

Desember 2016 DECEMBER



# food science NEWS



So kom ons weer aan die einde van nog 'n jaar...

Soos gewoonlik was 2016 'n jaar met vele uitdagings, hoogtepunte en spanwerk. Meeste van die hoogtepunte en prestasies word in ons nuusbriewe berig, maar daar is tog 'n paar wat uitstaan en hier genoem kan word. Hierdie jaar het weer verskeie prestasies ingesluit op voorgraadsevlak, onder die nagraadse studente en ook onder die personeel. Hierdie klein departement verbaas my steeds!

This year will most likely be remembered for the #Feesmustfall campaigns around our campuses in South Africa, but in spite of these disruptions and challenges (I won't go into the usual list of challenges in tertiary education) there were noteworthy and newsworthy developments at Food Science in 2016. One of the stand out accomplishments was that of S'coolBeans and the second place they achieved at the IUFOST World Congress of Food Science and Technology (see article elsewhere). Not only did these six students do themselves and their parents proud, they were truly magnificent ambassadors of the department and the University. The food product development module showing that graduates from the department are well equipped to make a positive contribution in the food industry. These achievements earned them much media coverage and we're hoping to see S'coolBeans on the market soon.

Die departement het ook in terme van menslike hulpbronne weer gegroei. Dr Maricel Krügel het 1 Julie by die departement aangesluit en sy het haar voete sommer vinnig gevind en ingespring met die tweede semester se produkontwikkelingsmodule, sowel as 'n gedeelte van die VW 144 kursus. Verdere goeie nuus om die personeelfront is die toekenning van 'n nGAP lektorspos in die departement. Hierdie is 'n kapasiteitsbou-projek van die Departement Hoër Onderwys en Opleiding wat die pos vir die eerste drie jare ten volle befonds, voordat die Universiteit stelselmatig begin bydra (hierdie pos is reeds in die Julie nuusbriewe bekendgestel). Ons is baie opgewonde oor die groei in ons personeelgetalle en sien uit om die nuwe kollega middel Januarie te verwelkom!

There were many other highlights in 2016, but I'll mention just three more very briefly. The department was fortunate to receive funding through the Western Cape Government, Department of Agriculture to commission a pre-feasibility study into a New Technologies Pilot Plant. Watch this space in 2017 for further interesting news and prospects.

Another highlight was the department being awarded a *Certificate of Approval* from IUFOST for our BSc Food Science degree for having met *International Guidelines in Food Science and Technology Programmes of Study (2016-2021)*. This is indeed an honour and verification that our food science degree meets international criteria.

Last, but not least – we ended the year with the External Evaluation of the department (a DHET requirement every five years). This process kicked off with a Self-Evaluation Report, which had to cover all the aspects of the department's activities. A huge thank you to Prof Marena Manley who took charge of the report, culminating in what was described as the “best self-evaluation report” ever and “the new gold standard” by people in the know! Indeed, the External Evaluation Panel was also extremely impressed with the report and the department. We look forward to their Final Report which sounds as if it will have several commendations and some very constructive recommendations.

Lastly, I would like to thank every member of the staff – without their collective inputs and commitment to the department and its students there would be very little to write about in this newsletter or the self-evaluation report!

A Merry Christmas to all of you and I look forward to an even better, brighter, more successful and fruitful 2017!

Departmental Chair

Prof Gunnar Sigge



## Luck of the Irish they say ...

Food Science, Profs Sigge and Gouws received international recognition in 2016.

Dublin, Ireland was very good to the Department of Food Science in 2016 – more specifically at the FoodMicro 2016 and IUFoST 2016 conferences, respectively. Both came back with the proverbial bacon!

Firstly, Prof Pieter Gouws was appointed as the South African representative on the ICFMH (International Commission of Food Microbiology and Hygiene) during their recent conference (FoodMicro 2016) held in Dublin. Several staff members, researchers and postgraduate students also attended – presenting research posters and papers.

Secondly, also while in Dublin - the Department was awarded accreditation of its undergraduate food science degree by the International Union of Food Science and Technology (IUFoST). This is recognition for the high standard of the food science degree at Stellenbosch, putting it on par with food science degrees around the world. The award was made during the IUFoST World Congress of Food Science and Technology held in Dublin from 21 – 25 August 2016.

