

SAAFoST 2023 Congress and Exhibition – Scientific Programme

*Subject to change

SUNDAY, 27 AUGUST 2023

16:00 - 18:00	Registration, Strelitzia Conservatory
18:00	Free Evening

MONDAY, 28 AUGUST 2023

07:00 – 18:00	Registration, Strelitzia Conservatory	
08:00 – 10:00	OPENING PLENARY SESSION Venue: Auditorium 2 Session Chairs: Nick Starke & Rosie Maguire	
08:00 – 08:05	Welcome address by Prof Elna Buys, President: SAAFoST	
08:05 – 08:15	Greetings from IFT: Christie Tarantino-Dean, CEO	
08:15 – 08:30	Official Opening and Address by the Honourable Mayor of Cape Town, Mr Geordin Hill-Lewis	
08:30 – 09:15	Keynote Address: Miles Kubheka <i>CEO of the Wakanda Food Accelerator</i> Entrepreneurial Mindset <i>Sponsored by Hilltop Food Ingredients</i>	
09:15 – 09:55	Ernest Newbery Memorial Lecture: Prof Seamus Fanning <i>Director of the University College Dublin Centre for Food Safety, Dublin, Ireland</i> Precision Food Safety - Using DNA Sequences to Inform Risk Assessment Abstract Number: 224 <i>Sponsored by Stellenbosch University, Centre for Food Safety</i>	
10:00 – 10:30	Tea / Coffee Break Sponsored by Mèrieux Nutrisciences South Africa Exhibition Hall, Hall 2	MYSAAFoST SESSION Venue: Auditorium 2 Embarking on Food Entrepreneurship Miles Kubheka <i>CEO of the Wakanda Food Accelerator</i>
10:30 – 12:30	PLENARY SESSION Venue: Auditorium 2 Session Chairs: Nigel Sunley & Nwabisa Mehlomakulu	
10:30 – 11:00	Plenary Address: Wandile Sihlobo <i>Chief Economist of the Agricultural Business Chamber of South Africa (Agbiz)</i> Policy developments that shape agriculture and the food sector in South Africa	
11:00 – 11:30	Plenary Address: Johan van der Merwe <i>Data Science Strategist at Praelexis</i> How AI is changing the way we grow, produce and consume food	
11:30 – 12:00	Plenary Address: Susana Socolovsky <i>Pentachem Consulting, Buenos Aires, Argentina</i> The State of the Health and Regulatory Implications of NOVA in Latin America	
12:00 – 12:30	Plenary Address: Lisa Ronquest-Ross <i>Chief Science Officer, v2food, Hawthorne, Queensland, Australia</i> The South African food and beverage industry - past, present and future application of science and technology to provide safe, affordable and nutritious foods Abstract Number: 2	
12:30 – 13:30	Lunch Break, Exhibition Hall, Hall 2 Poster Viewing, Meeting Room 2.60	

13:30 – 15:30	Plenary Session Venue: Auditorium 2 Session Chairs: Vusi Mshayisa & Papiso Tshabalala	Product Theatres Venue: Exhibition Hall Meeting Room, Hall 2
13:30 – 14:00	Plenary Address: Sean Leighton <i>Global Vice President of Food Safety, Quality & Regulatory, Cargill, USA</i> Leadership in the New Era of Food Safety	SK Chemtrade Services Sjoerd Dijkhuizen <i>Commercial Lead</i> Karlien Nortje <i>Innovation Lead</i> Keeping you in the Cutting Edge of Function Food Innovation
14:00 – 14:30	Plenary Address: Don Mac Farlane <i>Packaging Senior, Woolworths, South Africa</i> A Circular Solution for Flexible Packaging Abstract Number: 238	AECI Water Thabo Mogadima <i>Sales Manager Veolia WTS, in participation with AECI Water</i> ZeeWeed® Helping You Meet Your Water Discharge Requirements in A Sustainable Way
14:30 – 15:00	Plenary Address: Céline Worth <i>R&D Program Manager for Affordable Nutrition, Nestlé, Lausanne, Switzerland</i> Elevating Expertise in Food Science & Technology Through Industry and Academic Collaborations <i>Sponsored by Nestlé</i>	National Separations and Hygiene Dr Louise Maré <i>Regional Sales Manager Sub-Saharan Africa</i> Above and Beyond Food Packaging – A Guide to Aseptic Manufacturing
15:00 – 15:30	Plenary Address: Nika Anna Abdo <i>Technical Services manager, SSD (TMEA) at Tate & Lyle, SA</i> Gut Health: New Frontier for Health and Wellbeing – Opportunity for the Food Industry Abstract Number: 248	PHT SA Mathieu Deschamps <i>Export Manager, Food Division, PHT</i> Meet SAIREM
15:30 – 16:00	Tea / Coffee Break Exhibition Hall, Hall 2	MYSAAFoST SESSION Venue: Auditorium 2 Food Industry Career Planning Karabo Mokone <i>Simply Garlic</i>
16:00 – 16:30	PLENARY SESSION Venue: Auditorium 2 Session Chairs: Riette de Kock & James McLean	
16:00 – 16:30	Plenary Address: Julie Mann <i>Innovative Food and Beverage Advisor, Appropriately Rogue Consulting, Pennsylvania, United States</i> Educating on the Role of Food Processing in Plant Based and Alternative Proteins: The Trends and Advancements and How We Should be Talking about it! Abstract Number: 227 <i>Sponsored by Cargill</i>	
16:30 – 17:45	MODERATED PANEL DISCUSSION Venue: Auditorium 2	

