

# Symposium Programme

Monday, 16 March 2026

Time	Venue: Ndlopfu Room	
09:00 – 10:00	<b>Opening Ceremony and Welcoming</b>	
10:00 – 10:40	<b>Keynote 1: Prof. Dr. Vladimir Jiranek</b> <i>Novel Australian Ecological Niches as Sources of Novel Microbes for Industry</i>	
10:40 – 11:00	<b>MORNING REFRESHMENTS</b>	
<b>11:00 – 12:30</b>	<b>1A. Sustainable production and climate resilience</b>	<b>Chair: Dr. Jerry Adeyemi</b>
11:00 – 11:15	Coffee, Varying Climatic Conditions for Local Production in Eswatini <i>Dr. Edward Bongani Lulane, Zinhle Patience, Ms. Gama, Dr. Kwanele Andy Nxumalo</i>	
11:15 – 11:30	Phytohormone-based biostimulants improved the growth and phytochemical characteristics of oregano under heat stress <i>Dr. Duduzile Buthelezi</i>	
11:30 – 11:45	Terroir-Driven Water Availability as a Determinant of Red Wine Quality <i>Prof. Dr. Yishai Netzer</i>	
11:45 – 12:00	Nitrogen Fertilizer Effect on Cranberry Fruit Rot and Quality <i>Peter Jeranyama, Dr. Brian Machedredza, Assist. Prof. Giverson, Mupambi</i>	
12:00 – 12:30	<b>Overflow and Extended Q&amp;A Session</b>	
<b>12:30 – 13:45</b>	<b>LUNCH</b>	
<b>13:45 – 15:15</b>	<b>2A. Sustainable production and climate resilience</b>	<b>Chair: Assist. Prof. Giverson Mupambi</b>
13:45 – 14:00	VvWRKY transcription factors negatively control the tolerance of grape varieties to salt stress; strategies for enhancing salt tolerance <i>Dr. Pavel Khvatkov, Dr. Ekaterina Vodiasova, Dr. Vadim Timerbaev, Mr. Igor Gavrilenko, Ms. Galina Maletich, Prof. Dr. Sergey Dolgov</i>	
14:00 – 14:15	Genes with cold shock domain for generating a frost stress tolerance in grapevine ( <i>Vitis vinifera</i> L.) plants <i>Galina Ms. Maletich, Dr. Ekaterina Vodiasova, Ms. Victoria Uppe, Mr. Igor Gavrilenko, Prof. Dr. Sergey Dolgov, Dr. Pavel Khvatkov</i>	
14:15 – 14:30	Citricultural aspects affecting the accumulation and content of Valencia orange juice in southern Africa <i>Dr. Paul J.R. Cronje, Mr. Johan Joubert, Mr. Werner Swiegers</i>	
14:30 – 14:45	Evaluation of New Hybrid Cranberry Cultivars in Massachusetts <i>Assist. Prof. Giverson, Mupambi, Assist. Prof. Leela Uppala, Hilary Sandler, Prof. Peter Jeranyama</i>	
14:45 – 15:00	Post-harvest physiological indicators on the phenotypic variation of monkey orange ( <i>Strychnos spinosa</i> ) fruit in Eswatini <i>Dr. Kwanele Nxumalo, Ms. Menzi Ngwenya, Ms. Sakhile Thwala, Mr. Muzi Dlamini</i>	
15:00 – 15:15	<b>Overflow and Extended Q&amp;A Session</b>	
15:15 – 16:00	<b>POSTER SESSION</b>	
16:30 – 21:00	<b>EVENING GAME DRIVE AND BUSH BRAAI</b>	



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09:00 – 10:00	<b>Opening Ceremony and Welcoming</b>	
10:00 – 10:40	<b>Keynote 1: Prof. Dr. Vladimir Jiranek</b> <i>Novel Australian Ecological Niches as Sources of Novel Microbes for Industry</i>	
10:40 – 11:00	<b>MORNING REFRESHMENTS</b>	
