



THE VITAL INGREDIENT

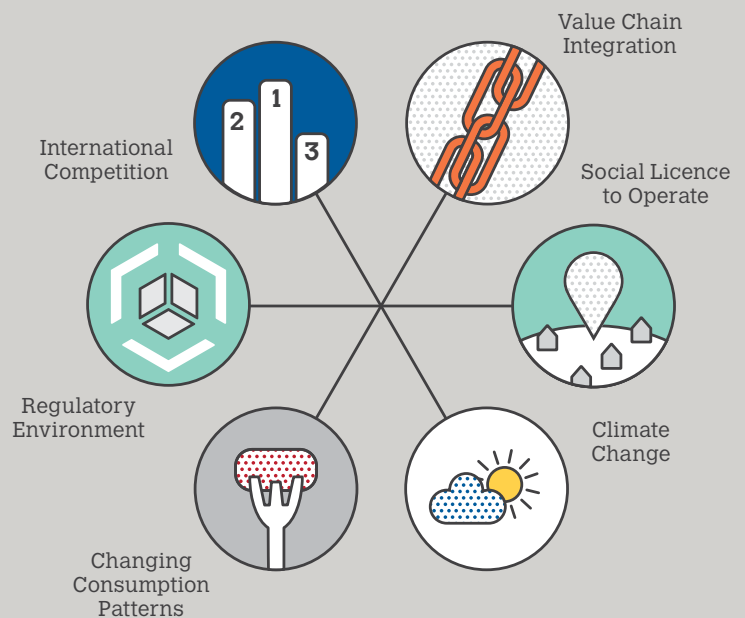
Processing and its role in a sustainable red meat industry

29 & 30 November 2016
Four Seasons Hotel, Sydney

The red meat industry is an undeniable asset to the Australian economy. But building a sustainable processing sector isn't simple. On the horizon are a set of complex risks which may impact our ability to grow, and threaten the future of the sector.

So what is the vital ingredient that will ensure our long-term sustainability?

Over two days we will explore this question as an impressive line-up of Australian and international experts discuss the big issues and share the practical steps we're taking to address them.



The program includes:

- international panel of experts
- presentations on the latest innovations and research findings
- technology showcases
- an operational masterclass
- cooking demonstrations
- networking cocktails
- and much more.

Register now
ampc2016.com.au
02 8908 5500

THE VITAL INGREDIENT

Conference Program

Tuesday 29 November

| | |
|-------------------|--|
| 8.30am - 9.30am | <i>Registration and Arrival Refreshments</i> |
| 9.30am - 10.30 am | AMPC Annual General Meeting (All members welcome) |
| 10.30am - 10.45am | <i>Networking Morning Tea</i> |
| 10.45am - 11.00am | Welcome Andrew 'Cosi' Costello, Conference MC Peter Noble, AMPC |
| 11.00am - 11.15am | INTRODUCING THE RISKS Peter Dyett, EY |
| 11.15am - 12.00pm | INTERNATIONAL COMPETITIVENESS Prof Ted Schroeder, Kansas State University Rob Williams, Australian Meat Industry Council |
| 12.00pm - 1.00pm | <i>Networking Lunch</i> |
| 1.00pm - 2.10pm | Meat and Food Science - The Latest Research and Innovation Declan Troy, Teagasc Prof Robyn Warner, University of Melbourne Dr David Hopkins, DPI Dr Nicholas Archer, CSIRO Agriculture & Food |
| 2.10pm - 3.20pm | Sustainability and Technology Showcase: Making Clever a Reality Stuart Shaw, Scott Automation & Robotics Dr Paul Jensen, University of Queensland Prof Dimitrios Georgakopoulos, Swinburne University of Technology Tim Ritchie, Meat Industry Association of New Zealand |
| 3.20pm - 3.45pm | <i>Networking Afternoon Tea</i> |
| 3.45pm - 4.55pm | THE REGULATORY ENVIRONMENT Sally Standen, Dept. of Agriculture and Water Resources John Langbridge, Teys Dr Selwyn Heilbron, SG Heilbron Clive Cachia, K & L Gates Lawyers |
| 4.55pm - 5.30pm | Graduate Certificate of Agribusiness 2016 Graduation Ceremony Brett Scoble Chris Adcock Geoff Davis Glenn Langley Greg Wareham Pat Gleeson Stacey McKenna Sydney Muller |
| 5.30pm - 6.30pm | <i>Networking Cocktail Hour</i> |

Wednesday 30 November

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|-------------------|--|
| 8.00am - 8.30am | <i>Registration and Arrival Refreshments</i> |
| 8.30am - 9.25am | CHANGING CONSUMER PATTERNS Sarah Hyland, Australian Institute of Food Science Technology Prof Wendy Umberger, University of Adelaide Dr Aarti Tobin, CSIRO Agriculture & Food |
| 9.25am - 10.20am | CLIMATE CHANGE Prof Mark Howden, Australian National University Prof Richard Eckard, Primary Industry Climate Challenges Centre Guy Edgar, EY |
| 10.20am - 10.50am | <i>Networking Morning Tea</i> |
| 10.50am - 12.30pm | SOCIAL LICENCE TO OPERATE Simon Crean, Australian Livestock Exporters' Council Dr Bree Devin, Queensland University of Technology Sharon Starick, Animal Health Australia Sophie Hansen, 2016 Australia & NSW-ACT Rural Women's Award Winner Greg Mills, GoAhead Business Solutions Prue Bondfield, Red Meat Advisory Council |
| 12.30am - 1.30pm | 'Ready Steady Cook' Celebrity Chef Live Demonstration Alastair McLeod vs Janelle Bloom |
| 1.30pm - 2.30pm | <i>Networking Lunch</i> |
| 2.30pm - 3.40pm | VALUE CHAIN INTEGRATION Mark Inglis, JBS Australia Dr Tom Davison, Meat & Livestock Australia Prof Alice Woodhead, University of Southern Queensland Doug McNicholl, Meat & Livestock Australia |
| 3.40pm - 3.50pm | <i>Conference Closing Remarks</i> |

AMPC reserves the right to update the program as required.

To register go to ampc2016.com.au
Or call 02 8908 5500