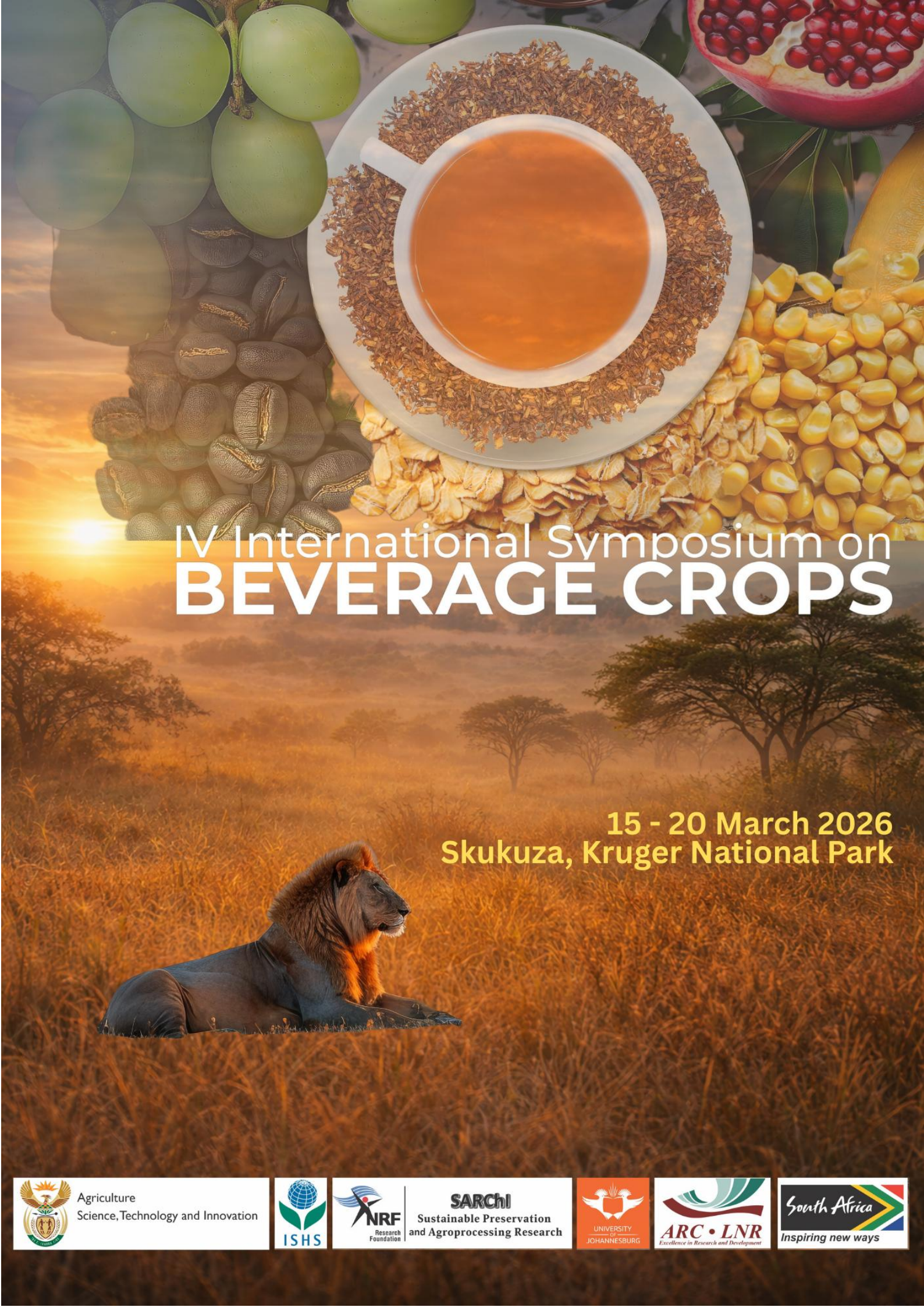


IV International Symposium on BEVERAGE CROPS

15 - 20 March 2026
Skukuza, Kruger National Park

Agriculture
Science, Technology and Innovation

ISHS

NRF Research Foundation

SARChI
Sustainable Preservation and Agroprocessing Research

University of Johannesburg

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Welcome to the

IV International Symposium on

Beverage Crops

15 - 20 March 2026



Table of Contents

Welcome Message	1
Keynote Speakers	2
Sponsors	10
Early Career Workshop	11
Programme	12
Poster List	22

Local Organising Committee

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Prof. Nhlanhla Mathaba	University of Limpopo
Prof. Oluwafemi Ayodeji Adebo	University of Johannesburg
Prof. Stephen Amoo	Agricultural Research Council



Welcome Message



Dear Esteemed Guests, Delegates, and Colleagues,

It is my great pleasure to welcome you to the IV International Symposium on Beverage Crops, hosted in Skukuza, South Africa, from 15 to 20 March 2026 under the auspices of the International Society for Horticultural Science.

This symposium brings together researchers, industry leaders, policymakers, and emerging scientists from eleven countries to advance scientific excellence and innovation in beverage crop research. Our collective focus is to strengthen the link between horticultural science, agroprocessing, value addition, and sustainable food systems, while promoting knowledge exchange that supports resilient value chains and global competitiveness in beverage crops.

Over the next five days, we have curated a rigorous and engaging scientific programme featuring distinguished keynote speakers, technical sessions, poster presentations, and dedicated sessions for early career and young scientists. The scientific contributions presented here will form part of the Acta Horticulturae proceedings, in line with ISHS publication standards and timelines.

As convener, I remain committed to ensuring high scientific and editorial standards, as outlined in the ISHS symposium agreement. In accordance with ISHS guidelines, this symposium serves as a platform for presenting research and as a space for meaningful dialogue, the synthesis of ideas, and the recognition of excellence, including the ISHS Young Minds Award.

We encourage active participation, thoughtful discussion, and strong engagement across all sessions. I extend my sincere appreciation to the Local Organizing Committee, the Scientific Committee, our partners, sponsors, and the ISHS Secretariat for their commitment and collaboration in delivering this symposium in line with international standards. A special acknowledgment goes to all authors and presenters whose contributions drive the scientific depth of this meeting.

Skukuza is located within the iconic Kruger National Park and offers a unique setting that reflects both the richness of biodiversity and the importance of sustainable natural resource management. I encourage you to engage fully, build new collaborations, and reconnect with colleagues.

Thank you for being part of the IV International Symposium on Beverage Crops in South Africa.

