



20th Biennial International SAAFoST Congress and Exhibition – Provisional Programme
7 - 10 October 2013, CSIR International Convention Centre, Pretoria

Monday, 7 October 2013

07h00-08h30	Registration in Central Foyer / Tea and Coffee in Exhibition Hall			
	Plenary session Venue: Diamond Auditorium Sponsored by Swift Silliker Session Chair: Amanda Minnaar			
08h30-08h40	Amanda Minnaar, Chair of Local Organising Committee Welcome			
08h40-08h50	Welcome address by the SAAFoST President: Gunnar Sigge			
08h50-09h00	Welcome address by the IUFoST President: Pingfan Rao			
09h00-09h10	Welcome address by the IFT President: Janet Collins			
09h10-09h50	Plenary lecture: Leon Louw Executive Director of the Free Market Foundation (FMF) and of the Law Review Project (LRP) Can Africa be the world's food basket of the future?			
09h50-10h30	Ernest Newbery Memorial Lecture: Janet Collins President of IFT; Du Pont, Washington DC, USA Scientific innovation in Food Science and Technology: Consumer trust			
10h30-11h00	Tea and Coffee in Exhibition Hall			
	Parallel sessions and Symposia			
	IUFoST FOOD SECURITY AND SUSTAINABILITY	SENSORY AND CONSUMER SCIENCES	ILSI WATER QUALITY AND SAFETY SYMPOSIUM	THE SHAPE OF THINGS TO COME: NANOTECHNOLOGY.

	SYMPOSIUM			FOOD STRUCTURE AND FOOD SYSTEMS
	Venue: Diamond Auditorium Sponsored by Swift Silliker	Venue: Ruby Auditorium	Venue: Emerald Auditorium	Venue: Amethyst Auditorium
	Session Chair: Pingfan Rao	Session Chair: Lorraine Geel	Session Chair: Lucia Anelich	Session Chair: Belinda du Plessis
11h00-11h30	<p>Anne-Marie Hermansson <i>The Royal Academy of Sciences, Sweden</i> Global visions for the role of Food Science and Technology to meet societal and technological challenges: Report from a feasibility study initiated by IAFoST</p>	<p>Johann Kirsten <i>LEVLO, University of Pretoria</i> The economic potential for an origin-based marketing and certification system for a meat product in South Africa: perceptions, preferences and experiments.</p>	<p>Trevor Britz <i>Dept of Food Science, Stellenbosch University</i> River water as source of high-risk irrigation water!</p>	<p>Peter Fischer <i>Institute of Food Science and Nutrition, ETH, Zurich</i> How interfacial rheology controls emulsion mechanics</p>
11h30-12h00	<p>Sheryl Hendriks <i>Director: IFNuW (Institute of Food, Nutrition and Well-being), University of Pretoria</i> Key issues for African food security and how food science can play a role in addressing these issues</p>	<p>Hennie Fisher <i>Dept of Consumer Science, University of Pretoria</i> Consumers' responses to food images: a new application of Q-methodology in sensory research</p>	<p>Liesbeth Jacxsens <i>Dept Food Safety and Food Quality, University of Ghent, Belgium</i> Water quality and microbiological criteria: how to set these and apply them in practice</p>	<p>Mats Stading <i>Manager of the Structure and Material Design Group, SIK, Gothenburg, Sweden</i> Food oral design</p>
12h00-12h30	<p>Delia Rodriguez-Amaya <i>President Elect - IUFoST Academy of Fellows (IAFoST, International Academy of Food Science and Technology)</i> Highlighting nutritional security: a key component of food security</p>	<p>Sam Newberg <i>Sweet Green Fields, Bellingham, WA, USA</i> Taste optimization by understanding the impact of steviol glycoside relationships</p>	<p>Lise Korsten <i>Dept of Microbiology and Plant Pathology, University of Pretoria</i> Food safety assurance in fresh produce: scientific facts, public perceptions and role of good governance and control</p>	<p>Janet Taylor <i>Dept of Food Science, University of Pretoria</i> Cereal prolamin bioplastic materials: What is preventing the commercialisation of these natural polymers?</p>
12h30-13h00	<p>Ruth Oniang'o <i>Founder of the Rural Outreach Program</i> Food security challenges in east Africa and novel ways to combat this</p>	<p>Dominique Pallet <i>Qualisud, CIRAD, France</i> Intracultural study of consumer acceptability of <i>Hibiscus sabdariffa</i> L.drinks between European countries - Portugal, United Kingdom and France</p>	<p>Mjikisile Vulindlu <i>Scientific Services, City of Cape Town</i> Occurrence of algae and indicator bacteria in an open drinking water reservoir and their subsequent infiltration into the distribution network systems</p>	<p>Mohammad Naushad Emmambux <i>Dept of Food Science, University of Pretoria</i> Starch modification with stearic acid for 'clean' label starches</p>
13h00-13h30	<p>Lunch sponsored by Lake Foods Venue: Outdoor Deck</p>			
Parallel sessions and Symposia				

