

FINAL PROGRAMME

22nd Biennial International Congress & Exhibition

3-6 September 2017
Century City Convention Centre
Cape Town



A hunger for change: innovations, solutions & emerging technologies

www.saafofst2017.org.za

SAAFoST FOUNDATION

The SAAFoST Foundation, IT No. 643/2012, is an independent Trust established to manage the awarding of bursaries and academic achievements made annually using SAAFoST's surplus funds.

The Foundation is run by an independent board of trustees who have to ensure that all funds under its control are used optimally to finance bursaries and awards for students studying Food Science and Technology.

The current trustees are David Watson, Janusz Luterek, Francina Makhoane and Hettie Schönfeldt.

The SAAFoST Foundation is offering to administer bursaries in the field of Food Science and Technology, sponsored by companies involved in the food industry, free of charge. The Foundation can handle the whole process of selection of candidates, payment of fees and the monitoring of progress of students. We will also ensure that the company awarding the bursary will be able to claim its contribution towards Skills Development of Socio-Economic Development in terms of the B-BBEE codes.

A number of companies are already channelling bursary funds through the Foundation and these are Maccallum (Pty) Ltd, Hilltop Food Ingredients, Sunspray Food Ingredients (Pty) Ltd, Crown Food Group, Swift Silliker t/a Mérieux NutriSciences, Kerry Ingredients South Africa (Pty) Ltd and Tate & Lyle.

If you are interested or require any further details, please contact me via the SAAFoST Secretariat at the address below:

SAAFoST Secretariat

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David Watson

CHAIRMAN: SAAFoST FOUNDATION

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WELCOME MESSAGES

Message from the Congress Chair



Welcome to the 22nd SAAFoST Biennial Congress. We are delighted, once again, to be hosting the event in beautiful Cape Town. We hope you agree that the new Century City Convention Centre is a stunning venue that has allowed us to optimise the delegate experience.

The extensive programme covers current and important issues affecting our profession and also provides a platform for young and established researchers to present their work. We are fortunate to have secured world-renowned speakers who will keep delegates engrossed as they cover a wide range of topics with scientific and commercial appeal. The first screening on the African continent of the film Food Evolution will be a high spot that is sure to generate discussion.

An exhibition that was sold out nine months before the event signifies the importance that our exhibitors place on being part of a SAAFoST Congress. The Product Theatre will allow new and exciting products and services to be showcased.

We sincerely thank our generous sponsors whose contributions have assisted us in putting together this event and ensuring that SAAFoST once again delivers unrivalled value for money to our delegates. Without their support, we would not have been able to hold the early bird registration fee to the 2015 level and significantly reduce the student fee, to encourage participation from the lifeblood of our industry.

I should especially like to acknowledge the Local Organising Committee for their help and commitment to making the event a success. Some of the members are veterans of the 2005 and 2010 Congresses. This year, however, we have also been lucky to have several vibrant youngsters involved. They have helped to make Professor Amanda Minnaar's vision of a SAAFoST with relevance to our young members a reality. It is truly an eye opener for them to realise the amount of time and effort that goes into organising a congress—but also how exciting and rewarding it is.

We trust you will leave Cape Town enlivened by new experiences and knowledge. However, do not forget – although we are all here for the serious stuff, we also need to have fun.

Enjoy!

Rosie Maguire
Congress Chair 2017

Message from the SAAFoST President



It is an honour and great pleasure to welcome you to the 22nd SAAFoST Biennial Congress and Exhibition in Cape Town, the Mother City, from 3 - 6 September 2017.

The SAAFoST Biennial Congress and Exhibition is undoubtedly the premier food science and technology event in Southern Africa and this year is no different. This Congress has a spectacular line-up of speakers, both national and international, as you can see from the scientific programme. Included in the 3-day event, as always, are world-class exhibitors, showcasing their services, ingredients, technological innovations and so much more.

We are also exceptionally proud to host the Governing Council (GC) meeting of the International Union of Food Science and Technology (IUFoST) on 2 and 3 September. The last time this occurred was during the IUFoST World Congress, held in Cape Town in 2010. A number of GC members are presenting papers at Congress, thus contributing to the outstanding scientific programme. A warm welcome to you all and thank you for choosing South Africa as the venue for the 2017 IUFoST GC meeting.

There is yet more to come! Two Post-Congress Workshops will be held on 7 September 2017. It is wonderful to welcome back both Compusense, which is sponsoring the Sensory Workshop and the International Life Sciences Institute of South Africa (ILSI SA) which is hosting a workshop on "Are South Africans Moving Towards Healthy Eating?"

This Congress certainly promises something for everyone. Prepare yourselves to be excited and inspired. Welcome to Cape Town to celebrate food science and technology in Africa and around the world.

Yours sincerely,

Lucia Anelich
SAAFoST President

ORGANISATION

SAAFoST Governing Council 2015 - 2017

President	Prof. Amanda Minnaar [†]
President Elect / Acting President	Lucia Anelich
Vice-President	Anza Bester
Immediate Past President	Ryan Ponquett
KZN Branch Chair	Russell Hové
KZN Branch Representative	James McLean
Treasurer	Rosie Maguire
Cape Branch Chair	Gunnar Sigge
Cape Branch Representative	Grant Momplé
Cape Branch Representative	Jacques van den Berg
Northern Branch Chair	Denise Metcalfe
Northern Branch Representative	Naushad Emmambux
Northern Branch / OFS Representative	Hanita Swanepoel
Legislation Advisor	Nigel Sunley
Executive Director	Owen Frisby
Membership Development Officer	Irene Burke
Editor FST Magazine	Tricia Fitchet
Secretariat (Turners)	Gill Slaughter

Local Organising Committee (LOC)

LOC Chair	Rosie Maguire
Treasurer	Jennifer Ricketts
Exhibition	Jacques van den Berg
Sponsorship	Paul Vet
Scientific Programme	Gunnar Sigge
Marketing	Tricia Fitchet
Media and Social Programme	Grant Momplé

Other LOC members

Christine Vandenheede	Claire Pauck
Emma Phillips	Jessica Kemp
Melanie Naidoo	Petri Horn

Professional Conference Organiser (PCO)

Operations	Gill Slaughter
Scientific Programme	Lethisha Narayan
Exhibition and Sponsorship	Catherine Taylor
Registration	Leanne Armoogam
Social Events	Michelle Booth

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CONGRESS INFORMATION

The 22nd SAAFoST Biennial Congress and Exhibition will be held at the Century City Conference Centre (CCCC) 3rd – 6th September 2017.

Abstracts (USB sponsored by DDW)

Abstracts of the presentations are available on the USB sticks that will be handed out at the registration desk.

Accommodation

If you have any queries with your accommodation (booked through Turners Conferences), kindly come to the registration desk in the foyer.

Badges (sponsored by Barentz)

Please note that delegates are required to wear their congress badges at all times in the CCCC. Access to all venues will be monitored.

Catering

Complimentary tea / coffee & lunch for delegates and exhibitors, will be served in foyer & hall D at the times specified in the scientific programme.

Congress App (sponsored by FoodTech Ingredients)

The congress app contains information about the programme.

First Aid

Trained paramedics are on duty for the duration of the Congress. If you require first aid treatment, kindly go to the first aid room behind reception or come to the registration desk.

Indemnity / Insurance

The Congress Organisers have taken reasonable care in making arrangements for the Congress, Exhibition, and Social Programme. Neither the Organising Body, the Local Core Organising Committee, the Professional Congress Organiser, nor its sponsors or committee members assume any responsibility, contractual or delictual for any loss, injury or damage to persons or belongings, or additional expenses incurred as a result of delays or changes in air, rail, sea, road or other services, strikes, sicknesses, weather, or for any acts or omissions by any persons, or for any unforeseen changes to the programme including cancellation of the Congress due to force majeure or any related events or activities.

All participants are accordingly advised to make their own arrangements for adequate insurance cover including personal health and travel insurance.

Lost and Found

For information about lost and found property, please visit the CCCC reception desk.

Mobile Phones

Delegates are requested to turn their mobile phones off when entering sessions.

Parking

Saturday, 2 September and Sunday, 3 September
R40.00 per single exit parking ticket.

Monday, 4 September - Wednesday, 6 September
1 Complimentary single exit parking ticket per day.

Prayer Room

A prayer room for delegates of any faith, can be located upstairs in meeting room 4.

Public notification regarding Photography

A photographer has been commissioned by SAAFoST to take photographs at this event.

These photographs may be included in promotional, corporate publications and on its website. They may also be circulated in the media and made available to interested parties.

Registration Desk Times (sponsored by SAI Global)

DATE	TIME
Sunday 3 September	15:00 – 18:00
Monday 4 September	07:00 – 18:00
Tuesday 5 September	07:00 – 17:00
Wednesday 6 September	07:00 – 17:00

CONGRESS INFORMATION

Smoking Policy

The CCCC is a non-smoking venue. There are designated smoking areas outside the building.

Social Programme

Welcome Reception

Date: Sunday, 3 September 2017
Venue: The Square Café, Century City Hotel
Time: 18:30
Dress: Smart Casual

Sparkling wine sponsored by Woolworths.

There is no cost to attend this function. Please note numbers are limited.

Young Professionals Evening

Date: Monday, 4 September 2017
Venue: Cape Town Fish Market, Canal Walk
Time: 20:00
Dress: Casual

We have arranged for the young professionals to have an evening away together, a short stroll from the conference venue. The wonderful Cape Town Fish Market, with its panoramic views over the Canal Walk lake, is the venue for this social event and can be found in and around Canal Walk's favourite watering holes.

Gala Banquet

Date: Tuesday, 5 September 2017
Venue: Smugglers, Ratanga Junction, Century Boulevard.
Century City, Cape Town
Time: 19:00
Dress: Smart / Formal

Banquet wine sponsored by Distell
Flowers sponsored by Afriplex

Smugglers, one of the elegant restaurants in Ratanga Junction theme park, is the venue for the gala banquet. Situated on the water's edge, this double storey venue on the North bank of the Ratanga River is within walking distance of the Century City Conference Centre. Floor to ceiling windows lend atmosphere to an enjoyable evening, while a large timber deck on the downstairs level offers a beautiful view of the canal waterway.

Numbers are limited to 300, so be sure to book your place!
Tickets are available at R550.