Warm regards,
Prof. Olaniyi Amos Fawole
Convener, IV International Symposium on Beverage Crops
University of Johannesburg
South Africa

Keynote Speaker





Prof. Dr. Vladimir Jiranek

Prof. Vladimir Jiranek is a globally respected microbiologist and fermentation scientist, widely recognized for his contributions to the fields of wine, beer, and microbial biotechnology. He is currently a Professor in the Faculty of Environmental and Life Sciences at the University of Southampton, United Kingdom. Prof. Dr. Jiranek began his academic journey in Australia, where he obtained both his BSc (Hons) and PhD in microbiology. His doctoral research was conducted at the prestigious Australian Wine Research Institute, where he explored microbial processes in wine fermentation—laying the foundation for his distinguished career. With a research focus that bridges fundamental microbiology and industrial application, Prof. Jiranek's work centers on the microbiology of beverage fermentations, especially the roles of yeasts and bacteria in wine and beer production. He is particularly interested in improving fermentation processes for greater sustainability, efficiency, and quality. His studies also delve into yeast physiology, including filamentous growth, cell-to-cell interactions, and the adaptive behavior of yeasts in both natural ecosystems and fermentation environments, including their symbiotic relationships with insects.

Over his career, Prof. Jiranek has authored more than 170 peer-reviewed publications, which have been cited over 5,400 times, reflecting his influence in fermentation science, applied microbiology, and biotechnology. His expertise spans fermentation technology, food processing, proteomics, and sensory science, often exploring the interface between microbiology and consumer behavior. Prior to joining the University of Southampton, he held a senior academic role as Professor of Oenology at the University of Adelaide's School of Agriculture, Food and Wine, where he was instrumental in leading research and training in the wine sciences. He continues to collaborate with institutions such as the National Institute of Agricultural Botany (NIAB) in the UK, co-supervising doctoral research on sustainable, non-chemical methods for improving wine quality. Prof. Vladimir Jiranek remains at the forefront of microbial innovation in food and beverage sciences, bridging academic excellence with practical solutions for the fermentation industries worldwide.



Abstract

Novel Australian ecological niches as sources of novel microbes for industry

Microbes and fermentation processes are seeing a resurgence of interest because of their potential to meet several challenges and to open-up new opportunities. In winemaking and other beverage processes, there has been a long-standing interest in new isolates and non-Saccharomyces yeast that ensure fermentation reliability, a 'clean' product, and particularly greater aroma/flavour complexity. More recently, attention has turned to strains that can stabilise the product and reduce the need for chemical additives. Similar imperatives exist in other sectors. In an effort to address this demand, while avoiding recovery of isolates that are likely to have properties similar to those strains already in hand, we sought to sample niches that had received little attention previously. We reasoned that these were likely to harbour strains with the unique properties we sought. Sampling therefore occurred in and around plants found in various locations across Australia, especially Eucalyptus gunnii, the cider gum in central Tasmania. A myriad of isolates were recovered, including potentially new strains if not species. Current work is focussed on evaluating their biotechnological properties. Several candidates offer promise as new microbial tools in winemaking and other fermented beverages.



Keynote Speaker





Prof. Dr. Francisco A. Tomás-Barberán

Prof. Dr. Francisco A. Tomás-Barberán is a renowned Spanish scientist in the field of food science and phytochemistry. He studied pharmacy at Valencia University (1975-1980) and PhD in 1984. Research Professor of CSIC (Murcia, Spain). He has been visiting scientist in Reading University (UK), Laussane University (Switzerland), Lyon University (France), and UCDavis (USA). His research focuses on the study of the role of food polyphenols in human health, their interaction with gut microbiota, and their potential in personalised nutrition using a metabolomics approach. He has transferred research results to industry, resulting in six patents (three of which have been licensed), and derived products are currently on the market. Author of over 430 publications in scientific journals within the fields of phytochemistry, food science, and nutrition (H-index = 109 in Web of Science Core). Highly Cited Scientist (Clarivate) 2014-2024.



Abstract

Fruit beverage bioactives and healthy ageing

Fruit beverages provide a whole range of phytochemical bioactives with different structures and functions that epidemiology has associated with positive health outcomes in humans. The demonstration of the health effects in randomised clinical trials has been, however, difficult, mainly due to significant interindividual variability. Recently, there has been a focus on the impact of these phytochemicals on healthy ageing.Gut microbiota has been described as an essential factor in the metabolism and bioavailability of dietary polyphenols, and, for some bioactives, correlations between gut microbiota and the observed effects have been established. Variability in gut microbiota metabolism has also been described, and different metabotypes were reported. Effects of polyphenols, and their gut microbiota metabolites, on gastrointestinal and muscular functions, cardiometabolic health, metabolic syndrome, neurodegenerative diseases, and some specific cancers have been demonstrated, supporting their beneficial effects on healthy ageing. Interventions in raw materials, preharvest and postharvest, and on the processing (technological, biotechnological) and storage of the beverages also have a relevant impact on the phytochemical composition and the associated health effects, offering opportun.ities to produce effective fruit-derived drinks for all, to contribute to healthy ageing.



Keynote Speaker



Prof. Dr. Umezuruike Linus Opara

Prof. Dr. Umezuruike Linus Opara graduated with degrees in Agricultural Engineering (BEng, First Class Honours & MEng cum laude) from the University of Nigeria, Nsukka, and PhD from Massey University, New Zealand. He is an Emeritus Professor of Postharvest Technology at Stellenbosch University, South Africa, where he recently completed the 15-year cycle of the South African Research Chairs Initiative (SARChI). During this period, he was a Distinguished Professor, held the SARChI Chair in Postharvest Technology, and founded the Africa Institute for Postharvest Technology. He is currently the foundation Executive Director of the UNESCO International Centre for Biotechnology, Nsukka, Nigeria – focusing on food security, bioresources conservation and tropical diseases in Africa. He has published over 450 peer-reviewed journal articles, book chapters and conference papers, edited two books – including "Agricultural, Biosystems and Biological Engineering Education", and graduated over 72 PhD and MSc students in universities in South Africa, the Sultanate of Oman, and New Zealand. He was recognised in 2019 and 2021, respectively, as a "Highly Cited Researcher" by the Web of Science Group, with current H-index of 76 (Google Scholar) and 65 (Scopus).

Among many international, continental, and national awards for his sustained research productivity and impact, has was honoured as Laureate of the African Union Kwame Nkrumah Continental Award for Life and Earth Sciences – Africa's highest research award for senior researchers, Winner of the Impact Research and Science in Africa Award for "excellence in research & building Africa's human resources capacity" by RUFORUM, Distinguished Researcher Award at Sultan Qaboos University, Oman and recently the inaugural Laureate of the AFRICA Research Excellence Award by AFREXIMBANK/FARA. He was the founding President of the Pan African Society for Agricultural Engineering, past President of the International Commission of Agricultural and Biosystems Engineering, and past Vice President of the Asian Association for Agricultural Engineering. He is a Life Member of the American Society for Agricultural and Biological Engineers, Asian Association for Agricultural Engineering, and Indian Society of Agricultural Engineers, fellow of the Institution of Agricultural Engineers (UK), International Academy of Agricultural and Biosystems Engineering, South African Institution of Agricultural Engineers and Nigerian Institution of Agricultural Engineers. His ongoing activities focus on building Africa's research capacity in engineering and biosciences for agri-food systems transformation and industrialization



Abstract

Linking beverage crops to markets through research and innovation – Lessons from the pomegranate as a model crop

Beverage crops play crucial roles in the global food and drink industry and in the culture of many communities. From the widely known and consumed caffeine-containing crops such as tea, cocoa and coffee to others with stimulating power such as kola nut and betel nut, herbal teas and infusions such as rooibos and peppermint, and fruit-based such as apples, citrus, grapes and pomegranate, global demand for beverage crops has witnessed significant growth. Investments in research and innovation are critical to address the myriad of technological, socio-economic and sustainability challenges facing horticultural industries, including beverage crops. To address these multiple and interrelated challenges, paradigm shifts in both research philosophy and approach are required. In this keynote, we highlight emerging trends and opportunities in beverage crops research. Based on our extensive research and capacity building on pomegranate as a model crop, we present a novel strategy for developing technological solutions in the agrifood and beverage industry, one crop at a time. The triumphs and tribulations of this research enterprise are presented and discussed as guide to both emerging and established researchers. Opportunities to transform the so called “under-utilised” or “orphan” beverage crops into highly sought after fresh and processed products in the global markets are highlighted.