	FOOD SECURITY AND SUSTAINABILITY IUFoST symposium (continued)	SHELF-LIFE TESTING AND EVALUATION	KEY CONSUMER AND MARKET TRENDS IN FOOD SCIENCE AND TECHNOLOGY	INNOVATION IN NEW FOOD PROCESSING AND ENGINEERING TECHNOLOGIES
	Venue: Diamond Auditorium Sponsored by Swift Silliker	Venue: Ruby Auditorium	Venue: Emerald Auditorium	Venue: Amethyst Auditorium
	Session Chair: Pingfan Rao	Session Chair: Denise Metcalfe	Session Chair: Gerda Botha	Session Chair: Eric Amonsou
13h30-14h00	John Taylor <i>Dept of Food Science, University of Pretoria</i> Biofortification of cereal grains for improved nutrition in Africa: strategies, benefits and challenges	Russell Flowers <i>Chairman & Chief Scientific Officer, Mérieux NutriSciences</i> Microbiological shelf-life testing	Nigel Sunley <i>Sunley Consulting</i> The management of food activism	Peter Fischer <i>ETH (Zurich)</i> New thickening quality of galactomannan polysaccharides by tailored impact milling
14h00-14h30	Walter Spiess <i>President: International Academy of Food Science and Technology, IUFoST</i> Is there a role for Food Science and Technology in combating future world food crisis?	Nafiisa Sobratee <i>Post-Doctoral Fellow, Dept Engineering, University of Kwa Zulu Natal</i> Post-harvest quality changes in green harvested sugarcane stalks from the Kwa-Zulu Natal Midlands	Pierre Joubert <i>Bureau of Market Research (BMR), UNISA</i> Strategic communication insights to the consumer education project of Milk SA	Christian Mestres <i>QualiSud, CIRAD, France</i> Modelling lactic acid fermentation to improve fermented beverages from cereals
14h30-15h00	Herman Koëter <i>MD, Orange House Partnership, Belgium</i> Food security: how much time do we have?	Elizabeth Lodolo <i>South African Breweries</i> A brewery hygiene case study: A multi-pronged approach to eradicate beer spoilers	Christine Leighton <i>Project coordinator of the Consumer Education Project Milk South Africa</i> Affordable dairy products for low income South African consumers - making a nutritional difference	Andrew Murray <i>Andrew Murray Consulting</i> Are our eating habits sustainable?
15h00-15h30	Tea and Coffee in Exhibition Hall			
	Plenary session Venue: Diamond Auditorium Sponsored by Swift Silliker Session Chair: Ryan Ponquett			
15h30-16h00	Plenary lecture: Anne-Marie Hermansson The Royal Academy of Sciences, Sweden Nano and microstructure design			
16h00-16h30	Plenary lecture: Brenda Neall Publisher and editor of FOODstuff SA and DRINKstuff SA websites and newsletters Feed, weed, seed: the pursue, eschew and 'ooh' in today's food-beverage trends			

16h30-16h45	Plenary lecture: David Watson Managing Director Sunspray Food Ingredients (Pty) Ltd Facts about F.A.C.S (The Food Advisory Consumer Service)
16h45-17h15	Poster session in Central Foyer
17h15-18h15	SAAFoST BGM
18h15	Compusense Inc. Welcoming Cocktail Venue: Outdoor Deck

