



Newsletter 2013 Nuusbrief



Publication units per academic staff member – in the Top 3 of the Faculty since 2006 (except 2011 – 8th);
Success rate of Undergraduate students – in the Top 3 of the Faculty since 2006 (except 2009 – 5th);
Weighted MSc and PhD's graduated per academic – in the Top 4 of the Faculty since 2006 (except 2010);
Teaching inputs – in the Top 3 of the Faculty since 2006 (except 2007 – 4th);
Not bad for such a small Department!

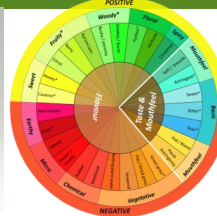
Dit is ongelooflik om te besef dat nog 'n jaar op sy rug is! Dit voel vir my asof 2013 net nog vinniger verby gevlieg het as die vorige jaar – maar ek is seker ander voel dieselfde. Die afgelope jaar het soos gewoonlik verskeie hoogtepunte opgelewer, maar ook verskeie frustrasies en uitdagings. Ek wil egter die jaar op 'n positiewe noot eindig en vorentoe kyk na 2014, wat hopelik vele suksesse sal inhou.

The Department of Food Science can be very proud of another successful academic year. First year numbers reached a new record of 75 this year, and indications are that the 2014 intake will be of a similar size. Looking at some statistics of student numbers since 2008, when the Department was externally evaluated, highlights the tremendous growth and success of the Department:

25% increase in Undergraduate students;
63% increase in Postgraduate students;
32% increase in total student numbers.

Undergraduate students now total 180, with MSc students adding a further 33 and there are currently 19 PhD's registered. The student number increases have, however, not detracted from the success rate of the Department as the following statistics point out:

This year also sees the end of an era – with the retirement of Prof Trevor Britz, who joined the Department as Chair in 2005 when the Department had a meagre 34 students in total (1st year to PhD level). In the early years of his tenure at the Department, Prof Britz had to build up a Department devoid of equipment and apparatus, human capacity, research funding and very few postgraduate students. His dedication, perseverance, hard work and his research-driven approach resulted in a re-emergence and proverbial arising of the Phoenix. The successes of the Department of late are firmly built on the foundations laid by Prof Britz since 1995. Although retirement age has now been reached, it is not the end of his association with the Department – but he will finally have the well-deserved chance to enjoy more free time and doing the things that he wants to, when he wants to. We pay tribute to a true legend of the Department!



Sponsors and research funders for 2013



Food Science would like to thank the following individuals & institutions for their loyal support.

Sponsors

InEssence	Nampak R&D	Afriplex
Yummi Chef	Tate & Lyle	Cape Food Ingredients
FACTS	Tiger Brands	Fruition
ARC—Infruited	Orley Foods	Sensient
Pioneer Foods	Food Lovers Market	CPUT
Langenberg & Ashton	Crown National	Rosie Maguire
BidFood Ingredients	EURO Berry	Vital Health Foods
Mane	Ingredio	Golden Macadamias
Bio-Earth	Grant Momple	Chemistry(US)
Animal Science (US)	Bio Chemistry (US)	STB Primary School
Distell Corporation	SAAFoST	Unilever

Research Funders

WRC (Water Research Commission)	
Sasko	NRF
Stellenbosch University	SAMPRO
SABM	
International Atomic Energy Agency	
Suid-Afrikaanse Vereniging van Suiweltegnologie	
Department of Science and Technology	
South African Rooibos Council (SARC)	
Department of Agriculture, Land Reform & Rural Development	
Landbounavorsingsraad (LNR)	
Winetech	
	Wintergraantrust
	NECSA



IPSA Student Goldpack Awards: FOOD SCIENCE & Technology Category



Stellenbosch University's 4th year Food Science (Packaging) students performed very well in the IPSA Goldpack Student awards. This competition is a test of both their creativity and scientific writing skills. Claire Kirkby was the overall winner this year (see photo left, with Dr Gunnar Sigge). Jessica Kemp and Zaharan Hussein took second and third prizes respectively. Milandi van Heerden and Letitia Schoeman were also amongst the five finalists.

Songlei Zhang was honourably mentioned for his work.

Maarten Schurer their lecturer for the Packaging Module had the following remark: "I am very proud of "my class" and it has been an absolute pleasure and privilege to work with them."



