



WHEN:

WEDNESDAY 6TH SEPTEMBER

WHERE:

Box Hill Golf Club
202 Station Street
Box Hill 3128

WHAT:

Packaging Innovations and Trends in the Meat Industry

TIME:

6.00 pm for a 6.30 pm start
The evening concludes at approx 9.00 pm

COST:

\$60 inc GST for AIP/SPE Members
\$77 inc GST for other Association Members
\$88 inc GST for non-members
(includes a 2 course dinner, beer and wine)

PARKING:

Riversdale Road Golfers & Function Car Park

BOOKINGS CLOSE:

FRIDAY 1ST SEPTEMBER

GUEST SPEAKERS:



Madapusi Srinivasan

Associate Dean, Chemical and Environmental Engineering
RMIT University, Melbourne

Polymers, Plastics and Packaging for a Sustainable Future

Srini is a Professor of Chemical Engineering at RMIT. His previous affiliations include National University of Singapore, University of Texas, and CTC Technologies, Inc. His research expertise includes nanoscale engineering for energy and environment, molecular assembly, polymer composites and hybrids, thin films, surface functionalisation and immobilisation, with preference towards environmentally benign methods of processing.



Alan Adams MAIP

Market Manager - Retail, Case ready Meat, Poultry and Seafood
Sealed Air

Consumer insights into packaging vs food waste and behaviours that are driving change in retail pack formats in the Australian meat case. A review of pack attributes that can capitalise on these changing consumer demands.

A career specialist in food packaging Alan has worked through a number of roles for Trigon Packaging, Innovia Films and now Sealed Air. Formerly National Sales Manager – Cryovac Food Solutions, Alan is now Market Manager Retail and Case Ready for Fresh Red Meat, Poultry and Seafood. In this role Alan has developed a passion for exploring what drives consumer behaviour towards packaging and how our industry needs to change to keep up their changing demands.



Michael Lee MAIP

Manager, High Value Food Frontiers
Meat & Livestock Australia

The latest innovations, trends and opportunities in the meat industry.

Michael comes from a food technology background with 20 years experience across the meat supply chain. Michael completed his post graduate research in new packaging formats and business models for fresh and cooked meats. Since 2012, Michael has been with MLA working on off-farm demand building research and development and innovation capability development programs to create and capture value for industry. As part of Michael's role, investigating emerging packaging trends, developing networks of strategic research providers and partnering with industry to develop and commercialise packaging initiatives are key focus area.



Stuart Shaw

Red Meat Business Manager
Scott Automation + Robotics

An overview of current developments and innovative technologies being Implemented by Scott in the meat processing industry.

Stuart Shaw is the Red Meat Business Manager at Scott Automation + Robotics, which is located in Sydney. Stuart joined Scott Automation + Robotics in 2004 and has over twenty-eight years' experience in automation, materials handling, packaging and processing technology development having held several positions in Australia and Europe in technical and business development roles.



**PACKAGING INNOVATIONS AND TRENDS
IN THE MEAT INDUSTRY**
AIP/SPE VIC **TECHNICAL DINNER**
WEDNESDAY 6TH SEPTEMBER



BOOK ON-LINE, EMAIL, SCAN BACK

NB: To reserve your place simply book on-line, email your booking, or fax back this form.

HOW TO BOOK ?

ON-LINE

To reserve your place **CLICK HERE** to book on-line.

EMAIL : AIP MEMBERS ONLY

AIP Members: Email your confirmation to mark@aipack.com.au
Please indicate in your email if you have any additional guests.

SCAN BACK

To reserve your place fill in details below, scan and email back to mark@aipack.com.au or fax back to +61 7 3009 9916. If you are an AIP Member simply fill in your name, contact number and dietary requirements.

Mr/Ms: _____ Given Name: _____ Surname: _____

Position: _____ Company: _____

Address: _____

State: _____ Post Code: _____

Ph: (_____) _____ Mob: _____

Email address: PRINT CLEARLY _____

Please indicate if you have any allergies or dietary requirements: _____

ADDITIONAL GUESTS

First Name: _____ Surname: _____

Email Address: PRINT CLEARLY _____ Company: _____

Please indicate if any of your guests have any allergies or dietary requirements: _____

First Name: _____ Surname: _____

Email Address: PRINT CLEARLY _____ Company: _____

Please indicate if any of your guests have any allergies or dietary requirements: _____

REGISTRATION FEES

Members

AIP SPE \$60 inc GST QTY: x _____ \$ _____

AIFST AFGC APC APPMA FIAL FPLMA \$77 inc GST QTY: x _____ \$ _____

Non-Members \$88 inc GST QTY: x _____ \$ _____

NB: A Tax Invoice will be sent upon receipt of your booking. The attendance fee includes catering for a two course dinner, beer and wine. Due to catering requirements **NO CANCELLATIONS will be accepted after **Friday the 1st of September**. Replacements will however be accepted.**

Mark Kelton
AIP National Office
☎ **07 3278 4490** ✉ **mark@aipack.com.au**