



Media release – Wednesday, 26 April 2017

## 3D Food Printing Conference to be held next week

The opportunities for the Australian red meat industry from 3D printing technology will be a key focus of the upcoming 3D Food Printing Conference Asia-Pacific – to be held at Monash University, Melbourne next Tuesday, 2 May 2017.

The conference, supported by Meat & Livestock Australia (MLA), will feature a host of prominent local and international speakers to discuss the opportunities currently available and where the technology may assist the industry.

Topics being discussed during the conference include custom nutrition, food design, food components, hardware and software developments and business models.

The conference will also include demonstrations of 3D printed technology, including a cooking demonstration of 3D printed red meat.

MLA's Michael Lee, who is speaking at the conference, said 3D food printing represents an exciting opportunity to add value to the red meat industry by utilising secondary cuts, trim and by products that are currently not utilised fully. These products can be used in areas such as the aged care sector, where red meat that is high in protein and nutrition can be presented in a form that is easy to chew and appetizing.

The 2016 European edition of the 3D Food Printing Conference showcased the types of products that are already available overseas, including on restaurant menus. However, the reality is there is significant research and development that needs to be undertaken before we see these products widespread in any consumer market.

Speakers will include Michael Lee from MLA, Bhesh Bhandari from University of Queensland, Frits Hoff from byFlow, Claire Smith from Forbes Meisner, Dr Aarti Tobin from CSIRO and Gerd Funk from Print2taste.

For further information or to register, visit [www.3dfoodprintingconference.asia](http://www.3dfoodprintingconference.asia).

The event will also be open to media, who are encouraged to register at [www.3dfoodprintingconference.asia](http://www.3dfoodprintingconference.asia) or contact MLA.

**Ends**

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### For media enquiries contact:

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### Arrangements for the media at the conference

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. She can be reached at e.wendrich@jakajima.eu or during European office hours on +31 620008576.

**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](http://www.jakajima.eu)