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IAN JENSON

Summary

Dr Ian Jenson, is a food industry quality, food safety, and development professional, with deep experience of R&D program design and project management, and innovation at a project, company and industry level. He is experienced in food policy and regulation at a national and international level and an active participant in the profession.

Academic / Professional Achievement

Bachelor of Science, University of New South Wales, Microbiology and Biotechnology Program

Master of Science, University of New South Wales, Bioprocess Engineering, School of Chemical Engineering and Industrial Chemistry

Doctor of Philosophy, University of Tasmania, Innovation in Agriculture

Certificate IV in Workplace Assessment and Training

Fellow of the Australian Society for Microbiology (food and industrial microbiology)

Fellow of the Australian Institute of Food Science and Technology

Professional experience / achievement

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|-----------|---|
| 1984-1988 | Microbiologist/Quality Assurance Manager, Mauri Laboratories <ul style="list-style-type: none">• characterisation and selection of starter cultures for dairy and meat fermentations, including bacteriophage sensitivity and physiological characters• production development and problem-solving• customer technical services• technical advice on food preservatives, test systems |
| 1989-1995 | Divisional Microbiologist, Burns Philp, Food and Fermentation Division <ul style="list-style-type: none">• yeast microbiology R&D program• international microbiological troubleshooting, support, and improvement service• amendment of the <i>Food Standards Code</i> for the use of nisin as a food preservative in crumpets• NATA accredited laboratory to the ISO 17025 standard |
| 1995-1998 | Technical Services Manager, Burns Philp, Technology and Research <ul style="list-style-type: none">• international technical services group (chemistry, microbiology, bakery)• patent prosecution and opposition• training in food safety to international operations• technical resources developed for improving international operations• technical assessment and support for potential business acquisitions / divestments |

- 1998-2001 Manager- Quality Safety Health and Environment, DSM Food Specialties Australia,
- comprehensive food safety plan for products
 - ISO 9001 quality system
 - best practice workplace safety standards
 - workplace safety culture
 - response to regulations on genetically modified organisms (GMOs) in food
 - business management team
- 2001-2022 Program Manager- Food Safety / Market Access Science and Technology, Meat & Livestock Australia
- design and operation of the program to produce innovation outcomes; implementation of best practice in design and evaluation
 - lead industry, government and market stakeholders to develop a research and development program to meet community expectations, manage (potential) risks, and gain or maintain favourable market access.
 - relationships with research providers (Universities, CSIRO, state-based agricultural research organisations), consultants, and technology providers
 - communication to industry meetings, conferences, reports, scientific publications etc. Embed advances into industry training.
 - drive change based on research conducted and the established coalition of actors.
 - lead market access technical projects
 - advice on technical issues and crisis management.
 - predicting the shelf life of meat, and using IoT devices and digital capabilities, to manage shelf life in near to real time, allowing improvement in cold chain management practices.
 - consumer trust and need for assurance of integrity and how that can be achieved through the supply chain technologies.
 - development of Animal Sector Antimicrobial Resistance Plan; Australian Veterinary Antimicrobial Stewardship Conference
 - represent the science in multiple forums including with State and Commonwealth regulators on development of appropriate regulations and response to importing country requirements. Produce multiple guides to regulatory compliance. Also, actively pursue regulatory reform in importing countries.
- 2022 Director and Principal Consultant, FIRST Management
- Senior Adjunct Researcher, Centre for Food Safety and Innovation, University of Tasmania

Committee / Working Group / Professional membership

World Health Organisation / Food and Agriculture Organisation. Joint Expert Meetings on Microbiological Risk Assessment

- Meeting on Control of Shiga toxin-producing Escherichia coli (STEC) in Food Animals, Meat and Dairy Products.



- Meeting on Interventions for the Control of Non-typhoidal *Salmonella* spp. in Beef and Pork. 2016 <https://apps.who.int/iris/handle/10665/249529>
- Meeting on risk assessment and risk management of Enterohaemorrhagic *E. coli* in meat. 2006 https://www.who.int/foodsafety/publications/mra_18/en/

Codex Alimentarius Commission

- Committee on Meat Hygiene, Member of the Australian Delegation, 2003, 2004, 2005
- Taskforce on Antimicrobial Resistance, Member of the International Meat Secretariat delegation, 2021

SAFEMEAT <http://safemeat.com.au/>

representing Meat & Livestock Australia on the Advisory group, 2003-2022

Meat Standards Committee <https://www.publish.csiro.au/book/5553/>

Member, representing Meat & Livestock Australia, 2001-2007

Australian Food Safety Centre of Excellence

Member, Centre Advisory Board, representing Meat & Livestock Australia, 2003-2007

- National Association of Testing Authorities, Australia <https://www.nata.com.au/>
Assessor, Biological testing, 1989- present
- Biological Testing Accreditation Advisory Committee, 2008-2012
- Standards Australia <https://www.standards.org.au/>
Member of Committee FT-004 (now FT-035) Food Microbiology, 1996-2022
Member of Committee FT-021 Meat Standards, 2002-2022
Member of Committee FT-024 Food Technology, 2005-2022

