

food & beverage REPORTER

October 2026

SOUTH AFRICANS WANT MORE FROM THEIR DAIRY PRODUCTS

THE INSIGHTS, INGREDIENTS AND PROCESSING
TECH GIVING YOUR BRAND AN EDGE

**VEGA: A NEW ERA
IN SELF-SUFFICIENT
LEVEL SENSORS
HAS LANDED**

**SA YOUTH
DELIVERS
VALUE FOR
EMPLOYERS -
HERE'S HOW**

**2030's circularity targets - what's next from
The South African Plastics Pact**

On the road to the future? We've got smart measurement technology.



The journey to a smarter future begins now. VEGA's intelligent level and pressure instrument solutions simplify everyday operations – with reliable sensor data analysis, secure industrial communication, you can streamline your logistics and inventory management. This is how efficiency becomes standard: secure, connected, and future-ready.

Everything is possible. With VEGA.

Building skills, improving processes and advancing circular packaging

South Africa's food and beverage industry depends on its ability to develop people, respond to changing consumer needs and improve operational efficiency. In this issue, we examine how workforce development, dairy nutrition, digital measurement and plastics circularity are shaping business decisions across the value chain.

Access to skilled and trainable employees remains a priority for food manufacturers, processors and suppliers. **SA Youth**, South Africa's largest online youth recruitment platform, connects employers with more than five million registered work seekers. For food and beverage businesses seeking to recruit young talent, develop skills, and build future workforce capacity, this platform offers a way to identify candidates and support employment opportunities.

Consumer demand is also influencing product development. **Kerry** research indicates that 81% of consumers are motivated to stay in good health when making food purchasing decisions, while 37% look for high-protein content. These findings highlight opportunities for South African dairy manufacturers to develop products that combine nutritional value, protein content, digestive health benefits and consumer enjoyment.

Technology is another focus. **VEGA** demonstrates how battery-powered radar level sensors can support digitising bulk liquid and solid measurement, connecting vessels and supply-chain operations to Internet of Things (IoT) systems. For manufacturers and logistics providers, improved measurement and data integration can support process visibility and operational management.

Meanwhile, the **South African Plastics Pact** has elected a new Steering Committee to guide industry collaboration towards its 2030 circular economy targets. Packaging design, recyclability, recycled content, reuse and recycling rates remain central to the sector's work.

These developments reflect the interconnected challenges facing South African food and beverage businesses. Read this issue of *Food & Beverage Reporter* for insights into recruitment, dairy innovation, industrial digitalisation and sustainable packaging, and consider how these developments could inform your organisation's next steps.

Simon

Editor

Simon Foulds
WhatsApp +447840535794
editor@fbreporter.co.za

Advertising

Wendy Breakey
wendy@fbreporter.co.za
083 653 8116

Design & Layout

Jane Prinsloo

Contributors

Lesedi Kubayi
Robert Erasmus

Published by

Food & Beverage Reporter
47 Tugela Terrace
Jacaranda Street
Linden Ext
2195

www.fbreporter.co.za



Endorsed by the SA Association of
the Flavour & Fragrance Industry.



Endorsed by SAAFoST

06 Industry News

When Mexican flavour meets Mzansi

New PolyAI recycling plant launched

Aquella scoops numerous awards

Rainbow Chicken fuels convenience food trend

Cosmically good

Rooibos adds a new twist to heritage favourite

SA coffee gets quality recognition

A leading award for Inverroche Distillery



10 Colours and Flavours

GNT secures independent verification



12 Advertorial

Four reasons SA Youth belong in your recruitment strategy

14 New Products

Taking functional drinks to the next level

Booberries boost breast awareness

Black Cat launches Creamia

16 Formulation update

Prinova targets emerging wellness trends



17 Dairy

Life-stage insights shaping dairy's future

Reformulating SA dairy for more nutrition

Protecting product and process integrity in dairy

Food health and modern nutrition

Milk price reduction threatens dairy sustainability

Rapid microbial screening



26 Processing Tech

Alfa Laval's focus on Africa

VEGA: Self-sufficient level sensors enable seamless integration

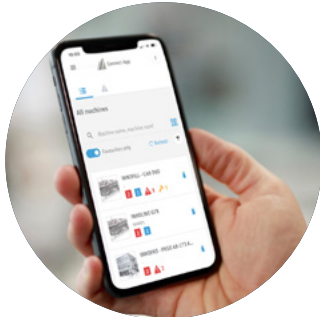
Tray packing automation for a competitive poultry industry

fbr Contents

32 BrauBeviale

KHS: Turnkey solutions from a single source

Valve technology reduced tank requirements in breweries



38 Waste

Growing our way to greater energy security

40 Safety & Hygiene

Smart pest control is the new standard

42 Heating & Cooling

A chilled HVAC partnership Discovery Zone 2027

44 Transport & logistics

SAPICS – speed is the new competitive currency

46 Event

FASA focuses on growth

Packaging 44

REPORTER

Slice | Dice | Strip | Shred | Puree



Boundless Food Cutting Solutions

Urschel designs and manufactures high capacity, precision food cutting machinery designed for rugged production environments.

Sanitary and dependable in design. Rely on Urschel cutting solutions to effectively process all types of products.

Explore more cutting solutions at heatandcontrol.com/urschel



#1 Best selling provider of industrial cutting machinery throughout the world.

© Urschel, Urschel logo symbol, and The Global Leader in Food Cutting Technology are registered trademarks of Urschel Laboratories, Inc. U.S.A.

HEAT AND CONTROL

South Africa Exclusive Supplier
info@heatandcontrol.com | +27 21 948 5934

Where Mexico meets Mzansi

South African consumers are increasingly embracing Mexican-inspired food as part of their regular meal repertoire, signalling a broader shift towards convenient and customisable global flavours. According to the latest six-month retail data to August 2026 sourced from DataOrbis, the category highlights exceptional growth:

- Meal kits and taco formats: +161%, compared with category growth of 1.4%
- Sauces and salsas: +108%, compared with competitive-set growth of 74%
- Mexican seasonings: +207%

The growth follows Rialto's assumption of Old El Paso's local distribution in mid-2025. As part of the Libstar Group, Rialto has since focused on re-establishing retail listings and strengthening the brand's national availability.



Derek Couzens, Managing Executive of Rialto, says the performance reflects changing consumer needs and a growing interest in meal solutions that combine convenience, flavour and flexibility.

"Mexican-inspired food is moving beyond the occasional 'taco night' and becoming a broader meal occasion. Consumers can adapt these formats to different tastes, budgets and dietary preferences, making them relevant for everything from quick weeknight meals to informal entertaining," he said.

Tetra Pak commissions new PolyAl recycling plant to accelerate South Africa's carton recycling drive

Tetra Pak has commissioned a new PolyAl processing plant in Germiston, a R19 million investment that will help convert used beverage cartons into new industrial products and aims to increase the country's carton recycling rate to 40% by 2030.

The plant separates the polyethylene and aluminium layer, known as PolyAl, from used beverage cartons once the paper fibre has been recovered for papermaking. The recovered PolyAl is processed into pellets, which manufacturing partner Timber Plastics converts into finished products including outdoor furniture, roof tiles and pipes. The Council for Scientific and Industrial Research (CSIR) has supported product development, helping validate applications such as roof tiles designed to compete with traditional cement products and pipes being developed as an alternative to conventional high-density polyethylene (HDPE) piping.

"We've worked quite hard with a variety of partners," said Masale Manoko, Head of Sustainability for Tetra Pak Southern Africa. "The CSIR being one of them, whereby we develop applications that are suitable to the South African market and make sure that we continue to drive innovation."

Manoko said the investment builds on several years of progress in the country's carton recycling rate, which has grown from 8% in 2023 to 33% currently. "It's not been easy," he said. "But here we are today."

Tetra Pak has backed that progress with targeted infrastructure investment, including a monitoring system giving real time visibility of collection points and buyback centres across the country, and a team of graduates deployed across all nine provinces to work directly with buyback centres and collectors, resolving on the ground challenges every two weeks.

Impact recovers the paper fibre from used cartons at

its mill, while Timber Plastics manufactures the recycled PolyAl into finished products. Petco, the producer responsibility organisation that coordinates collection under South Africa's extended producer responsibility regulations, works with waste reclaimers, buyback centres and municipalities to channel cartons into the recycling system. Petco, marking 22 years since its establishment this month, has seen its liquid board packaging scheme performance grow from 8% to 33% under this partnership.

Manoko said waste pickers who collect and sort cartons remain essential to the process. "This whole process that you see here involves partners in each and every stage," he said. "We cannot do it alone."

Government has signalled continued review of the extended producer responsibility framework, aimed at strengthening requirements for producers not yet investing at Tetra Pak's level.

"I'm hoping that this plant keeps on unlocking new value and we continue to innovate on new products," said Manoko. "Watch the space, there's a lot more to come."



Homegrown KZN beverage scoops multiple national and international taste awards

It's been an award-winning season for one of KwaZulu-Natal's biggest beverage success stories, aQuellé. The homegrown brand is celebrating a double achievement after receiving multiple accolades at the Aurora International Taste Challenge and South African Food & Beverage Awards.

Competing alongside hundreds of the best food and beverage products judged by independent industry experts, aQuellé secured awards across three of its best-loved products, with its proudly South African Mzansi Mango Flavoured Sparkling Drink earning the highest accolade – Double Gold – at both prestigious competitions.

"We are incredibly grateful for receiving this recognition from two respected industry award programmes, and it confirms we're achieving our goal of delivering products that consumers genuinely enjoy,"



says Sharon Combrink, Marketing Manager.

"From the start, our natural spring water has been a favourite among South Africans, and we continue to grow on this popularity by developing our flavoured beverage range according to local tastes. These awards recognise our team's dedication to quality and innovation, which is truly an honour!"

Consumer demand for convenient meals puts taste and nutritional value in focus



Protein remains an important part of a balanced meal, particularly for growing children. Chicken is an important protein source in South Africa, and Rainbow Chicken's focus on delivering quality products supports its vision to feed families and nourish the nation.

As a fully integrated poultry producer focused on all stages of chicken production, from farm to fork, Rainbow understands the importance of maintaining rigorous standards to deliver high-quality products to its customers. As a proudly local brand for over 60 years, the company also recognises that consumers' needs are evolving. Innovation therefore remains an

important part of its strategy, enabling the business to respond to changing consumer needs and lifestyles.

Rainbow's Simply Chicken is the No Drama Chicken, offering 100% chicken meat in a range of convenient products designed to make mealtimes easier, without compromising on what matters to consumers.

In a recent survey of more than 400 Home Tester Club members who tried Simply Chicken, the response was overwhelmingly positive. 98% of taste-testers said they would highly recommend the Simply Chicken products, while the range achieved an overall score of 4.7 out of 5.

Nine out of every 10 members also said that Simply Chicken tastes 100% like chicken meat, while around 90% of the moms surveyed said the cheese options were a firm favourite with youngsters as well as the wider family.

The findings highlight a simple consumer reality: people want quick and easy meal solutions that fit into their busy lives, but they are not prepared to compromise on taste, quality or nutritional value.

"Consumers are looking for ways to make mealtimes easier, particularly during the busy week, but convenience should not mean compromising on the quality of what you serve your family," says Nhlakanipho Ngubane, Brand Manager for Simply Chicken. "The range gives families a convenient option made with 100% chicken, so there is less uncertainty and less fuss around mealtimes."

First South African harvest of Cosmic Crisp™ apples arrives exclusively at Checkers

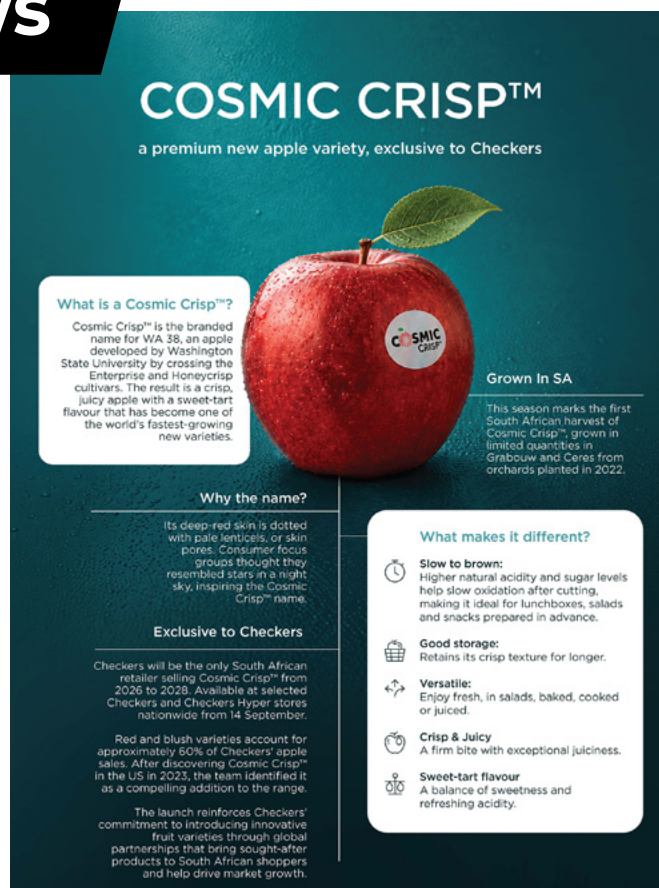
South African shoppers can now discover Cosmic Crisp™, a premium apple variety with a crisp, juicy bite and balanced sweet-tart flavour, available exclusively at selected Checkers and Checkers Hyper stores nationwide.

Originally developed by Washington State University in the US, Cosmic Crisp™ has become one of the world's fastest-growing new apple varieties. Following initial plantings in 2022, growers in Grabouw and Ceres in the Western Cape are now bringing the inaugural South African crop to market.

The apple takes its name from the pale skin pores, otherwise known as lenticels, scattered across its deep-red skin, which resemble stars against a night sky.

One of Cosmic Crisp's most distinctive characteristics is its ability to resist browning once cut, making it ideal for lunchboxes, salads and snacks prepared ahead of time. Developed from a cross between the Enterprise and Honeycrisp varieties, it also retains its crisp texture during storage and can be enjoyed fresh, sliced, baked, cooked or juiced.

"Red and blush apples account for around 60% of our apple sales, making them a clear favourite among our customers," says Quintin Paladin, General



COSMIC CRISP™
a premium new apple variety, exclusive to Checkers

What is a Cosmic Crisp™?
Cosmic Crisp™ is the branded name for WA 38, an apple developed by Washington State University by crossing the Enterprise and Honeycrisp cultivars. The result is a crisp, juicy apple with a sweet-tart flavour that has become one of the world's fastest-growing new varieties.

Grown In SA
This season marks the first South African harvest of Cosmic Crisp™, grown in limited quantities in Grabouw and Ceres from orchards planted in 2022.

Why the name?
Its deep-red skin is dotted with pale lenticels, or skin pores. Consumer focus groups thought they resembled stars in a night sky, inspiring the Cosmic Crisp™ name.

Exclusive to Checkers
Checkers will be the only South African retailer selling Cosmic Crisp™ from 2026 to 2028. Available at selected Checkers and Checkers Hyper stores nationwide from 14 September.

Red and blush varieties account for approximately 60% of Checkers' apple sales. After discovering Cosmic Crisp™ in the US in 2023, the team identified it as a compelling addition to the range.

The launch reinforces Checkers' commitment to introducing innovative fruit varieties through global partnerships that bring sought-after products to South African shoppers and help drive market growth.

What makes it different?

- Slow to brown:** Higher natural acidity and sugar levels help slow oxidation after cutting, making it ideal for lunchboxes, salads and snacks prepared in advance.
- Good storage:** Retains its crisp texture for longer.
- Versatile:** Enjoy fresh, in salads, baked, cooked or juiced.
- Crisp & Juicy:** A firm bite with exceptional juiciness.
- Sweet-tart flavour:** A balance of sweetness and refreshing acidity.

Manager of Freshmark, Checkers' fruit and vegetable procurement and distribution arm. "After tasting Cosmic Crisp™ in the US, we recognised its potential for the South African market. It combines the sweetness, juiciness and crisp texture shoppers already enjoy with the added benefit of staying fresher for longer once cut, making it a distinctive addition to our apple range."

JDE South Africa's coffee portfolio earns independent recognition for quality

Four accolades across multiple formats within two of JDE South Africa's heritage coffee brands are providing independent recognition of quality across its portfolio, with Jacobs and Douwe Egberts products earning gold and silver honours at two respected taste and quality competitions.

Jacobs Krönung Pure Instant, Douwe Egberts Excellent Gold Nespresso Compatible Capsules (NCC) and Douwe Egberts Ready To Drink Iced Cappuccino each received Gold at both the Aurora International Taste Challenge and the South African Food & Beverage Awards, while Jacobs Vanilla Cappuccino received Silver at both competitions.