	Moderator: Gunnar Sigge
16:30 – 17:45	PANEL 1: Ultra-Processed Foods: Are they all bad? Setting the record straight Panelists: Nigel Sunley <i>Director of Sunley Consulting, Johannesburg, South Africa</i> Rob Shewfelt <i>Author of “In Defense of Processed Food”, Fort Myers, Florida, USA</i> Susana Socolovksy <i>Pentachem Consulting, Buenos Aires, Argentina</i> Lisanne du Plessis <i>Associate Professor Lecturing in Public Health and Community Nutrition, Stellenbosch University, South Africa</i>
18:00	Welcome Reception, Exhibition Hall, Hall 2 <i>Sponsored by Hilltop Food Ingredients</i>

TUESDAY, 29 AUGUST 2023

07:30 – 17:30	Registration, Strelitzia Conservatory	
08:00 – 10:00	PLENARY SESSION Venue: Auditorium 2 Session Chairs: Naushad Emmambux & Pieter Gouws	
08:00 – 08:30	Plenary Address: Chandru Wadhvani <i>Joint Managing Director, Extrupet, South Africa</i> Going around in Circles Abstract Number: 246	
08:30 – 09:00	Plenary Address: Andreja Rajkovic <i>Professor in Microbial Safety at the University of Ghent, Belgium, and President of the ICFMH (International Committee on Food Microbiology and Hygiene)</i> Microplastics - Potential Playground for Foodborne and Waterborne Pathogens <i>Sponsored by Stellenbosch University, Centre for Food Safety</i>	
09:00 – 09:30	Plenary Address: Natalia Rosa-Sibakov & Ndegwa Henry Maina <i>VTT Technical Research Centre of Finland Ltd, Finland</i> Opportunities and challenges of plant-based foods from African crops for food and nutrition security – InnoFoodAfrica Abstract Number: 186	
09:30 – 10:00	Plenary Address: Clint Payne <i>Customer Experience Consultant, SA</i> Samantha Payne <i>Service line Lead, Ipsos, SA</i> Put down that burger and go “beyond meat” Abstract Number: 229	
10:00 – 10:30	Tea / Coffee Break Exhibition Hall, Hall 2 Sponsored by Hilltop Food Ingredients	MYSAAFoST SESSION Venue: Auditorium 2 Student Voices in Food Science and Technology Associations Julie Mann <i>Innovative Food and Beverage Advisor, Appropriately Rogue Consulting</i>
	PARALLEL SESSIONS	