Social Media

Join the conversation – follow us on Instagram, Twitter or Facebook.

Instagram	saafost_congress17
Twitter	@SAAFoSTofficial
Facebook	SAFoodScienceTechnology
LinkedIn	SAAFoST

For further congress updates and news follow FST on Twitter: @foodscieditor

Speaker Preview Room

The speaker preview room is located upstairs in room 1. Presenters are required to visit the room to upload their presentation to the technical team who will ensure that it is available in the meeting rooms as per the programme schedule. Please visit the speaker preparation centre on the day before your scheduled presentation.

Speaker preview desk operating times are:

DATE	TIME
Sunday 3 September	15:00 – 18:00
Monday 4 September	07:00 – 18:00
Tuesday 5 September	07:00 – 17:00
Wednesday 6 September	07:00 – 15:00

Please note that all speaker venues are fitted only with computer projection facilities. No overhead projector facilities are available. Speakers should report to the venue of their presentation 15 min before the start of the session to meet the Session Chairpersons, and familiarise themselves with the audiovisual equipment and venue layout.

PLEASE NOTE: Session Chairs will be instructed to stop your presentation when you exceed your allocated time.

Posters (sponsored by Innovative Research Solutions)

Posters will be displayed in the foyer.

CONGRESS INFORMATION

Presentations

Copies of presentations from speakers who have given permissions for their slides to be distributed to delegates will be made available on the Congress website after the Congress. Further information will be sent when it is available.

Transport

Transport will not be provided by SAAFoST to and from the CCCC; the hotel's concierge will be able to assist you with booking a reputable taxi.

Airport Transfers

A facility will be available at the registration desk for participants to book transfers from their hotels to the airport for their departures. The cost of a one-way transfer is ZAR355.00 per person.

VAT/ Tax Refunds on Departure

VAT of 14% is levied on nearly all goods and services. Foreign tourists may claim back VAT paid on goods or products (not services) that will be taken out of the country. Original tax invoices, foreign passport, plus all the items on which a refund is claimed, must be presented at the VAT Refund Administration Office or an appointed RSA Customs and Excise Official on departure from the airport, and the total VAT on these items will be refunded.

Wi-Fi Password (sponsored by Lake Foods)

The venue has Wi-Fi.

Password: **lakefoods**



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SCIENTIFIC PROGRAMME AT A GLANCE

Time	Sunday 3 September	Monday 4 September	Tuesday 5 September	Wednesday 6 September
07:00		Registration till 18:00	Registration till 17:00	Registration till 17:00
08:00		Opening Plenary Session	Plenary 9 - 14	
10:00			Tea / Coffee Break	Plenary 19 - 22
10:10		Tea / Coffee Break		
10:25			Food Myths, Media Hype, Pseudoscience and Science Communication	
10:40			SAAFFi – The Flavour & Fragrance Association Session	Tea / Coffee Break
11:00		Plenary 1 - 6	Food Processing, Novel Technologies, Innovation and Product Development I	Food Fraud & Traceability Compusense Sensory Science Session
11:45			Food Analysis	Food Safety & Microbiology I Meat Science & Processing
12:20			SAAFoST BGM Lunch and Poster Viewing	
12:40				Lunch Break and Poster Viewing
12:45		Lunch and Poster Viewing	Food Myths, Media Hype, Pseudoscience and Science Communication	
13:20			IPSA – Food Packaging Session	Food Information, Marketing to and Educating Consumers I
13:30		Environmental Sustainability and GM Foods	Sensory Science & Analysis I	Compusense Sensory Science Session
14:05		Food Information, Marketing to and Educating Consumers I	Food Processing, Novel Technologies, Innovation and Product Development II	Food Processing, Novel Technologies, Innovation and Product Development IV
14:30		Functional Foods		Food Safety & Microbiology II
14:35		SASDT – Dairy Research Session	Tea / Coffee Break	
14:40			Food Myths, Media Hype, Pseudoscience and Science Communication	
15:00		Plenary 7 - 8	Food Nutrition, Diet and Health	Tea / Coffee Break
15:10			Food Processing, Novel Technologies, Innovation and Product Development III	
15:50			Sensory Science & Analysis	Closing Plenary 23 - 24
16:20	Registration till 18:00	DSM Global & Regional Consumer Trends		
16:30		MySAAFoST	Plenary 15 - 18	Closing and Awards
17:30		Food & Nutrition Security and Novel Proteins		
18:00		Food Chemistry		
18:30		Food Evolution - The Movie		
19:00	Welcome Reception		Gala Dinner	
20:00		Young Professionals Evening		

SCIENTIFIC MAIN PROGRAMME

Sunday 3 September 2017

	Registration and Welcome Reception
15:00 – 18:00	Registration
18:30 – 20:30	Welcome Reception

Monday 4 September 2017

07:00 – 18:00	Registration	
	Department of Agriculture, Western Cape Government Opening Plenary Session Venue: The Crown Ingredient Solutions Auditorium (Hall AB) Session Chairs: Rosie Maguire and Lucia Anelich	
08:00 – 08:05	Welcome address by Dr Lucia Anelich, Acting President: SAAFoST	
08:05 – 08:15	Greetings from IUFoST and IFT	
08:15 – 08:30	Official Opening and Address by Minister Alan Winde Minister of Economic Opportunities, Western Cape Government, South Africa	
08:30 – 09:15	Keynote Address: Dennis Dimick Co-founder Eyes on Earth: An Educational Collaborative, USA The Human Age: Confronting the Anthropocene Conundrum	
09:15 – 09:55	Ernest Newbery Memorial Lecture: Michele Perchonok IFT President-Elect and former Advanced Food System Lead at NASA/Johnson Space Center, USA The Challenges in Developing a Food System for a Mars Mission	
09:55 – 10:10	David Watson Chairman of FACS Improving advice given to consumers	
10:10 – 10:40	Tea / Coffee Break (sponsored by I & J) Plenary Session	
	Venue: The Crown Ingredient Solutions Auditorium (Hall AB) Session Chairs: Nigel Sunley and Mary Schmidl	Venue: The Protea Chemicals Auditorium (Hall C) Session Chairs: Jessy van Wyk and Michael Knowles
10:40 – 11:20	Plenary 1: Fru Nche Innovations Executive, Tiger Brands, South Africa Fab fad foods: Why consumers are none the wiser on the link between diet and health	Plenary 4: Cindy Stewart Global Cultures and Food Protection Technology & Innovation Leader, DuPont Nutrition & Health, IFT (Institute of Food Technologists) President The wonderful world of fermentation: Its positive impact on human development, health, and sustainability
11:20 – 12:00	Plenary 2: Nigel Sunley Sunley Consulting, South Africa The food industry and the obesity issue - Is there a middle ground?	Plenary 5: Roland Beck President of the Natural Food Colors Association & Sensient Colours Europe, Germany All colours are equal, some colours are more equal than others': EU and US trends and differences in consumer and food industry perception of food colours and colouring food
12:00 – 12:40	Plenary 3: Judy Sendzul Investment Executive: Invenfin Foods The "war on big food" and the way small innovative entrepreneurial brands with back story are disrupting how we shop, eat and live	Plenary 6: Janetta Harbron University of Cape Town, South Africa Diets and dietary patterns for weight loss and health: Choices and challenges

SCIENTIFIC MAIN PROGRAMME

12:40 – 13:30	Lunch (sponsored by SACNASP) / Poster viewing			
	Environmental Sustainability and GM Foods Venue: The Crown Ingredient Solutions Auditorium (Hall AB) Session Chair: Shandré Candiotes	Food Information, Marketing to and Educating Consumers I Venue: The Protea Chemicals Auditorium (Hall C) Session Chair: Elizabeth Kempen	Functional Foods Venue: Room 11 Session Chair: Amanda Swart	South African Society for Dairy Technology [SASDT] – Dairy Research Session Venue: Room 8+9 Session Chair: Stephan Steyn
13:30 – 13:50	Shandré Candiotes <i>University of Pretoria, South Africa</i> Food waste: Time to shift the blame	Elizabeth Kempen <i>University of South Africa, South Africa</i> UHT complexity at the point of purchase: Does enrichment change the consumers’ decision?	Therina Du Toit <i>Stellenbosch University, South Africa</i> Rooibos (<i>Aspalathus linearis</i>) modulates protein-specific antigen secretion, cell growth and glucuronidation in prostate cells	Christine Leighton <i>Milk South Africa, South Africa</i> Dairy makes the world a healthier place: beyond brand marketing
13:50 – 14:10	Wilna Jansen van Rijssen <i>FoodNCropScience, South Africa</i> Perspective on vague concepts in the safety and risk assessment of food with reference to GM – food	Patricia Kruger <i>Technical Manager; Sensient Colors SA</i> New solutions to replace titanium dioxide	Amanda Swart <i>Innovative Research Solutions, South Africa</i> Advances in analytical methodologies: Assessment of rooibos as functional food	Deléne Boshoff <i>CEO, PHT SA, South Africa</i> Dare to cheese
14:10 – 14:30	Wynand van der Walt <i>Africabio, FoodnCroppio, South Africa</i> GM foods: So much confusion	Gerrie Du Rand <i>University of Pretoria, South Africa</i> Key influential factors pertaining to food security: The case of the University of Pretoria	A.K. Oladele <i>University of Pretoria, South Africa</i> Properties of maize starch modified with grape pomace phenolic extract under alkaline conditions	Chané Kruger <i>University of Pretoria, South Africa</i> Effect of cleaning in place on the germination of <i>Bacillus cereus</i> spores in extended shelf life milk
Plenary Session				
Venue: The Crown Ingredient Solutions Auditorium (Hall AB)				
Session Chairs: Jessica Kemp and James McLean				
14:35 – 15:15	Plenary 7 - Christie Tarantino-Dean, Matt Teegarden & Amy DeJong <i>IFT Executive Vice-President and IFT Student Association Leadership, Institute of Food Technologists, USA</i> Your career begins as a student: The benefits of early and continued involvement in professional societies			
15:15 – 15:55	Plenary 8 – Douglas Kruger <i>Author and Professional Speaker</i> Relentlessly Relevant - How to Innovate			
15:55 – 16:20	Tea / Coffee Break (sponsored by Chill Beverages)			