<b>11:00 – 12:30</b>	<b>1B. Indigenous, underutilized and culturally significant crops</b>	<b>Chair: Prof. Adeyemi Aremu</b>
11:00 – 11:15	Community-Based Participatory Research on Beverage Wild Tea Species <i>Dr. Nadia Araya, Mr. David Sehlola, Ms. Johleen Malaka, Ms. Retang Phaahla, Ms. Nondumiso Phaahla, Ms. Mammone Tang</i>	
11:15 – 11:30	Potential Use of <i>Moringa oleifera</i> as a Functional Underutilized Beverage Crop <i>Ms. Johleen Malaka, Dr. Nadia Araya</i>	
11:30 – 11:45	Ethnobotanical Appraisal of <i>Ziziphus mucronata</i> as a Reproductive Health Beverage <i>Ms. Hlengiwe Khumalo, Dr. James Lwambi Mwinga, Prof. Adeyemi Oladapo Aremu</i>	
11:45 – 12:00	Traditional Beverage Potential of Mpesu ( <i>Securidaca longipedunculata</i> ) for Male Health in South Africa <i>Dr. Nadia Araya, Mr. Wilson Libago, Ms. Johleen Malaka</i>	
12:00 – 12:15	Medicinal and beverage uses of <i>Myrothamnus flabellifolius</i> Welw. (resurrection plant) for good health and well-being in Southern Africa <i>Ms. Keloabetswe Mokgau, Dr. James Lwambi Mwinga, Dr. Makhotso Lekhooa, Prof. Stephen O. Amoo, Prof. Adeyemi O. Aremu</i>	
12:15 – 12:30	Nutritional and beverage potential of five edible fruit species consumed by Mapulana people in Mpumalanga Province of South Africa <i>Dr. Kutullo N. Shai, Dr. Khae Ncama, Dr. James Lwambi Mwinga, Prof. Stephen O. Amoo, Prof. Adeyemi O. Aremu</i>	
<b>12:30 – 13:45</b>	<b>LUNCH</b>	
<b>13:45 – 15:15</b>	<b>2B. Indigenous crops, traditional fermentation and processing</b>	<b>Chair: Prof. Oluwafemi Adebo</b>
13:45 – 14:00	Characterization of Autochthonous Marula Wine Yeasts Growth Dynamics, Nutrient utilization and Stress Tolerance <i>Prof. Tieho Paulus Mafeo, Prof. Kgabo Moganedi, Dr. Anastatia Lekganyane, Dr. Lesetja Legodi, Mr. Ramoba Louis, Ms. Ayishah Seimela</i>	
14:00 – 14:15	The physicochemical properties and microbial diversity of spoiled marula fruits <i>Prof. Tieho Paulus Mafeo, Dr. Perpetua Tebeila, Ms. Dzvzha Mulaudzi, Prof. Kgabo Lydia Moganedi</i>	
14:15 – 14:30	Chemical composition and bioactive analysis of the marula fruit juice after the pretreatment and fermentation <i>Ms. Matholo Joyce Mothapo, Dr. Lesetja Moraba Legodi, Prof. Kgabo L Maureen, Moganedi</i>	
14:30 – 14:45	Probiotic Potential and Health-Promoting Properties of Microorganisms Isolated from Spontaneously Fermented Marula Fruit Wine <i>Ms. Matholo Joyce Mothapo, Dr. Anastasia Lekganyane, Ms. Amahle Ntluko, Ms. Lilian Makgoo, Prof. Kgabo Moganedi, Mr. Louis Ramoba</i>	
14:45 – 15:00	Exploitation of marula fruit wine's wild yeasts as suitable candidates for industrial craft beer brewing <i>Ms. Matholo Joyce, Mothapo, Loius Ramoba, Prof. Kgabo Moganedi, Dr. Anastatia Lekganyane</i>	
