

31. IUFOST WORLD CONGRESS 2010

SAAFoST and Cape Town host 15th IUFOST World Congress of Food Science and Technology

This is a condensed article based on a report by Dr Ken Buckle to IUFOST Governing Council

Dr Ken Buckle is Emeritus Professor, Food Science and Technology Group, The University of New South Wales, Sydney, NSW 2232, Australia, He is a former President (1995-97) and Fellow of the Australian Institute of Food Science and Technology, former President (2001-03) and Fellow of the International Academy of Food Science and Technology (IAFoST)

Introduction

The South African Association for Food Science and Technology (SAAFoST), celebrating its 50th Anniversary in 2010, hosted the 15th IUFOST World Congress of Food Science and Technology in Cape Town. It was only the second time that the Congress had been held in the southern hemisphere, following Congress 10 hosted by the Australian Institute of Food Science and Technology (AIFST) in October 1999.

Technical programme highlights

Plenary Sessions

The technical programme featured two keynote presentations, the IUFOST Distinguished Lecture, and seven plenary addresses, the latter followed by seven Young Scientist presentations.

The Opening Plenary Session featured a welcome address by SAAFoST President Rosie Maguire, who gave preliminary statistics for Congress 15: the final numbers included 1 512 delegates from 79 countries, including 256 students (with 20 student helpers); two keynote and seven plenary lecturers, including the SAAFoST Ernest Newbery Memorial Lecturer and the IUFOST Distinguished Lecturer; 198 technical session talks (including seven presented at a Young Scientist session); eight workshop presentations; and 715 posters. She reported that the charity to benefit from donations collected during the Congress was War Against Malnutrition, Tuberculosis and Hunger (WARMTH).

The Congress was officially opened by the SA Deputy Minister of Science and Technology **Derek Hanekom**.

Keynote lecturer: **Sir David King** (Director of the Smith School of Enterprise and the Environment, Oxford University, UK) discussed 'Food Science and Technology in a Global Context.'

Keynote lecturer, 2009 World Food Prize Laureate, and Purdue University Distinguished Professor **Dr Gebisa Ejeta** discussed 'Aligning our Food and Agricultural Sciences with Public Policy to Meet Global Food Security Challenges.'

SAAFoST's Ernest Newbery Memorial Lecture ('Food Science and Technology – Bridging Local and Global Needs') was presented by **Dr Werner Bauer** (Chief Technology Officer, Executive Vice President and Head of Innovation, Technology and R&D, Nestlé, Switzerland).

Professor Diana Banati (Director General of the Central Food Research Institute, Budapest, Hungary, and Chair of the Management Board of the European Food Safety Authority) discussed 'Paradigm Change in the European Food Safety Policy.'

David Schmidt (President and CEO of the International Food Information Council (IFIC), Washington DC, USA) discussed 'Issues New and Retro: What is Driving Global Food and Health Issues.'

Einar Risvik, Research Director of Nofima Food, Oslo, Norway, outlined how 'open innovation,' combined with efficient production techniques, can create value for food companies.

Professor Emeritus Thomas Ohlsson (The Swedish Food Institute [SIK], Gothenburg, Sweden) stated that non-sustainable activities have significant social, economic and environmental consequences.

Professor Erich Windhab (Institute of Food, Nutrition and Health, Swiss Federal Institute of Technology, Zurich, Switzerland) discussed 'radical innovation' in food science and technology,

Cliff Sampson (Managing Director, Foodcorp Consumer Brands, South Africa) detailed the concerning statistics of the South African consumer.

The IUFoST Distinguished Lecture was presented by **Professor Nina Fedoroff** (Pennsylvania State University, President of the American Association for the Advancement of Science, and formerly Science and Technology Advisor to the US Secretary of State, State Department, Washington DC). She outlined the important links between climate / food / water / environment / health / economy / ecosystems.

Young Scientists

Each plenary/keynote speaker was followed by a presentation by a young scientist selected and nominated by an Adhering Body. Each of the young researchers, who must have a PhD and be under 35 years of age, provided excellent papers on a variety of topics:

- Kristina Kukurova** (Slovakia) – Tools of acrylamide mitigation applicable to bread
- Angela Parry-Hanson** (South Africa) – Does acid-adaptation of *Escherichia coli* 0157:H7 confer cross-protection to lactoperoxidase and lactic acid?
- Alexander Mathys** (Switzerland) – Micro process engineering for liquid food pasteurisation and sterilisation
- Shengbao Feng** (Singapore) – Novel process of fermenting black soybean (*Glycine max* (L.) Merrill) yoghurt with dramatically reduced flatulence-causing oligosaccharides but enriched soy phytoalexins
- Peng Zhou** (China) – Effects of Maillard reaction on the quality of whey-based nutritional protein bars
- Eustina Oh** (New Zealand) – High pressure-induced starch gelatinisation and its application in a dairy system

□ □ **Supratom Ghosh** (Canada) – Delivery of active compounds in complex food systems.