The recognition spans across both JDE South Africa's established coffee brands and different formats, from Jacobs Krönung's Pure Instant coffee experience to Douwe Egberts' NCC and ready-to-drink iced coffee offering. Together the results highlight the breadth of the portfolio and JDE's focus on delivering quality across different coffee occasions.



Douwe Egberts also secured strong results, with Excellent Gold NCC and Ready To Drink Iced Cappuccino both receiving Gold at the two competitions. The recognition reflects the brand's ability to deliver quality across different formats while remaining rooted in its long-standing coffee heritage.

"Jacobs and Douwe Egberts have both been part of South African mornings for generations, so having our coffees recognised by independent judges means a great deal to the team," adds van Niekerk. "It is a reminder that the small rituals people build their mornings around deserve to be built on real quality. We are proud that our coffee has earned its place in homes across South Africa."

Rooibos adds a local twist to a heritage favourite



As South Africa celebrates Heritage Month, one of the country's best-known indigenous ingredients has found a new place in a much-loved Cape tradition.

The 2026 World Koesister Day Competition, held in September at Makers Landing at the V&A Waterfront in Cape Town, challenged chefs and aspiring young cooks to reinterpret the traditional Cape Malay koesister using Rooibos as this year's heritage ingredient.

It follows the use of spekboom in last year's competition and builds on the simple idea behind the reimagined World Koesister Day, introducing young culinary talent to indigenous South African ingredients while preserving the character and story of the koesister.

The winning creation came from 24-year-old Cape Town chef Huwitt Strydom, who worked Rooibos into the warm spices and sweetness traditionally associated with the koesister.

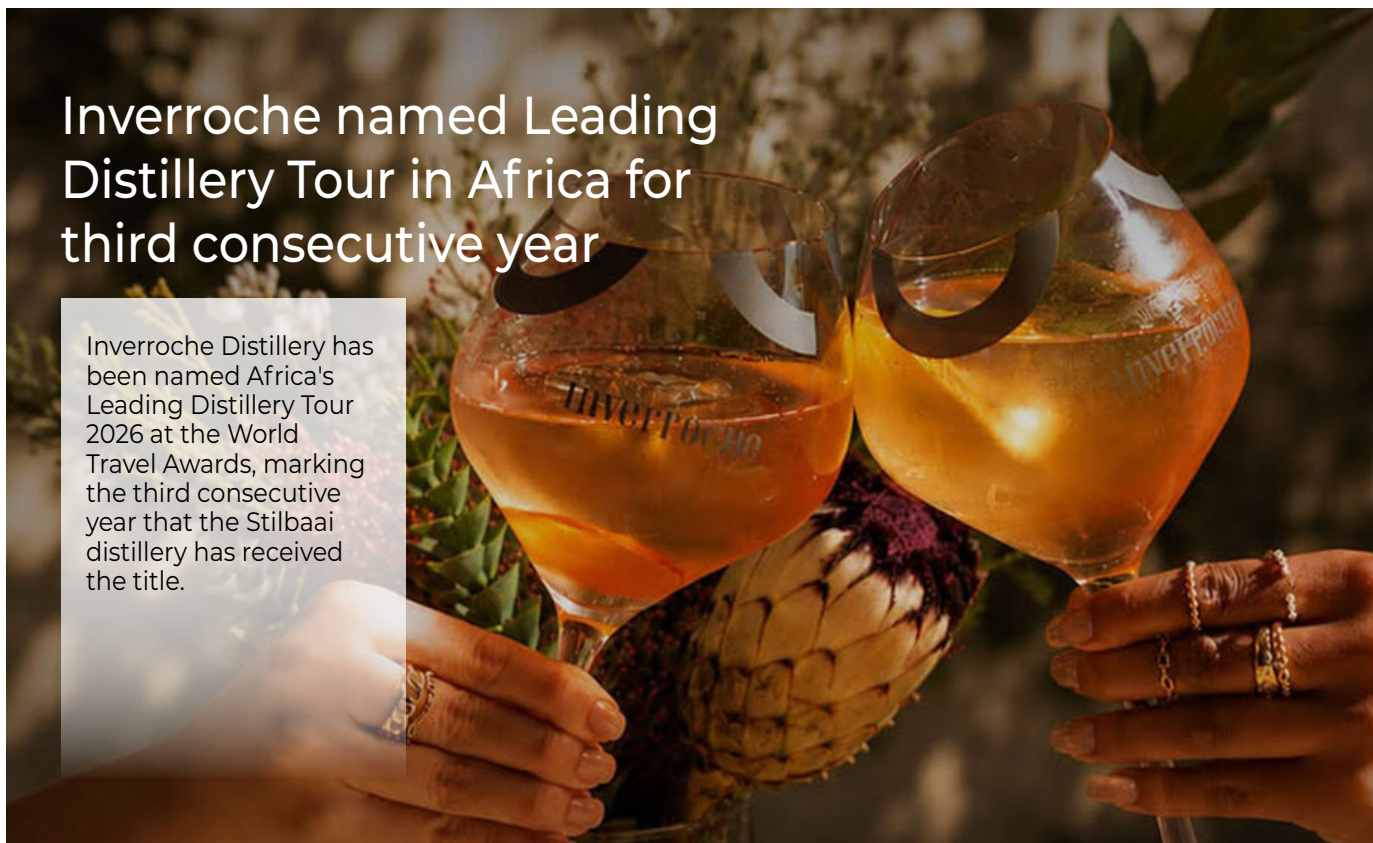
The pairing brings together two distinctly South African food stories. Rooibos, the indigenous plant *Aspalathus linearis*, is cultivated primarily in the Cederberg region and has become one of South Africa's best-known agricultural products, enjoyed locally and internationally.

Adele du Toit, spokesperson for the SA Rooibos Council, says the competition demonstrates how familiar South African ingredients can find new expression.

"Rooibos is one of those ingredients that is unmistakably South African, yet its versatility gives us so many ways to reinterpret how we use it. Seeing it paired with a traditional koesister during Heritage Month is a great example of how we can celebrate our food heritage while also giving familiar ingredients and traditions a fresh expression."

Inverroche named Leading Distillery Tour in Africa for third consecutive year

Inverroche Distillery has been named Africa's Leading Distillery Tour 2026 at the World Travel Awards, marking the third consecutive year that the Stilbaai distillery has received the title.





GNT secures independent verification of Product Carbon Footprint methodology for plant-based EXBERRY® colours

GNT has become one of the first food colour manufacturers worldwide to have its Product Carbon Footprint (PCF) methodology independently verified in line with the ISO standard.

The PCF calculations account for the total greenhouse gas emissions produced across the entire lifecycle of each EXBERRY® colouring ingredient, including agriculture, energy use during production, and transportation.

The figures therefore give food and beverage brands access to measurable, credible information for their own sustainability reporting, decision-making, and marketing materials.

GNT creates EXBERRY® colours from non-GMO fruits, vegetables, and plants. Due to its closely managed supply chain, the company already has a corporate carbon footprint verification in line with the GHG Protocol that covers every stage of colour production (scopes 1 to 3).

TÜV SÜD, a leading global supplier of testing and certification services, has now confirmed that the cradle-to-gate methodology GNT uses to calculate EXBERRY® PCF figures aligns with the requirements of ISO 14067.

Petra Thiele, Managing Director at GNT Group, said: “GNT is committed to the highest sustainability standards, and transparency and trust are a vital part of that. This important milestone now ensures our customers can rely on carbon footprint data that has been independently verified against the ISO standard.”

GNT currently holds an EcoVadis Platinum award for its sustainability performance, ranking it among the top 1% of companies in the food manufacturing industry.

GNT's Senior Sustainability Specialist, Akshat Rawat, said: “We've made it our mission to produce plant-based ingredients that drive a healthier future for people and planet. We work closely with our customers on their decarbonization journeys, and our verified PCF data gives them the information they need to maximize product sustainability.”

www.exberry.com



Accredited Testing That Opens Global Markets

Unlock new market opportunities with ISO/IEC 17025-accredited essential oil testing from NMISA. Receive internationally recognised Certificates of Analysis, without the cost and delay of sending samples overseas.

Our SANAS-accredited testing delivers accurate, globally trusted results to help you:

- Meet export requirements
- Reduce testing costs
- Shorten turnaround times
- Strengthen buyer confidence

Test locally. Trade globally.



For more information: Tel: +27 12 947 2800 • Email: info@nmisa.org • www.nmisa.org

Four reasons SA Youth belongs in every employer's recruitment strategy



Every employer needs a reliable supply of people who can serve customers, support growth and develop into tomorrow's experienced workforce. At the same time, millions of young South Africans are ready to work, learn and contribute, yet many remain disconnected from opportunities that could help them build careers and gain experience. For employers, this represents one of the country's greatest untapped talent opportunities.

SA Youth is South Africa's largest online youth recruitment platform, connecting employers to a pool of more than five million registered work-seekers. The platform provides matching, assessment and recruitment tools to help employers identify suitable candidates quickly and effectively for real roles. For employers, that means access to more young talent, better insight into candidate potential and a practical way to identify people who can grow with the business.

Entry-level recruitment gives employers the opportunity to shape young talent around their own systems, service standards and operating models. This is why leading franchises, including McDonald's South Africa, Nando's and Steers, are hiring through SA Youth. The platform gives them access to a national pool of young work seekers, who are ready to be trained for real roles, to grow within the business and to strengthen frontline operations.

Here are four ways SA Youth delivers that value for employers.

1. Reach talent nationally and recruit locally

SA Youth gives employers immediate access to more than five million young work-seekers across South Africa, with geo-matching that helps businesses find candidates near a specific store, restaurant, factory or office. Employers can recruit at national scale or source locally for specific sites and shift patterns. This makes it easier to fill entry-level roles where talent is needed while supporting shorter commutes, reliable attendance and stronger retention.

Because the platform is data-free for young people, businesses can reach a broad, diverse pipeline of candidates across communities who are ready to learn, contribute and grow.

2. Discover capability beyond the conventional CV

SA Youth helps employers identify capabilities that a conventional CV can miss. The SA Youth CV captures skills developed through volunteering, community initiatives, public employment programmes, self-employment and informal work. Behavioural screeners, problem-solving assessments, voice notes and customised questions give recruiters clearer evidence of qualities such as reliability, adaptability, customer orientation and learning potential. These insights support faster, more confident shortlisting for entry-level roles and help employers recruit for the capabilities that shape performance.

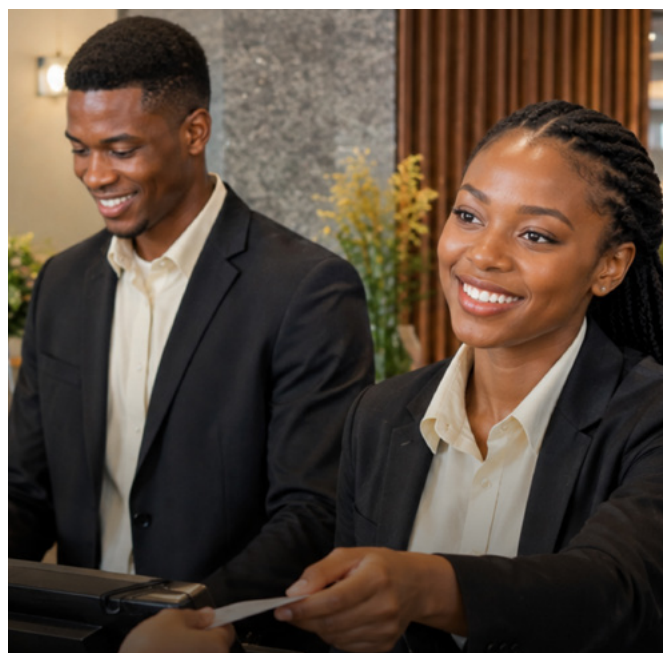
“The platform provides matching, assessment and recruitment tools to help employers identify suitable candidates quickly and effectively for real roles”

3. Recruit easily, with support when you need it

Employers can post opportunities, manage applications and move candidates through recruitment on an always-on self-service platform. Dedicated employer support and a WhatsApp support channel provide guidance for a first campaign or coordinated hiring across multiple locations. More than 3,500 employers across sectors already recruit through SA Youth, demonstrating the platform's value for businesses of different sizes and hiring needs.

4. Build more than your workforce

Every vacancy filled through SA Youth delivers value beyond the role itself. The young people who join your business today will help shape South Africa's economy tomorrow. Every opportunity creates experience, confidence and capability that extends far beyond a single role or organisation. As more young people enter and progress in the world of work, businesses gain access to deeper pools of talent, fresh perspectives and new ideas, while the country benefits from greater participation, innovation and growth. By recruiting through SA



Youth, your business helps build the workforce, leadership and entrepreneurial talent that will drive South Africa forward for decades to come.

SA Youth has already connected more than 1.7 million young people to earning opportunities. Every employer that recruits through the platform adds to that momentum: gaining access to motivated entry-level talent, giving young people the experience and income from which careers can grow, and helping to build the workforce South Africa needs for the future.

**Recruit on SA Youth
at sayouth.co.za.**

**It is fast to post, easy to use
and gives you access to the
talent your business needs
today and tomorrow.**

www.sayouth.co.za

RECRUIT ENTRY-LEVEL TALENT NATIONWIDE.
Recruit on sayouth.co.za

SA YOUTH
Powering South Africa's youth workforce.

Reboost takes functional drinks to the next level with new caffeine-free Reboost Plus Range

Reboost Plus introduces three caffeine-free sparkling drinks, each bringing a distinct functional proposition to the growing Reboost portfolio.

Reboost is expanding beyond its established energy drink offering with the launch of Reboost Plus, a new caffeine-free sparkling drink range that extends the Reboost portfolio into the functional beverage space.

It is more than a flavour extension.

While Reboost has built its presence around energy drinks traditionally formulated with ingredients such as caffeine, taurine, guarana and B vitamins, Reboost Plus takes the brand into new territory: caffeine-free sparkling drinks designed around differentiated ingredients and everyday consumer needs.

The new range launches in three variants:

- **Reboost Plus Triple Citrus** – caffeine-free with Vitamin C and Zinc to support normal immune function, plus glucose for energy.
- **Reboost Plus Prickly Pear & Passion Fruit** – caffeine-free with probiotics to support everyday wellbeing.
- **Reboost Plus Cranberry** – caffeine-free with Calcium, Zinc and Magnesium.

The distinction is simple, but significant: Reboost Plus is not one proposition in three flavours. Each variant brings something different to the range.

“Reboost Plus represents an exciting evolution for the brand,” says Silungile ‘Slu’ Cebekhulu, Brand Manager at The Beverage Company. “We wanted to give consumers more choice within the Reboost portfolio and introduce a range where each variant offers something distinct. It allows us to evolve with changing consumer preferences while keeping Reboost accessible, relevant and part of everyday South African life.”

Expanding what Reboost can offer

The launch comes as the beverage aisle itself is changing.

Consumers are increasingly looking beyond taste and refreshment alone, creating new opportunities for beverage brands to think differently about the role their products play in people's everyday routines. For Reboost, that shift presented an opportunity to expand what the brand can stand for.

Rather than replacing its established energy drink offering, Reboost Plus broadens the portfolio, giving consumers a caffeine-free alternative while introducing differentiated functional propositions across the three variants.

“Consumers have more choice than ever before, and that means brands have to give them compelling reasons to choose,” says Cebekhulu. “For us, Reboost Plus is about meeting the changing consumer in a way that still feels unmistakably Reboost. It is familiar enough to belong to the brand, but different enough to open up a new space for us.”

Reboost is not launching 'Plus' quietly

Under the campaign platform Live on the Plus Side, Reboost is putting significant marketing weight behind the new range.

The integrated launch is designed to take Reboost Plus into the environments where South Africans already move, shop, study, scroll and socialise, creating visibility across multiple moments in the consumer journey.

The campaign brings together more than 150 content creators, activations across nine universities, 350 digital billboards nationally, forecourt media, retail point-of-sale, digital and social media, commuter touchpoints and experiential activations.

Rather than treating creators, retail, digital, out-of-home and on-the-ground experiences as isolated channels, the campaign is designed to build repeated encounters with Reboost Plus across everyday consumer touchpoints.

“Live on the Plus Side is about choosing to see the good in everyday life,” says Cebekhulu. “It is that glass-half-full mindset: finding the good in everyday moments and choosing to make the most of them. We wanted the campaign to feel uplifting, vibrant and above all human, because Reboost Plus isn't simply about introducing a new range. It's about giving consumers another way to see, feel and experience what Reboost can be.”

Three propositions. One plus side

Across all three variants, the point of difference is deliberate: Reboost Plus gives consumers a caffeine-free alternative while moving the brand into a different space from its established energy drink offering. Rather than applying one proposition across multiple flavours, the range has been developed so that each variant brings something distinct to the portfolio.

Together, the range signals a broader evolution for Reboost, expanding what the brand can offer consumers while retaining the accessibility and everyday relevance it has built its name around.