In 2015 Prof Sigge was elected to the Institute of Food Technologists (IFT) Annual Meeting Scientific Programme Advisory Panel (AMSPAP) for the 2016 and 2017 versions of the Institute's Annual Meeting and Food Expo. This is a two-year term on the scientific programme committee of the annual conference. During the abovementioned IUFoST Congress, Prof Sigge was invited to Chair the Panel for IFT17,

which will be held in Las Vegas, USA, 25 – 28 June 2017. IFT16, which was held in Chicago in July this year, attracted ca. 23 500 delegates and over 1 000 exhibitors. Over 100 scientific sessions were presented over the three days. Prof Sigge is only one of two non-Americans to serve on AMSPAP.

The "luck" of the Irish certainly was on the Department when visiting Dublin in 2016 (\* see the S'coolbeans success story elsewhere in this Newsletter)



Prof Gunnar Sigge & Prof Pieter Gouws



Alexandra Rust received an honourable mention for the video in the link below at the 2016 IUFoST World Congress, held in Dublin, Ireland in August

[https://drive.google.com/open?id=0B2C4kA3ME\\_N5SVNKYIY5RURsdVU](https://drive.google.com/open?id=0B2C4kA3ME_N5SVNKYIY5RURsdVU)

# s'cool beans



S'cool beans .... Came home with a HUGE prize!

We sent them to Ireland to compete with the worlds' best and they did not let us down ... AND the media LOVED it! Click on the links below to take you through the journey.

<http://www.sun.ac.za/english/Lists/news/DispForm.aspx?ID=4203>

<http://www.heraldlive.co.za/food-scientists-invent-new-sandwich-spread/>

<http://www.you.co.za/lekker-sa/it-tastes-like-chocolate-these-sa-students-have-created-a-delicious-choc-hazelnut-flavoured-spread-thats-actually-healthy/>

<http://www.capetalk.co.za/articles/15199/nutritious-veggie-choc-spread-for-kids-a-healthy-alterna...>

<http://www.timeslive.co.za/thetimes/2016/07/19/How-to-eat-chocolate-without-a-conscience>

<http://www.timeslive.co.za/lifestyle/2016/07/18/Is-this-the-ultimate-stealth-health-sandwich-spread>





# NPD•npd•NPD•npd•NPD•npd•NPD•npd•NPD



Group 1: Pepsi COCO

Martolis Pieters, Christina Hanekom, Vine Barlow, Zamokuhle Langa, Nadia Peens, Lavanya Bhandari, Yolanda Sekele, Chanel Best



Group 2: Jungle Bungles



Chanelle Nieuwoudt, Ross Johnson, Chanmari Marais, Anja Lategan, Emma Philips,

Kate Turner, Lauren Solomon, Londiwe Tshazi

Winners of both  
SAAFoST prizes

InnovUS prize

Microchem prize  
for product best  
liked by the

audience



Group 3: Pudding clouds



Verushca Naicker, Nicola van Zyl, Richard Edwards, Tanino Febbraio, Kiah Payne, Dehne Peters, Hester de Wet, Judi Psarrakis



**Group 4: Holey Moley**



Nerine Fourie, Sophia Stofberg, Stephanie du Toit, Carla Collins, Sanmarie v Eeden, Inge Scholtz, Corne Stone

**Group5: Mmnandi**



Charne Stacy Sheldon, Dean Francois Niemand, Chantal Lemmetjies, Fundi Malinga, Justine Jo-anne Nelson, Carl-Joe Maarman, Prudence Mwelase, Jamielah Abrahams

**Group 6: No-moo**



**FACTS prize winners**



Micola Nortje, Philippa Grylls, Mpho Mukwevho, Trust Pfukwa, Anika Laubscher, Marelize Brand, Elmarie Marais

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## Borge vir Produktontwikkeling 2016

It is with sincere gratitude that we want to thank the following institutions for their sponsorships. You're helping to make NPD possible for Food Science, SU students.