Tuesday, 8 October 2013

07h00-08h00	Registration in Central Foyer / Tea and Coffee in Exhibition Hall			
	Plenary session Venue: Diamond Auditorium Sponsored by Swift Silliker Session Chair: Gunnar Sigge			
08h00-08h40	Plenary lecture: Chris Findlay CEO, Compusense Inc. Beyond the taste test: sensory science's value-addition to food R&D			
08h40-09h20	Plenary lecture: Lucia Anelich Director, Anelich Consulting Prevalence of foodborne disease in Africa			
09h20-10h00	Plenary lecture: LJ Grobler Dean, Faculty of Engineering, North-West University Innovative ways of dealing with energy in the food industry			
10h00-10h30	Poster Session in Central Foyer			
10h30-11h00	Tea and Coffee in Exhibition Hall sponsored by Mondelez International			
	Parallel sessions and Symposia			
	SYMPOSIUM: SENSORY & CONSUMER SCIENCE	FOOD LEGISLATION'S IMPACT ON THE FOOD INDUSTRY	FOOD SAFETY	YOUNG SCIENTISTS RESEARCH SECTION
	Venue: Diamond Auditorium Sponsored by Swift Silliker	Venue: Ruby Auditorium	Venue: Emerald Auditorium	Venue: Amethyst Auditorium
	Session Chair: Chris Findlay	Session Chair: Nigel Sunley	Session Chair: Ryk Lues	Session Chairs: Janet Taylor and Laura Da Silva
11h00-11h30	Anne Goldman <i>Vice President of Consumer Research at ACCE International. Canada</i>	Janet Collins <i>IFT President</i> Impacts of the U.S. Food Safety Modernization Act on global	Alex Ray Jambalang <i>Dept of Paraclinical Sciences, University of Pretoria</i> Validation of a novel	Dave Howard <i>Marketing and Online Content Manager at IFIS</i> How to increase your chances

	A global business perspective of cross-cultural consumer sensory testing of food products	food commerce	bacteriological screening test for antimicrobial residues in eggs	of getting published in international research journals Joseph Anyango <i>Post-doctoral Fellow, Dept of Food Science, University of Pretoria</i> <i>Improvement in the functional properties of kafirin protein microstructures for use as bioplastic films and for microencapsulation</i>
11h30-12h00	Frieda Dehrmann <i>Consumer Science and Sensory Manager, South African Breweries</i> The application of a sensory QC and QA program in a global FMCG company	Janusz Luterek <i>Patent Attorney, Hahn and Hahn</i> The South African food law landscape	Patrick Njage <i>Post-doctoral Fellow, Dept Food Science, University of Pretoria</i> The transfer potential of Extended Spectrum β -lactamase determinants in pathogenic and commensal <i>E. coli</i> between irrigation water and lettuce	Tonna Anyasi <i>PhD student, Dept of Food Science and Technology, University of Venda</i> Some functional properties of conventionally dried unripe non-commercial banana Theresa Beelders <i>PhD student, Dept of Food Science, Stellenbosch University</i> Cyclopia genistoides (Honeybush): Development and validation of a High Performance Liquid Chromatographic (HPLC) method for the quantitative analysis of extracts
12h00-12h30	Jeanine Sainsbury <i>Sensory Science and Consumer Insights Manager, McCormick</i> Chillies - from heat to eat	Edelweiss Wentzel-Viljoen <i>Dept of Consumer Science, North-West University</i> The impact of nutrient profiling on the food industry	Selamat Jinap <i>Food Safety Research Center, University Putra, Malaysia</i> Polycyclic aromatic hydrocarbons in grilled meat dishes	Daniso Beswa <i>PhD student, Dept of Food Science and Technology, University of Venda</i> Effect of amaranth addition on physical quality and antioxidant activity of extruded provitamin-A biofortified maize snacks Johanita Kruger <i>Post-doctoral Fellow, Dept of Food Science, University of Pretoria</i>

