



ANFIL presents the inaugural native food conference

# wild flavours of australia



To be held at the **National Wine Centre** (located adjacent to the Botanic Gardens on the corner of Botanic Rd and Hackney Rd, map reference F6) in Adelaide on **Monday 3<sup>rd</sup> May 2010**.

This inaugural ANFIL native food conference, **wild flavours of australia**, will be held as part of the Tasting Australia event in Adelaide, South Australia from 26 April through to 6 May 2010.

The conference is designed to provide up-to-date research and information for those who are already in the native food industry and those who are interested in getting involved. Come and listen to some of the latest research undertaken by ANFIL through the Rural Industries Research and Development Corporation (RIRDC) and by the Queensland DPI.

Concurrent sessions in the afternoon will feature experienced panellists on a wide range of topics including growing a variety of different native foods in a range of climates around Australia. Hear the latest on the trends in processing, manufacturing and value-adding native food products from those who have led the way in the native food industry. Listen to up-to-date marketing trends with a focus in topics such as online marketing and how to make the most of it, mainstream retail trends and developing your own unique brand for marketing product. A great feature of the native food industry has been the development of product by indigenous communities, so come and hear some of those success stories.

There will be something for everyone interested in native foods at the inaugural ANFIL native food conference! The National Wine Centre, near the heart of Adelaide city is the ideal venue for this conference. Native foods will be served at lunch and morning and afternoon tea, as well as the end of the day cocktail party wind down.

So come and enjoy the **wild flavours of australia**.

To register your interest in the conference or participating in the Feast for the Senses please email La Vergne Lehmann at [l.lehmann@ballarat.edu.au](mailto:l.lehmann@ballarat.edu.au). Registration for the conference is now open.

Further information on the program will be available at [www.anfil.org.au](http://www.anfil.org.au)

**TASTING AUSTRALIA 2010**  
**DRAFT** NATIVE FOODS CONFERENCE PROGRAMME  
 3 May 2010

<i>Time</i>	<i>Event</i>
0800 - 0845	<i>Registration, Coffee and Networking</i>
0845 - 1015	<b>Session 1 – Plenary Session</b>  <i>Welcome to Country – Kurna elder – 10 minutes</i> <i>Welcome &amp; Keynote Address – Martha Shepherd - 15 minutes</i> <i>Native Foods Research Introduction – Alison Saunders – 5 minutes</i> <i>Health Attributes of Native Foods – Dr Izabela Konczak – 20 min + 10 min Q&amp;A</i> <i>FSANZ/CODEX Status Report – Sibylla Hess-Buschmann – 20 min + 10 min Q&amp;A</i>
1015 – 1045	<i>Morning Tea</i>
1045 – 1215	<b>Session 2 – Plenary Session</b>  <i>Shelflife Extension with Native Flavours – Dr Yasmina Sultanbawa – 30+10 min Q&amp;A</i> <i>Demystifying Australian Flavours/A New Lexicon – Dr Heather Smyth, 45 min</i> <i>Inc brief sensory demonstration</i> <i>Introduction of Concurrent Session Topics &amp; Locations – 5 min</i>
1245 – 1315	<i>Networking Lunch</i>
1315 – 1445	<b>Session 3 – Concurrent Sessions –see below</b>
1445 – 1515	<i>Afternoon Tea</i>
1515- 1645	<b>Session 3 – Concurrent Sessions continues</b>
1700-1800	<b>Session 4 – Plenary Session</b>  <i>Foodservice Training in Native Foods – format: presentation of Futura materials inc some sample videos + discussion</i> <i>Wrap up - Why native foods are important to Australia’s Future...</i>
1800	<i>Cocktail Party wrap up</i>

**Concurrent Sessions:**

*4 topics for one and a half hours, repeated 2 times, so that participants can select their top two to attend*

**Concurrent Session 1: 1315 – 1445**

**Concurrent Session 2: 1515-1645**

**Afternoon tea 1445-1515**

**CONCURRENT SESSIONS FORMAT:** *panel + discussion*

**TOPICS**

*Growing Native Foods*

*Processing, Manufacturing & Value-Adding*

*Marketing Native Foods*

*Indigenous Success with Native Foods*

**\*\* Please note that the conference program may change\*\***