10:30 – 11:50	African Plant-Based Foods for Food and Nutrition Security – Innofoodafrica Update	Food, Nutrition, Diet & Health	Innovation and Technology	Moderated Panel Discussion: Food Safety Challenges of the Future and How Scientists and Industry Should Respond	Product Theatres
	Venue: Room 1.40	Venue: Room 2.40	Venue: Room 1.61	Venue: Auditorium 2	Venue: Exhibition Hall Meeting Room, Hall 2
	Session Chairs: Naushad Emmambux and Riette de Kock	Session Chairs: Lusani Vhangani & Daleen van der Merwe	Session Chairs: Oluwafemi Adebo & Stefan Hayward	Session Moderator: Pieter Gouws	
10:30 – 10:50	Nomzamo Magano <i>University of Pretoria, SA</i> What Drives Food Choices Amongst Low, Middle and High Income People in Urban South Africa Abstract Number: 72	Kayise Maseko <i>Tshwane University of Technology, SA</i> Optimization of Oyster Mushroom (<i>Pleurotus Ostreatus</i>) Mycelium Production Using Amaranth-Based Media for Cell-Cultured Meat Hybrids Abstract Number: 39	Christina Elizabeth Enslin <i>Centre for Food Safety, SA</i> Development of a Clean Label, Nutritious and Safe Ready-to-drink High Pressure Processed Almond Milk Product for the South African Market Abstract Number: 96	Seamus Fanning <i>Director of the University College Dublin Centre for Food Safety, Dublin, Ireland</i> <i>Sponsored by Stellenbosch University, Centre for Food Safety</i>	10:30 – 11:30 IMCD Showcase Colin Wheeler-James <i>Development Chef</i>
10:50 – 11:10	Daddy Kgonothi <i>University of Pretoria, SA</i> The Application of Dehydration Technologies on Drying Kinetics and Physicochemical Properties of Orange-fleshed Sweet Potato Abstract Number: 177	Charles van Rooi <i>Tshwane University of Technology, SA</i> Optimization of Blending Ratios of Flours from Marula Seedcake, Mopane or Mealworm for the Production of a Protein-Enriched Bread Abstract Number: 53	Valmary Van Breda <i>Agricultural Research Council (ARC), SA</i> Impact Varietal Aroma Compounds in Sauvignon Blanc: Effect of Cryogenic Pre-Treatment Technologies During Winemaking Abstract Number: 101	Karin Carstensen <i>Scientific and Regulatory Affairs Manager, Woolworths, SA</i>	
11:10 – 11:30	Natalia Rosa-Sibakov <i>VTT Technical Research Centre of Finland Ltd, Finland</i> Manufacturing and Potential of High Protein Plant-Based Ingredients from African Crops Abstract Number: 185	Nishanie Moonaisur <i>University of Pretoria, SA</i> Plant-Based Meat Alternatives in South Africa: An Analysis of Products on Supermarket Shelves Abstract Number: 68	Astrid Beyers <i>Private Company, SA</i> The People in the Booth – Sensory in Stellenbosch Abstract Number: 120	Sean Leighton <i>Global Vice President of Food Safety, Quality & Regulatory, Cargill, USA</i>	
11:30 – 11:50	Ndegwa Maina <i>University of Helsinki, Finland</i> Potential of Indigenous African Grains to Replace	Leah Bessa <i>De Novo Foodlabs, SA</i> Using Biotechnology to Make Scarce and Expensive Nutrients More Accessible Abstract Number: 192	Peter Mukwevho <i>University of Pretoria, SA</i> Effect of Microwave Heat Pre-Treatment on Cooking Time, Pasting, Thermal and	Janusz Luterek <i>Attorney and Partner, Hahn & Hahn Attorneys, SA</i>	

