

2019 ISGA Convention



CONVENTION SPEAKERS

Dr. Dieter Lange – Human Resources in a Lean Manufacturing Environment



Building a High Engagement Lean Culture

Dieter will share a tried and tested approach to build a lean, high engagement culture. His talk will include the following:

- Creating a Level 5 – purpose driven organization.
- The role of leadership
- Moving beyond compliance, to commitment
- Applying effective Goal Alignment and Visual Management
- Creating a lean, productive, safe work culture.

Dieter has for over 30 years assisted organizations to create inspiring, high performing workplaces. His passion is to support organizations on their journey to world-class competitiveness by creating high engagement, lean culture and purpose at work.

Dieter is the founder of Competitive Dynamics International, a firm specializing in front-line engagement and leanness to achieve a sustainable competitive advantage. His work is inspired by a personal belief that every member deserves a healthy, safe and productive life.

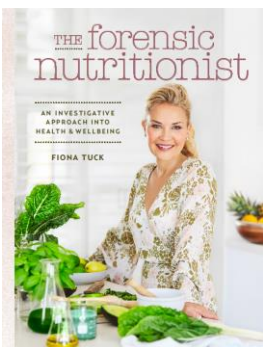
Kelvin Hawkins – Seed Sanitation Research using infrared technology



Kelvin Hawkins will speak about: The novel use of infrared within the end to end sprout process to improve quality and food safety; Improvements of IR treatment on Quality of seed; Role of infrared in quality and product safety in sprouting and how it would fit into Quality Management System.

Kelvin Hawkins is a qualified food science graduate from the University of NSW and has worked for 40 plus years within the food industry, 35 years of which was with the Kellogg Company. During this time, he worked in all aspects of the end to end Supply Chain of Kellogg operations. In the last 18 years he was in senior director roles, within Asia Pacific, South Africa and Europe, in Quality, Food Safety and Environment Health. His focus has always been in using his technical skills and his understanding of the full end to end supply chain to find innovative solutions that improve reliability, quality and safety of products and brands in a sustainable manner.

Fiona Tuck – Accredited nutritional medicine practitioner



Founder of Vita-Sol nutraceuticals, skincare expert & yoga teacher, Sydney nutritionist Fiona Tuck is renowned for challenging food and diet misconceptions.

She has more than 25 years' experience in the health and wellness industry, much of which she has dedicated to increasing public knowledge of the importance of pursuing a balanced and holistic approach to wellbeing, and advocating the importance for individually tailored programmes.

Shane Lougheed – *From Paddock to Pallet*: The Challenges and Rewards of Growing, Selecting, Processing and Packaging Sprouting Ingredients in Australia



Bean Growers Australia has been growing beans since 1964 and is a supplier of safe and reliably performing sprouting products. Bean Growers Australia has also diversified into other healthy food ingredients, and is now one of the largest processors of popcorn and linseed in Australia. Learn more about us at www.beangrowers.com.au

Shane Lougheed became the Product Manager for Bean Growers Australia in 2016, after having worked in Food Safety and Production for the company for four years. As Product Manager Shane is responsible for matching growers' products with customers and working with the production team to exceed customer expectations. Prior to moving back to Australia in 2008, Shane worked in System Design and Business Management in California for 13 years.

Mark Schmidt – Australian Mung Bean Association – Production



Mark Schmidt is the current president of the Australian Mungbean Association, having previously held the positions of Seeds and Standards committee chairman and AMA vice president.

He has 32 years of hands-on involvement in growing and marketing mungbeans in domestic and international markets. Mark is actively involved with the growing and marketing of sprouting products in the Australian market. Mark is the General Manager and partner in Deacon Seeds Company, an Australian Mungbean Association member which specializes in Mungbeans for the export and domestic market, Sprouting Mungbeans for the domestic market, millets and birdseeds for domestic and export markets, Desi Chickpeas for the export market and coarse grain trading. Mark is passionate about ensuring pulses play a key role in Australian farming systems and adding value to Australian pulse products.

Michael Webber – Innovative containers / compostable options

Turning packaging green. “Natural sprouts wrapped in natural packaging”.

Today we are taking social and product stewardship for our packaging by looking at options that do not wrap our naturally grown products up in oil-based packaging.

Consumers of sprouts are becoming more and more conscious of what product centric companies and brands are doing to eradicate pollution in the form of non-degradable materials. You, as an industry, need choices and information about what is possible.

This presentation will deliver vital information that you can apply to your businesses quickly and in a cost-effective manner, allowing you to continue to lead or gain a much-needed strategic advantage against your competitors.

The points covered will be:

1/ Packaging myths debunked and real options presented which should give you, as an industry, and individual companies options.

2/ European, American and Asian/Australian approval standards described.

3/ Methods and systems on how to buy direct from factories with international approvals to save significant amounts of money on green packaging.

Michael Webber is an industry professional. He has worked for many large global big brands such as Nestle and Golden State Foods. He has also consulted to Unilever and Simplot and has worked in supplying the supermarkets packaged produce as well as organics.

