

# FOOD SCIENCE NEWS

Unbelievably, it is again time to look back on another academic year which has past us by even quicker than the previous one! The year of 2015 has been quite a tumultuous year at Stellenbosch University, and on campuses around the country (#feesmustfall), but I think we have come through these upheavals and are in a better position to fulfil our aims of educating the next generation of young South Africans.

We were sad to lose a fellow academic in Prof Amanda Minnaar (Food Science, University of Pretoria), whom passed away in September, just weeks after being inaugurated as SAAFoST President. She will be sorely missed, and our thoughts go out to her family, friends and colleagues whose lives she enriched.

The Department of Food Science has also reached new heights in 2015, and below are just a few highlights:

- A record number of undergraduate students were studying food science this year – 231;
- A record class size for the first year Food Science class – 84;
- There were 30 MSc students and 22 PhD candidates registered this year;
- The final year Product Development projects again earned considerable praise from industry;
- Postgraduate students excelled – presenting their work locally and internationally;
- A total of 13 MSc and 5 PhD Food Science degrees will be awarded between the December 2015 and March 2016 Graduation ceremonies;
- The Department received R1 million from the University Strategic Fund and this amount was bolstered by another R500K from the Faculty and Department – to enable the purchase of some much needed equipment to boost undergraduate teaching;
- Staff also presented their research and work at various conferences and continued to build international ties with collaborators all around the world;
- Dr Maricel Krügel, a PhD graduate of the Department has been appointed as Lecturer and will join the staff in July 2016. She replaces Chisala Ng'andwe who resigned at the end of September.

As we wind down to the much deserved summer and Christmas vacation, I would like to thank all the staff of the Department of Food Science – without their endless hard work, dedication, passion and commitment to the department, none of the above successes would have been possible. I would also like to thank all the other departments, divisions, institutes, centres, companies and individuals that we work with on a daily basis for all their inputs and contributions to the Department's success.

I wish all of you and them a very Merry Christmas and Happy New Year! I look forward to continuing these endeavours in 2016 and taking the Department to even greater heights!

*Gunnar Sigge*

Departmental Chairperson



# Congratulations to the following students who graduated in December 2015

## **(BSc Food Sc)**

Ackerman, Elisma  
Bezuidenhout, Cenette  
Engelbrecht, Carin-Marie  
Fibila, Uriel  
Florentina, Brigitte  
Fritz, Louisa  
Harding, Taryn  
Howell, Shanon  
Jankowitz, Corani  
Kellerman, Eloise  
Kleyn, Megan  
Lee, Michaela  
Louw, Mardi  
Marais, Sumare  
Maritz, Alexia  
Ndyoki, Fundeka  
O'Meara, Kate  
Pelser, Landi  
Pope, Nicole  
Potgieter, Jessie  
Saad, Gillian  
Smit, Jani  
Swanepoel, Lene  
Thops, Alecha  
Tobin, Jade  
Todd, Lauren  
Van Niekerk, Christina

## **(BSc Food Sc CUM LAUDE)**

Louw, Paula  
Mapstone, Kirstin  
Twentyman-Jones, Megan

## **MSc Food Sc**

Bussmann, Karla  
Buys, Wendy  
Makasi, Thandeka  
Mitchell, Cecil  
Mukama, Matia  
Shange, Nompumelelo

## **MSc Food Sc (CUM LAUDE)**

Alexander, Lara  
Van dan Honert, Mathew

## **PhD Food Sc**

Adina Bosch (Prof M Manley)  
with her topic:

**'Status of mercury and other heavy metals in  
South African marine fish species.'**



Prof Pieter Gouws from Food Science acted as co-supervisor in the PhD study of Tertius Cilliers who received his PhD in Biochemistry with the topic:  
**"A biochemical study of the effect of ultraviolet treatment on bovine milk and Cheddar cheese."**



## Pumi, you and your family are a TRUE inspiration!

Kaveel Singh, News24

Durban – Obtaining a postgraduate degree is becoming something of a family tradition for the five Shange sisters of Inanda, Durban.

When 25-year-old Nompumelelo Shange, the youngest in her family, receives her MSc in Food Science from Stellenbosch University this week, she will become the fifth member of this close-knit family to receive a postgraduate qualification.

