



MONDAY 25 AUGUST 2025

07:30 – 17:00	Registration		
08:00 – 09:00	Opening of Exhibition		
09:00 – 09:10	Opening Congress: Plenary Session 1 Venue: Diamond Auditorium Session Chairpersons: Chair: Gary Coulson, Formulation Creations and Gold Coast Flavours South Africa Co-Chair: Riëtte de Kock, University of Pretoria		
09:00 – 09:10	Welcome by Conference Chair, Mr Gary Coulson		
09:10 – 09:55	Plenary Speaker 1 The Role of Personalized Nutrition in a Sustainable Diet Era Prof Rikard Landberg , Chalmers University of Technology, Sweden Ernest Newbury Memorial Lecture		
09:55 – 10:05	Greetings from the Institute of Food Technologists (IFT) Christie Tarantino-Dean, Institute of Food Technologists (IFT)		
10:05 – 10:15	Greetings from the Nigerian Institute of Food Science and Technology (NIFST) Joseph Abu , Federal University of Agriculture, Nigeria		
10:15 – 11:00	Plenary Speaker 2 Why Food Isn't Medicine and You Aren't What You Eat Anthony Warner , The Angry Chef, UK		
11:00 – 11:30	Tea/Coffee Break, Poster Viewing, Exhibition		
11:30 – 12:30	Plenary Session 2 Venue: Diamond Auditorium Session Chairpersons: Chair: Gyebi Duodu, University of Pretoria Co-Chair: John Mellem, Durban University of Technology		Product Theatre: FACTS SA Venue: Amethyst Room Tools to manage the hidden and variable allergen risks in raw materials Shannon Russouw, FACTS SA
11:30 – 12:00	Plenary Speaker 3 Assessing The Food Industry for Claims and Regulatory Compliance- The Case of Flours from Nigeria Joseph Abu , Federal University of Agriculture, Nigeria		
12:00 – 12:30	Plenary Speaker 4 Bridging Science and Practice: Enhancing Affordability and Access to Whole Grain Foods for Healthier Diets Johnes David , The Fortified Whole Grain Alliance, Kenya		
12:30 – 14:00	Lunch Break / Poster Viewing/Exhibition		
14:00 – 15:30	Session 1: Digital Transformation in Food Manufacturing, Nutritional Innovation, Technological Innovations in Food Processing Venue: Diamond Auditorium Session Chairpersons: Chair: Oluwafemi Adebo, University of Johannesburg Co-Chair: Lusani Vhangani, Cape Peninsula University of Technology	Session 2: Whole Grain Innovations for Health and Sustainability Venue: Ruby Auditorium Session Chairpersons: Chair: John Taylor, University of Pretoria Co-Chair: Laura Da Silva, Tshwane University of Technology	Session 3: Food Valorisation Strategies Venue: Emerald Auditorium Session Chairpersons: Chair: Belinda Meiring, Tshwane University of Technology Co-Chair: Tumisi Molelekoa, University of Johannesburg
14:00 – 14:20	Bianca van der Westhuizen Eating in the Digital Age: Digital Food Environments and Health Behaviours in South Africa	Yulia Berezhnaya Science and Technology in Food: Can We Achieve Healthier, More Nutritious Options?	Mondli Abednicko Masanabo Biodegradable foams produced from a bio-based polymer and agricultural waste from cowpea for application in packaging and agriculture
14:20 – 14:40	Stellar Frisby Protecting Innovation in the Food Industry Through Intellectual Property	Rikard Landberg How do whole grains influence health	Oluwatoyin Onipe Beyond the Surface: Applying the Iceberg Model to Unveil Systemic Barriers and Opportunities in Queen Palm (<i>Syagrus romanzoffiana</i>) Valorisation for South African Food Systems
14:40 – 15:00	Annchen Mielmann Consumers' Visual Attention and Choices of Fast Foods: An Eye-Tracking Experiment	Tilana Graaff Methods to Extend the Shelf Life of Fortified Whole-Grain Maize Meal with the aim of Encouraging the use of Whole-Grain Maize Products in School Feeding Programmes.	Harold Malahlela Investigating the effects of ozone micro-nano bubble water against <i>Escherichia coli</i>
	Product Theatre: Anton Paar Venue: Amethyst Room From Measurement to Mastery: Anton Paar's Solutions for Food Quality Banu Sezer Market Development Manager for Food & Feed, Anton Paar		

15:00 – 15:20	Christina Peter Unveiling the mechanism of lignans as nutraceuticals in type 2 diabetes intervention through integrated computational analyses	Paul Sharp Modified milling increases iron bioavailability from wholegrain wheat.	Christina Kannigadu Flavor Comparison of Indian Masalas	
15:20– 15:30	Q&A	Q&A	Q&A	
15:30 – 16:00	Tea/Coffee Break, Exhibition		Poster Session	