15:00 – 15:15	Exploration of bacteria involved in spontaneous fermentation of umqombothi (an indigenous South African beverage) <i>Prof. Oluwafemi Adebo, Prof. Patrick Njoberh, Mr. Wisdom Tizayi, Ms. Lungani Nyathi, Mr. Edwin Vukosi</i>	
15:15 – 16:00	<b>POSTER SESSION</b>	
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09:00 – 09:40	<b>Keynote 2: Prof. Dr. Francisco A. Tomás-Barberán</b> <i>Fruit beverage bioactives and healthy ageing</i>	
09:40 – 10:00	<b>MORNING REFRESHMENTS</b>	
10:00 – 11:30	<b>3A. Health benefits and functional beverages, bioactive and human health</b>	<b>Chair: Dr. Nqobile Masondo</b>
10:00 – 10:15	Unlocking the Antidiabetic Potential of Cactus Pear Peel: Bioactive Transformation in Functional Foods for Sustainable Nutrition <i>Ms. Fosia Ghedi Alasow, Dr. Tafadzwa Kaseke, Dr. Faith Seke, Prof. Olaniyi Amos Fawole</i>	
10:15 – 10:30	Phenolic profiling, antioxidant potential, and antimicrobial evaluation of indigenous South African medicinal plant extracts for postharvest applications <i>Mr. Kwanda Methula, Dr. Kasiemobi Ezeora, Dr. Tafadzwa Kaseke, Prof. Olaniyi Amos Fawole</i>	
10:30 – 10:45	Kenaf ( <i>Hibiscus cannabinus</i> ) - an underutilized crop for functional beverage innovation <i>Dr. Ebrahiema Arendse, Dr. Nqobile Masondo, Dr. Dashnie Naidoo-Maharaj, Dr. Mathilda Van Der Westhuizen, Dr. Mzukisi Matandabuzo, Prof. Dr. Adeyemi O. Aremu, Prof. Stephen Amoo</i>	
10:45 – 11:00	Alpha-glucosidase, antioxidant, antimicrobial and sensory evaluation of moringa-based herbal tea formulations <i>Dr. Nqobile Masondo, Mr. Mologadi B. Mabotja, Prof. Dr. Adeyemi O. Aremu, Prof. Stephen Amoo</i>	
11:00 – 11:15	Nature's Powerhouse: Antioxidant and Antimicrobial Potential of South African Indigenous Medicinal Plants <i>Ms. Confidence Nthimole, Dr. Tafadzwa Kaseke, Dr. Trust Pfukwa, Prof. Olaniyi Amos Fawole</i>	
11:15 – 11:30	Microbial characterisation of millet-based fermented mageu, with focus on probiotic functionality of lactic acid bacteria <i>Dr. Nhlanhla Mathaba, Ms. Dipoleo Mogashoa, Dr. Lesetja Legodi, Prof. Elbert Jansen van Rensburg, Prof. Kgabo Moganedi</i>	
11:30 – 12:00	<b>Group Photograph</b>	
12:00 – 13:00	<b>LUNCH</b>	
13:00 – 14:30	<b>4A. Probiotic and prebiotic beverage innovations</b>	<b>Chair: Prof. Cristina Garcia-Viguera</b>
13:00 – 13:15	Fermented beverages rich in bioactive compounds: Comparison of Maqui Kombucha and Maqui Water Kefir <i>Prof. Cristina Garcia-Viguera, Ms. Berta M Cánovas, Irene Perez- Novas, Dr. Raul Dominguez- Perles, Dr. Sonia Medina, Dr. Vanesa Nuñez, Dr. Vicente Agulló, Prof. Pablo S Fernandez</i>	
13:15 – 13:30	Development of New Fermented Beverages Based on Oenological By-products Rich in Esterified Phenolic Acid Derivatives <i>Prof. Cristina Garcia-Viguera, Ms. Marta de la Guia, Ms. Berta M Cánovas, Dr. Raul Dominguez- Perles, Dr. Paula Periago, Dr. Sonia Medina</i>	