## Making sure that Science is fun and relevant

The Journal Club, founded by Prof Pieter Gouws earlier this year, aims to promote intellectual discussions about current, novel research in the food microbiology field. Once a month, students and lecturers get together and chat about an interesting journal that has recently been published.

The last Journal Club meeting of 2016 was held at the picturesque Post Card café, up in the Jonkershoek valley.



Some members of the Journal club (Zandré, Shannon, Michaela, Jadri & Elisma) having coffee at Post Card Café.

### Nog 'n eerste vir Voedselwetenskap, US...

Dit is die eerste keer dat ons 'n ma-dogter kombinasie het wat beide voltyds ingeskrewe studente by Departement Voedselwetenskap is. Erika Moelich is 'n ou bekende hier in die Sensoriese laboratorium. Sy het intussen die groot stap geneem om 'n PhD studie met die titel: "Development, validation and application of rapid sensory methodologies to reduce the intrinsic bitterness of processed *Cyclopia genistoides*" aan te pak.

Haar ewe talentvolle dogter Nicoline het verlede jaar met 'n rits onderskeidings gematrikuleer aan die Hoërskool Parel Vallei, Somerset-Wes. Nicoline is tans 'n houer van een van die SAAFoST Matrikulant beurse vir voorgraadse Voedselwetenskap studente.

Nicoline is 'n trotse, betrokke inwoner van Serruria dameskoshuis en neem graag deel aan hokkie, massasêr kompetisies en gemeenskaps - uitreikprogramme.

Wat ontspanning betref, val die spreekwoordelike appel nie ver van die boom. Beide die 2 is lief vir goeie koffie, kos, lees en buitelug aktiwiteite soos bergklim en stap. Gunsteling vakansies is kampering met goeie vriende en familie, waar al hierdie gunsteling gelyk beoefen kan word.



Erika en Nicoline Moelich

## And the prize goes to .....

### **KITTY SIMMONS-PRIZE: R800.00**

**Paula Smit**

To be awarded annually to a third year BSc Food Science student with the highest average percentage in Food Science 214 and Food Science 244 (Commercial Food Processing and Preservation)

### **BESSIE RETIEF-PRIZE: R800.00**

**Kate Turner**

To be awarded annually to a final year BSc Food Science student with the highest average in the undergraduate module, Sensory Analysis (FS 354).

### **MIMSIE SMIT-PRIZE: R1000.00**

**Kate Turner**

To be awarded annually to a final year BSc Food Science student with the highest average percentage in Food Science 344 module (Food of plant origin).

### **NONNA RABIE-PRIZE: R5000.00**

**Emma Van der Merwe**

**Handed over by: Dr John Steer (Son of Nonna-Rabie)**

To be awarded annually to a second year BSc Food Science student for the best achievement in his/her first year in all Food Science modules.

### **DEPARTEMENT VOEDSELWETENSKAP-PRIZE: R700.00**

**Paula Smit**

Awarded annually to a third year BSc Food Science student. Involvement in and general interest in Food Science as a field of study.

### **DEPARTEMENT VOEDSELWETENSKAP-PRIZE: R600.00**

**J-S Rojas Parra**

Awarded annually to a second year BSc Food Science student. Involvement in and general interest in Food Science as a field of study.

### **DEPARTEMENT VOEDSELWETENSKAP-PRIZE: R400.00**

**Johan Jansen**

Awarded annually to a first year BSc Food Science student. Involvement in and general interest in Food Science as a field of study.

### **JEANNE MARIE VAN DER POEL-PIZE: R5000.00**

**Micola Nortjé**

Awarded annually to a final year BSc Food Science student. Involvement in and general interest in Food Science as a field of study.

### **MATTIE JOOSTE (UNDERGRADUATE)-PRIZE: R8 300.00**

**Kate Turner**

To be awarded annually to an undergraduate final-year student in BSc Food Science for having obtained the highest average percentage for all modules over the first three year

### **MATTIE JOOSTE (POSTGRADUATE)-PRIZE: R11 700.00**

**Lara Alexander**

To be awarded annually to a PhD student for the best achievement in an MSc Food Science degree

### **SASKO-PRYS: R12 000.00**

**Rochelle Keet**

**Handed over by: Karriem Isaacs, Product Development Manager**

To be awarded annually to a third-year BSc Food Science student for the best achievement in all the first and second year modules.