Between them, the Shange sisters now share one MBA, three MSc degrees all in fields related to agriculture, and two honours degrees.

The group of sisters contact each other daily, Nompumelelo Shange said.

Speaking to News24, she said her mother instilled the tradition of academics in her family.

“She came from a family that could not afford to send her to college. But she pushed her kids to get educated and has always been a pillar of support for us.”

She said her older sisters have also been a source of inspiration to her, and are the ones she turns to for advice.

Shange said she also remembered the emphasis her father placed on the value of education.

### A family inspired

Lawrence Shange, died in 2009 and was a driver for Durban’s municipal bus service, while her mother looked after the needs of her six children. The sixth child, a brother, has since died.

Although she has never worked, her mother, Fikile Shange fulfilled her dreams of becoming a teacher by completing a certificate in foundation phase teaching when Shange was still at primary school.

She said she had first intended to go into a career in accounting like her sister Lungile, but was instead swayed by Food Sciences.

“At that point I was quite undecided and decided to try to understand what Food Sciences was. I then found out what it entailed on a daily basis and fell in love with the career path.”

She added that because of her family tradition of academics, she would one day continue the legacy.

“I think my family has helped me see the value of education.

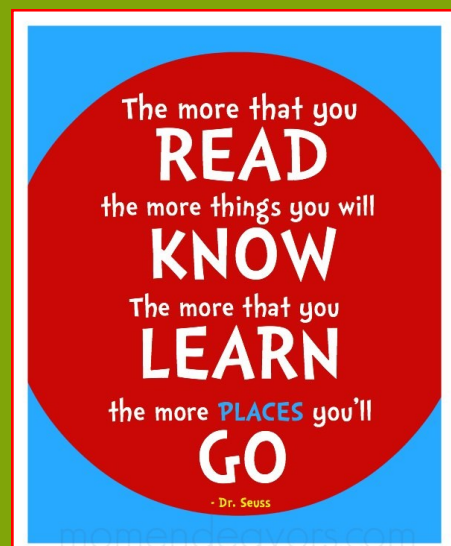
have been blessed to have such amazing people to guide me.”

When asked what words of advice she would pass on she said, “To succeed in academics, you need to know what you want and push hard to get it”.



Pumi working in the lab.

Article & picture from **NEWS 24**





## DuPont Diagnostics invests in the future Food Scientists of SSA

Tertius Cilliers

The DuPont Diagnostics team has recently relocated the BAX® and the RiboPrinter® previously stationed at DuPont N&H Cape Town Innovation Centre to the University of Stellenbosch's Food Science Department, under the direct expert supervision of Prof. Pieter Gouws. Through this initiative DuPont confirmed their commitment and willingness to engage with outside entities in investing in the education of future Food Scientists within Sub Saharan Africa, entrusting them with state-of-the-art diagnostic equipment.

The diagnostic equipment will be used in training modules for Food Science students, allowing them not only to learn of the application possibilities in a theory, but more importantly, giving them practical experience in utilizing the equipment within an operational diagnostics laboratory environment. The equipment was installed and commissioned by Lisa Orlando, Technical and Sales Manager for Molecular Diagnostics in Sub Saharan Africa (SSA) with the support of Anneri Carinus, Application Technologist for DuPont Nutrition and Health in SSA.

"We are extremely excited and grateful for the opportunity DuPont Diagnostics has afforded the Food Science Department to be a part of this collaborative initiative and partnership" explained Prof. Gouws. "The BAX® and the RiboPrinter® will not only be used for teaching purposes for the students, but also for research projects and will still be accessible for DuPont to use for demonstrating the equipment in a practical operational environment to their customers at our Department. Furthermore the equipment will not only be accessible to prospective Food Science students and post graduate students, but can also be used by other disciplines within our University, including departments such as Biochemistry, Molecular Biology, Microbiology, Wine Biotechnology and even Animal Science and the Chemical Engineering."