SCIENTIFIC MAIN PROGRAMME

	DSM Global & Regional Consumer Trends Venue: The Crown Ingredient Solutions Auditorium (Hall AB) Session Chair: Denise Metcalfe	MySAAFoST Venue: Protea Chemicals Auditorium (Hall C) Session Chair: Jessica Kemp	Food & Nutrition Security and Novel Proteins Venue: Room 11 Session Chair: Jessy van Wyk	Food Chemistry Venue: Room 8+9 Session Chairs: John Taylor and Janet Taylor
16:20 – 16:40	Denise Metcalfe <i>University of Johannesburg, South Africa</i> Global food trends and the concept of 'decolonising' the South African food industry		Abadi G. Mezgebe <i>University of Pretoria, South Africa</i> Relationship between waxy and high protein digestibility traits in sorghum and malting quality	John Taylor <i>University of Pretoria, South Africa</i> Dough-Re-Mi-Fa: Progress so Fa(r) with gluten-free viscoelastic doughs from maize zein and sorghum kafirin
16:40 – 17:00	Blanche Kotze <i>Tshwane University of Technology, Sensient Food Colours, South Africa</i> Colouring foods - Global trends	Facilitated by Christie Tarantino-Dean, Matt Teegarden & Amy DeJong <i>IFT Executive Vice-President and IFT Student Association Leadership, Institute of Food Technologists, USA</i> Interactive focus group dedicated to brainstorming the challenges and opportunities facing students and young professionals in the food industry. The outcomes of the session will help shape the future of a new section of SAAFoST that is relevant to Millennials.	James Makame <i>University of Pretoria, South Africa</i> Flow properties of commercial and indigenous/ local complementary foods in South Africa	Chantelle Human <i>Stellenbosch University, South Africa</i> The pre-formulation of an aspalathin-enriched green rooibos nutraceutical extract by means of nanoencapsulation in synthetic and natural polymer systems
17:00 – 17:20	Monique Tredoux <i>DSM Nutritional Products, South Africa</i> Trends in health concerns in South Africa - Practical application thereof in food, beverage and supplement product development		Jessy Van Wyk <i>Cape Peninsula University of Technology, South Africa</i> The techno-functionality of casein-glucose conjugates	Segun Isaac Oguntuyinbo <i>University of Pretoria, South Africa</i> Properties of viscoelastic dough prepared from kafirin (sorghum prolamin protein) isolated with different solvents
17:20 – 17:40	Innikke Taljaard <i>North West University</i> The relationship between selected internal consumer behaviour variables and the emotional response to the sensory properties of chocolate	Attendees to the session should be under 35	Nyasha Busu <i>Durban University of Technology, South Africa</i> Bambara storage protein-polysaccharide complexes as nano-encapsulating matrix for bioactive compounds: The influence of pH fractionation	Ilunga Joelle Kongolo <i>Tshwane University of Technology, South Africa</i> Effect of different banana varieties on the physico- chemical properties of the flour and the quality characteristics of selected gluten free baked products
18:00 – 19:45	Food Evolution – The Movie (sponsored by Biosafety SA) The first screening on the African continent of the film, Food Evolution. Directed by Academy Award nominated director, Scott Hamilton Kennedy and narrated by renowned scientist Neil deGrasse Tyson , the film begins a new and rational conversation about the use of sound science in our global food system. Food Evolution was made possible by the Institute of Food Technologists (IFT) who funded the film to show the critical role science and innovation play in building a safe, nutritious and sustainable food supply for everyone. While IFT funded the film, it represents the vision, full creative control and final cut that Kennedy and his partner Trace Sheehan maintained throughout the project.			
20:00	Fun Evening / Young Professionals evening, Cape Town Fish Market, Canal Walk			

SCIENTIFIC MAIN PROGRAMME

Tuesday 5 September 2017

07:00 – 17:00	Registration			
	Plenary Sessions			
	Venue: Crown Ingredient Solutions Auditorium (Hall AB) Session Chairs: Gunnar Sigge and Christine Vandenheede		Venue: The Protea Chemicals Auditorium (Hall C) Session Chairs: Pieter Gouws and Anza Bester	
08:00 – 08:40	Plenary 9: Harris Steinman <i>FACTS, South Africa</i> Food fraud, pseudoscience and ethics		Plenary 12: Friede Wenhold <i>University of Pretoria, South Africa</i> Dairy in cancer prevention: Good or bad?	
08:40 – 09:20	Plenary 10: Jacques Rousseau <i>University of Cape Town, South Africa</i> "Everything is 'addictive': how consumers are seduced by sensation."		Plenary 13: Samim Saner <i>Scientific Director, Mérieux NutriSciences Corporation, Turkey</i> New approaches in food authenticity testing	
09:20 – 10:00	Plenary 11: Alexander Mathys <i>ETH Zurich, Switzerland</i> Innovative algae and insects processing to target a more sustainable food supply		Plenary 14: Paul Tenning <i>Director of Regulatory Affairs & Biotechnology Regulatory Lead, DuPont Nutrition & Health</i> Novel foods in EU, GRAS in US and status in RSA - An overview and comparison of key food legislation	
10:00 – 10:25	Tea / Coffee Break (sponsored by ARC – Animal Production)			
	Food Myths, Media Hype, Pseudoscience and Science Communication Venue: The Crown Ingredient Solutions Auditorium (Hall AB) Session Chair: Wendy Knowler	SAAFFi – The Flavour & Fragrance Association Session Venue: The Protea Chemicals Auditorium (Hall C) Session Chair: Michael Gristwood	Food Processing, Novel Technologies, Innovation and Product Development I Venue: Room 11 Session Chair: Joseline Felix-Minnaar	Food Analysis Venue: Room 8+9 Session Chair: Richard Majewski
10:25 – 10:45	Janusz Luterek <i>Hahn & Hahn, Pretoria, South Africa</i> A South African legal perspective on food fraud	Michael Gristwood <i>SAAFFi, South Africa</i> The regulatory situation on flavours, with special reference to ingredients with flavour modifying properties (FMP's)	Caroline van Benschop <i>DSM Food Specialties, The Netherlands</i> Lipases and their role in baking	Dario Compagnone <i>University of Teramo, Italy</i> Micro extraction applications for UHPLC-MS/MS analysis for food safety
10:45 – 11:05	Wendy Knowler <i>Consumer Journalist</i> Serving suggestion: Food-related stories go down well with the media, but what they want is an easily digestible, tasty take-out, and what the scientists usually offer is an elaborate three-course meal, laboriously conceived and executed, with much consultation. Clearly, a culinary compromise is called for	Chris Slabbert <i>IFF, South Africa</i> Current trends in the flavouring industry	Oluwatoyin Onipe <i>University of Venda, South Africa</i> Influence of fine and medium wheat bran incorporation on oil reduction and other quality parameters of magwinya	Flavio Della Pelle <i>University of Teramo, Italy</i> Nanostructured sensors for rapid detection of pesticides in food

SCIENTIFIC MAIN PROGRAMME

11:05 – 11:25	Marina Joubert <i>Stellenbosch University, South Africa</i> Evidence-based science communication	Neil Crouch <i>SA National Biodiversity Institute, South Africa</i> Pausing to balance the book of life: Biodiversity exploitation and sustainable use in South Africa	Faith Seke <i>Durban University of Technology, South Africa</i> The effect of laccase on the physical, functional and sensory properties of gluten free amadumbe bread	Dario Compagnone <i>University of Teramo, Italy</i> Food quality and process control via detection of volatiles. The performance of ad hoc designed array of peptides for the development of piezoelectric e-noses
11:25 – 11:45	Panel Questions and Answers	Ryan Ponquett <i>Kerry, South Africa</i> The need to apply innovative thinking to food formulation for Africa, and the effect on flavour houses	Irene Ylla <i>Itram Hygiene, Spain</i> Biofilms, the hidden enemies of the food industry	Richard Majewski <i>Narich, South Africa</i> A brief summary of commercial authentication using spectral data
11:45 – 12:45	SAAFoST BGM (The Protea Chemicals Auditorium) and Lunch/Poster viewing			
	Food Myths, Media Hype, Pseudoscience and Science Communication Venue: The Crown Ingredient Solutions Auditorium (Hall AB) Session Chair: Wendy Knowler	Institute of Packaging South Africa [IPSA] – Food Packaging Session Venue: The Protea Chemicals Auditorium (Hall C) Session Chair: Charles Muller	Sensory Science & Analysis I Venue: Room 11 Session Chair: Nina Muller	Food Processing, Novel Technologies, Innovation & Product Development II Venue: Room 8+9 Session Chair: Stefan Hayward
12:45 – 13:05	Jane Badham <i>JB Consulting, South Africa</i> Infant and young child feeding – myths, realities and clever tricks	Joerg Thomas <i>KHS Manufacturing, South Africa</i> FreshSafe-PET	Lara Alexander <i>Stellenbosch University, South Africa</i> Contribution of inherent phenolic sub-classes to bitter taste of honeybush (<i>Cyclopia genistoides</i>)	Kate Sendin <i>Stellenbosch University, South Africa</i> Characterisation of white maize using hyperspectral imaging
13:05 – 13:25	Harris Steinman <i>FACTS, Cape Town, South Africa</i> Food Fraud, Pseudoscience and Ethics	Leanne Peinke <i>Nampak R & D, South Africa</i> Evaluating the suitability of a beverage for canning in steel or aluminum 2-piece DWI cans	Louise Robertson <i>Agricultural Research Council, South Africa</i> Application of species-specific honeybush sensory baseline data for selection of superior quality <i>C. subternata</i> plant material	Tabea Mokhele <i>University of Venda, South Africa</i> Nutritional quality and consumer acceptance of composite amadumbe-soya bean biscuits
13:25 – 13:45	Jacques Rousseau <i>University of Cape Town, Cape Town, South Africa</i> "Everything is 'addictive': How consumers are seduced by sensation."	Malcolm Dodd <i>Coldcubed, South Africa</i> The new effective ethylene filtration technology to assist in storage and shelf life of fruits and vegetables	Erika Moelich <i>Stellenbosch University, South Africa</i> Exploring projective mapping as sensory screening tool for application by the honeybush herbal tea industry	Ganiyat Olatunde <i>Federal University of Agriculture, Nigeria</i> Quality attributes of bread from wheat flour substituted with orange-fleshed sweet potato flour and its puree
13:45 – 14:05	Panel Questions and Answers	Charles Muller <i>Packaging SA, South Africa</i> Some important drivers affecting the future of packaging	Mark Pieterse <i>LECO, South Africa</i> Unroasted coffee beans, roasted coffee beans, masala tea and parmesan cheese - Method in a box GS-TOFMS volatile profiling	Stefan Hayward <i>Innovative Research Solutions, South Africa</i> Innovation and the tools of the future