Keynote Speaker





Prof. Dr. George Manganaris

Prof. Dr. George Manganaris is founder and Director of CUT Fruit Sciences & Postharvest Group (www.fruitsciences.eu) at Cyprus University of Technology (CUT). His main scientific interests include the quality evaluation/phytochemical profile of horticultural products (fleshy fruits and grapes) with the employment of physiological, biochemical and molecular approaches, the elucidation of fruit ripening syndrome with emphasis in the development of physiological disorders and overall the postharvest maintenance of fresh produce. Additionally, he is involved in projects and/or synergies dealing with the application of preharvest treatments and/or novel technologies for maintaining quality of horticultural crops and their responsiveness to abiotic conditions. To date, Prof. Dr. Manganaris is the author of more than 100 scientific papers in referred journals (4400 citations, h-index=35).

Data from his work have also been presented in book chapters and Conference proceedings. He is Council Member and elected Vice Chair at the Division Temperate Tree Fruits at ISHS. In the past he has organized three ISHS symposiums and has acted as editor of the Proceedings of the X ISHS Peach Symposium (Acta Horticulturae 1352), V International Postharvest Unlimited Symposium (Acta Horticulturae 1079) and the III International Horticulture in Europe Symposium (Acta Horticulturae 1242). He has been appointed by the Hellenic Quality Assurance Agency of Higher Education to participate in the External Evaluation and Accreditations process of several Departments in Greece. He has been assigned to evaluate competitive research proposals for EU (Horizon 2020, Eurostars, Innowide) and from different countries (Italy, France, Belgium, Poland, Chile, Greece, Slovenia, Serbia, Israel, Latvia). He is Council Member of the International Society for Horticultural Science and is board member of European Fruit Research Institute Network.



Abstract

Utilizing discarded fruit crops for beverage production: An integrated approach to quality and safety

The term ‘beverage crops’ with reference to horticultural commodities is referring to species that are primarily cultivated for producing beverages. In addition, there is a certain number of fruit crop commodities that the fruit that are being discarded during the packaging process and are being exploited for other uses, such as the production of juices, purees or concentrates. The purees and the fruit juices are obtained from the edible part of fruit, which is sound, ripe and fresh, having the typical characteristic color, flavor and taste, while the concentrated juice and puree are obtained from fruit juice by the physical removal of a specific proportion of the water content, maintaining the essential fruit characteristics. This presentation will focus on the production of juices from fresh fruits that are being considered inappropriate for fresh consumption for a number of reasons: small or abnormal size, poor color, not appropriate ripening stage, infected by fungal diseases, etc. Such fruit material is being purchased at exceptionally low prices and aims to provide added value products with considerable margin for profit. In addition, even fruit products of good quality for fresh consumption can be also used in periods that the offer surpasses considerably the demands or the commodity is being characterized by reduced shelf life (i.e. apricots, plums, peaches). Packaging includes several options, such as in bulk, frozen in drums, aseptic bag in brums, aseptic bag-in-box etc. This presentation will present an integrated quality and food safety management system towards the production of fruit juices, being fully compliant with regulatory requirements and simultaneously covering customer expectations



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Early Career & Student Development Workshop

Sunday, 15 March 2026

Theme: Inspiring the Next Generation of Beverage Crop Scientists

Venue: Nombolo Mdhluli Conference Centre

Time	Programme
12:00 – 13:40	**LUNCH**
14:00–14:10	**Introduction and discussion of the purpose of the workshop** Convener and Moderator
14:10–14:15	**Quick panel introduction** Keynote speakers
14:15–14:30	**Ice breaker and mixer activities** All participants
14:30–14:45	**Advice on scientific publishing** Prof. Umezuruike Opara, Stellenbosch University Prof. Cristina Garcia-Viguera, Spanish National Research Council Prof Oladapo Aremu, Northwest University Dr Jerry Adeyemi, University of Johannesburg
14:45–15:00	**Student quiz** All participants
15:00–15:30	**Careers in academia** Prof Evodia Setati, Stellenbosch University Prof Makhotso Lekhooa, Northwest University Dr Sbulelo Mwelase, Durban University of Technology Prof. Vladimir Jiranek, University of Southampton
15:30–15:40	**AFTERNOON REFRESHMENTS**
15:40–16:10	**Careers in research institutes** Dr Nqobile Masondo, Agricultural Research Council Dr Zinash Belay, Agricultural Research Council Prof. Francisco Tomás-Barberán, Spanish National Research Council
16:10–16:30	**Research commercialisation** Dr Phuti Chelopo-Mgobozi (The Innovation Hub)
16:30–16:45	**Speed networking** Moderator
16:45–17:00	**Motivational wrap-up and encouragement** Prof. Umezuruike Opara, Stellenbosch University
17:00	Workshop Close Convenor

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Symposium Programme-at-a-glance

Sunday, 15 March 2026

Time	*Activity*	*Venue*
13:00 – 17:30	Early Career and Student Development Pre-Conference Workshop	Nombolo Mdhluli Conference Centre
14:00 – 17:30	Mounting of Posters	Ndlopfu
18:00 – 21:00	Arrival and Evening Welcome Function	Skukuza Safari Lodge – Big Baobab Tree

Monday, 16 March 2026

Time	*Activity*	*Room A (Ndlopfu)*	
08:30 – 09:00	Registration and seating		
09:00 – 10:00	Opening ceremony and welcome	• Welcome & Introduction - Convenor • University of Johannesburg, South Africa • The Innovation Hub, Gauteng, South Africa • Agricultural Research Council, South Africa • Department of Agriculture (National) • International Society for Horticultural Science (ISHS) Overview	
10:00 – 10:40	**Keynote 1**	**Prof. Dr. Vladimir Jiranek** *Novel Australian Ecological Niches as Sources of Novel Microbes for Industry*	
10:40 – 11:00	**MORNING REFRESHMENTS**		
		Room A (Ndlopfu)	**Room B (Ndau)**
11:00 – 12:30	Parallel Session 1	**1A. Sustainable production and climate resilience**	**1B. Indigenous, underutilized, and culturally significant crops**
12:30 – 13:45	**LUNCH**		
13:45 – 15:15	Parallel Session 2	**2A. Sustainable production and climate resilience**	**2B. Indigenous crops, traditional fermentation and processing**
15:15 – 16:00	**POSTER SESSION**		
16:30 – 21:00	**EVENING GAME DRIVE AND BUSH BRAAI**		