	Wheat in Bakery Applications Abstract Number: 184		Sensory properties of Sorghum Grains Abstract Number: 171			
11:50 – 12:45	Lunch Break, Exhibition Hall, Hall 2 Poster Viewing, Meeting Room 2.60				MySAAFoST HACKATHON Venue: Auditorium 2	
PARALLEL SESSIONS						
12:45 – 14:05	African plant-based foods for food and nutrition security – InnoFoodAfrica update	Smarter Food Systems	Advances in Food Safety	Rise of the Consumer	Education	Product Theatres
	Venue: Room 1.40	Venue: Auditorium 2	Venue: Room 2.40	Venue: Room 1.61	Venue: Room 1.62	Venue: Exhibition Hall Meeting Room, Hall 2
	Session Chairs: Valérié Micard & Valmary van Breda	Session Chairs: Grant Mompilé & Rolf Uys	Session Chairs: Anthony Obilana & Delene Boshoff	Session Chairs: Gerrie du Rand & Belinda Meiring	Session Chairs: Afam Jideani & Jessy van Wyk	
12:45 – 13:05	Pauline Pinel <i>Institut Agro Montpellier, France</i> Nutritional optimization, starch and protein digestibility of pasta made with gluten free African cereal and legume flours Abstract Number: 199	Lisa-Claire Ronquest-Ross <i>University of Stellenbosch, SA and v2food, Australia</i> Mapping Underutilised and Emerging Food Sources to Provide Safe, Affordable and Nutritious Foods for South Africans Abstract Number: 1		Sone Van Zuydam <i>University of South Africa, SA</i> Can Consumers' Beliefs of Genetically Modified Food Products Advance Food Security in South Africa: Consumers Tell the Truth Abstract Number: 35	12:45 – 13:10 Jessy van Wyk <i>Cape Peninsula University of Technology, SA</i> Four Decades of Food Science & Technology Education in South Africa Abstract Number: 237	12:45 – 13:15 SK Chemtrade Services Henrik Hedstrøm Damstrup <i>Oterra Head of Regional Marketing & Deployment</i> How to Create Feelings of Desire, Grab Attention and Increase Consumer Demand
13:05 – 13:25	Mondli Abednicko Masanabo <i>University of Pretoria, SA</i> Properties of Bio-Composite Packaging Materials Developed Using Cowpea Lignocellulosic Sidestream as a Filler Abstract Number: 218	Chantelle Human <i>Agricultural Research Council (ARC), SA</i> Nano-Phytosomal Formulation of <i>Cyclopia Subternata</i> (Honeybush) Extract Improves Storage Stability of Polyphenols as Functional Food Ingredient Abstract Number: 31	Kayla Steyn <i>Food and Allergy Consulting and Testing Services (FACTS), SA</i> The Road to Harmonised Allergen Labelling: New Recommendations to Codex for Allergen Labelling Abstract Number: 51	Elizabeth Kempen <i>University of South Africa, SA</i> Linking Product Sensory Properties and Consumer Purchase Intentions of Uht Milk Alternatives: It's All in the Taste Abstract Number: 48	13:10 – 13:35 Joseph Abu <i>University of Agriculture, Nigeria & NIFST</i> <i>President</i> Strengthening Food Science Research, Innovation and Development in Africa's Tertiary Institutions Through Regional Partnerships Among Food Professional Associations Abstract Number: 222	
13:25 – 13:45	Trond Løvdal <i>NOFIMA, Norway</i> Canned Complementary Porridges Based on	Hesrie Steyn <i>Food and Allergy Consulting and Testing Services (FACTS), SA</i>	Rolf Uys <i>Entecom, SA</i> Close Encounters With Dangerous Creatures: A Personal	Henriette De Kock <i>University of Pretoria, SA</i> What Drives Food Choices of Consumers in	13:35 – 14:00 Dr Nompumelelo Obokoh	13:25 – 13:55 Savannah Fine Chemicals

	African Indigenous Crops; Nutritious, Affordable, and Convenient Food for Infants Abstract Number: 180	Food Fraud Forecast: Vulnerable with a Chance of Recalls Abstract Number: 49	Account of Pathogens Encountered in South African Food Manufacturing Facilities and Lessons Learnt Abstract Number: 76	Designated Countries in Africa and Europe? Abstract Number: 203	<i>SACNASP Chief Executive Officer, SA</i> Understanding the Value of Professional Registration and Compliance with the NSP Act	Fouade Fariah and Nadja Heinzmann <i>Jungbunzlauer</i> Healthy Lifestyle Solutions Beverage
13:45 – 14:05	Shakila Dada <i>University of Pretoria, SA</i> Using Communication Strategies for Food Science, Food Security and Nutrition Abstract Number: 169	Thomas Smith <i>Merieux NutriSciences, SA</i> Missing Pieces - an Auditor's Perspective Abstract Number: 187	Francois van Jaarsveld <i>ARC Infruitec-Nietvoorbij, SA</i> Authenticity of South African Wines Abstract Number: 150	Mamello Maema <i>North West University, SA</i> The Consumption of Plant-Based Proteins as Part of a Healthy Lifestyle Abstract Number: 54		
14:05 – 14:30	Tea / Coffee Break Exhibition Hall, Hall 2					
14:30 – 15:00	PLENARY SESSION Venue: Auditorium 2 Session Chairs: George Charimba & Thierry Regnier					Product Theatres Venue: Exhibition Hall Meeting Room, Hall 2
14:30 – 15:00	Plenary Address: Julie Mann <i>Innovative Food and Beverage Advisor, Appropriately Rogue Consulting, Pennsylvania, United States</i> The Global Shift to Plant Based: Is Nutrition Leading the Change? Abstract Number: 226					Biospringer by Lesaffre and DanLink Ingredients Daryl Smith <i>Business Manager - Europe, Middle East & Africa, Biospringer by Lesaffre</i> Sustainability of Low Salt Yeast Ingredients
15:00 – 16:15	MODERATED PANEL DISCUSSION Venue: Auditorium 2 Moderator: Melvi Todd					
15:00 – 16:15	PANEL 3: Smarter Food Systems: How do we need to change the food system to sustainably feed the world with nutritious food? Panelists: Scott Drimie <i>Director, Southern Africa FoodLab, South Africa</i> Julie Mann <i>Innovative Food and Beverage Advisor, Appropriately Rogue Consulting, Pennsylvania, United States</i> Lisa Ronquest <i>Chief Science Officer, V2Foods, Australia</i> Leah Bessa <i>Co-Founder and Chief Science Officer, De Novo Foodlabs, SA</i> Dominic Nicholas <i>Co-Founder and CEO, Immobazyme, South Africa</i>					
16:30 – 17:30	SAAFoST BGM, Venue: Auditorium 2					
19:00	Gala Banquet, Gold Restaurant					