With Reboost Plus, the brand is expanding what Reboost can mean to consumers. Its established energy range continues to play its role, while Plus creates a new caffeine-free space within the portfolio, built around differentiated functional propositions and more ways for consumers to choose what fits their everyday lives.



More than a berry: Booberries™ help turn breast cancer awareness into action

This October, during Breast Cancer Awareness Month, limited-edition Booberries™ cups of locally grown blueberries will be available exclusively at Checkers stores nationwide.

For every cup sold, BerryWorld and Checkers will each donate R1, contributing a combined R2 per cup to PinkDrive, a non-profit organisation that provides breast-health education and screening services to people who are medically uninsured or face barriers to accessing healthcare. Its mobile health units provide services including clinical breast examinations, mammograms and health education. In addition, Discovery Vitality will make a donation to PinkDrive to further support breast-health education and screening services, helping turn breast cancer awareness into action.

While awareness of breast cancer has grown, conversations about breast health, screening and early detection often happen too late. Yet research consistently shows that earlier detection can improve treatment outcomes. Booberries™ are designed to help spark those conversations. Through their playful name and links to key resources via a QR code, the limited-edition cups encourage shoppers to know what is normal for their bodies, talk more openly about breast health and take action when something feels different.



Checkers believes retailers can play a role beyond providing access to quality, nutritious food by encouraging healthier behaviours and helping customers make more informed choices. This approach is already reflected in its partnership with Discovery Vitality, which rewards Vitality members for choosing from a range of more than 2,500 HealthyFood products, including Booberries.

Booberries™ builds on BerryWorld's successful international breast cancer awareness campaign, which launched in the UK in 2024 and has continued to grow each year, expanding into European markets including France and Norway.

New Black Cat Creamia - a tasty, smoother, creamier and sweeter peanut butter experience

As Black Cat celebrates 100 years as a South African household favourite, the brand is marking the milestone by looking ahead to what South Africans want today: good, tasty food that gives them value in a way that makes everyday life a little better.

Black Cat Creamia, a new peanut butter variant that is smoother, creamier and sweeter than the original, gives South Africans a fresh way to enjoy a familiar favourite. Creamia is about more than just taste. Available in a generous 1kg pack at more of an affordable price point, the new variant is designed to offer more peanut butter for everyday households without adding unnecessary pressure to the consumers' pockets.

Creamia also introduces a fresh look to the Black Cat range, with packaging designed to clearly distinguish the new variant while retaining the familiarity of the Black Cat brand that generations of South Africans know and trust.

The launch comes as Black Cat reaches its 100-year milestone – a century of being part of South



African breakfasts, lunchboxes, snacks and family moments. While the anniversary celebrates where the brand has come from, Creamia is focused on where it is going next.

Prinova targets emerging wellness trends with new nutrition concepts



Prinova will highlight its functional nutrition capabilities with a range of great-tasting, on-trend new concepts at SupplySide Global 2026.

The supplier will demonstrate innovative functional beverage and supplement concepts that address key consumer trends. They include:

- **PreSip & PostSip** – a hangover recovery concept comprising a PreSip capsule to consume prior to drinking and a PostSip stick pack for the morning after, both containing Setria® (L-glutathione) to support natural detoxification processes. PreSip also features ginger root extract and milk thistle extract, while PostSip includes natural caffeine, plus an electrolyte blend to support hydration. Prinova's proprietary research has highlighted Performance+ as a key megatrend. Within this, "post-social recovery" is a growing area of interest, seeing a rise in products featuring ingredients that aim to counteract the "day after" effects of alcohol.
- **Clear protein powder beverage** – a clean-tasting, refreshing drink in sherbet flavor offering high-protein functionality without the heaviness of a traditional shake. Protein remains a megatrend, with Innova Market Insights research showing that three in five consumers intend to boost their protein intake compared to last year. Between 2020 and 2024 alone, the number of high-protein drinks grew

by 122%, with clear protein emerging as an in-demand solution.

- **Sunproof** – a "love your skin from within" supplement concept containing Setria® and Lutemax 2020 (marigold flower extract), both of which offer antioxidant benefits. It taps into the growing consumer awareness, particularly among Gen Z and Millennials, of the relationship between inner wellness and outer beauty, which is driving product demand and innovation.

Dan Force, VP Innovative Products & Customer Category Management at Prinova USA, said: "We are delighted to showcase our great-tasting, functional nutrition concepts. They highlight how we can help brands develop on-trend products in delicious, convenient formats that meet the needs of today's consumers. Offering market insights, formulation expertise and a vast range of ingredients and premix solutions, Prinova is the ideal partner for creating exciting, functional nutrition products with real shelf appeal."

www.prinova.com

Life-stage insights shaping dairy's future

IFF a global leader in flavours, fragrances and health and biosciences, published its latest resource, Dear Dairy: The Life Stages Guide. This strategic guide reveals how manufacturers can unlock new opportunities by aligning dairy innovation with consumers' evolving needs throughout life.

Dairy is one of the few categories that evolves alongside consumers throughout their lives," said Rogerio de Almeida Prado, Vice President of Global Dairy & BBC (Bakery, Bars and Confectionery) for IFF Taste. "Over time, expectations change. What builds trust in childhood may need to support identity, convenience or vitality later in life. Dairy innovation will be defined not by a single trend, ingredient or claim but an understanding of what consumers need at different times of their lives — and why."

Drawing on insights from Panoptic™, IFF's proprietary trend and foresight capability, the guide explores how consumer priorities, lifestyles and purchasing behaviors shape dairy choices, from childhood through healthy ageing. The guide identifies four key life stages, each defined by distinct consumer expectations and opportunities for innovation:

Taste of Nourishment

Children connect with dairy through taste, texture and enjoyment, while caregivers prioritise balanced nutrition. Success lies in delivering both sensory appeal and nutritional confidence, such as products that provide reduced sugar without compromising creamy texture or great taste.

Taste of Growth

During adolescence and young adulthood, dairy shifts from being given to being chosen. Products become a reflection of identity, lifestyle and values. Protein, energy, gut health and better-for-you benefits may capture attention, but lasting relevance depends on delivering them through products that feel authentic, aspirational and genuinely worth choosing.

Taste of Balance

As responsibilities grow, consumers seek products that simplify healthy choices and fit seamlessly into their daily routines. Successful dairy products combine functional benefits, convenience and enjoyable sensory experiences.



Concept innovations for each life stage

- **Yogipop, Taste of Nourishment stage:** A spoonable yoghurt that uses IFF's FLAVORFIT™ solutions to maintain a delicious strawberry taste and creamy texture in reduced-sugar products, delivering an enjoyable experience that appeals to children.
- **Sunrise Protein, Taste of Growth stage:** A refreshing high-protein beverage that leverages IFF's RE-IMAGINE and RE-MASTER platforms to overcome bitterness and improve enjoyment.
- **Strawbana, Taste of Balance stage:** A powdered smoothie sachet that uses IFF TASTE DESIGN™ to create a convenient, protein-rich beverage experience.
- **High-protein Vanilla Shake, Taste of Comfort stage:** A ready-to-drink shake that delivers high-protein and an indulgent vanilla taste through IFF natural vanilla flavours and other IFF TASTE DESIGN™ solutions.

Taste of Comfort

As healthy aging becomes a greater priority, dairy remains an important source of nutrition while also supporting vitality, mobility and quality of life. Opportunities exist to deliver these benefits through enjoyable products that feel empowering rather than clinical.

Through its consumer insights, taste expertise, bioscience leadership and end-to-end innovation capabilities, IFF helps manufacturers translate changing consumer needs into dairy products that delight consumers and drive growth. The company combines strengths in flavour creation, dairy cultures, probiotics, fermentation technologies and formulation expertise to help manufacturers deliver differentiated dairy products across every stage of life.

www.iff.com

Reformulating South African dairy for more nutrition without compromising taste

Dairy has an inherent nutrition story. Milk, yoghurt and cheese provide high-quality protein, calcium and a range of other essential vitamins and minerals that can help support nutritional needs across different life stages. Familiar taste, texture and versatility give the category a trusted, nutrient-rich foundation for innovation.

South African consumers increasingly expect dairy to do more. Kerry's proprietary research shows that 81% are motivated by staying in good health when making food purchasing decisions, while 37% look for high-protein content, making protein the leading functional benefit influencing dairy purchases. Consumers are also seeking products that support digestion, immunity and broader wellbeing, but enjoyment remains essential.

These expectations sit alongside significant commercial pressure. Kerry's 2026 South African market assessment identifies dairy cost inflation and maintaining taste while reducing sugar among manufacturers' most pressing challenges. Cost-of-living pressures are increasing price sensitivity, private-label milk and yoghurt are gaining share, and larger family packs and promotions remain important. The opportunity is therefore not simply to remove sugar or lactose. Manufacturers need connected formulation strategies that improve nutrition, preserve the familiar dairy experience and remain practical at production scale.

"Kerry's 2026 South African market assessment identifies dairy cost inflation and maintaining taste while reducing sugar among manufacturers' most pressing challenges"

An integrated partner in dairy innovation

Kerry works with dairy manufacturers as an innovation partner, combining consumer insight, dairy application expertise and a broad portfolio of technologies to help customers respond to these needs and differentiate their products. These capabilities include lactase enzymes, taste modulation and sweet flavours, soluble fibre, proactive-health ingredients, Texture and Functional Systems, and rapid lactose measurement. In South Africa specifically, Tastesense™ Sweet addresses dairy sweetness and flavour, while technologies such as Emulgold™ soluble fibre, proactive-health ingredients and texture systems support wider nutritional and sensory objectives.

Using lactose to build sweetness

Lactase enzymes split lactose into glucose and galactose, which taste sweeter than lactose. In lactose-

free and lactose-reduced formulations, this naturally generated sweetness can reduce the amount of added sugar required to reach the target sensory profile. When lactase is combined with Tastesense™ Sweet, manufacturers can achieve up to a 70% reduction in added sugar while preserving authentic dairy flavour and clean-label appeal.

The precise result depends on the dairy matrix, starting lactose and sugar levels, culture activity, flavour system, processing conditions and required shelf life. The solution must therefore be validated in the finished product rather than applied as a fixed recipe.

Protecting familiar taste, texture & digestive comfort

Sugar contributes more than sweetness: it affects body, flavour release and the balance between acidity and dairy notes, particularly in yoghurt and cultured products. Reducing it can expose sourness, bitterness or processing notes and make a product seem thinner. Lactose hydrolysis also changes the sweetness profile, so taste, texture and mouthfeel must be designed together.

Tastesense™ Sweet can rebuild sweetness and reduce undesirable notes, while Kerry Sweet Flavours can reinforce recognisable profiles without relying on a heavier flavour load. This is particularly relevant in South Africa, where plain, strawberry and chocolate remain the leading dairy flavour territories. Familiar profiles provide a strong base for nutritional renovation, but consumers will notice quickly if reformulation changes the taste they know.



Kerry's Texture and Functional Systems combine emulsifiers, hydrocolloids and selected functional ingredients to help protect creaminess, body, structure and stability through processing and across shelf life. For products moving towards digestive-health positioning, Emulgold™ acacia soluble fibre can add fibre while supporting solubility, stability, mouthfeel and good digestive tolerance.

Supporting cleaner labels & efficient production

Enzyme-led reformulation can support cleaner-label objectives by working with lactose already present in milk rather than relying solely on additional sweeteners. The appropriate labelling treatment depends on the application and local requirements, but reducing added sugar and unnecessary flavour load can help manufacturers build simpler product stories around familiar dairy ingredients.

Efficiency is equally important in a value-conscious market. Technologies must perform consistently at an effective dose under commercial conditions and limit rework. These characteristics give processors flexibility to align enzyme addition with their production setup rather than redesigning the process around one ingredient.

Applying the approach across South African dairy

The formulation strategy must ultimately reflect the format and occasion. In flavoured milk, manufacturers need to balance hydrolysis-derived sweetness with cocoa, strawberry or vanilla while protecting a clean dairy finish through heat treatment and storage. In yoghurt and drinking yoghurt, culture activity, acid development and viscosity must be managed. Growth in drinking yoghurt, portable snacks and single-serve formats increases the need for solutions that work in convenient products as well as value-focused family packs.

Lactose-free milk, reduced-sugar yoghurt, high-protein products, functional dairy and fortified formats are all identified as local growth areas. By bringing nutrition, taste, texture, processing and verification together from the outset, Kerry can help manufacturers create differentiated products that remain recognisably dairy, work within local production realities and deliver the health, enjoyment and value South African consumers expect.

Author

Lesedi Kubayi – RD&A Scientist, Beverage and Dairy

References

- Kerry, Dairy Taste in South Africa, August 2026. Includes Mintel 2025 and 2026 data and Kerry proprietary research, 2026.
- Kerry, South Africa Dairy Milk and Yoghurt Trends, 2026.
- Kerry Better Dairy Nutrition materials and approved global dairy formulation messaging, 2026.



Critical control points: protecting product and process integrity in dairy manufacturing

In dairy processing, product quality and food safety are built on far more than raw materials and recipes alone. Behind every litre of milk, every cup of yoghurt, and every kilogram of cheese lies a complex network of utilities, processes, and safeguards that must perform flawlessly every day. Among the most important of these safeguards are Critical Control Points (CCPs), the stages in production where even a small failure can compromise product integrity, impact shelf life, trigger compliance issues, or ultimately damage brand reputation.

Understanding critical control points in dairy processing

Across a dairy facility, CCPs can be found wherever utilities come into direct or indirect contact with the product. Examples include process water used in ingredient preparation, sterile air in fermentation tanks, compressed air during packaging, and culinary steam used for heating and sterilisation.

Common examples of CCPs include:

- **Pasteurisation**, where steam quality can influence heat treatment effectiveness and equipment performance.

- **Cooling systems**, where poor water quality may contribute to microbial growth.
- **Fermentation processes**, where sterile vent filtration helps protect valuable cultures from airborne contamination.
- **Packaging operations**, where compressed air or sterile air can directly affect final product quality before it reaches the consumer.

The consequences of inadequate control at these points can be significant. Airborne contamination in ice cream production can introduce spoilage organisms. Moisture in compressed air can shorten

milk shelf life. Insufficient vent filtration can jeopardise yoghurt fermentation, while poor water filtration can affect butter quality and taste. These examples demonstrate that filtration is not simply a maintenance consideration but a critical contributor to product integrity.

Moving from reactive to preventive risk management

Modern dairy producers are increasingly embracing a preventive approach to filtration management. Rather than waiting for quality incidents or audit findings, leading manufacturers evaluate CCPs proactively and implement filtration strategies designed to address their specific process risks.

This is where Donaldson supports dairy processors around the world. With decades of experience in food and beverage filtration, Donaldson provides expertise across liquid, compressed air, sterile gas, and steam applications, helping customers identify vulnerabilities before they become problems.

Site assessments: Identifying risks before they impact production

Donaldson works closely with customers to conduct site assessments that evaluate facility quality, filtration performance, maintenance practices, and application-specific risks.

Whether reviewing compressed air quality at points of use, assessing water filtration strategies, or evaluating sterile filtration installations, these assessments provide valuable insights that support both operational efficiency and product protection. Donaldson can also perform application-specific analyses to help determine optimal filter selection and filtration configurations.

A certified portfolio designed for dairy applications

Food manufacturers operate in a highly regulated environment where documentation, traceability, and compliance matter as much as performance.

Donaldson's filtration portfolio is designed to support these requirements. Products are



STRONGER FILTRATION. SAFER DAIRY PROCESSING.

Water, steam, and compressed air can introduce contamination risks in dairy production if not properly managed.

Donaldson Filtration Solutions help reduce risk and protect product quality and brand trust.

Advancing filtration for a cleaner world.

[DOWNLOAD OUR DAIRY BEST PRACTICES GUIDE](#)

Donaldson South Africa
Longmeadow Business Estate, Johannesburg



Deshnee Ganesen



Office | +27 (0)11 997 6000
Mobile | 0825 143 288



deshnee.ganesen@donaldson.com

donaldson.com



manufactured under stringent quality standards, assembled in cleanroom environments, produced within ISO-certified systems, and designed to support compliance with food-contact regulations where applicable.

The portfolio includes:

- Liquid filtration solutions for process and ingredient water.
- Sterile membrane technologies validated for microbial retention.
- Compressed air filtration systems supporting ISO 8573-1 air quality requirements.
- Sterile air and vent filters for fermentation and packaging applications.
- Culinary steam filtration solutions designed to support 3-A sanitary requirements.

By providing a complete range of filtration technologies across all critical utilities, Donaldson helps processors create a more consistent and robust approach to contamination control throughout the plant.

Building expertise through training and technical support

Even the best filtration solution depends on proper installation, operation, and maintenance.

Donaldson supports customers through technical training and application expertise, helping teams better understand filtration best practices, integrity testing, sterilisation procedures, compressed air quality requirements, and maintenance protocols.

By improving awareness of CCPs and strengthening operator knowledge, dairy producers

can reduce risk, improve audit readiness, and support more consistent production outcomes.

