

# CSIRO's food innovation centre

[www.csiro.au](http://www.csiro.au)



## Your partner in food manufacturing innovation

CSIRO's food innovation centre makes it easy for food, ingredient and equipment manufacturing companies to access our extensive expertise, technologies and support in innovation.

From improving process efficiency and adopting innovative technologies to creating high value products for new markets, CSIRO's food innovation centre is the most extensive food innovation provider to industry in Australia.

We've recently helped our clients to:

- commercialise more than 25 new products, ingredients and technologies
- grow their sales by more than \$200m
- create world-first competitive advantages through patents and licensing
- position themselves for early adoption of the next wave of transformative innovations.

We work with industry everyday to turn aspirations into impact, competitive advantage and profits.



### AT CSIRO WE SHAPE THE FUTURE

We do this by using science to solve real issues. Our research makes a difference to industry, people and the planet.

### FOR FURTHER INFORMATION

CSIRO food innovation centre

Lloyd Simons

t +61 3 9731 3311

e [food-innovation@csiro.au](mailto:food-innovation@csiro.au)

w [www.csiro.au/food-innovation](http://www.csiro.au/food-innovation)

# CSIRO's food innovation centre contacts



## DAIRY

### Roderick Williams

Roderick specialises in the physical properties of dairy foods and the molecular basis of food functionality.

**t** 03 9731 3491

**e** Roderick.Williams@csiro.au



## CONSUMER GOODS

### Ingrid Appelqvist

Ingrid formulates foods that are healthier with controlled texture, flavour perception and nutrient delivery but still taste great.

**t** 02 9490 8310

**e** Ingrid.Appelqvist@csiro.au



## MEAT AND SEAFOOD

### Aarti Tobin

Aarti is a meat scientist with extensive experience developing commercially successful value-added meat products for local and export markets.

**t** 07 3214 2069

**e** Aarti.Tobin@csiro.au



## NUTRITION AND HEALTH

### Nathan O'Callaghan

Nathan works on reducing the impact of non-communicable diseases and improving metabolic health through dietary means in the Australian population.

**t** 08 8303 8867

**e** Nathan.O'Callaghan@csiro.au



## HORTICULTURE AND GRAINS

### Mala Gamage

Mala has almost twenty years experience in researching post-harvest challenges, insect disinfestation technologies and fresh-cut and minimally processed horticultural products.

**t** 03 9731 3471

**e** Thamaramala.Gamage@csiro.au



## PROCESS ENGINEERING

### Peerasak Sanguansri

Peerasak works with major food manufacturers in Australia and overseas to develop opportunities in processing with science.

**t** 03 9731 3221

**e** Peerasak.Sanguansri@csiro.au



## BIOPRODUCTS

### Pablo Juliano

Pablo specialises in innovative bioproduct recovery interventions across the bioresource supply chain.

**t** 03 9731 3276

**e** Pablo.Juliano@csiro.au



## FACILITY HIRE

### Rod Smith

Rod manages Werribee's food manufacturing pilot plant and has 22 years experience in technical management, quality control and product and process development.

**t** 03 9731 3208

**e** Rod.Smith@csiro.au



## SENSORY

### Astrid Poelman

Astrid is a sensory and consumer scientist with over 15 years of experience in applied consumer and sensory research.

**t** 02 9490 8356

**e** Astrid.Poelman@csiro.au



## FOOD SAFETY AND QUALITY

### Sieh Ng

Sieh is a food safety microbiologist with a track record of assessing food safety risks to consumers and improving food product safety.

**t** 03 9731 3327

**e** Sieh.Ng@csiro.au



## FOOD AND INGREDIENT TECHNOLOGIES

### Luz Sanguansri

With over 22 years experience in product and ingredient formulation and commercial scale up, Luz develops new ingredients and products for health and nutrition.

**t** 03 9731 3228

**e** Luz.Sanguansri@csiro.au



## INTELLECTUAL PROPERTY

### Clarissa Wynne

Clarissa has a PhD in chemistry and is a registered patent and trade marks attorney and has detailed knowledge of CSIRO's agri-foods intellectual property portfolio.

**t** 07 3214 2306

**e** Clarissa.Wynne@csiro.au



## SEPARATIONS

### Kirthi Desilva

Kirthi helps companies develop and scale up cost effective separation technologies for value-added ingredients from co-product streams.

**t** 03 9731 3319

**e** Kirthi.Desilva@csiro.au



## CENTRE COORDINATOR

### Lloyd Simons

As business development manager of the Centre and CSIRO's food manufacturing portfolio, Lloyd has helped companies create over \$200M new ingredients and products.

**t** 03 9731 3311

**e** Lloyd.Simons@csiro.au