

Poster Presentations

Posters will be on display for the duration of the Congress. Presenting authors or a co-author are requested to be present at the poster during breaks wherever possible.

Posters can be put up on Monday, 28th August in the morning and must be removed by Wednesday, 30th August at 14:30.

Poster instructions are available at [Poster Presentation Guidelines - \(saafost2023.org.za\)](https://saafost2023.org.za)

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