

SALT & SODIUM REDUCTION WORKSHOP

A One-day SAAFoST Symposium. Dept Food Science, University of Stellenbosch, Mon 21 May 2012

08:00 - 09:00		Coffee & Registration	
Opening & Session Chair: Ms Rosie Maguire			
09:00 - 09:10	Opening, Welcome, Announcements	<i>Rosie Maguire. SAAFoST Immediate Past President. In Essence</i>	
09:10 - 09:50	Novel Strategies for Reducing Sodium	<i>Dr Wayne Morley. Leatherhead Food Research (UK)</i>	
09:50 - 10:20	Why Has the Time Come to Reduce the Salt in South African Food?	<i>Dr Krisela Steyn. Associate Director of the Chronic Disease Initiative in Africa and Visiting Professor in the Dept of Medicine, University of Cape Town</i>	
10:20 - 11:00	Salt Reduction in Bread: a better perspective	<i>Jeanette Rosewall. South African Chamber of Baking & Anchor Yeast</i>	
11:00 - 11:30		Tea	
Session Chair: Ms Lisa Ronquest. Mars Africa			
11:30 - 12:00	Salt Reduction: the Nestlé Experience	<i>Naazneen Khan. Nestlé, Nutrition Health & Wellness</i>	
12:00 - 12:40	Reducing Salt in Meat Products: implications and challenges for the meat industry	<i>Dr Arno Hugo. Food Science Division: Microbial, Biochemical & Food Biotechnology. University of the Free State</i>	
12:40 - 13:10	On Elemental Sodium and Salt Analyses Methodologies	<i>Raymond Hartley. MD. Microchem Lab Services</i>	
13:10 - 13:30	Salt Replacement - the Sub4Salt Option	<i>Roné Luttig. Savannah Fine Chemicals</i>	
13:30 - 14:15		Lunch	
Session Chair: Mr Nick Starke			
14:15 - 14:30	Salt Replacement - the LomaSalt Option	<i>Lindi-May Harmsen. Warren Chem Specialities</i>	
14:30 - 14:50	A Mars Perspective on Salt Reduction	<i>Lisa Ronquest. Mars Africa - Food R&D</i>	
14:50 - 15:20	Solving the Paradox Between Low Sodium and Great Taste	<i>Frank Meijer. DSM Food Specialities. (The Netherlands)</i>	
15:20 - 15:30		Closure & Thanks: Mr Nick Starke SAAFoST Honorary Life Member, President (1991-1993)	



SAAFoST

SOUTH AFRICAN ASSOCIATION for
FOOD SCIENCE & TECHNOLOGY

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Dept Food Science, University of Stellenbosch

PROGRAMME

Members: www.saafost.org.za

Consumers: www.foodfacts.org.za

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