

ASB CONFERENCE 2025



15TH October 2025

Broadbeach, Gold Coast

S O F I T E L



Karin Blacow

Position: Senior Lead Food Safety Specialist

Company: Commercial Food Sanitation (CFS)

Keynote Topic: "Artisan to Industrial: Streamlining Hygiene Across Bakery Operations"

Bio: With over 20 years of experience, Karin Blacow is a seasoned expert in food safety, currently leading initiatives at CFS. She is dedicated to promoting a proactive food safety culture through training and strategic guidance. Karin's focus is on reducing food safety risks by integrating sanitation into every aspect of food production.

Victoria Clem

Position: Head of Cake, Muffin & Donut Innovation

Company: Allied Pinnacle

Keynote Topic: Consumer trends, the 'major consumer' and 'influential consumers' and how that inspires product development

Bio: Victoria Clem is renowned for her innovative approach to bakery product development. Leading the innovation team at Allied Pinnacle, she blends creativity with practical insights to drive new trends in cakes, muffins, and donuts. Her participation in global events like the IBA trade fair informs her forward-thinking strategies.



Stewart Eddie

Position: Food Technologist

Company: ASKAFOODTECH

Keynote Topic: "Behind the Bake: A Real-World Approach to New Product Development (NPD). Subtitle: How a robust NPD process helps bring bakery ideas to life — from concept to commercialisation."

Bio: Stewart Eddie offers over two decades of food manufacturing expertise. Through ASKAFOODTECH, he provides straightforward advice on navigating compliance, allergens, and regulations, helping businesses from concept to market.

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Katherine Sherrie

Position: Business Development Manager

Company: FPM Cereal Milling Systems

Keynote Topic: TBC

Bio: Katherine Sherrie is instrumental in the growth of her family's milling business. Her background in marketing and her ongoing education in flour milling inform her strategic vision. Katherine is recognized for her leadership and contributions to both the milling and marketing industries.

Kemilyn Ferraz

Position: Marketing Executive, ANZ

Company: Ingredion

Keynote Topic: "Beyond Taste: How Texture Shapes Bakery Innovation Across Asia Pacific."

Bio: Kemilyn Ferraz leverages her diverse experience to drive marketing strategies for Ingredion. Her focus on texture innovation and clean label solutions enhances bakery and snack segments in the ANZ region, ensuring alignment with customer needs and industry trends.

Join us at the Bakery Innovation Conference 2025 for inspiring insights and cutting-edge topics presented by industry leaders.



Scholarship Toast

Time: 6:30pm-9:30pm

Broadbeach Room at the Sofitel, Broadbeach

The excitement begins the night before the conference with the Scholarship Toast, a brand-new networking event on October 14th 2025. Held at the Sofitel, this elegant evening will honour the **Australian Scholarship Regional Winners**—and set the stage for the big reveal.