Donation of Textbooks by the Institute of Food Science and Technology (IFST) of the UK

During 2013 the Institute of Food Science and Technology (IFST) decided to donate textbooks to the Food Science departments at Mekelle University (Ethiopia), Kenyatta University (Kenya), Makerere University (Uganda), University of Zambia and University of Venda (South Africa). The assistance of the Department of Food Science at Stellenbosch was sought in distributing these books to the various recipients. Each institution thus received 8 copies of the Wiley-Blackwell/IUFoST book titled "Food Science and Technology" – edited by Geoffrey Campbell-Platt. Pictured right is Dr Gunnar Sigge presenting the Head of Food Science and Technology at the University of Venda, Prof Ifam Jideani with the books.



Produkontwikkeling Oktober 2013



Cray—crays



Foto links: Elizma Greeff, Kara Muller, Daniella Stephen, Magriet Muller, Rensa Pronk & Jana Louw

Cray-crays was the winner of the **SAAFoST & UNILEVER** prize for ...

Product with the Most Commercial potential



Naranja Bursts



POMergy



Foto bo: Letitia Schoeman, Taryn Nel, Ilze Mostert, Anne van Jaarsveld, Charlene Jansen

Foto links: Gerdia van der Merwe, Mariesa Cillie, Tharina Breytenbach, Landi Pelser, Bianca Botha, Alton Pretorius





Frobbles



Foto links: Bianca Dempers, Dale Carr, Cecil Mitchell, Brigitte Atwood, Milandi van Heerden, Kristy Du Toit



Ode to Macadamia



Foto links: Thandeka Makasi, Claire Kirkby, Adriaan Oosthuizen, Jessica Kemp, Leah Bessa

Ode to Macadamia was the **SAAFoS**T prize winner for the group with the

Best Product & Presentation



ChocOrange



Foto links: Marilet Laing, Eric Labuschagne, Anja van Zyl, Carmen Bester, Francois Olivier

ChocOrange was the winner of the **UNILEVER** prize for the group with the **Best Product & Presentation** & **Synnovation** prize for the **Most Innovative Product**



Pryswenners 2013

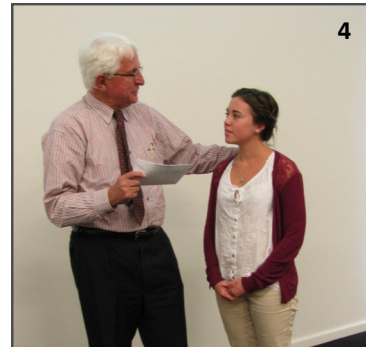


Foto bo links: Nika Schoeman oorhandig die UNILEVER prys aan die 'Cray-crays' groep
Foto bo regs: Truida Prekel oorhandig die Synnovation prys aan die 'ChocOrange' groep





1. KITTY SIMMONS-PRYS: R500.00 Janie Van Deventer

Jaarliks 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: R500.00 Francois Olivier

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

3. MIMSIE SMIT-PRYS: R800.00 Francois Olivier

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

4. NONNA RABIE -PRYS: R2500.00 Kirstin Mapstone

Oorhandig deur: Dr John Steer (seun van Nonna-Rabie)

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

5. DEPARTEMENT VOEDSELWETENSKAP-PRYS: R500 Zandré Germishuys

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

6. DEPARTEMENT VOEDSELWETENSKAP-PRYS: R350 Manzimase Sishi

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

7. DEPARTEMENT VOEDSELWETENSKAP-PRYS: R250 Ahmed Patel

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

8. JEANNE MARIE VAN DER POEL-PRYS: R2 000 Cecil Mitchell

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

9. MATTIE JOOSTE (VOORGRAADSE)-PRYS: R5 000 Letitia Schoeman

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

10. MATTIE JOOSTE (NAGRAADS)-PRYS: R7 000.00 Theresa Beelders

Jaarliks aan 'n PhD (Voedselwetenskap)-student met die beste nagraadse akademiese prestasie in MSc (Voedselwetenskap).

11. SASKO-PRYS: R11 000.00 Janie Van Deventer

Jaarliks aan 'n derdejaar-BSc Voedselwetenskapstudent met die hoogste gemiddelde persentasie oor die eerste twee studiejare vir alle modules.

