



CHARCUTERIE AWARDS & SMALLGOODS SUMMIT

August 29-30, 2024 | Shangri La Hotel, Sydney

SUMMIT PROGRAM

Friday, 30th August 2024

Proudly sponsored by





 **SMALLGOODS SUMMIT**

PROGRAM

MC: Richard Cornish

- 8.30am **Welcome** – by National Smallgoods Council Chair **Franz Knoll**
- 8.40am Message from our Major Partner:  **MULTIVAC**
- 8.50am **Crafting the Future**
Adapting to the Evolving Landscape of the Smallgoods Industry: As the smallgoods industry faces a confluence of technological, demographic, consumer, and macroeconomic shifts, businesses must proactively adapt to remain competitive and relevant. Futurist **Nick Abrahams** says that by embracing emerging technologies like Generative AI, understanding changing consumer preferences, and cultivating essential human skills, companies can navigate this evolving landscape, optimise operations, and create meaningful connections with their customers while preserving the artisanal soul of their craft.
- 9.30am **The international future is closer than we think: What goes in the northern hemisphere**
is a signal of what's coming. We turn to the Geneva-based Gira Consulting and ask their Meat and Livestock director **Rupert Claxton**, to discuss the suite of pressures raining down – from climate to carbon, to welfare, to energy and packaging and the eco conscious customer.
- 10.15am **What's coming at us**
We heard the European story – but are we ready for what's coming at us with new packaging paradigms? **Bexley Carman** from the Ikon Group gives the snapshot of what we need to prepare for.
- 10.30am **Break**
- 11.00am **Solving the sustainable packaging challenge**
We turn to the general manager of Ham and Bacon at Don, **Malcolm Davies** is the person responsible for the company's innovation in sustainable packaging and we ask him to share their case story in transitioning to sustainability packaging. We hear both the good, the bad and the ugly.
- 11.15am **Industry Panel**
Exploring the most cost-effective way for smallgoods manufacturers to meet the 2025 (and beyond) legislation: Ikon Group's **Bexley Carman** hosts a discussion with **Malcolm Davies** from Don; **Dave Funnell** from Chop butchery; sales director of DFC Packaging **Simon Martin**; and **Rebecca Kersey**, Senior Packaging Technologist at APCO. They discuss how to address this challenge without dramatically impacting on packaging costs, or more importantly product quality / maximum product life.
- 12.00pm **Luncheon** - Proudly sponsored by 
- 1.00pm **Food safety guidelines – an industry update**
AMIC reports on its progress in developing the new set of guidelines for safe food processing – with food industry consultant **Dr Ian Jensen**.
- 1.15pm **Food trends**
What does the consumer research tell us that we should prepare for in the future of Smallgoods here in Australia? **Howard Parry Husbands**, the CEO of Pollinate draws on his experience and research to provide insights and commentary.
- 1.45pm **How do we navigate the food star ratings and national dietary guidelines and thrive as an industry?**
With **Dr Anneline Padayachee** – food scientist and communicator. With Q&A to follow.
- 2.45pm **Break**
- 3.15pm **Our future generation of manufacturers**
We hear from the recipient of the **2024 Young Smallgoods Achiever** award about what he/she has planned for their career in this industry and where they want to take us.
- 3.30pm **Conversations**
With the world of work morphing at lightning speed, bestselling business author and people and culture expert, **Mandy Johnson** shares her innovative practical strategies to stand out and achieve extraordinary results. Her conversations to attract and hire great new recruits and to develop high-performing individuals and teams, to name just a few, have proved a hit with hundreds of organisations such as Teys Beef, Dairy Australia, Coles and Family Business Australia.
- 4.30pm **Close**

SPEAKERS



Richard Cornish
Author, Food Writer & Celebrity Cook

Richard Cornish is an award-winning food writer who pens the much-loved and irreverent Fairfax column Brain Food. He has co-authored the bestselling MoVida cookbooks with Frank Camorra and Phillipa's Home Baking with Phillipa Grogan. His journalism explores where food comes from, how it gets to us and why some foods taste better than others.



Nick Abrahams
Futurist & Global Head of Digital Transformation
Norton Rose Fulbright

Nick, a LinkedIn Top Voice in Technology, is a partner at Norton Rose Fulbright with over 20 years of experience. He co-founded LawPath and created the first AI-enabled privacy chatbot. Nick serves on several boards, hosts the podcast Web3 goes Mainstream, and is an adjunct professor at Bond University.



Rupert Claxton
Meat and Livestock Director
Gira

Rupert, a strategy consultant at Gira since 2003, specializes in global meat and livestock markets. Gira, founded in Geneva in 1979, is an independent food consultancy. Rupert analyzes international meat demand and supply systems, leveraging insights from Asia to the Americas, informed by his UK farming background.



Bexley H Carman
Business Development Director
iKON Pack Australia & New Zealand

With over 35 years in the food industry, Bexley has held senior roles, including General Manager at Master Butchers South Australia. Now Business Development Director at iKON Pack Australia & New Zealand, he sources high-quality, sustainable packaging solutions. His recent focus has been on exceeding packaging demands in the meat and proteins industry.



Malcolm Davies
General Manager Ham & Bacon
Don Smallgoods

Malcolm has been with Don Smallgoods since 2015, initially as Finance Director and subsequently 3 years as General Manager of Don's Ham and Bacon business unit. Prior to joining Don, Malcolm worked in the FMCG and dairy sector in Australia and New Zealand for 20 years. The Don team and Malcolm have recently been focused on improving packaging from a consumer and sustainability perspective.



Dr. Ian Jenson
Principal
FIRST Management

Dr. Ian Jenson, a food microbiologist, has expertise in industrial fermentation, fermented foods, and meat safety. With 20 years at Meat & Livestock Australia, he enhanced red meat safety and global trade. He completed a PhD on research innovation and now leads FIRST Management Pty Ltd, focusing on food innovation and technology management.



Howard Parry-Husbands
CEO
Pollinate

Howard, founder and CEO of Pollinate, leads a top strategic research consultancy in Australia. With over 15 years of research on consumer attitudes towards the environment, he also serves on Planet Ark's board. Howard is studying a Masters of Environment at ANU and is passionate about sustainability, food, and effective communication.



Dr. Anneline Padayachee
The Food Scientist

Dr. Anneline Padayachee, PhD, enhances food nutrition and promotes its role in health. Recognized nationally, she advises clients, contributes to professional organizations, and has received awards for her work. Anneline's personal health journey fuels her advocacy for nutrition and the critical role of farmers in public health improvement.



Mandy Johnson
Best-selling Author

Mandy Johnson, a best-selling author and start-up founder, was an ex-director at Flight Centre UK. She's collaborated with companies like Virgin Australia and Michael Hill Jewellery. An Asia/Pacific Talent Conference speaker, she's been featured on major media and lectures MBA students. Her work is included in university textbooks.