Tuesday, 17 March 2026

Time	*Activity*	*Room A (Ndlopfu)*	
09:00 – 09:40	**Keynote 2**	**Prof. Dr. Francisco A. Tomás-Barberán** *Fruit beverage bioactives and healthy ageing*	
09:40 – 10:00	**MORNING REFRESHMENTS**		
		Room A (Ndlopfu)	***Room B (Ndau)***
10:00 – 11:30	Parallel Session 3	**3A. Health benefits and functional beverages, bioactive and human health**	**3B. Postharvest handling and shelf-life preservation**
11:30 – 12:00	**GROUP PHOTOGRAPH**		
12:00 – 13:00	**LUNCH**		
13:00 – 14:30	Parallel Session 4	**4A. Probiotic and prebiotic beverage innovations**	**4B. Digitalization and innovation in beverage crop systems**
14:30 – 15:00	**AFTERNOON REFRESHMENTS**		
15:00 – 16:30	**POSTER SESSION**		
17:15 – 22:00	**EVENING DINNER AT SKUKUZA GOLF CLUB**		



Symposium Programme-at-a-glance

Wednesday, 18 March 2026

Time	*Activity*		
05:00 – 08:00	**OPTIONAL MORNING GAME DRIVE**		
		Room A (Ndlopfu)	
09:30 – 10:10	**Keynote 3**	**Prof. Dr. Umezuruike Linus Opara** *Linking beverage crops to markets through research and innovation – Lessons from the pomegranate as a model crop*	
10:10 – 10:30	**MORNING REFRESHMENTS**		
		Room A (Ndlopfu)	***Room B (Ndau)***
10:30 – 12:00	Parallel Session 5	**5A. Sustainable production and climate resilience**	**5B. Postharvest and quality enhancement**
12:00 – 13:15	**LUNCH**		
13:15 – 14:30	Parallel Session 6	**6A. Digitalization and innovation in beverage crop systems**	**6B. Health and functional beverages**
14:30 – 15:30	**POSTER SESSION AND REFRESHMENTS**		
15:45 – 17:00	**ISHS BUSINESS MEETING**		
	FREE EVENING		

Thursday, 19 March 2026

Time	*Activity*	*Room A (Ndlopfu)*	
09:00 – 09:40	**Keynote 4**	**Prof. Dr. George Manganaris** *Utilizing Discarded Fruit Crops for Beverage Production: An Integrated Approach to Quality and Safety*	
09:40 – 10:00	**MORNING REFRESHMENTS**		
10:00 – 11:30	Parallel Session 7	**7A. Cross-cutting and interdisciplinary futures**	**7B. Circular economy and zero-waste strategies**
11:30 – 12:00	**POSTER SESSION**		
12:00 – 13:00	**LUNCH**		
13:00 – 14:15	Parallel Session 8	**8A. Health and functional beverages**	**8B. Postharvest and processing innovations**
18:00 – 22:00	**SYMPOSIUM GALA DINNER** Nombolo Mdhluli Conference Centre		

Friday, 20 March 2026

Time	*Activity*
07:30 – 10:30	**Optional Game Drive**
	Departure



Symposium Programme

Monday, 16 March 2026

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



Symposium Programme

Monday, 16 March 2026

Time	*Venue: Ndau Room*	
09:00 – 10:00	**Opening Ceremony and Welcoming**	
10:00 – 10:40	**Keynote 1: Prof. Dr. Vladimir Jiranek** *Novel Australian Ecological Niches as Sources of Novel Microbes for Industry*	
10:40 – 11:00	**MORNING REFRESHMENTS**	
11:00 – 12:30	**1B. Indigenous, underutilized and culturally significant crops**	**Chair:** Prof. Adeyemi Aremu
11:00 – 11:15	Community-Based Participatory Research on Beverage Wild Tea Species *Dr. Nadia Araya, Mr. David Sehlola, Ms. Johleen Malaka, Ms. Retang Phaahla, Ms. Nondumiso Phaahla, Ms. Mammone Tang*	
11:15 – 11:30	Potential Use of *Moringa oleifera* as a Functional Underutilized Beverage Crop *Ms. Johleen Malaka, Dr. Nadia Araya*	
11:30 – 11:45	Ethnobotanical Appraisal of *Ziziphus mucronata* as a Reproductive Health Beverage *Ms. Hlengiwe Khumalo, Dr. James Lwambi Mwinga, Prof. Adeyemi Oladapo Aremu*	
11:45 – 12:00	Traditional Beverage Potential of Mpesu (Securidaca longipedunculata) for Male Health in South Africa *Dr. Nadia Araya, Mr. Wilson Libago, Ms. Johleen Malaka*	
12:00 – 12:15	Medicinal and beverage uses of *Myrothamnus flabellifolius* Welw. (resurrection plant) for good health and well-being in Southern Africa *Ms. Keloabetswe Mokgau, Dr. James Lwambi Mwinga, Dr. Makhotso Lekhooa, Prof. Stephen O. Amoo, Prof. Adeyemi O. Aremu*	
12:15 – 12:30	Nutritional and beverage potential of five edible fruit species consumed by Mapulana people in Mpumalanga Province of South Africa *Dr. Kutullo N. Shai, Dr. Khae Ncama, Dr. James Lwambi Mwinga, Prof. Stephen O. Amoo, Prof. Adeyemi O. Aremu*	
12:30 – 13:45	**LUNCH**	
13:45 – 15:15	**2B. Indigenous crops, traditional fermentation and processing**	**Chair:** Prof. Oluwafemi Adebo
13:45 – 14:00	Characterization of Autochthonous Marula Wine Yeasts Growth Dynamics, Nutrient utilization and Stress Tolerance *Prof. Tieho Paulus Mafeo, Prof. Kgabo Moganedi, Dr. Annastatia Lekganyane, Dr. Lesetja Legodi, Mr. Ramoba Louis, Ms. Ayishah Seimela*	
14:00 – 14:15	The physicochemical properties and microbial diversity of spoiled marula fruits *Prof. Tieho Paulus Mafeo, Dr. Perpetua Tebeila, Ms. Dzuvha Mulaudzi, Prof. Kgabo Lydia Moganedi*	
14:15 – 14:30	Chemical composition and bioactive analysis of the marula fruit juice after the pretreatment and fermentation *Ms. Matholo Joyce Mothapo, Dr. Lesetja Moraba Legodi, Prof. Kgabo L Maureen, Moganedi*	
14:30 – 14:45	Probiotic Potential and Health-Promoting Properties of Microorganisms Isolated from Spontaneously Fermented Marula Fruit Wine *Ms. Matholo Joyce Mothapo, Dr. Annastasia Lekganyane, Ms. Amahle Ntluko, Ms. Lilian Makgoo, Prof. Kgabo Moganedi, Mr. Louis Ramoba*	
14:45 – 15:00	Exploitation of marula fruit wine's wild yeasts as suitable candidates for industrial craft beer brewing *Ms. Matholo Joyce, Mothapo, Loius Ramoba, Prof. Kgabo Moganedi, Dr. Annastatia Lekganyane*	
15:00 – 15:15	Exploration of bacteria involved in spontaneous fermentation of umqombothi (an indigenous South African beverage) *Prof. Oluwafemi Adebo, Prof. Patrick Njoberh, Mr. Wisdom Tizayi, Ms. Lungani Nyathi, Mr. Edwin Vukosi*	
15:15 – 16:00	**POSTER SESSION**	
16:00 – 21:00	**EVENING GAME DRIVE AND BUSH BRAAI**	