16:00 – 16:45	Plenary Session 3 Venue: Diamond Auditorium Session Chairperson: Gunnar Sigge, Stellenbosch University			
16:00 – 16:45	Plenary Speaker 5 Ultra-Processed Confusion: Why Demonizing Sweeteners and Additives Harms Public Health Márcia Terra , Nutri Insights, Brazil			
17:00 – 19:00	Welcome Reception			

TUESDAY 26 AUGUST 2025				
07:30 – 17:00	Registration			
08:00 – 09:00	Exhibition	Poster Session	Product Theatre Kerry Ingredients Predictive Modelling for Enhanced Shelf Life: Harnessing Advanced Predictive Modelling to Mitigation Optimise Product Reformulation, Increase Safety in Meat Products and Food Waste Bert De Vegt , Kerry Ingredients	
07:45 - 08:50	SAAFoST Biennial General Meeting Venue: Ruby Auditorium			
09:00 – 11:00	Dual Session 1: Sustainability in African Food Systems: Innovations and Opportunities Venue: Diamond Auditorium Session Chairpersons: Chair: Vusi Mshayisa, Cape Peninsula University of Technology Co-Chair: Nwabisa Mehlomakulu, University of Pretoria	Dual Session 2: Symposium Organised by Nutrition Society of South Africa Venue: Ruby Auditorium Session Chairpersons: Chair: Elizabeth Kempen, University of South Africa Co-Chair: Adeline Pretorius, University of Pretoria		
09:00 – 09:30	Mainstreaming Sustainability within the Palm Oil Supply Chain: The Critical Role of South Africa's Consumer Goods and Retail Companies Elikplim Agbitor , Head - Africa Roundtable on Sustainable Palm Oil	Feeding the Future: Food Choice, the Young Child, and the Urban Nutrition Challenge Mieke Faber , South African Medical Research Council and Deputy Editor of the Journal of Public Health Nutrition		
09:30 – 10:00	Can we redesign a modern African food system with insect-based products? John Kinyuru , Jomo Kenyatta University of Agriculture and Technology, Kenya	Ten Years, One Plate: How our Food Environments have Transformed Bianca van der Westhuizen , University of South Africa		
10:00 – 10:30	Unlocking Africa's Protein Potential: Scaling Insect-Based Protein for a Sustainable Food Future Nico Schutte , Bühler	Panel Discussion: How can Food Industry and Nutrition Professionals Collaboratively take action to Improve Public Health Facilitator: Elizabeth Kempen , University of South Africa Panel Member: Mieke Faber, Bianca van der Westhuizen, Eugénie Kayitesi, Ingrid Woodrow	Product Theatre Cape Food Ingredients Innovation and flavour trends: Setting a new standard for the future of food with the latest in Sugar Reduction technologies. Brian Lanton, Managing Director of Cape Food Ingredients	
10:30 – 11:00	Feeding Our Future: Building Food Security Through Technical Capacity in Africa's Agribusiness Sector Mandla Nkomo , Partners in Food Solutions, USA, South Africa	Closing remarks: Elize Symington, NSSA		
11:00 – 11:30	Tea/Coffee Break, Poster Viewing, Exhibition			
11:30 – 13:00	Session 4: Food Safety Venue: Diamond Auditorium Session Chairpersons: Chair: Celia Hugo, University of the Free State Co-Chair: Elna Buys, University of Pretoria	Session 5: Climate Resilience and Alternative Protein Foods Venue: Ruby Auditorium Session Chairpersons: Chair: Lusani Vhangani, Cape Peninsula University of Technology Co-Chair: Minenhle Khoza, University of Johannesburg	Session 6: Innovations and Insights in Indigenous and Novel Animal-Based Foods Venue: Emerald Auditorium Session Chairpersons: Chair: Peter Mukwevho, University of Pretoria Co-Chair: Oluwaseun Bamidele, University of Venda	Product Theatre: Savannah Venue: Amethyst Room Raising the dough: The role of the Faba Bean and Yeast Proteins in modern baking Carien Schoeman Food Technical Manager, Savannah Fine Chemicals
11:30 – 11:50	Michelle Gouws <i>Clostridioides difficile</i> Isolated from Farm Environments, Food-Producing-, and Game Animals in South Africa	Maryke Labuschagne Climate resilient crop biofortification in South Africa: quo vadis?	Kedibone Modika Determining the Profitability of Chevron from Indigenous Goats using Carcass Yield and Meat Tenderness: Working Towards Commercialisation	
11:50 – 12:10	Tlangelani, Mlambo Comparison of probiotic properties of a wildtype and bioengineered	Opeyemi Olaitan Alabi The physicochemical and functional properties of	Jacobus Marthinus Behrens Do Crocodile Stunning Methods have an Influence on Crocodile Meat Quality?	

