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## **NEWS FROM THE TASMANIAN INSTITUTE OF AGRICULTURE**

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# Media Release

## Chiefs of Staff, News Directors

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### Special food science event has all the right ingredients

Take some world-leading food scientists, add some local industry experts, throw in a sampling of delicious food and beverages and you have the recipe for an exciting evening of science.

The first-ever Food Science Extravaganza event has all this and more and kicks-off tonight from 6pm at the University of Tasmania's Sandy Bay campus.

The event, run by the Tasmanian Institute of Agriculture (TIA), will be a unique opportunity for people to hear from food scientists, local producers and experts about the science that goes into delivering safe, delicious and sometimes even functional food.

The event pairs researchers from TIA with local producers and gourmet food experts, and promises a complete sensory experience.

Not only will attendees get to witness live food-making demonstrations and presentations, but at the same time they will get to enjoy delicious tasters of the food they are hearing about.

Sally Dakis from ABC Rural will be MC for the night and leads an exceptional line-up of presenters.

Opening the event will be Rodney Dunn from the Agrarian Kitchen and TIA animal scientist, Associate Professor Aduli Malau-Aduli, who will be cooking up moist tender lamb and beef on the BBQ for attendees and sharing the science behind why the meat is so tender and nutritious.

The event has completely booked out, with more than 275 people expected to fill the Stanley Burbury Lecture Theatre at the University.

TIA's Dr Jo Jones coordinated the event and says the positive response has been overwhelming.

"We are so excited by the interest from the public and the support from local businesses that have generously contributed to the event," Dr Jones said.

"It is a great opportunity for people to find out more about the innovative research going on at TIA in a way that is dynamic, engaging and different to anything we have done before."

Dr Jones, who works as a viticulturist and wine science researcher at TIA will present on the night with Ashley Huntington from 2 Metre Tall Farmhouse Ale and Cider.

The two are promising to bring fizz and bubble to the evening by giving an insight into what goes into making premium wine and cider.

"Many people enjoy a glass of delicious wine or cider, but might not be aware of the scientific process the goes into making it," Dr Jones said.

"At TIA we work closely with the local wine and cider industries and conduct industry embedded research at all points along the production spectrum, from the vineyards and orchards to the wineries and cider houses."

"These industries are wonderful to work with. They are so driven to produce a premium quality product and that is where we add value through our research."

**Other highlights of the event include:**

- **Cheese taste and textural experience** delivered by Madeleine Delaney from Hill St Grocer and TIA microbiologist and cheese guru, Associate Professor Tom Ross.
- **Is it ever too cold for ice cream?** TIA berry horticulturist Michele Buntain joins Scott Logie from Black Mountain Larder to produce a magical moment in science with Westerway Raspberries and ice-cream.
- **What are functional foods and how can they boost your brain power, stamina and speed?** Be amazed as TIA scientist Roger Stanley unlocks the secret power of food ingredients.
- **Why gut microbes are important** and have a major impact on your health will be explored by microbiologist Anthony Baker in a fascinating and surprising talk.
- **Science inspired fiction** - hear from a food microbiologist who writes science thriller fiction books in his spare time.

For those that missed out on tickets, the event will be available to watch via live streaming at: <https://livestream.com/UniversityofTasmania/events/4369246>

The event has been funded by Inspiring Australia, with support from: The Agrarian Kitchen, Greenham Beef, Two Metre Tall Farmhouse Ale & Cider, Black Mountain Ice Cream, Hill St Grocer, Grandvewe Cheeses, Golden Free Range Eggs, Lion Nathan, Houston's Farm, Cascade Beverages, Westerway Raspberry Farm and Meadowbank Wines.

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