


**CONGRESS
2021**

Welcome to SAAFoST's
24th Biennial International
Virtual Congress

20 - 22 September 2021



Rethinking/Reimagining food systems. Food Supply Chain Vulnerability in terms of Dairy

Steve Flint

Massey University, New Zealand

Abstract

Predicting the future of food is important to enable food researchers to support the food industry. This is based on some key drivers such as sustainability, choice and local flavour identified by consumers and manufacturers. These are likely to affect food formulation, manufacturing methods, packaging and waste management. The dairy industry is a good example of a food industry that has a long history manufacturing largely traditional foods, that is facing pressure to diversify their product range relying less on pure dairy ingredients and moving towards incorporating alternative, more sustainable ingredients. A greater variety of products demanded by health-conscious consumers with individual needs is providing further pressure on the industry. How products are manufactured is of growing importance as energy costs are balanced against sustainable sources of energy. Sustainable packaging is an additional focus requiring novel solutions. The drivers are stronger than ever, leading to some novel rethinking/reimagining of food systems for the future.

Biography: Prof Steve Flint

Steve Flint is Professor of Food Safety and Microbiology and an Academic Director in the School of Food and Advanced Technology at Massey University. Steve leads a team of post graduate research students studying a variety of food safety and quality issues with an emphasis on understanding biofilm development and control. Steve has a background in the dairy industry, but projects span the wider food industry. He has more than 150 scientific publications and more than 180 presentations at national and international conferences. He lectures in food safety and microbiology and does consultancy work for food manufacturers. Steve is a Fellow of the NZIFST.