



Nuusbrief-Newsletter

VOEDSELWETENSKAP

DESEMBER 2010 DECEMBER



Building on the successes of 2010!

It feels like just the other day that I wrote the foreword for the December 2009 Newsletter – this year has really flown! One thing that hasn't changed from last year is that there are again several highlights to share, as we wind down to a well deserved vacation!

Een van die hoogtepunte van 2010 was definitief die totstandkoming van die finale bouplanne vir die uitbreidings aan die gebou. Die projekspan het oor 'n tydperk van amper 22 weke die finale ontwerp en bouplanne gefinaliseer (sien elders vir 'n meer volledige berig). Almal sien reeds baie uit na die voltooiing van die projek en hoop dat die volgende 12 maande net so vinnig verby sal vlieg soos die vorige 12!

As mentioned in the Newsletter of last December, 2010 promised to be a bumper year in terms of postgraduate students – a total of 53 postgraduate students were registered this year. Fourteen of these were PhD students – another departmental record! Speaking of students – two other major events in 2010 will long be remembered by the students – the FIFA 2010 World Cup and the IUFOST World Congress (more about this later). As usual, the fourth year Product Development Projects were a huge success, with some very creative and tasty products – what will they think of next year?

There were also several Staff highlights during the latter part of 2010 – Ms Veronique Human joined the Department at the beginning of November to fill the vacant Technical Officer position. Veronique joins us after a stint at the Department of Genetics and we are sure she will enjoy her new challenge here at Food Science! Marena Manley and Petro du Buisson were both promoted during the course of the year to Professor and Assistant Technical Officer, respectively. On the 23rd November four staff members were awarded Rectors Awards of Excellence in Teaching, Research or Service, including Prof Marena Manley (Research) and Anchen Lombard and Daleen du Preez (Service) – Congratulations and Thank You! (*Gunnar Sigge het 'n Rektorstoekening vir voortreflike Onderrig ontvang en is ook bevorder tot senior lektor, baie geluk! Ed*)

Aan die departement se personeel en studente 'n besondere dankie vir hulle bydrae tot 'n uiters suksesvolle 2010. Soos die jaar baie vinnig besig is om sy einde te bereik, wil ek almal 'n geseënde Kersfees toewens en baie sukses en vreugde vir 2011.

Dr Gunnar Sigge

Departementele voorsitter, Voedselwetenskap

IUFoST 2010 Congress

G Sigge



The much awaited and anticipated IU FoST World Congress is a thing of the past, but was a highlight for me on two different fronts!

It was incredibly rewarding to see just under 50 Stellenbosch students attending the Congress, the majority being postgraduates. Stellenbosch students made up the bulk of the 20 strong volunteer group, who assisted the Local Organising Committee – many compliments were received from delegates on the initiative, helpfulness and friendliness of the volunteers.

Prof Manley, Coleen Leygonie, Donna Cawthorn and Debora van der Merwe presented oral presentations, while another 23 posters were presented by other students and staff. Debora van der Merwe also received SAAFoST's Dreosti Award for her presentation (see report next page).

The Department also had an exhibition stand at the Congress, manned mainly by Prof Trevor Britz, Anchen Lombard and postgraduate students. Many new contacts were made and the research themes and teaching complement was showcased. It was also a popular stop for Alumni, wanting to catch up on the latest news and happenings of their Alma mater. Judging by the number of applications from internationals for postgraduate study within the department for 2011, the promotion done was very successful.

On a personal note, the Congress success was also very satisfying as I had been part of the LOC since its inception in 2005. Some interesting statistics of the Congress:

- 1478 abstracts received
- 1646 delegates,
- of which 853 from South Africa,
- 253 were students,
- 79 nationalities represented
- 220 oral presentations
- 715 posters
- 95 exhibition stands
- SA products won four of the ten IU FoST GlobalFood Awards



SAAFoST Presidents 2010—2013 (left to right) Gunnar Sigge (president), Ryan Ponquet (president elect) & Johan Visser (vice-president)



Robert Rauch (Dinnermates), Rosie Maguire, Rou Timm, Nick Starke, Gunnar Sigge, David Watson, Peter Bush (all presidents of SAAFoST) & Owen Frisby (executive director)



Rosie Maguire hands over the presidency of SAAFoST for the next term to Gunnar Sigge

Debora walks away with the Dreosti award @ IU FoST 2010

A Lombard

From funds donated by the late Professor Guido M Dreosti, a founder member of SAAFoST, an award of R5000 is made for the best oral paper presented at the SAAFoST Biennial Congress. All Congress participants under the age of 35 reporting on actual research in the fields of food science and technology (basic or applied) carried out by them in South Africa were considered.

