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3D Printing Technology for Value-Added Red Meat

Melbourne – On May 02, 2017, the **3D Food Printing Conference Asia-Pacific** will take place at Monash University, Food Innovation Centre, Melbourne, Australia.

3D food printing will be the focus of a major conference to be held in Australia in May – and in particular the opportunities this technology has for the red-meat sector.

The 3D Food Printing Conference Asia-Pacific, supported by Meat & Livestock Australia (MLA) and organised by Jakajima, will bring expert speakers in the 3D printing field together to discuss the future potential of this technology.

The Asia-Pacific Conference follows a similar successful event organised by Jakajima in Europe in 2016, which heard about the existing uses of 3D technology, as well as what future opportunities may exist.

As with every 3D printing application, there is a lot of hype around 3D food printing. Not only are large companies utilising the technology, but many start-ups are introducing 3D Food printers as part of their set-ups. Last year's conference in Europe heard about how people can already now eat 3D printed dinners in restaurants.

For red meat, 3D printing represents an exciting opportunity to add value to current secondary cuts, trims and by products by developing "meat ink". For example, in the aged care sector, 3D printing provides an opportunity for the red meat industry to offer high protein and nutritious meals that can be presented in various shapes and sizes, and more appetizing than the traditional pureed food.

There is a need for creation new business models to meet the demands of different markets who want personalized approaches to nutrients or textures, rather than the current whole muscle product.

MLA General Manager – Research Development & Innovation Sean Starling said the conference was an opportunity to hear from global speakers and see demonstrations of 3DP food technology – and follows a recent research project by MLA which reviewed market acceptance and value proposition for 3D printed food with meat as an ingredient.

"For the Australian red meat industry to remain globally competitive we have to embrace innovation and new technology to ensure we continue to grow our markets and provide greater value for the industry," Mr Starling said.

"Learning more about 3D technology and engaging with industry as to what's next will be a key outcome of the conference."

The 3D Food Printing Conference will tackle all aspects of the new market opportunities and challenges from this technology.

Speakers from **Forbes Meisner, byFlow, University of Canberra, University of Wollongong and many more will tackle topics related to 3D Printing Technology for Value-Added Red Meat.**

For further information about the 3D Food Printing Conference Asia-Pacific, we invite you to visit

<https://3dfoodprintingconference.asia/>

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About MLA:

Meat & Livestock Australia Limited (MLA) delivers marketing and research and development services for Australia's cattle, sheep and goat producers, creating opportunities from their combined investments to build demand and productivity across the supply chain. Most of MLA's funding comes from transaction levies placed on the sale of livestock, with the Australian Government providing matched funding for levy investment in most R&D.

About Jakajima:

Jakajima is the matchmaker for innovators in the high tech industry, ranging from 3D printing to Internet of Things, from Drones to Health Tech. We organize those activities that bring innovators from different value chains and different professions together, in order to endeavour innovations and to create new partnerships, products and/or services. www.jakajima.eu

Arrangements for the media

The conference organizers welcome enquiries from electronic media and the press. Accredited journalists can attend this conference free of charge. We are happy to help arrange interviews with the speakers. Please help us to help you. Press accreditation should be arranged in advance of the conference.

To register for a complimentary media pass, contact Esther Wendrich.

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