	<i>Lactocaseibacillus rhamnosus</i> GG strain harbouring <i>Listeria monocytogenes</i> invasion genes	microwave-heated Sorghum (<i>Sorghum bicolor</i> [L.] Moench) starch		
12:10 – 12:30	Mapitsi S. Thantsha Probiotic-derived extracellular vesicles: Postbiotics or not?	Eric Amonsou Designing plant-based emulsion gels: Physical and rheological tuning of cowpea proteins via hydrocolloids and processing	Livhuwani Prudence Seema Proximate and fatty acid composition of cow blood sausages formulated with meat by-products and cereal fillers	
12:30 – 12:50	Karabo Mabetoa Probiotic-derived extracellular vesicles (EVs): Characterization and inhibitory effects on foodborne pathogens	John Gwamba Sensory characteristics of fermented or extruded sorghum and morama bean composite porridges	Ilke Olivier Anova-simultaneous component analysis for interpreting near-infrared spectra of gummy candies made from different gelatin sources	
12:50 – 13:00	Q&A	Q&A	Q&A	
13:00 – 14:00	Lunch Break / Poster Viewing/Exhibition			
14:00 – 15:30	Dual Session 3: The General Trade in South Africa: Innovation, Challenges and Opportunities in the Informal Food Sector Venue: Diamond Auditorium Session Chairperson: Debora van der Merwe, Stellenbosch University		Dual Session 4: Quality and Functionality in Modern Food Systems Venue: Ruby Auditorium Session Chairpersons: Chair: Thierry Regnier, Tshwane University of Technology	
14:00 – 14:20	Data, Distribution, and Dignity: The future of Food Commerce in the Informal Sector Jessica Boonstra , Yebo Fresh, South Africa	Enhancing Bread Quality: The Importance of Gluten Functionality Kees Veeke , DSM-Firmenich	Exhibition Product Theatre: FACTS SA Unpacking the new meat analogue regulation: What it all means, and how FACTS can help you comply? Shannon Russouw, FACTS SA	
14:20 – 14:40	Food products at Spaza Shops Miles Khubeka , Wakanda, South Africa	The impact of devitalised sourdough on the digestibility, satiety and nutritional profile of yeast raised products Bronwyn Lacey , Eurogerm South Africa		
14:40 – 15:30	Panel discussion DJSbu, Miles Khubeka, Jessica Boonstra	Ensuring Authenticity in the Vegetable Oil Industry Mathilda Mostert , Precision Oil Laboratories		
		Organisational Culture - Your most Important Asset: Understanding the role organisational culture plays in shaping employee behaviour in high-stake food safety environments Debbie Brandt , Progress Excellence Training and Development		
15:30 – 16:30	Tea/Coffee Break, Poster Session			
16:30 – 17:30	Session 7: Modern Challenges and Technologies in Food Safety Venue: Diamond Auditorium Session Chairpersons: Chair: Frederick Tabit, University of South Africa	Session 8: Indigenous Food Knowledge and Cultural Practices Venue: Ruby Auditorium Session Chairpersons: Chair: Alba Du Toit, University of the Free State Co-Chair: Oratile Sehoole, University of Pretoria	Session 9: Nutritional and Technological Innovations in Food Processing Venue: Emerald Auditorium Session Chairpersons: Chair: Eric Amonsou, Durban University of Technology Co-Chair: Oluwafemi Adebo, University of Johannesburg	Product Theatre: Ingrain Make Life Easier Ingrain's GMO-Free Pregelatinized Starches A demonstration of applying our products into final consumable products Lee Tsholo, Head of Technical Services, Ingrain Nonhlanhla Dlamini, Field Services Manager, Ingrain
16:30– 16:50	Seth Rapoo PFAS Contamination in Drinking Water: Implications for Food Safety – Distribution, Source Apportionment, and Health Risk Assessment in South African Drinking Water treatment plants.	Elizabeth Kempen Heritage on the plate: Expectations and outcomes in local food recipe documentation	Erich Midigo Effect of food-to-food fortification of sorghum porridges with mango pulp and amaranth leaf powder on iron and zinc bio accessibility	
16:50– 17:10	Rolf Uys Ditch the spreadsheets, harness AI and software for smarter food safety	Chantelle Human Cold plasma treatment of phytosomes containing <i>Cyclopia subternata</i> (honeybush) extract in ready-to-drink (RTD) model beverages	Malory Jumat Harnessing South African Dietary Polyphenol Research Data: A systematic approach to building a national composition database in support of nutritional innovation	
17:10 – 17:30	Ntombizethu Mkhwanazi Food Safety in the Informal Sector of South Africa	Mmaphuti Abashone Ratau Effects of different inocula fermentation on physicochemical, nutritional and antioxidant activities of non-alcoholic finger millet (<i>Eleusine coracana</i> L.) beverages	Olga Mashandule Isolation and characterization of garlic fructans for the enzymatic conversion into fructooligosaccharides (FOS) for prebiotic use	
17:30 – 17:50	Juanita Louw So, you have a certified food safety System – but is it adding any value?	Dalene De Beer Brewing water characteristics are crucial for the perfect cup of rooibos and honeybush tea	Yusuf Kewuyemi Fermentation and Germination-Driven Enhancement of Health-Promoting Compounds in Cowpea, Sorghum, and Orange-Fleshed Sweet Potato Flours	
17:50 – 18:00	Q&A	Q&A	Q&A	
19:00	SAAFoST Conference Dinner, CSIR ICC			
18:00	SAAFoST Young Professionals Evening, Time Out Café, High Performance Centre, Burnett Street, University of Pretoria Hillcrest Sports Campus.			

