	Day 1, Monday 15 October 2018	
07:30- 09:00	Registration Session 1 poster placement: Food Safety	
09:10- 10:20	Opening Session	
09:10- 09:20	Opening Chair of the Conference Prof Lise Korsten	
09:20- 09:50	Opening Address Prof Stephanie Burton Vice-Principal responsible for research, postgraduate education, and international partnerships at the University of Pretoria.	
09:50- 10:20	Keynote Address Dr John Purchase , <i>Agbiz</i>	
10:20- 10:50	Refreshments in Exhibition Hall (Asteria)	
10:50- 12:05	Plenary Session 1 Dorian Room Chair of session: Lise Korsten	
10:50- 11:20	GenomeTrakr database and network: WGS network for real-time characterization and source tracking of foodborne pathogens. Marc Allard, US Food and Drug Administration	
11:20- 11:50	Listeria monocytogenes, biology, genomics, population structure and epidemiology Yi Chen, US Food and Drug Administration	
11:50- 12:05	Session Closing Remarks	
12:15- 13:00	Lunch in Exhibition Hall (Asteria)	

13:00- 14:40	Session 1 Venue: Acropolis 1 Theme 1: Current and emerging foodborne pathogens Subtheme: Listeria monocytogenes Chair of session: Marc Allard
13:00- 13:20	Whole-genome Sequencing Analyses to Investigate a Nationwide Outbreak of Listeriosis Caused by Ready-to-Eat Processed Meat Products, South Africa, 2017-2018 Mushal Allam, National Institute of Communicable Diseases
13:20- 13:40	Listeria monocytogenes: factors contributing to its survival in processing environments Pieter Gouws, Stellenbosch University
13:40- 13:55	Whole genome sequence and growth analyses suggest <i>Listeria monocytogenes</i> persistence in food-associated environments is not determined by strain-specific phenotypes Matthew Stasiewicz, <i>University of Illinois</i>
13:55- 14:10	Independent surveillance of <i>Listeria monocytogenes</i> in Ready-To-Eat meat polony, prior and during the 2017-2018 South African outbreak of listeriosis Lise Korsten and German Villamizar-Rodríguez, <i>University of Pretoria</i>
14:10- 14:25	Lactobacillus casei expressing internalin AB genes of Listeria monocytogenes protects Caco-2 cells from listeriosis associated damages under simulated intestinal conditions Mapitsi Thantsha, University of Pretoria
14:25- 14:40	Questions and Discussion



13:00- 14:40	Session 2 Venue: Acropolis 4 Theme 4: Pesticides and mycotoxins: a food safety challenge Subtheme: Pesticides Chair of session: Oluwafemi Adebo
13:00- 13:20	Impact of endocrine disruptors on the food chain Christiaan de Jager, University of Pretoria
13:20- 13:40	Registration process and requirements of agricultural remedies/ pesticides in South Africa Thilivhali Nepfumbada , <i>Department of Agriculture, Forestry</i> and Fisheries
13:40- 13:55	Regulatory model for monitoring pesticide residue levels of fresh produce in South Africa Mbulaheni Mutengwe, Department of Agriculture, Forestry and Fisheries
13:55- 14:10	Reports of adulteration of formalin and pesticides in food fish on the Malawian Markets: a quest for intensified collaboration of market monitoring Mexford Mulumpwa, Monkey bay Fisheries Research Unit
14:10- 14:25	Acaricide resistance to ticks and chemical residues in food products of animal origin: A review Nkululeko Nyangiwe, Eastern Cape Rural Development and Agrarian Reform
14:25- 14:40	Questions and Discussion