...and the prize went to Debora van der Merwe from Stellenbosch University!

Congratulations Debora!





New Food Science building construction begins

As reported in the June Newsletter the R22 million building extensions have created quite a buzz in the department. The much anticipated site handover and construction process got underway on the 25 October with the site handover and digging begin on the 1 November. The builders vacation is looming, but the contractor (J. van der Sluys) has been hard at work to finish the foundations, new sewer & storm water systems and the first columns before the vacation (16 Dec 2010 – 10 Jan 2011). Progress of the building can be monitored on the internet at <http://isipani.wordpress.com/>

The construction will continue through most of 2011 with the expected completion at the beginning of October. Although there will be much noise, dust and disruption to our working environment, the prospect of a beautiful new facility is definitely worthwhile. As construction progresses during 2011 our focus will shift to the fittings and furnishings within the new building and we will start identifying equipment and apparatus that will be needed to complement the new facility. This will be a difficult task in the light of tight budgets and financial restraints, but is a necessary step in creating an even more sophisticated teaching and research environment.



Prof Marena Manley's inaugural address

A Lombard

On Tuesday, 30 November Prof Marena Manley delivered her inaugural address at a prestigious function hosted in the Jannasch concert hall at the Conservatory of Stellenbosch University.

The title of the lecture was: Near-infrared hyperspectral imaging: Making the invisible visible. In her lecture she covered 10 attributes contributing to NIR hyperspectral imaging being such a unique analytical technique. She then drew parallels, referring to each of these 10 attributes, between NIR hyperspectral imaging and postgraduate training. Similar to NIR hyperspectral imaging, during postgraduate training the often invisible abilities of postgraduate students are made visible! This lecture was very well received and it was a privilege to see a master at work.

The occasion was well attended by VIP's from the University, former lecturers of Marena, colleagues from recent years to many years ago, current & former students, family & friends. Marena is an extremely dedicated person to whom this inauguration as a professor at Stellenbosch University means a lot and who will do the title proud! Congratulations Prof Manley!



**Prof Marena Manley with
family & friends
@
her inaugural
address**



Patience is the companion of wisdom
Saint Augustine



The Food Science Student Association (FSA) is responsible for acting as a link between the undergraduate and postgraduate students as well as the staff of the Food Science Department. The committee consists of four post-graduate students and is responsible for organising social functions such as the second year's pizza day, the final year's farewell and the welcoming braai for the first year students.

In October the new committee for 2011 was selected namely, Alicia Theron (Chair), Evette Hanekom (Vice chair), Lizanne O'Grady (Treasurer), Sakeus Emvula (Secretary). In the last two months the committee has already been responsible for organising a few events.

Firstly, a braai was organised for the first year students to give them a chance to socialise with their fellow students and to introduce them to the Department of Food Science. Post-graduate students as well as staff could also join the braai. Similarly, the second year students were treated with a pizza lunch.

A farewell for the final year undergraduate students was held just before exams at Trumpet tree, a social cafe situated in Dorp street.

Lastly, the committee was also responsible for this year's charity project and we chose to be part of the Kidz2Kidz Santa shoebox project. The Kidz2Kidz Santa Shoebox project is an community initiative that collects uniquely personalized Christmas gifts for socially disadvantaged youth. The department contributed a total of 13 shoeboxes to this charity project.

"He who wishes to secure the good of others has already secured his own" Confucius

Food Science student Association

A Theron

All the art of living lies in a fine mingling of letting go and holding on.
Henry Ellis



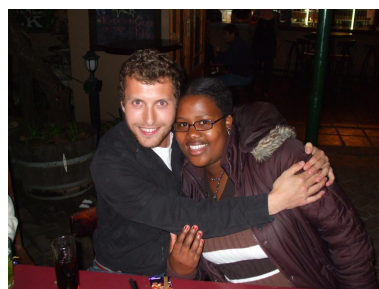
Sakeus at the 'welcoming braai'



1st year students at the 'welcoming braai'



4th year's farewell party @ Trumpet tree



Lizanne O'Grady with some of the 13 gifts from the Kidz2Kidz project

It is Christmas in
the heart that
puts Christmas
in the air.
W.T. Ellis



SAF wetenskaplike doen water-ontledings by Voedselwetenskap

A Lombard



Sedert die begin van Oktober 2010 is hier 'n nuwe gesig in die Waterlab in die boonste gang. Sy het saggies hier inbeweeg vanaf die Noorde, maar sy verrig 'n groot taak.