WEDNESDAY 27 AUGUST 2025			
07:30 – 15:00	Registration		
08:00 – 9:00	Exhibition	Poster Session	
9:00 – 10:30	Plenary Session 4 Venue: Diamond Auditorium Session Chairpersons: Chair: Jana Schreuder, Stellenbosch University Co-Chair: Josiah Muriuki, University of Pretoria		
9:00 – 9:30	Plenary Speaker 6 How can we prepare the next generation of food scientists to tackle some of the world's biggest challenges? Prof Christopher Daubert, President IFT		
9:30 – 10:30	Plenary Speaker 7 The Power of Mentorship: Unlocking Success for Individuals, Mentors & Businesses Yolande Schulz, R&D Director Emerging Markets: McCormick Flavour Solutions, EMEA Anja Laubscher, Sally-Ann Creed, South Africa		
10:30 – 11:00	Tea/Coffee Break, Poster Viewing, Exhibition		
11:00 – 12:30	Session 10: Sustainable and Functional Innovations in Plant-Based Foods Venue: Diamond Auditorium Session Chairpersons: Chair: Jeannine Marais, Stellenbosch University Co-Chair: Gerrie Du Rand, University of Pretoria	Session 11: SASDT Session Venue: Ruby Auditorium Session Chairpersons: Chair: Christine Leighton, SASDT Co-Chair: Alex Zabbia, Synercore Food Holdings	Session 12: GMO Session Venue: Emerald Auditorium Session Chairpersons: Chair: Alison Levesley, Biolegal Co-Chair: Karin Carstensen, Woolworths South Africa
11:00 – 11:20	Nomzamo Dlamini Predicting consumer interest in a sustainable high-fibre sorghum-based snack in Africa and Europe	Jay Stock The convergent evolution of adult human milk consumption	Corne Louw The status of GMO Agriculture and its impacts on Food Security
11:20 – 11:40	Mariam Nakitto Exploring critical volatile organic compounds for flavour quality assurance of sweetpotato lines in breeding programs using descriptive sensory analysis and Headspace Solid-Phase MicroExtraction GCMS	Josphat Gicure Probiotic Yoghurt as a Strategy to Enhance Gut Microbiota in Obese Women	Gabrielle Stevens Clarifying the regulations relating to GMO in South Africa
11:40 – 12:00	Chioma Asiegbu Prospecting and characterization of potential probiotic <i>Lactobacillus</i> species from animal gut and food sources	Carsten Orzol Value Engineering by Applying Membrane Technology	Tertia Erasmus Detecting and Quantifying GMOs: Analysis methods relevant to the Food Industry
12:00 – 12:20	Micael Iswalal Structural and physicochemical characterisation of enzymatically hydrolysed porous starch isolated from cowpea (<i>Vigna unguiculata</i>)	Nomsa Leatswe Nutritional composition and microbial quality of Kalahari donkey milk: Pathogen load, lactic acid bacterial isolation and screening of probiotic attributes	Panel discussion Alison Levesley, Karin Carstensen, Corne Louw, Gabrielle Stevens & Tertia Erasmus
12:20 – 12:30	Q&A	Q&A	Q&A
12:30 – 13:30	Lunch Break /Last chance to visit the Exhibition		
13:30 – 15:00	Plenary Session 5 Venue: Diamond Auditorium Session Chairpersons: Chair: Riëtte de Kock, University of Pretoria Co-Chair: Elna Buys, University of Pretoria		
13:30 – 13:50	Plenary Speaker 7 From Deficit to Abundance: How Reel's Garden-in-a-box transforms nutrition, budgets and livelihoods Dineo Mahasha, Reel Gardening		
13:50 – 14:20	Plenary Speaker 8 Teaching Sensory Science at Scale: Lessons from China Bryson Bolton, Compusense, Canada		
14:20 – 15:00	Plenary Speaker 9 Prof Ryk Lues, Free State University		
15:00 – 15:30	Closing and Awards Gary Coulson, Riëtte de Kock, Ryk Lues		