

Curriculum vitae

LC HOFFMAN

Department of Animal Sciences
Faculty of AgriSciences
University of Stellenbosch
Matieland 7602
Stellenbosch
South Africa

1. BIOGRAPHICAL SKETCH AND BACKGROUND INFORMATION

1.1 ACADEMIC TRAINING & EMPLOYMENT

1.1.1 Academic Training

1984 BSc Agric (Stellenbosch University, SU)

1985 BSc Agric Hons (*cum laude*) (Stellenbosch University, SU)

1987 MSc Agric (*cum laude*) (Stellenbosch University, SU) “*Die doeltreffendheid van sekere parameters ter bepaling van die weefselsamestelling van varkkarkasse*”.

1995 PhD (University of the North, UNIN) “*Factors affecting the meat quality parameters of Clarias gariepinus (Burchell)*”.

2011 NRF rating **B3**

2014 H-factor = **19.9**

1.1.2 Employment record

1988 (Oct) Researcher, Aquaculture Research Unit, UNIN

1992 (Jul) Promoted to Senior Researcher, Aquaculture Research Unit, UNIN

1997 (Feb) Senior Lecturer, Animal Production, UNIN

1997 (Aug) Senior Lecturer, Animal Sciences, US

2003 (Jan) Promoted to Associate Professor, Animal Sciences, US

2006 (Dec) Promoted to full Professor, Animal Sciences, US

2009 (Apr) – 2012 (Feb) Head of Department, Animal Sciences, US

2013 – Appointed to SARChI Chair in Meat Science: Genomics to Nutrinomics, US

2014 – Promoted to Distinguished Professor, Animal Sciences, US

2. TEACHING AND SUPERVISION OF STUDENTS

2.1 LECTURE COURSES

Animal Science 144 *Animal behaviour and husbandry*

This is an introduction course to students on animal science – I am responsible for half the course that deals with animal behaviour and animal ethics as pertaining to farmed animals. The students receive a full set of notes that I have prepared. There are also a number of compulsory practical sessions that introduces them to the various aspects of animal production.

Animal products Science 334 *Meat Science*

This is a course taken by all the final year BSc Animal Science students. I have developed a full set of power point presentations that the students have full access to. This presentation is also in Afrikaans. Within the course, students are also expected to make use of both the library (journals) and the Internet for a short presentation that they have to write on a topical issue of that period (and therefore not necessarily covered in peer-reviewed manuscripts) pertaining to meat. This forces the students to become more familiar with both computer technologies as well as develop skills in public addressing.

The course has been developed to investigate the various intrinsic and extrinsic factors that affect meat quality and meat products. For practical lessons the students visit various slaughter and meat processing facilities. The students attend two meat product-manufacturing practicals. Key role players within the industry are also invited to give lectures to the students. During my numerous visits overseas (USA, Sweden, Norway, Italy, Australia) the course content was compared to that lectured at these institutions and I am satisfied that the standard is comparable. Prof Webb (Meat Scientist at the University of Pretoria) also evaluates the course on a regular basis. In 2012 the course was evaluated by Prof Paulano from Finland and Prof Della Zotte (Italy) and both found that the course was on an international standard.

Food Science 314 *Processing of animal products*

With the retirement of the lecturer who was responsible for lecturing this course at the Department of Food Science, the Department of Food Science approached the Department of Animal Sciences with the request that I lecture this course. This was then agreed upon. At the same time I would take the responsibility of supervising any potential post-graduate students who may be interested in doing post-graduate degrees in the Meat Science discipline. This course was redesigned and the Animal Products Science 334 adapted so as to be able to accommodate students from both departments. This course is also on WebCT.

Aquaculture 344 *Aquaculture production and processing*

Within this aquaculture course I am responsible for the section dealing with the processing of fish products. This section consists of 12 lectures and four practicals. I designed the course from various different textbooks and the course material is supplied to the students. There is also a complete set of power point presentations available to the students. Visits to various fish processing plants are also part of the curriculum. The course outline looks at the chemical composition and quality of fish, and factors that influence this. A new facet that I have included in the course is to look at the various processing steps (harvesting, slaughtering, processing) from an ethical viewpoint e.g. what is the most ethical manner to slaughter fish? This approach has resulted in lively debates originating between the students.

Animal Husbandry 464 *Extensive management systems*

I am responsible for half of this course dealing with extensive cattle production as well as cattle feedlotting (the other half of the course deals with extensive sheep management). Within this course, I developed a curriculum that looks at the facets that affect the management of an extensive cattle enterprise. This course is designed in such a manner that it allows the students to apply the techniques and knowledge that they gained from previous courses (e.g. animal reproduction, ruminant nutrition) into a practical management system (e.g. when to place bull into a herd, when to feed supplementary winter feed).

Postgraduate degrees: I have been supervisor/co-supervisor for post-graduate students (see below) registered in the Faculty of AgriSciences from the following departments – Animal Sciences, Food Sciences, Agricultural Economics, Genetics and Consumer Sciences (although the later course no longer exists). For all the post-graduate students I try and source co-supervisors from within the University or the Research fraternity in South Africa, as I believe that two or more viewpoints can only benefit the student. I am also responsible for sourcing the funds for these projects. At the same time I am also the main supervisor for students registered for post graduate courses at the Tswane University of Technology as well as the Cape Peninsular University of technology when there is no-one available with the necessary Meat Science skills.

Doctorate students: Presently I am the promoter of PhD students from the Department of Animal Sciences and Food Sciences. I am also a supervisor of students registered at Technical Universities (due to the criteria for selection at Stellenbosch University these students are unable to register for a MSc or PhD at this Institution as they do not have a four year undergraduate degree in Agriculture Sciences).

Master students: Presently I am the supervisor or co-supervisor of MSc students from the Department of Animal Sciences and Food Science.

Part of the training strategy with the post-graduate students, particularly the MSc students, is that the Meat Science discipline is used as a model for them to do their training on. For example, a student from the Department of Food Science will be taught the skills required for food processing by developing a meat product, or will be taught how to develop and evaluate meat products and test their acceptance using either a consumer panel or trained taste panel. This approach allows the students to be employed in various food disciplines (spice companies, wine laboratories, retail, etc.).