				Which commonly used in vivo and in vitro assays is best suited to measure the effect of phytate reduction on the iron and zinc availability in staple grains? - the case of sorghum
12h30-13h00	<p>Vinet Coetzee <i>Dept of Genetics, University of Pretoria</i> Understanding preferences with indirect methods: cross-cultural effects of fruit & vegetable consumption and beta-carotene supplementation on skin colour</p>	<p>Boitshoko Ntshabele <i>Director, National Department of Agriculture, Forestry and Fisheries</i> Challenges associated with multiple agency food control system in South Africa</p>	<p>Michael Knowles <i>VP Global Scientific & Regulatory Affairs (Retd.), The Coca-Cola Company</i> Exposure assessment of food additives with particular emphasis on flavourings and colourants</p>	<p>Bheki Dlamini <i>PhD student, Dept of Food Science, University of Pretoria</i> Challenges of low FAN in sorghum lager beer brewing and possible solutions</p> <p>J Edmore Kativu <i>PhD Student, Unit of Applied Food Science and Biotechnology, Central University of Technology</i> Influence of storage conditions on organic acid profiles from cottage cheese</p>
13h00-13h30	<p>Lunch sponsored by Kellogg Company of South Africa Venue: Outdoor Deck</p>			
Parallel sessions and Symposia				
	SYMPOSIUM: SENSORY & CONSUMER SCIENCE (continued)	FOOD LEGISLATION'S IMPACT ON THE FOOD INDUSTRY (continued)	ICSU OUT OF AFRICA SESSION	YOUNG SCIENTISTS RESEARCH SECTION (continued)
	Venue: Diamond Auditorium Sponsored by Swift Silliker	Venue: Ruby Auditorium	Venue: Emerald Auditorium	Venue: Amethyst Auditorium
	Session Chair: Anne Goldman	Session Chair: Christine Broadhurst	Session Chair: Lebogang Harris	Session Chairs: Janet Taylor and Laura Da Silva
13h30-14h00	<p>Ilona Steenkamp <i>Dept of Food Science, Stellenbosch University</i> Development of flavour wheels for indigenous South African herbal teas, rooibos and honeybush</p>	<p>Elna Buys <i>Dept of Food Science, University of Pretoria</i> Reducing salt in food products: What are the food safety issues?</p>	<p>Ronald Olusola Olawale <i>Nigerian Institute of Food Science and Technology (NIFST), Nigeria</i> Nigeria: The gap between the Food Industry and the essential needs of the people</p>	<p>MacDonald Cluff <i>PhD student Dept of Microbial, Biochemical and Food Biotechnology, University of the Free State</i> The effect of conjugated linoleic acid addition on the microbial and lipid stability of salami</p> <p>Ennet Moholisa <i>PhD student. Dept of Microbial.</i></p>

				<p><i>Biochemical and Food Biotechnology, University of the Free State</i></p> <p>Influence of beta-agonist (zilpaterol) and age on tenderness of beef loin and silverside muscles</p>
14h00-14h30	<p>Nina Muller <i>Dept of Food Science, Stellenbosch University</i> Novel tools for sensory fingerprinting of wines</p>	<p>Daleen Van der Merwe <i>North-West University</i> Food labels as source of health information: what consumers think?</p>	<p>Esther Sakyi-Dawson <i>Dept. of Nutrition and Food Science, University of Ghana, Ghana</i> Development and marketing of a sugar-free chocolate for the West African Market: A example of successful industry-academia collaboration.</p>	<p>Richard Nyanzi <i>PhD student, Dept of Biotechnology and Food Technology, Tshwane University of Technology</i> Phylogenetic analysis and possible practical applications of potentially probiotic <i>Lactobacillus</i> isolates</p> <p>Melanie Richard <i>PhD student, Dept of Food Science, University of Pretoria</i> Shelf-life estimation of low fat UHT milk</p>
14h30-15h00	<p>Riëtte de Kock <i>Dept of Food Science, University of Pretoria</i> Sensory Food Science: A vital component of research to improve nutrition in Africa</p>	<p>Pieter van Twisk <i>PvT Consulting</i> Global harmonization initiative</p>	<p>Joyce Kinabo <i>Dept of Food Science and Technology, Sokoine University, Tanzania</i> From soil elements to food nutrients: Does soil health affect food quality?</p>	<p>Adewale O Omolola <i>PhD student, Dept of Food Science and Technology, University of Venda</i> Drying kinetics of some selected fruits</p> <p>Obiro Cuthbert Wokadala <i>PhD student, Dept of Food Science, University of Pretoria</i> Amylose-lipid complex occurrence in tef and maize starch biphasic pastes</p>
15h00-15h30	Tea and Coffee in Exhibition Hall			
	Plenary session Venue: Diamond Auditorium Sponsored by Swift Silliker Session Chair: Ron Timm			
15h30-16h00	<p>Plenary lecture: Wentzel Gelderblom Interim Director of the PROMEC Unit, MRC Mycotoxin risk assessment in South African maize consumers</p>			

