

STUDENT GOLD PACK '13

Sgp



THE INSTITUTE
OF
PACKAGING
— SOUTH AFRICA —

AWARDS WINNERS

FOOD SCIENCE
& TECHNOLOGY



THE INSTITUTE
OF
PACKAGING
SOUTH AFRICA



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THE ORGANISING COMMITTEE AND COMPETITION JUDGES
REPRESENT A RANGE OF DISCIPLINES AND ARE SELECTED FOR
THEIR EXPERTISE IN THE APPROPRIATE FIELDS.

Regional judging panels firstly selected entries, which were submitted for national judging.

The national judging panel was:

FOOD SCIENCE & TECHNOLOGY

JOHAN VISSER

KIRSTEN TYLER

SUSAN FEATHERSTONE

MAARTEN SCHUURER

JOSELINE FELIX-MINNAAR

VANESSA VON HOLDT

Specialised Exhibitions, organisers of the PROPAK Exhibitions, are the founding sponsors of this competition. Nampak added their support and are now primary sponsors of the Food Science and Technology Category. Additional sponsorship and support is received from players throughout the packaging industry. Without this sponsorship these awards and the opportunities given to students who enter the competition - and who are exposed to the exciting world of packaging through doing so - would not exist. We hereby acknowledge and thank each of the sponsors listed on the previous page for their contribution towards the 2013 competition.

The Student Gold Pack Awards are organised under the auspices of The Institute of Packaging South Africa, by **Vanessa von Holdt**.



CLAIRE KIRKBY
Stellenbosch University

ROSENDALE
Rose and Honey Flavoured Labneh



JESSICA KEMP
Stellenbosch University

BEAN BITES
Falafel-Syle Snack. Party Pack



ZAHARAN HUSSEIN
Stellenbosch University

FRESH-POM ARILS
Modified Atmosphere Packaging



THE BRIEF

During the first semester of the Food Science Product Development module, or during 2012, you would have developed a food product within teams.

You are now required, individually, to propose a packaging solution for that food product, which you developed.

You can re-brand the product and use any appropriate package material, but you must make sure that the packaging delivers the functional requirements of the product, which you developed (i.e. achieves the required shelf life, preserves the foodstuff, ensures convenient distribution and consumption, etc.)



Nampak Gold Trophy

CLAIRE KIRKBY
Stellenbosch University

ROSENDALE
Rose and Honey Flavoured Labneh

JUDGES COMMENTS

This Rosendale Labneh food concept is a concentrated yoghurt product which is flavoured with roses and honey. To enhance the branding and flavour appeal the student proposed and aesthetically appealing pack to look like the petals in a flower. Each portion of labneh is preserved and protected in an individual PETG petal shaped shell which protects the labneh and extends its shelf-life to the point of consumption. This project was clearly researched and well executed in all areas.

Nampak Silver Award

JESSICA KEMP
Stellenbosch University

BEAN BITES
Falafel-Style Snack.
Party Pack



JUDGES COMMENTS

Bean Bites are a falafel style snack concept, developed by the student, which are intended to be sold in a party pack containing two different flavours. Their main ingredients include lightly fermented chickpeas, lentils and white kidney beans. The proposed packaging concept in an ovenable paper tray with a PLA film lid conveniently allows the consumer to take the product straight from the freezer to the oven, and then is able to be added to the compost heap for decomposition after use. This project was well presented and would suit the needs and perceptions of a 'health conscious' target market well.

Nampak Bronze Award

ZAHARAN HUSSEIN
Stellenbosch University

FRESH-POM ARILS
Modified Atmosphere Packaging



Judges Special Mention
Excellence in MAP packaging
research and application

JUDGES COMMENTS

This food concept is based on the consumer drive to processing of pomegranate fruits into ready to eat 'fresh-pom-arils'. Modified Atmospheric Packaging extends the shelf life of the arils adding convenience and preserving the fruit's natural sensory attributes. The proposed packaging achieves an ideal integration of lightweight, recyclable and compostable materials into a low cost preservation technology that relies on an interaction of natural product respiration and package permeability to extend shelf life. The judges were particularly impressed with the extent of MAP research and level of technical detail presented in this project.



Finalist

MILANDI VAN HEERDEN
Stellenbosch University

XPRESS-O
Coffee Flavoured Sweets



Finalist

LETITIA SCHOEMAN
Stellenbosch University

WHISTLE & GO BEAN BITES
Falafel-Style Snack



2014 Student Gold Pack will be launched in March 2014

For more information contact:

Vanessa von Holdt

IPSA Student Gold Pack Competition Organiser

studentgoldpack@ipsa.org.za

082 807 6778

www.studentgoldpack.co.za

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