Whenever feasible, I try and expose the final year post-graduate students to a National conference (either that of the South African Society of Animal Scientists or South African Association for Food Science and Technology) where it is expected that they either read a paper or deliver a poster. This also introduces the students to the scientific community.

The following is a list of students that have completed their degrees or are registered:

2.2 SUPERVISION OF COMPLETED MPHIL DEGREES

- 2.2.1 Ms M. Mlolwa: Application of Hazard Analysis Critical Control Points (HACCP) in improving the global competitiveness of the fish industry with special reference to the Nile Perch (Tanzania). **2000**. Department of Agricultural Economics, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/51618>.
- 2.2.2 Ms A.M. Minaar: The use of fish waste as bread flour. **2000**. Department of Agricultural Economics, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.2.3 Mr N.E. Louw: Lowering production cost by increasing group size and the effects thereof on pig performance post weaning to 70 days. **2004**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/50009>.

- 2.2.4 Mr J.J. Raath: Groei- en produksievergelyking tussen konvensionele, multi-eenheid, siektegeteisterde varke en hoë gesondheids multi-eenheid varke. **2006**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/1053>.
- 2.2.5 Mr M.J. Manchidi: An evaluation of small-scale piggeries in Limpopo Province, South Africa. **2009**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/4072>.
- 2.2.6 Mr A.B. Burke: The proximate, fatty acid and mineral composition of the muscles of cultured yellowtail (*Seriola lalandi*) at different anatomical locations. **2011**. Department of Animal Sciences, Stellenbosch University Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/6614>.
- 2.2.7 Mr A. le Roux: Chemical differences between farmed and wild yellowtail. **2011**. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.3 SUPERVISION OF COMPLETED MTECH DEGREES
- 2.3.1 Mr P. Tshalibe: The effects of pineapple dietary fibre on quality parameters of sausage-type meat products (Vienna and boerewors). **2015**. Department of Food Technology, Cape Peninsula University of Technology. Supervisor: Mrs. S.St.C. Henning (Food Technology, Cape Peninsula University of Technology). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.4 SUPERVISION OF PRESENT MTECH DEGREES
- 2.4.1 Mr V. Nkosi: Consumer exposure to zoonotic diseases from beef released from slaughter in Bushbuckridge. Supervisor: Dr. L. Bekker (Senior Lecturer, Tshwane University of Technology). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.4.2 Ms G. Cicero: Proximate and fatty acid profile of Cape horse Mackerel and Atlantic Mackerel. Supervisor: Mrs. S.St.C. Henning (Food Technology, Cape Peninsula University of Technology). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.5 SUPERVISION OF COMPLETED MSC DEGREES
- 2.5.1 Ms G. Rukan: Alternative feed ingredients in diets for African catfish, *Clarias gariepinus* - Partial replacement of fishmeal. **1995**. Supervisor: G. Gjerde (Akwavorsk, Agricultural University of Norway). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.5.2 Mr W. Roets: The influence of three different biological filtering units on the water quality in water recirculating systems for the intensive production of the sharptooth catfish *Clarias gariepinus* (Burchell). **1998**. Supervisor: J.F. Prinsloo (University of the North). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.5.3 Ms E.I. Moelich: Sensory and objective meat quality characteristics of pork from three halothane genotypes. (*cum laude*). **1999**. Department of Consumer Science. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: P. Conradie (Consumer Science, Stellenbosch University). <http://hdl.handle.net/10019.1/51421>.

- 2.5.4 Ms G.J.M. Coetzee: Improving the nutritional value of broiler meat through increased omega-3 fatty acid and vitamin E content. (*cum laude*). **2000**. Department of Animal Sciences. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/51736>.
- 2.5.5 Ms E. Lategan: The effect of rumen inert fat supplementation and protein degradability in starter and finishing diets on veal calf performance and the fatty acid composition of the meat. **2000**. Department of Animal Sciences. Supervisor: C.W. Cruywagen (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/51969>.
- 2.5.6 Mr J.J.E. Cloete: The effect of breed on meat quality parameters in sheep. **2001**. Department of Animal Sciences. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: S.E. Cloete (Department of Agriculture, Elsenburg).
- 2.5.7 Ms R. Sheridan: A comparative analysis of nutrient utilisation and meat quality parameters of boer goats and South African mutton merinos. (*cum laude*). **2001**. Department of Animal Sciences. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: A.V. Ferreria (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/52060>.
- 2.5.8 Ms D. Schmidt: Effect of crossbreeding and reproduction rate on sensory, physical and chemical quality of lamb and mutton. (*cum laude*). **2002**. Department Consumer Science. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: M.M. Muller (Consumer Science, Stellenbosch University). <http://hdl.handle.net/10019.1/52816>.
- 2.5.9 Ms K. Crafford: An exploratory study in the Western Cape on game meat as a consumer product. **2002**. Department of Consumer Science. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: N.N. Muller (Consumer Science, Stellenbosch University), D-W Schutte (Sociologist). <http://hdl.handle.net/10019.1/52670>.
- 2.5.10 Mr F.E. Crots: The effect of feed processing techniques on weanling piglet performance. **2003**. Department of Animal Sciences. Supervisor: L.G. Ekermans (Animal Sciences, Stellenbosch University). Co-Supervisor Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/53106>.
- 2.5.11 Ms N. Jansen: Determination of the oxidative degeneration of fish waste. **2003**. Department of Consumer Science. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: A. Dalton (Consumer Science, Stellenbosch University).
- 2.5.12 Ms M. Joubert: The manipulation of ostrich meat quality, composition and shelf life. **2003**. Department of Food Science. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisors: M. Manley (Food Science, Stellenbosch University), Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg). <http://hdl.handle.net/10019.1/16341>.
- 2.5.13 Mr B. Kritzinger: Meat quality parameters of the impala (*Aepyceros melampus*). **2003**. Department of Animal Sciences. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: A.V. Ferreria (Animal Sciences, Stellenbosch University). Collaborator: K. Myburg (Human Physiology, Stellenbosch University). <http://hdl.handle.net/10019.1/52931>.