Suid-Afrikaanse Vereniging vir Suiweltegnologie R2000.00

Francois Olivier

Finalejaar student met die hoogste gemiddelde persentasie in eerste drie studiejare vir alle Voedselwetenskapmodules.

The Aubrey Parsons Study Grant: R20 000.00

Magriet Muller





Wasseela Verachia is saying good-bye...

The very competent and efficient Dr Wasseela Verachia (photo left) is leaving the beautiful wine lands and mountains of Stellenbosch for the bright city lights of Johannesburg.

It is a big loss for the Food Science Department.

Wasseela accepted an offer from Anchor Yeast, starting January 2014. Our loss will be their gain. We hope that you will be successful and happy pursuing this new challenge.



Please 'like' the Food Science FACEBOOK page
we want to bring our
readers more up to date news
in
2014
via
FACEBOOK



Voedselwetenskap en vriende maak hul harte oop vir behoeftige bejaardes in Stellenbosch

Graag wil ons elkeen, wie so ruim bygedra het tot ons 'Kersfees omgee-projek' opreg bedank. Ons kon vanjaar daarin slaag om 110 Kerspakkies vir behoeftige bejaardes in te samel.

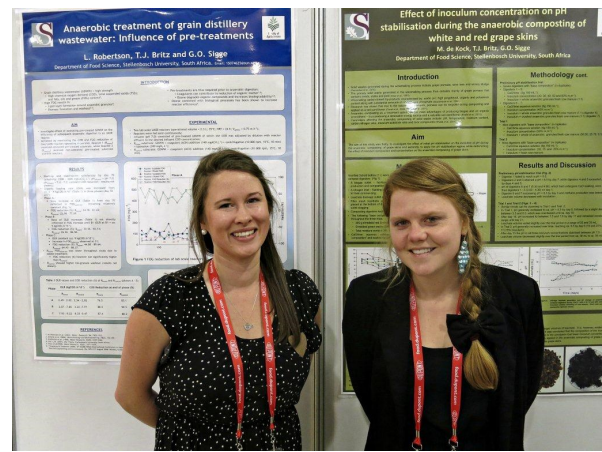
Dit is alleen te danke aan 'n aantal individue se goedhartigheid en medemenslikheid.

In samewerking met Sarene Langenegger, dienssentrumbestuurder by Azaleahof, het ons vanjaar besluit om inwoners van ondermeer Molenhof (oorkant die Wes-kerk), behoeftige bejaardes wie privaat woon, 'n voedingsaksiegroep van die VGK-kerk in Cloetesville asook inwoners van Utopia tehuis vir bejaardes te verras met 'n pakkie.

Wees verseker dat hierdie pakkies met groot dankbaarheid ontvang is.

Sien foto's hier onder van waar die pakkies by Molenhof en die VGK-kerk uitgedeel is.





SAAFoST Conference 7 - 9 October 2013

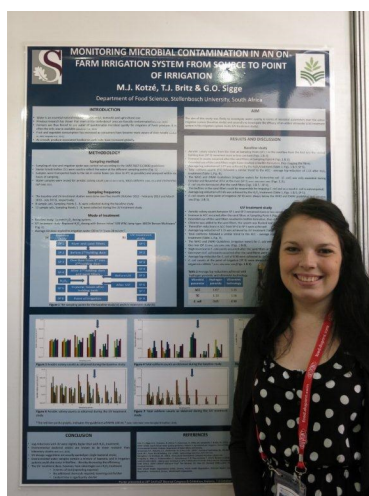


CSIR, Pretoria

It is always baffling to see how academic work, which takes years to complete and months to prepare, can be presented on a couple of pages, or in a couple of minutes. Nevertheless, every single piece of preparation pays off when one sees the success of all the hard effort. This year's SAAFoST Congress was no exception.

A total of nine students presented posters and five oral presentations were delivered by students and staff members of the Department. The Dreosti Award for the best oral presentation was awarded to Theresa Beelders, currently a PhD student. Excellent speakers, both local and international, addressed the conference goers. Topics included sensory science, food security and safety, new product development, food legislation and many more. The conference programme also contained numerous networking opportunities, including cocktails, a student social event, as well as the formal banquet. The conference also marked the end of Dr Gunnar Sigge's term as SAAFoST president. The presidency was handed over to Mr Ryan Ponquett (Kerry Foods), who will serve in this position until 2015.