Wernich Foit is 'n dame wat in 2003 in Carletonville gematrikuleer het en vandaar na Noord-Wes Universiteit (POTCH) is om 'n B.Sc met hoofvakke: Mikrobiologie, Biochemie en Botanie te doen. 'n B.Sc honneurs het in 2007 gevolg en in 2010 het sy haar M.Sc verwerf.

Wernich is aangestel deur die Sentrale Analitiese Fasiliteit (SAF) en doen ontledings op water. SAF het reeds 'n omgewingslab in die Grondkunde Departement by US en het besluit om ook 'n waterlab op die been te bring.

Omdat ons hier by Voedselwetenskap ook 'n sterk omgewingsbewustheid en betrokkenheid by waternavorsing het en oor die nodige fasiliteite beskik om genoemde analises te doen, was dit 'n logiese besluit om SAF se waterlab onder Wernich se vlerk hier op die been te bring.

Wernich doen fisiese-, mikrobiologiese- en chemiese ontledings op enige tipe water. Sy kan ook deur buite firma's en privaatspersone genader word om analises te doen.

Die Kaap is 'n nuwe tuiste vir Wernich en ons hoop dat sy dolgelukkig hier sal wees.

Veronique Human, van Genetika na Voedselwetenskap

A Lombard



Veronique Human is ook 'n nuwe gesig in die gange en labs by Departement Voedselwetenskap. Veronique het in 1997 in Uitenhage, Oos-Kaap gematrikuleer. In 2001 het sy haar BSc by US verwerf met Genetika en Mikrobiologie as hoofvakke.

Veronique het in 2001 besluit om haar vlerke te span en die wêreld te gaan verken. Sy het tot September 2003 as 'au pair' in Athene, Griekeland gaan werk. In Maart 2004 het sy haar HonsBSc (Genetika) en in 2007 haar MSc (Genetika) by die Universiteit van Stellenbosch verwerf.

Sedert September 2007 was Veronique Tegniëse Beampte by die Genetika Departement en op 1 November 2010 het sy haar by ons span aangesluit. Sy is duidelik nie iemand wat gras onder haar voete laat groei nie en ons hoop sy voel somer-gou-gou tuis hier by ons.

Rooibos Welcome Campaign – Media Briefing, Johannesburg

At the Cape Town Airport on 8 September 2010, still half asleep at 5 am in the morning, I was quite surprised to see that I was not the only early



bird wanting to fly at such a ghastly time in the morning. A large number of people, mostly business men and women in smart suits carrying laptop bags, boarded the plane to Johannesburg together with me and Stephen Forbes, director at *Meropa Communications*, the company that handles public relations of the South African Rooibos Council (SARC).

The SARC and Meropa organised a media briefing in Johannesburg to introduce the new Rooibos Welcome Campaign to members of the South African media.

The aim of this campaign is to make the indigenous beverage synonymous with a warm welcome at business meetings, social get-togethers and other occasions here in South Africa. I was asked to attend the media event to conduct a short tea-tasting, as well as present the newly developed *Rooibos Flavour and Mouthfeel wheel*, which was developed in association with the Agricultural Research Council (ARC) as part of my Master's project (Title: *The Sensory and Chemical Characterisation of Rooibos Tea*).