- 2.5.14 Ms E. Styger: The effect of different breeds and rearing systems on the sensory and objective meat quality characteristics of pork. **2003**. Department of Consumer Science. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisors: N.N. Muller (Consumer Science, Stellenbosch University), Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg).
- 2.5.15 Ms M. Van Der Merwe: Processing and nutritional characteristics of value-added fish products. **2003**. Department of Consumer Science. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: A. Dalton (Consumer Science, Stellenbosch University). Collaborators: L. Dicks (Department of Microbiology, Stellenbosch University), H. Vlok (Cape Tech).
- 2.5.16 Ms M. Viljoen: The use of near infrared reflectance spectroscopy (NIRS) for the chemical analysis of meat and feedstuffs. **2003**. Department of Animal Sciences. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg). Collaborator: M. Manley (Department of Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/16459>.
- 2.5.17 Mr I. Du Plessis: The effect of breed type and slaughter age on certain production parameters of beef cattle in the arid sweet bushveld. **2004**. Department of Animal Sciences. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/16314>.
- 2.5.18 Ms M. Kroucamp: Meat quality characteristics of the springbok (*Antidorcas marsupialis*). **2004**. Department of Consumer Science. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. M. Manley (Consumer Science, Stellenbosch University). <http://hdl.handle.net/10019.1/16373>.
- 2.5.19 Mrs P. Nkhabutlane: The quality attributes of South African rabbit meat and consumer attitudes towards it. **2004**. Department of Consumer Science. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Mrs C. Vosloo (Consumer Science, Stellenbosch University). <http://hdl.handle.net/10019.1/50174>.
- 2.5.20 Mr C.A. Roelf: Categorisation and chemical composition of Cape hake (*Merluccius ssp.*) waste. **2004**. Department of Food Science. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisors: Dr M. Manley (Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/53730>.
- 2.5.21 Ms K. Smit: Meat quality characteristics of blesbok (*Damaliscus dorcas phillipsi*) and red hartebeest (*Alcelaphus buselaphus caama*) meat. **2004**. Department of Consumer Science. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Ms M. Muller (Consumer Science, Stellenbosch University). <http://hdl.handle.net/10019.1/50013>.
- 2.5.22 Ms S. Van Schalkwyk: Meat quality characteristics of three South African game species: black wildebeest (*Connochaetes gnou*), blue wildebeest (*Connochaetes taurinus*) and mountain reedbuck (*Redunca fulvorufula*). **2004**. Department of Consumer Science. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Ms M. Muller (Consumer Science, Stellenbosch University). <http://hdl.handle.net/10019.1/50014>.
- 2.5.23 Ms G.A. Kohrs: Preservation of red meat with natural antimicrobial peptides produced by lactic acid bacteria. **2004**. Department of Food Science. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof T.J. Britz (Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/16371>.

- 2.5.24 Ms S.ST.C. Botha: The effects of hot-deboning on the physical quality characteristics of ostrich (*Struthio camelus*) Muscularis gastrocnemius, pars interna and Muscularis iliofibularis. **2005**. Department of Food Science, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof T.J. Britz (Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/1513>.
- 2.5.25 Mr I.C. Swarts: The effect of porcine somatotropin (pST) on production parameters, carcass and meat quality characteristics of pigs. **2005**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Dr E. Pieterse (Agricultural Research Council-Irene). <http://hdl.handle.net/10019.1/16446>.
- 2.5.26 Ms K.S.C. Koep: Production of salami from meat of aquatic and terrestrial mammals. Department of Animal Sciences, Stellenbosch University. **2005**. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/1964>.
- 2.5.27 Ms N. Smith: The effect of the dietary inclusion of canola oilcake, full-fat canola and sweet lupins on the production performance and fat composition of broilers and pigs. **2005**. Department of Animal Sciences, Stellenbosch University Supervisor: Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/1637>.
- 2.5.28 Ms P. Du Buisson: Improving the meat quality of Blesbok (*Damaliscus Dorcas Phillipisi*) and Springbok (*Antidorcas Marsupialis*) through enhancement with inorganic salts. **2006**. Department of Food Science, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/2291>.
- 2.5.29 Mr J.F. Rousseau: The effects of maize cobs and supplemental rumen-protected conjugated linoleic acid (CLA) on production efficiency and meat quality characteristics of SA Mutton Merino's. **2006**. Department of Animal Science, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: A.V. Ferreira (Molatek). <http://hdl.handle.net/10019.1/41586>.
- 2.5.30 Ms A. Vermaak: Enhancement of beef by means of infusing a phosphate and lactate blend. **2006**. Department of Food Science, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Ms N. Muller (Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/1743>.
- 2.5.31 Mrs M. Brand: Reproduction criteria and meat quality of South African Black (*Struthio Camelus var. Domesticus*), Zimbabwean Blue (*Struthio Camelus Australis*) and South African Black X Zimbabwean Blue ostriches. **2006**. Department of Food Science, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Ms N. Muller (Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/1714>.
- 2.5.32 Mr W.L. Schoonbee: The qualitative and quantitative description of growth and condition of silver kob, *A. inodorus*. **2006**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: L.F. de Wet (Aquaculture, Stellenbosch University). <http://hdl.handle.net/10019.1/1622>.
- 2.5.33 Ms A.C. Mostert: Meat quality of kudu (*Tragelaphus strepsiceros*) and impala (*Aepyceros melampus*). **2007**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/18597>.