Symposium Programme

Tuesday, 17 March 2026

Time	*Venue: Ndlopfu Room*	
09:00 – 09:40	**Keynote 2: Prof. Dr. Francisco A. Tomás-Barberán** *Fruit beverage bioactives and healthy ageing*	
09:40 – 10:00	**MORNING REFRESHMENTS**	
10:00 – 11:30	**3A. Health benefits and functional beverages, bioactive and human health**	**Chair:** Dr. Nqobile Masondo
10:00 – 10:15	Unlocking the Antidiabetic Potential of Cactus Pear Peel: Bioactive Transformation in Functional Foods for Sustainable Nutrition *Ms. Fosia Ghedi Alasow, Dr. Tafadzwa Kaseke, Dr. Faith Seke, Prof. Olaniyi Amos Fawole*	
10:15 – 10:30	Phenolic profiling, antioxidant potential, and antimicrobial evaluation of indigenous South African medicinal plant extracts for postharvest applications *Mr. Kwanda Methula, Dr. Kasiemobi Ezeora, Dr. Tafadzwa Kaseke, Prof. Olaniyi Amos Fawole*	
10:30 – 10:45	Kenaf (*Hibiscus cannabinus*) - an underutilized crop for functional beverage innovation *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*	
10:45 – 11:00	Alpha-glucosidase, antioxidant, antimicrobial and sensory evaluation of moringa-based herbal tea formulations *Dr. Nqobile Masondo, Mr. Mologadi B. Mabotja, Prof. Dr. Adeyemi O. Aremu, Prof. Stephen Amoo*	
11:00 – 11:15	Nature's Powerhouse: Antioxidant and Antimicrobial Potential of South African Indigenous Medicinal Plants *Ms. Confidence Nthimole, Dr. Tafadzwa Kaseke, Dr. Trust Pfukwa, Prof. Olaniyi Amos Fawole*	
11:15 – 11:30	Microbial characterisation of millet-based fermented mageu, with focus on probiotic functionality of lactic acid bacteria *Dr. Nhlanhla Mathaba, Ms. Dipoelo Mogashoa, Dr. Lesetja Legodi, Prof. Elbert Jansen van Rensburg, Prof. Kgabo Moganedi*	
11:30 – 12:00	**Group Photograph**	
12:00 – 13:00	**LUNCH**	
13:00 – 14:30	**4A. Probiotic and prebiotic beverage innovations**	**Chair:** Prof. Cristina Garcia-Viguera
13:00 – 13:15	Fermented beverages rich in bioactive compounds: Comparison of Maqui Kombucha and Maqui Water Kefir *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*	
13:15 – 13:30	Development of New Fermented Beverages Based on Oenological By-products Rich in Esterified Phenolic Acid Derivatives *Prof. Cristina Garcia-Viguera, Ms. Marta de la Guia, Ms. Berta M Cánovas, Dr. Raul Dominguez- Perles, Dr. Paula Periago, Dr. Sonia Medina*	
13:30 – 13:45	Phenolics and Antioxidant Potential of Umqombothi *Prof. Oluwafemi Adebo, Ms. Lungani Nyathi, Dr. Bhekisisa Dlamini, Prof. Patrick Njobeh*	
13:45 – 14:00	Functional Properties of Composite Flours for Instant Beverage Products *Prof. Oluwafemi Adebo, Ms. Zamancwane Mahlanza, Dr. Samson Oyeyinka, Dr. Jon Wilkin*	
14:00 – 14:15	From Cactus to Feed: Investigating Freeze-Dried Opuntia ficus-indica Cladodes Components as Potential Livestock Feed Supplement *Mr. Sipho Tonisi, Dr. Tafadzwa Kaseke, Prof. Olaniyi Amos Fawole, Dr. Nqobile Masondo*	
14:15 – 14:30		
14:30 – 15:00	**AFTERNOON REFRESHMENTS**	
15:00–16:30	**MAIN POSTER SESSION: VIEWING AND ASSESSMENT FOR STUDENT AWARDS**	
17:30 – 21:00	**EVENING DINNER AT SKUKUZA GOLF CLUB**	



Symposium Programme

Tuesday, 17 March 2026

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



Symposium Programme

Wednesday, 18 March 2026

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



Symposium Programme

Wednesday, 18 March 2026

Time	*Venue: Ndau Room*	
09:30 – 10:10	**Keynote 3: Prof. Dr. Umezuruike Linus Opara** *Linking beverage crops to markets through research and innovation – Lessons from the pomegranate as a model crop*	
10:10 – 10:30	**MORNING REFRESHMENTS**	
10:30 – 12:00	**5B. Postharvest and quality enhancement**	**Chair:** Dr. Bonga Ngcobo
10:30 – 10:45	Effect of Different Harvesting Stages on Bioactive Compounds and Total Chlorophyll Content of *Carpobrotus edulis* L. fruit *Dr. Zinash A Belay, Mr. Bafana Mlamboa, Dr. Rebogile R Mphahlele, Prof. Funso R Kutu, Dr. Oluwafemi J Caleb*	
10:45 – 11:00	Exploring the Bioactivity of Helichrysum Essential Oils for Potential Postharvest Preservation *Mr. Yusuf Mukaila, Dr. Tafadzwa Kaseke, Dr. Trust Pfukwa, Dr. Silué Yardjouma, Prof. Olaniyi Amos Fawole*	
11:00 – 11:15	Effect of Cactus Mucilage and Gum Arabic Coatings on Postharvest Quality of Grapefruit 'Marsh' *Dr. Bonga Ngcobo, Ms. Precious Shabane, Dr. Sbulelo Mwelase, Dr. Mawande Shinga, Prof. Dr. Olaniyi Amos Fawole*	
11:15 – 11:30	Application of Cactus Pear Mucilage Coatings for Extending Shelf Life of Strawberries *Dr. Bonga Ngcobo, Ms. Nomfundo Ndaba, Dr. Sbulelo Mwelase, Dr. Mawande Shinga, Prof. Olaniyi Amos Fawole*	
11:30 – 11:45	Nanocomposite coatings of cassava integrated with carbon dots, ZnO nanoparticles and composite for food packaging application *Dr. Oluwasegun Adeyemi, Mr. Tshiamo B. Leta, Prof. Olaniyi Fawole*	
11:45 – 12:00	Influence of chitosan-based nanoparticles and methyl jasmonate on the phenolic profile of Monastrell wines *Ms. Maria Rocio Gil Muñoz, Dr. Juan Daniel Moreno-Olivares, Dr. María José Giménez-Bañón, Ms. María Isabel Quílez-PérezMr. Jose Cayetano Gómez-Martínez, Ms. Ana Cebrián-Pérez, Dr. Luis Javier Pérez-Prieto, Mr. José Julián Pérez-Cuadrado, Dr. Antonio Abel Lozano Pérez*	
12:00 – 13:15	**LUNCH**	
13:15 – 14:45	**6B. Health and functional beverages**	**Chair:** Prof. Stephen Amoo
13:15 – 13:30	Nutritional and Functional Potential of Cactus Pear Cladodes for Beverage Applications *Dr. Ebrahiema Arendse, Dr. Nqobile Masondo, Dr. Dashnie Naidoo-Maharaj, Dr. Mzukisi Matandabuzo, Prof. Dr. Adeyemi O. Aremu, Prof. Stephen Amoo*	
13:30 – 13:45	Growth and phytochemical response of lemon balm to biostimulants: Toward improved functional beverages *Mr. Mologadi B. Mabotja, Prof. Dr. Adeyemi O. Aremu, Prof. Dr. Oziniel Ruzvidzo, Prof. Stephen Amoo*	
13:45 – 14:00	*Opuntia ficus-indica*: Unlocking Prebiotic Potential of Pectic Polysaccharides from Cladode Components *Dr. Tafadzwa Kaseke, Ms. Priscilla Mukwevho, Dr. Trust Pfukwa, Prof. Olaniyi Amos Fawole*	
14:00 – 14:30	**Overflow and Extended Q&A Session**	
14:30 – 15:30	**POSTER SESSION**	
15:30 – 15:45	**AFTERNOON REFRESHMENTS**	
15:45 – 17:00	**ISHS BUSINESS MEETING**	
15:45	**FREE EVENING**	