13:30 – 13:45	Phenolics and Antioxidant Potential of Umqombothi <i>Prof. Oluwafemi Adebo, Ms. Lungani Nyathi, Dr. Bhekisisa Dlamini, Prof. Patrick Njobeh</i>	
13:45 – 14:00	Functional Properties of Composite Flours for Instant Beverage Products <i>Prof. Oluwafemi Adebo, Ms. Zamancwane Mahlanza, Dr. Samson Oyeyinka, Dr. Jon Wilkin</i>	
14:00 – 14:15	From Cactus to Feed: Investigating Freeze-Dried <i>Opuntia ficus-indica</i> Cladodes Components as Potential Livestock Feed Supplement <i>Mr. Siphon Tonisi, Dr. Tafadzwa Kaseke, Prof. Olaniyi Amos Fawole, Dr. Nqobile Masondo</i>	
14:15 – 14:30		
14:30 – 15:00	<b>AFTERNOON REFRESHMENTS</b>	
15:00–16:30	<b>MAIN POSTER SESSION: VIEWING AND ASSESSMENT FOR STUDENT AWARDS</b>	
17:30 – 21:00	<b>EVENING DINNER AT SKUKUZA GOLF CLUB</b>	



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09:00 – 09:40	<b>Keynote 2: Prof. Dr. Francisco A. Tomás-Barberán</b> <i>Fruit beverage bioactives and healthy ageing</i>	
09:40 – 10:00	<b>MORNING REFRESHMENTS</b>	
<b>10:00 – 11:30</b>	<b>3B. Postharvest handling and shelf-life preservation</b>	<b>Chair: Dr. Zinash A Belay</b>
10:00 – 10:15	<i>Food-grade protein nanocomplexation as a potential functional delivery system of bioactive honeybush polyphenols</i> <i>Assoc. Prof. Dalene De Beer, Ms. Jessica Lotter, Dr. Chantelle Human</i>	
10:15 – 10:30	<i>Fruit surface microstructure modifications induced by edible coating and cold plasma treatment</i> <i>Dr. Zinash A Belay, Louis Phuti Aphane, Mr. Frans Ngoako Monyela, Ms. Simphiwe Khumalo</i>	
10:30 – 10:45	<i>Impact of atmospheric jet plasma and sodium alginate coating on the storage stability of 'Forelle' pear fruit</i> <i>Dr. Zinash A Belay, Mr. Ngoako F Monyela, Dr. Oluwafemi James Caleb, Prof. Gunnar O Sigge</i>	
10:45 – 11:00	<i>Effect of precooling in reducing chilling injury of Valencia cv. 'Midnight' and 'Valencia late' oranges during cold storage</i> <i>Dr. Sabelo Shezi, Nkosis'phile S Khoza, Dr. Nokuthula Khanyile</i>	
11:00 – 11:15	<i>Effect of Storage Atmosphere on Juice Retention in Pomegranate Fruits: Insights from 'Acco' and 'Wonderful' Cultivars</i> <i>Prof. Ibrahim Kahramanoglu, Prof. Serhat Usanmaz</i>	
11:15 – 11:30	<i>Ultrasound-assisted reduction of enzyme activity and quality retention in pomegranate arils</i> <i>Dr. Yardjouma Silue, Ms. Nonhlanhla J. Vezi, Prof. Olaniyi A. Fawole</i>	
<b>12:00 – 13:00</b>	<b>LUNCH</b>	
<b>13:00 – 14:30</b>	<b>4B. Digitalization and innovation in beverage crop systems and ethnobotanical studies</b>	<b>Chair: Dr. Yardjouma Silue</b>
13:00 – 13:15	<i>Smart processing technologies in wineries: digitalization and sustainability in the wine industry</i> <i>Prof. Dr. Encarna Gómez-Plaza, Prof. Dr. Ana Belén Bautista Ortin, Dr. Paula Pérez-Porras, Dr. Ricardo Jurado</i>	