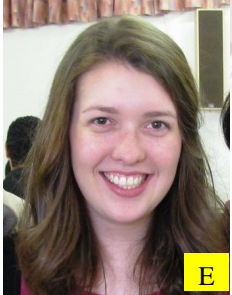
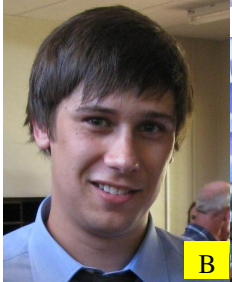
We arrived at OR Tambo airport and hopped on to the Gautrain which took us to Sandton. The train trip was a great experience; I was very impressed! I was even more impressed, however, when we arrived at the venue of the media event, the luxurious and elegant boutique hotel called The Marion. About 15 members of the media were present, representing a variety of groups such as the Daily Sun and Food&Home. After the SARC's marketing director, Donnée MacDougall, presented a talk on the background of rooibos and the aim of the welcoming campaign, I introduced the rooibos flavour wheel and explained its purpose and significance. Thereafter, the tea tasting took place where we analysed and discussed the large variation in the sensory quality of three samples of rooibos tea. We were then rewarded with a large selection of exquisite, mouth-watering treats and snacks, all of which contained rooibos: Rooibos Blini with Duck Breast and Naartjie Aioli, Apple Fritters with Gamman and Rooibos&Honey Glaze, Rooibos Mousse with Lemon Cake, Chocolate-Rooibos Cupcakes with Caramel Butter-Cream. What a treat!

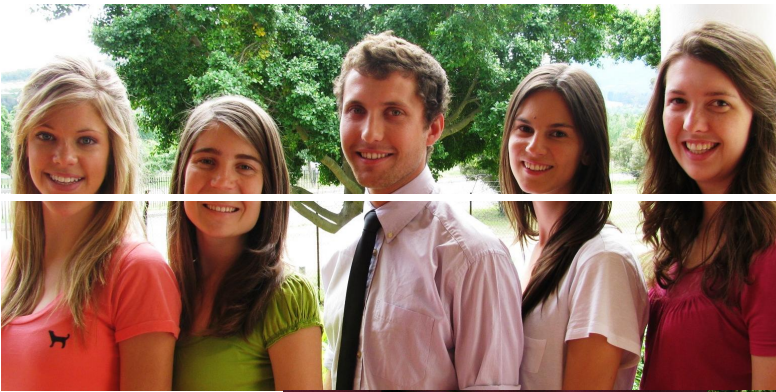
Having completed our tasks and having satisfying our hungry tummies we "Gautrain-ed" back to the airport just in time to catch the 2pm flight to Cape Town where we then arrived safely two hours later. Driving back to Stellenbosch that afternoon I realised I had been in Joburg for 6 hours only. It had been a long and exciting day! I met interesting people, experienced a little bit of the Joburg life and traveled on the Gautrain. Also, I was able to share some of my research with a very different group of people who asked interesting questions and helped me view my project in a different light. I am grateful to have been awarded this opportunity – just another one of the many benefits associated with rooibos tea.

Ilona Koch; Registered for MSc in FoodScience @ SU 2009 -2010
Dec 2010

What sculpture is to a
block of marble, education
is to the soul
Joseph Addison







Group 1
Ashley Pollock, Magda Strydom, Wessel Pieterse, Anel Hoogenhout & Alet Venter
Umina
Gourmet Quinoa crackers



Group 4
Kasoki Kahindo, Elisabeth Makhura, Rorisang Valashiya & Meta Kasongo

Banalicious
Sweet baked banana snack



Group 2
Louise Robertson, Arina Cronje, Ilse Petersen, Tara Jelbert & Marlize Jordaan
Ikhala
Frozen aloe & rice dessert



Winning Team

Group 3
Loreth Naude, Jacques Louw, Nina van Schalkwyk, Lisa Fagan & Christine Rogowski

Cuppatubo
3-in-1 rich and creamy hot drink paste



Group 5
Riana Theart, Michelle Prodehl, Faseeg Toffar, Helena Cloete & Lujeanne Geldenhuys
FruiChea
Chickpea & fruit breakfast drink



On Thursday, 14 October 2010 the 4th years had their big day again. The level of the presentations, products, originality & scientific knowledge was as always very high! The students did themselves & the Department extremely proud.



Who's who @ the Product presentations Oct 2010

1. Dr Gunnar Sigge, Wernich Foit, Matt Gordon, Esmé Spicer (CAF) with Prof Trevor Britz
2. Dr Petro Wolmarans (MRC) & Lynne Du Toit (Bio-Chemistry) with Nina Muller.
3. Dr Sigge & Prof Britz with one of our newly designed (sponsored by Labotec) banners.
4. Ursula Gorniak and Evette Hanekom (former student from US) from Biomérieux, also one of our kind sponsors
5. Armelle & Tsepo (2 post-grad students) attending the presentations of the 4th years
6. Daleen's beautiful flower arrangement
7. Prof Trevor Britz, Dr Chris Hansman(ARC), Dr Gunnar Sigge, Johan Visser (Nampak) & Dr Terry Sharp (Snackworks)
8. Shantelle Basson(@Source), Ingrid Bester & Enette van der Merwe (post-grad students)

The bi-annual product presentations from our final year students are a big occasion on our calendar. 14 October 2010 was yet again a huge success. The 4th year presentations is in a way a team effort by the Department of Food Science as a whole. Prof Trevor Britz is the leader of this team effort, but each member of staff & every student has a role to play in this event.

