Environment at the University of Sydney and Director of the new ARC Food Safety in Fresh Produce. She has been involved in postharvest research and education for over 30 years, working on minimising pesticide use, and more recently food safety, grain storage and development of functional foods from waste. Robyn has led many international research and capacity building projects in postharvest and linking farmers to markets across SE Asia, the Pacific and Africa. For the past three years she has been working to address food security issues across 22 African countries, through improved storage and safety of grains. From 2006 to 2010 Robyn was Director of the University's Research Institute for Asia and the Pacific. Robyn was a convener of the 7th International Symposium on Education, Research Training & Consultancy at the International Horticultural Congress in Brisbane, in August 2014.



TREVOR SUSLOW

Trevor Suslow, PhD is an Extension Research Specialist at the University of California, Davis, with statewide responsibilities in quality and safety of perishable horticultural commodities. Dr Suslow's program spans preharvest to postharvest research and outreach education on diverse fresh and minimally-processed horticultural foods from annual row crops to tree and vine commodities.

Trevor has served on the Center for Produce Safety Board of Directors and Technical Committee since its creation in 2008. His research combines lab and on-farm/packing facility research on *E. coli*, *Salmonella*, and *Listeria* in conventional and organic production systems, for the purpose of identifying opportunities for optimal microbial reductions and delivery of safe food to the consumer. Dr Suslow received his BSc. in Agricultural Sciences (with High Honors) and a PhD in Plant Pathology from the University of California, Berkeley.

Dr Suslow helped found, and worked at, Advanced Genetic Sciences and DNA Plant Technology Corp. from 1981 to 1995 before joining UCD. Trevor was named on the Food Safety News list of *The Best of Food Safety in Education* and received *The Packer 25 Profiles in Leadership Award*. Trevor is a member of the FSMA Produce Safety Alliance Steering Committee and a Lead Trainer in the PSA, Preventive Controls Alliance, and Sprout Safety Alliance. Trevor has recently accepted appointment as the faculty Director for the UC Postharvest Technology Center located on the Davis campus.



N ALICE LEE

Associate Professor N Alice Lee, PhD, is Co-Director of ARC Training Centre for Advanced Technologies in Food Manufacture at the University of New South Wales.

Assoc Professor Lee received her BAgSc from the University of Sydney and PhD from the University of Sydney and CSIRO Plant Industry. Before coming to the University of New South Wales to assume her present position, Alice served as a Research Chemist in the US Department of Agriculture, College Station, TX and as a research staff member at the University of Sydney.

Assoc. Professor Lee leads an active food research program in analytical chemistry, bioactive phytochemicals, and food and environmental safety. In the diagnostic research, she is well-recognised for developing highly sensitive bio-recognition molecules and has developed rapid immunodiagnostic tests for a wide range of targets including pathogens, pesticides, antibiotics, endocrine disrupting hormones and chemicals, plant alkaloids, and allergens. She combines nanotechnology with the immunodiagnostic technology to develop new immunodiagnostic platforms with enhanced properties.



VITALI SINTCHENKO

Associate Professor Vitali Sintchenko, Director, Centre for Infectious Diseases and Microbiology-Public Health (CIDM-PH), Sydney Medical School and Marie Bashir Institute.

A/Professor Vitali Sintchenko is an academic pathologist with Sydney Medical School, The University of Sydney. His group explores questions in molecular epidemiology of bacterial foodborne diseases using genomics and informatics. He is also Director of the Centre for Infectious Diseases and Microbiology–Public Health and the NSW Public Health Pathogen Genomics Unit, translational research hubs at Westmead funded by the NSW Ministry of Health. He has published over 150 full-length peer-reviewed papers and two books. A/Prof. Sintchenko is a member of the Marie Bashir Institute for Emerging Infectious Diseases and Biosecurity and supervises the NSW Enteric Reference Laboratories at ICPMR, Westmead Hospital. He is immediate-past Chair of the Public Health Laboratory Network of Australia.

Dr Sintchenko has received several international and national prizes and awards including NHMRC Career Development Award, two NHMRC fellowships and several conference best paper awards. His research has presented genomic surveillance as a new paradigm of practice that can identify determinants of transmission, monitor pathogen adaptation and evolution, ensure the accurate and timely detection of outbreaks and refine strategies for their control. His research has been funded by NHMRC, ARC and WHO and Dr Sintchenko has been a chief investigator on four NHMRC Centres of Research Excellence.



BELINDA MILLARD

Belinda Millard is a passionate and enthusiastic professional with over 20 years' experience in the Quality Assurance industry. Besides her role providing independent consultancy, Belinda has also joined GLOBALG.A.P. in the role of Key Account Manager – Oceania, a member driven, Not for Profit business whose main objective is the promotion of safe, sustainable agriculture worldwide.