SCIENTIFIC MAIN PROGRAMME

14:05 – 14:30		Tea / Coffee Break (sponsored by ARC – Animal Production)		
	Food Myths, Media Hype, Pseudoscience and Science Communication Venue: The Crown Ingredient Solutions Auditorium (Hall AB) Session Chair: Wendy Knowler	Food Nutrition, Diet and Health Venue: The Protea Chemicals Auditorium (Hall C) Session Chair: Petra Müller	Food Processing, Novel Technologies, Innovation and Product Development III Venue: Room 11 Session Chair: Victoria Jideani	Sensory Science & Analysis Venue: Room 8+9 Session Chair: Erika Moelich
14:30 – 14:50	Cherin Balt <i>HEPRO Cape (Pty) Ltd, Cape Town, South Africa</i> Food irradiation: The myths and the facts	Michele Perchonok <i>IFT President-Elect and former Advanced Food System Lead at NASA/Johnson Space Center, USA</i> Factors contributing to an acceptable Mars food system	Christian Benetka Uher <i>Doehler, Darmstadt, Germany</i> Multi-sensory properties of malt extracts	Brigitte Von Pressentin du Preez <i>Stellenbosch University, South Africa</i> Selection of chemical reference standards for a honeybush aroma lexicon as quality control and grading tool
14:50 – 15:10	Johan Burger <i>Stellenbosch University, South Africa</i> GM food – is it time for a new debate?	Jane Badham <i>JB Consulting, South Africa</i> Bread matters	Daniso Beswa <i>University of South Africa, South Africa</i> Effect of roselle extracts on quality characteristics of ice cream	Manzima Sishi <i>Stellenbosch University, South Africa</i> Sensory profile of waste products from fermented rooibos production
15:10 – 15:30	Nigel Sunley <i>Sunley Consulting, South Africa</i> 'Ultra-processed Food' - Myth or a viable classification parameter?	Garry Mendelson <i>DuPont Nutrition & Health and Health, Russia</i> <i>Bifidobacterium animalis</i> ssp. <i>lactis</i> 420 with or without Litesse Ultra controls body fat mass and waist circumference in overweight and obese subjects - randomized, double-blind, multicenter clinical study	Eric Amonsou <i>Durban University of Technology, South Africa</i> Physicochemical properties of Bambara groundnut starch-lysophosphatidylcholine complex formed by high-pressure homogenization	Clymie Abrahams <i>ARC Infruitec – Nietvoorbij, South Africa</i> Molecular and proteomic characterisation of wine and wild yeast strains used for vinification
15:30 – 15:50	Panel Questions and Answers	Petra Müller <i>Mérieux NutriSciences, South Africa</i> Legislation, health and industry: Addressing the double burden of disease in South Africa	Marli Roberts <i>University of Pretoria, South Africa</i> Consumers' perceptions of a South African premium private label retailer's innovativeness within a selected foods category	Christian Benetke <i>Döhler, Germany</i> Multi-sensory design for colours

SCIENTIFIC MAIN PROGRAMME

Plenary Session		
	Venue: Crown Ingredient Solutions Auditorium (Hall AB) Session Chairs: Janusz Luterek and Jacques van den Berg	Venue: The Protea Chemicals Auditorium (Hall C) Session Chairs: Gerda Botha and Ron Timm
15:50 – 16:30	Plenary 15: Johannes Bergmair <i>Pack Experts, Austria</i> Packaging that saves food	Plenary 17: Lucia Anelich <i>Anelich Consulting, South Africa</i> Current approaches to microbiological food safety control and risk management
16:30 – 17:10	Plenary 16: José Aguilera <i>Pontificia Universidad Católica de Chile</i> The interface between food engineering and gastronomy	Plenary 18: Gerda Botha <i>SACNASP, South Africa</i> SACNASP – Your key to the profession
19:00	Gala Banquet, Smugglers at Ratanga Junction	



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SCIENTIFIC MAIN PROGRAMME

Wednesday 6 September 2017

07:00 – 17:00	Registration			
Plenary Session				
Venue: The Crown Ingredient Solutions Auditorium (Hall AB)				
Session Chairs: Nick Starke and Elna Buys				
08:00 – 08:40	Plenary 19: Brendan Niemira <i>Food Safety and Intervention Technologies Research Unit, USDA-ARS Eastern Regional Research Center, USA</i> From chemicals to cold plasma: Non-thermal food processing technologies research at the USDA’s Eastern Regional Research Center			
08:40 – 09:20	Plenary 20: Eric Davodeau <i>MANE, France</i> Disruption from the second half of the XX th century flavour model, a modern and transparent way to flavour food			
09:20 – 10:00	Plenary 21: Chris Findlay <i>Chairman of Compusense, Inc., Canada</i> Future developments in consumer and sensory science: The effect of climate change and population pressure			
10:00 – 10:40	Plenary 22: Naushad Emmambux <i>University of Pretoria, South Africa</i> SMART foods for the food insecure			
10:40 – 11:00	Tea / Coffee Break (sponsored by Tranarc)			
20 min slots	Food Fraud & Traceability	Compusense Sensory Science Session	Food Safety & Microbiology I	Meat Science & Processing I
	Venue: The Crown Ingredient Solutions Auditorium (Hall AB)	Venue: The Protea Chemicals Auditorium (Hall C)	Venue: Room 11	Venue: Room 8+9
	Session Chair: Marena Manley	Session Chair: Chris Findlay	Session Chair: Lisa-Claire Ronquest-Ross	Session Chair: Gerrie du Rand
11:00 – 11:20	Jana du Plessis <i>FACTS, South Africa</i> Buffalo absent from buffalo mozzarella?	Suzanne Pecore <i>P & D Consulting LLC, USA</i> Building a successful sensory program in industry	Harris Steinman <i>FACTS, South Africa</i> Does Precautionary allergen labeling (PAL) convey real or perceived risk?	Itumeleng Matle <i>ARC, South Africa</i> Prevalence and antimicrobial resistance profile of listeria monocytogenes in South African meat and meat products
11:20 – 11:40	Cheryl Fox <i>FACTS, South Africa</i> Why is there a peanut in my chillies?	Anne Goldman <i>ACCE International, Canada</i> Consumer sensory guidance - The essence of market success	Rolf Uys <i>Entecom, South Africa</i> Food safety culture: The next frontier in food safety?	Michaela van den Honert <i>Stellenbosch University, South Africa</i> <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> antibiotic resistance patterns in livestock and wildlife farms in South Africa
11:40 – 12:00	Anina Guelpa <i>Cape Peninsula University of Technology, South Africa</i> Fighting fish fraud: Detection of mislabeled sea fish using a portable near infrared (NIR) spectrophotometer	John Castura <i>Compusense Inc., Canada</i> Temporal methods add to innovation	Wendy Katiyo <i>University of Pretoria, South Africa</i> Consumer perception of the quality and safety of raw chicken meat in South Africa: A pilot study	Sin Mei Tan <i>University of Pretoria, South Africa</i> Isolation and antimicrobial resistance of <i>Campylobacter</i> spp. associated to chicken processing
12:00 – 12:20	Marena Manley <i>Stellenbosch University, South Africa</i> South African honey authentication by means of NIR spectroscopy	Michael Meyners <i>Procter & Gamble, Germany</i> Now that I collected temporal sensory data, what can I do with it?	Linda Jackson <i>Food Focus, South Africa</i> A review of food safety management system implementation in South Africa - A decade on	Arno Hugo <i>University of the Free State, South Africa</i> Effect of brine injection on the chemical, microbial, physical and sensory quality of fresh pork
12:20 – 13:20	Lunch / Poster viewing			

SCIENTIFIC MAIN PROGRAMME

	Food Information, Marketing to and Educating Consumers I	Compusense Sensory Science Session	Food Processing, Novel Technologies, Innovation and Product Development IV	Food Safety & Microbiology II
	Venue: The Crown Ingredient Solutions Auditorium (Hall AB)	Venue: The Protea Chemicals Auditorium (Hall C)	Venue: Room 11	Venue: Room 8+9
20 min slots	Session Chair: Karen Horsburgh	Session Chair: Riette de Kock	Session Chair: Rolf Uys	Session Chair: Arno Hugo
13:20 – 13:40	Nelene Koen <i>Stellenbosch University, South Africa</i> The development and pilot testing of health endorsement logos for food products that are healthy choices based on the South African nutrient profile model	Frieda Dehrmann <i>ABInbev, South Africa</i> The application of sensory and consumer science tools in product development	Neil Miller <i>Stellenbosch University and ARC Infruitec Nietvoorbij, South Africa</i> Optimisation of spray-drying of green rooibos extract using quality-by-design methodology	Ranil Coorey <i>Curtin University, Australia</i> Cooling rates and safe chickens
13:40 – 14:00	Deborah van der Merwe <i>FACTS, South Africa</i> Food labelling legislation: Critical considerations during new product development	Marelize Scheepers <i>Distell, South Africa</i> Sensory: Connecting the dots – Inspiring the future	Oluwaseun Peter Bamidele <i>University of Pretoria, South Africa</i> Comparative study of encapsulating ascorbyl palmitate in maize starch using pasting and spray drying methods	Victor Ntuli <i>University of Pretoria, South Africa</i> Quantitative risk assessment for shigatoxin producing <i>E. coli</i> in bulk milk sold directly from producer to consumer
14:00 – 14:20	Karen Horsburgh <i>FACTS, South Africa</i> Navigating the maze of government departments and their food labelling regulations	Isiguzoro Onyeoziri <i>Department of Food Science, University of Pretoria South Africa</i> Eureka moments in descriptive sensory research	Lisa-Claire Ronquest-Ross <i>University of Stellenbosch, South Africa</i> Application of science and technology by the South African food and beverage manufacturing industry since 1994	Linda Jackson <i>Food Focus, South Africa</i> The role of management in food safety at a prominent South African entertainment facility: The provision of food safety training - A case study
14:20 – 14:40	Izelri Marx <i>North West University, South Africa</i> GM food: How much does the South African consumer know?	Riette de Kock <i>Department of Food Science, Institute of Food, Nutrition and Wellbeing, University of Pretoria, South Africa</i> Some live to eat, others eat to live: Who cares about sensory quality of food?	Susan Featherstone <i>Nampak R&D, South Africa</i> Heating medium as a factor affecting process optimisation in thermal processing	Gerrie du Rand <i>University of Pretoria, South Africa</i> Food safety knowledge, attitudes and practices (KAP) of South African consumers toward fresh produce
14:40 – 15:10	Tea / Coffee Break			
	Closing Plenary Session			
	Venue: The Crown Ingredient Solutions Auditorium (Hall AB)			
	Session Chairs: Paul Vet and Owen Frisby			
15:10 – 15:50	Plenary 23: John O'Brien <i>Nestlé Research Centre, Switzerland</i> Tackling the problems of food adulteration and authenticity: A global challenge			
15:50 – 16:30	Plenary 24: Dietrich Knorr <i>Technical University of Berlin, Germany</i> Challenges and opportunities of emerging food technologies			
16:30 – 17:00	Closing, Awards			



