

## POSTER PROGRAMME

### Poster Area sponsored by Innovative Research Solutions

Monday, 04 September 2017

Serial No.	Poster Board	Presenter	Title
<b>FOOD ANALYSIS</b>			
0141	P001	Zandré 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 <i>Moringa oleifera</i>
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
<b>FOOD AND NUTRITION SECURITY</b>			
0087	P007	Janet Adebisi	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 Mehlomakulu	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
<b>FOOD CHEMISTRY</b>			
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
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 <sub>2</sub> 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, 05 September 2017

Serial No.	Poster Board	Presenter	Title
<b>FOOD ENGINEERING</b>			
0074	P001	Kipchumba Cherono	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
<b>FOOD SAFETY</b>			
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
<b>FOOD, NUTRITION, DIET AND HEALTH</b>			
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 (L.) Verdc</i>
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
<b>SENSORY SCIENCE AND ANALYSIS</b>			
0147	P030	Olalekan Adebawale	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, 06 September 2017

Serial No.	Poster Board	Presenter	Title
<b>ENVIRONMENTAL SUSTAINABILITY AND WASTE MANAGEMENT</b>			
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
<b>FOOD FRAUD AND TRACEABILITY</b>			
0162	P002	Pholisa Dumalisile	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
<b>FOOD INFORMATION (INCL. LABELLING AND REGULATIONS), CONSUMER EDUCATION AND MARKETING TO CONSUMERS</b>			
0121	P003	Seth Rapoo	Phenotypic and molecular characterization and antibiotic resistance of LAB (Lactic acid bacteria) from selected pharmaceutical probiotic supplements
<b>FOOD INGREDIENTS, ADDITIVES, COLOURANTS AND FLAVOURS</b>			
0099	P004	Megan Kleyn	Influence of waxy wheat blends on dough and bread baking quality as well as shelf life
<b>FOOD MICROBIOLOGY</b>			
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
<b>FOOD PROCESSING AND NOVEL TECHNOLOGIES</b>			
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 Oyedeji	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 mazie samp grits
<b>FUNCTIONAL FOODS</b>			
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
<b>INNOVATION AND PRODUCT DEVELOPMENT</b>			
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 L.</i> ) instant composite effect on the quality of a breakfast meal for children.
<b>NOVEL AND ALTERNATIVE PROTEINS</b>			
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
<b>OTHER</b>			
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