13:15 – 13:30	<i>Application of artificial intelligence in reducing postharvest loss through sustainable valorization: Advancing circular economy and resource efficiency</i> <i>Prof. Dr. Olaniyi Fawole, Dr. Kabiru Jimoh</i>	
13:30 – 13:45	<i>Ethnobotanical, phytochemical and nutritional insights of <i>Lippia javanica</i> (Burm.f.) Spreng and <i>Vangueria infausta</i> Burch as beverage crops among the Batswana in South Africa</i> <i>Ms. Keamogela I. Nko, Dr. James Lwambi Mwinga, Dr. John A. Asong, Prof. Stephen O. Amoo, Prof. Adeyemi O. Aremu</i>	
13:45 – 14:00	<i>Ethnographic accounts of <i>Sutherlandia frutescens</i> as an herbal beverage for nutritional and therapeutic uses</i> <i>Mr Thabelo Nkaliseng, Ms. Paballo Moeletsi, Dr. James Lwambi Mwinga, Prof. Adeyemi O. Aremu</i>	
14:00–14:15	<i>Artemisia afra Jacq. ex Willd: from the ethnobotanical data to rich phytochemicals of African herbal beverage with diverse therapeutic applications</i> <i>Dr. James Lwambi Mwinga, Prof. Lyndy J. McGaw, Prof. Olaniyi A. Fawole, Prof. Adeyemi O. Aremu</i>	
14:15–14:30	<i>Decoding Honeybush tea quality through integrating genetics and cultivation</i> <i>Dr. Cecilia Bester, Prof. Elizabeth Joubert</i>	
14:30 – 15:00	<b>AFTERNOON REFRESHMENTS</b>	
<b>15:00–16:30</b>	<b>MAIN POSTER SESSION: VIEWING AND ASSESSMENT FOR STUDENT AWARDS</b>	
17:30 – 21:00	<b>EVENING DINNER AT SKUKUZA GOLF CLUB</b>	



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Wednesday, 18 March 2026

Time	Venue: Ndlopfu Room	
09:30 – 10:10	<b>Keynote 3: Prof. Dr. Umezuruike Linus Opara</b> <i>Linking beverage crops to markets through research and innovation – Lessons from the pomegranate as a model crop</i>	
10:10 – 10:30	<b>MORNING REFRESHMENTS</b>	
<b>10:30 – 12:00</b>	<b>5A. Sustainable production and climate resilience</b>	<b>Chair: Prof. Evodia Setati</b>
10:30 – 10:45	Can Agro-Ecological Zones Influence the Phytochemical and Antioxidant Content of Monkey Orange Pulp from Eswatini? <i>Dr. Kwanele Nxumalo, Ms. Sakhile Thwala, Ms. Menzi Ngwenya, Mr. Muzi Dlamini</i>	
10:45 – 11:00	In vitro micropropagation of coffee ( <i>Coffea arabica</i> , L.) plants from several seed populations as a tool to develop a protocol to propagate elite cultivars <i>Dr. Lorenzo Burgos, Johann Parrales-Villacreses, Dr. Alfredo Valverde-Lucio, Dr. Blanca Indacochea-Ganchozo</i>	
11:00 – 11:15	Multispecies consortia for potential biological control of fungal grapevine pathogens <i>Prof. Evodia Setati, Ms. Lilitha Njobe, Dr. Neil Jolly</i>	
11:15 – 11:30	Vineyard-associated microbial communities as effective biocontrol agents against <i>Vitis vinifera</i> fungal pathogen, <i>Botrytis cinerea</i> <i>Prof. Evodia Setati, Evelyn Maluleke, Simona Pizzi, Alessandra Di Canito, Debora Casagrande Pierantoni, Florian Bauer, Tamar Maghradze, Alessio Altomare, Arina Hitzeroth, Daniella Fracassetti, Gianluigi Cardinali, Heinrich Wilbur du Plessis, Elena Palencia Mulero, Laura Corte, Ileana Vigentini</i>	