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POSTER PROGRAMME

Poster Area sponsored by
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Monday 4 September 2017

Serial No.	Poster Board	Presenter	Title
FOOD ANALYSIS			
0141	P001	Zandr� Germishuys	Waxy wheat classification using near infrared (NIR) hyperspectral imaging
0010	P002	Nomali Ngobese	Potato (<i>Solanum tuberosum</i> L.) nutrient changes associated with French fry processing: Response to low-temperature long-time and high-temperature short-time blanching and frying treatments
0115	P003	Anthony Obilana	Nutritional and biochemical properties of a sorghum and a pearl millet weaning food dry mix fortified with Moringa oleifera
0157	P004	Irene Orina	Assessment of high resolution X-ray micro-computed tomography for investigating internal structural changes of fungal infected maize
0137	P005	Mark Pieterse	What is brewing in your cup?
0129	P006	Alexander Whaley	Comprehensive flavour profiles of various Indian Masala Chai's using the LECO Method in a Box
FOOD AND NUTRITION SECURITY			
0087	P007	Janet Adebiyi	Nutritional quality and sensory acceptability of biscuits obtained from fermented and malted pearl millet (<i>Pennisetum glaucum</i>) flour
0086	P008	Oluwafemi Adebo	Optimization of fermentation conditions of sorghum for the production of ting: Effects on physicochemical properties and microstructure
0053	P009	Adedola Adeboye	Compositional, functional characteristics and nutritional quality of marama (<i>Tylosema esculentum</i>) storage root
0140	P010	Betty Ajibade	Influence of different storage conditions on texture and microbial qualities of wheat-millet-bambara composite bread
0165	P011	Daniso Beswa	Characteristics of starch isolated from pigmented maize kernels - a review
0108	P012	Janice Harmse	Exploring the challenges income-earning households experience to enhance household food security, Vaalharts, Northern Cape
0106	P013	Lucil Hiscock	Consumers' acceptability of amaranth leaves as alternative vegetable source
0138	P014	Ngwekazi Mehloakulu	Title: Unravelling the potential benefits of <i>Moringa oleifera</i> for South African consumers
0059	P015	Khavhatondwi Netshiheni	Nutritional and sensory properties of instant-maize porridge fortified with moringa and termite
FOOD CHEMISTRY			
0020	P016	Olumide Adedara	Roles of protein, starch and sugar in the texture of sorghum biscuits
0191	P017	Adeyemi A. Adeyanju	Effect of amaranth addition on the protein quality of fermented and lactic acid-acidified non-alcoholic beverages from sorghum
0050	P018	Belinda du Plessis	Fumonisin interaction with maize and maize macro-components under different pH and temperature conditions
0112	P019	Stephani Du Plessis	The effect of dietary omega-3 supplementation of pigs on the technological quality, oxidative stability and sensory properties of pork back bacon.
0062	P020	Arno Hugo	Intermediate added salt levels as a sodium reduction strategy: Effects on chemical, microbial, textural and sensory quality of polony.
0230	P021	Itumeleng Magabane	Improvement of dough functionality of high digestibility, high lysine (HDHL) sorghum flours by dissolving with glacial acid and precipitating with water
0057	P022	Vusi Mshayisa	Antioxidant effects of Maillard reaction products (MRPs) derived from glucose-casein model systems
0190	P023	Ndumiso Mshicileli	Quantification of antioxidant activity of dextrose-casein Maillard Reaction Products
0116	P024	Rita Myburgh	The effect of dietary Echium oil supplementation of pigs on the technological quality, oxidative stability and sensory properties of Salami
0092	P025	Humbulani Nekhudzhiga	The development and characterisation of carbohydrate-based fat replacer using lipid-modified starch

POSTER PROGRAMME

0069	P026	Emmanuel Panyoo Akdowa	Effect of stearic acid addition and extrusion cooking on the properties of maize starch
0021	P027	Shonisani Eugenia Ramashia	Effect of fortification on functional properties of fortified finger millet (<i>Eleusine coracana</i>) flours with vitamin B2 and zinc
0194	P028	Shonisani Eugenia Ramashia	Influence of zinc and vitamin B ₂ fortification on the microstructure of finger millet (<i>Eleusine coracana</i>) flour
0038	P029	Jade Tobin	Application of chromatographic fingerprinting and chemometric analysis to uncover phenolic changes occurring during rooibos fermentation
0080	P030	Lize van Wyngaard	Effect of dietary Echium oil supplementation on pork quality
0134	P031	Lusani Vhangani	Functional properties of Bambara groundnut glucose Maillard reaction products
0011	P032	Nico Walters	Recent advances in the characterisation of rooibos phenolic composition

Tuesday 5 September 2017

Serial No.	Poster Board	Presenter	Title
FOOD ENGINEERING			
0074	P001	Kipchumba Cheron	Effect of transportation conditions and pre-storage treatments on the quality of fresh tomatoes in selected South African supply chains
0100	P002	Hany EL-Mesery	Solar drying technology of agricultural produce: A review
0028	P003	G.N. Tolesa	Comparison of the changes of microclimates inside the charcoal evaporative cooler and CoolBot-Air Conditioner cooled cold stores
0029	P004	G.N. Tolesa	Logistic regression analysis of marketability of tomato fruit harvested at different maturity stage and subjected to disinfection, storage conditions and storage period treatments
FOOD SAFETY			
0211	P005	Tintswalo Baloyi	Prevalence of foodborne pathogens on fresh produce from informal retailers in Tembisa, South Africa
0110	P006	Cenette Bezuidenhout	Comparing object and pixel based classification to optimally distinguish fungal pathogens on growth media
0113	P007	Ibtisaam Davids	A novel enzymatic maize kernel wash method for reduction of the fumonisin mycotoxins in rural home-grown maize
0132	P008	Ntombiyesicelo Dzedze	Investigating the influence of natural fungicides on fermentation rate, chemical and sensory quality of small-scale white wines
0093	P009	Shannon Howell	<i>Mycobacterium avium</i> subspecies <i>paratuberculosis</i> , the new emerging pathogen in South Africa?
0212	P010	Corne Lamprecht	Disinfection of river water with UV irradiation, chemical biocides and the combination thereof
0153	P011	Desmond T. Mugadza	Diversity and source tracking of <i>Bacillus cereus</i> in an extended shelf life milk processing plant
0073	P012	Omotola Olagunju	Identification and characterization of fungal contaminants in bambara groundnut (<i>Vigna subterranean</i>) and other food commodities in Durban, South Africa.
0120	P013	Loandi Richter	Isolation and characterization of extended-spectrum-beta-lactamase producing <i>Enterobacteriaceae</i> on spinach and tomatoes
0024	P014	July Sibanyoni	Food safety knowledge and awareness of food handlers and managers of school feeding programs in Mpumalanga province, South Africa
0023	P015	Frederick Tabit	The microbial quality of ready-to-eat street-vended foods sold in the Johannesburg metropolis

POSTER PROGRAMME

FOOD, NUTRITION, DIET AND HEALTH

0082	P016	Jolindi Botha	Understanding the motives of consumers employed at a nutrition company for choosing sugared dairy products
0154	P017	Bhekisisa Dlamini	Pressurized hot water extraction of bioactive compounds in <i>Solanum retroflexum</i> leaf extracts.
0204	P018	Joseline Felix-Minnaar	Fatty acid profiling of a selection of South African processed food products from across the price spectrum
0213	P019	Yolisa Majija	Exploring nutrition knowledge, dietary intake and eating habits of Walter Sisulu University students in Mthatha campus
0122	P020	Siphosanele Moyo	Effects of cooking and drying on the flavonoid content of <i>C. gynandra</i> (Spider Plant)
0114	P021	Yvonne Murevanhema	Antioxidant, anti-inflammatory and anti-oxidative stress potentials of Bambara groundnut seeds and its value added products
0187	P022	Jane Okafor	Polyphenol contents and antioxidant activity of lyophilized extracts of <i>Vigna Subterranea</i> (L.) Verdc
0067	P023	Oluwatoyin Onipe	Wheat bran as an additive for oil reduction in <i>magwinya</i> using response surface methodology
0175	P024	Louelle Ryan	Development of a conceptual framework to gain insight into the cooking competence of young white adult couples
0047	P025	Yolande Smit	Employment status of mothers: A barrier to healthy food choices for children?
0036	P026	Henry Udeh	Evaluation of the effect of malting period on the mineral content of finger millet (<i>Eleusine coracana</i> L. Gaertn) varieties
0037	P027	Henry Udeh	Evaluation of the polyphenolic compounds of un-malted and malted finger millet (<i>Eleusine coracana</i> L. Gaertn) varieties
0117	P028	Magdi Van den Berg	Consumers' knowledge and utilisation practices regarding plastic food and beverage packaging and containers
0083	P029	Renee van der Merwe	Food-to-food fortification of pearl millet instant porridge to increase iron and zinc nutritive values

SENSORY SCIENCE AND ANALYSIS

0147	P030	Olalekan Adebowale	Towards improving the stability and sensory qualities of sorghum flour: The role of microwave and dry heat (roasting) treatments
0070	P031	Dolapo Oladiran	Effect of wheat bran substitution on the oral processing characteristics and satiety related measures of cassava-defatted toasted soy porridge
0065	P032	Manzimase Sishi	Sensory profile of waste products from fermented rooibos production
0127	P033	Michell Williams	The influence of a naturally isolated yeast strain on red wine varietal aromas