The joined venture would allow DuPont Diagnostics to access the Food Science Department at any time to demonstrate the equipment in a practical and working environment to our customers. "This would allow independent evaluation and endorsement of the technology to our customers, by a leading

and respected University in South Africa, while exposing future food scientists to the fantastic capabilities of DuPont as a solutions driven company, with cutting-edge technology which can indeed contribute to enhancing food safety and sustainability within our region" according to Lisa Orlando. She further emphasized that the initiative is due to the foresight and support of Hugo Gonzalez, Diagnostics Sales Leader EMEA, whom also confirmed that the better utilization of the equipment as envisaged by the partnership with Stellenbosch University, would further allow exploitation of the technology to a broader scientific community, thereby providing additional marketing opportunities to various entities that might not have had the chance to access the technology first hand. According to Tertius Cilliers, Application Specialist, DuPont N&H in SSA, the technology will also be used in ongoing research projects, therefore further enhancing the value of the partnership as the BAX and RiboPrinter could be cited in peer reviewed publications, therefore extending the reach of this initiative beyond an investment in SSA only.

Prof. Gouws further commented that the recent support from DuPont N&H through various guest lectures and support received with their product development modules was extremely successful and provided a perfect platform for the Diagnostics team to build on. "The ongoing support we receive from DuPont through various training and research initiatives highlights the many competencies of DuPont as a solutions provider



Picture: Prof. Pieter Gouws, Anneri Carinus and Lisa Orlando at the Food Science Department after the successful installation of the BAX and RiboPrinter at the University of Stellenbosch



## AgriSciences dream team making a difference in many lives

The Faculty of AgriSciences, SU wants to strengthen its bursary fund for prospective and current undergraduate and postgraduate students who pursue studies within agriculture.

The annual Golf day held in November is our prime event in doing so and all partners are invited to join forces and support this event.

Other than pledging their support for the cause, it gives industry partners a good opportunity to showcase their business and network with stakeholders within industry.



Picture: Monika Basson, Carin Bruce, Stephanie Baardt, Prof Danie Brink (acting dean of the AgriSciences Faculty), Hanlie Swart, Petro du Buisson & Daleen du Preez at the 2015 AgriSciences golf day hosted at De Zalze golf estate in Stellenbosch.

Mrs Daleen du Preez from the SU Food Science Department became involved with this event as part of the organising committee four years ago.

Typically of her nature, Daleen goes into a situation boots and all and getting sponsors and prizes for the golf day was no different.

Daleen managed to collect prizes for the participating teams to the value of R121 000. These amazing prizes makes the day even more worthwhile for the players. She is forever thankful towards the generous support she gets from a wide range of sponsors and their willingness to make a difference in the lives of a number of students.

**Sponsorships for the 2016 Golf day can be made by contacting Carin Bruce, [cbruce@sun.ac.za](mailto:cbruce@sun.ac.za) / 021 8089047 at he Dean's office.**

## Terri-Lee Kammies reports on the SA/Wallonia-Brussel collaboration

I was privileged enough to visit the Centre Wallon de Researches Agronomiques (CRA-W), Gembloux, Belgium for two weeks in November. This was the first visit of the South Africa / Wallonia-Brussel Federation Science and Technology Research Collaboration. The purpose of the visit was to use the instrumentation available at their facilities to work on my MSc project. The instruments included two near infrared hyper-spectral imaging systems and a Raman spectrophotometer.

The visit coincided with a two day workshop presented by Anna de Jaun about a chemometrics technique called multivariate curve resolution. It was extremely insightful and opened my eyes to new possibilities when analysing spectroscopic data.

Apart from the lab work, I was able to explore the beautiful small towns of Belgium in the little sunlight available through lots of rain and even a bit of snow. And of course it was impossible to resist the Belgium waffles, chocolates and beers around every corner.

I would like to extend my thanks to my supervisor, Dr Paul Williams as well as Jaun Pierna, Pierre Dardenne and Vincent Baeten from the CRA-W for making this visit a successful and possible.



# Prysuitdeling op 13 Oktober 2015

## 1. KITTY SIMMONS-PRYS: R500

Kate Turner

Jaarliks toegeken aan 'n derdejaar-BSc Voedselwetenskapstudent wat die hoogste gemiddelde persentasie in Voedselwetenskap 214 Kommersiële Voedselprosessering Preservering I en Voedselwetenskap 244 Kommersiële Voedselprosessering Preservering II behaal het.