14:40- 16:10	Session 3 Venue: Acropolis 1 Theme 2: Zoonosis and biosecurity risks through transboundary movement of pathogens Subtheme: Transboundary biosecurity Chair of session: Thobela Nkukwana
14:40- 15:00	Impact of transboundary zoonoses on food safety and security in Africa Alison Lubisi, Agricultural Research Council
15:00- 15:20	Authorities involved in Export of animal containing products from South Africa. A summary of rolls and responsibilities Vincent Henwood, Department of Agriculture, Western Cape
15:20- 15:35	Lowland grazing and Virus Disease outbreak in Kween district, Marburg, Uganda Siya Aggrey, Makerere University
15:35- 15:50	The prevalence of subclinical mastitis causing agents by multiplex in Harrismith, Free-state Ntelekwane Khasapane, Central University of Technology
15:50- 16:05	Prevalence of antibiotic resistance determinant of <i>Salmonella</i> isolates obtained from meat in the Eastern Cape Province, South Africa Ishmael Jaja, <i>University of Fort Hare</i>
16:05- 16:20	Questions and Discussion
16:20- 16:40	Refreshments in Exhibition Hall (Asteria)



14:40- 16:10	Session 4 Venue: Acropolis 4 Theme 5: Risk assessment, -management and -communication Subtheme: Social economic aspects of food safety Chair of session: Palesa Sekhejane
14:40- 15:00	"Attainment of Global Food Safety Standards in South Africa, A Tall Mountain To Climb – A Family Physician's Perspective" Fundile Nyathi, Proactive Health Solutions
15:00- 15:20	Food Safety Cultue and Economics: A Fairly Odd Couple Ryk Lues, Central University of Technology
15:20- 15:35	Dietary fibre intake and metabolic syndrome risk factors among young South African adults Derrick Sekgala, Human Science Research Council
15:35- 15:50	Socioeconomic inequalities in child health: Food insecurity and malnutrition Zimbabwe Akim Lukwa , <i>University of Cape Town</i>
15:50- 16:05	Eating outside home: Children living in urban peripheral townships in Cape Town at risk of unhealthy food Michael Belebema, University of the Western Cape
16:05- 16:20	Questions and Discussion
16:20- 16:40	Refreshments in Exhibition Hall (Asteria)

16:40- 18:20	Session 5 Venue: Acropolis 1 Theme 3: Antimicrobial Resistance in the agroecosystem Subtheme: Antimicrobial Resistance in the Plant Agroecosystem Chair of session: Eric Etter
16:40- 17:00	Modelling risks of antimicrobial resistance from food production Dov Stekel, <i>The University of Nottingham</i>
17:00- 17:20	Antimicrobial resistance in fruits and vegetables: piecing the puzzle Shirley Micallef, University of Maryland
17:20- 17:35	Multidrug resistant extended-spectrum and AmpC β-lactamase producing Enterobacteriaceae in agroecosystems and fresh vegetable supply chains: an emerging health threat in South Africa? Erika Du Plessis, <i>University of Pretoria</i>
17:35- 17:50	Misuse of antibiotics and antimicrobial resistance in the environment: Implications for human exposure Ovokeroye A. Abafe, <i>Agricultural Research Council</i>
17:50- 18:05	Questions and Discussion
19:00	Welcome Function in Exhibition Hall (Asteria)



16:40- 18:20	Session 6 Venue: Acropolis 4 Theme 6: Consumer and food safety and security assurance Subtheme: Consumer Preferences, Perception and Policy Chair of session: Gerrie Du Rand
16:40- 17:00	Harmonization and application of SPS regulations and standards to facilitate trade and ensuring consumer health protection: Challenges and perspectives in the developing world Benoit Gnonlonfin, Economic Community of West African States
17:00- 17:20	Food Safety, Consumer Perceptions and Policies relating to Food Safety Gabriel Adegoke, <i>University of Ibadan</i>
17:20- 17:35	Consumers' preference and willingness to pay for graded beef in Polokwane municipality, South Africa Florah Makweya, University of Limpopo
17:35- 17:50	Perceptions of medicinal plants safety: A review Siza Mthi, Dohne Agricultural Development Institute
17:50- 18:05	Consumer preferences for indigenous foods: A focus on indigenous chicken meat in Zimbabwe Joseph Manzvera, University of Zimbabwe
18:05- 18:20	Questions and Discussion
19:00	Welcome Function in Exhibition Hall (Asteria)