We hired the Olive Grove facility at ARC and there was great interest from the Food Industry & former students.

Several prizes & bursaries were rewarded at this occasion. (see next page)



1



3



2



8



7



4



5



6

KITTY SIMMONS-PRYS:R300

Alexandra Schulze

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.

BESSIE RETIEF-PRYS:R300

Nina Van Schalkwyk

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

MIMSIE SMIT-PRYS:R500

Nina Van Schalkwyk

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

NONNA RABIE-PRYS:R1 700

Sarah Erasmus

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

DEPARTEMENT VOEDSELWETENSKAP-PRYS:R500

Michelle de Kock

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

JEANNE MARIE VAN DER POEL PRYS:R1 400

Meta Kasongo

This prize is awarded annually to a final year BSc Food Science student for involvement in and general interest in Food Science as a course of study.

MATTIE JOOSTE (VOORGRAADSE)-PRYS:R3 000

Nina Van Schalkwyk

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

MATTIE JOOSTE (NAGRAADS)-PRYS:R5 200

Coleen Leygonie

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

SASKO-PRYS:R9 000

Karo Bester

Oorhandig deur: Marike Goosen

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

BIOMERIEUX-PRIZE:Digital photo frame and Food Safety Handbook

Nina Van Schalkwyk

Award of prize:Product manager for Industry, Ursula Gorniak.

This prize is awarded to a final year BSc Food Science student for excellent achievement in Microbiology and Food safety.

Reeds ontvang

Suid-Afrikaanse Vereniging vir Suiweltegnologie

Nina Van Schalkwyk

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

"Act as if what you do makes a difference. It does" William James

"Not in rewards, but in the strength to strive, the blessing lies" TJ Towbridge

Visitors from Botswana in the Mol Lab

A Lombard

Itseng Saudu & Naledi Mutukwa from Botswana are here to learn the use of rapid methods that can be used in detection of foodborne pathogens. The focus of their study is primarily on the manipulation of DNA with the use of polymerase chain reaction (PCR). They are sponsored by International Atomic Energy Agency (IAEA) and work in Prof Corli Witthuhn's Molecular lab since September 2010. They will be returning to Botswana on the 15th of December.

On the 2nd of November, hundreds of kilometers from home Itseng became the proud father of a baby boy named Thamang Prince Saudu. He is as cute as a button and the proud look in his dad's face when he saw his photograph for the first time was priceless! Congratulations Itseng!



Itseng Saudu & Naledi Mutukwa
Thamang Prince Saudu (left)

There are no seven wonders of the world in the eyes of a child. There are seven million. ~Walt Streightiff

Drie bevorderings in 2010

A Lombard

Hierdie 3 personeellede is elk bevorder tot 'n volgende posvlak.

Petro Du Buisson, Gunnar Sigge en Marena Manley is onderskeidelik bevorder tot assistent Tegniese beampte, Senior Lektor en Professor. Gunnar en Marena het ook beide in 2010 Rektorstoekennings ontvang, terwyl hierdie eer reeds in 2009 vir Petro te beurt geval het.



On the 29th of July 2010 we had our annual 3rd year Food Science dance at Skilpadsvlei wine estate outside Stellenbosch. This year the theme was 'Paris at a glance' or 'French affair' if you'd like The hall and tables looked beautiful, not to mention the girls & guys!

Good fun was had by all and thanks to our wonderful sponsors Kairos Biltong shop & Steers (Simonsrust) we had quite a number of lucky prizes to give away. Congratulations 3rd years on hosting a very wonderful evening.



