

Poster Programme

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Presenter Lastname	Presenter Firstname	Poster No.	Title
MONDAY, 7 SEPTEMBER 2015 POSTER SESSION 16:30 - 17:00			
Ethnic Foods			
Uvere	Peter Orji	P001	Chemical and functional properties of Yellow Garri from White Cassava (<i>Manihot utilissima</i> Pohl) tubers
Food Biotechnology			
Groenewald	Jadri	P002	The influence of processing on the microbial risk associated with rooibos (<i>Aspalathus linearis</i>) tea, and the implementation of a method of biocontrol to decrease sterilisation parameters
Food Chemistry and Analysis			
Anyasi	Tonna	P003	Nutritional properties of commercial and non-commercial banana cultivars obtained from Limpopo Province of South Africa
Anyasi	Tonna	P004	Effect of organic acid pretreatment on functional properties and morphology of unripe banana flour obtained from four <i>Musa</i> species
Bala	Shuaibu	P005	Effects of forced convection roasting on the physicochemical and antioxidant properties of Nigerian maize (<i>Zea mays</i> L.)
Beekrum	L.S.	P006	Nutritional composition of a microalgal strain as a potential food ingredient
Mashau	Mpho	P007	Production and characterization of wine from mango fruit cv. sugar mango
Mthembu	Siyanda	P008	Properties of chemical and enzyme mediated cross-linking of Bambara Protein Hydrogel
Netshiheni	Khavhatondwi Rinah	P009	Effect of different processing methods on cholesterol content of egg
Ramashia	Shonisani Eugenia	P010	Fortification of finger millet (<i>Eleusine coracana</i>) flour with riboflavin and zinc
Vhangani	Lusani	P011	Antioxidant and inhibitory effect of Maillard reaction products against enzymatic browning of apple slices
Walters	Nico A.	P012	Reproducibility of HPLC column selectivity poses a major challenge for the natural product analyst: Rooibos phenolic analysis as case study
Food Contaminants and Toxicology			
Fernandes-Whaley	Maria	P013	Evaluation of Hydrophilic/Lipophilic Balanced Solid Phase Extraction (HLB-SPE) column performance in effective matrix removal for multi-mycotoxin contaminant determination in maize
Food Legislation and its impact on the Food Industry			
Cluff	MacDonald	P014	A survey: Labelled versus analyzed salt and sodium content of South African processed meat products

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Food Quality and Shelf Life			
Chemane	Lucia	P015	Oxidative stability of oil from mafura (<i>Trichilia emetica</i> Vahl.) seeds grown in Mozambique
Hugo	Arno	P016	Evaluation of tenderness related properties of beef at retail level in the Tshwane Metropole
Hugo	Arno	P017	Fatty acid analysis of South African beef in the retail market
Kassim	Alaika	P018	Discrete and integrated applications of different pre-packaging treatments affecting the postharvest quality of citrus fruit: A review
Khoza	Sandile	P019	Attachment and biofilm formation by <i>Bacillus cereus</i> , <i>Paenibacillus</i> spp., <i>Micrococcus luteus</i> and <i>Staphylococcus epidermidis</i> on the nozzles of ESL milk filling machines
Kutu	Maphuti	P020	The effect of brine composition and injection level on the chemical composition of frozen chicken meat
Kutu	Maphuti	P021	The effect of brine injection on the oxidative stability of chicken meat
Kutu	Maphuti	P022	Microbiological quality of chicken breasts injected with re-circulated brine
Miller	Neil	P023	Batch-to-batch variation in major flavonoid content of green rooibos (<i>Aspalathus linearis</i>): implications for extract standardisation
Ncube	Sindiso V.	P024	Quality aspects of precooked dehydrated legumes – a review of research gaps
Njenga	Josphat	P025	Potential for improvement of deep-fried meat products among four pastoral communities in Kenya
Ramashia	Shonisani Eugenia	P026	Isolation of microbial safety of street-vended foods sold in Thohoyandou
Rikhotso	Lillian Nkhesani	P027	Effect of processing on the nutritional quality of Guxe (<i>Corchorus olitorius</i>) a traditionally vegetable in Vhembe district, Limpopo province, South Africa
Sibomana	Milindi	P028	Assessing storage conditions for 'Hass' avocado in the South African supply chain: temperature and relative humidity
Sibomana	Milindi	P029	Postharvest handling and losses in the fresh tomato supply chain: A focus on Sub-Saharan Africa