Joint maintenance planning: turning filtration into a strategic asset

An effective filtration strategy does not end with system installation. Ongoing inspection, testing, and maintenance are essential to sustaining performance.

Donaldson works with customers to develop practical maintenance approaches based on process requirements and risk assessments.

By jointly planning maintenance activities, dairy producers can better balance production uptime with process integrity, helping avoid unexpected failures while maximising filter life and operational efficiency.

Protecting more than the product

Recognising and managing critical control points is not simply an audit requirement. It is a business imperative that helps protect consumers, support compliance, reduce operational risk, and safeguard brand reputation.

Through site assessments, a comprehensive certified filtration portfolio, technical training, and collaborative maintenance planning, Donaldson helps dairy manufacturers transform critical control points into points of confidence, enabling safer, more reliable, and more efficient production from raw milk reception to final packaging.

www.donaldson.com

For more insights on optimising filtration performance in dairy applications, explore Donaldson's Dairy Best Practices Guide



Beyond food processing. Understanding food health and modern nutrition

On 2 October 2026, the Consumer Education Project of Milk SA (CEP) brought together dietitians and other health professionals for a Nutrition Forum focused on the science impacting today's nutrition conversations. The forum was attended by 98 delegates of which 85 were dietitians.

The programme explored some of the complex issues facing nutrition and public health today, including the science behind ultra-processed foods and food processing, implications for nutrition policy, the growing challenge of overweight and obesity, and emerging approaches to weight management.

As a forum connected to the dairy sector, the programme also considered the dairy matrix and its relationship with health, helping to place dairy within the broader context of nutrition science and dietary patterns.

Importantly, the Forum was not simply about presenting information. It created an opportunity to critically examine emerging research, consider what the evidence does or does not tell us, and reflect on how scientific evidence can be translated into meaningful, practical guidance for South African practice.

This is closely aligned with the purpose of the Consumer Education Project of Milk SA, which communicates with the public and health professionals under the umbrella of Rediscover Dairy.

At its core, Rediscover Dairy is about taking credible scientific knowledge and making it understandable, relevant and meaningful to consumers. This is where dietitians and other health professionals play such an important role. Their ability to interpret scientific evidence within the context of an

individual's diet, lifestyle and needs is fundamental to effective nutrition communication.

Rediscover Dairy aims to support that process by providing accurate, science-based and accessible information that professionals can draw on when communicating with the public. Bringing evidence, professional expertise and critical discussion together through forums such as this is one way the CEP can continue to work towards that goal.

Programme and speakers: can be viewed:
<https://www.rediscoverdairy.co.za/cne-events/>

Session 1:

Understanding Ultra Processed foods:
Dr Daniella Martini: University of Milan, Italy
Food Processing, Public Policy and Nutrition:
Finding Balance in a Polarised Debate –
Nigel Sunley: Sunley consulting

Session 2:

Overweight and obesity in modern society:
Dr Angela Murphy: Specialised Physician 9.10.26
Modern weight and obesity management:
Dr Monique Piderit: Registered Dietitian

Session 3:

Milk processing, dairy matrix and health:
Prof Renée Blaauw: University of Stellenbosch

Session 4:

Evidence practice for dietitians:
Dr Sanja Nel: Registered Dietitian

Session 5:

Maretha Vermaak: Connecting International Dairy Science with South African Dairy Nutrition: CEP dietitian.

www.resdiscoverdairy.co.za

Samilco warns further milk price reduction threatens dairy sustainability

Samilco has expressed serious concern following notification from Lactalis of its intention to reduce the price for raw milk by a further 30 cents per litre in November on top of the price reduction of 20 cents per litre in September and the termination of the annual winter premium, also of 20 cents per litre, that has fallen away in October, bringing the total reduction per litre to 70 cents.

The cooperative, which represents dairy farmers in the Western and Eastern Cape, has strongly objected to the proposed reduction and has raised its concerns directly with Lactalis via an established committee of representatives from both organisations.

Of particular concern to Samilco is that the rest of the market has not proposed price reductions of the same magnitude, at a time when dairy farmers are already facing considerable pressure from rising input costs and a succession of challenges beyond their control such as the foot and mouth disease outbreak.

Samilco chairman Martin Steyn says the proposed Lactalis reduction cannot be viewed in isolation. "It has been an exceptionally challenging period for dairy farmers. We have had to contend with the ongoing foot and mouth disease outbreak and the uncertainty and pressure surrounding vaccination and disease-control measures. Then came the severe weather and flooding in May, which caused extensive damage to the agricultural sector in the Western Cape," said Steyn.

At the same time, the cost of producing milk continues to rise. In September alone, the price of diesel increased by almost R3 per litre and was increased this week by another substantial fuel price increase of R3.24 per litre. Fuel is a significant input cost on a farm, and these increases filter through virtually every aspect of production. The increase of the Brent crude oil price resulted in heightened fertiliser prices as well.

Dairy farming has never been easy, but there comes a point where even the hardest-working and most efficient farmer cannot simply absorb another cost increase or reduction in the price received for milk. You can work harder, manage more efficiently and cut costs wherever possible, but you cannot control floods, disease outbreaks or external factors driving the price of fuel.

"Our concern is the cumulative effect. Dairy farmers need to be able to cover their costs, reinvest in their

businesses and remain sustainable. If primary producers cannot do that, the consequences ultimately extend beyond the farm gate," said Steyn. Steyn, who grew up on a dairy farm, has been a dairy farmer for the past 34 years and has served on Samilco's Board of Directors for 19 years. He has an exceptional understanding of the dynamics and challenges facing the dairy industry.

Samilco says it has repeatedly raised the impact of escalating input costs during discussions with Lactalis, particularly as some producers are already operating under severe financial pressure.

The cooperative believes the latest proposed Lactalis reduction could further undermine the sustainability of milk production.

"Every participant in the dairy value chain understandably needs to operate a sustainable and profitable business, but that must include the primary producer," says Steyn. "The dairy farmer cannot continually be expected to absorb rising production costs while accepting a lower price for the product at the very start of that value chain."

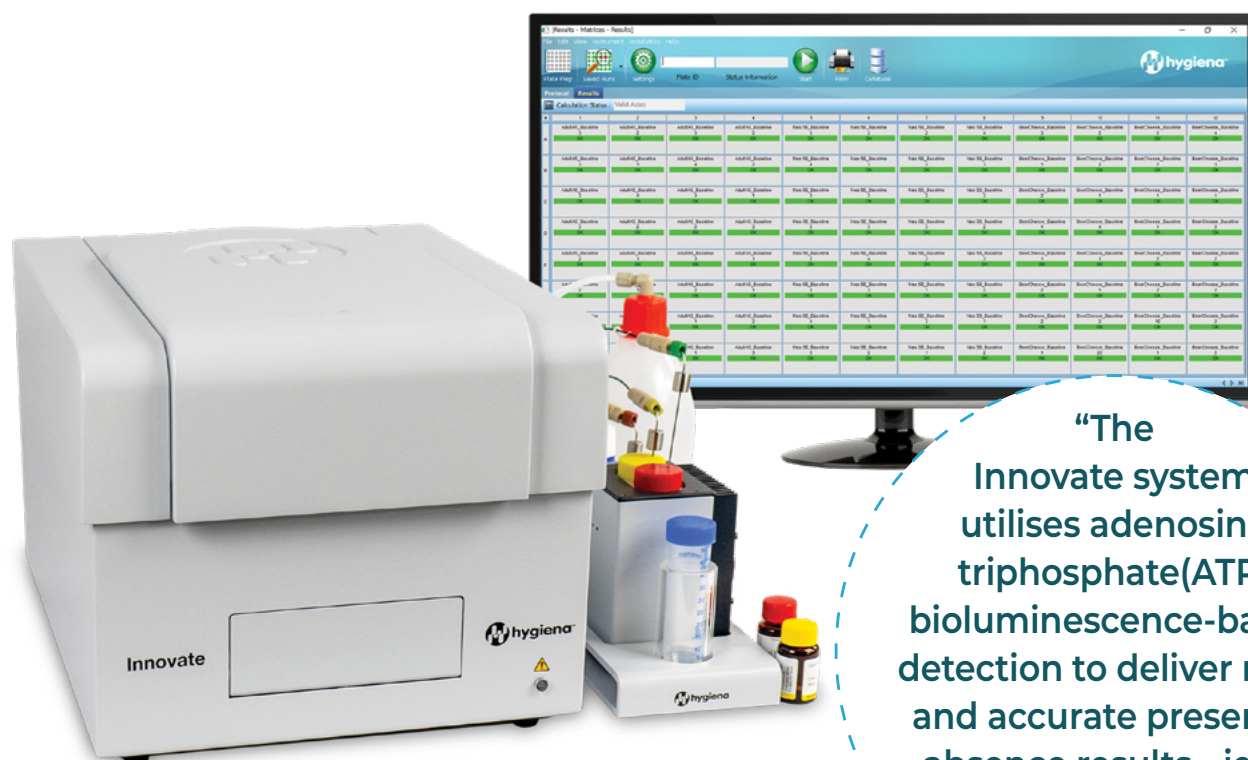
Samilco is currently consulting its legal representatives to determine whether there may be protection available to producers under the buyer power guidelines of South Africa's competition legislation.

Steyn emphasises that Samilco remains committed to constructive engagement with Lactalis and other milk buyers.

"Our objective is an effective solution that will ensure the long-term sustainability of the dairy industry. Samilco's responsibility is to represent the interests of our members and to advocate for a fair share of the consumer rand for every litre of milk sold," mentioned Steyn.

"We will continue engaging with Lactalis with the aim of having the proposed reduction reconsidered," concluded Steyn.

www.samilco.co.za



“The Innovate system utilises adenosine triphosphate(ATP) bioluminescence-based detection to deliver rapid and accurate presence/absence results - ideal for high-throughput environments”

Innovate - rapid microbial screening system

The Hygiena Innovate™ rapid microbial screening system offers food and beverage manufacturers a fast, efficient, and reliable solution for microbial testing—helping to accelerate product release while ensuring safety and quality. Whether used to screen raw materials, monitor work-in-process inventory, or approve finished goods, the Innovate system is ideally suited for packaged dairy, beverage, and food products with low expected bioburden, particularly ultra-high temperature (UHT) or extended shelf-life (ESL) pasteurised items.

Faster microbial results, greater confidence

The Innovate system delivers accurate, objective, and confident results to ensure your manufacturing operations run at peak efficiency.

Rapid microbial screening is easy to adopt and a smart strategy for dairy, beverage and food companies. The Innovate system utilises adenosine triphosphate (ATP) bioluminescence-based detection to deliver rapid and accurate presence/absence results - ideal for high-throughput environments. With results available in less than 30 minutes post pre-enrichment, and the ability to test up to 96 samples simultaneously, the Innovate eliminates the need for secondary incubation, reducing delays and streamlining workflows.

Flexible, easy-to-use

The Innovate system is flexible and easy-to-use, even with hard-to-test product types. Exclusively

compatible with validated proprietary RapiScreen™ reagents, Innovate enables testing across a diverse product matrix, including UHT milks and creams, sauces, soups and broths, as well as juices and beverages.

Automated product sampling solution

The Innovate Autosampler III provides an added benefit as a high-volume automated sampling solution for high throughput bottling and aseptic packaging facilities. This system streamlines the process of sampling products from various carton styles to the testing plate, increasing efficiency and consistency. Designed for flexibility, the Autosampler III can be customised for your specific workflow requirements.

www.natsep.co.za



Africa in Focus: Alfa Laval FPD advances strategy & collaboration across Africa

The Alfa Laval Food & Pharma Division management team recently visited South Africa for the first time together, marking a significant milestone in the division's commitment to strengthening its presence across Africa.

The visit included engagements with regulatory authorities, partners, and customers, and featured the jointly hosted seminar with Business Sweden South Africa titled "Future of Food Security and Advanced Pharma Production in Africa." The seminar convened leaders from across the continent for high impact discussions and panel sessions focused on addressing Africa's growing need for high quality food and pharmaceutical products.

Throughout the visit, collaboration emerged as a central theme. Cedric Domont, President of Alfa Laval Middle East, South & East Africa, emphasised the strategic importance of the region, noting that "Africa is one of the most dynamic regions in the world, with the highest population growth globally. This visit reflects our long term commitment to supporting the continent's development. By focusing on execution and strengthening collaboration with partners, we are ready to make a meaningful impact and drive sustainable growth. I want to thank our colleagues and partners for the constructive discussions and strong engagement throughout the visit."

The discussions held during the week underscored the rapid transformation underway in Africa's food and pharma sectors. Bongani Twala, General Manager of Alfa Laval South and East Africa, highlighted the momentum, stating that "Africa's food and pharma sectors are transforming rapidly, and this visit



reinforces our commitment to supporting the regional market with solutions that are reliable, efficient, and tailored to local needs. Collaboration across regions is essential, and this week demonstrated the strength of our collective ambition.”

The visit also served as a platform to refine the division's Africa strategy. Dhiraj Singh, VP Food & Pharma, Alfa Laval Middle East, South and East Africa, reflected on the strategic alignment achieved, noting that “Africa is entering a decade of accelerated growth, and the demand for sustainable, hygienic, and adapting proven scalable technologies has never been higher. Our discussions this week helped sharpen our strategy and deepen our partnerships. By working closely with colleagues, customers, economists, partners and policymakers, we are positioning Alfa Laval to play a central role in Africa's food and pharma development.”

As Africa continues its rapid industrial and demographic expansion, Alfa Laval remains committed to supporting the continent's development and advancing its mission of helping billions of people access nutritious food, clean water, and safe medicine. The insights gained during the visit will guide the division's next steps as it strengthens collaboration, accelerates execution, and deepens its engagement across Africa.



“This visit underscores the division's commitment to Africa, a region experiencing the highest population growth globally. By focusing on progress and execution, and by working closely with our colleagues and partners, we are well-positioned to make a meaningful impact and drive sustainable growth in Africa. We'd like to thank our colleagues and partners for the good discussion and collaboration during our visit,” says Sammy Hulpiau, President of the Food & Pharma Division.

www.alfalaval.com



Innovate™
Rapid Microbial Screening System

Fast, Efficient and Safe End Product Release

The Innovate™ Rapid Microbial Screening System delivers quality control results in less than 1 hour following a preliminary incubation period, enabling Dairy, Food & Beverage manufacturers to rapidly confirm the quality of their product inventory for fast, efficient and safe product release.



► Request More Info



Tel: + 27 87 092 7300
e-mail: sales@natsep.co.za
www.natsep.co.za



NATIONAL SEPARATIONS



Self-sufficient level sensors enable seamless integration into IoT projects

VEGA introduced self-sufficient level sensors to digitise and simplify the measurement of bulk liquids and bulk solids in individual vessels, accurately down to the last drop. By doing so, it became clear that battery-powered radar sensors could easily provide and facilitate integration into IoT (Internet of Things) projects for manufacturers and logistics service providers. Centralisation and digitisation of processes and infrastructure along the supply chain offer various benefits.

Smart networks are an essential part of the industrial IoT. In the past, plant operators, logistics companies, suppliers, and manufacturers of reagents, additives, and other chemicals did not have an accurate overview of their product inventories. This was due to the challenge of measuring materials stored in vessels using traditional measuring equipment, which often led to inaccurate inventory records. One of the main reasons for this is that traditional measuring technology relies on cables and electricity, which may not always be economically feasible or available.

The VEGAPULS-Air series includes self-sufficient radar sensors that offer accurate measurements with a scalable solution for various measuring and logistics tasks. These sensors use high-performance 80 GHz radar technology, are energy efficient, and provide optimised measuring performance with radio data transmission. One notable feature of the VEGAPULS-Air sensors is their ability to reliably measure and wirelessly transmit fill levels for up to 10 years. This capability is useful in various scenarios, such as measuring fill levels in storage tanks containing chemicals, monitoring cleaning agent containers that



“The VEGAPULS-Air series includes self-sufficient radar sensors that offer accurate measurements with a scalable solution for various measuring and logistics tasks”

require regular exchanges, or tracking residual material containers awaiting collection

The VEGAPULS-Air sensors can be attached to the outside of intermediate bulk containers (IBC) to measure the fill level without opening the vessel. When stacked on each other, VEGA sensors can record individual container current fill levels and positions several times daily and upload this data wirelessly to the cloud. The devices transmit the measured values via the NB-IoT, LTE-M, and LoRa standards. VEGA utilises a multi-communication model, equipping the sensor with several low-power radio standards and using

the standard that's available at the time. Also, future standards can seamlessly be integrated.

The networking and automation of logistics processes across entire supply chains can be complex. Clemens Hengstler, Product Manager for Digital Solutions at VEGA, explained that large IoT projects often fail due to overly ambitious plans and the attempt to implement everything at once. Hengstler suggests that a more successful approach would be to proceed step by step.