- 2.5.34 Ms B. Claasen: The effect of agricultural production system on the meat quality of Dorper lambs. **2008**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/19896>.
- 2.5.35 Ms S. Schutte: Development of value added ostrich (*Struthio Camelus*) meat products. **2008**. Department of Food Science, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisors: Ms N. Muller (Food Science, Stellenbosch University) & Prof. F.D. Mellett (Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/20860>.
- 2.5.36 Mrs T.M. Thong: Meat quality of raw and processed guinea fowl (*Numeda meleagris*). **2008**. Department of Food Science, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: M.C. Vosloo (Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/1898>.
- 2.5.37 Ms D.M. McKinnon: Development of Good Manufacturing Procedures pertaining to ostrich meat. **2008**. Department of Food Science, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. T.J. Britz (Food Science, Stellenbosch University).
- 2.5.38 Mr A.C. Lombard: The effect of electrical input during beef processing on resultant meat quality. **2009**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/4059>.
- 2.5.39 Ms L.L. Laubscher: The effect of different cropping method on the meat quality of various game species. **2009**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/4055>.
- 2.5.40 Ms D.C. Schnetler: The microbiology of ostrich meat with reference to prevalent microbial growth and bruises in carcasses. **2009**. Department of Food Science, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisors: Prof. T.J. Britz (Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/4046>.
- 2.5.41 Mr E.J. Van der Westhuizen: The effect of slaughter age on the lamb characteristics of Merino, South African Mutton Merino and Dorper lambs. **2010**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisors: Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg) & J.J. Cloete. <http://hdl.handle.net/10019.1/4331>.
- 2.5.42 Mr F.M. Du Toit: Post mortem carcass interventions to improve beef quality. **2010**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof K. McMillin (Louisiana State University, United States of America). <http://hdl.handle.net/10019.1/4359>.
- 2.5.43 Ms J. Luhl: Breed, transport and lairage effects on animal welfare and quality of Namibian beef. **2010**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/4328>.

- 2.5.44 Ms Y. Hanekom: The effect of extensive and intensive production systems on the meat quality and carcass characteristics of Dohne merino lambs. **2010**. Department of Food Science, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisors: Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg) & J.J. Cloete. <http://hdl.handle.net/10019.1/5385>.
- 2.5.45 Mr W.J. Wolmarans: The effect of transport on live weight loss, meat quality and blood haematology in slaughter ostriches. **2011**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisors: Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg) & C. Smith. <http://hdl.handle.net/10019.1/6762>.
- 2.5.46 Mr C. Mapanda: Utilisation of pork rind and soya protein in the production of polony. **2011**. Department of Food Science, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisors: M.M. Muller (Food Science, Stellenbosch University) & Prof F.D. Mellett (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/6792>.
- 2.5.47 Mr W.J. Kritzinger: Allometric description of ostrich (*Struthio camelus var. domesticus*) growth and development. **2011**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg). Co-Supervisors: Prof L.C. Hoffman (Animal Sciences, Stellenbosch University) & Prof F.D. Mellett (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/6469>.
- 2.5.48 Ms. M. le Roux. Specialized creep feeding for lambs to optimize performance. **2011**. Department of Animal Sciences, Stellenbosch University. Supervisor: W.F.J. Van De Vyver (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/17974>.
- 2.5.49 Mr T.M. Du Preez: The effect of MAP storage and spoilage bacteria on the growth and toxin production of Escherichia coli and Staphylococcus aureus in minced beef. **2011**. Department of Food Science, University of Pretoria. Supervisor: Prof E.M. Buys (Food Science, University of Pretoria). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/2263/26445>.
- 2.5.50 Ms A.C. Bosch: Investigation of the chemical composition and nutritional value of smoothhound shark (*Mustelus mustelus*) meat. **2012**. Department of Food Science, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Dr G.O. Sigge (Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/20261>.
- 2.5.51 Mr J.F.G. Lorenzen: The effect of lairage time and transport density on live weight losses and meat quality in slaughter ostriches. **2012**. Department of Animal Sciences, Stellenbosch University. Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg). Supervisor: <http://hdl.handle.net/10019.1/71714>.

- 2.5.52 Ms K. Schoon: Effect of cottonseed oilcake meal on ostrich growth performance, meat chemical composition and sensory attributes (*cum laude*). **2012**. Department of Animal Sciences, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg). <http://hdl.handle.net/10019.1/71847>.
- 2.5.53 Ms J. Neethling: Impact of season on the composition and quality of male and female blesbok (*Damaliscus pygargus phillipsi*) muscles (*cum laude*). **2012**. Department of Food Science, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. T.J. Britz (Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/71826>.
- 2.5.54 Ms N.E. Neethling: The effect of carbon monoxide on the colour stability and quality of yellowfin tuna (*Thunnus Albacares*) muscle (*cum laude*). **2013**. Department of Food Science, Stellenbosch University. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. T.J. Britz (Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/79865>.
- 2.5.55 Mr S. Marais: Meat quality of electrically stimulated game under variable harvesting conditions in South Africa. **2013**. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/80064>.
- 2.5.56 Ms S. Joubert: The effect of genotype and rearing system on chicken meat quality. **2013**. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisors: Dr G.O. Sigge (Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/85783>.
- 2.5.57 Mr P.D. Carstens: Studies to develop a mathematical optimisation model to describe the effect of nutrition on the growth of ostriches (*Struthio camelus var. domesticus*). **2013**. Supervisor: Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/85639>.
- 2.5.58 Ms M.S. Jones: The addition of rooibos tea extract (*Aspalathus Linearis*) as a natural antioxidant to South African Droëwors. **2013**. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: N. Muller (Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/85848>.
- 2.5.59 Ms M.P. Genis: Development of a model for fat lamb production. **2014**. Supervisor: Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.5.60 Mr W.R. Hildebrandt: Management and reproduction of the African savannah Buffalo (*Syncerus caffer caffer*). **2014**. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Dr A.J. Leslie (Conservation Ecology, Stellenbosch University). <https://hdl.handle.net/10019.1/86731>.
- 2.5.61 Mr R. Packard: Comparison of production parameters and meat quality characteristics of South African indigenous chickens. **2014**. Supervisor: Dr E. Pieterse (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/86211>.