11:30 – 12:00	<b>Overflow and Extended Q&amp;A Session</b>	
<b>12:00 – 13:15</b>	<b>LUNCH</b>	
<b>13:15 – 14:45</b>	<b>6A. Digitalization and innovation in beverage crop systems</b>	<b>Chair: Dr. Tafadzawa Kaseke</b>
13:15 – 13:30	Artificial Intelligence Model Development for Ultrasound-Assisted Extraction of Bioactive Compound from Rooibos Processing Waste for Postharvest Preservation <i>Mr. Muhammad Ayyub, Dr. Kabiru Ayobami Jimoh, Dr. Tafadzwa Kaseke, Prof. Olaniyi Amos Fawole</i>	
13:30 – 13:45	Rooibos Reimagined: Green Extraction and Resin-Based Purification of Phenolics for Postharvest Preservation <i>Prof. Dr. Olaniyi Fawole, Ms. Zobabalo Mina, Dr. Trust Pfukwa, Dr. Kabiru A Jimoh</i>	
13:45 – 14:30	<b>Parallel Session Crossover and Engagement Period</b>	
14:30 – 15:30	<b>POSTER SESSION</b>	
15:30 – 15:45	<b>AFTERNOON REFRESHMENTS</b>	
17:00	<b>ISHS BUSINESS MEETING</b>	
	<b>FREE EVENING</b>	



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10:10 – 10:30	<b>MORNING REFRESHMENTS</b>	
<b>10:30 – 12:00</b>	<b>5B. Postharvest and quality enhancement</b>	<b>Chair: Dr. Bonga Ngcobo</b>
10:30 – 10:45	Effect of Different Harvesting Stages on Bioactive Compounds and Total Chlorophyll Content of <i>Carpobrotus edulis</i> L. fruit <i>Dr. Zinash A Belay, Mr. Bafana Mlamboa, Dr. Rebogile R Mphahlele, Prof. Funso R Kutu, Dr. Oluwafemi J Caleb</i>	
10:45 – 11:00	Exploring the Bioactivity of Helichrysum Essential Oils for Potential Postharvest Preservation <i>Mr. Yusuf Mukaila, Dr. Tafadzwa Kaseke, Dr. Trust Pfukwa, Dr. Silué Yardjouma, Prof. Olaniyi Amos Fawole</i>	
11:00 – 11:15	Effect of Cactus Mucilage and Gum Arabic Coatings on Postharvest Quality of Grapefruit 'Marsh' <i>Dr. Bonga Ngcobo, Ms. Precious Shabane, Dr. Sbulelo Mwelase, Dr. Mawande Shinga, Prof. Dr. Olaniyi Amos Fawole</i>	
11:15 – 11:30	Application of Cactus Pear Mucilage Coatings for Extending Shelf Life of Strawberries <i>Dr. Bonga Ngcobo, Ms. Nomfundo Ndaba, Dr. Sbulelo Mwelase, Dr. Mawande Shinga, Prof. Olaniyi Amos Fawole</i>	
11:30 – 11:45	Nanocomposite coatings of cassava integrated with carbon dots, ZnO nanoparticles and composite for food packaging application <i>Dr. Oluwasegun Adeyemi, Mr. Tshiamo B. Leta, Prof. Olaniyi Fawole</i>	
11:45 – 12:00	Influence of chitosan-based nanoparticles and methyl jasmonate on the phenolic profile of Monastrell wines <i>Ms. Maria Rocio Gil Muñoz, Dr. Juan Daniel Moreno-Olivares, Dr. María José Giménez-Bañón, Ms. María Isabel Quílez-Pérez, Mr. Jose Cayetano Gómez-Martínez, Ms. Ana Cebrián-Pérez, Dr. Luis Javier Pérez-Prieto, Mr. José Julián Pérez-Cuadrado, Dr. Antonio Abel Lozano Pérez</i>	
<b>12:00 – 13:15</b>	<b>LUNCH</b>	
<b>13:15 – 14:45</b>	<b>6B. Health and functional beverages</b>	<b>Chair: Prof. Stephen Amoo</b>