VEGA offers a scalable solution in which assets are first equipped with VEGAPULS Air sensors that will transmit the measured values to the VEGA Inventory System. The software would then determine optimal order quantities based on the data received and trigger an order in the ERP system. This keeps the implementation effort low and allows for a gradual analysis and adaptation of existing processes to create value through optimisation. Once these processes are functional and tested, they can be integrated into ERP systems such as SAP.

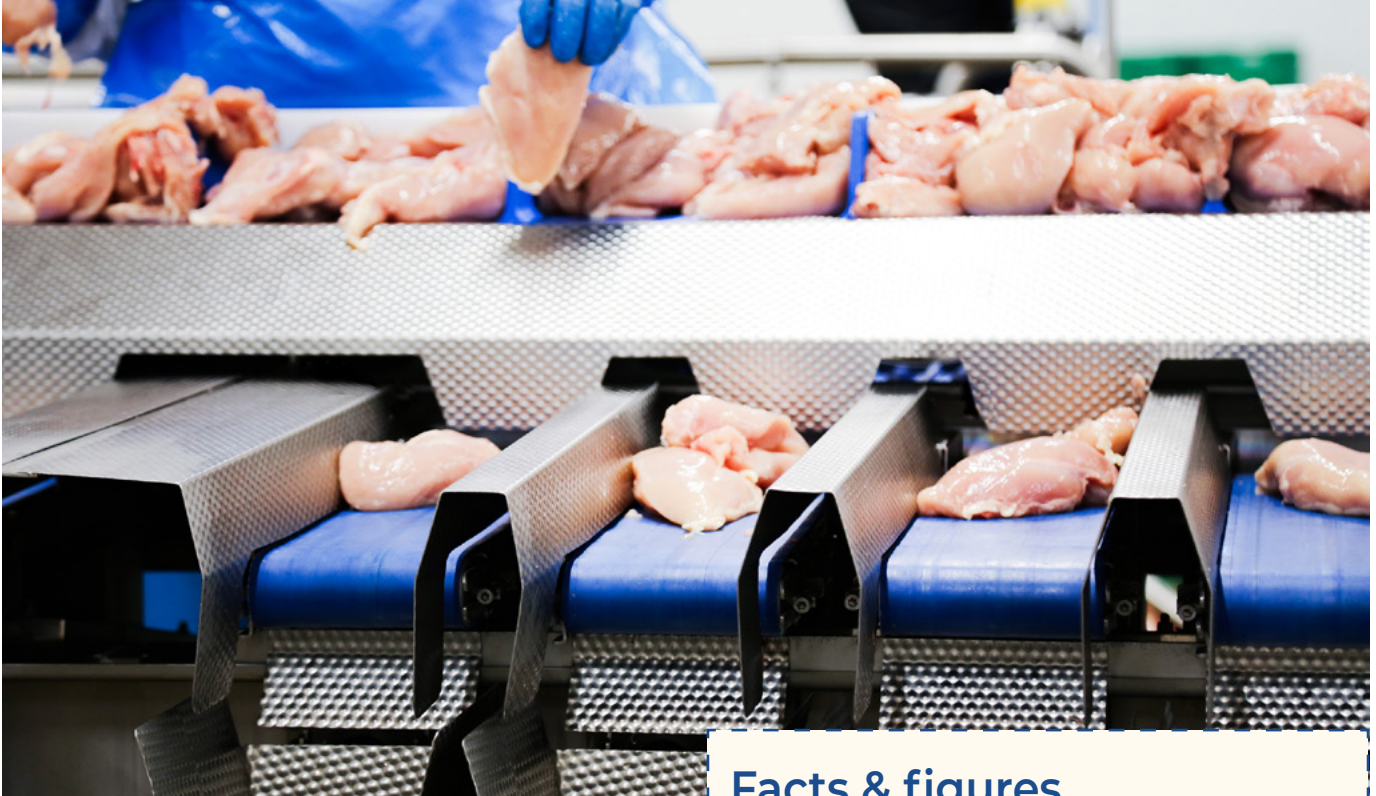
"There is great potential in utilising automation and IoT in processes where fill level plays a critical role. Customers can use fill-level sensors and the VEGA

Inventory System to make logistics more efficient and demand-oriented. This leads to greater profitability and helps to reduce the CO2 footprint," says Clemens Hengstler. Most companies today experience challenges with inventory management and level measurement in tanks and silos, as those are not equipped with measuring technology because wired installation of sensors would be too expensive. With the VEGA self-sufficient radar sensors and the VEGA Inventory System in place, companies can now optimise processes and save on resources.



www.vega.com

Tray packing automation helps poultry specialist remain competitive



Ishida Europe has helped leading poultry processors KILOM increase speed, reduce manual labour and achieve consistent pack weights at high efficiency levels through the installation of four Fresh Food weighers and three checkweighers;

KILOM is part of the Valouro Group and one of Portugal's leading poultry processors. This means the company is continuously looking at investing in automation, food safety and enhanced operational efficiency to ensure that increasingly demanding customer requirements can be met.

To further modernise its tray packing operations, the company installed a complete integrated solution from Ishida Europe, designed to automate the weighing process while maintaining maximum flexibility across a wide range of fresh poultry products.

The challenge

Before installing the Ishida solution, weighing and filling relied heavily on manual operations. This required a higher number of operators and made it

Facts & figures

- Four Ishida CCW-R2 Fresh Food Weighers and three Ishida DACS-GN checkweighers were installed at KILOM
- Depending on the equipment configuration, the installed tray packing lines achieve capacities of up to 35 portions per minute on the single-weigher lines and 50 portions per minute on the dual-weigher line, matching the capacity of the downstream traysealers
- The new lines have allowed the company to reduce operators from nine to six per packing line, and increase line efficiencies by up to 33%

more difficult to achieve consistent pack weights while maintaining high production efficiency.

At the same time, KILOM needed to process a wide variety of fresh poultry products – including breast fillets, wings, thighs, livers, hearts and gizzards – often in 700g pack sizes but also switching between different tray formats and product presentations throughout the day.

A challenge was therefore given to Ishida and its local distributor, Divertech: KILOM wanted to:

- Automate the weighing process
- Improve weight consistency
- Reduce product giveaway
- Increase productivity
- Maintain flexibility across multiple products

The company also sought to reduce manual handling and improve operator ergonomics as part of its automation strategy.

The solution

KILOM chose to partner with Ishida because of its extensive experience in fresh poultry applications and its ability to provide a complete integrated solution rather than standalone equipment. Local support from Portuguese partner Divertec also provided confidence in installation, after-sales service and training.

Rather than supplying individual machines, Ishida proposed a complete integrated tray packing solution specifically designed for KILOM's production requirements. The installation included:

- Three packing lines
- Four Ishida Fresh Food Weighers
- Three Ishida checkweighers
- Infeed elevators, conveyors and automatic tray denesters
- Automatic tray handling before sealing

One of the key advantages of the solution is its flexibility. Depending on the product, the system can operate in "pace packing mode", where portions are presented to operators for manually filling trays, or in

direct dump mode, where products such as giblets are automatically filled into trays.

The installation also allows fast recipe changes and quick switching between different tray sizes and packaging formats throughout the day.

The results

Operating for around eight hours per day, the system has transformed KILOM's tray packing process into one that now achieves capacities of up to 35 portions per minute on single-weigher lines and up to 50 portions per minute on the dual-weigher line, matching the downstream tray sealing capacity.

Enhanced weighing accuracy has also reduced product giveaway while ensuring more consistent pack weights. The Fresh Food Weighers provide far greater consistency than manual batching, allowing packs to be filled much closer to the target weight while maintaining compliance with retailer specifications. The weighers are capable of operating at their designed production capacity, with overall line speeds typically determined by downstream equipment rather than the weighing system.

Previously, nine operators were required for the packing operation of each line. This has now been reduced to six operators per line and at the same time, higher productivity levels have been unlocked.

The solution was designed specifically with flexibility in mind, with product and tray changes (typically two to three per day) able to be completed quickly without lengthy unscheduled downtime.

KILOM's operators adapted very quickly following product training, with the system described as "intuitive" and "easy to learn".

Cleaning is similarly efficient, carried out daily and typically takes just 30 minutes, thus helping to maintain food safety standards while minimising downtime, with the equipment performing reliably since installation.

Mariana Santos, Executive General Manager (CEO) at KILOM, said: "We selected Ishida because of their extensive experience in fresh poultry applications. The implementation of Ishida's complete, integrated solution into our production process has transformed our tray packing operation. The main benefits include reduced manual handling, enhanced weighing accuracy, better pack weight consistency and higher production flexibility.

"The flexibility of the Fresh Food Weighers, together with the reliability of the DACS checkweighers and Ishida's renowned project management, gave us confidence that they were the right partner. Overall, the solution has enabled us to improve productivity while maintaining the high-quality standards expected from our customers."



www.ishida.com



Turnkey plant engineering from a single source

Declining beer sales and changes in consumer habits are demanding a strategic realignment of the industry worldwide. The KHS Group will be demonstrating how beverage producers can successfully shape this transition at this year's BrauBeviale in Nuremberg.

From November 10 to 12, under the trade show theme of 'All Beverages. One Future. Our Solutions,' KHS will focus on its future-proof turnkey plant engineering from a single source – from the initial concept and system planning to flexible line concepts and consistent life cycle support.

A look at the figures highlights the dynamics in the market: whereas beer sales are declining worldwide, new growth opportunities are arising away from this classic area of the beverage industry.

In Germany alone, beer sales in 2025 fell below the 80-million-hectoliter mark for the first time. This

The
KHS Group
will be presenting
its systems and solutions
at BrauBeviale in
Hall 8 of the Nuremberg
Exhibition Center
from November
10 to 12.

development is prompting an increasing number of traditional breweries to expand their portfolio.

Companies striving for long-term future growth are expanding their portfolios to include new categories such as alcohol-free beers, flavoured water, soft drinks or ready-to-drink products.

"The change in our industry won't just happen at some point – it's already in full swing," confirms Tobias

Wetzel, CSO of the KHS Group. "Changing consumer habits demand maximum flexibility.

Today, what matters is no longer the performance of individual machines, but that of the entire production line. This is increasingly becoming a strategic success factor for beverage producers."

Flexibility meets resource efficiency

This is where KHS comes in: as a long-term partner, the systems supplier uses its holistic system expertise to help beverage producers transform established production structures into highly flexible production environments – across all beverage and container segments.

KHS will demonstrate how this transformation works in practice, for example based on its high-performance glass line for the growing water market. One key aspect is to use state-of-the-art machines as components that are seamlessly integrated into a perfectly aligned complete system that minimizes unplanned downtime and improves overall equipment effectiveness (OEE).

The Innoclean Cascade D bottle washing machine is a prime example in this regard. The new double-end generation was developed with a focus on resource efficiency and features modern ECO carrier 2.0 bottle pockets, enhanced label discharge and a smaller bath volume coupled with the highest standard of hygiene. The optimized heating concept impresses with simplified maintenance and cleaning as well as better accessibility. The compact machine



"Changing consumer habits demand maximum flexibility. Today, what matters is no longer the performance of individual machines, but that of the entire production line. This is increasingly becoming a strategic success factor for beverage producers"
-Tobias Wetzel, CSO of KHS Group



also has a footprint that is around ten percent smaller than comparable systems.

Pooled expertise for high-performance turnkey lines

The holistic line approach taken by KHS is also evident with regard to cans. The can filler/seamer block SmartCan Eco by KHS/Ferrum is a clear example of this.

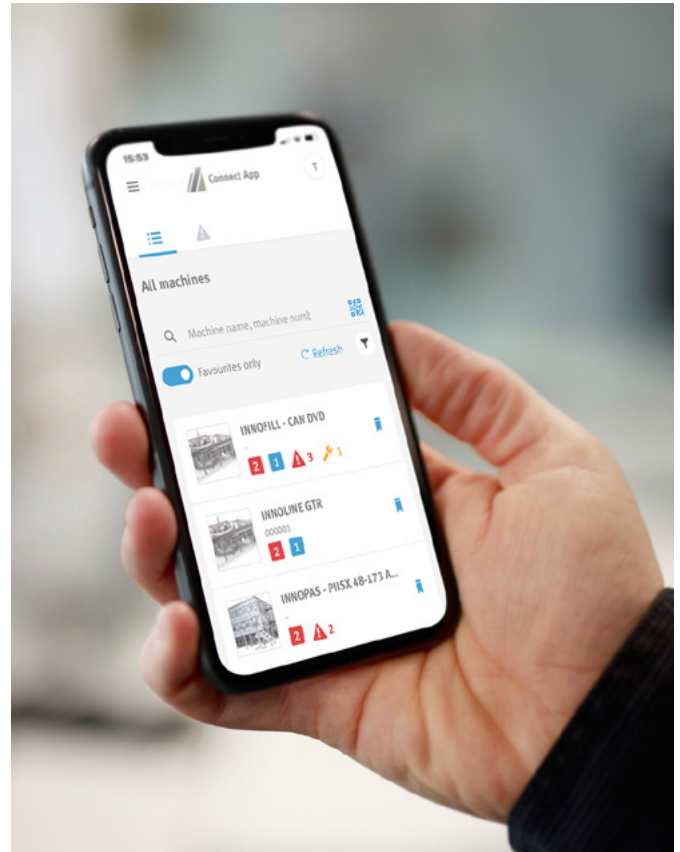
With this system, KHS and Ferrum Packaging AG have combined their expertise in filling and closure technology to achieve outputs of up to 136,000 cans per hour. Thanks to precise flow metering, a far smaller hygiene area and optimized container handling, the system also processes thin-walled lightweight cans with outstanding precision and hygiene. The smaller hygiene area and sophisticated cleaning processes significantly reduce cleaning times and increase system availability. With the SmartCan Eco, KHS underlines its comprehensive commitment for all container segments: to always offer customers the best line solution.

This is why KHS is purposefully bringing together the strongest expertise on the market. Close collaboration with technology partners such as Ferrum Packaging AG, H. F. Meyer Maschinenbau GmbH, or Tyrolon GmbH enables KHS to pool specialist expertise and create custom production lines precisely tailored to customer requirements. We aim to provide the best possible production line for every application," states Wetzel. "Accordingly, we purposefully combine our system expertise with the know-how of leading specialists. This results in solutions that offer impressive efficiency, flexibility and system performance."

"The holistic line approach taken by KHS is also evident with regard to cans"

From the vision to the production shop of tomorrow

Today, KHS already supports beverage producers with the development of new container and packaging concepts. In future, this support will begin at an even earlier stage. This is because the way is often paved for the long-term success of a production site before the actual investment decision is made. Based on the initial vision, the focus is therefore increasingly turning



to fundamental questions about the strategic orientation and future viability of production structures. At the Nuremberg trade show, KHS will demonstrate how it intends to further develop this holistic approach.

Reliable service and smart assistance

To keep investments profitable and flexible throughout the entire operating period, KHS provides a seamless service ecosystem. This includes predictive maintenance, modernizations and digital applications for day-to-day production operations, among other services.

One example is the further developed KHS ConnectApp Guide: integrated bills of materials provide parts information directly on the line while dynamic tasks are based on actual system utilization. This facilitates planning and supports standardized system operation.

"Flexible production requires technology that can be adapted to new requirements and intuitive service," states Wetzel. "We therefore support our customers throughout the entire life cycle of their lines. This enables us to create the conditions for permanently high availability, economical operation and the necessary flexibility to meet future market requirements."

www.khs.com



FBR'S ANNUAL SUPPLIER DIRECTORY 2027

Bigger, smarter, & more connected than ever

The 2027 edition is expanding to connect your business with even more opportunities. Alongside our trusted Food, Beverage and Packaging categories, we're expanding our dedicated sections for **Exports, Robotics & Automation**, and **Food Safety**—reflecting the evolving needs of the industry.

Hosted on the **Food & Beverage Reporter** website and published as a digital edition, the directory is the industry's go-to resource for sourcing products, services and suppliers, giving your business year-round exposure to key decision-makers.

Your listing will be:

- Delivered directly to 8 000 industry subscribers
- Promoted across our social media channels
- Available online 24/7 for buyers, manufacturers and industry influencers

Whether you choose a free or premium listing, this is your opportunity to increase your visibility, generate new leads and position your brand where the industry looks first.

Contact our team today and put your business in front of customers who matter most.

BOOK
YOUR LISTING
HERE



food & beverage
REPORTER

FREE LISTING

A basic, classified-style listing with your company name, website, email and telephone in ONE category only. Tick only one box.

PAID LISTING

A stand-out boxed listing, your logo in colour, a 100-word company description and full contact details PLUS two free listings.

Contact: Wendy Breakey Tel: +27 83 653 8116 • Email: wendy@fbreporter.co.za

New valve technology reduces tank requirements in breweries through precise inline blending



GEA
will present the
new valves at
BrauBeviale from
November 10–12 2026,
in **Nuremberg,**
Hall 9,
Booth 362.

GEA is adding the water-hydraulic Hydract® actuation technology to its VARIVENT® valve portfolio. At launch, it will be available for select single-seat, divert, and double-seat valves. Because VARIVENT valves run across a wide range of industries, the new actuation option targets not only breweries and beverage manufacturers, but also dairies and other manufacturers with demanding hygienic process-control requirements.