### Product Development Prizes

SAAFoST - Best overall project or product & presentation - GROUP 2 Jungle Bungles

SAAFoST - Most commercially viable product— GROUP 2 Jungle Bungles

FACTS - Group that shows exceptional effort in consulting with and complying with the applicable regulations to food labelling in SA—GROUP 6, NO-moo

InnovUS – Most innovative product—Group 2, Jungle Bungles

Microchem - Product best liked by the audience - Group 2 Jungle Bungles

SynNovation prize for most innovative product—group 1, Pepsi COCO



Researchers associated with the SARCHI chair in Meat Science recently attended the 62nd International Congress of Meat Science and Technology (ICoMST 2016) in Bangkok, Thailand. The theme of the five day conference was *Meat for Global Sustainability*.

ICoMST is considered the leading global platform for sharing knowledge, scientific discussion and technological advancement in the Meat Science discipline. Over 400 delegates attended the conference. Eleven researchers were selected to present their current research during the main session, along with the keynote speakers. Of these presentations, researchers under the age of 35 were eligible for the Young Scientist Award, as judged by the Editorial Board of the Journal of Meat Science.

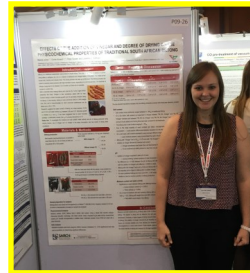
Tersia Needham, a PhD student of the Department of Animal Sciences at SU, won the award for the best oral presentation by a young researcher – the award was accompanied by a 750 US dollars prize sponsored by Elsevier. She presented the early work of her PhD research on the use of immunocastration in Dohne Merino ram lambs to optimise growth and carcass quality.

Maxine Jones, a PhD student of the Department of Food Science at SU, won the prize for the second best poster presentation by a young scientist.

"Effects of the addition of vinegar and degree of drying on the physicochemical properties of traditional South African biltong," also forms part of the research conducted by the SARCHI initiative in Meat Science at SU.

#### Photos :

Maxine Jones at ICoMST2016





### Highest honour to Francois Olivier, FOOD Science, MSc



Francois Olivier received a rector's award for the best MSc Thesis by an AgriSciences student for 2015.

Francois graduated with a MSc (Food Sci) cum laude and is currently employed by Freddie Hirsch in Maitland, Cape town.

In the photo: Prof Wim de Villiers rector and vice-chancellor handing over the award to Francois Olivier at an awards evening held at Stias, Stellenbosch.



### Wedding bells rang

On 12 November 2016  
Francois Olivier and Carmen  
Bester got married.

These 2 met as Food Science  
students and they both  
graduated earlier in 2016,  
MSc Food Sc (cum laude).

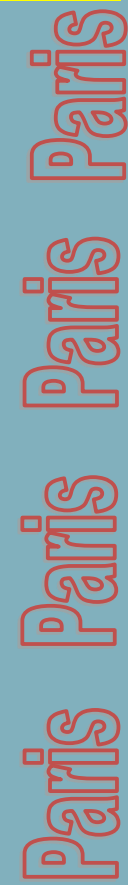
We wish you a long and  
happy marriage.

Congratulations!

**Une expérience pour les sens ... fantastique!**

On Friday 9 September Ms Muller, Erika Moelich, Greta Geldenhuys and Lara Alexander Hopped on an airplane to France to attend and present at the annual *European Sensory Science conference* (Eurosens 2016) in Dijon. This city is of course the capital of Burgundy in France and notorious for good food and good wine and was therefore the perfect place to host a conference about the sensory perception of food!

An experience we will never forget...



# 2016 Graduation

32 BSc Food Science degrees were awarded of which 4, (Marelize Brand, Elmari Marais, Emma Phillips & Kate Turner) *cum laude*.

3 MSc Food Science degrees were also awarded to Leah Bessa, Nico Walters (*cum laude*) and Neil Miller (*cum laude*)

Congratulations to all the graduates, parents & study leaders!





On behalf of the Food Science  
Department & the class of 2016,  
we wish you a joyous festive  
season &  
prosperous 2017