Wednesday 6 September 2017

Serial No.	Poster Board	Presenter	Title
ENVIRONMENTAL SUSTAINABILITY AND WASTE MANAGEMENT			
0060	P001	Tumisi Molelekoa	Safety and usability of marula (<i>Sclerocarya birrea subsp. caffra</i>) fruit processing by-products as substrate for acetic acid production
FOOD FRAUD AND TRACEABILITY			
0162	P002	Pholisa Dimalisile	Effect of ageing on the near infrared (NIR) spectra of eland (<i>Tragelaphus oryx</i>) female and male <i>Longissimus Thoracis et Lamborum</i> muscles
FOOD INFORMATION (INCL. LABELLING AND REGULATIONS), CONSUMER EDUCATION AND MARKETING TO CONSUMERS			
0121	P003	Seth Rapoo	Phenotypic and molecular characterization and antibiotic resistance of LAB (Lactic acid bacteria) from selected pharmaceutical probiotic supplements
FOOD INGREDIENTS, ADDITIVES, COLOURANTS AND FLAVOURS			
0099	P004	Megan Kleyn	Influence of waxy wheat blends on dough and bread baking quality as well as shelf life

POSTER PROGRAMME

FOOD MICROBIOLOGY			
0184	P005	Wisdom Selorm Kofi Agbemavor	Will presumptive probiotic bacteria prevent enteroaggregative <i>Escherichia coli</i> from causing intestinal inflammation?
0163	P006	Bhekisisa Dlamini	Antimicrobial and antioxidant activity of <i>Solanum retroflexum</i> leaf extracts against selected pathogens
0102	P007	Rodney Owusu-Darko	The use of whole genome sequencing technology in the characterisation of a heat resistant spore-forming <i>Bacillus</i> species isolated from UHT milk
0022	P008	Mapitsi S. Thantsha	Flow cytometric shelf life assessment of probiotic <i>Bifidobacterium longum</i> LMG 13197 encapsulated in lyophilized Vegetal-inulin lipid based microparticles
FOOD PROCESSING AND NOVEL TECHNOLOGIES			
0072	P009	Joyce Agyei-Amponsah	Rheological and textural properties of fat replacers for emulsions
0006	P010	Yvonne Maila	Effects of roasting as preservative method on food value of the runner groundnuts (<i>Arachis hypogaea</i>)
0208	P011	Marena Manley	Physicochemical, structural and functional properties of oven and forced convection continuous tumble (FCCT) roasted maize
0199	P012	Mpho Mashau	Effect of fermentation period on the proximate composition and functional properties of (<i>Eleusine coracana</i>) finger millet flour
0009	P013	Ajibola Oyedele	Optimization of selected sprouting parameters for soymilk production using response surface methodology
0091	P014	Ayanda N. Sibandze	Functional and nutritional properties of cowpea-maize composite pasta produced by extrusion cooking
0097	P015	Kevin Skinner	Properties of micronised and microwaved processed maize samp grits
FUNCTIONAL FOODS			
0034	P016	Martin Adarkwah-Yiadom	Effect of extrusion cooking and simulated in vitro gastrointestinal digestion on condensed tannins and radical scavenging activity of type II and type III whole grain sorghum
0085	P017	Maryna de Wit	Relationship between cladode morphology and mucilage traits from different cactus pear cultivars for human food applications
0066	P018	Vimbainashe Manhivi	Amadumbe (<i>Colocasia esculenta</i>) and cactus (<i>Opuntia spp</i>) mucilages as potential hydrocolloids for gluten-free dough systems
INNOVATION AND PRODUCT DEVELOPMENT			
0210	P019	George Charimba	Effect of replacement and supplementation of dairy milk with bambara groundnut milk fermented with lactic and acetic acid bacteria on the flavour development of chocolate bar
0064	P020	Alba Du Toit	The application of cactus pear mucilage in health-promoting mayonnaise products
0156	P021	Patricia, M. Nyembwe	Crumb texture of defatted marama flour-cassava starch bread
0205	P022	Refilwe Segwati	Consumer Acceptability of Gluten-Free Bread: A Case Study of Sorghum
0216	P023	Nokuthula Shongwe	Bambara groundnut (<i>Vigna subterranean</i> L.) instant composite effect on the quality of a breakfast meal for children.
NOVEL AND ALTERNATIVE PROTEINS			
0193	P024	Claudine Diedericks	Functionality characterisation of Bambara groundnut protein isolates
0198	P025	Anthony Obilana	Functional properties of crude protein extracts, from pulsed electric field pre-treated <i>Moringa oleifera</i> leaf powder
0014	P026	Janet Taylor	Beyond the bench: How to get plant protein-based bioplastics closer to commercialisation
OTHER			
0173	P027	Nanamhla Adonis	The effect of Cleaning-In-Place (CIP) on <i>Bacillus subtilis</i> and the effect of its enzymes on extended shelf life milk
0088	P028	Mark Bodley	The food & beverage industry certification dilemma: to meet CGCSA requirements
0105	P029	James Elegbeleye	The effects of nisin, sonorensin and cation sequestration on the biofilm of <i>Bacillus subtilis</i> from dairy processing plant
0186	P030	Victoria Jideani	Webometric and sentiment analysis of almond milk

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PRODUCT THEATRE PROGRAMME

The product theatre programme will take place in Meeting Room 2 at the Century City Convention Centre.

Monday 4 September 2017

11:00 – 11:30	Sea salt – With naturally reduced sodium	Nico Basson <i>Salinity, Atacama Desert</i>
11:40 – 12:10	Sugar reduction – Latest formulation technologies	Brian Lanton <i>Cape Food Ingredients, SA</i>
12:20 – 12:50	Extracted dietary fibers and cellulose derivatives in health oriented trend food.	Stefan Schmitt-Rechlin <i>J.Rettenmaier & Söhne, Germany</i>
13:20 – 13:50	Smoked food: Ancient technology adapted for 21 st century	Thapelo Mashego <i>Kerry, SA</i>
14:00 – 14:30	Unveiling the mysteries behind the universal love of cheese - The Westerner's "Kokumi"	Martin Dovey <i>Kerry, SA</i>
14:40 – 15:10	SODA-LO® Salt Microspheres to reduce salt in foods, preserving a clean taste and clear label - Case studies in bread and snacks application	Jacques Masset <i>Tate & Lyle, France</i>
15:30 – 16:00	Free from: Trends in the food space – 2017	Mohamed Ashraf <i>Cargill METNA</i>
16:10 – 16:40	Food phosphates in dairy application	Gavin Keeling/Audace Nindorera <i>ICL presented by Crown Food Germany</i>

Tuesday 5 September 2017

11:00 – 11:30	Colouring foods – Global trends	Patricia Kruger <i>Technical Manager; Sensient Colors SA</i>
11:40 – 12:10	Controlled release of ingredients via speciality encapsulation – Case study on sorbic acid	Janis Sinton <i>Cape Food Ingredients, UK</i>
12:40 – 13:10	Recent developments in the field sweeteners and their use in the replacement of sugar in foods and beverages	Mary Quinlan <i>Tate & Lyle, UK</i>
13:20 – 13:50	Soluble fibres: Innovative ingredients for calorie reduction and health benefits	Kavita Karnik <i>Tate & Lyle, UK</i>
14:00 – 14:30	Healthier local sweet baked goods consumer feedback and opportunities	Garry Mendelson <i>Senior Research Scientist & Applied Nutrition Science Manager, EMEA DuPont Nutrition & Health, Russia</i>
14:40 – 15:10	Long life yoghurt for Africa opportunities, challenges and solutions	Brett Wordon <i>Group Manager DuPont Nutrition and Health South Africa</i>
15:30 – 16:00	Differentiate your brand with bioactive collagen protein	Monique Barnard <i>Lake International, South Africa</i>
16:10 – 16:40	Sugar reduction - Natural & cost effective	Judy Day <i>Doehler, SA</i>

PRODUCT THEATRE PROGRAMME

Wednesday 6 September 2017

11:00 – 11:30	New solutions to replace titanium dioxide	Patricia Kruger <i>Technical Manager; Sensient Colors SA</i>
11:40 – 12:10	Sensory evaluation: Getting marketing and NPD to speak the same language (interactive presentation)	Ashwin Lala <i>Cape Food Ingredients, SA</i>
12:20 – 12:50	Vana Cappa: Innovative beverage foamer technology	Rob Verhoogt <i>FrieslandCampina: Kievit, Netherlands</i>
13:20 – 13:50	True taste stock concentrates – From food, for food	Martin Dovey <i>Kerry, SA</i>
14:00 – 14:30	Finding the niche in an overcrowded flavour supply environment. The Curt Georgi flavouring opportunity	Wayne Van Nieuwenhuizen <i>LionHeart, SA</i>
14:40 – 15:10	"TasteSense" – Overcoming the latest challenges to help address consumer needs	Ryan Ponquett <i>Kerry, SA</i>