- 2.5.62 Ms L. Van Emmenes: Evaluation of phytase enzymes on performance, bone mineralisation, carcass characteristics and small intestinal morphology of broilers fed maize soya bean diets. **2014**. Supervisor: Dr E. Pieterse (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/86691>.
- 2.5.63 Ms N. Teuchert: Comparison of production parameters, gut histology, organ weight, and portion yields of broilers supplemented with Ateli plus®. **2014**. Supervisor: Dr E. Pieterse (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/86448>.
- 2.5.64 Mr L.D. Rousseau: The effects of dietary lipids and antioxidants on growth performance, meat quality and moisture loss of the South African abalone, *Haliotis midae*. **2014**. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisors: Mr L.F. De Wet & Dr B. O'Neil.
- 2.5.65 Mr J.J. Moolman: Specialised feeding of lambs for optimized performance during the finishing phase. **2014**. Supervisor: Dr W.F.J. Van de Vyver. Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/86257>.
- 2.5.66 Ms T. Needham: The effects of immunocastration on the carcass quality and nutrient responses of growing pigs (*Sus scrofa domesticus*). **2014**. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.5.67 Mr J.A. Steenkamp: Influence of acid buff on stomach and gut health grower pigs. **2014**. Supervisor: Dr E. Pieterse (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.5.68 Ms M.K. North: The conditioning of springbok (*Antidorcas marsupialis*) meat: changes in texture and the mechanisms involved. **2014**. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.5.69 Ms A. Burger: Meat quality of indigenous fat tail Namaqua Afrikaner, Dorper and the SA Mutton Marino breeds. **2015**. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: N. Muller (Food Science, Stellenbosch University).
- 2.5.70 Mr J.W. Gird: Safari Hunting as a tool to generate wildlife-based community development projects in the rural Eastern Cape. **2015**. Supervisor: Dr A.J. Leslie (Conservation Ecology, Stellenbosch University). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.5.71 Ms S.A. Matjila: Quality of Cape Snoek (*Thyrsites atun*) as influenced by the cold chain. **2015**. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Dr Sven Ebo Kerwath (Department of Agriculture, Forestry and Fisheries).
- 2.5.72 Ms B.M. Mushingi: The effects of Phytase on broiler production parameters and meat quality characteristics. **2015**. Supervisor: Dr E. Pieterse (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.5.73 Mr N. Jama: Effects of farm of origin, transportation, and slaughterhouse practices on bruises, injury and pH of beef. **2015**. Supervisor: Prof Voster Muchenje (Livestock and Pasture Science, University of Fort Hare). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.5.74 Ms E.O. Tanimowo: The effect of salting and drying on the quality of snoek. **2015**. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof U.L. Opara (Postharvest, Stellenbosch University) & Dr G.O. Sigge (Food Science, Stellenbosch University).

- 2.5.75 Ms G.A. Tesselaar: Development of a mathematical optimization model for breeding ostriches: Identification of possible factors affecting feed intake and production. **2015**. Supervisor: Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.5.76 Ms T. Uushona: Black soldier fly (*Hermetia illucens*) larvae as a protein source for broiler production. **2015**. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Dr E. Pieterse (Animal Science, Stellenbosch University).
- 2.5.77 Ms K. Van Bussmann: Chemical analysis of boar taint. **2015**. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Ms N. Muller (Food Science, Stellenbosch University).

2.6 SUPERVISION OF PRESENT MSC DEGREES

- 2.6.1 Mr F.J.H. Albertyn: Using Black soldier fly's (*Hermetia illucens*) immature maggots in a meal as an alternative protein source in broiler chicken production. Supervisor: Dr E. Pieterse (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.6.2 Ms L.W. Bessa: The determination of the proximate composition and microbiological load on five edible insect species, namely the larvae of the mealworm beetle (*Tenebrio molitor*), Turkistan Roach (*Blatta lateralis*), Orange spot Roach (*Blaptica dubia*), Black soldier fly larvae (*Hermetia illucens*) and the lobster cockroach (*Naupheta cinerea*), as well as the functional properties of the Black soldier fly larvae and the production of a Vienna from the aforementioned Black soldier fly larvae. Supervisor: Dr E. Pieterse (Animal Sciences, Stellenbosch University). Co-Supervisor: Dr G.O. Sigge (Food Science, Stellenbosch University), Prof L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.6.3 Ms C. Beyers: Title: TBC. Supervisor: Dr W. Hoffman. Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.6.4 Ms C. Chakanya: Shelf-life attributes of mince produced from fresh and frozen/thawed fallow deer (*Dama dama*) meat. Supervisor: Prof V. Muchenje (Livestock and Pasture Science, University of Fort Hare). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.6.5 Mr M.J. De Klerk: The effect of breed (Dorper vs. Dohne Merino) on the meat quality and sensory quality of lambs raised on similar Karoo grazing/browsing. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.6.6 Ms A. Dokora: Investigating the potential for allergen carry-over from poultry feed to eggs, and meat of chickens. Supervisor: Prof V. Muchenje (Livestock and Pasture Science, University of Fort Hare). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.6.7 Mr R. Du Toit: The interaction between different levels of bypass protein and energy in lambs feedlot rations. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisors: Dr. Joubert Nolte & Dr. Jasper Coetzee.
- 2.6.8 Mr L.B. Fitzhenry: The evaluation of the quality, composition and nutritional value of wild fallow deer (*Dama dama*) meat in South Africa. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).