Export Meat Industry Advisory Committee

<https://www.agriculture.gov.au/biosecurity/partnerships/consultative-committees/emiac>

Member, representing Meat & Livestock Australia, 2001-2022

International Dairy Federation

- Member of the Australian Delegation to the Annual Session of the International Dairy Federation, 1987, 1988
- Member, representing Australia on expert groups: 'Standard of Identity for Lactic Acid Bacteria' and 'New Technologies for Fermented Milk Products'
- Australian Society for Microbiology
National Convenor, Food Microbiology Special Interest Group, 1991-1994
- NSW Branch Fellowship Advisor 1992-2000

Australian Institute of Food Science and Technology

- NSW Branch Food Microbiology committee, 1989-2002
- committee member for several Australian Food Microbiology Conferences held in Sydney
- Technical Program Coordinator, 14th Australian Food Microbiology Conference / 2nd IAFP Asia Pacific Symposium, 2011

Editorial Board, *Food Protection Trends* <https://www.foodprotection.org/publications/food-protection-trends/>

Editorial Board, *Applied and Environmental Microbiology* <https://aem.asm.org/>



Selected Publications

- Sumner, J., et al., The changing shelf life of chilled, vacuum-packed red meat, in Food safety and quality-based shelf life of perishable foods, P.J. Taormina and M. Hardin, Editors. 2021, Springer. p. 145-156.
- Hernandez-Jover, M., et al., Semi-quantitative food safety risk profile of the Australian red meat industry. *International Journal of Food Microbiology*, 2021. 353: p. 109294.
- Sakai, K., et al., Development of a Maillard Reaction–Based Time-Temperature Integrator/indicator (TTI) for Visual Monitoring of Chilled Beef During Long-term Storage and Distribution. *Food and Bioprocess Technology*, 2020. 13: p. 2094-2103.
- Jenson, I., Turning Research into Innovation: A Systems Approach to Innovation in Food Safety. *Food Protection Trends*, 2019. 39(5): p. 420-429.
- Barlow, R.S., et al., Antimicrobial susceptibility of bacteria from healthy cattle and sheep at slaughter. *Australian Veterinary Journal*, 2019. 97(8): p. 285-287.
- Fegan, N. and I. Jenson, The role of meat in foodborne disease: Is there a coming revolution in risk assessment and management? *Meat Sci*, 2018. 144: p. 22-29.
- Kiermeier, A., J. Sumner, and I. Jenson, Effect of sampling plans on the risk of *Escherichia coli* O157 illness. *Journal of Food Protection*, 2015. 78(7): p. 1370-1374.
- Jenson, I., et al., Safety of Meat and Meat Products in the Twenty-first Century, in *Practical Food Safety: Contemporary Issues and Future Directions*, R. Bhat and V.M. Gomez-Lopez, Editors. 2014, Wiley Blackwell. p. 553-575.
- Jenson, I., *Bacillus*: Detection by classical cultural techniques, in *Encyclopedia of Food Microbiology*, C.A. Batt and M.L. Tortorello, Editors. 2014, Elsevier. p. 111-117.
- Small, A.H., et al., Vacuum-packed beef primals with extremely long shelf life have unusual microbiological counts. *Journal of Food Protection*, 2012. 75(8): p. 1524-1527.
- Jenson, I. and J. Sumner, Performance standards and meat safety - Developments and direction. *Meat Science*, 2012. 92(3): p. 260-266.
- Jenson, I., et al., *Listeria monocytogenes* in Australian ready-to-eat meats: Risks and controls. *Food Australia*, 2009. 61(6): p. 240-245.
- Pointon, A., et al., A risk profile of the Australian red meat industry: Approach and management. *Food Control*, 2006. 17(9): p. 712-718.
- Jenson, I., T. Maguire, and J. Sumner, Validation of HACCP in red meat processing, in *World meat hygiene and inspection congress*. 2004: Cambridge.
- Jenson, I. and C.J. Moir, *Bacillus cereus* and other *Bacillus* species, in *Foodborne microorganisms of public health significance*, A.D. Hocking, Editor. 2003, Australian Institute of Food Science and Technology: Waterloo. p. 445-478
- Jenson, I., Bread and baker's yeast, in *Microbiology of fermented foods*, B.J.B. Wood, Editor. 1998, Blackie: London. p. 172-198.
- Jenson, I., L. Baird, and J. Delves-Broughton, The use of nisin as a preservative in crumpets. *Journal of Food Protection*, 1994. 57(10): p. 874-877.
- Browning, P.D., H. Nimmo, and I. Jenson. Factors limiting the growth of yeast in malt whisky wort. in 4th Aviemore conference on malting, brewing and distilling. 1994. Aviemore: Institute of Brewing.