Technical Sessions and Posters

In addition to the keynote and plenary sessions offered on the Monday and Thursday, there were 50 technical sessions on Tuesday and Wednesday, plus an all-day leadership workshop for students and young professionals in Food Science and Technology. One of the technical sessions, a Young Scientist session featured speakers from China, South Africa and Brazil, while the remaining 49 sessions covered 32 topics, covering a range of disciplines and commodities.

Five special workshops were offered during and after the congress:

□ □ Wiley-Blackwell Publishing Workshop: Getting published in top food science and technology journals;

□ □ Global Harmonisation Initiative (GHI) Mycotoxin Workshop;

□ □ Elsevier Publishing Workshop: How to write a world-class scientific paper (and review one if invited);

□ □ GHI Nanotechnology Working Group Workshop; and

□ □ Post-Congress GHI Toxicity Testing Course (held at the Medical Research Council, Tygerberg, 27-28 August).

Abstracts of 798 posters were accepted, and 715 were shown during the congress. The posters were located within the exhibition area within which morning/afternoon refreshments coffee and lunch were served, providing ample opportunity for delegates and poster authors to mingle and discuss.

IUFoST Global Food Industry Awards

The IUFoST Food Industry Global Awards were presented with South Africa receiving four awards out of a possible 12.

Exhibition

The IUFoST 2010 Trade Exhibition ran concurrently with Congress 15 and showcased South African products, suppliers and expertise, as well as international exhibitors. It was the largest exhibition ever managed by SAAFoST and included 95 exhibitors.

Social events

A welcome reception and opening of the Trade Exhibition took place on Sunday evening (22 August) at the Cape Town International Convention Centre exhibition area. Light snacks and South African wines and music were enjoyed by delegates and exhibitors.

On Monday evening (23 August) delegates and accompanying persons had the choice of traditional ethnic African culinary delights at Moyo Restaurant in Spier Wine Estate (about 30 minutes by bus on the way to Stellenbosch) or gourmet South African cuisine prepared by development chefs à la Woolworths, a leading retailer.

The gala banquet, commemorating SAAFoST's 50th birthday, attracted over 1 000 delegates and guests and was held at Nederburg Wine Estate in Paarl. Fine food, wine and music, and a pictorial history of the events and characters that founded and developed SAAFoST, was a fitting way to celebrate its golden anniversary.

The congress was followed by the IUFoST General Assembly and Governing Council Meetings

Conference organisation

The congress was organised in a highly professional manner by the Local Organising Committee comprising: Chair – Nigel Sunley; Treasurer – Ron Timm; Secretary – Gill Slaughter; Exhibition – Rosie Maguire; Marketing – David Watson; Scientific Committee – Gunnar Sigge; Social Programme – Grant Mople; Sponsorship – Morongwa Themba; Technical Visits Program – Nick Starke; Professional Congress Organiser – Dudley Randall (Turners Conferences and Conventions); and Ex Officio – Owen Frisby (SAAFoST Executive Director).

The Scientific Programme Executive was chaired by Gunnar Sigge, and comprised Nick Starke and Nigel Sunley (South Africa), Mary Schmidl (USA, Chair IUFoST Scientific Council), Luis Fernandez (Belgium, IUFoST President Elect) and Colin Dennis (UK), and was assisted by a Scientific Programme Committee of 62 food professionals from 24 countries who assessed abstracts of oral and poster presentations.

Sponsors

The Congress committee greatly appreciates the contributions by its sponsors:

Platinum Sponsors: *BIDFood Ingredients, Flavourcraft, National Research Foundation (NRF)*

Double Gold Sponsors: *Compusense Inc, Hudson & Knight, McCormick South Africa, SAAFoST, Sunspray Food Ingredients, Swift Micro Laboratories, Tongaat Hulett's Starch, UK Trade & Investment, Woolworths.*

In addition, there were a further 37 Gold Sponsors and 29 Congress Sponsors all of whom were acknowledged in the Congress Programme.