- 2.6.9 Mr Z. Germishuys: Occurrence of Shiga-toxin producing *Escherichia coli* in ungulates. Supervisor: Prof. P.A. Gouws (Food Science, Stellenbosch University). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.6.10 Ms C.E.I. Kahl: Comparing feedlot vs. free-range (veld) production systems with regards to the meat quality, productivity and the ageing factor of the Simbra and Bonsmara breeds in Namibia. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.6.11 Ms M. Liebenberg: The effect of environmental enrichment on the meat quality and production of finishing lambs in a feedlot. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.6.12 Ms T.N. Makasi: Microbial quality of black wildebeest (*Connochaetes gnou*) meat as affected by ultimate pH. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. P.A. Gouws (Food Science, Stellenbosch University).
- 2.6.13 Mr C.S. Mitchell: The effect of a fat replacer with canola oil on the physical, chemical and sensory properties of game salami. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: N. Muller (Food Science, Stellenbosch University).
- 2.6.14 Ms X. Nel: Title: TBC. Supervisor: Dr E. Pieterse (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.6.15 Mr W.J. Ntilini: Reproductive performance of Boran cows following oestrous synchronisation and artificial insemination. Supervisor: Prof V. Muchenje (Livestock and Pasture Science, University of Fort Hare). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.6.16 Mr S.S. Qulu: Tick loads on animals in lairage and natural fields around abattoirs: An Eastern Cape study. Supervisor: Prof Voster Muchenje (Livestock and Pasture Science, University of Fort Hare). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.6.17 Mr H. Schuurman: Evaluation of bypass protein supplementation in sheep. Supervisor: Dr E. Pieterse (Animal Sciences, Stellenbosch University). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.6.18 Ms N.B. Shange: The microbiology of game meat with reference to prevalent microbial growth found on carcasses in a commercial abattoir. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisors: Dr G.O. Sigge (Food Science, Stellenbosch University), Prof. P.A. Gouws (Food Science, Stellenbosch University).
- 2.6.19 Mr M. Van Den Honert: The use of acidulants in the development of game meat salami. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: Dr G.O. Sigge (Food Science, Stellenbosch University).
- 2.6.20 Mr B. Van Der Merwe: Fly larvae of Copper button blow fly (*Chrysomya chloropyga*) as a protein source for broiler production. Supervisor: Dr E. Pieterse (Animal Science, Stellenbosch University). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.6.21 Mr D.A. Van Der Merwe: The effect of dietary energy on the development of a model for Boergoat slaughter kid production, meat characteristics and composition. Supervisor: Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).

- 2.6.22 Mr S.F. Viviers: The effect of dietary energy, protein and amino acids on the production parameters of slaughter ostriches. Supervisor: Prof. T.S. Brand (Elsenburg Agricultural Development Institute, Elsenburg). Co-Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.7 SUPERVISION OF COMPLETED PHD DEGREES
- 2.7.1 Mr P.P. Fisher: Proportional yields and processing of pork derived from different halothane hyperthermia pig genotypes. **1998**. Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Promoter: Prof F.D. Mellet (Freddy Hirsch). <http://hdl.handle.net/10019.1/55960>.
- 2.7.2 Mr D. Brink: Genetic improvement of growth rate in rainbow trout (*Oncorhynchus mykiss*). **2004**. Dept Genetics. Promoter: B. Louw (Genetics, Stellenbosch University). Co-Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/15937>.
- 2.7.3 Mrs E. Pieterse: Effects of increased slaughter weight of pigs on pork production. **2006**. Dept Anim Sci. Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Promoter F Siebrits (Tswane University of Technology). <http://hdl.handle.net/10019.1/17329>.
- 2.7.4 Mr J.J.E. Cloete: Evaluation of the meat quality of various sheep genotypes and their terminal crosses. **2006**. Dept Anim Sci. Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Promoter: S.W.P. Cloete (Dept Agriculture, Elsenburg). <http://hdl.handle.net/10019.1/50710>.
- 2.7.5 Mr S.J. Van Schalkwyk: Factors affecting ostrich leather traits. **2008**. Dept Anim Sci. Promoter: Prof. L.C. Hoffman (Animal Sciences, SU). Co-Promoters: Prof F.D. Mellett (Freddy Hirsch) & S.W.P. Cloete (Dept Agriculture, Elsenburg). <http://hdl.handle.net/10019.1/19547>.
- 2.7.6 Ms. D.L. Van Schalkwyk: Investigation into selected parameters required to develop a sustainable Namibian game meat industry. **2010**. Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/6888>.
- 2.7.7 Mr K. Rhana: Studies on recent innovations in reproduction, larval production and culture of key commercial species for sustainable aquaculture development. DSc (Agric) (Aquaculture). **2010**. Promoter: D. Brink. Co-Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.7.8 Ms C. Leygonie: Evaluation of packaging and freezing and thawing rates on the shelf-life stability of ostrich meat. **2011**. PhD Food Science. Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/18116>.
- 2.7.9 Mr J.L. Bekker: A food safety plan for game meat in South Africa. **2011**. Tshwane University of Technology. External Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.7.10 Dr K. Magwedere: Veterinary public health aspects related with food-producing wildlife species in the domestic animal, human and environment interface. **2013**. Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). <http://hdl.handle.net/10019.1/80034>.
- 2.7.11 Ms M. Van Der Merwe: Investigating the concept of a game meat scheme to promote safe game meat on the South African market. **2013**. Tshwane University of Technology. External Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.7.12 Ms G. Geldenhuys: Impact of environmental factors and the role of individual fatty acids and iron content on the senso-chemical profile of Egyptian goose (*Alopochen aegyptiacus*) meat quality. **2015**. Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Promoter: Ms N. Muller (Food Science, Stellenbosch University). <http://hdl.handle.net/10019.1/95871>.

Completed PhD degrees	Year	Current occupation
Mr P.P. Fisher	1998	Senior management DSM
Mr D. Brink	2004	Dean AgriSciences, Stellenbosch University
Mrs E. Pieterse	2006	Lecturer, Stellenbosch University
Mr J.J.E. Cloete	2006	Senior Lecturer, Stellenbosch University
Mr S.J. Van Schalkwyk	2008	Deceased
Ms. D.L. Van Schalkwyk	2010	CEO: own company in Food quality
Mr K. Rhana	2010	Prof Aquaculture, Stirling University
Ms C. Leygonie	2011	Middle Management, Industry (Unilever)
Mr J.L. Bekker	2011	Senior Lecturer, Tshwane University of Technology
Dr K. Magwedere	2013	Middle Management, Department of Agriculture, Forestry and Fisheries
Ms M. Van Der Merwe	2013	Health Inspector, Gauteng Prov
Ms G. Geldenhuys	2014	Postdoc

2.8 SUPERVISION OF PRESENT PHD DEGREES

- 2.8.1 Ms A.C. Bosch: Mercury and other heavy metals in a number of South African marine fish. Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Promoter: Dr. G.O. Sigge (Food Science, Stellenbosch University).
- 2.8.2 Mr G. Chingala: Prediction of beef production and quality of Malawi Zebu steers fed range-land based diets. Promoter: x. Co- Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.8.3 Ms D. Chikwanda: Title: TBC. Promoter: Prof V. Muchenje (Livestock and Pasture Science, University of Fort Hare). Co-Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).

