

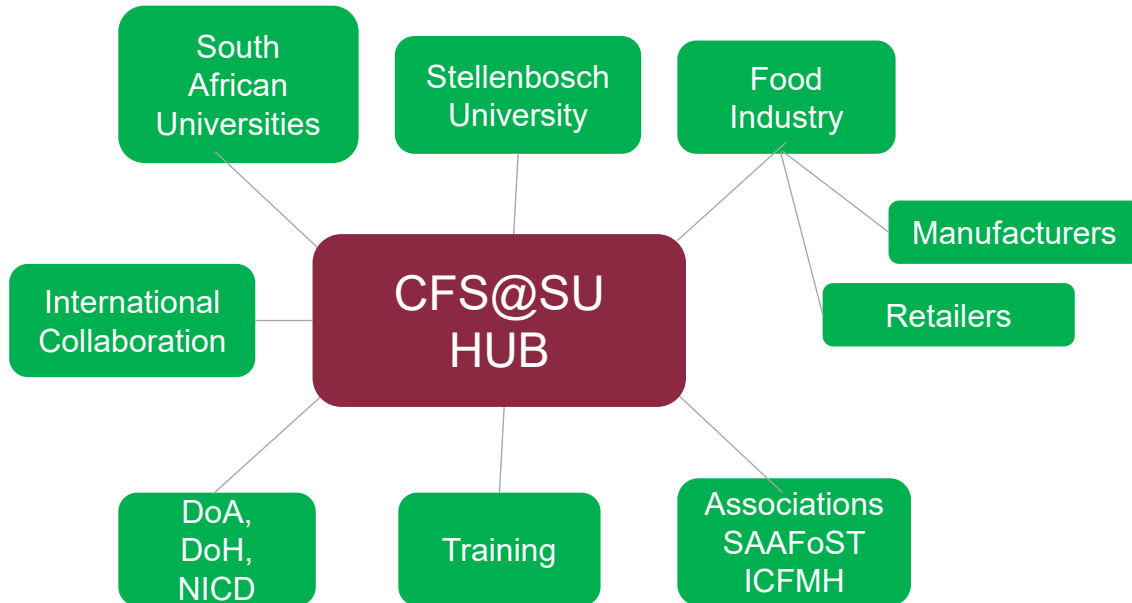


Prof Pieter Gouws

Centre for Food Safety

Centre for Food Safety - HUB

- Innovation through collaboration
- Multidisciplinary approach
- Partnered approach to strengthening the food safety system in SA
- It will support and encourage research partnerships and alliances with other entities, both nationally and internationally



Innovation through collaboration

“Our vision is to become Africa's leading research-intensive university, globally recognised as excellent, inclusive and innovative, where we **advance knowledge in service of society**,” Prof W de Villiers



Value Proposition to the Food industry

- Enhanced consumer safety within the South African food system

Value of the CFS@SU

- Research that makes a tangible difference to South Africa's food systems
- Contributing to critical mass and enhanced capability in the science of food safety
- Access to work of collaborative networks in South Africa and internationally
- Identification of emerging issues and guidance on addressing identified risks
- Enhanced knowledge dissemination at the science/academia/industry interface



Fundamental science and the application of science in the food industry



Research with impact



Effective collaboration with

- Industry
- Private – Public Partnerships

Multidisciplinary approach

- Industry collaborate with Academia

Knowledge sharing

- New processing technologies
- Understanding of Food Safety risks

Innovation through collaboration



scale
e.g. SME, large-scale company, international company

- institutional factors**
- resources
 - structure
 - willingness to change
 - processes
 - controlling

- relationship factors**
- communication
 - commitment
 - trust
 - culture
 - partner selection
 - image
 - expectations
 - experience
 - role of leadership
 - team expertise
 - conflicts

- output factors**
- objectives
 - knowledge transfer
 - technology transfer

level
e.g. leadership, staff



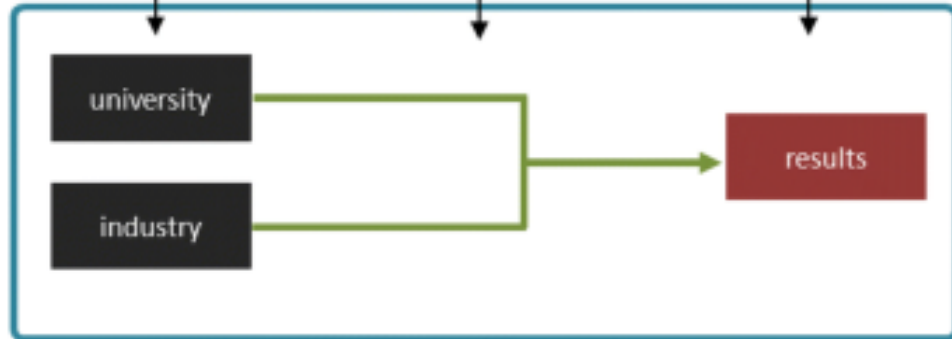
flexibility

honesty

clarity

potential moderators

potential moderators



You have to deliver!!

Flexibility

Honesty

Clarity

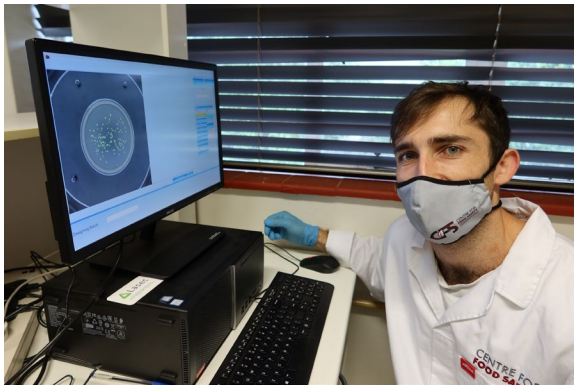
Awareness

phase
e.g. formation, establishing, evaluation

awareness

- framework factors**
- environment
 - intellectual property rights
 - contracts
 - geographical distance

discipline
e.g. social science, economics



Research Themes – Human health is closely linked with the health of animals and the environment

One Health approach

- Study of organism of food and clinical sources
- Antimicrobial resistance
- Whole genome sequencing in tracking food poisoning

Food safety and livestock production

- Antimicrobial resistance
- Replacement of growth promotors
- Linking water, animals, agriculture to emerging food pathogens

Prevention of food borne outbreaks

- Novel processing technologies
- Novel sanitizers
- Sanitizer resistance

Raising awareness of food safety

- The influence of various food safety practices within a retail chain store
- Consumer perceptions of food safety and food processing technologies



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South African Meat Processors Association

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QUESTIONS



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