WEDNESDAY, 30 AUGUST 2023

07:30 – 16:30	Registration, Strelitzia Conservatory				
08:30 – 10:15	PLENARY SESSION Venue: Auditorium 2 Session Chairs: Elna Buys & Susan Featherstone				
08:30 – 09:00	Plenary Address: Chris Seal <i>Emeritus Professor, Population Health Sciences Institute, Newcastle University, UK</i> Role of Whole Grains in Health and Nutrition: Evidence and Recommendations Abstract Number: 225 <i>Sponsored by Pepsico</i>				
09:00 – 10:15	MODERATED PANEL DISCUSSION Venue: Auditorium 2 Moderator: Monique Visser				
09:00 – 10:15	PANEL 4: Rise of the Consumers: How do we as Food scientists and the food industry have to adapt to consumers preferences to stay relevant? Panelists: Clint Payne <i>Customer Experience Consultant, SA</i> Samantha Payne <i>Service Line Lead, Ipsos, SA</i> Wendy Knowler <i>Consumer Journalist, Business Times, TimesLive, East Coast Radio, 702 and Cape Talk</i> Trudie Broekmann <i>Commercial, Corporate and Consumer Law, Trudie Broekmann Attorneys</i>				
10:15 – 10:45	Tea / Coffee Break Exhibition Hall, Hall 2			MYSAAFoST SESSION Venue: Auditorium 2 Consumer Rights Wendy Knowler <i>Consumer Journalist, Business Times, TimesLive, East Coast Radio, 702 and Cape Talk</i>	
PARALLEL SESSIONS					
10:45 – 12:05	Pepsico Session: Role of Wholegrains in Health and Nutrition: Evidence and Recommendations	Food, Nutrition, Diet & Health	Advances in Food Safety	South African Society of Dairy Technology (SASDT) Session	Product Theatres