H ydract replaces compressed air for valve actuation with a closed hydraulic system that uses treated water or an approved water-glycol mixture. A compact pump station supplies the valves through supply and returns lines. Because the hydraulic fluid is virtually incompressible, it holds the valve position stable even as process pressure and flow rates fluctuate.

For breweries, that control accuracy opens new possibilities in inline blending. The valves let producers blend product streams together continuously, so a shared beer base can stay in process longer and product variants can be blended directly into the filler. Measurements from industrial use at Carlsberg show the technology holding Brix, alcohol, and CO₂ stable even through significant changes in throughput.

Fewer finished variants tied up in tanks

The Carlsberg brewery in Fredericia, Denmark, illustrates the approach. There, the technology has run in industrial production for years: Carlsberg continuously blends high-gravity beers from multiple tanks and routes them directly to the filling line, while the valves in the bright beer tank matrix simultaneously handle control tasks.

In a plant design built on this principle, the number of bright beer tanks required drops from 26 to 14, and average tank utilization rises from 54 to 90 percent. Lead time to filling shortens from weeks to hours. Fewer tanks and fewer finished-product variants held in parallel also cut cleaning effort; GEA's figures for the Carlsberg scenario point to substantially lower tank cleaning costs.

That reshapes production planning, especially for seasonal products and shifting demand. Thanks to late blending, Carlsberg can make extra product volumes available within hours, rather than producing whole variants weeks in advance against a sales forecast and tying up tank capacity to do it.

"Precise valve control gives us significantly more flexibility in process design," says Bastian Tolle, Head of Business Development & Digitalization at GEA's Business Unit Valve & Pumps. "Product variants can be differentiated later, existing tanks can be utilized more efficiently, and new plants can be planned with less buffer and tank capacity. For breweries with growing product portfolios, this is a very concrete economic lever."

A 95% cut in electricity for valve actuation

Beyond process flexibility, switching from compressed air to hydraulics also delivers a major energy benefit. For the Carlsberg application, GEA reports a reduction in electrical energy consumption for valve actuation of more than 95%. The saving comes mainly because these process valves no longer need energy-intensive compressed air.

In new plants, that also lets engineers size the compressed-air infrastructure smaller. Breweries will still need compressed air for other applications, but

the demand created by large valve populations can drop significantly.

Retrofit instead of complete overhaul

Hydract is not limited to greenfield plants. Brewers can retrofit the technology onto existing process valves and run it alongside pneumatically actuated valves within a single plant – Carlsberg, for example, operates both actuation types in parallel. GEA sees particular potential for brownfield projects, letting operators upgrade individual process areas selectively wherever high control accuracy or continuous blending adds the most value.

A complete switch from pneumatics to hydraulics is neither necessary nor practical for every application. Pneumatic valves remain the established solution for many standard and utility tasks. Hydract complements that portfolio wherever precise control, process flexibility, or lower compressed-air consumption become economically significant – a trade-off that arises just as often in dairy processing as it does in beverage production.

"The fact that GEA Hydract valves can stay closed and regulate precisely gives us at Carlsberg the process advantage that we can make a very late product differentiation. We can cut down on our inventories to achieve higher efficiency at the bottling plant, and we can produce on-demand and just-in-time while reducing our waste," says Anders Kokholm, Brewing and Quality Director at Carlsberg Supply Company, Denmark.

www.gea.com



South Africa can grow its way to greater energy security



South Africa's energy-security debate has traditionally centred on how the country can secure reliable access to energy. But as pressure grows to diversify the energy mix and reduce exposure to global fuel markets, a clear solution is emerging: powering South Africa from within - enabling South Africa to grow its way to greater energy security.

The closure of major domestic refineries has fundamentally changed the country's liquid-fuels landscape. South Africa now imports close to 75% of its liquid fuel in finished form, increasing its exposure to international oil prices, geopolitical disruption and supply-chain shocks. Headline inflation reached 4% in April 2026, and October is expected to see the highest petrol prices in South Africa's history. Against this backdrop, developing domestic renewable-fuel capacity is becoming increasingly important.

The Minister for Mineral and Petroleum Resources, Gwede Mantashe has emphasised the need to strengthen energy security while advancing a more sustainable energy system.

For Novonesis, that opportunity starts closer to home: with what South Africa grows, what it throws away and what biosolutions can do to turn those resources into energy.

"Energy security is ultimately about resilience and resilience starts at home," says Nanda Kishore Chanda, Country Manager at Novonesis South Africa. "South Africa has significant agricultural capacity

and an opportunity to explore how biology can help create more value from the resources already available to the country. The opportunity is not simply to produce biofuels, but to build a more resilient system connecting farmers, industry, energy and the broader economy."

From imported fuel to home-grown energy

South Africa's policy and industry discussions are placing greater emphasis on a diversified energy mix and indigenous resources, including biofuels, biogas and waste-to-energy. With the Integrated Resource Plan, 2025, there is an opportunity to build domestic energy value chains around locally available agricultural feedstocks, while supporting the country's Just Energy Transition framework and its target to achieve Net Zero by 2050.

Recent work by the Localisation Support Fund (LSF) identifies grain sorghum and sugarcane among the most viable domestic feedstocks for bioethanol production. A mandatory 10% bioethanol blend (E10), for example, could create a domestic market approaching one billion litres of bioethanol a year,

while retaining a significant portion of fuel expenditure within the South African economy.

A scaled biofuels industry could stimulate investment and opportunities across farming, processing and logistics, but growth must be commercially viable and avoid unnecessary competition with food production. The priority is therefore not simply to grow crops for fuel, but to extract more value from the resources South Africa already produces.

“Globally, agricultural and organic waste has the potential to produce the equivalent of almost 1 trillion cubic metres of natural gas each year, yet less than 5% of this potential is currently being utilised

Making more from what South Africa already has

One of the most compelling opportunities lies in resources that are already being produced but are not being fully utilised. South Africa generates an estimated 600 to 800 tonnes of used cooking oil (UCO) every day. This has the potential to become a sustainable feedstock for biodiesel production. The same principle applies to agricultural residues and organic waste, where significant amounts of potential energy remain locked within existing waste streams.

Globally, agricultural and organic waste has the potential to produce the equivalent of almost 1 trillion cubic metres of natural gas each year, yet less than 5% of this potential is currently being utilised. For South Africa, these waste streams represent an opportunity to produce more energy without necessarily requiring additional land to be dedicated to fuel crops.

Unlocking these resources depends on making conversion commercially viable. Enzymes and other biological solutions can improve the processes used to turn agricultural crops, UCO and organic waste into bioethanol, biodiesel and biogas. By increasing yields, optimising production and extracting more value from each feedstock, biosolutions can help make the economics of domestic renewable-fuel production work.

From policy ambition to domestic value

Building a competitive domestic biofuels industry will require policy certainty, investment, infrastructure,

reliable feedstock supply chains and collaboration across agriculture, energy, industry and government. It will also require a practical approach to food and fuel.

Agricultural growth is central to meeting both and not having to choose one over the other. Biosolutions can help farmers produce more from each hectare by improving crop productivity and resource efficiency. Applied to resilient, water-efficient crops such as sorghum, they can support stronger yields while easing pressure on land and water. Combined with better use of agricultural residues and waste streams, this creates a pathway to strengthen food security and diversify domestic agricultural production towards sustainable biofuel feedstocks, so that the same productivity gains help the country both feed and fuel itself.

Growth across these value chains can also translate into jobs—from farming and feedstock collection to transport and diverse livelihoods. Each pathway creates employment at different points: farmers producing sorghum and sugarcane; small businesses collecting used UCO, crop residues and organic waste; transporters moving feedstocks; and technicians, plant operators and engineers converting them into bioethanol, biodiesel and biogas. Developing several bioenergy pathways, rather than relying on one single feedstock or technology, can spread investment across rural and industrial economies, support new skills and enterprises, and help ensure that the energy transition delivers broader economic opportunity.

International experience shows what becomes possible when policy, agriculture, technology and industry align around domestic fuel production. In 2024, biofuels reduced global oil demand by an estimated 2.5 million barrels per day. The recent supply chain crisis fuelled by the closure of the Strait of Hormuz saw several countries including Indonesia, Malaysia, Mozambique and Zimbabwe introduce or scale up their biofuels mandates. South Africa now has an opportunity to develop a model suited to its own resources and economic realities.

Sugarcane and sorghum can contribute to ethanol production; UCO can become biodiesel; and agricultural and organic waste can produce biogas. Biosolutions can help make each pathway more efficient, shifting the energy-security conversation from where South Africa buys its fuel to how much more it can produce at home.

For Novonesis, this is the role of biosolutions in South Africa’s energy transition: not to provide a single answer, but to make more domestic options commercially possible. By bringing biology into agriculture, waste and energy, South Africa can strengthen food and energy security, support viable local production and create wider economic opportunity.

www.novonesis.com

When insects become an ESG and hygiene risk – why smart led pest control is the new front-of-house standard



Walk into a five-star hotel lobby, a bustling restaurant, or a modern corporate reception, and every detail is carefully curated to make you feel welcome. But there is one unwelcome guest that can instantly shatter that illusion: a single flying insect. What used to be dismissed as a mere seasonal annoyance has quietly become a major operational risk.

Today, in customer-facing spaces, a pest sighting does more than just annoy people. It instantly makes them question your hygiene standards, food safety, and overall quality. Yet, for decades, the tools used to manage pests have felt entirely out of place in these polished environments, relying on heavy-handed tactics that miss the mark on modern sustainability.

The hidden pathogen threat right outside our doors

To understand why this matters so much today, we need to acknowledge a reality we rarely discuss: the environment in which urban pests live has changed dramatically. With crowded cities, strained municipal water streams, and overloaded waste systems, common flies have closer access to serious contamination than ever before.

Imagine a school, a retail hub, or a restaurant situated anywhere near an overstretched waste collection point or a compromised local river. Flies breeding in those conditions act as unwanted delivery vehicles, carrying pathogens like *E. coli* and dysentery straight from the source onto dining tables, kitchen counters, and customer touchpoints. When urban waste and natural waterways sit so close to our



Robert Erasmus

doorsteps, an insect sighting indoors is no longer just an aesthetic flaw. It is a direct biological threat to public health.

Moving past the shortcomings of legacy traps. Despite these rising risks, traditional pest control has relied for too long on conventional fluorescent traps that create as many problems as they solve. Older fluorescent tubes are energy-hungry, fragile, and packed with hazardous mercury. Aesthetically, they are bulky and industrial, forcing facility managers to hide them away in back corridors where they cannot effectively intercept pests before they reach customer areas.

When those traditional traps fail to keep up, businesses often resort to quick fixes like aerosol sprays and chemical insecticides. But how often do we stop to think about the residue of those chemicals? Staff and patrons rarely use masks or gloves when sprays are discharged, leaving microscopic toxins to settle quietly on carpets, soft furnishings, and nearby surfaces. It is a reactive approach that treats symptoms while creating new environmental and health concerns.

“... modern hygiene engineering is closing that gap by combining rigorous biological protection with true environmental care”

Redefining front-of-house standards with smart technology

Fortunately, modern hygiene engineering is closing that gap by combining rigorous biological protection with true environmental care. The shift starts with multi-wavelength UV-LED technology. Instead of relying on a single, one-dimensional light spectrum that only attracts a narrow band of insects, multi-wavelength LEDs use targeted frequencies to draw in a much broader range of flying pests. At the same time, these systems consume a fraction of the electricity required by legacy units and are entirely mercury-free, helping organisations support their decarbonisation goals.

We can also replace high-voltage zappers, which scatter insect fragments, with high-efficiency, non-toxic glue boards that quietly and securely trap pests upon contact. This eliminates the invisible fallout of chemical aerosols and insect particulate matter, safeguarding indoor air quality and food safety.

Transforming hygiene into a core brand and ESG pillar

For decision-makers in hospitality, retail, and healthcare, adopting design-conscious hardware changes the entire conversation around cleanliness. Contemporary LED units feature slim, architectural profiles that blend into upmarket interiors rather than sticking out like an eyesore. When premium hygiene equipment is visibly integrated into a front-of-house setting, it sends a clear message to customers that the establishment cares deeply about the finer details of their health and experience.

Innovative hygiene is no longer an invisible utility tucked away out of sight. It is an active part of brand identity and ESG commitment. Upgrading to smart LED pest control is an effective way for businesses to protect public health, reduce energy consumption, and demonstrate that sustainability and high hygiene standard can go hand in hand.

www.sanitech.co.za

Author

Robert Erasmus, Managing Director, Sanitech



Meet the next generation of fully digital metal detection systems

Built specifically for wet and wash-down intensive food processing environments, the **CEIA THS/210@-MBH9** combines advanced metal detection performance with multi-spectrum technology and full digital architecture.

This is the ideal solution for producers seeking consistent contaminant control and efficiency in wet food processing environments.

Where reliable contaminant detection and rigorous sanitation requirements go hand-in-hand.



HEAT AND CONTROL



info@heatandcontrol.com | heatandcontrol.com

A 'chilled' HVAC partnership: energy-efficiency, productivity and comfort for the manufacturing, industrial and commercial sectors

Heating, ventilation and air conditioning (HVAC) has always been about more than simply cooling a space. Today, however, rising energy costs, more demanding indoor air requirements and increasingly specialised manufacturing and processing are placing even greater emphasis on how temperature, humidity, ventilation and air quality are collectively managed.

“A well-designed HVAC system can support occupant comfort, process requirements, productivity and the overall energy performance of buildings,” says Alin Gomes, Director of experienced HVAC turnkey specialist Industrial Climate Engineering (ICE).

“Importantly, for decision-makers in the commercial, manufacturing and industrial sectors, the real value lies in working with an experienced HVAC specialist which understands clients’ building, process and operating requirements - and can translate these into a practical, efficient solution,” Gomes explains.

Every building is different

For ICE, effective HVAC design starts with a simple principle: every building and process has its own requirements. Rather than applying a one-size-fits-all solution, ICE considers the building layout, occupancy, internal and external heat loads, required air flow, filtration, pressure relationships and applicable safety and ventilation requirements before developing a system. ICE’s turnkey capability extends from design to fabrication, installation, commissioning and the coordination of related construction and electrical works, with a focus on performance, efficiency and long-term reliability.

Gomes notes that standard packaged or off-the-shelf equipment can be entirely suitable for many applications – however, these are not automatically the best fit for every building or process.



Alin Gomes

“The important point is correct selection and control. Equipment needs to be sized for the actual load profile and selected for the required operating range, rather than simply choosing a unit on nominal capacity,” he advises.

Modern HVAC equipment may use staged capacity, variable-speed compressors, inverter drives or other controls to respond to changing loads. However, an oversized or poorly controlled system can still cycle excessively, operating inefficiently, struggling with humidity control and wearing unnecessarily. “Good design is about matching the HVAC plant to the building’s actual demand - and ensuring it has the ability to operate efficiently at full and partial load,” Gomes adds.

People exhale carbon dioxide (CO₂), while occupied buildings also contain moisture, odours and other indoor contaminants. Outdoor air is introduced to dilute these contaminants and maintain acceptable indoor air quality. The required outdoor air quality depends on the occupancy and application,

in accordance with SANS 10400-0. Ventilation rates vary by occupancy type, and may be expressed as litres per second per person and / or air changes per hour - so the design must be checked against the requirement applicable to the specific space.

Gomes cites examples where clients have called on ICE to improve ventilation after indoor air quality assessments identified insufficient outdoor air: "In one case, the system was recirculating too much return air, and introducing too little outdoor air. We rebalanced the system so that the required quality of outdoor air could be introduced - while maintaining the overall supply air performance."

ICE always looks for the most practical way to introduce the required outdoor air, but some installations need dedicated ventilation equipment. Depending on the air-conditioning equipment configuration, provision of outdoor air may be limited - or may need to be designed separately.

"In those cases, we can install a dedicated fresh air system and integrate it with the air-conditioning system," Gomes explains.

Outdoor air also forms part of the building's cooling or heating load. On very hot or cold days, bringing untreated outdoor air directly into a conditioned space can increase the energy requirement by the HVAC plant. Where appropriate, ICE can temper or pre-condition outdoor air and consider measures such as heat recovery, so that ventilation requirements are met without placing unnecessary load on the main air-conditioning plant - while also saving energy.

Turnkey HVAC projects

ICE's turnkey approach is illustrated by two recent projects in specialised process environments, where climate control formed an integral part of the production requirements - rather than simply providing occupant comfort.

The first project involved a large-scale central HVAC plant serving multiple controlled environment production areas. The system provides heated and chilled water together with multiple stages of filtration - including high-efficiency particulate air (HEPA) filtration - to maintain closely controlled temperature and relative humidity conditions.

"The filtration and environmental control requirements were significantly more stringent than those of a typical comfort-cooling installation," Gomes observes.