16h00-16h30	Plenary lecture: Donna Cawthorn Post-doctoral fellow, Department of Animal Science, Stellenbosch University Detection and quantification of meat adulteration: what DNA can and cannot tell us
19h00 for 19h30	SUNSPRAY CONGRESS BANQUET Theme: Out of Africa Venue: Amber Room

Wednesday, 9 October 2013

07h00-08h00	Registration in Central Foyer / Tea and Coffee in Exhibition Hall			
	Plenary session Venue: Diamond Auditorium Sponsored by Swift Silliker Session Chair: David Watson			
08h00-08h40	Plenary lecture: Pingfan Rao IUFoST President, Professor and founding Director of CAS.SIBS-Zhejiang Gongshang University Joint Center for Food and Nutrition Research in Hangzhou, China Food as a micro-nanosystem and the interaction with the body			
08h40-09h20	Plenary lecture: Kevin Korb Acting Foods Director, Games Stores, Massmart Challenges in Food Retail Management			
09h20-10h00	Plenary lecture: Morongwa Themba Scientific Services Manager, Nampak Innovation in food and beverage packaging			
10h00-10h40	Plenary lecture: Peter McClure Science and Technology Leader for Microbiological Safety, Safety and Environmental Assurance Centre, Unilever R&D, Bedfordshire, UK Novel food processing technologies and their validation			
10h40-11h00	Tea and Coffee in Exhibition Hall			
	Parallel sessions, Workshop, Industry Talks and Symposium			
	ICMSF FOOD SAFETY RISK MANAGEMENT SYMPOSIUM	FOOD, NUTRITION AND WELL-BEING (including Functional Ingredients and Foods)	IFT LEADERSHIP WORKSHOP FOR YOUNG PROFESSIONALS led by Bob Gravani (Past President, IFT)	Industry Novel Ingredients and Technologies
	Venue: Diamond Auditorium Sponsored by Swift Silliker	Venue: Ruby Auditorium	Venue: Emerald Auditorium	Venue: Amethyst Auditorium
	Session Chair: Elna Buvs	Session Chair: Linda	Session Chairs: Bob Gravani	Session Chair: Inarid

		Drummond	and Romy Hochfeld	Woodrow
11h00-11h30	<p>Lucia Anelich <i>Director, Anelich Consulting</i></p> <ul style="list-style-type: none"> • Introduction to the ICMSF • The use of risk-based metrics for managing food safety 	<p>Brinda Govindarajan <i>Senior Director, Research & Technology, Kellogg Asia-Pacific Ltd., Singapore</i></p> <p>The best of both worlds: enhancing product value through food science and nutrition</p>	<p>Welcome and Overview</p> <p>Goals for the workshop</p>	<p>Nigel Sunley <i>Sunley Consulting</i></p> <p>Functional properties of sugar (South African Sugar Association – SASA)</p>
11h30-12h00	<p>Tom Ross <i>Food Safety Centre, University of Tasmania</i></p> <p>Understanding the uses and limitations of attributes sampling plans</p>	<p>Trust Beta <i>Canada Research Council Chair in Food Science and Technology, University of Manitoba</i></p> <p>Cereal Grains - a rich source of phytochemicals of potential health benefits</p>	<p>Personal Reflections on leadership</p> <p>Busting common leadership myths</p>	<p>Kirsten Henstra <i>Product Specialist - Food Science Division, Bio-Rad Laboratories</i></p> <p>Alternative methods for microbiological testing</p>
12h00-12h30	<p>Jean-Louis Cordier <i>Nestlé Switzerland, Group Expert Food Safety Microbiology</i></p> <p>Microbiological criteria - past, present, future</p>	<p>Gyebi Duodu <i>Dept of Food Science, University of Pretoria</i></p> <p>Phenolic compounds and bioactive properties of marama bean [<i>Tylosema esculentum</i> (Burchell) A. Schreiber] and sorghum [<i>Sorghum bicolor</i> (L.) Moench] - Implications for potential food uses</p>	<p>Discovering and exploring the 5 practices of exemplary leadership</p> <p>Determining your leadership style profile</p>	<p>Ryan Ponquett <i>Vice President RD&A for Kerry Ingredients and Flavours, Sub-Saharan Africa, South Africa</i></p> <p>Flavour Modulation Technology - an olfactory and taste synergy to reduce sugar, fat and salt</p>
12h30-13h00	<p>Tom Ross <i>Food Safety Centre, University of Tasmania</i></p> <p>Useful microbiological testing for meat and poultry products</p>	<p>Vinesh Maharaj <i>Platform Manager, CSIRBiosciences</i></p> <p>The potential of South Africa's Biodiversity as a source of food ingredients and nutraceuticals</p>	<p>Developing a personal action plan for achieving one of your goals</p>	<p>Francois Decaris <i>Biorigin</i></p> <p>Salt reduction in meat and other food applications</p>
13h00-13h30	<p>Lunch sponsored by Ecowize Group Venue: Outdoor Deck</p>			
Parallel sessions and Symposium				
	FOOD SAFETY RISK MANAGEMENT SYMPOSIUM (continued)	FOOD, NUTRITION AND WELL-BEING (including Functional Ingredients and Foods)	VALUE ADDITION OF FOOD INDUSTRY WASTE	FOOD ENGINEERING AND PROCESSING TECHNOLOGIES
	Venue: Diamond Auditorium Sponsored by Swift Silliker	Venue: Ruby Auditorium	Venue: Emerald Auditorium	Venue: Amethyst Auditorium