- 2.8.4 Mrs R.C. Chukwumalume: Assessment of persistent organic contaminants (DDTs & PAHs) in selected marine fish species along South African coastline. Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Promoter: Prof U.L. Opara (Postharvest, Stellenbosch University).
- 2.8.5 Ms S.W. Erasmus: The authentication of regionally unique South African lamb. Supervisor: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Supervisor: N. Muller (Food Science, Stellenbosch University).
- 2.8.6 Ms M. Jones: Use of ultrasound as a pre-treatment in the production of South African biltong. Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Promoter: Ms N. Muller (Food Science, Stellenbosch University).
- 2.8.7 Mr J.L. Knapp: Biological responses of West Coast rock lobster (*Jasus lalandii*) to conditions of Ocean Acidification and Warming (OAW). Promoter: Dr L. Auerswald (Department of Agriculture, Forestry and Fisheries). Co-Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.8.8 Ms L.L. Laubscher: Quantifying the effects of tranquilization in wildlife in order to compare the efficacy of different tranquilizers. Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Promoter: Dr. N.E. Pitts.
- 2.8.9 Ms J. Marais (Née Neethling): Factors influencing the flavour of the meat derived from South African game species. Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Promoter: Ms N. Muller (Food Science, Stellenbosch University).
- 2.8.10 Ms S. Mbande: Assessment of diet composition of west coast rock lobster (*Jasus lalandii*) using stable isotopes and qPCR analysis. Promoter: Dr L. Auerswald (Department of Agriculture, Forestry and Fisheries). Co-Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University), Ms Tanya Haupt (DEA), Brett Macey (Department of Agriculture, Forestry and Fisheries), Andy Cockcroft (Department of Agriculture, Forestry and Fisheries).
- 2.8.11 Ms F.E. Mukumbo: The effect of *Moringa oleifera* addition to pig feeds formulated from low-cost alternative feed sources on pig productivity, health, green house gas emission and meat quality. Promoter: Prof V. Muchenje (Livestock and Pasture Science, University of Fort Hare). Co-Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.8.12 Mr A. Munian: Lipid metabolism of the west coast rock lobster *Jasus lalandii* - are there useful indicators for growth and reproductive success? Co-Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.8.13 Ms L. Mzimba: Title: TBC. Promoter: Dr K. Salie (Animal Sciences, SU). Co-Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.8.14 Mr C.W.T. Nantapo: Growth performance, gut health, fatty acid, meat quality and gene expression in muscle fibre quality in broilers fed diets containing *Moringa oleifera* leaf meal. Promoter: Prof. Voster Muchenje (Livestock and Pasture Science, University of Fort Hare). Co-Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.8.15 Ms T. Needham: Title: TBC. Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).

- 2.8.16 Ms N.E. Neethling: Factors influencing colour variation and oxidative stability of South African game meat species. Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University). Co-Promoter: Dr. G.O. Sigge (Food Science, Stellenbosch University).
- 2.8.17 Ms T. Novak: Acute and chronic effects of Ocean Acidification and Warming on farmed South African abalone (*Haliotis midae*). Promoter: Prof Lutz Auerswald (Department of Agriculture, Forestry & Fisheries). Co-Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.8.18 Ms M. Swanepoel: Distribution, management and utilisation of the extra-limital common warthog (*Phacochoerus africanus*) in parts of the Northern Cape and Free State provinces, South Africa. Promoter: Dr A.J. Leslie (Conservation Ecology, Stellenbosch University). Co-Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.8.19 Ms L. Van Emmenes: The use of larvae meal as an alternative protein source: Exploring the potential benefits for the animal, farmer and consumer. Promoter: Dr E. Pieterse (Animal Sciences, Stellenbosch University). Co-Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).
- 2.8.20 Ms G.L. Van Wyk: Promoter: Dr Frylick. Co-Promoters: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University), Prof Strydom.
- 2.8.21 Mr P. Zyambo: Factors influencing variations in wildlife law enforcement efforts and illegal hunting levels in Zambia. Promoter: Dr A.J. Leslie (Conservation Ecology, Stellenbosch University). Co-Promoter: Prof. L.C. Hoffman (Animal Sciences, Stellenbosch University).

3. MEMBERSHIP OF PROFESSIONAL SOCIETIES AND COMMITTEES

Professional Societies

- Council member (2013-215) of the Agricultural Research Council (ARC), South Africa.
- South African Society of Animal Scientists
- Southern African Wildlife Management Association (life member): Executive Committee member/ President
- South African Association for Food Science and Technology (SAFOST)
- Deputy Chairman: Wildlife Ranching South Africa, Western Cape region.

4. COMMUNITY INVOLVEMENT

My major community involvement as pertaining to the University of Stellenbosch is in the development of course material and the training of students taking these courses in the animal and meat disciplines. Short courses have been developed for the training of employees and managers in the livestock sector. Lately I have been involved in the training of marksman and hunters in the correct procedures applicable to the commercial harvesting and processing of game species.

I have been invited to a number of Farmer's / producers days to give talks on various aspects of animal and meat production.

5. RESEARCH LINKS

University of Stellenbosch

Within the University of Stellenbosch, active strong links have been formed with the following departments: Dept Food Science, Dept Microbiology, Dept Genetics and Dept of Human Physiology. The links include sharing the supervision of post-graduate students. The active research link within the Dept of Food Science is with Prof Britz, Drs Manley and Sigge, Mss Muller and Moelich. Prof Dicks from the Dept Microbiology is frequently a partner in the various research activities, particularly as pertaining to the investigations launched to study the shelf-life of meat. The collaborative research with Prof Brink (Dept Genetics) in the aquaculture discipline has resulted in numerous research grants and awards being obtained. This whole research activity is totally self-financed.

