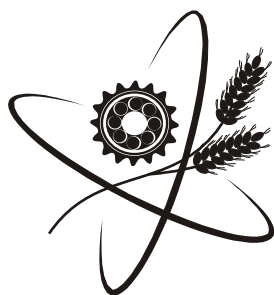


SALT & SODIUM REDUCTION WORKSHOP

A One-day SAAFoST Symposium. 3M Woodmead, Johannesburg, Tuesday 22 May 2012

07:45– 09:00	Coffee & Registration
Opening & Session Chair: 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	Solving the Paradox Between Low Sodium and Great Taste <i>Frank Meijer. DSM Food Specialities. (The Netherlands)</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: Dr Papiso Tshabalala. Dept Food Technology, University of Johannesburg	
11:30 -12:00	The Various Analytical Techniques for the Analysis of Sodium Chloride in Food Samples and Their Advantages and Disadvantages <i>Mike Philpott. Analytical Chemistry Division, Institute for Soil, Climate and Water (ARC-ISCW)</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	Salt Intake in South Africa and the Contribution of Different Foods to Salt Intake <i>Prof Edelweiss Wentzel-Viljoen. Programme Leader: Dietetics, Centre of Excellence for Nutrition. North-West University. Potchefstroom</i>
13:10 - 13:30	Salt Replacement - the Sub4Salt Option <i>Roné Luttig. Savannah Fine Chemicals</i>
13:30- 14:20	Lunch
Session Chair: Ryan Ponquett	
14:20 - 14:50	Unilever & Global Salt Reduction Efforts <i>Karen van Tonder. Unilever</i>
14:50 – 15:20	Sodium Reduction in Snack Foods <i>Engela Boshoff. Simba</i>
15:20 – 15:50	Salt Reduction: the Nestlé Experience <i>Naazneen Khan. Nestlé, Nutrition Health & Wellness</i>
15:50 – 16:00:	Closure & Thanks: <i>Ryan Ponquett. SAAFoST President Elect (2010 – 2013) & Kerry Ingredients</i>



SAAFoST

SOUTH AFRICAN ASSOCIATION for
FOOD SCIENCE & TECHNOLOGY

SALT & SODIUM REDUCTION WORKSHOP

Tuesday, 22 May 2012

3M Woodmead, Johannesburg

PROGRAMME

Members: www.saafost.org.za

Consumers: www.foodfacts.org.za

Facebook: <http://www.facebook.com/pages/SAAFoST/170945546248948>

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