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Food Safety and Risk Management			
Baig	Jawaid Ahmad	P030	Improved food safety standards to address critical issues arising from the globalization of food supply
Fernandes-Whaley	Maria	P031	If you are what you eat, do you know what you are?
Germishuys	Zandré	P032	Microbial quality and safety of game meat with regard to harvesting and processing, including method development for rapid detection of STEC
Kammies	Terri-Lee	P033	NIR hyperspectral imaging and multivariate data analysis for the differentiation of foodborne pathogenic bacteria
Manyatsa	Jugen	P034	Design of prerequisite programmes relating to facilities associated with a school nutrition programme in central South Africa
Matodzi	Takalani	P035	Bacteriological analysis of environmental surfaces in butcheries
Mkhungo	Mveli	P036	Household-level food safety handling and preparation in Kwazulu Natal, South Africa
Njage	Patrick	P037	Quantitative risk assessment of human infections with pathogenic <i>E. coli</i> from irrigation water to lettuce and additional risk posed by presence of extended spectrum and AmpC β -lactamases
Sendin	Schönfeldt	P038	Rapid non-destructive evaluation of white maize kernel quality and safety using NIR hyperspectral imaging and multivariate data analysis
Sibanda	Thulani	P039	Stress response and recovery of sub-lethally injured <i>Listeria monocytogenes</i>
Tshelane	Cathrine	P040	Distribution of microbial contaminants on working surfaces in the dairy farm plant
TUESDAY, 8 SEPTEMBER 2015 POSTER SESSION 10:00 - 10:30			
Food Security and Sustainability			
Henning	Sune	P041	Presence of <i>Kudoa paniformis</i> and <i>Kudoa thyrsites</i> , responsible for myoliquefaction, in Cape snoek (<i>Thyrsites atun</i>) and South African sardines (<i>Sardinops sagax</i>)
Jideani	Afam	P042	Optimization of oven drying conditions of two banana varieties using response surface methodology
Jideani	Afam	P043	Moisture diffusivity of two banana varieties (<i>Musa</i> spp., AAA group, cv. 'Mabonde' and 'Luvhele')
Jideani	Afam	P044	Drying kinetics of banana (<i>Musa</i> spp)
Jula	Mellisa. N.	P045	The quality and storage stability of Bambara kunun-zaki, fermented cereal-legume gruel
Van Wyk	Rudean	P046	Composition of amadumbe (<i>Colocasia esculenta</i>) storage proteins and their antimicrobial properties