The temperature-sensitive production process itself shaped the air distribution strategy. According to Gomes, directing cold supply air onto the product could have caused damaging localised temperature stress: "We therefore designed the air movement to avoid direct cold draughts across the sensitive production area - and used controlled circulation within the space to achieve a more even temperature," he notes.

Furthermore, high solar heat gain through the building envelope created another substantial design

challenge, with extreme temperatures recorded within the production environment. The central chiller plant is positioned remotely from the conditioned area, and connected through steel pipework to the air-handling equipment. The controls coordinate cooling, heating and ventilation to maintain the required conditions as the load changes.

The second process-cooling project required a simpler solution - but equally careful control. Large circulation and ventilation fans manage air movement, while the key requirement for ICE was to maintain the process medium and supply water at a stable temperature: "We therefore cooled the water to a carefully controlled set point suited to the production requirement, using heat exchangers to separate the chiller's closed water circuit from the client's process-water circuit. Rather than passing process water directly through the chiller, the heat exchanger transfers cooling between the two circuits. This protects the chiller water loop - while allowing the process water to be managed according to the production application's specific water-quality," Gomes clarifies.

A new 'ICE' age for HVAC

HVAC technology continues to improve, particularly in compressor control, heat exchanger design, fans, controls and refrigeration selection.

"Energy performance should be assessed against actual operating conditions and the efficiency rating of the selected equipment. Using an Energy Efficiency Ratio (EER) of 2.6 as an example, the system provides approximately 2.6Kw of cooling for every 1Kw of electrical input at the stated rated condition.

The higher the EER, the less electrical input is required for the same cooling duty. Also, R-32 is one of the lower Global Warming Potential (GWP) refrigerants now used in selected air-conditioning and chiller applications - although refrigerant choice must always suit the equipment type, capacity, safety requirements and application," Gomes explains, pointing to an ICE project in Johannesburg where measured electricity consumption reportedly fell by approximately 21% - 23% after the rooftop chiller plant was replaced.

He cautions, however, that savings vary from project to project - and depend on the efficiency of the existing plant, operating hours, controls, load profile and the replacement HVAC technology.

"The opportunity for performance and sustainability improvement is not only in replacing equipment. Correct sizing, controls, commissioning and ongoing optimisation all contribute to HVAC energy efficiency and savings - while maintaining the climate conditions which the building or process requires," Gomes concludes.

www.acice.com

SAPICS leaders forum explores speed as the new competitive currency in supply chains



Jeremy Basckin, Linda Cham, Tremely Nogaya and Dr Kruschen Govender who took part in a powerful panel discussion at the SAPICS Supply Chain Leaders Forum energy security

Supply chain industry body SAPICS hosted its prestigious annual Supply Chain Leaders Forum in Sandton, Johannesburg, as part of the Leaderex event. The summit brought together supply chain management leaders to explore the rising value of speed as the new competitive currency in supply chains.

The event's opening keynote speaker, Francois Retief, explored order to delivery challenges and opportunities in the rapidly growing e-commerce environment. In 2025, South Africa was the fastest growing e-commerce market in the world, according to a report by financial services firm Morgan Stanley. As the CEO of Takealot Fulfilment Solutions, Retief had a wealth of insights to share with attendees at the SAPICS gathering, including the importance of

managing order to delivery "fast, with certainty and affordably". This, he said, is the winning proposition in ecommerce.

Retief stressed the need to plan for peaks like Black Friday and examined the impact of technology like robot sortation. For Takealot Fulfilment Solutions, commissioning a fleet of advanced autonomous sorting robots at its Johannesburg fulfilment centre has streamlined workflows and enhanced daily productivity. Retief explained how the robots take themselves to the "robot hospital" when they need servicing and charge themselves.

In his insightful presentation, Jeremy Basckin from Neways Solutions explained why synchronised, real-time decision-making is replacing traditional planning frameworks in supply chains. Basckin said that many businesses still rely on planning methodologies, systems and dashboards that are static, periodic, functionally siloed and backward-looking. "These tell us what happened, and it is often too late to influence the outcome. To survive and thrive, businesses must

make the transition from static to continuous metrics; from periodic to real-time measurements; from functional to synchronised planning and from historical to predictive dashboards. We don't just need to know how we performed, but what to do next," he stressed.

"From modern control towers and data-driven decision-making to on-demand deliveries, smaller drop vehicles and scooters, supply chains are being reshaped"

Basckin said that business synchronisation is critical. "Product, demand, inventory, supply, production and financial plans cannot operate independently. Every decision made in one area affects service, capacity, inventory, cash, margin and growth across the entire business. The companies that outperform in the

next decade won't be those with the best individual planning process. They'll be the ones that synchronise the entire business in real time."

He also advised attendees to "order smaller, more often". "Shrinking the order interval - not the lead time - is the highest-value fix since up to 75% less cash is tied up in cycle stock, he stated.

A highlight of the 2026 SAPICS Supply Chain Leaders Forum was a powerful panel discussion that explored speed to market decision making. Contributing to the discussion were panellists Linda Cham, who is a director of SAPICS; Tremely Nogaya, senior manager for Franchise Operations and Supply Chain (Africa) at PepsiCo; and Dr Kruschen Govender, head of Future Manufacturing at the Toyota Wessels Institute for Manufacturing Studies (TWIMS). It was moderated by Jeremy Basckin.

www.sapics.org.za

Highlight your brand in Food & Beverage Reporter's Nov/Dec features

- It's a Wrap
- 2027 Ingredient Trends
- What's next in food safety?
- 2027's processing trends
- Multipacks & bundling
- Packaging trends 2027
- Heritage Products
- MAP

**food
& beverage**
REPORTER

Editorial and advertising deadline 7 September 2026
Contact: editor@fbreporter.co.za

FASA launches 2027 Conference and Expo launching an African platform for growth

The Franchise Association of South Africa (FASA) has launched its expanded 2027 Annual Conference and Expo (Confex), which will take place at Emperors Palace in Boksburg, Johannesburg on 24 and 25 February 2027.

FASA CEO Freddy Makgato says the event signals a new chapter for both the association and the broader franchising industry. "We need to break barriers to build South Africa's economy. This is a new journey for FASA, and we are changing how we work. We believe in entrepreneurship and in partnerships that help people build sustainable businesses."

Under the theme "Implementing Franchising Today", the expanded two-day platform brings together franchisors, franchisees, investors, suppliers, policymakers and prospective entrepreneurs for learning, connection and business development. The programme reflects FASA's commitment to advancing a sector that creates pathways into business ownership, skills development and employment.

A defining development for 2027 is Confex's strengthened African outlook. FASA is now a member of the Africa Franchise Association, which brings together national franchise associations and expert partners from across Africa to build, grow and elevate franchising across the continent. Eight franchise associations have already joined the network, creating a stronger continental community that Confex can engage.

"The African focus will broaden the conversations and connections available through Confex, while supporting collaboration across markets," explains Makgato. "It also reinforces the role that franchising can play in enabling entrepreneurs through established systems, training, mentorship and operating support."

Makgato encourages industry, government and the private sector to participate in the momentum behind FASA's evolving journey. Partners who engage at this formative stage can help shape a platform that promotes practical solutions, stronger networks and opportunities across the franchising ecosystem.

FASA's Conference and Expo is delivered in partnership with key industry stakeholders, reflecting the value of public and private sector collaboration



Freddy Makgato



Warren Hickinbotham

in supporting entrepreneurship and economic participation.

Warren Hickinbotham, head of sponsorships for FASA, says the platform offers companies an opportunity to align their brands with entrepreneurship, job creation and transformation. "If you believe, like I do, that South Africa builds itself one entrepreneur at a time, one job, one skill and one franchise at a time, then this is where you put your name behind that belief."

www.fasa.co.za

Packaging

REPORTER

51 New Steering Committee to drive 2030 circular economy targets



Read the
latest
packaging
news here

48 Packaging news

50 Cool>Can™ wins public vote at London Packaging Week

53 Packaging highlighted in West Africa

54 The true cost of poor-quality recycled plastic

57 What's happening?

Reducing product loss in wheat flour packaging

Reliable bag-closing equipment plays an important role in reducing product loss, maintaining packaging quality, and improving production efficiency in South Africa's food manufacturing sector.

Buckle Packaging recently installed a Fischbein MFS Industrial Sewing System with an automatic folding device for one of South Africa's leading wheat flour millers. The installation addressed inconsistent bag closures that had allowed wheat flour to sift through stitching holes, creating product loss and affecting package presentation.

After assessing the miller's requirements, Buckle Packaging recommended the Fischbein MFS system. Its automatic folding device folds the top of the bag before sewing, helping create a more secure closure and reducing the risk of fine flour escaping through the stitching.

For flour mills and food manufacturers, effective industrial bag closing is important for product containment, packaging consistency and process efficiency. The Fischbein MFS industrial sewing system is designed for demanding packaging operations requiring reliable bag stitching and consistent closure performance.



Buckle Packaging also supported the installation and machine setup, working with the customer to ensure the equipment matched its wheat flour packaging process.

"By combining the right equipment with the right technical guidance, we were able to provide a bag closing solution specifically suited to the client's wheat flour packaging operation," said Matthew Mason, Marketing Manager at Buckle Packaging.

The installation demonstrates how selecting the right industrial bag sewing equipment can help South African flour mills reduce product loss, improve bag closure reliability and maintain packaging standards.

FoodTech 2026

Amcor will showcase its food and beverage packaging portfolio at FoodTech 2026, taking place from 27–29 October at MCH Messecenter Herning in Denmark. Visitors to stand M9768 can examine packaging solutions for dairy, beverages, snacks, ready meals, and other food applications.

The portfolio will include the UniPak range for dairy products and UniPak Luma, a lightweight packaging

platform for cold- and ambient-filled dairy, chilled food and dry food applications. Amcor will also present lightweight PET bottles and jars for juice, dairy, water and carbonated drinks, together with thermoformed trays and cups.

"Food and beverage manufacturers are under increasing pressure to deliver packaging that protects products, supports efficient production and responds to changing consumer expectations," said Thue Foged, Sales Director Northern Europe at Amcor.

For South African food and beverage manufacturers, developments in lightweight packaging, recycled content, recyclability and packaging design are relevant as producers assess material efficiency, regulatory requirements and supply-chain performance.

Amcor's capabilities span rigid packaging, closures, flexible packaging and specialty formats. Its packaging expertise includes responsible packaging design, post-consumer recycled (PCR) materials and recyclability validation.

The company's specialists will be available at FoodTech 2026 to discuss packaging material selection, design, production requirements and responsible packaging objectives.



Award for recyclable mono-PP pouch

Siegwerk and Enplater Group have received the Labels & Labeling Sustainability Award for their jointly developed recycle-ready mono-material polypropylene (PP) pouch, highlighting the role of packaging technology in advancing recyclable flexible packaging for food applications.

The pouch combines Siegwerk's printing ink and coating technologies with Enplater Group's flexible packaging and converting expertise to create a high-barrier mono-PP structure designed to support recycling through polyolefin recycling streams where suitable collection, sorting and recycling infrastructure is available.

For South African food and beverage manufacturers, the development provides a reference point for the transition towards mono-material food packaging and Design for Recycling. Mono-PP packaging can help converters and brand owners address the recyclability challenges associated with conventional multi-material flexible packaging while maintaining the barrier properties required for food protection.



The project incorporates Siegwerk's CIRKIT OXYBAR WHITE, which combines oxygen-barrier and white ink technology in a single inline application, alongside polyurethane-based ink systems designed to provide adhesion and print performance for flexible packaging applications.

Jarred Carter, Business Unit Head Flexible Packaging United States and Canada at Siegwerk, said the project demonstrates how inks, coatings and converting expertise can be combined to develop recycle-ready packaging without compromising functional requirements.

The award was presented at LOUPE Americas 2026 in Chicago, with Todd Blumsack, Business Unit Head Narrow Web United States and Canada at Siegwerk, accepting the award on behalf of both companies.

VISIT US ON
STAND B32 HALL 1
PROPAK CAPE 2026



Sustainable plastic packaging homegrown in South Africa

At Polyoak Packaging, we are committed to providing sustainable packaging that supports diverse applications, including food, beverage, industrial, home and personal care. Our extensive selection of locally inspired bottles, tubs, drums, buckets and closures are widely recycled to offer you innovative solutions that drive circular economy without compromising on quality.

Choose from our generic designs with eye-catching decoration or collaborate with our design specialists to create something truly unique for your brand.

 **POLYOAK**
PACKAGING
www.polyoakpackaging.co.za



Cool>Can™ wins public vote at London Packaging Week

Cool>Can™ was voted the favourite innovation in the 2026 London Packaging Week Innovation Gallery, following a public vote by event visitors.

Developed by Welsh inventor James Vyse in partnership with Cardiff-based Brains Brewery, Cool>Can™ is a shelf-ready, commercialised self-cooling beverage can. It lets a beverage cool without a refrigerator or cooler.

The can uses a push-button mechanism to activate an endothermic reaction within its walls. The reaction reduces the can and its contents by 10–15°C within 60 seconds. It uses water and a patented salt formula, while the can remains recyclable.

Visitor vote

Cool>Can™ took first place in the visitor vote, ahead of MYPACK's 100% Compostable Cosmetic Packaging and MonoBox's premium gift box, which placed second and third respectively.

Vyse said the result followed years of development and coincided with the commercial debut of Cool>Can™ with Brains Brewery. The company is now focusing on scaling the technology and introducing it to other brands and markets.

The development also connects with the history of canned beer in Wales. Wales became the first country outside the US to manufacture canned beer in 1935. Cool>Can™ now represents another development in beverage can technology from the country.

Innovation gallery

The 2026 Innovation Gallery featured 26 shortlisted developments from exhibitors across drinks, FMCG, beauty and luxury packaging. The entries covered materials, manufacturing, sustainability, structural design and consumer experience.

Other shortlisted technologies included Holmen Elevate, an ultra-lightweight kraftliner starting at 72gsm; The Sovereign Bottle, a British-made sparkling wine bottle; NutraCap™, a fibre-based alternative to plastic caps; and FS-HS Tunnel, a shrink tunnel designed to reduce energy use by up to 80% and water consumption by 95%.

Visitors explored the shortlisted products through guided tours before voting by tapping their event badges against their preferred solution. Exhibition visitors determined the Gallery winner separately from the London Packaging Week Innovation Awards.

Sema Tezel Basbug, Head of Marketing at London Packaging Week, said the range of entries reflected activity across packaging materials, production and product development.

The London Packaging Week event brings together packaging suppliers, brands and professionals from sectors including food, beverage, beauty and consumer goods.



STITCHING MACHINES

Designed to close a wide variety of industrial packaging materials including paper, plastic, woven polypropylene and jute bags.

Call us today on:
+27 11 613 8024

email: info@bucklepack.co.za • www.bucklepack.co.za

New Steering Committee to drive 2030 circular economy targets



The South African Plastics Pact has elected a new Steering Committee to guide collaboration across the plastics value chain as the voluntary industry initiative enters its next phase of work toward its 2030 circular economy targets.

The new committee will represent Pact members, direct the work of the Secretariat and GreenCape, and provide strategic leadership as South Africa's plastics packaging sector addresses recycled content, packaging design, recyclability, reuse, refill and recycling rates.

The transition follows the completion of the previous Steering Committee's term. Since 2024, the outgoing committee helped lay the foundation for the next phase of the Pact, including publishing its 2024 Impact Report and Design for Circularity Guide, launching Plastic Reboot – South Africa, and securing formal approval of the new 2030 targets.

Since the initiative was established in 2020, Pact members have achieved a 35% reduction in problematic plastic items, equivalent to 55 million fewer items placed on the market. Poorly recyclable packaging has declined by 82%, while the use of recycled content in packaging has increased by 300%.

The Pact also reports a 28% increase in the tonnage of recyclable packaging placed on the market.

New leadership for South Africa's plastics circular economy

Ralph Jewson, Project Manager in the Sustainability Office at Woolworths, has been elected Chair of the new Steering Committee. He credited the previous committee with advancing collaboration across the plastics value chain and strengthening engagement with government.

"Under Blain van Wyk's leadership, the previous steering committee deserve great credit. They were able to guide the Pact's progress with significant impact, including strengthening our collaboration with the National Department of Forestry, Fisheries and the Environment," said Jewson.

The new committee brings together representatives from brand owners, retailers, packaging converters, recyclers, hospitality and food service, waste collection, government and non-profit organisations.

Brand owners are represented by Maritza van Dyk of PepsiCo SA and Yase Godlo of Unilever. Retail

representation comes from Vaughan Pierce of Pick n Pay and Jewson of Woolworths.

Michelle Penlington of Polyoak Packaging and Shivern Reddy of CCL Label SA represent converters, while Johann Conradie of Myplas and Chandru Wadhvani of Extrupet represent recyclers.

Joe Stead of Spur Corporation represents hospitality and food service, with Luyanda Hlatshwayo of the African Reclaimers Organisation representing waste collectors. Government representation includes Pamela Nxumalo of the National Department of Forestry, Fisheries and the Environment and Alison Evans of the City of Cape Town.