**There is no duty we so much under-
rate as the duty of being happy.**
Robert Louis Stevenson



Simple, Stylish, Scrumptious. Simply Asia again awards best 1st year seminars

C Kirkby

As part of our first year seminar presentations Tenille and I won very generous vouchers from Simply Asia in Stellenbosch. We each invited a friend and the four of us enjoyed a lovely evening out. It took us a good 15 minutes to choose items from their diverse menu. The best part was sampling one another's meals which were all completely different. I chose the beef and basil stir-fry which was mouth-watering. It was full of interesting flavours and unique ingredients. All of our dishes were healthy, delicious and beautifully presented. The atmosphere was relaxed and the service was excellent. To finish off a lovely meal we ordered their chocolate spring-rolls which are definitely worth a trip to Simply Asia for. Absolutely decadent, these little pastries melted in our mouths and we could not wipe the smiles off of our faces as the chocolate oozed onto our palates. I would highly recommend this restaurant for its fresh, appetising and reasonably priced menu and definitely plan on revisiting it myself.



Below: Claire Kirkby received her prize from Ms Nina Muller.

(Tenille was not available for a photograph.)

Excellent collaboration between ARC and Food Science

M Muller



Prof Lizette Joubert of the ARC Infruitec-Nietvoorbij, Stellenbosch is currently a supervisor of a number of post-graduate students majoring in Food Science. In 2010 she received a substantial research grant from the Department of Science and Technology for a project focusing on the cultivation and production of Honeybush (*Cyclopia maculata*) amongst small scale farmers, as well as for the determination of the sensory and health properties of several *Cyclopia* species. Alicia Theron, a current MSc-student here at the Department of Food Science, SU is currently

focusing on establishing the sensory profile of *Cyclopia maculata* in comparison to other commercial *Cyclopia* species, whilst Prof Joubert is collaborating with SA's Medical Research Council on the determination of a range of health properties of the *Cyclopia* species, such as its potential anti-cancer, anti-obesity and anti-inflammatory capacity. We are very proud to say that Prof Lizette Joubert is an extraordinary Professor at the Department of Food Science.

Amanda sheds light on activities in the cannery ...



To all of you who have noticed or wondered why the Cannery has suddenly become more difficult to gain access to, I am happy to introduce the reason: the MALDI Biotyper! This fantastic piece of equipment, which is kindly being loaned to Professor Britz's group by Bruker Daltonics, will be standing in its temporary home until early in January 2011. The powerful biotyping device combines Matrix Assisted Laser Desorption Ionisation-Time Of Flight-Mass Spectrometry with a library of ribosomal protein spectra on approximately 3700 cellular organisms. After finishing three days of intensive training with the Bruker team, I will now be spending some quality time with the MALDI (and my isolated organisms!) over the next four weeks. As a last point – if you need the key to the Cannery or a tour of the MALDI Biotyper, you are welcome to come and ask me in Lab 2020.

Amanda Brand

From Left to right: Prof Trevor Britz, Amanda Brand & Helmut Flinspach (who did the installation) with the MALDI Biotyper.

Mol lab besoek 'Food Micro' 2010 in Kopenhagen

A Strydom

2010 was 'n jaar van groot geleenthede vir Molekulêre Voedselmikrobiologie met die Internasionale Voedsel - (IUFOST) en Mikrobiologie (Food Micro) kongresse. Vyf nagraadse studente van die Voedselwetenskap departement het die geleentheid gehad om die Food Micro kongres in Kopenhagen by te woon. Amanda, Cato, Ingrid, Enette en ek het ons nagraadse werk by die kongres tentoongestel in die vorm van ses navorsings „posters“. Die kongres was propvol interessante lesings rakende navorsing wat reg oor die wêreld gedoen word. Listeria het hierdie jaar koning gekraai en die meeste aandag geniet in beide lesings en „posters“.

Ons het ook die geleentheid gehad om die Dene se kultuur beter te leer ken, van stasiemeesters tot koninglike wagte. Al het ek goeie Suid Afrikaanse gasvryheid gemis (en rooibostee) was daar baie interessante ondervindinge. In Cato se woorde: „Ek is mal oor hoe hulle hopeloos te veel kaneel opsit“ (na die 2de jumbosnegel)!

Prof Corli Witthuhn van Departement Voedselwetenskap het die studente van die Molekulêre Lab vergesel na Kopenhagen. Dit was 'n baie verrykende ondervinding om 'n Internasionale kongres by te woon.



(Foto bo): Later die aand het Mollab die Deamon aangedurf in die Tivoli Gardens..