Prior to joining GLOBALG.A.P., Belinda worked within the Group Quality Technical Services Team for Woolworths Ltd. As Supplier Approval Manager, she was accountable for audit program management across Woolworths' eight operational business divisions including WQA – food safety and quality program, WQA – Consumer Goods and the Woolworths Ltd Ethical Audit Program. Belinda managed teams locally as well as in Hong Kong, China and Bangladesh.

Following the completion of a Diploma in Applied Science – Food Technology, Belinda began working for GSF Australia, assisting with the implementation of HACCP programs to the fresh produce grower network supplying McDonald's restaurants throughout Australia and Asia. Throughout her career, she has maintained her enthusiasm to better understand the fresh produce supply chain, and has focused on the audit and certification of food suppliers across a number of food safety and quality audit programs.

Belinda is an active promoter of harmonisation solutions for supply chain members, participating in both the Produce Harmonisation Program (formerly as a working group member and now Project member) as well as the Australian Food and Grocery Council forum for Quality Assurance Auditing. She has also represented Woolworths Ltd in the Auditor Competency Scheme Committee operated by the Global Food Safety Initiative.



WILLIAM MARLER

An accomplished personal injury lawyer and national expert in foodborne illness litigation, William (Bill) Marler, Managing Partner, Marler Clark, has been a major force in food safety policy in the United States and abroad. He and his partners at Marler Clark have represented thousands of individuals in claims against food companies whose contaminated products have caused serious injury and death. His advocacy for better food regulation has led to invitations to address local, national, and international gatherings on food safety, including recent testimony to US Congress Committee on Energy and Commerce. Marler Clark is considered the nation's foremost law firm representing victims of foodborne illness.

William Marler began litigating foodborne illness cases in 1993, handling the seriously injured survivors of the landmark Jack in the Box E. coli O157:H7 outbreak. Since then, Marler has represented victims of every large foodborne illness outbreak in the United States against such companies as Wholesale Club, Chili's, Chi-Chi's, ConAgra, Dole, Excel, Golden Corral, KFC, Sheetz, Sizzler, Supervalu, and Wendy's, securing over 500 million dollars for his clients.

In 2010, Bill Marler was awarded the NSF Food Safety Leadership award for Education. He has the top rating from Martindale, is voted a Superlawyer every year, and has been voted into Best Lawyers in America. He received the Public Justice Award from the Washington State Trial Lawyers Association, Outstanding Lawyer Award from his bar association, and has been in the Bar Register of Preeminent Attorneys every year since 2002.

Bill Marler is the publisher of the highly regarded Food Safety News, and his award-winning blog, Marler Blog, is read by over 1,000,000 people around the world every year. In 1998, Mr Marler formed the not for profit Outbreak Inc.; under its auspices, he spends much of the year speaking on how to prevent foodborne illnesses.



ALLISON CLARK

Allison Clark is the General Manager, Marketing & Innovation, at Houston's Farm. Houston's Farm is a vertically integrated growing and processing operation, supplying over 1400 supermarkets nationally with fresh cut salad products (including convenient meal solutions). Allison is a member of the Business Management Team and is responsible for managing both the national sales and marketing team in addition to leading product development processes. Prior to 2012, Allison held the National Technical Manager's role with the company and has consulted to the fresh produce industry on matters of food safety for over 15 years.

Allison is passionate about finding the drivers for change which deliver positive outcomes for primary industry with a specific interest on innovation, food safety, and sustainable food production. In 2014, Allison was successful in winning the Private and Corporate Award for the Telstra Business Women's Awards (Tasmania), was a National Finalist in the Private and Corporate Sector category, and a finalist in the Business Innovation Award (Tasmania). In addition to her role with Houston's Farm, Allison is also a Board member the PMA Aus/NZ Fresh Produce Safety Centre, and has recently completed her MBA (specializing in agricultural innovation).



ROGER STANLEY

Professor Roger Stanley is a Professor of Food Science and Technology with the Tasmanian Institute of Agriculture at the University of Tasmania, based at Launceston. He also works as a joint appointment with Defence at DSTO Food Research, Scottsdale to support development of long shelf life foods for nutritional and performance foods. He was previously with the New Zealand Institute for Horticulture and Food (now Plant and Food) to 2006, The Queensland Government's Department of Agriculture and Fisheries to 2011 and the University of Queensland to 2013. His expertise is on value addition through enhancing quality and safety, convenience and health properties of agricultural products. Prior research has included sanitation methods for fresh produce and applications of natural extracts for campylobacter control in chickens. Current food safety research projects are on extending the shelf life of salmon fillets and fresh horticultural produce using combinations of novel sanitation and packaging and applying Microwave Assisted Thermal Sterilisation (MATS) to make ready-to-eat meals.



JOANNE DALY

Dr Joanne Daly is an honorary fellow with CSIRO Agriculture and a Director of Plant Health Australia. In 2015 she chaired an expert working group on 'Australia's Agricultural Future' for Australian Council of Learned Academies (ACOLA). This report includes perspectives on consumer attitude to food and food production.