	Venue: Room 1.40	Venue: Room 1.60	Venue: Room 2.40	Venue: Auditorium 2	Venue: Exhibition Hall Meeting Room, Hall 2
	Session Chairs: John Taylor & Yulia Berezhnaya	Session Chairs: Elizabeth Kempen & Oluwatoyin Onipe	Session Chairs: Arnold Hugo & Mathoto Thaoqe	Session Chairs: Christine Leighton	
10h45 – 11h05	Yulia Berezhnaya <i>PepsiCo, SA</i> A cross sectional online survey of the South African population in the age group 18-64 years to evaluate dietary behaviour around breakfast and whole grain awareness Abstract Number: 158	Dalene De Beer <i>Agricultural Research Council (ARC), SA and Stellenbosch University, SA</i> Development of a Sensory Wheel for Green Rooibos and Determination of Stability of Quality Attributes During Shelf-Life Storage Abstract Number: 34	Kees Veeke <i>DSM, Netherlands and Anchor Yeast, SA</i> Effectively Reducing Acrylamide by Maximizing Enzymatic Activity of Asparaginase in Applications with Lower Water Content Abstract Number: 20	Renee Blaauw <i>Stellenbosch University, SA</i> Not all Fats are the Same – Special Reference to Dairy and CVD Abstract Number: 234	10:45 – 11:15 Savannah Fine Chemicals Silke Ullmann <i>BENEO Institute, Germany</i> Smart Solutions for Everyday
11h05 – 11h25	YiFang Chu <i>Affiliation</i> Oats as important whole grains in a diet: Overview of the latest scientific evidence Abstract Number: 228	Tumisi Beiri Jeremiah Molelekoa <i>Tshwane University of Technology and University of Johannesburg, SA</i> Exploring Filamentous Fungi Bio-Based Pigments as an Alternative to Synthetic Colourants Abstract Number: 61	Josphat Gichure <i>University of Pretoria, SA and South Eastern Kenya University, Kenya</i> Microbial Diversity and Succession Associated with Processing Waters at Different Broiler Processing Stages in an Abattoir Abstract Number: 99	Enrike Maree <i>University of Pretoria, SA</i> Nutritional Analysis of Milk and Milk Analogues: A Determinant of Nutritional Sustainability Abstract Number: 235	11:25 – 11:55 AECI Food & Beverage Monique Barnard <i>Business Manager Health & Nutrition, AECI</i> Differentiate Your Beverages with Fortification
11h25 – 11h45	Kelly LeBlanc <i>Old Ways Whole Grains Council, Boston, USA</i> Global Whole Grain Regulations: How Increased Whole Grain Consumption Supports Healthier Populations Abstract Number: 223	Cherelle Abrahams <i>North West University, SA</i> Female Consumers' Health Consciousness: Does It Reflect in Their Food Decisions? Abstract Number: 92	Zukisani Gomomo <i>Cape Peninsula University of Technology (CPUT), SA and ARC Infruitec-Nietvoorbij, SA</i> Use of Non-Saccharomyces Yeasts as Biological Control Agents Against Botrytis Cinerea Abstract Number: 126	Andre Adendorf <i>Woodlands Dairy, SA</i> Dairy Sustainability Initiatives "From Farm to Fork" – A LCA of UHT Milk Abstract Number: 245	
11:45 – 12:05	John Taylor <i>University of Pretoria, SA</i> Sorghum and Millets as Whole-grain Food Staples for 21st Century Africa: Opportunities, Challenges and Solutions Abstract Number: 231	Rhianna Gamble <i>IFIS Publishing, UK</i> Meeting the Scientific Information Needs of the Food Community Through Free Educational Guidance into Effective Literature Searching, Systematic Reviews, and Publishing in Journals Abstract Number: 175	Kyle Corbett <i>Centre for Food Safety, SA</i> Listeria Monocytogenes Lineage Type I: The Dominant Type in Two Ready-to-Eat Food Factories Despite Absence of Certain Sanitiser Resistance Genes Abstract Number: 157	Elna Buys <i>University of Pretoria, SA</i> The Probiotic Viability Puzzle Abstract Number: 233	
12:05 – 13:00	Lunch Break, Exhibition Hall, Hall 2 Poster Viewing, Room 2.60				
	PARALLEL SESSIONS				
13:00 – 14:20	Nutrition Society of South Africa	Food, Nutrition, Diet & Health	Innovation and Technology	Sustainability and Climate	Product Theatres