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Food, Nutrition, Diet and Well-being			
Adetunji	Adeoluwa Iyiade	P047	Mechanism of cassava tuber cell wall breakdown by the activities of cell degrading enzymes together with lactic acid bacteria fermentation
Allan	Roslynn	P048	Health promoting properties of phenolic compounds and bioactive peptides of fermented sorghum porridge
Bosman	Magdalena	P049	Comparing consumers' food label knowledge in a developing and developed country context
Bosman	Magdalena	P050	South African consumers' vegetable-health beliefs versus their use and preparation practices
Chabikuli	Bibi Nsengiyumva	P051	Water holding capacity of the crude fibre extracted from Cassava leaves and its possible use within the Food Industry.
Gill	Damian	P052	Improving digestibility of dairy products in Sub-Saharan Africa
King	B.L	P053	Formation of a viscoelastic dough from total zein (α -, β - and γ -zein) isolated from white maize
Leighton	Christine	P054	Dairy for optimal nutrition in South African: 'Have milk, maas or yoghurt every day'
Mncina	Gugu Felicity	P055	Wet-heat processing maize meal stiff pap, breakfast porridge and maize starch with fatty acid improves the functionality and glycaemic index
Mtembu	Nosiphiwo	P056	<i>In-vitro</i> Antioxidant and Anti-diabetic potential of Five <i>Vigna Unguiculata</i> cultivars
Mtolo	Mlungisi	P057	Effect of simulated gastrointestinal digestion system on the <i>in-vitro</i> antioxidant capability and phenol content of processed Cowpea (<i>Vigna unguiculata</i>) cultivars
Naidoo	Terusha	P058	<i>In vitro</i> starch digestibility and predictive glycaemic index of five <i>Vigna unguiculata</i> (Cowpea) cultivars
Rikhotso	Lillian Nkhesani	P059	Nutritional properties, utilization and health benefit of <i>Moringa oleifera</i> leaves
Schönfeldt	Hettie	P060	Marketplace servings of fresh South African chicken products
Schönfeldt	Hettie	P061	The contribution of portion size of processed pork products to total salt intake in the diet
Functional Ingredients and Foods			
Boto	Olwethu	P062	Identification and quantification of phytochemicals and antioxidants in microalgal strains (<i>Amphora</i> and <i>Cymbela</i>)
Du Toit	Alba	P063	Determination of the yield and rheological properties of mucilage from the cactus pear (<i>Opuntia ficus-indica</i>) cladodes for human food applications
Onipe	Oluwatoyin	P064	Effect of size reduction on hydration properties and colour of wheat bran
Sipahli	Shivon	P065	Stability and degradation kinetics of crude anthocyanin extracts from <i>H. sabdariffa</i>
Xulu	Precious Gugu	P066	The isolation and characterisation of natural pigments from microalgal strains

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Innovations in Food Processing Technologies and Engineering			
Jideani	Afam	P067	Effect of dehydration on the physicochemical properties of some yam (<i>Dioscorea</i> spp) varieties
Muller	Kara	P068	Utilization of sorghum and bambara groundnuts for the production of nutritious and ready-to-eat foods using extrusion cooking
Wokadala	Obiro Cuthbert	P069	Mathematical modelling of desert banana convective drying; the effect of banana cultivar and surface area/volume ratio
Zewdie	Helen	P070	Nutritional and rheological properties of extruded whole grain teff ready-to-eat porridges
Nanotechnology, Food Structure and Food Systems			
Mapengo	Clarity Ropafadzo	P071	Properties of heat-moisture treated maize starch with stearic acid
Novel Food Ingredients and Additives			
De Wit	Maryna	P072	Opuntia mucilage as jellant in marshmallows
Huma	Nkatuku	P073	Remarkable emulsion stabilization capacity of protein-polysaccharide complexes formed using underutilized food proteins
Johnston	Jeandre A	P074	The evaluation of a fermented whey drink with added natural starch stabilizer
Product Development/New Products			
Chimbiko	Faith	P075	Production and characterization of banana wine using banana fruit.
Mthombeni	Fungai M.	P076	Consumer acceptability of a savoury loaf prepared from an indigenous morama bean (<i>Tylosema esculentum</i>) and green lentil (Lethodi)
Omolola	Adewale	P077	The effect of drying methods on the organoleptic properties of lemongrass (<i>Cymbopogon citratus</i>) tea
Rikhotso	Lillian Nkhesani	P078	Research gaps on the use of <i>moringa</i> leaf powder in traditional fermented food development in Limpopo province
Sensory and Consumer Sciences			
Dlamini	Nosihle	P079	Effects of compositing sorghum with cowpea flour and addition of salt on the sensory properties of extruded snacks
Gous	Andries	P080	Cross modal interaction of sensory properties of grapefruit-like beverages for optimization of consumer liking
Mashau	Mpho	P081	Physico-chemical and sensory properties of maize meal from different small scale milling around Thohoyandou in Limpopo Province, South Africa
Nkhabutlane	Pulane	P082	Comparisons of preparation techniques and consumption of basotho cereal bread in rural and urban areas of Lesotho
Pelekekae	Amogelelang	P083	Descriptive sensory analysis of sorghum motoho
Technology Transfer			
Robertson	Louise	P084	Agro-processing of indigenous Monkey Apple (<i>Strychnos</i> spp.) and Marula (<i>Sclerocarya birrea</i>) fruits for community education and economic upliftment