(Foto bo): Ons het lekker saam met ons kollegas van Kaapstad, Bloemfontein en Pretoria gekuier.

IPSA Student Goldpack Awards – Food Science and Technology Category

M Manley

Stellenbosch University fourth year Food Science packaging students were awarded again this year for their creativity and scientific writing skills as part of the Institute of Packaging South Africa (IPSA) Goldpack student awards. The students had the opportunity to choose from two project briefs; a Family meal kit, sponsored by Nando's, and an Energy drink range sponsored by Mondi Plastics. The Nando's brief was won by Jana Louw with Tara-lee Jelbert as runner-up. The Mondi Plastics brief was won by Michelle Prodehl with runner-up, Ashley Pollock. Congratulations to the winners as well as all the finalists! Ilze Pietersen received a judges special mention for graphic design and Wessel Pieterse for his shelf-stable steam cuisine concept. Magda Strydom received a judges special mention for her well researched technical report.



IPSA Student Goldpack Awards Finalists:

From left to right: Ashley Pollock, Wessel Pieterse, Ilze Pietersen, Prof Marena Manley, Tara-Lee Jelbert, Louise Robertson, Jana Louw and Michelle Prodehl.



Gunnar & Amanda went to Europe for a 3 week official visit

A Brand

On the 29th of August Dr Gunnar Sigge and I embarked from Cape Town International Airport for two weeks of conferences and meetings in Europe. The first destination was Copenhagen, for the FoodMicro 2010 conference from August 31st to September 3rd. The conference was extremely valuable and offered many interesting lectures both within our field of specialisation and more widely relating to food microbiology. In addition to some sightseeing in and around Denmark's capital, which included visits to Helsingør castle and the Viking Museum at Roskilde fjord, we were also privileged to experience some more of Scandinavia during our visit to Professor Thor-Axel Stenstrom at the Smittskyddsinstitutet in Stockholm.

During the second week of our trip we exchanged Denmark for Germany, where we visited Professors Torsten Schmidt and Hans-Curt Flemming at the University of Duisburg-Essen. After a productive visit to the Duisburg campus, I left to spend some time with a friend in Düsseldorf before flying to Venice for the weekend. This was my first time in the city of water, and it was an unforgettable experience!

I left Venice for Italy's Renaissance capital, Florence, to attend the 2nd Florence Conference on Phenotype MicroArray Analysis of Microorganisms. The conference was held at the University of Florence from September 13th to 15th, and I spent every free moment exploring this amazing city. Some of the sights I saw when I was not learning about Phenotype MicroArray technology include the churches of Santa Maria Novella, San Lorenzo and Santa Croce, the Santa Maria del Fiore Cathedral, the Ponte Vecchio spanning the Arno River and, of course, Michelangelo's David. Upon completion of a very informative conference and fantastic travelling experience I made my way back to South Africa, tired and enriched by the experience.

I had a great time and learned a great deal during these three weeks, and I would like to make use of this opportunity to thank everyone who was involved in making this trip possible – especially my supervisors, Prof Trevor Britz and Dr Gunnar Sigge.



The scientific theory I like best is that the rings of Saturn are composed entirely of lost airline luggage
Mark Russell

Part of the secret of success in life is to eat what you like and let the food fight it out inside
Mark Twain

Whatever the mind of man can conceive and believe, it can achieve Napoleon Hill

A busy, but good year for Prof Marena Manley

This year continued to be a busy, but good year for prof Marena Manley. In **September** she attended the 1st African-European Conference on Chemometrics (Afrodata 2010) in, Rabat Morocco. She presented a talk titled '*Importance of higher order principal components in NIR hyperspectral image analysis*'. During the meeting it was decided that the 2nd African-European Conference on Chemometrics (Afrodata 2012) will be hosted by South Africa and will take place in Stellenbosch during November 2012. Marena will Chair the Conference together with Dr Hélène Nieuwoudt from the Institute of Wine Biotechnology, SU.

Morocco



Photo right: Prof Marena Manley and Dr Achim Kohler (Nofima, Norway), Chair: Scientific Committee Afrodata.

Photo left: Prof Marena Manley enjoying chicken and olive tagine and other good foods from Morocco!

