

Sodium Reduction Workshop Programme
17 May 2018
Umdoni 2 – Sponsored by Salt for Life
AHA Gateway Hotel, Durban

07:30 – 09:00	Registration & Arrival Tea and Coffee – Sponsored by Kellogg	
09:00 – 09:05	Welcome Address by SAAFoST President Elect	James Mclean
09:05 – 09:45	Introduction & Regulatory requirements	Nigel Sunley - <i>Sunley Consulting</i>
09:45 – 10:30	Psychosomatic sensory	Ryan Ponquett - <i>Kerry</i>
10:30 – 11:00	Tea / Coffee Break – Sponsored by Kellogg	
Yeast Extracts & Flavour Enhancers		
11:00 – 11:45	Savoury Taste Sense	Martin Dovey - <i>Kerry</i>
11:45 – 12:15	Sodium Savvy	Brian Lanton - <i>Cape Food Ingredients</i>
12:15 – 13:00	Lunch Break – Sponsored by Kellogg	
Potassium Chloride blends		
13:00 – 13:30	Nutek Salt	Scott Keys - <i>Nutek Food Science</i>
13:30 – 14:00	One Grain Loso	Veronique Makkink - <i>Crest Chemicals</i>
14:00 – 14:30	Sub4Salt	Chané Brecher - <i>Savannah</i>
14:30 – 15:00	Tea / Coffee Break – Sponsored by Kellogg	
Shape-advantage salts & Sodium-reduced sea salts		
15:00 – 15:30	Soda Lo	Jacques Masset - <i>Tate & Lyle</i>
15:30 – 16:00	Saltwell – A Naturally Low-Sodium Sea Salt	Martina Avasoo-Barte, <i>Salinity</i>
16:00 – 17:00	Panel Discussion	
17:00 – 17:05	Workshop Closure	