Symposium Programme

Thursday, 19 March 2026

Time	***Venue: Ndlopfu***	
09:00 – 09:40	**Keynote 4: Prof. Dr. George Manganaris** *Utilizing Discarded Fruit Crops for Beverage Production: An Integrated Approach to Quality and Safety*	
09:40 – 10:00	**MORNING REFRESHMENTS**	
10:00 – 11:30	**7A. Cross-cutting and interdisciplinary futures**	**Chair:** Prof. Encarna Gómez-Plaza
10:00 – 10:15	Unlocking the beverage potential of plants identified among the Yoruba-speaking people in Nigeria *Prof. Adeyemi Oladapo Aremu, Basirat O. Ms. Rafiu, Assist. Prof. Abiodun O. Omotayo, Prof. Ibraheem O. Lawal*	
10:15 – 10:30	Potential of Eswatini indigenous plants in the nutraceutical beverage industry- a review *Dr. Patricia Carmichael, Dr. Kwanele Andy Nxumalo, Ms. Menzi P. Ms. Ngwenya, Mr. Vusumuzi Vilane, Dr. Gugu Sibandze*	
10:30 – 10:45	Chemical diversity and variability in essential oil composition across three underutilised Agathosma species for potential beverage crop preservation *Dr. Yardjouma Silue, Neliswa H. Ms. Gcabashe, Prof. Olaniyi A. Fawole*	
10:45 – 11:00	Cultural and nutritional benefits of *Ximenia afra* var afra among the Bapedi and Vhatsonga people in Mopani district, Limpopo Province *Mathabe P. Maake, Dr. Makhotso Lekhooa, Prof. Dr. Adeyemi O. Aremu, Prof. Stephen Amoo*	
11:00 – 11:30	**Overflow and Extended Q&A Session**	
12:00 – 13:00	**LUNCH**	
13:00 – 14:30	**8A. Health and functional beverages**	**Chair:** Dr Sbulelo Mwelase
13:00 – 13:15	Chemical and sensory regional signatures of Norwegian Gravenstein fruit and cider fermentation *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*	
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 *Ms. Zamancwane Mahlanza, Prof. Oluwafemi Adebo, Dr. Samson Oyeyinka, Dr. Jon Wilkin*	
13:30 – 14:30	**Parallel Session Crossover and Engagement Period**	
18:00 – 22:00	**SYMPOSIUM GALA DINNER**	



Symposium Programme

Thursday, 19 March 2026

Time	*Venue: Ndau Room*	
09:00 – 09:40	**Keynote 4: Prof. Dr. George Manganaris** *Utilizing Discarded Fruit Crops for Beverage Production: An Integrated Approach to Quality and Safety*	
09:40 – 10:00	**MORNING REFRESHMENTS**	
10:00 – 11:30	**7B. Circular economy and zero-waste strategies**	**Chair:** Dr. Nqobile Masondo
10:00 – 10:15	Waste to Preservation: A Sustainable Journey Through Agro-Waste Derived Carbon Dots for Food Safety *Dr. Oluwasegun Adeyemi, Mr. Sibonelo Ngubane, Prof. Olaniyi Fawole*	
10:15 – 10:30	Beverage Waste Valorization: Beetroot Peel-Mediated Synthesis of ZnO–CuO Nanocomposites for Active Food Packaging Applications *Ms. Tshamisane Mkhari, Dr. Oluwasegun Adeyemi, Prof. Olaniyi Fawole*	
10:30 – 10:45	Green Armour for Beverages: Opuntia ficus-indica Mucilage Films Reinforced with g-C_3N_4 Nanoparticles as Sustainable Shields for food Preservation *Mr. Felix Muyiwa Adeola, Dr. Oluwasegun Adeyemi, Prof. Olaniyi Fawole*	
10:45 – 11:00	Transforming Pomegranate Peel Waste into a Biostimulant for Hydroponic Butter Lettuce under Reduced Nutrient Conditions *Dr. Yardjouma Silue, Mr. Benjamin B. Morris, Prof. Olaniyi A. Fawole*	
11:00 – 11:15	Leveraging Postharvest Processing for Livestock Nutritional and Health Benefits from South African Medicinal Plants *Mr. Elvis Cekwane, Dr. Tafadzwa Kaseke, Dr. Nqobile Masondo, Prof. Olaniyi Amos Fawole*	
11:15 – 11:30	**Overflow and Extended Q&A Session**	
12:00 – 13:00	**LUNCH**	
13:00 – 14:30	**8B. Postharvest and processing innovations**	**Chair:** Dr. Asanda Mditshwa
13:00 – 13:15	Biopolymer-Based Edible Films as a sustainable strategy for horticultural produce preservation Pfano Ms. Makhado, Dr. Yardjouma Silue, Dr. Mawande H Shinga, Prof. Olaniyi A. Fawole	
13:15 – 13:30	The impact of gaseous ozone treatment on biochemical quality of 'Eureka' lemons *Dr. Asanda Mditshwa, Mr. Hlumelo Mhlwatika, Prof. Samson Tesfay*	
13:30 – 13:45	Characterisation of Purple Cabbage Anthocyanins for Potential Application in Smart and Intelligent Packaging Systems *Dr. Tumisi Molelekoa, Ms. Tshepiso Lefela, Ms. Promise Marutha, Prof. Patric Njobeh, Prof. Oluwafemi Adebo*	
13:45 – 14:00	Chemical profiling of Eriocephalus essential oils and antifungal potential against *Diaporthge infecunda* and *Alternaria alstroemeriae* *Mahlatse Morena, Yardjouma Silue, Olaniyi Amos Fawole*	
14:00 – 14:15	Optimizing steam blanching to enhance quality and shelf life of celery juice *Dr. Yardjouma Silue, Ms. Anathi Mkrweqe, Dr. Mawande H Shinga, Prof. Olaniyi A. Fawole*	
14:15 – 14:30	**Overflow and Extended Q&A Session**	
18:00 – 22:00	**SYMPOSIUM GALA DINNER**	



