

Food Waste Workshop

18/05/2018

20 minute talks (15 min + 5 min questions)

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| 10:00-10:10 | Welcoming – (Prof Gunnar Sigge, Head Of Department, Department of Food Science, Stellenbosch University) |
| 10:10-10:30 | Rooibos and Honeybush - A proudly South African value addition story (Prof Lizette Joubert, Agricultural Research Council) |
| 10:30-10:50 | Packaging and food waste reduction (Dr Helén Williams, Karlstad University, Sweden) |
| 11:10-11:30 | Elrita Venter, AgriEdge |
| 11:30-11:50 | Incorporating the global Food Industry challenge: Profit rather than waste (Dr Maricel Krügel, SU) |
| 11:50-12:10 | Coffee Break |
| 12:10-12:30 | Postharvest technology - Food Waste and Valorization (Dr Ola Fawole, SU) |
| 12:30-12:50 | Dr Stefen Hayward, SU |
| 12:50-13:10 | Waste of fresh fruit and vegetables at retailers in Sweden (Lisa Mattsson, Karlstad University) |
| 13:10-13:30 | Food Waste and Security in Higher Learning Institutions in South Africa: A study of the University of the Witwatersrand (Wits) (Rachel Tshiunza, University of the Witwatersrand) |
| 13:30-13:50 | Climate change, natural resources and sustainability does it open the door for food fraud? (Ulrich Gerntholtz, NSF, South Africa) |
| 13:50-14:00 | Closing remarks and thanks (Dr Paul Williams, SU) |
| 14:00- | Light lunch |