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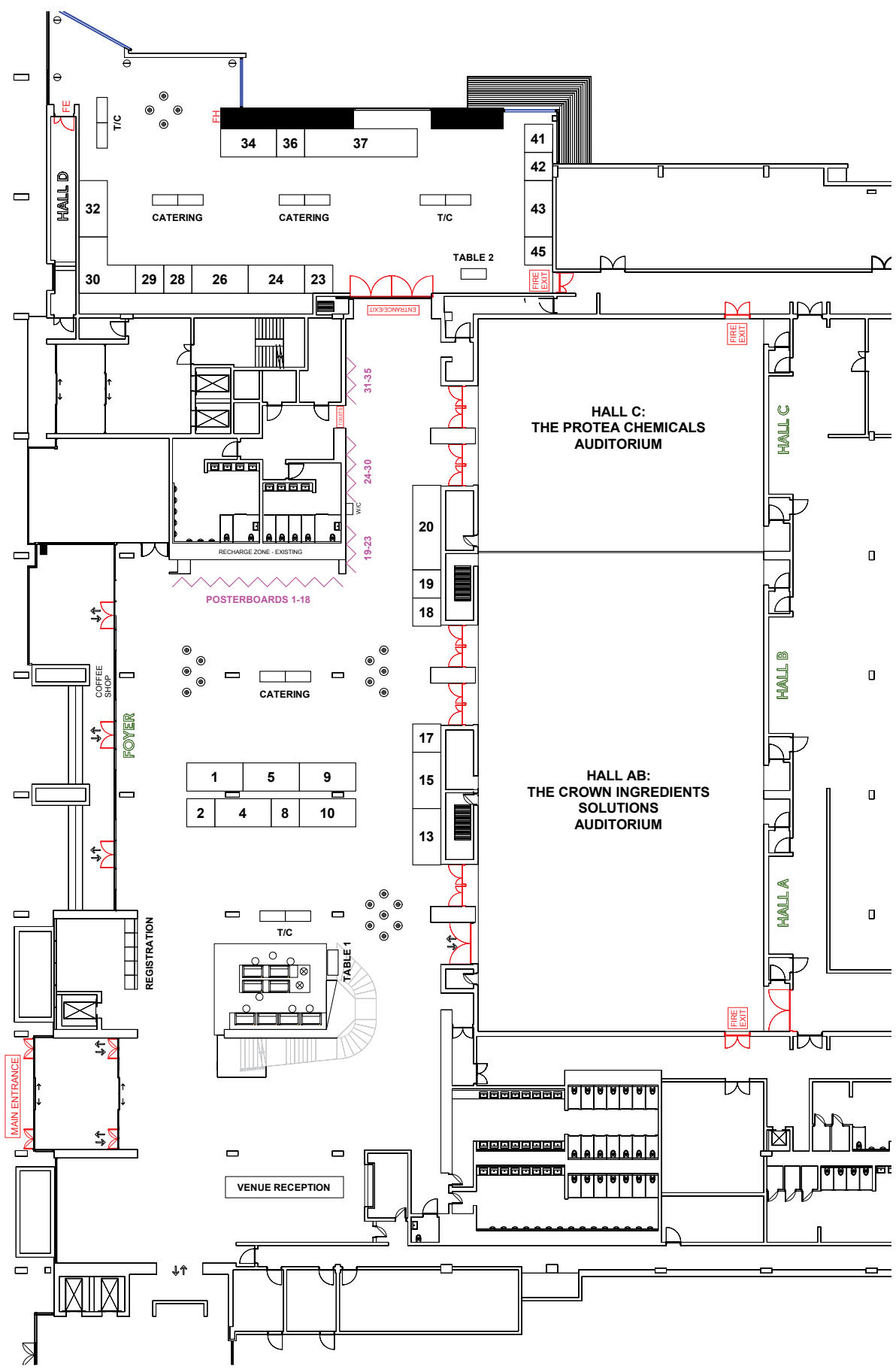
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EXHIBITOR FLOORPLAN



EXHIBITOR KEY

Exhibitor A - Z	Stand
AE Solutions (Pty) Ltd	45
Brenntag	30
Cape Food Ingredients	23
Carst & Walker	43
Crown Ingredient Solutions	9
Doehler GmbH	4
DSM Nutritional Products South Africa (Pty) Ltd	34
DuPont Nutrition & Health	15
Glanbia Nutritionals	18
Handyware Industries (Pty) Ltd	42
IFIS Publishing	8
IMCD South Africa (Pty) Ltd	37
Ingredion South Africa (Pty) Ltd	26
Innogene / FoodFocus	41
Kerry - the Taste & Nutrition Company	10
Lake Foods a Division of AECL Limited	13
LECO Africa (Pty) Ltd	2
Merck (Pty) Ltd	5
Mérieux NutriSciences	32
Metrohm SA	29
Microsep	19
PerkinElmer South Africa	17
PHT	1
SALTWELL	28
Sensient Colours	20
Testo South Africa (Pty) Ltd	24
United Spectrometer Technologies	36

Stand	Exhibitor by stand number
1	PHT
2	LECO Africa (Pty) Ltd
4	Doehler GmbH
5	Merck (Pty) Ltd
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42	Handyware Industries (Pty) Ltd
43	Carst & Walker
45	AE Solutions (Pty) Ltd

EXHIBITOR INFORMATION

Exhibitor:	AE SOLUTIONS (PTY) LTD
Stand Number:	45
Website:	www.aelab.co.za
Information:	<p>Agri Enviro Solutions is a leading supplier of laboratory and scientific analytical equipment throughout South Africa and the SADEC region. Our agencies have been specifically selected and most have been aligned with us for more than 20 years. All are world-renowned and are international leaders in their fields of expertise.</p> <p>We have and always will be able to offer our customers total solutions to their physical and analytical testing requirements. We offer instrumentation to the grains-, flour-, feed-, food-, environmental-, water-, mining- and industrial industries, full installation and training.</p> <p>This, coupled with comprehensive application support, after sales support and training, has ensured our success through the years.</p>

Exhibitor:	BRENNTAG
Stand Number:	30
Website:	www.warrenchem.co.za / www.lionheart.co.za
Information:	<p>Brenntag, a global market leader in chemical distribution, has strengthened its presence in the South African chemical distribution market by acquiring Warren Chem Specialities and Lionheart. The complementary product and supplier portfolio form a Life Science business unit that will be competitively positioned in both the Food and the Pharma industries. Together they supply a wide variety of food ingredients such as natural and synthetic flavours, functional fibres, colloidal systems, natural colourants, mineral salts, vitamins, alginates, whey protein and activated carbon.</p>

Exhibitor:	CAPE FOOD INGREDIENTS
Stand Number:	23
Website:	www.capefoodingredients.com
Information:	<p>A leading innovator in food ingredients, flavours both sweet and savoury, and their applications. Via our R&D, we do complete formulations for all key sectors of the food industry. Better taste quality and cost savings are our goals. We manufacture in South Africa, meaning big advantages for you in pricing, lead times and MOQs.</p>

Exhibitor:	CARST & WALKER
Stand Number:	43
Website:	www.carst.co.za
Information:	<p>Carst and Walker, A Division of Zenith Holdings (Pty) Ltd, have developed sustainable partnerships worldwide offering specialised solutions from expertly qualified and trained staff.</p> <p>Our Food Division has established itself as a significant agent and distributor of materials providing: - Cocoa Butter, Cocoa Liquor, Cocoa Powders, Dairy Concentrates, Desiccated Coconut, Flow Agents, Food Acids, Herbs and Spices, Natural Colours, Speciality Fats, Modified Potato Starches, Xanthan Gums, Guar Gums, Hydrocolloid's, Yeast Extracts, Essential Oils, Oleoresins, Natural Flavours and Liquid Seasoning Blends.</p>

Exhibitor:	CROWN INGREDIENT SOLUTIONS
Stand Number:	9
Website:	www.crowningredientsolutions.co.za
Information:	<p>We strive to be the Food Solutions leader in Africa, providing service excellence through Innovation & Technology, by Building Strategic Partnerships.</p> <p>We offer in-depth knowledge of the industry with market insights and technical expertise by leveraging our network of technical support on ingredients and food solutions from our global suppliers.</p> <p>Our customers benefit from unique, customised solutions, from concept to launch with on-going technical support. We provide skills and support to the food industry in the Meat & Brines; Dairy & Beverage; Sauces & Condiments and Culinary sectors.</p>

EXHIBITOR INFORMATION

Exhibitor:	DOEHLER GMBH
Stand Number:	4
Website:	www.doehler.com
Information:	Doehler is a global producer, marketer and provider of technology-driven natural ingredients, ingredient systems and integrated solutions for the food and beverage industry.

Exhibitor:	DSM NUTRITIONAL PRODUCTS SOUTH AFRICA (PTY) LTD
Stand Number:	34
Website:	www.dsmnutritionalproducts.com
Information:	<p>DSM is the leading supplier of vitamins, carotenoids, Omega-3 & 6, nutraceutical ingredients and nutritional premixes to the dietary supplement, food and pharmaceutical industries.</p> <p>DSM provides customized support throughout the new product development process, utilizing our unique breadth of expertise and capabilities: innovative delivery forms, scientific and technological expertise around nutritional and functional ingredients, global presence of marketing and sales teams and their support functions.</p> <p>DSM helps you get to the market faster and safer with appealing solutions that work.</p>

Exhibitor:	DUPONT NUTRITION & HEALTH
Stand Number:	15
Website:	www.danisco.com
Information:	<p>DuPont Nutrition & Health combines in-depth knowledge of food and nutrition with current research and expert science to deliver unmatched value to the food, beverage and dietary supplement industries. We are innovative solvers, drawing on deep consumer insights and a broad product portfolio to help our customers turn challenges into high-value business opportunities.</p> <p>More information is available at www.food.dupont.com or www.danisco.com</p>

Exhibitor:	GLANBIA NUTRITIONALS
Stand Number:	18
Website:	www.glanbianutritionals.com
Information:	Better nutrition starts here. We bring together leadership expertise in cheese, dairy and plant proteins, bioactives, flavors and premix manufacturing into one nutritional powerhouse. Our broader range of food & ingredient solutions, custom-built services and ability to supply globally creates a unique recipe for co-innovation partnerships that deliver our customer's best solutions helping them reach the market with outstanding products faster. Learn more about what's possible when you just add Glanbia.

Exhibitor:	HANDYWARE INDUSTRIES (PTY) LTD
Stand Number:	42
Website:	www.handyware.co.za
Information:	Founded in 1968, Handyware has been providing tailor made solutions to customers around the world. Since 2012, Handyware has been operating in South Africa with a FSSC 22000 certified facility. With our global and SA innovation laboratories, we can provide you with cutting edge and cost saving solutions, in food flavouring, integrated snack seasonings, and food ingredients such as butter powders, milk powder replacers. Please send us a brief and you will be pleasantly surprised to know what we can offer!