Code	**Title**
PP1	Agrophotovoltaics in Mediterrranean viticulture: a pilot study in the Murcia PDOs Ms. Maria Rocio Gil Muñoz, Dr. Juan Daniel Moreno-Olivares, Dr. María Jose Giménez-Bañon, Ms. María Isabel Quílez-Pérez, Mr. José Cayetano Gómez Martínez, Ms. Ana Cebrián-Perez, Dr. Luis Javier Pérez-Prieto, Mr. Baltasar Miras Cabrera, Dr. Carlos Toledo Arias, Dr. Javier Padilla-Martinez
PP2	Agrivoltaic system in agricultural areas of Puglia region, south-eastern Italy: the effects on the winegrape cv. Primitivo Assoc. Prof. Giuseppe Ferrara, Dr. Simona Pitardi, Dr. Andrea Mazzeo, Dr. Agostino Chiriacò, Dr. Alessandro Pesole, Dr. Gaetano Pazienza
PP3	Enhancing the Postharvest Preservation Potential of Schotia brachypetala Extracts through Encapsulation and Characterization Dr. Mawande Shinga, Ms. Zobabalo Mina, Ms. Andile Hlongwa, Ms. Precious Seboth, Ms. Tatum Lodewyk, Prof. Dr. Olaniyi Fawole
PP4	Silver Nano-Enhanced Gum Arabic Films: A Sustainable Defence Against Microbial Spoilage Dr. Oluwasegun Adeyemi, Ms. Mandy Sibiya, Prof. Olaniyi Fawole
PP5	Strawberry Juice Chaff-Derived ZnO Nanoparticles: Green Synthesis, Encapsulation, and Antidiabetic Potential Dr. Oluwasegun Adeyemi, Ms. Nosipho Mbonambi, Prof. Olaniyi Fawole
PP6	Sustainable Valorization of Beverage By-Products into ZnO Nanoparticles for Postharvest Fungal Control Dr. Oluwasegun Adeyemi, Mr. Tshiamo Leta, Prof. Olaniyi Fawole
PP7	Comparative Efficacy of Zinc Oxide Nanoparticle Concentrations in Opuntia ficus-indica Mucilage-Based Edible Coatings for Cherry Tomatoes Dr. Oluwasegun Adeyemi, Ms. Motlatsi J. Mohlamonyane, Prof. Olaniyi Fawole
PP8	Technological optimization of the use of vegetable fibers derived from grape pomace to eliminate undesirable substances in wines Prof. Dr. Encarna Gómez-Plaza, Ms. Lucia Osete-Alcaraz, Ricardo Jurado, Dr. Paola Sanchez-Bravo, Ana Belén Bautista-Ortin
PP9	Ester Production During Beer Fermentation: Influence of Metabolic and Process Variables Prof. Dr. Pedro A. Casquero, Prof. Dr. Ana Garcia
PP10	Screening grapevine associated Metschnikowia species for oenological traits Assoc. Prof. Evodia Setati, Ms. Christine Kruger, Dr. Evelyn Maluleke, Prof. Florian Bauer
PP11	Analytical profiling and functional properties of baobab (Adansonia digitata)-based beverages: Current insights and future perspectives Prof. Adeyemi Oladapo Aremu, Dr. Abiodun O. Okon-Akan, Dr. Feyiropo M. Jayeoba, Dr. Akeem O. Adebisi, Dr. Lateefat A. Balogun, Prof. Ibraheem O. Lawal



PP12	Indigenous plants in beverage production: Traditional approaches to processing, preservation and storage among Batswana in Mahikeng Local Municipality of South Africa Prof. Adeyemi Oladapo Aremu, Ms. Modjadji M. Rasehlomi, Dr. George Sedupane
PP13	The Effect of Steaming as a Processing Technique on the Spekboom (Portulacaria afra) for Superfood Application Prof. Oluwafemi Adebo, Ms. Zamancwane Mahlanza, Peter Bamidele, Dr. Jon Wilkin, Dr. Samson Oyeyinka
PP14	LC-MS characterization of wild Agave americana L. extract from North West Province for beverage potential screening: a preliminary study Dr. Makhotso Lekhooa, Dr Nqobile Masondo, Prof. Adeyemi Oladapo Aremu
PP15	Evaluating Antimicrobial Activity and Antioxidant Activity of Hexanal-Enhanced Freshness Formulation Enriched with *Eriocephalus punctulatus* Essential Oils for Mango Preservation Dr. Sbulelo Mwelase, Dr. Yardjouma Silue, Dr. Mawande H Shinga, Prof. Olaniyi A. Fawole
PP16	Sustainable Cultivation advancements of Artemisia afra Indigenous Beverage Crop in South Africa Ms. Johleen Malaka
PP17	Beyond the Prickle: Uncovering the Nutritional Secrets of Opuntia ficus indica Cladodes for Animal Nutrition Dr. Tafadzwa Kaseke, Mr. Sipho Tonisi, Dr. Nqobile Masondo, Prof. Olaniyi Amos Fawole
PP18	Opuntia Ficus-Indica Cladodes Mucilage Hidden Treasures: Optimizing Ultrasound-Assisted Extraction of Pectic Polysaccharides Dr. Priscilla Mukwevho, Dr. Tafadzwa Kaseke, Dr. Faith Seke, Dr. Trust Pfukwa, Prof. Olaniyi Amos Fawole
PP19	Sustainable Packaging Innovation: Opuntia ficus-indica By-products for Encapsulating Helichrysum splendidum Essential Oil and Active Packaging Dr. Tafadzwa Kaseke, Mr. Yusuf Mukaila, Prof. Olaniyi Amos Fawole
PP20	Comparative Adsorption of Rooibos Polyphenols from NADES and Ethanol Extracts: Isotherm, Kinetic, and Thermodynamic Insights Ms. Zobabalo Mina,Dr. Kabiru A. Jimoh, Dr. Trust Pfukwa, Prof. Dr. Olaniyi Fawole
PP21	Knockout and post-transcriptional inhibition of WRKY gene expression as a way to increase grapevine salinity tolerance Dr. Vadim Timerbaev
PP22	Post-transcriptional silencing and knockout of WRKY genes as a way to increase grapevine salinity tolerance Dr. Vadim Timerbaev, Mr. Igor Gavrilenko, Dr. Ekaterina Vodiasova, Ms. Galina Maletich, Dr. Sergey Dolgov, Dr. Pavel Khvatkov
PP23	Genetic and qualitative variation in a collection of pomegranate (Punica granatum L.) genotypes collected in Puglia region, southeastern Italy Assoc. Prof. Giuseppe Ferrara, Prof. Agata Gadaleta, Prof. Ilaria Marcotuli, Prof. Pasqualina Colasuonno
PP24	Native Trichoderma against Grapevine Trunk Diseases Prof. Dr. Pedro A. Casquero,Ms. Laura Zanfaño, Assist. Prof. Guzman Carro-Huerga, Assist. Prof. Alvaro Rodríguez-González, Daniela Ramírez- Lozano, Assist. Prof. Sara Mayo-Prieto, Prof. Dr. Santiago Gutiérrez
PP25	Estimating water use of drip irrigated citrus orchards Mr. Christiaan Steenekamp