	Session Chair: Elna Buys	Session Chair: Gyebi Duodu	Session Chair: Trevor Britz	Session Chair: Bernard Cole
13h30-14h00	Jean-Louis Cordier <i>Nestlé Switzerland, Group Expert Food Safety Microbiology</i> Management of <i>Salmonella</i> in low-moisture foods	Nicolette Hall <i>Institute of Food, Nutrition and Well-being, University of Pretoria</i> Salt – Why we should reduce salt intake in South Africa, considering implications of the new SANHANES-1 data	Mats Stading <i>Manager of the Structure and Material Design Group, SIK, Gothenburg, Sweden</i> Cereal proteins extracted from by-products can be utilised in food and biomaterial applications	Falko Fliessbach <i>Sales, GEA Group Business Unit Flow Components, Tuchenhagen, Germany</i> Effective tank and vessel cleaning: how different systems can help meet today's demands
14h00-14h30	Peter McClure <i>Science and Technology Leader for Microbiological Safety, Safety and Environmental Assurance Centre, Unilever R&D, Bedfordshire, UK</i> Useful microbiological testing for fruit and vegetable products	Nigel Sunley <i>Sunley Consulting</i> Nutritionists, food scientists and the food industry - joining forces to improve the nutritional profiles of processed foods	Gustav Gous <i>Dept of Food Science, University of Pretoria</i> Waste utilization in the citrus processing industry	Martin van Nistelrooij <i>GEA Messo PT, Netherlands</i> Latest innovations in low temperature concentration of aqueous solutions
14h30-15h00	Jean-Louis Cordier <i>Nestlé Switzerland, Group Expert Food Safety Microbiology</i> Management of drinking and process water - microbiological aspects	Herman Koëter <i>MD, Orange House Partnership, Belgium</i> Food frauds: food safety and nutrition in jeopardy?	George Charimba <i>Dept of Microbial, Biochemical and Food Biotechnology, University of the Free State</i> Degradation of poultry feather waste by <i>Chryseobacterium carnipullorum</i>	Wilahun Seyoum Workneh <i>Bioresources Engineering University of Kwa-Zulu Natal</i> Prospective: innovating efficient technologies for energy regeneration and re-use in food process industries
15h00-15h30	Tea and Coffee in Exhibition Hall			
	Plenary session Venue: Diamond Auditorium Sponsored by Swift Silliker Session Chair: Nick Starke			
15h30 – 16h00	Plenary lecture: Harris Steinman Director, Food & Allergy Consulting and Testing Service - FACTS Allergens: Lessons learnt			
16h00 – 16h15	Closing Ceremony and Award Presentations			
16h15 – 17h15	Dinnermates Closing and Farewell Cocktail Venue: Outdoor Deck			