Michael has championed bio based packaging in many countries and heads up Zero Waste System in Hong Kong and the USA (www.zerowastesystem.com) as well as BioRenew packaging (www.biorenew.com.au).

Michael sits on the boards of bio-based associations and has participated in many global conferences. He cares deeply about giving businesses real cost-effective options in plant-based polymers.

A good explanation of why we need to switch to bio-based packaging is posted on YouTube at <https://www.youtube.com/watch?v=xdykVZj9XJU>.

John Fisher – Chemetall – Cleaning and sanitizing a sprout facility



Chemetall provides chemical solutions to some of Australia's most trusted food manufacturers. My ten years of experience in the food industry enables me to offer a full scope of services from farming to further processing with a specialization in areas of high risk.

My philosophy is to recommend effective cleaning and sanitation products coupled with a thorough understanding of our customer's processes, practices, and expectations to ensure the desired outcome with the best value.

Through a wholistic risk management approach, Chemeall BASF can maintain a clean, safe environment for our customer facilities to produce a wholesome, premium quality product at the most economical cost.

Service responsibilities include:

- Conversing with appropriate personnel
- Inspection of critical areas to identify risk
- Assisting with verification of chemical efficacy
- Implementation of site-specific cleaning procedures
- Consultation on design of new cleaning rooms
- Providing supporting documentation for audits
- Conducting chemical safety & handling training
- Monitoring use of various chemical concentrations
- Ensuring correct application of cleaning equipment
- Proposing correct action plan for any observed issues

Mark Higgins – Senior Manager – Marketing Agency. New South Wales Business Chamber



Mark and his team have been working closely with Parilla Fresh throughout 2018/19 to develop an effective category campaign designed to not only raise the profile of sprouts as a smart, simple and affordable way in which to add a healthy and nutritious component to any meal, but moreover, to also promote the notion that sprouts by their very nature, stand apart as a unique way in which any contemporary cuisine style can add taste and colour to any meal – with ease.

Mark leads the Marketing agency teams for the New South Wales Business Chamber (NSWBC), Australia's largest business focused organization servicing over 20,000 member businesses across the east coast of Australia along with some, 28,000 associate entities. Delivering a full-service marketing and digital offering to member and associate businesses means a full dance card for Mark and his team for much of the calendar year.

In keeping with the mission of the NSWBC, Mark and his team deliver best practice marketing and digital services at ultra-competitive rates, so that any investment in marketing, advertising, digital or social media activity by member and client businesses is delivered with the strict business objectives of the client in mind. On any given day, Mark and his team will deliver business growth outcomes for tier one organizations listed on the Australian ASX right through to local SMB's looking to survive and thrive in the new digital economy.

In a career spanning 20+ years working across Marketing, Communications and Media, Mark has worked for (and on) some of the world's most iconic brands including; Kodak, Mercedes-Benz, Virgin, Qantas, IWC and Manchester United FC.

Mark has domestic and international industry expertise across the following sectors; Government, Financial Services, FMCG, Automotive, Education and Fashion/Beauty. He is particularly well versed in Brand Marketing and Strategy, Campaign Management and Execution, Creative Ideation, Digital marketing, Content creation & Social media, Customer engagement & experience including loyalty & retention programs.

Mark has a passion for Co-Operative & Mutual businesses and organizations that work to deliver true value to customers and contribute to the communities in which they operate. Not surprisingly he has worked at a senior level with some of Australia's leading CME's including; RACQ, NRMA, Host Plus, Australia Bank and a host of Industry Super funds.

In his spare time, you will find Mark down at Bronte beach in Sydney (with a good book in hand), on the golf course, or in the kitchen cooking - and eating!

Dr. Craig Shadbolt
Manager, Food Incident Response and Complaints



Dr. Craig Shadbolt is Manager of the Food Incident Response and Complaints unit with the New South Wales Department of Primary Industries (NSW DPI), Australia's only through-chain food safety agency with regulatory responsibility from farm-to-fork.

Craig has been with the NSW DPI since 2004 and has over 15 years of experience in ensuring that outbreaks of foodborne disease and other food hazards are managed effectively to prevent harm to human health and limit damage to the food industry. This has led to Craig's involvement in primary production and on-farm activities, through to manufacturing and retail/foodservice, in both incident response capacity and industry awareness campaigns.

Prior to joining the NSW DPI, Craig was employed in a scientific advisory role with the Commonwealth Department of Health, Food Safety and Surveillance unit. In this role Craig was responsible for advice and development of food policy and regulation, as well as involvement in the operation of OzFoodNet, Australia's national surveillance system for detection and investigation of foodborne disease outbreaks.

Craig has a BSc Hons (1998) and PhD in Food Microbiology (2004) from the University of Tasmania, specializing in survival and inactivation of *E. coli* under different environmental conditions.

Other Speakers:

Takao Maeda – Yamato – Sprout Growing Equipment

Ed Mills – Sprouts for health story