This gathering of friends and colleagues, around common goals, interests and a passion for food science and technology most certainly was an absolute privilege to attend, as all attendants gained insight and knowledge which will definitely benefit careers in research as well as the food industry. We hope that everyone can join us in 2015!



Madelize Kotzé with her poster. (photo left)

Michelle de Kock, Gunnar Sigge, Louise Robertson & Madelize Kotzé at the gala evening (photo right)



Chisala Ng'andwe received sponsorship to go 'down under' for a research visit.

Chisala Ng'andwe was amongst the first 20 recipients of the 100 available centenary Early Careers Academic Grants provided by the Association of Commonwealth Universities (ACU).

This is considered to be a highly competitive grant as there are young academics from over 500 ACU member institutions eligible for this award.

Chisala decided to use this grant to attend the 16th Australian Barley Technical symposium in Melbourne, Australia 8-11 September. He also visited Dr Glen Fox at Queensland Alliance for Agriculture and Food Innovation (QAAFI) hosted at the University of Queensland in Brisbane, Australia.



Photo: Chisala Ng'andwe (left) with Dr Glen Fox Extraordinary Associate Professor of Department of Food Science



Loslitdag @ MATIES kampus

Departement Voedselwetenskap het die Universiteit Stellenbosch se institusionele viering van Loslitdag op Vrydag 6 September 2013 ondersteun. Vanjaar was die tema 'Go Big' en was die fokus op 'n bewusmaking van die fisieke toeganklikheid van die MATIES kampus vir studente en personeel met spesiale leerbehoefte en gestremdhede.

Spanne kon inskryf om teen tyd 'n hindernis roete op kampus te voltooi. Elke span het minstens een persoon in 'n rolstoel, 'n gesig- en gehoorgestremde in hul span gehad wie deur die res van die span veilig heen en weer oor kampus geneem moes word. Hoewel dit baie groot pret was, was dit ook vir elkeen van ons 'n intense bewusmaking van die fisiese uitdagings waarmee die talle gestremdes op ons kampus daagliks te make het.



Please 'like' the Food Science FACEBOOK page



Cheese making course @ Food Science



Leon van der Westhuizen presented his famous Cheese making course to 13 enthusiastic aspirant cheese makers earlier this year. The course covered some basic theoretical aspects of cheese making. The history and development of cheese, the main types of cheese and the differences between them, milk composition and the influence thereof on cheese, basic dairy equipment, ingredients, troubleshooting, cheese defects as well as sensory evaluation principles and quality tests.



The making of Cheddar, Gouda, Feta, Mozzarella & Halloumi were covered in the practical sessions as well as the salting and pressing of cheese & milk quality tests.

Leon will be hosting more cheese making courses in future. You can contact him if you're interested to join one of the courses.

To find out more about upcoming courses please contact:

elaine@alivingway.com
leon@alivingway.com
Cell: 084 952 4685
www.cheesemaking.co.za
www.leonthemilkman.com

Maties OPEN DAY 2013 OPEDAG



Op Vrydag 2 Augustus 2013 het Departement Voedselwetenskap deelgeneem aan die jaarlikse MATIES Opedag. Nagraadse student en lede van die personeel spring jaarliks in om 'n stalletjie te beman waar inligting oor ons program aan aspirant studente beskikbaar gestel word. Op die foto van links na regs: Marelize Jordaan, Michelle De Kock & Louise Robertson, 2014 nagraadse student, deel hul kennis en entoesiasme oor Voedselwetenskap tydens die 2013 OPEDAG.



International Conference of Meat Science and Technology 2013 (ICoMST 2013)

On 14 August 2013 we (Donna Cawthorn, Jeannine Neethling, Greta Geldenhuys and Nikki Neethling) landed in Izmir, Turkey after 13 hours of transit (including a 2 hour stop-over in Johannesburg and one connecting flight), tired but enthusiastic. We had left behind a rainy, cold Cape Town to land in 35°C Mediterranean weather, needless to say none of us were dressed appropriately for the challenging task of finding our night's accommodation (a story for another day). We had all come to attend the ICoMST postgraduate course which took place prior to the 59th ICoMST. The course took place from 15-17 August 2013 at the Ege University Food Engineering Department in Bornova, Izmir. The course had three main themes: Meat Biochemistry; Meat and Health; and Meat Processing and Quality. Three lectures were given per day presented by leaders in meat science research. The lectures were followed by case studies which were related to each of the three lecturers presented earlier in the day. The course was not only academically challenging but also gave us the opportunity to network with fellow meat science postgraduate students and researchers.