13:15 – 13:30	Nutritional and Functional Potential of Cactus Pear Cladodes for Beverage Applications <i>Dr. Ebrahiema Arendse, Dr. Nqobile Masondo, Dr. Dashnie Naidoo-Maharaj, Dr. Mzukisi Matandabuzo, Prof. Dr. Adeyemi O. Aremu, Prof. Stephen Amoo</i>	
13:30 – 13:45	Growth and phytochemical response of lemon balm to biostimulants: Toward improved functional beverages <i>Mr. Mologadi B. Mabotja, Prof. Dr. Adeyemi O. Aremu, Prof. Dr. Oziniel Ruzvidzo, Prof. Stephen Amoo</i>	
13:45 – 14:00	<i>Opuntia ficus-indica</i> : Unlocking Prebiotic Potential of Pectic Polysaccharides from Cladode Components <i>Dr. Tafadzwa Kaseke, Ms. Priscilla Mukwevho, Dr. Trust Pfukwa, Prof. Olaniyi Amos Fawole</i>	
14:00 – 14:30	<b>Overflow and Extended Q&amp;A Session</b>	
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Time	Venue: Ndlopfu	
09:00 – 09:40	<b>Keynote 4: Prof. Dr. George Manganaris</b> <i>Utilizing Discarded Fruit Crops for Beverage Production: An Integrated Approach to Quality and Safety</i>	
09:40 – 10:00	<b>MORNING REFRESHMENTS</b>	
10:00 – 11:30	<b>7A. Cross-cutting and interdisciplinary futures</b>	<b>Chair: Prof. Encarna Gómez-Plaza</b>
10:00 – 10:15	Unlocking the beverage potential of plants identified among the Yoruba-speaking people in Nigeria <i>Prof. Adeyemi Oladapo Aremu, Basirat O. Ms. Rafiu, Assist. Prof. Abiodun O. Omotayo, Prof. Ibraheem O. Lawal</i>	
10:15 – 10:30	Potential of Eswatini indigenous plants in the nutraceutical beverage industry- a review <i>Dr. Patricia Carmichael, Dr. Kwanele Andy Nxumalo, Ms. Menzi P. Ms. Ngwenya, Mr. Vusumuzi Vilane, Dr. Gugu Sibandze</i>	
10:30 – 10:45	Chemical diversity and variability in essential oil composition across three underutilised Agathosma species for potential beverage crop preservation <i>Dr. Yardjouma Silue, Neliswa H. Ms. Gcabashe, Prof. Olaniyi A. Fawole</i>	
10:45 – 11:00	Cultural and nutritional benefits of <i>Ximenia afra</i> var <i>afra</i> among the Bapedi and Vhatsonga people in Mopani district, Limpopo Province <i>Mathabe P. Maake, Dr. Makhotso Lekhooa, Prof. Dr. Adeyemi O. Aremu, Prof. Stephen Amoo</i>	
11:00 – 11:30	<b>Overflow and Extended Q&amp;A Session</b>	
12:00 – 13:00	<b>LUNCH</b>	
13:00 – 14:30	<b>8A. Health and functional beverages</b>	<b>Chair: Dr Sbulelo Mwelase</b>
13:00 – 13:15	Here are the edited title, authors and abstract: Chemical and sensory regional signatures of Norwegian Gravenstein fruit and cider fermentation <i>Dr. Ingunn Ovsthus, Dr Mitja Martelanc, Dr Mats Carlehög, Dr Benedikt Tobias Grein, Dr Branka Mozetič Vodopivec, Dr Melita Sternad Lemut, Dr Guillaume Antalick, Dr Tatjana Radovanovic Vukajlovic</i>	
13:15 – 13:30	Functional Properties (Rheological, Techno-functional, and Thermal) of Composite Flours Made from Fermented from Finger Millet, Edible Cricket Flour and Steamed Spekboom Powder for Instant Food Product Development <i>Ms. Zamancwane Mahlanza, Prof. Oluwafemi Adebo, Dr. Samson Oyeyinka, Dr. Jon Wilkin</i>	
