



ED'S NOTE

Dear Reader,
The month of August is a month of contrasts: In Africa, intense activities and a fairly severe winter; in France, a heat wave and the summer holidays. It is the ideal time to offer you a brief review of the activities of the F'SAGRI, the workshops organized and the experts invited to promote Food Science and all related issues. It is also a time to think about the future direction of the project and its strategic development, as was done during the last Steering Committee meeting, which brought together all the partners. Ultimately, it is a time for each of us to plan new perspectives, a time to study, to consider internships, innovation, deepening of our efforts. This third issue of our Newsletter, which I hope you were impatiently waiting for, is offering you a moment of reflection and inspiration. Do not hesitate to send us information and your comments. May you enjoy a good winter - or a good summer - depending on your hemisphere, until we meet again.

Professor Norman Maiwashe. F'SAGRI Director and General Manager of the Animal Production Campus of the Agricultural Research Council (ARC).

THE 4th F'SAGRI STEERING COMMITTEE MEETING, HELD AT THE UNIVERSITY OF LIMPOPO

The University of Limpopo (UL) hosted the 4th F'SAGRI Steering Committee Meeting on the 5th of May 2017. The day started off with a tour of the Food Science laboratories and the Agro-Food Technology Station. Presiding over the discussions, Professor Jesika Singh, Deputy Vice-

ment, essentially benefiting small-scale farmers. The UL Plant Production Division hopes to cooperate closely in two projects with F'SAGRI, namely Moringa research and Cowpea research. At the occasion of this 4th meeting F'SAGRI welcomed a new member: Dr V. Baron,



F'SAGRI Steering Committee members before the arrival of UNIVEN partners

Deputy Head of International Cooperation of Agreenium. Indeed, the French government has recently designated Agreenium as the French competent authority for the implementation of the F'SAGRI founding protocol. Agreenium is a world-class institution for research, education and development. It was resolved that a task team representative of all partner organisations will develop a strategic and business plan involving UFH, UL and UNIVEN to provide strategic direction and operation clarity to F'SAGRI initiatives. The F'SAGRI community extends appreciation to UL for being a wonderful host to the 4th Steering Committee meeting.

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THE SOUTH AFRICAN ASSOCIATION FOR FOOD SCIENCE & TECHNOLOGY

SAAFoST will be holding its 22nd Biennial International Congress and Exhibition from 3-6 September 2017 at the Century City Convention Center in Cape Town. The theme of the

congress : "A hunger for change: innovations, solutions and emerging technologies", will provide a platform to explore solutions to the many challenges that food

professionals face in their quest to provide a sustainable supply of safe, satisfying and healthy food. SAAFoST offers its members valuable networking and knowledge-

sharing opportunities and publications; it also promotes education and professional conduct, and pursue an appropriate legislative structure for the industry.

- WWW.SAAFoST.ORG.ZA/



MADE IN THE EASTERN CAPE

One of the three components of the missions of the University of Fort Hare is Community empowerment, for example when the University organises support to cooperatives of farmers through the Agripark project. The main activities of the Agripark are research and development of agricultural products. The main objectives are to develop sustainable and economically viable agricultural production and processing models for small-scale farmers, strengthening links between efficient agri-based businesses, and new initiatives in rural towns. One idea is also to optimize the relations with the academic sector at the University in order to develop a research and training incubator to identify and nurse innovative projects. Currently, the Agripark works with four cooperatives, each performing different tasks. One of them is the production of dehydrated soups from vegetables grown by local farmers.



F'SAGRI in partnership with the Agripark, has decided to dedicate two engineer-level trainees from Montpellier Sup Agro in France, to follow all the processes, to identify margins of progress in both the quality of the soup and the increase in sales, whilst maintaining environmental and economic sustainability. This could have great benefit for the local farmers as a way of selling more of their agricultural products, achieving a better income. At the moment, the two interns, **Fatou Thioune** and **Bermet Koshoeva**, are working simultaneously on a new recipe for the soups and on a way to sell them on the Alice campus. The idea is to raise awareness of students and staff members about products made with the support of UFH, with a positive impact on local communities, very easily

Pics: Local farmers processing onions at the Agripark, Soup testing and selling on Alice Campus at UFH, Sensory analysis on Agripark vegetable soup

available, inexpensive and healthy because they are entirely made out of vegetables grown locally, with no additives or preservatives.