	Day 2, Tuesday 16 October 2018	
07:30- 08:30	Poster session 1: Food Safety	
08:30- 10:15	Plenary Session 2 Plenary Venue: Dorian Room Chair of session: Lise Korsten	
08:30- 09:00	Food safety through the lens of microbial ecology Shirley Micallef, University of Maryland	
09:00- 09:15	Session Closing Remarks	
09:15- 10:40	Session 7 Venue: Acropolis 1 Theme 6: Consumer and food safety and security assurance Subtheme: Food Security Chair of session: Lerato Matsaunyane	
09:15- 09:35	The moral dilemma of safe food vs food security Francois Stepman, Platform for African – European Partnership in Agricultural Research for Development	
09:35- 09:55	Food Law and Regulations: the food safety measures to mitigate food fraud vulnerability Mmathaha Mosala, Agricultural Research Council	
09:55- 10:10	Effects of some preservation treatments on indigenous vegetables used by the Basotho People of Southern Africa Tholoana Ntho, Central University of Technology	
10:10- 10:25	Exploration of factors affecting technical efficiency of maize smallholder irrigators in the Eastern Cape Province of South Africa Lelethu Mdoda, University of Fort Hare	
10:25- 10:40	Questions and Discussion	
10:55- 11:25	Refreshments in Exhibition Hall (Asteria)	

09:15- 10:40	Session 8 Venue: Dorian Water Research Commission Dialogue on water, food, nutrition and safety Session: Water, Food and Nutrition Facilitator: Sylvester Mpandeli
09:15- 09:30	Opening remarks Dhesigen Naidoo Water Research Commission
09:30- 10:00	Water, Food and Nutrition Tafadzwanashe Mabhaudhi, University of KwaZulu Natal
10:00- 10:30	About water, produce and small scale farmers in KwaZulu-Natal - a microbiological perspective Stefan Schmidt, University of KwaZulu Natal
10:30- 11:00	Water quality for animal agriculture: A 30-year quest Norman Casey, <i>University of Pretoria</i>
11:00- 11:25	Refreshments in Exhibition Hall (Asteria)
11:25- 13:00	Session 10 Venue: Dorian Water Research Commission Dialogue on water, food, nutrition and safety Session: Water, Food and Nutrition Facilitator: Sylvester Mpandeli
11:25- 11:50	The link between water quality and microbiological safety of fruit and vegetables from farming to retail Lise Korsten , <i>University of Pretoria</i>
11:50- 12:10	Rain water harvesting: water quality challanges among rural households Lizyben Chidamba, University of Pretoria
12:10- 12:30	How safe do you think your salad is versus the reality Erika Du Plessis , <i>University of Pretoria</i>
12:30- 13:00	Food safety challenges in producing healthy food: Variation in <i>Escherichia coli</i> strain resistance to various irrigation water treatment options Gunnar Sigge , <i>Stellenbosch University</i>
13:00- 13:15	Closure Sylvester Mpandeli, Water Research Council
13:15- 13:45	Lunch in Exhibition Hall (Asteria)

11:25- 13:00	Session 9 Venue: Acropolis 1 Theme 6: Consumer and food safety and security assurance Subtheme: Agri and food processing technologies Chair of session: Mmathaha Mosala
11:25- 11:45	NMISA Reference Material Programme and Method Alignment collaboration with AOAC Sub-Saharan Africa Section Jayne De Vos , <i>NMISA</i>
11:45- 12:00	Post-harvest application of medicinal plant extracts for controlling stored maize grains pathogens Alfred Seepe, Agricultural Research Council
12:00- 12:15	The optimal seed germination temperatures for amylase activity in finger millet malt Mary Amos-Awoniyi, University of Zululand
12:15- 12:30	Prevalence and risk assessment of <i>Cronobacter sakazakii</i> in low moisture foods in Mauritius Hudaa Neetoo , <i>University of Mauritius</i>
12:30- 13:00	Questions and Discussion
13:00- 13:45	Lunch in Exhibition Hall (Asteria)



