All campuses of the Agricultural Research Council participated though a range of exhibition stands at the ARC Pavilion. The Infruitec-Nietvoorbij stand was a hive of activity, showcasing wine aromas as well as our range of PHAT jams.

Guests were invited to test their senses and participate in a sensory evaluation competition to win some great prizes. Sample bottles of our 2021 Pinotage were also available to taste, with orders done online and delivered straight to their door.

NAMPO HARVEST DAY

The Grain SA NAMPO Harvest Day was back with a bang this year after a two-year interruption as a result of the COVID-19 pandemic. For the first time in the Harvest Day’s history, the biggest agricultural show in the southern hemisphere, took place over 5 days, from 16 to 20 May 2022.
INSTITUTIONAL REVIEW PANEL VISIT

ARC Infruitec-Nietvoorbij was honoured to host members of the institutional review panel for their first in-person meeting in Stellenbosch on 16 May 2022. The review seeks to ascertain the extent to which the ARC is meeting its mandate, mission and objectives as outlined in the Agriculture Research Act, 1990 (Act no. 86 of 1990 as amended in 2001). Prof Bongani Ndimba made a short presentation outlining the campus. This was followed by a tour of some of the ARC services and offerings.

SA CHEESE FESTIVAL

ARC Infruitec-Nietvoorbij and ARC-Animal Production participated at the South African Cheese Festival from 30 April - 02 May 2022 at Sandringham Estate in Stellenbosch, which saw an average of 20 000 visitors per day! The exhibition gives producers and manufacturers an unique opportunity to showcase, promote and sell products to a captive audience of cheese lovers and wine connoisseurs.
THE FUTURE OF FOOD SECURITY

Melvi Todd, an MDA graduate and current PhD student of the Plant Bioactives Group, recently co-hosted a breakout room on Food Security at the 2nd Annual Smarter Sustainable Solutions Conference that was held at the Protea Hotel in Stellenbosch.

Recycling and sustainability, The Future of Supply Chain and Warehousing, The Future of Online Shopping and What's Next, Worldwide shipping patterns, logistics, fresh produce impact, and many other subjects were discussed at the event.

Melvi's breakout session focused on the potential for increased technology use throughout the supply chain to improve visibility, minimize waste, and maybe contribute to enhanced food security.

CARBON FARMING CONFERENCE

Researchers in the Soil, Climate and Water space of the ARC attended the Carbon Farming, Soil Conservation & New Technologies Conference from 1-3 June 2022 at the Protea Hotel Techno Park in Stellenbosch. The exhibition stand drew interest and opened the door for networking with prospective future partners and funders. Based on the theme "carbon farming, conservation and agriculture", a booklet was compiled of contributions from about 30 researchers across all ARC campuses.
Loriane Yanclo, is studying towards a PhD in Food Science at Stellenbosch University and the ARC. She is currently working towards understanding the impact of cold plasma treatments on physicochemical properties, phytonutrients and safety of fresh and minimally processed mango fruit.

“Science generates solutions for everyday life, manifesting itself as a fascination of the natural world we live in and helps us to answer the great mysteries. We are the future of tomorrow; we must work hard to develop our continent”.

Wynand van Jaarsveld is a PhD candidate in Plant Pathology. His research focuses on grapevine trunk diseases in rootstock mother plantations as well as its impact on the produced nursery vines. His goal is to help local farmers improve their farming techniques and yields by giving practical and realistic answers to everyday problems.

“Ultimately, I want to use the knowledge and skills that I obtain during this degree to contribute to food security, sustainable farming practices and supporting the farmers of our nation to live up to their full potential”.

Mboniswa Sisanda is studying towards a Diploma in Biotechnology. As a scientist, her goals are to make new discoveries while also gaining new knowledge and understanding. She is working on a fascinating yet challenging project involving the production of bio-energy from fruit waste. The initial phase involves the production of biogas from fruit waste (Grape pomace and Plum pomace).

“In three words, I can sum up my whole personal and professional life: I can win”!
Nandi Nyamende is a research and development enthusiast with a Masters degree in Food Science and Technology and is currently enrolled for a PhD in Food Science.

“My goal as a scientist is to offer cutting edge research solutions in the South African food industry. My research interests include non-thermal postharvest treatments, pathological and physiological disorders in the fruit industry in South Africa and addressing food security”.

Melvi Todd is in the final stages of completing a PhD in Food Science, entitled “Multi-stakeholder perspectives on food labels and the future of healthy eating”. Her goal as a scientist is to stay curious, and remain open to learning and unlearning so that she may play a part in making the world a better place.

"To me, science represents progress and hope. We know we will never be done, because new technologies are continually unlocking our ability to understand how things work today, how they worked in the past, and how they are likely to work in the future”.

MANDELA DAY