Soup testing and sales are organised in various parts of the University and at new sales points. Bermet Koshoeva works on rebranding the actual product to offer an upgraded version to the students and market, while Fatou Thioune works on food processing. The dehydrated soup will be made from the vegetables locally produced such as cabbages, butternuts, peas, carrots and onions. The consumer expectations



and needs are also priorities in improving the soup recipe. Fatou Thioune collects consumer feedback, including the results of taste testing and other consumer perceptions to take care of their feeling and improve the organoleptic quality of the dehydrated soup, though a large series of experiments. Fatou Thioune, in collaboration with Dr Astereda Mkeni who is in charge of the Agripark, will combine many criteria such as : the choice of vegetables, the amount of each vegetable, and the seasoning used spices to find the best recipe. The goal is to launch a new instant, healthy and delicious soup very soon.



AGREENSKILLS AND AGREENSKILLS+ NEXT CALL FOR APPLICATIONS: 13 OCTOBER 2017

AgreenSkills and AgreenSkills+ are international mobility programmes co-funded by the European Union. Both programmes are coordinated by the **French National Research Institute for Agricultural Research (INRA)** in cooperation with **Agreenium-IAVFF " l'Institut agronomique, vétérinaire et forestier de France "**. They are international incoming-outgoing postdoctoral

fellowship programmes designed to increase the research potential and career perspectives of researchers in the fields of agriculture, food, nutrition, environment, animal health and veterinary public health. Researchers will be free to propose their own topics, construct their mobility research projects and identify the laboratories in which they wish to work.

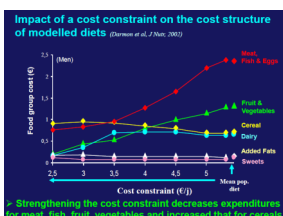
AgreenSkills and AgreenSkills+ do not only provide researchers with international experience and very attractive salaries (ranging from €3500 up to €5000 according to research experience); they are also designed to allow fellows to boost or diversify the next part of their career, be it scientific or non-scientific, within the public and private sector. <https://www.agreenskills.eu/>

F'SAGRI WORKSHOPS AT UFH

For the past three semesters **F'SAGRI** has been offering training sessions at UFH, in order to stimulate interest in the field of Food Science, to bring new knowledge and to identify a pool of students who may wish to enroll for a degree in Food Science, at the university, in the future. The sessions can be followed on a voluntary basis and are organised in several formats: courses and practical classes, field visits and conferences, with the logistical support of the Faculty of Science and Agriculture. A certificate of attendance is issued at the end of the academic year.

The guiding thread of the sessions is to highlight scientific frontiers of the agri-food chain and the resulting job opportunities (Food processing and preservation safety management, consumer acceptance and health issues ...). This is being done while the proposed new programmes in Food Science are being developed at UFH.

The programme started in July 2016 with a conference on "The employment challenge in Africa: how is South Africa specific" by **Dr Bruno Losch**, French economist, researcher at the **Center for the Study of Governance Innovation at the University of Western Cape**. The 2016 season ended in November with a conference and workshop on "Optimization with linear programming to design more sustainable diets". It was presented by **Professor Nicole Darmon**, nutritionist, epidemiologist and senior researcher



at the **INRA (French National Research Institute for Agricultural Research) in Montpellier (France)**. She is an expert in the field of social inequalities in nutrition, who studies the multiple constraints influencing healthy foods choices, and has developed models and interventions to translate recommendations (nutritional,

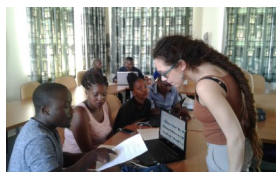
toxicological, environmental) into realistic, healthy and more sustainable food practices. Field visits aiming to offer the opportunity to go further and to discover professional realities were organized to rein-



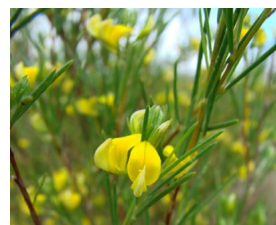
force the themes of the training sessions, such as the **Essential Amathole** (essential oils) in Hogsback, the **Fort Hare Dairy Trust**, the **East London abattoir** and the **Emerald Vale Breweries** in Chintsa.