13:30 – 14:30	<b>Parallel Session Crossover and Engagement Period</b>	
18:00 – 22:00	<b>SYMPOSIUM GALA DINNER</b>	



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<b>10:00 – 11:30</b>	<b>7B. Circular economy and zero-waste strategies</b>	<b>Chair: Dr. Nqobile Masondo</b>
10:00 – 10:15	Waste to Preservation: A Sustainable Journey Through Agro-Waste Derived Carbon Dots for Food Safety <i>Dr. Oluwasegun Adeyemi, Mr. Sibonelo Ngubane, Prof. Olaniyi Fawole</i>	
10:15 – 10:30	Beverage Waste Valorization: Beetroot Peel-Mediated Synthesis of ZnO–CuO Nanocomposites for Active Food Packaging Applications <i>Ms. Tshamisane Mkhari, Dr. Oluwasegun Adeyemi, Prof. Olaniyi Fawole</i>	
10:30 – 10:45	Green Armour for Beverages: Opuntia ficus-indica Mucilage Films Reinforced with g-C <sub>3</sub> N <sub>4</sub> Nanoparticles as Sustainable Shields for food Preservation <i>Mr. Felix Muyiwa Adeola, Dr. Oluwasegun Adeyemi, Prof. Olaniyi Fawole</i>	
10:45 – 11:00	Transforming Pomegranate Peel Waste into a Biostimulant for Hydroponic Butter Lettuce under Reduced Nutrient Conditions <i>Dr. Yardjouma Silue, Mr. Benjamin B. Morris, Prof. Olaniyi A. Fawole</i>	
11:00 – 11:15	Leveraging Postharvest Processing for Livestock Nutritional and Health Benefits from South African Medicinal Plants <i>Mr. Elvis Cekwane, Dr. Tafadzwa Kaseke, Dr. Nqobile Masondo, Prof. Olaniyi Amos Fawole</i>	
11:15 – 11:30	<b>Overflow and Extended Q&amp;A Session</b>	
12:00 – 13:00	<b>LUNCH</b>	
<b>13:00 – 14:30</b>	<b>8B. Postharvest and processing innovations</b>	<b>Chair: Dr. Asanda Mditshwa</b>
13:00 – 13:15	Biopolymer-Based Edible Films as a sustainable strategy for horticultural produce preservation <i>Pfano Ms. Makhado, Dr. Yardjouma Silue, Dr. Mawande H Shinga, Prof. Olaniyi A. Fawole</i>	
13:15 – 13:30	The impact of gaseous ozone treatment on biochemical quality of 'Eureka' lemons <i>Dr. Asanda Mditshwa, Mr. Hlumelo Mhlwatika, Prof. Samson Tesfay</i>	
13:30 – 13:45	Characterisation of Purple Cabbage Anthocyanins for Potential Application in Smart and Intelligent Packaging Systems <i>Dr. Tumisi Molelekoa, Ms. Tshepiso Lefela, Ms. Promise Marutha, Prof. Patric Njobeh, Prof. Oluwafemi Adebo</i>	
13:45 – 14:00	Chemical profiling of Eriocephalus essential oils and antifungal potential against <i>Diaporthge infecunda</i> and <i>Alternaria alstroemeriae</i> <i>Mahlatse Morena, Yardjouma Silue, Olaniyi Amos Fawole</i>	
14:00 – 14:15	Optimizing steam blanching to enhance quality and shelf life of celery juice <i>Dr. Yardjouma Silue, Ms. Anathi Mkrweqe, Dr. Mawande H Shinga, Prof. Olaniyi A. Fawole</i>	
14:15 – 14:30	<b>Overflow and Extended Q&amp;A Session</b>	
18:00 – 22:00	<b>SYMPOSIUM GALA DINNER</b>	