Once the course had ended we made our way to the heart of Izmir where we met up with Prof Hoffman who had flown in the previous day. After registration we went straight to the welcoming reception which was hosted at the venue of the conference, the Swissôtel Grand Efes. The following day (19 August 2013) the conference officially commenced with Prof Hoffman being the first keynote speaker presenting on *Novel Meat Sources* (co-authored by Donna). Greta also presented her work on Egyptian goose meat and Nikki and Jeannine both presented their MSc work as posters. There were several social events over the course of the conference including the aptly named "Let's Meæt Party" and Turkish evening. The conference gave us the opportunity to meet the "celebrities" of the meat science industry, many of whose papers we had read. It also gave us the opportunity to network with fellow students and researchers and opened our eyes to novel techniques and research in the industry.

Once the conference had ended we had the opportunity to tour, by car, from Izmir to Istanbul, stopping in Çanakkale and Bursa. We were able to see and experience the people and the culture and even had time to stop at the ancient city of Troy for a brief history lesson but Brad Pitt was unfortunately on sick leave (apparently he had injured his Achilles heel). We ended the

trip in the amazing city of Istanbul where we were able to take in many of the sights and eat too much Turkish delight.



Photo from left to right: Greta Geldenhuys, Jeanine Neethling, Prof Louw Hoffman, Nikki Neethling & Dr Donna Cawthorn in Turkey





Class of 2013



IFT Strategic Retreat 2013

GO Sigge

I recently had the honour of again being invited to the Institute of Food Technologists (IFT) Annual Strategic Retreat in Huntignton Beach, California from 2-5 December 2013. The objective of the retreat was to build on IFT's commitment to it's four strategic goals, which support the mission of ensuring a safe and abundant food supply for healthier people everywhere. The four roles and goals are to be:

- Research Champion & Innovation Catalyst
- Steward for the Profession & its Community
- Influential Advocate & Trusted Spokesorganization
- Global Citizen & Partner

These goals provide IFT with their strategic focus as they evolve and develop their organization- al initiatives. At the strategy retreat in December, we looked at a variety of global factors impacting food science & technology, the food industry, and global food security. We then discussed how these issues will impact IFT moving forward, and how we can best position IFT to address the issues and support IFT's role as a global science leader.

After the retreat I had two days to see some of California, including Disneyland, Santa Monica, Beverly Hills, Hollywood and Los Angeles.

Typical sights from Disneyland, California & the Santa Monica pier



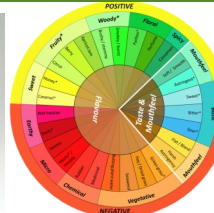
Voedselwetenskap groet 'n ikoon ...



Op Vrydag 22 November het die personeel van Departement Voedselwetenskap asook oud-kollegas en vriende uit die Voedselindustrie op 'n baie luisteryke wyse Prof Trevor Britz se loopbaan gevier. Prof Britz is sedert 1995 verbonde aan die Universiteit van Stellenbosch en het 'n fundamentele rol gespeel in die opbou van die huidige suksesse van die Departement Voedselwetenskap. Prof Britz het 'n briljante akademiese loopbaan agter die rug en gaan op 'n welverdiende aftrede na 18 jaar by US waarvan hy 10 jaar die Departementele Voorsitter was.

Tydens 'n middagete funksie by Clos Malvern wynlandgoed is hierdie groot gees in die Voedselbedryf se loopbaan en bydraes op die gepaste Stellenbosch manier (goeie kos en wyn met 'n uitsig oor die mooiste wingerde en berge) gevier. Prof Britz het oor die jare baie akademiese suksesse behaal; hy was 'n sterk leier en word wyd gerespekteer vir sy navorsing, maar ons hier by die Departement gaan ook die vriend, kollega en mentor wie hy vir meeste was, baie mis.

Ons wens vir jou en Anne Marie 'n baie geseënde en vreugdevolle aftrede toe.





Hamba kakuhle
Tata Madiba