The 2017 series of activities was launched in February with **Nigel Sunley**, who has spent more than thirty years in the food industry with both South African and multinational food companies. He gave some historical background to Food Science as a scientific discipline of upmost interest, presented the role of Food Science in commercial food production, and the many challenges and career opportunities that are open for food scientists in both

academic and commercial environments. In March, **Dr Maya Leclercq** led a conference and



workshop on historical, economic and social contexts of labelling and certification, based on well-known international as well as local examples. Case-studies were analyzed, including Rooibos Tea and Karoo Lamb. Dr Leclercq is



a socio-anthropologist whose research has focused on natural resource management and traditional commodity chains in developing countries. In April 2017 F'SAGRI invited **David Jeuneu** to lead a workshop on the "Importance of seafood supplies in the world: Production, Quality Insurance, Marketing and Sales".

(Continued on page 4)



Pics: Linear programming, the Fort Hare Dairy Trust, Rooibos flowers, workshop with Dr Leclercq, Barrels at Emerald Vale Brewery

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University of Fort Hare
Together in Excellence

(Continued from page 3)
That session was concluded with a field visit to the **land-based marine finfish (dusky kob) farm** in East



London. David Jeuneu is a specialist in the seafood industry, as quality manager, selling, catering and retail.

Dr Yohann Wittrant, Senior Researcher in Human Nutrition at the National Institute of Agronomic Research (France), a specialist in



bone metabolism, was hosted at UFH by the Botany Department for a collaborative research project on Moringa bioavailability. He offered two conferences on: "What we eat makes what we are" to learn all about the impact of food on our body and health. These conferences included



Pics: Land-based marine finfish farm, Moringa bioavailability, Twizza, Chocolate at the ATS at CPUT, Fruits at Riverside Holdings (Pty) Ltd, Processing Halloumi cheese

visits to **Crickley Dairy and Twizza soft drinks** at Queenstown. The students also had the chance to interact with representatives from different French institutions such as **Agreenium "l'Institut agronomique, vétérinaire et forestier de France"** recently designated as the competent authority for the implementation of the Intergovernmental protocol founding the F'SAGRI, the **Université Paris Est Créteil (UPEC)** or **Montpellier Sup Agro** who both sent interns to UFH. Students and staff also had the chance to meet with experts on Food Science from **Cape Peninsula University of Technology (CPUT)** who presented their strategy of excellence



through "The integration of Work-Integrated Learning (WIL) modalities as teaching tools towards Complex Practice of Food Technology" by **Professor Jessy Van Wyk** and "Food Innovation with impact: Facilitation of applications-based research" by **Mr. Larry Dolley**, Manager of the **AgriFood Technology Station (ATS)** at CPUT.

These inspiring presentations gave the appropriate platform to brainstorm Food Science curricula and on the future of Food science at UFH. There is more to report on, for 2017 : a visit at **River-**



side Holdings (Pty) Ltd in Fort Beaufort to see the pack house and the picking process on citrus during high season; a session on cheese making



from unpasteurised milk produced on the farm, to good manufacturing practices, and distribution and marketing challenges of perishable products. At the end of the cheese making workshop, participants could taste fried Halloumi cheese. In September, **Dr Dominique Valentin**, PhD in applied cognition and neuroscience, associate professor at **AgroSup Dijon**, where she teaches sensory evaluation, cognitive psychology and multivariate statistics, will be invited to work on "Why people eat what they eat?"

TO GO FURTHER

An Empty Plate analyses the state of the South African agri-food system. The author, Tracy Ledger, demonstrates how this system is perpetuating poverty, threatening land reform; entrenching inequality and tearing apart the social

fabric. The book asks two crucial questions: How did South Africa get to this point, and how might the country go about solving the problem? Tracy Ledger is a South African researcher in the field of economic development, with

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25 years of research experience. She holds a PhD in Anthropology. She is an agri-food activist, believing that a more equitable agri-food system is fundamental to building a more equitable society.

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