## 2. BESSIE RETIEF-PRYS: R600

Megan Twentyman-Jones

Jaarliks toegeken aan 'n finalejaar-BSc Voedselwetenskapstudent met die hoogste gemiddelde persentasie in die module Sensoriese Analise

## 3. MIMSIE SMIT-PRYS: R800

Jade Tobin & Michael Lee

Jaarliks toegeken aan 'n finalejaar-BSc Voedselwetenskapstudent met die hoogste gemiddelde persentasie in die module Voedselwetenskap 344, Plantaardige Voedselprodukte.

## 4. NONNA RABIE-PRYS: R3 580

Alexandra Rust

**Oorhandig deur: Dr John Steer, seun van Nonna Rabie**

Jaarliks toegeken aan 'n tweedejaar-BSc Voedselwetenskapstudent vir die beste akademiese prestasie behaal in sy eerste studiejaar vir alle modules.

## 5. DEPARTEMENT VOEDSELWETENSKAP-PRYS: R600

Tanino Febbraio

Toegeken aan 'n derdejaar-BScVoedselwetenskapstudent vir algemene belangstelling en betrekkenheid by Voedselwetenskap.

## 6. DEPARTEMENT VOEDSELWETENSKAP-PRYS: R500

Charys Barnes

Jaarliks toegeken aan 'n tweedejaar-BScVoedselwetenskapstudent. Betrokkenheid by en algehele belangstelling in Voedselwetenskap as studierigting.

## 7. DEPARTEMENT VOEDSELWETENSKAP-PRYS: R300

Jacob Kasselmann

Jaarliks toegeken aan 'n eerstejaar-BScVoedselwetenskapstudent. Betrokkenheid by en algehele belangstelling in Voedselwetenskap as studierigting.

## 8. JEANNE MARIE VAN DER POEL-PRYS: R3 050

Carin-Marie Engelbrecht

Jaarliks toegeken aan 'n finalejaar BSc Voedselwetenskapstudent. Betrokkenheid by en algehele belangstelling in Voedselwetenskap as studierigting.

## 9. MATTIE JOOSTE (VOORGRAADSE)-PRYS: R7 750

Megan Twentyman-Jones

Jaarliks toegeken aan 'n finalejaar BSc Voedselwetenskapstudent met die hoogste gemiddelde persentasie oor die eerste drie studiejare vir alle modules.

## 10. SASKO-PRYS: R11 500

Kate Turner

**Oorhandig deur: Desre Slogrove.** Jaarliks aan 'n derdejaar-BSc Voedselwetenskapstudent met die hoogste gemiddelde persentasie oor die eerste twee studiejare vir alle modules.







Group 5: Lauren Todd, Christine van Niekerk, Marli Marais, Mardi Louw, Michaela Lee & Megan Twentyman-Jones with Dr Gunnar Sigge receiving the SAAFoST prize for 'best product & presentation' for their product Bubble O's



Group 2: Megan Kleyn, Anneri Carinus (DuPONT), Carin-Marie Engelbrecht, Cenette Bezuidenhout, Taryn Harding, Nicholas Grobbelaar, Shannon Howell & Tertius Cilliers from DuPONT, their main sponsor. Group 2 with their product S'cool BEANS received the SAAFoST prize for 'product with best commercial potential'.

## PRYSWENNERS 2015



2&9



8



3



5



5



7



10



## Group 1: Spice Cream

Creamy frozen dessert, spiced with raw cayenne pepper, notes of vanilla & rosehip encased in a gluten free cinnamon wrap



Product with best commercial potential



## GROUP 2: S'coolBeans

Chocolate and hazelnut flafoured, fermented sweet potato and red speckled bean sandwich spread



## GROUP 3: Frozen Fruit Delight

Frozen banana dessert with 3 layer; chocolate, mixed berry green tea and vanilla





#### Group 4: Frostie Fighters

Chocolate & toffee flavoured frozer 'ice-cream' balls—suger & lactose free



Best product & presentation

#### Group 5: BubbleO's

Crispy vegetable flakes served with popping milk bubbles of low fat milk



#### Group 6: Frubees

Fruit & veggie based gummy sweetened with honey



#### Group 7: Supernovas

Breakfast cereal, high in protein, made with seeds & flavoured with vanilla meringue