EXHIBITOR INFORMATION

Exhibitor:	IFIS Publishing
Stand Number:	8
Website:	www.ifis.org
Information:	<p>Based in Reading, UK, IFIS is a not-for-profit publishing organisation with an ongoing commitment to learning and development, and a reputation for scientific integrity, accuracy, and excellence. IFIS produces FSTA and Escalex, used for research in academia, industry and government.</p> <p>FSTA is a specialist database of scientific and technological research and information in the sciences of food and health.</p> <p>Launched in 2017, the Escalex database facilitates efficient, effective information retrieval in food regulations and compliance.</p>

Exhibitor:	IMCD SOUTH AFRICA (PTY) LTD
Stand Number:	37
Website:	www.imcdgroup.com
Information:	<p>IMCD is a global leader in the sales, marketing and distribution of speciality chemicals and food ingredients. Through our technical, marketing and supply chain expertise we bring added value and growth to both our customers and principal partners throughout the world.</p>

Exhibitor:	INGREDION SOUTH AFRICA (PTY) LTD
Stand Number:	26
Website:	www.ingredion.com
Information:	<p>Ingredion Incorporated (NYSE: INGR) is a leading global ingredient solutions provider. We turn grains, fruits, vegetables and other plants into value-added ingredients and biomaterial solutions for the food, beverage, paper and corrugating, brewing and other industries. Serving customers in over 100 countries, our ingredients make yoghurts creamy, candy sweet, paper stronger and face creams silky. Visit Ingredion.com to learn more.</p>

Exhibitor:	INNOGIENE FOOD FOCUS
Stand Number:	41
Website:	www.innogiene.co.za / www.foodfocus.co.za
Information:	<p>Innogiene brings innovative hygiene technologies to the food industry. Effective – Tested – Environmentally sensitive.</p> <p>Products include:</p> <ul style="list-style-type: none"> • Biofilm Remove: Biofilms, detected in seconds removed in minutes • Jimco UV-C & ozone technology: Grease & odour removal. Disinfection -chemical-free, reliable, measurable <p>Food Focus helps food businesses do things the right way – through addressing compliance to legislation, food safety, quality, occupational health and safety, environmental management, corporate social responsibility, sustainability, and risk. In addition to information, it connects businesses to compliance solution providers.</p>

Exhibitor:	KERRY – THE TASTE & NUTRITION COMPANY
Stand Number:	10
Website:	www.kerry.com
Information:	<p>Kerry brings to the table a wide portfolio of customized Taste & Nutrition systems to help create products that have exceptional taste and improved nutritional value for a variety of categories including dairy, meats, cereals, sweets, beverages and culinary foundations.</p> <p>Every day millions of people throughout the world consume foods and beverages containing our taste and nutrition solutions. We are proud to provide our customers with the expertise, insights and know-how they need to deliver products that people enjoy and feel better about consuming.</p>

EXHIBITOR INFORMATION

Exhibitor:	LAKE FOODS A DIVISION OF AECI LIMITED
Stand Number:	13
Website:	www.lakefoods.co.za
Information:	<p>Lake Foods is the exclusive representative for leading international manufacturers and suppliers of specialty ingredients and commodities, offering products and services into the dairy, beverage, wine, meat, bakery, health and nutrition industries. Offering a full service to their customers, Lake Foods has a well-equipped pilot facility at Linbro Park, Sandton, which enables the technical department to assist customers with new product innovation, development and product improvements.</p> <p>Products in our portfolio include bacterial cultures, enzymes, natural colours, test systems, phosphates, stabilisers, emulsifiers, baking powders, brines, spice blends, marinades and various other food ingredients.</p>

Exhibitor:	LECO AFRICA (PTY) LTD.
Stand Number:	2
Website:	www.lecoafrika.co.za
Information:	<p>LECO Africa is a wholly-owned subsidiary of the privately owned company LECO Corporation, USA.</p> <p>LECO Africa has been servicing the Sub-Saharan African Analytical and Metallographic industries since 1976.</p> <p>We provide LECO Analytical, Metallographic, Spectrographic and Separation Science equipment, consumables and related spare parts manufactured and assembled in the USA.</p> <p>We assure you of our commitment to service, quality instruments and operating supplies that deliver the right results.</p>

Exhibitor:	MERCK (PTY) LTD
Stand Number:	5
Website:	www.merckmillipore.com
Information:	<p>Merck is a leading life science and technology company. With a catalogue of more than 300,000 products, we deliver many of the most highly-respected brands in the industry.</p> <p>An inquisitive, innovative and solution-oriented mindset can be felt throughout the organization of 50,000 employees, worldwide. The legacy expertise of Merck Millipore and Sigma-Aldrich, acquired by Merck in 2015, offers a broad range of performance products, services and expertise to support your success in analysis, research and development in the food, beverage, pharmaceutical and other industries</p>

Exhibitor:	MÉRIEUX NUTRISCIENCES
Stand Number:	32
Website:	www.merieuxnutrisciences.com/za
Information:	<p>Mérieux NutriSciences (formerly Swift Silliker), one of SA's longest-standing and largest commercial testing companies, is dedicated to protecting consumers' health by delivering a wide range of analytical services to the food and nutrition industries, including Microbiological, Chemistry and Raw Milk Testing, as well as Education, Technical Consulting and Hygiene Auditing services.</p> <p>Our global network consists of close to 100 accredited laboratories across 21 countries, and boasts 50 years of experience working with leading food and beverage companies.</p>

EXHIBITOR INFORMATION

Exhibitor:	METROHM SA
Stand Number:	29
Website:	www.metrohm.co.za
Information:	Metrohm SA is subsidiary of Swiss-based METROHM AG, the world's leading supplier of analytical equipment suitable for ion analysis. Metrohm products have been sold in South Africa since the 1960's via various distributors but in 2006 Metrohm AG decided to invest directly. Metrohm SA is proud to service the following industries: Water treatment / Mining / Petrochemical / Chemical / Pharmaceutical / Food and Beverage / Tertiary Academic institutions and proud to provide services in East-Africa, Central Africa and Southern Africa.

Exhibitor:	MICROSEP
Stand Number:	19
Website:	www.microsep.co.za
Information:	<p>Microsep, a distributor of laboratory equipment, offers a variety of products for the food and beverage industry where food quality and safety, regulatory compliance and rapid detection of contamination is crucial.</p> <p>Waters supplies food testing systems that integrate chromatography (HPLC & UPLC), mass spectrometry (MS), columns, sample prep chemistries and data management software. VICAM's testing systems offer quantitative detection of mycotoxins through the choice of fluorometric or HPLC measurements.</p> <p>National Separations, a subsidiary of Microsep, supplies microbiological products for microbial enumeration, air monitoring, food pathogens and rapid hygiene monitoring.</p>

Exhibitor:	PERKINELMER SOUTH AFRICA
Stand Number:	17
Website:	www.perkinelmer.com
Information:	<p>PerkinElmer Inc., a global leader focused on improving the health and safety of people and the environment is represented in Southern Africa through a direct operation based in Midrand, with support offices in Cape Town, Port Elizabeth and Durban.</p> <p>Our offices support the business across all Southern African countries in the following key markets: food and beverage safety and adulteration testing, mining and mineral testing, chemical and petrochemical analysis, pharmaceutical applications and academia.</p> <p>PerkinElmer provides solutions in the following areas:</p> <ul style="list-style-type: none"> • Molecular Spectroscopy -UV, UV/Vis, FT-IR, FT-NIR, Fluorescence • Atomic Spectroscopy - AA, ICP-OES, or ICP-MS • Chromatography - GC, GC custom, GC/MS, LC/MS, HPLC/UHPLC • Thermal and Elemental Analysis – DTA, DSC, TGA, TMA and DMA • Mass Spectrometry - GC/MS, LC/MS, TOF/MS, GC/MS/MS, ICP-MS

Exhibitor:	PHT
Stand Number:	1
Website:	www.pht.co.za
Information:	We are the leading provider of hygiene, food safety and technology solutions for food and beverage companies of any size. We will help you with the design of the hygiene lobby, change room and personnel flow of your processing facility to comply with hygiene and food safety requirements. We will supply you with all the hygiene and technology equipment for your food processing plant. We will supply you with the knowledge, service and expertise you need.

EXHIBITOR INFORMATION

Exhibitor:	SALTWELL
Stand Number:	28
Website:	www.saltwell.com
Information:	<p>The unique Saltwell sea salt grain is naturally low in sodium chloride - only 65% – thereby drastically reducing the sodium content of any foods in which it is used.</p> <p>The grain also contains 30% potassium chloride, a mineral considered an essential health nutrient by doctors and health authorities around the world. The fact that both sodium and potassium are naturally present in the grain makes Saltwell unique and explains why its taste and appearance is much the same as regular sea salt, without any bitterness in its flavor.</p>

Exhibitor:	SENSIENT COLORS
Stand Number:	20
Website:	www.sensient.com
Information:	<p>Sensient Colors brings life to products, adding color and visual enjoyment to food and beverage applications worldwide. Offering unparalleled color innovation and proprietary technologies for over 100 years, Sensient Food Colors applies industry defining color expertise, enhancing brand value through premium sensory appeal and performance.</p> <p>Sensient Colors LLC is a unit of Sensient Technologies Corporation, a leading global manufacturer and marketer of colors, flavors and fragrances. Sensient employs advanced technologies at facilities around the world to develop specialty food and beverage systems, cosmetic and pharmaceutical systems, inkjet and specialty inks and colors, and other specialty and fine chemicals. The company's customers include major international manufacturers representing many of the world's best-known brands.</p>

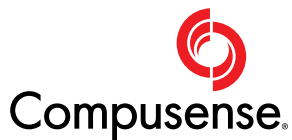
Exhibitor:	TESTO SOUTH AFRICA (PTY) LTD.
Stand Number:	24
Website:	www.testo.co.za
Information:	<p>Testo South Africa is a subsidiary of Testo SE & Co. KGaA with its headquarters in Germany. Testo is a world market leader in the field of portable and stationary measurement solutions. In 30 subsidiary companies around the world, 2 500 employees research, develop, produce and market for the high-tech company. The measurement technology expert serves over 650 000 worldwide customers with highly precise measuring instruments and innovative solutions for the measurement data management of tomorrow.</p>

Exhibitor:	UNITED SPECTROMETER TECHNOLOGIES
Stand Number:	36
Website:	www.us-tech.co.za
Information:	<p>United Spectrometer Technologies (Ustech) is a South African company with offices in Cape Town, Johannesburg, D.R.C, and Rwanda. Ustech represents Thermo Scientific Niton XRF in South-, and Southern Africa.</p> <p>Ustech is establishing itself apart from all other competitors with the supply of handheld analytical Instrumentation to major industries such as: Mining and Alloy; Petrochemical, Precious Metals, and Food & Beverage</p>

EXHIBITORS



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