	Venue: Room 1.40	Venue: Room 1.60	Venue: Room 2.40	Venue: Auditorium 2	Venue: Exhibition Hall Meeting Room, Hall 2
	Session Chairs: Renée Blaauw & Maryna de Wit	Session Chairs: Emma Johnson	Session Chairs: Janusz Luterek & Chantelle Human	Session Chairs: Andrew Murray & Karin Carstensen	
13:00 – 13:20	<p>Nelene Koen <i>Division of Human Nutrition, Department of Global Health, Stellenbosch University, SA</i> Key role-players' and consumers' perceptions of the current salt reduction strategy in South Africa: opportunities and challenges Abstract Number: 239</p>	<p>Gabrielle Stevens <i>Food and Allergy Consulting and Testing Services (F), SA</i> Ensuring a Protein Claim: Build a Complete Amino Acid Profile Abstract Number: 123</p>	<p>Thierry Regnier <i>Tshwane University of Technology, SA</i> Will Alternative Proteins Provide Smarter and More Sustainable Solutions for Future Foods? Abstract Number: 45</p>	<p>Elizabeth Kempen <i>University of South Africa, SA</i> Exploring the Influence of UTZ Food Labelling on Consumers' Purchase Intention of Food Products: Does UTZ Matter? Abstract Number: 50</p>	<p>13:00 – 13:30</p> <p>GOLD COAST Flavours & Colours South Africa</p> <p>Jim Sgro <i>GCI Founder</i></p> <p>A Global Venture Offering Exciting Flavour Technologies to Local South African Markets</p>
13:20 – 13:40	<p>Samukelisiwe Madlala <i>South African Medical Research Council (Non-Communicable Diseases Research Unit) and University of the Western Cape, SA</i> Using the Nutrient Rich Food Index to identify nutrient dense and affordable foods in South Africa Abstract Number: 240</p>	<p>Silke Ullmann <i>BENEO Institute, Germany</i> Gut Microbiome, Digestive Health and Beyond – The Unique Role of Prebiotics from Chicory Root Abstract Number: 212</p>	<p>Shannon Riva <i>Food and Allergy Consulting and Testing Services (FACTS), SA</i> Drawing the Line Between Foodstuffs and Complementary Medicines Abstract Number: 63</p>	<p>Paul Bartels <i>WildBio Co., SA</i> Cell-Cultivated Meat - Meat for Africa Abstract Number: 79</p>	<p>13:30 – 14:00</p> <p>PHT SA</p> <p>Mathieu Deschamps <i>Export Manager, Food Division, PHT</i></p> <p>Meet SAIREM</p>
13:40 – 14:00	<p>SAFOODS UPDATE <i>South African Medical Research Council, Biostatistics Research Unit, South African Food Data System (SAFOODS)</i></p> <p>Malory Jumat FoodFinder Web-based Dietary Intake Analysis Software – A Demo Abstract Number: 241</p> <p>Joelaine Chetty The application of the FoodFinder web-based software in food labeling Abstract Number: 243</p> <p>Averalda van Graan SAFOODS Salt update: The role of public-private partnerships Abstract Number: 242</p>	<p>Dupe Otolowo <i>Mountain Top University, Nigeria</i> Fortification of Ice Cream and Sausage with Dietary Fibre from Citrus Wastes Abstract Number: 55</p>	<p>Peter Mukwevho <i>University of Pretoria, SA</i> Role of Protein on the Properties of Bambara Groundnut Flours Obtained from Infrared, Microwave and Combined Heat-Treated Seeds Abstract Number: 168</p>	<p>Brandon van Rooyen <i>University of the Free State, SA</i> Cactus Pear Mucilage as a Natural Food Packaging Alternative Abstract Number: 86</p>	
14:00 – 14:20			Janne Keränen	Riana Reinecke	

			<p>VTT, Finland Agricultural Sidestream as a Biomaterial Commodity: Opportunities and Challenges Abstract Number: 178</p>	<p>Stellenbosch University, SA Impact of Dairy Production at Farm Level – How Do We Measure the Actual Carbon Footprint and Environmental Impact on South African Dairy Farms? Abstract Number: 191</p>	
14:20 – 14:45	<p>Tea / Coffee Break Exhibition Hall, Hall 2</p>			<p>MYSAAFoST SESSION Venue: Auditorium 2</p> <p>Literature Searches Rhianna Gamble <i>IFIS Publishing, UK</i></p>	
14:45 – 16:25	<p>CLOSING PLENARY SESSION Venue: Auditorium 2 Session Chairs: Gunnar Sigge & Vusi Mshayisa</p>				
14:45 – 15:15	<p>Plenary Address: Marlize Boshoff <i>Mane South Africa</i> How to Stretch my Nutrition Without Compromising Enjoyment and Satiety</p>				
15:15 – 15:45	<p>Plenary Address: Rebecca Hesketh <i>Programme Manager, Food Initiative, Ellen MacArthur Foundation, UK</i> Circular Design for Food</p>				
15:45 – 16:00	<p>Closing remarks, conclusions, and call to action</p>				
16:00 – 16:25	<p>Closing and Awards Ceremony</p>				