*Product development, SPRING 2015*





**Shuaibu with Prof. Gerard Downey, outgoing president of AACCI**

I was fortunate to be among the more than 1,100 attendees and 700 presenters (oral and poster) from 38 countries at the 2015 AACCI (American Association of Cereal Chemists International) Centennial (100<sup>th</sup>) Meeting in Minneapolis (Flour Milling Capital of the World), Minnesota, USA. The meeting and conference took place 18—21 October 2015, beginning with an “Opening Centennial Celebration” where the 100<sup>th</sup> year of existence of the association was celebrated. It was indeed a celebration of success for AACCI’s enormous contributions to cereal and related sciences worldwide.

I presented part of my PhD research findings during a poster session of the conference which attracted constructive comments and questions. I really enjoyed and benefited immensely from all aspects of the conference, namely: plenary lectures, workshops, exhibitions, scientific and poster presentations.

The outgoing president of AACCI, Prof Gerard Downey, is a very dedicated and cheerful man. I had the privilege of meeting him. There were many company visits and I was lucky to be among those that visited BUHLER, a producer of extruded food products, extrusion machines, etc. The company organised a workshop for us on what they do, but they did not allow us to even enter with our cellphones talk less of snapping pictures. I also visited Mall of America (the biggest shopping mall in USA, and one of the biggest in the world). The twin city (Minneapolis and St. Paul) has many attractive places such as the great University of Minnesota, Mississippi River, Headquarters of AACCI, Mill City Museum, the gigantic Minneapolis Convention Center (one of the venues of the meeting), etc.

I want to thank my sponsor (West Africa Agricultural Productivity Program [WAAPP-Nigeria]) for financing my PhD study and my attendance of the conference. The Overseas Conference Grant (OCG) awarded to me by PGIO and Stellenbosch University. I always remain very grateful to my supervisor (Prof. Manley) and co-supervisor (Prof. Opara) for their mentorship and guidance.

**Shuaibu Bala**



## Letitia & Shuaibu @ EFFoST 2015

(L Schoeman & S Bala)

Letitia Schoeman and Shuaibu Bala was fortunate enough to travel to Athens, Greece to attend the 29<sup>th</sup> EFFoST International Conference (10-12<sup>th</sup> November 2015) under the theme:

*Food Science Research and Innovation* - Delivering sustainable solutions to the global economy and society.

The conference provided a forum for the broader spectrum of food science research and innovation and served as a meeting point for an international audience of researchers, scientists, engineers, professionals and students. Letitia (MSc student) presented two posters focussing on the characterisation and quantification of the effect of roasting on the microstructure of cereal grains using X-ray micro-computed tomography ( $\mu$ CT) and scanning electron microscopy (SEM). Shuaibu (PhD student) also presented a poster on his PhD research findings. They were amongst 235 oral presentations from delegates from 60 countries.

Between the tight congress program they were privileged to have to spend some time in the beautiful city of Athens where the architectural masterpiece, the Acropolis, was a stop that could not be missed. They went for the full Greece-experience by travelling on the City Sightseeing bus which involved 27 stops, where the Panathenaic Stadium, Temple of Olympian Zeus, Parthenon and Constitution Square (Syntagma) were just a few highlights to be mentioned. An amazing place to see was the Central Market where the locals head to for fresh meat, fish, fruit, vegetables, cheeses and Greek herbs and spices. Visits to the museums unveiled the treasury of Athens containing Ancient Greek sculptures. Furthermore, the traditional Greek food: gyros, slovaki, bougatsa and baklava were thoroughly enjoyed! They were blown away by the landscape of unparalleled beauty and majesty.

Shuaibu & Letitia are both very grateful towards Prof Marena Manley and all the roll player who made this visit possible. It was truly an exceptional experience.



