

The South African Society of Dairy Technology's Student evening



UNIVERSITEIT VAN PRETORIA
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Denkleiers • Leading Minds • Dikgopolo tša Dihlalefi

Date: 13 August 2024 | 16h30 - 18h00

**Venue: University of Pretoria, Department of Consumer
and Food Sciences, Old Agricultural Building.**

**Registrations are open
for virtual and physical attendance, please RSVP before
the 9th of August [HERE](#), or email info@SASDT.org.za.**

Space is limited.

Networking from 18h00 - 20h00



Presentation: Bacterial enumeration of probiotic and dairy starter cultures using flow cytometry

Biography: **Chloe Morrison** completed a BSc food science degree in 2023 with distinction. I am currently a BSc honours food science postgraduate student at the University of Pretoria and my honours research project involves evaluating the efficacy of flow cytometry to measure the viability of probiotics and starter cultures for use in yogurt.

I grew up in Johannesburg and loved playing waterpolo in high school. I still remain active and go to gym. Some of my main passions or interests outside of food science include fashion, music and more recently, padel.



Presentation: Packaging Material for Probiotic Viability in Yoghurt

Biography: **Zoa Wustrow**, acquired an International Advanced Management Diploma in Culinary Arts at the Culinary Institute of Cape Town before pursuing a BSc in Biochemistry and Genetics at the University of Cape Town.

I am now merging my passions for food and science by pursuing a BSc Honours in Food Science at the University of Pretoria with a research project in dairy science.



Presentation: The quorum quenching activities of probiotic *Lacticaseibacillus rhamnosus* and *Bifidobacterium* species - potential for inhibition of *Listeria monocytogenes* gastrointestinal tract infections

Biography: **Chrizelda Visser** is a food microbiologist studying towards a Masters degree in Food Science. Her postgraduate journey has been focused on the unconventional benefits of probiotics in food application.



Presentation: The effect of a probiotic yoghurt on gut microbiome, low-grade inflammation and weight status of obese South African women

Biography: **Gabriela Lourenco**, MSc Nutrition Candidate, University of Pretoria. Currently investigating the impact of probiotic yoghurt on gut microbiome, inflammation, and weight in obese South African women. Experienced in research design, implementation, and management. Passionate about translating research into practical solutions. Also contribute to community health initiatives by serving as a Community Coordinator at PAN South Africa, a health and medical non-profit organisation.

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