Agents of change: transforming the food industry for Australia, Asia and beyond

Innovative Wine Production: responding to climate, water, market and economic challenges

This Training Centre for Innovative Wine Production will provide new knowledge, methods and technologies as well as highly skilled PhD and postdoctoral researchers to tackle the main challenges for industry: Climate warming, water restrictions, changing consumer preferences and rising wine alcohol content, in order to help make the wines that consumers want.

Training Centre Director:
Professor Vladimir Jiranek, The University of Adelaide

Partners:
Laffort Oenologie Australia Pty Limited, Lowe Wines Pty Ltd, Memstar Pty Ltd, NSW Department of Primary Industries, TarAC Technologies, Treasury Wine Estates Vintners Ltd

ARC Funding: $2,405,204

Image courtesy: The University of Adelaide. Lab-scale fermentations

A molecular technology platform for enabling the next revolution in the food industry

Society needs new approaches for solving the difficulties of providing enough food for the future. This Training Centre will train young scientists in the application of applying molecular analysis skills to solve specific problems that the food industry faces in the whole process of taking food production from “field to fork”.

Training Centre Director:
Professor Paul Haynes, Macquarie University

Partners:
Agritechnology Pty Ltd, Grain Growers Ltd, Gratuk Technologies Pty Ltd, NSW Fisheries

ARC Funding: $2,100,000

Image courtesy: The University of New South Wales. Food Science and Technology students performing sensory analysis.

Training Centre for Advanced Technologies in Food Manufacture

This Training Centre for Advanced Technologies in Food Manufacture will enable Australian food processing and manufacturing companies to meet the increasing threats of international competition. It will do this through collaboration between industry and the Training Centre’s food science, nutrition and engineering researchers and the development of innovative technologies.

Training Centre Director:
Associate Professor Jayashree Arco, The University of New South Wales

Partners:
Aflite Pty Ltd, Commonwealth Scientific and Industrial Research Organisation, Coorow Seeds, Food Allergy Research and Resource Program, NSW Department of Primary Industries, Peanut Company of Australia, Simplot Australia Pty Ltd, The Smith’s Snackfood Company Limited

ARC Funding: $2,100,000

Image courtesy: The University of Queensland, Professor Melissa Fitzgerald

This Training Centre will train a cohort of innovation scientists who will facilitate transformation of the Australian food industry. This will include manufacturing, processing and value chain analysis, and take advantage of opportunities for Australia to meet the demand for safe, healthy and high quality foods and retail ready ingredients in the Asian century.

Training Centre Director:
Professor Melissa Fitzgerald, The University of Queensland

Partners:
Australian Food and Grocery Council

ARC Funding: $2,695,000

Image courtesy: The University of Queensland, Professor Melissa Fitzgerald