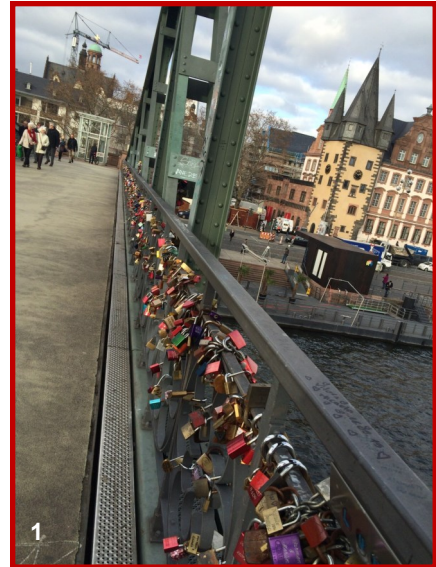
Greece



Conference season 2015

## Weißbier, crossing bridges and counting statues

In the middle November I had the pleasure of heading off to Skopje, Macedonia to attend the Nutricon 2015 conference. My travels took me via Frankfurt, where I scheduled some research meetings – to maximise the opportunity of a lengthy layover. This was the ideal way in which to keep the momentum of positive collaborations. It was also the first time that I had the opportunity to discover downtown Frankfurt (albeit in the middle of November). Coincidentally, one of my favourite Weiß beers comes from Frankfurt – so I was in “My Happy Place”, with a few servings of Schöfferhofer Weißbier! Frankfurt is also home to an iron bridge (photo 1) across the river Main, which is adorned by thousands of padlocks, left there by couples to symbolically express their love for each other – also now quite a tourist attraction. The little bit of Frankfurt that I had time to discover was very pleasant – being anonymous, but understanding and speaking German definitely helps.



Then on to Skopje, via Vienna to attend the Nutricon 2015 conference. The conference theme was on food processing, food security, nutrition and health. The conference was held in the Porta Macedonia (a large arch; see photo no 3) in the centre of Skopje. There are numerous (that's an understatement), very large, over the top statues on practically every corner – most of them dedicated to Alexander the Great (the airport and highway into town are also named after him). Skopje also has several bridges over the river Vardar, most notably the “old” Stone Bridge. (Photo no 2)



The conference itself was very interesting and some useful contacts were made with food science departments in Croatia and Macedonia. Quite a few interesting presentations ranging from what foods to feed babies when to prevent tooth decay, to pesticide monitoring in inland lakes and nutritional composition of local foods, to hygienic design in food processing plants. Many papers also focussed on the nutritional aspects of various diets. There is much interest from these countries and other European countries to collaborate with Stellenbosch University, especially on projects collaborating into the rest of Africa.

All in all, many bridges were crossed during this short, but intense trip – building new relationships requires commitment, mutual understanding and openness. The value of face-to-face meetings cannot be overlooked!

(GO Sigge)



*Conference season 2015*



# Winery 2015 Conference

GO Sigge

The first week in November saw Stellenbosch University host the 7<sup>th</sup> IWA Specialised Conference on Sustainable Viticulture, Winery Wastes and Agri-Industrial Wastewater Management or Winery 2015 for short.

The conference was held at STIAS, on the Stellenbosch University campus from 1-5 November, and gathered scientists from Australia, Italy, France, Israel, China and South Africa to discuss the latest research into these topics. International as well as local speakers emphasised the importance of finding novel, sustainable solutions to minimising the environmental impact of wine production.

The local and international delegates all thoroughly enjoyed the conference programme, as well as the opportunity to network, enjoy the local cuisine and of course the excellent local wines.

Two students from the department presented papers, namely Marilet Laing and Wendy Dzviti, while Adèle Conradie (who did her MSc on winery wastewater and graduated in March 2015) and Dr Gunnar Sigge were on the organising committee.

Photo: Dr Gunnar Sigge with delegates from the Winery 2015 conference attending a beer tasting at CBC, Spice Route.