Joanne worked with CSIRO for over 30 years as a researcher and in senior leadership roles including a Group Executive of Agribusiness and Chief of Division of Entomology. Her activities focused on agricultural sciences, national research infrastructure including national research collections, international cooperation in biodiversity informatics and agriculture for development. She has just completed six years as an ACIAR Commissioner, and has held a number of senior roles including Chair of the international body, GBIF, and was a member of the Australian Biosecurity Advisory Council and the Australian e-Research Infrastructure Council. She has assisted in the setting of national research and research infrastructure priorities. She is a Fellow of the Australian Academy of Technology and Engineering and was awarded the Public Service Medal.



JENNY EKMAN

Dr Jenny Ekman is a horticultural researcher who works across a wide range of market access and supply chain issues. Jenny's research aims to maximise produce freshness, safety and value while minimising supply chain losses. She is passionate about applying science to improve commercial and consumer outcomes. Recent projects have included editing the *Guidelines for Fresh Produce Food Safety*, extending information on better postharvest management of vegetables and improving retail quality of broccoli. Jenny's enthusiastic communication of the science of fruit and vegetables is matched only by her obsession with cycling.



CLARE HAMILTON-BATE

Clare Hamilton-Bate has a background in both the Australian and international fresh produce industries, working in all sectors from primary production through to wholesale and retail sectors and in a range of industry support roles. For the last 15 years, Clare has guided the Freshcare Program to provide a practical, cost effective, industry focussed food safety certification standard for the Australian fresh produce sector. Effective communication of the 'why we ask you to do, what we ask you to do' and the research to underpin that 'why' are passions for Clare—reflected in Freshcare's support of the FPSC and collaboration on key industry resource such as the Guidelines for Fresh Produce Food Safety. Clare has a bike and cycling shoes, but both are yet to leave the garage!



JOSEPH GIBLIN

Joe Giblin is the founder and owner of Icon Global Link, an Australian based food risk management company providing technology and consulting services to market segments including grocery, growers, packers, transport, manufacture and hospitality. Key customers include Metcash, IGA and FoodWorks. Key tools deployed are the EzioPs and REFSS applications.

With a Masters in Business Administration, a Bachelor of Arts in Economics, and over 25 years' experience, Joe's significant expertise at all levels of business, as well as his global knowledge and academic background, provide the framework for best practice solutions to his clients. This is now focussed on Icon Global Link's development in food supply chain / risk management / traceability tools as well as assisting in the combating of bio-terrorism across the globe.

Joe led the International Food Chain Integrity and Traceability Project on behalf of United States (DHS/USDA/FDA/Customs) and Australian (PM&C/AQIS/DAFF/Customs) Governments, mapping the supply chain risk across all nodes from paddock to plate. He led the Victorian Airfreight Business Activity Harmonisation Project (BAHS) mapping entire food import and export supply chains, assessing risks and addressing inefficiencies.

Joe has extensive experience in several leading Australian logistics companies in management, operations, strategy and business development roles, including FCL Interstate Transport, Linfox and K&S Group. He constructed full supply chain reviews of domestic and international organisations and implemented solutions incorporating customised equipment, technology and processes for customer and industry solutions.



TODD GORDON

Todd Gordon is the Sales and Marketing Director for Oritain Global Limited. With offices in London and Dunedin, Oritain helps businesses manage their exposure to food fraud which is a growing global issue. By testing what naturally occurs inside food products Oritain can identify where they were grown or manufactured. As businesses look beyond standard QA processes to further reinforce their supply, Oritain has grown significantly and now partners with over 30 clients across Australia, New Zealand and the United Kingdom.

Prior to Oritain Todd worked in senior FMCG roles and was responsible for managing some of Australasia’s largest brands including Steinlager and Dare Iced Coffee. Todd has an agriculture background having grown up on a sheep, deer and beef farm in Otago, New Zealand.



TRISTAN KITCHENER

Tristan Kitchener is an independent consultant in the Fast Moving Consumer Goods sector, providing advice and support along the grocery value chain, from retailers through to manufacturers and growers. Tristan has a focus upon fresh foods and particularly fresh produce.

Tristan is a strong advocate for supply chain members collaborating more closely to better understand and meet the needs of the consumer. He maintains that this can be most effectively achieved by transferring learning from other markets and sectors. Previously, Tristan was the Group Merchandise Manager, Fresh Produce, at Coles Supermarkets (2005-09), and before coming to Australia held a number of commercial and technical roles at Sainsbury’s Supermarkets in the UK (1997-2004). Tristan has worked with a range of businesses including Heinz, Asahi, Simplot, Boston Consulting Group, McKinsey, private equity firms, and extensively with Horticulture Innovation Australia and other SME’s.

Tristan is a regular speaker at industry conferences, and has appeared as a sector expert in shows such as the Money Program, Sky News. Tristan’s formal qualifications include a MBA, MPhil Horticulture Management and BSc (Hons) Biological Sciences.

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