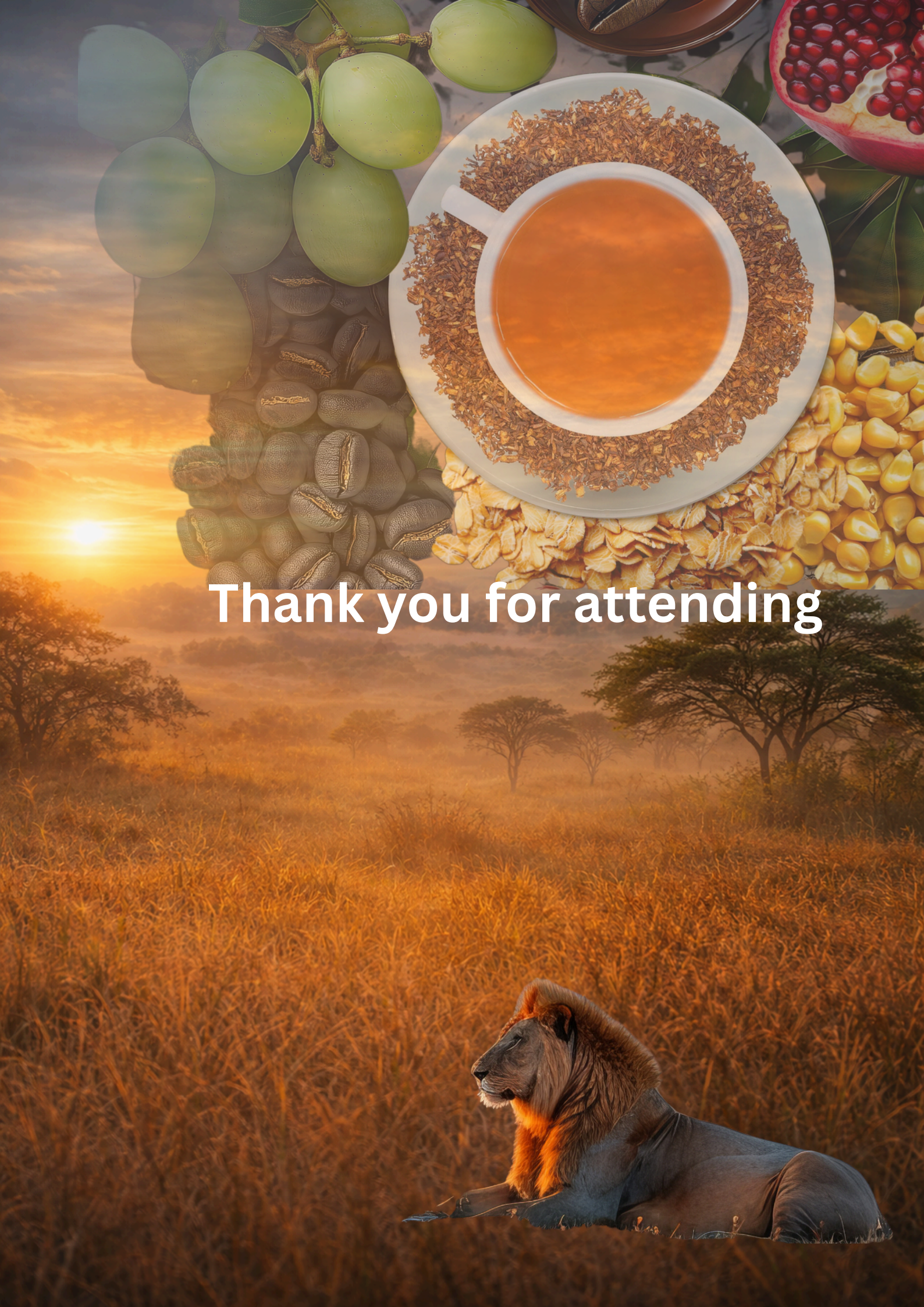


PP26	Development of Opuntia ficus-indica Mucilage-based Films Functionalized with Pomegranate Seed Waste Extract-mediated Silver Nanoparticles for Postharvest Preservations Dr. Oluwasegun Adeyemi, Mr. Sibonelo Ngubane, Prof. Olaniyi Fawole
PP27	Valorization of Vine Pruning Residues from Vitis vinifera cv. Pinot Noir Prof. Dr. Sandrina Heleno, Virginie Ms. Xavier, Prof. Dr. Lia Dinis, Dr. Sandra Pereira, Dr. Zélia Branco, Dr. Custódio Roriz
PP28	Integrating Management Information Systems into Food and Beverage Supply Chains: A Theoretical Review on Digital Transformation and Sustainability Prof. Ersin Caglar, Prof. Ibrahim Kahramanolu
PP29	From Oenological By-Products to Functional Fermented Beverages Rich in Anthocyanins Prof. Dr. Cristina Garcia-Viguera, Ms. Berta M Cánovas, Ms. Irene Perez- Novas, Dr. Pablo S Fernandez, Dr. Sonia Medina, Dr. Raul Dominguez- Perles
PP30	Exploring the Potential of Vitis vinifera cv. Chardonnay Vineyard Residues Dr. Marcio Carocho, Ms. Virginie Xavier, Dr. Lia Dinis, Dr. Sandra Pereira, Dr. Zélia Branco, Prof. Dr. Sandrina Heleno
PP31	Red-fleshed apple juice composition, colour and sensory profiles: Insights over two harvest years. Dr. Jeannine Marais, Dr. Marbi Schwartz, Prof. Dalene de Beer, Ms. Marieta van der Rijst

Young Minds Award – Poster Evaluation Panel (Young Scientists)

Names	**Country**
Dr. Marcio Carocho	Portugal
Prof. Ibrahim Kahramanolu	Northern Cyprus
Prof. Evodia Setati	South Africa
Prof. Dr. Encarna Gómez-Plaza	Spain
Prof. Giuseppe Ferrara	Italy




Thank you for attending