**WINERY 2015**  
STELLENBOSCH, SOUTH AFRICA

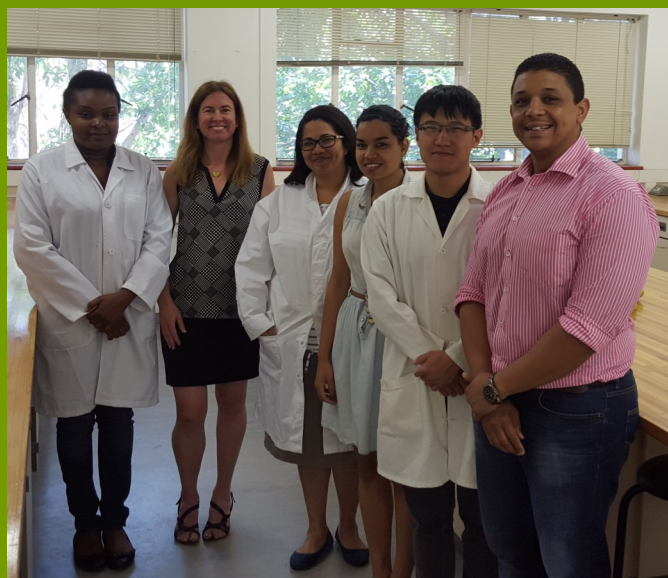
**IWA**  
the international  
water association

## The SpecUP educational spectrophotometer

Dr Patricia Forbes from the Department of Chemistry, University of Pretoria spent some time at Food Science Stellenbosch in November, to give a demonstration on her SpecUP apparatus.

Dr Forbes has a passion for teaching the next generation of analytical and environmental chemists and she believes in encouraging her students to develop an understanding of key fundamental concepts via active and inquiry-based learning. To this end she developed an educational spectrophotometer (called the SpecUP) which students can assemble from a kit and then use to generate analytically useful results. She was the recipient of the Chemical Education award of the South African Chemical Institute in 2014 for this project, which has been rolled out to numerous institutions in Africa. The SpecUP project has also been short-listed for the prestigious international Reimagine Education Awards for 2015.

Photo: Dr Forbes with students and staff of US Food Science Department





## Research Funders

WRC (Water Research commission)  
Sasko  
NRF  
South African Association for Diary Technology  
(SASDT)  
Winter Cereal Trust  
Maize Trust  
Sorghumtrust  
SAMPRO  
Stellenbosch University  
International Atomic Energy Agency  
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## Sponsors

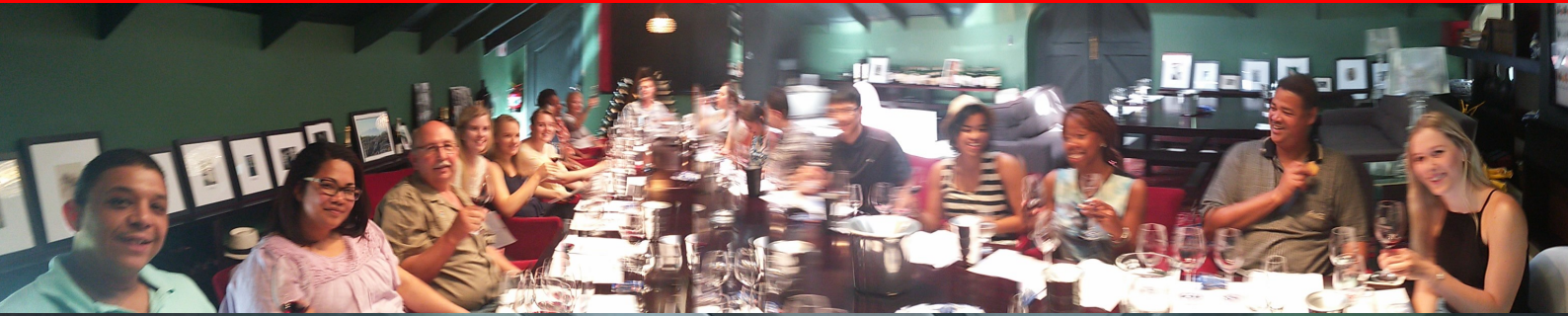
Nampak  
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Distell Corporation  
SAAFoST  
DuPont  
Warren Chemicals  
Sensient  
CJP Chemicals  
DSM  
Pioneer Foods  
inEssence  
Primepharma  
Rupert & Rothschild  
Enviroscientific  
Western Cape Government  
Vinlab  
BEMLAB

## Thank you to the following Factories/ institutions whom allowed our students to visit in 2015

Pioneer Foods	Schoon De Companje
CONSOL	Bidfoods
SABM	Rhodes Food Group
Nampak R&D and Nampak BevCan	Distell Corporation (James Sedgewick)
Nampak DivFoods	
Chill Beverages	
Cape Fruit Processors	
Hepro	







Post grad farewell







The 21<sup>st</sup> SAAFoST Biennial Congress and Exhibition was held in Durban from 7-9 September 2015. Three staff members and 18 students made their way to the warm shores of the Durban beachfront. Prof Marena Manley presented two papers, while another 12 papers were presented by MSc and PhD students. Five posters were also presented, bringing the total presentations from the department to 19.