11:25- 13:00	Session 11 (SPONSORED BY SCIEX SEPARATIONS) Venue: Acropolis 4 Theme 4: Pesticides and mycotoxins: a food safety challenge Subtheme: Technologies addressing food safety challenges Chair of session: Patrick Njobeh
11:25- 11:45	Combining non-targeted SWATH® acquisition with highly selective MRMHR for the analysis of veterinary drugs in tissue using the SCIEX X500R QTOF system Ashley Sage, SCIEX
11:45- 12:00	Sensitive and specific allergen screening analysis using LC-MS/MS Volker Kruft, SCIEX
12:00- 12:15	Simultaneous quantitation of fat soluble vitamins in infant milk formulae by LC-MS/MS Ashley Sage , <i>SCIEX</i>
12:15- 12:30	The development of mass spectrometry methods to analyse cannabis for its potency, possible contaminants and abuse Volker Kruft, <i>SCIEX</i>
12:30- 13:00	Questions and Discussion
13:00- 13:45	Lunch in Exhibition Hall (Asteria)

13:45- 14:20	Plenary Session 3 Plenary Venue: Dorian Room Chair of session: Lise Korsten
13:45- 14:05	Kap(ing) the South African Consumer Gerrie Du Rand, University of Pretoria
14:05- 14:20	Session Closing Remarks
14:20- 15:55	Session 12 Venue: Acropolis 1 Theme 3: Antimicrobial Resistance in the agroecosystem Subtheme: Antimicrobial resistance in livestock sector Chair of session: Erika Du Plessis
14:20- 14:40	Antimicrobial resistance in livestock sector in South Africa: lessons learnt from the past towards informed and prudent use of antibiotics, the example of poultry and milk sector Eric Etter , <i>University of Pretoria</i>
14:40- 15:00	Antibiotic resistance profiles of <i>Escherichia coli, Enterococcus faecalis</i> and <i>Staphylococcus aureus</i> originating from the meat and feces of game species Michaela van den Honert, <i>Stellenbosch University</i>
15:00- 15:20	Replacement of antibiotics in livestock feeds with non-antibiotic phytogenic products may enhance food safety in human populations Ibukun Famuyide, University of Pretoria
15:20- 15:40	Questions and Discussion
15:40- 16:25	Refreshments in Exhibition Hall (Asteria)
16:25- 17:30	Poster viewing and judging
18:00- 21:00	African Braai (Laconia)

13:45- 14:20	Plenary Session 3 Plenary Venue: Dorian Room Chair of session: Lise Korsten
13:45- 14:05	Kap(ing) the South African Consumer Gerrie Du Rand, University of Pretoria
14:05- 14:20	Session Closing Remarks
14:20- 15:55	Session 13 Venue: Acropolis 4 Theme 5: Risk assessment, -management and -communication Subtheme: Risk management in food systems Chair of session: Palesa Sekhejane
14:20- 14:40	Genetically modified crops and food safety Dave Berger , <i>University of Pretoria</i>
14:40- 15:00	Food security in Madagascar : Facts and Perspectives in a context of technology transition Freddie Mahazoasy, Madagascar National Assembly
15:00- 15:20	Mapping the Food System: Towards a Participatory Approach to Food Systems Governance in Masiphumelele Thandeka Mbambo, University of Cape Town
15:20- 15:40	Groundnut aflatoxin exposure and the food safety policy environment – need for a systems approach Willeke De Bruin, University of Pretoria
15:40- 15:55	Questions and Discussion
15:40- 16:25	Refreshments in Exhibition Hall (Asteria)
16:25- 17:30	Poster viewing and judging
18:00- 21:00	African Braai (Laconia)