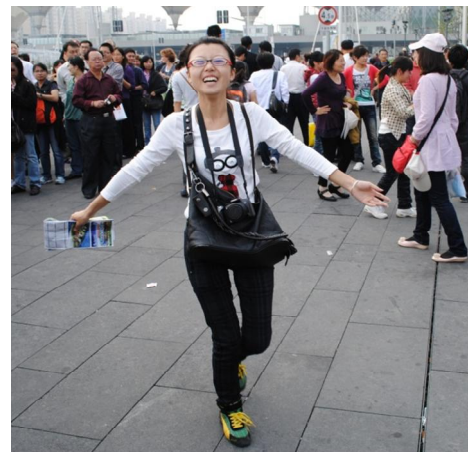


In **October** Marena presented a guest lecture at the 2nd Asian Near Infrared Symposium (ANS2010) in Shanghai, China. She presented the latest work done on NIR hyperspectral at the Department of Food Science and shared the stage with Dr Ana Garido-Varo from the University of Cordoba, Spain and Dr Pierre Dardenne, from Gembloux, Belgium. After the Symposium the organisers arranged for all delegates to visit the World Expo before it closed at the end of October.



Photo left: Prof Marena Manley, enjoying duck tongues together with Prof Ana Garido-Varo in Shanghai during the ANS2010 banquet.

SHANGHAI CHINA



Xuan, Prof Marena Manley's 'guardian' during the ANS meeting. The happy face of Xuan Zhang when she saw Marena after she thought she 'lost' her at the World Expo!

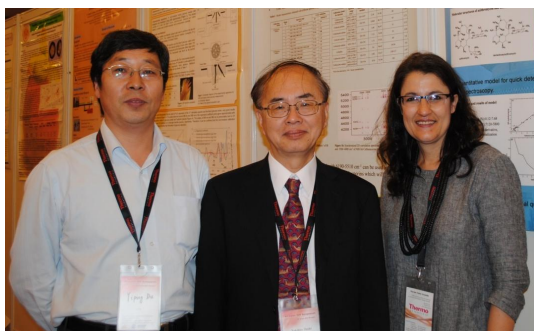


Photo Left: Proff Yiping Du, Yuki Ozaki and Marena Manley at ANS2010

We'd like to say a special thank you to the following sponsors and providers of research funding for their support during 2010 (in no particular order)

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International Atomic Energy Agency
Suid-Afrikaanse vereniging vir Suiwel
tegnologie



Rektorstoekennings 2010

Die rektor van die Universiteit van Stellenbosch gee jaarliks erkenning aan werknemers wie 'n besonderde bydrae in hul onderskeie omgewings lewer. Rektorstoekennings word toegeken in die volgende kategoriee, nl: Navorsing, onder-
rig, gemeenskapsinteraksie en dienslewering.

Departement Voedselwetenskap is hierdie jaar bevoorreg om 4 werknemers in hierdie besondere groep van uitblinkers te hê.

Dr Gunnar Sigge, Prof Marena Manley, Daleen Du Preez en Anchen Lombard het elk 'n rektorstoekenning vir hul volgehoue harde werk, inisiatief en lojaliteit teenoor die Departement en Universiteit ontvang.



Van links na regs: Marena Manley, Anchen Lombard, Gunnar Sigge & Daleen Du Preez

Hard work spotlights the character of people: some turn up their sleeves, some turn up their noses, and some don't turn up at all

Sam Ewing

End of year for Food Science



Great fun was had by all when we enjoyed a relaxing day away from the office on the 9th of December. First we tested our skills at Ten Pin Bowling after which we had a lovely luncheon at Tables@Nitida



From all of us at the
Department of Food Science
May you have a blessed Christmas and
a prosperous 2011



Gradeplegtigheid 2010 Graduation 2010 Gradeplegtigheid 2010

Hiep



Congratulations to the 22 students who graduated on Wednesday 8 December!

20 BSc in Food Science degrees were awarded, of which 3 CUM LAUDE!

Christine Rogowski, Magda Strydom & Nina van Schalkwyk received their degrees CUM LAUDE.

2 MSc in Food Science degrees were also awarded to Alison Barr & Yvette Hanekom respectively.

Afterwards we had a small celebration at the department to congratulate all parties involved, especially the dedicated parents & families.



Hiep



Middle row from left to right: The 3 Cum Laude candidates, Christine, Nina & Magda with friends and family @ the graduation celebration.



Hoeraaaa!