The most gratifying aspect of the number of presentations, were the numerous compliments received from other delegates – commenting on the polished, professional and excellent science presented by these students. The students not only excelled at presenting their research but many of them became extremely adept at “networking” and “surfing” the exhibition hall. The department also stood out again at the banquet, as probably the best dressed contingent at the banquet – see the photo for proof.

All in all the Congress was an excellent opportunity to re-connect with old friends and colleagues, strengthen ties and make new contacts. For myself, this SAAFoST Congress was one of the most special SAAFoST Congresses to date!

Photo: Wendy Buys Beneke, Marilet Laing, Terri-Lee Kammies, Kate Sendin , Carmen Bester, Francois Olivier, Jadri

Groenewald, Zandré Germishuys, Dr Anina Guelpa, Letitia Schoeman, Shuaibu Bala, Jason Zhang & Irene Orina

Front row: Prof Marena Manley, Prof Pieter Gouws & Dr Gunnar Sigge







## Only learning from the best

M Arendse

The third year students had the privilege of receiving a cookie baking demonstration from Martjie Malan, owner of *M Patisserie* (Stellenbosch) and runner-up of kykNET's *Koekedoor* 2015. The students baked and decorated delicious vanilla cookies with Martjie's expert guidance. This was followed up with a bread baking demonstration by artisanal baker Fritz Schoon at his bakery *Schoon de Companje* (Stellenbosch). These demonstrations formed part of the Cereal Science course and aimed to illustrate the differences in texture and baking characteristics between cookie and bread dough.



## 2015 IPSA Gold Pack student awards

**GOLD award: Megan Twentyman-Jones**

**SILVER award: Gilan Saad**

**Bronze award: Carin-Marie Engelbrecht**

**Finalists: Shannon Howell, Nicole Pope & Cenette Bezuidenhout**



[http://www.studentgoldpack.org.za/files/page/4/2015\\_food\\_science\\_high\\_res\\_3mb.pdf](http://www.studentgoldpack.org.za/files/page/4/2015_food_science_high_res_3mb.pdf)

**International Sensory Science & Sensometric Conference recently held at Stias, Stellenbosch University,  
23 – 27 November 2015**

***New techniques and trends for sensory characterisation and consumer profiling***

The Department of Food Science collaborated with the Department of Viticulture and Enology, as well as the Institute of Wine Biotechnology here at Stellenbosch University to organize the 1<sup>st</sup> edition of “Afrosense”. *Afrosense2015* provided an African perspective on all new developments in the broader sensory and associated sciences – from sensory data generation methodologies to big data analysis, from psychology to neurobiology. There was a clear need for such a conference: Sensory science, driven by scientific developments in many associated fields and by the needs of the global food industry, has gained international prominence and generated huge public interest in the past decade.

Five renowned scientists in the field of sensory science and sensometrics, i.e. Tormod Næs and Paula Varela (Norway), Gastón Ares (Uruguay), Erminio Monteleone (Italy), Dominique Valentin (France) and Riette de Kock (South Africa) presented cutting-edge research results on new sensometric and sensory science techniques, particularly on rapid profiling techniques using trained panellists or even consumers. The latter information was of major value to the large contingent of delegates from the food industry, well as the wine industry.

The idea is that *AfroSense* will become a permanent feature of the international conference cycle.

Nina Muller (Department of Food Science, mm7@sun.ac.za)

**Pictures**

1. Tormod Næs and Paula Varela, both from Nofima, Norway & Gastón Ares, from the Universidad de la Republica, Uruguay
2. Daniele Asioli (Nofima, Norway), Sourm Banerjee (Firmenich, India), Erminio Monteleone, (University of Florence, Italy)
3. Chris Findlay & John Castura, Compusense, Guelph, Canada
4. Delegates from the rest of Africa







# Class of 2015