Day 3, Wednesday 17 October 2018	
07:30- 08:30	Poster session 2: Food Security
08:30- 09:15	Plenary Session 4 Plenary Venue: Dorian Room Chair of session: Lise Korsten
08:30- 09:00	The Global Plant Biosecurity - Food Security Challenge: Protecting Plant Systems to Keep People Healthy James Stack, Kansas State University
09:00- 09:15	Session Closing Remarks
09:15- 10:50	Session 14 Venue: Acropolis 1 Theme 1: Current and emerging microbial foodborne pathogens Subtheme: Current and emerging microbial foodborne pathogens and indicator systems Chair of session: Erika Du Plessis
09:15- 09:35	Use of quantitative microbial risk assessment to estimate risk of infection by <i>Salmonella</i> and <i>Escherichia coli</i> O157:H7 due to the consumption of lettuces in Southern Brazil Eduardo Tondo , <i>Federal University of Rio Grande do Sul</i>
09:35- 09:55	Microbiological quality and safety of coleslaw and related fresh vegetables sold at retailers in Gauteng, South Africa Stacey Duvenage, <i>University of Pretoria</i>
9:55- 10:10	The evaluation of the microbiological safety of fresh produce in the informal market in the Cape Town metropolitan area, South Africa Anika Laubscher , <i>Stellenbosch University</i>
10:10- 10:25	Microbiological quality and safety of fresh produce sold in informal street vending green grocers in Atteridgeville, South Africa Tintswalo Baloyi , <i>University of Pretoria</i>
10:25- 10:40	Food safety assessment of fresh produce served and grown at schools in the Tshwane West District of the Gauteng Province, South Africa Thabang Msimango, University of Pretoria
10:40- 10:55	Questions and Discussion
10:50- 11:15	Refreshments in Exhibition Hall (Asteria)

Day 3, Wednesday 17 October 2018	
07:30- 08:30	Poster session 2: Food Security
08:30- 09:15	Plenary Session 4 Plenary Venue: Dorian Room Chair of session: Lise Korsten
08:30- 09:00	The Global Plant Biosecurity - Food Security Challenge: Protecting Plant Systems to Keep People Healthy James Stack, Kansas State University
09:00- 09:15	Session Closing Remarks
09:15- 10:50	Session 15 Venue: Acropolis 4 Theme 4: Pesticides and mycotoxins: a food safety challenge Subtheme: Mycotoxins Chair of session: Dharmarai Naicker
09:15- 09:35	Distribution and control of mycotoxins in food and feed commodities: An update on research findings at the University of Johannesburg, South Africa Patrick Njobeh, <i>University of Johannesburg</i>
09:35- 09:55	Aflatoxin human exposure in Africa and challenges in management and control strategies Sheila Okoth, University of Nairobi
9:55- 10:10	Fumonisin Contamination as Food Safety Concern on Maize Grown in Rural Communities of the Eastern Cape Bongani Kubheka, Dohne Agricultural Development Institute
10:10- 10:25	Aflatoxin contamination of grain in sub-Saharan Africa: Public health implication, application of novel postharvest technology in grain drying and the role of policy in adoption Francis Agbali , <i>University of Kentucky</i>
10:25- 10:40	Multi-mycotoxin risk assessment among adult maize consumers living in rural subsistence farming areas in the Eastern Cape Province of South Africa Hester-Mari Burger, Cape Peninsula University of Technology
10:40- 10:55	Questions and Discussion
10:55- 11:15	Refreshments in Exhibition Hall (Asteria)

11:15- 12:50	Session 16 Venue: Acropolis 1 Theme 1: Current and emerging foodborne pathogens Subtheme: Waterborne Pathogens Chair of session: Eduardo Tondo
11:15- 11:35	Pathogenic <i>Escherichia coli</i> associated with food and irrigation water in South Africa Matthew Aijuka , <i>University of Pretoria</i>
11:35- 11:55	Adhesion and competitive exclusion of probiotic bacteria against enteroaggregative <i>Escherichia coli</i> Wisdom Agbemavor , <i>University of Pretoria</i>
11:55- 12:10	A review of toxic and non-toxic cyanobacteria species occurrence in water supplies destined for maize meal production process: A case study of Vhembe district Mulalo Mutoti , <i>University of Venda</i>
12:10- 12:25	Investigating LP UV disinfection efficacy of selected Shiga-Tox- in <i>Escherichia coli</i> strains in water Elizabeth Sivhute , <i>Stellenbosch University</i>
12:25- 12:40	Hepatitis A virus in wastewater discharge: a public health concern? Said Rachida, University of Pretoria
12:40- 12:50	Questions and Discussion
12:50- 13:35	Lunch in Exhibition Hall (Asteria)