Janine Osborne of Sustainable Seas Trust represents the non-profit sector, while Andrea Cantu of the Ellen MacArthur Foundation and Andrea Cino of WRAP represent the Pact Network Conveners.

This structure provides representation across the plastics packaging value chain, an approach intended to support collaboration between companies and organisations responsible for packaging production, use, collection and recycling.

South Africa's 2030 plastics packaging targets

The committee's immediate focus will be implementation of the Pact's new 2030 targets. These targets are intended to shift the South African plastics packaging market towards greater circularity and reduce dependence on virgin fossil-fuel-based plastic.

- Target 1 calls for a 20% intensity reduction in virgin fossil-fuel-based packaging through increased recycled content, action on problematic plastic items, and wider adoption of reuse and refill systems.
- Target 2 requires 100% of rigid plastic packaging to be designed for recyclability, while
- Target 3 sets a 70% design-for-recyclability target for flexible plastic packaging.
- Target 4 aims for a 55% output recycling rate for plastic packaging.

For South African food and beverage manufacturers, these targets have direct implications for packaging specifications, procurement, packaging design, recycled content, labelling and relationships with recyclers.

Increasing recycled content in food and beverage packaging will require attention to material quality, food-contact requirements, collection systems and recycling capacity. Designing packaging for recyclability will also require manufacturers and packaging converters to consider material combinations, colours, labels, closures and other components at the design stage.

Design for circularity becomes a practical requirement

The Pact's Design for Circularity Guide and planned updates to its Design for Circularity Guidelines are part of this transition. The objective is to provide businesses with practical guidance on designing packaging that

can remain within the materials economy through collection, sorting and recycling.

The committee will also oversee recurring updates to the On-Pack Recycling Label (OPRL) Guide. For food and beverage manufacturers, consistent and accurate recycling information on packaging can support consumer participation while helping align packaging communication with available waste-management and recycling systems.

The South African Plastics Pact will also continue its Plastic Reboot – South Africa programme. The initiative focuses on solutions for problematic plastic items and on increasing reuse and refill systems.

These areas are particularly relevant to food and beverage businesses where single-use packaging remains integral to product distribution, retail and food service.

2030 Roadmap to guide industry action

A central priority for the new Steering Committee is the imminent publication of the Pact's 2030 Roadmap. The roadmap is expected to establish the pathway and strategy for delivering the targets over the coming years.

Jewson said the programme has a role beyond reducing packaging waste.

"The imminent publication of our 2030 Roadmap lays out the pathway and strategy for the work to come. Our 2030 targets are ambitious and will further drive industry's progress towards creating a circular economy for plastic packaging in the country, thereby stimulating job creation and driving local investment into the packaging market."

Jewson also linked his new role to Woolworths' sustainability strategy and its Good Business Journey.

"Woolworths's vision is to be one of the world's most responsible retailers, with sustainability at the core of our business. Packaging and waste form one of eight core focus areas of our Good Business Journey, and it is with this in mind that I look forward to contributing towards the direction of the Pact moving forward."

For South Africa's food and beverage sector, the next stage will therefore involve moving from individual packaging interventions towards coordinated value-chain action. The combination of design-for-recyclability targets, recycled-content requirements, improved collection and recycling, reuse and refill systems and updated packaging guidance places circular economy principles increasingly within mainstream packaging decisions.

The South African Plastics Pact's new Steering Committee will guide this work over the next two years while the Pact recruits additional members and develops the systems required to support its 2030 objectives.

www.saplasticspact.org.za

Packaging highlighted in West Africa



Propak West Africa has concluded its 2026 edition at Landmark Centre in Lagos, Nigeria, with more than 3,900 attendees visiting the three-day exhibition covering packaging, plastics, print, labelling and food processing.

The exhibition covered 2,690 sqm and brought together more than 200 exhibitors, including 67 local exhibitors and more than 115 international companies. Companies from more than 21 countries were represented.

The exhibition gave visitors the opportunity to review machinery, materials, equipment and technologies; meet suppliers and technical specialists; and discuss production and operational requirements.

The technologies and solutions on display covered areas including automation, production efficiency, sustainability, packaging, processing and digital technologies. The international exhibitor base also provided access to equipment and technical expertise from different markets, alongside opportunities for business development.

Summit

The Propak West Africa Summit formed part of the three-day programme, with conference sessions attracting sufficient interest for the hall to reach capacity. The programme brought together industry professionals and experts to discuss technologies, operational requirements and developments affecting manufacturing, packaging and processing in West Africa.

The response from exhibitors has also influenced plans for the 2027 edition. According to the organisers, 90% of exhibitors have already pre-booked for the next event, while demand for additional exhibition space has resulted in plans to introduce an additional hall.

The 2026 exhibition also included Girls Who Print Africa, supporting discussion around inclusion, skills development and the participation of women in the print and packaging sectors.

Packaging value

"Propak West Africa 2026 demonstrated the value of bringing the manufacturing and packaging community together in one place – with strong visitor engagement, an international exhibitor base and a conference programme that attracted exceptional interest," says Mark Anderson, Portfolio Director at Montgomery Group Africa, organisers of the show.

"The fact that 90% of exhibitors have already committed to 2027, together with the demand for additional exhibition space, is a clear indication of the momentum behind the show. We look forward to building on this success and creating an even bigger platform for industry connections, technology and practical solutions in 2027."

Propak West Africa 2027 will provide additional exhibition capacity as the organisers respond to exhibitor demand and continued interest from the packaging, plastics, print, labelling and food processing sectors.

www.propakwestafrica.com

The true cost of poor-quality recycled plastic



For South African food and beverage manufacturers, the value of recycled plastic depends on more than the volume of material diverted from waste streams. Recycled plastic must also meet the processing and performance requirements of the manufacturing operation. When quality varies between batches, costs can range from production losses and downtime to rejected products, additional waste, and reduced confidence in recycled content.

Packaging accounts for approximately 52% of plastics used in South Africa, placing the packaging industry at the centre of efforts to increase recycling and recycled content. As manufacturers face pressure to improve resource efficiency and meet sustainability objectives, quality-controlled plastic recycling is becoming an important

consideration when sourcing recycled materials.

“Quality control transforms recycled plastic from a potentially variable input into a dependable manufacturing material. It helps create greater stability across production lines, supports consistent product outcomes, and gives manufacturers the confidence to incorporate recycled content into their processes,” says Albie Alberts, Director at Everloop Plastic.

What is quality-controlled plastic recycling?

Quality-controlled plastic recycling controls variation throughout the recycling process, from feedstock selection and sorting through to cleaning, extrusion, pelletising, and testing.

For manufacturers using recycled plastic, the objective is not simply to obtain recycled material. The objective is to obtain material with characteristics that can be measured, understood and reproduced from one production batch to the next.

This distinction is important for food and beverage packaging manufacturers. Production equipment is configured around defined material characteristics. Significant changes in melt behaviour, contamination levels or pellet quality can require machine adjustments and can affect finished-product quality.

“Without strong controls, manufacturers often face extra work, such as machine adjustments, delays, increased production waste, or uneven product quality,” says Alberts.

Quality-controlled recycled plastic can therefore support more predictable processing, repeat production runs and consistent finished products.

Why recycled plastic quality matters to manufacturers

The cost of poor-quality recycled plastic is not necessarily visible when the material is purchased. It can emerge later on the production line.

Inconsistent recycled plastic pellets can contribute to processing instability, defects, higher reject rates and unplanned downtime. Operators and technical teams may need to adjust temperatures, pressures or other machine parameters to compensate for changes in the incoming material.

For high-volume food and beverage packaging production, even relatively small variations can become significant when multiplied across thousands or millions of units.

This makes recycled plastic quality control for manufacturers a production issue as much as a sustainability issue. Consistent recycled material can help manufacturers maintain production efficiency while increasing the proportion of recycled content in their products.

It also supports greater confidence throughout the supply chain. Customers increasingly want information about recycled content, material origin and environmental performance, while manufacturers need reliable information to support internal quality systems and external reporting.



Feedstock selection and sorting

The quality of recycled plastic starts with the feedstock.

Different polymers, colours, additives, labels and contamination levels can affect the characteristics of the recycled material. Effective sorting therefore plays a fundamental role in producing consistent recycled plastic.

Separating compatible materials before further processing reduces variation and limits contamination entering subsequent stages.

For manufacturers, this matters because problems introduced during collection or sorting can become harder and more costly to address later in the recycling process.

Cleaning and contamination control

Cleaning is another important element of high-quality recycled plastic production.

Labels, residues, dirt and other contaminants can affect the quality and processing behaviour of recycled polymers. Effective washing and contamination control help reduce these variables before the material reaches extrusion.

Contamination can affect melting behaviour, filtration requirements and the performance of the resulting pellets. In applications where consistent processing is essential, controlling contamination is therefore a key part of recycled plastic quality assurance.

Extrusion and pelletising

Extrusion converts prepared recycled material into a form manufacturers can use. Controlling extrusion conditions, including temperature, pressure and filtration, is essential to maintaining consistency.

Changes in processing conditions can affect the properties of the resulting recycled plastic pellets. Monitoring these variables allows recyclers to identify deviations and maintain defined production parameters.

For manufacturers, consistent pellets can simplify material handling and reduce the need for repeated process adjustments.

MFI testing and material verification

Melt Flow Index (MFI) testing provides manufacturers and recyclers with an important indication of how a thermoplastic material flows under defined conditions.

Consistent MFI results can help demonstrate that recycled material behaves within an expected processing range. This information can support production planning and machine-setting decisions.

MFI testing is not a substitute for comprehensive quality control, but it forms part of a wider system for verifying recycled plastic performance.

Other quality checks may also be required depending on the polymer, application and customer specification.

Traceability brings greater control

Traceability is becoming increasingly important in recycled plastic supply chains. Digital systems, batch records and technologies such as QR codes can link material to production information, testing results and processing history.

This gives manufacturers greater visibility into where material originated and how it was processed.

For South African food and beverage manufacturers, traceability of recycled plastic can



support quality investigations, supplier management and sustainability reporting. It also provides a mechanism for identifying the source of a problem when material does not perform as expected.

The production cost of inconsistent recycled plastic

The true cost of poor-quality recycled plastic extends beyond the price paid per kilogram.

Potential costs include:

- Production downtime: Operators may need to stop production to investigate material-related problems.
- Higher reject rates: Material variation can contribute to defects and increase the volume of products that fail quality checks.
- Additional waste: Rejected products and unstable production runs can undermine waste-reduction objectives.
- Machine adjustments: Operators and technical teams may need to modify processing parameters to compensate for inconsistent material.
- Uncertain production planning: Variable material performance can make production scheduling and yield forecasting more difficult.
- Supply-chain risk: Manufacturers may have less confidence in their ability to maintain consistent product quality when recycled material characteristics vary.

Quality-controlled recycling addresses these risks by treating recycled plastic as a manufacturing input that requires defined specifications, testing and process control.

**The
true cost of
poor-quality
recycled plastic
extends beyond
the price paid
per kilogram.**

Recycled plastic and South Africa's manufacturing future

The growth of recycled content in South African manufacturing will depend not only on collection and recycling volumes but also on the quality of the material returning to production.

For food and beverage packaging manufacturers, this means evaluating recyclers on more than their ability to process plastic waste. Feedstock management, sorting, contamination control, extrusion, pelletising, testing and traceability all contribute to the reliability of recycled plastic.

As manufacturers increase their use of recycled materials, the relationship between recycling quality and manufacturing performance will become increasingly important.

The objective is not simply to recycle more plastic. It is to produce recycled plastic that manufacturers can use with confidence, consistency and measurable performance.

www.everloopplastic.co.za

What's happening?



The unmissable ingredients event

Fi Europe is where the F&B ingredients industry comes together to connect, innovate and drive the future of food.

[Register interest](#)



Messe Frankfurt
17-19 November



FASA
THE FRANCHISE ASSOCIATION
OF SOUTH AFRICA

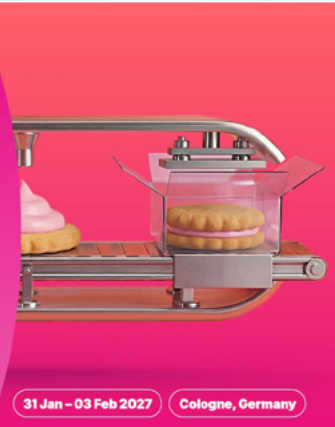
CONFEX 2027

**A NEW CHAPTER
FOR FASA**

FASA CEO Freddy Makgato says Confex 2027 will create more opportunities for the franchising community, with a stronger focus on Africa.

 **24 – 25 FEBRUARY 2027**

 **EMPERORS PALACE**



[31 Jan – 03 Feb 2027](#) [Cologne, Germany](#)

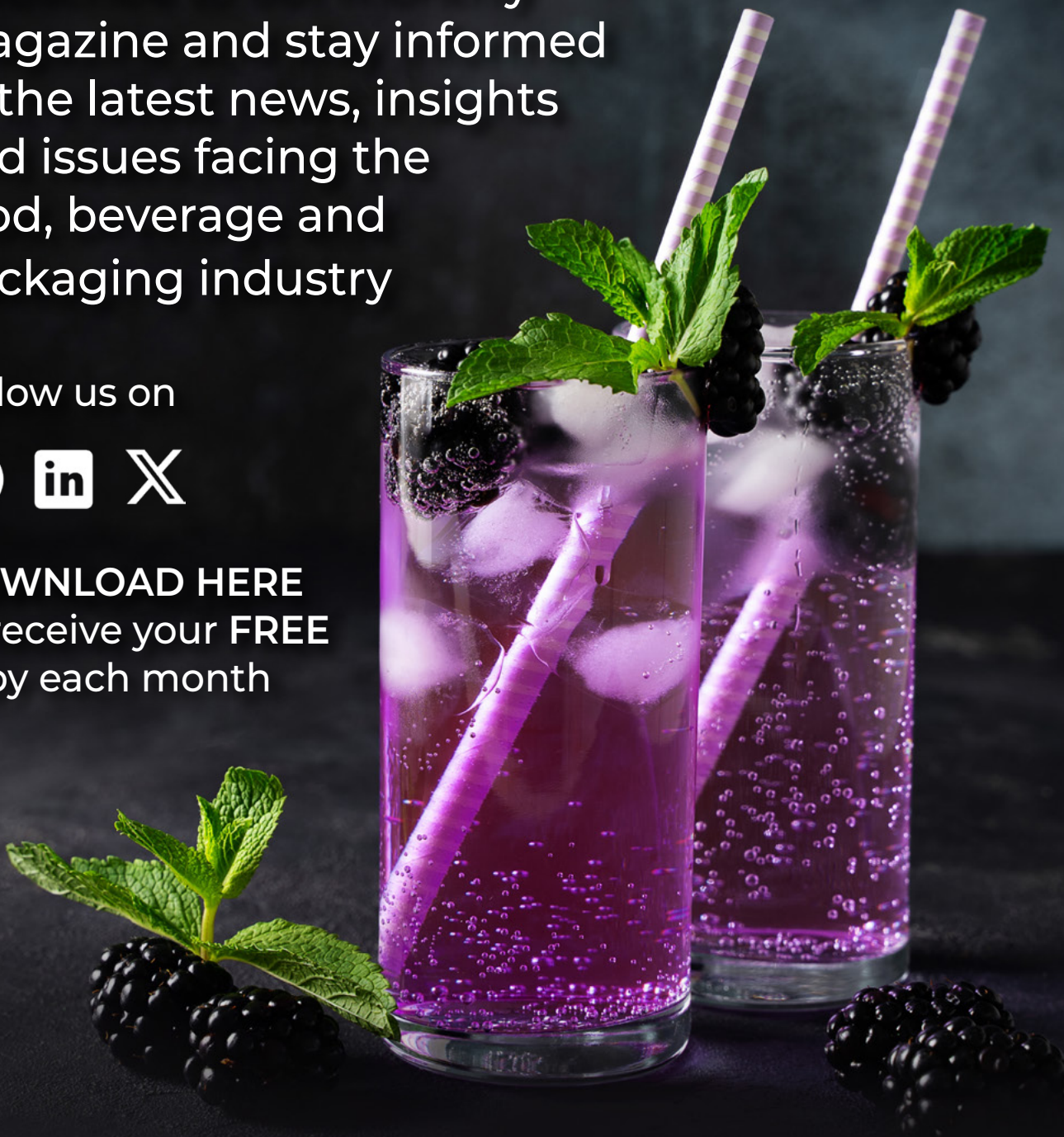
food & beverage REPORTER

Subscribe to our monthly magazine and stay informed of the latest news, insights and issues facing the food, beverage and packaging industry

Follow us on



DOWNLOAD HERE
to receive your **FREE**
copy each month



Contact: wendy@fbreporter.co.za or editor@fbreporter.co.za

www.fbreporter.co.za