11:15- 12:50	Session 17 Venue: Acropolis 4 Theme 6: Consumer and food safety and security assurance Subtheme: Knowledge and Practices Chair of session: Lerato Matsaunyane
11:15- 11:35	The Participatory Guarantee System for Organic Produce: A model for a collegial food safety approach Naude Malan, University of Johannesburg
11:35- 11:55	Integration of modern science and indigenous knowledge as an effective tool for food safety and security Stephan Amoo, Agricultural Research Council
11:55- 12:10	Asymmetry in Food Safety Information - The Case of the Recent Listeriosis outbreak and Marginalised Consumers in South Africa Marlene Louw, University of Pretoria and Bureau for Food and Agricultural policy
12:10- 12:25	Knowledge about safety of chicken meat and practices related to handling chicken meat by consumers in South Africa Wendy Katiyo , <i>University of Pretoria</i>
12:25- 12:40	Food safety culture – time to think beyond our systems Linda Jackson , <i>Food Focus</i>
12:40- 12:50	Questions and Discussion
12:50- 13:35	Lunch in Exhibition Hall (Asteria)

PROGRAMME

13:35- 14:20	Plenary Session 5 Plenary Venue: Dorian Room Chair of session: Lise Korsten
13:35- 14:05	Mycotoxins in food safety: future challenges and MycoKey actions Logrieco Antonio , <i>Research National Council</i>
14:05- 14:20	Session Closing Remarks
14:20- 15:45	Session 18 Venue: Acropolis 1 Theme 1: Current and emerging foodborne pathogens Subtheme: Microbiological food safety and the consumer Chair of session: Stacey Duvenage
14:20- 14:35	Microbial profiling of street vended food contact surfaces and food handler hands in Maseru, Lesotho Ponts'o Letuka , <i>Central University of Technology</i>
14:35- 14:50	Efficiency of detergents against microbial biofilm formation on hospital kitchen surfaces in Maseru Lesotho Salminah Maliehe, Central University of Technology
14:50- 15:10	Questions and Discussion
15:10- 16:30	Drinks and Poster viewing in Exhibition Hall (Asteria)
16:30- 17:30	Establishment of a Food Safety Platform Discussion in Exhibition Hall (Asteria)
18:00	Gala Dinner (Salonica)



13:35- 14:20	Plenary Session 5 Plenary Venue: Dorian Room Chair of session: Lise Korsten
13:35- 14:05	Mycotoxins in food safety: future challenges and MycoKey actions Logrieco Antonio , <i>Research National Council</i>
14:05- 14:20	Session Closing Remarks
14:20- 15:30	Session 19 Venue: Acropolis 4 Theme 2: Zoonosis and biosecurity risks through transboundary movement of pathogens Subtheme: Animal product safety Chair of session: Alison Lubisi
14:20- 14:35	Potential risks of live chicken markets on food safety and security: The SA perspective Thobela Nkukwana, University of Pretoria
14:35- 14:50	Prevalence and characterisation of <i>Campylobacter</i> species from chickens sold in informal poultry markets in Gauteng, South Africa Matshie Phosa, <i>University of Pretoria</i>
14:50- 15:10	Questions and Discussion
15:10- 16:30	Drinks and Poster viewing in Exhibition Hall (Asteria)
16:30- 17:30	Establishment of a Food Safety Platform Discussion in Exhibition Hall (Asteria)
18:00	Gala Dinner (Salonica)