Other Research Institutions

University of Fort Hare: I am the second examiner for the meat science students from the University of Fort Hare. Note that Prof Voster Muchenje is also the co-chair of the SARChI Chair.

University of Pretoria: I am frequently the external examiner for post-graduate students registered with Prof EC Webb and Prof NH Casey as well as for students registered with Prof Schönefeldt, also from UP.

Department of Agriculture, Western Cape, Elsenburg: Very strong collaboration exists between the Meat Science team and researchers from this Provincial Department. Both Proff Brand and Cloete are co-supervisors for a number of my post-graduate students. The ostrich research team at Oudtshoorn are also part of this team.

Tswane University of Technology: The major link at this institution has been with my involvement as external promotor in two PhD students who are both studying various aspects of game meat hygiene. I am also a co-supervisor of a MTech student at this institute.

Cape Peninsular University of Technology: At present I co-supervise two MTech students who are working on fish quality and meat processing.

ARC: Prof Philip Strydom is an associate professor in our Department and is involved with the research activities of students on beef cattle.

Louisiana State University Agricultural Centre

The Meat Science Team established a Post Harvest Technology Centre in collaboration with Louisiana State University. This was part of an USAID funded project. Other SADEC countries involved included Namibia, Mozambique Zambia and Malawi.

Carné Technologies, New Zealand

A collaborative research program has been established with the researchers at the private meat science research team since 2008. The collaboration has resulted in a number of my post graduate students spending time in New Zealand (and Australia) to gain valuable experience in Electrical Stimulation (ES) of carcasses.

University of Padova

In 2011-2012, I was awarded a prestigious visiting professorship for a three month period. During this period I lectured to their Animal Sciences PhD students. The lecturing topics included the production, slaughtering and meat quality attributes of exotic meats and ostriches. Part of this collaboration also included a MSc student and PhD student from Padova University spending 6 months each at the Meat Science laboratory here in RSA whilst one MSc from SU spent six months in Padova. Two staff exchanges (one month each) between the two institutions were also conducted.

Institute of Genetics and Animal Breeding of the Polish Academy of Sciences

One of the models used for research by the scientists at this institution is ostriches and it was thus a natural progression for Prof. Louw to become involved with the Polish Scientists. The research collaboration includes student and staff exchange with a focus on proteomics of meat. This research collaboration has been on-going since 2011.

Institute of Tropics and Subtropics, University of Life Sciences (Prague)

In 2012 prof. Louw was invited to the Institute to help them set up a research program on venison. Since South Africa has feral deer, it was logical to extend this link into a research collaboration. The Research team includes researchers from University of Fort Hare, SU, Prague and CIRAD (French) and have just been awarded a grant for student and staff exchange between then three countries.

University of Kentucky

This is a new collaboration link that has been established since 2013 and includes the exchange of students and staff between the two institutions. The main focus of this collaboration is around the colour stability of fresh meat.

French Le Reunion Island

Again this is a new research link established in 2014 and includes the exchange of researchers and students; the first SU PhD student will be travelling to the Island in November whilst two of their senior scientists will be spending 6-10 months on sabbatical at SU.

HOSTING OF INTERNATIONAL RESEARCHERS FOR SABBATICAL VISITS

The following international scientists have spent time on sabbatical in the meat science laboratories at SU:

Prof Erik Slinde from Norway (3 months, 2002)

Prof Ken McMillin from the USA (6 months, 2006)

6. REVIEW ACTIVITIES

- Member of the editorial board of Meat Science.
- Member of the editorial board of the Journal of the Science of Food and Agriculture.
- Member of the ad hoc editorial board of the South African Journal of Animal Sciences.
- Member of the editorial board of the South African Journal of Wildlife Research.
- Regular/Ad hoc reviewer for the following journals:
 - South African Journal of Animal Science
 - Meat Science
 - Journal of the Science of Food and Agriculture
 - Italian Journal of Food Science
 - South African Journal of Wildlife Research
 - Livestock Research for Rural Development
 - Journal of Food Protection
 - Small Ruminant Research
- Act as a referee for the evaluation of NRF-rated scientists
- Act as evaluator for NRF project proposals

7. INTERNATIONAL EXPERIENCE (OTHER THAN CONFERENCES)

1998

Invited by the University of Leuven, Belgium for a 14-day visit to meet staff and develop potential collaboration between the two institutions.

1999

Invited to the University of Lesotho to set up a collaboration program between the two institutions

2000

Invited by VITALAC (an International French Company marketing piglet diets) to FRANCE to attend an International seminar on Piglet nutrition.

Invited by DFID to attend a Fish Genetics Research Program – Aquaculture Research Program Workshop in Hanoi, Vietnam. Thereafter a tour of Aquaculture farming and Research activities was under taken in Thailand.

2001

Invited by Agricultural university of Sweden to visit their facilities and hold discussions about the possibility of collaborative research projects.

2002

Invited by the Norwegian Food Research Institute to visit their facilities and hold discussions about the possibility of collaborative research projects.

This visit resulted in the placing of an US MSc student (Ms Botha, Dept Food Sci) for the first six months of 2003 at the Norwegian Food Research Institute (MATFORSK – As) to conduct part of her research on meat in Norway. Later in 2003, two senior scientists (Prof E Slinde, K Hildrum) visited US for three months to conduct research into the development of salami from seals and game meat as well as to further our joint investigation into the development of rigor mortis and the evolution thereof in animal muscles. MATFORSK carries all the students and their scientists' costs. During August and September (2004) a second MSc student (Ms K Koep) spent four weeks at MATFORSK conducting research on the production of salami from seal meat. Ms S Botha and I also visited Matforsk during this period to report on our research activities.

2003

Invited by the FAO and the Humane Society International to attend a workshop in Chile (November 2004). The main objective of the workshop was to develop a blue print on animal welfare suitable for developing countries. This blue print has now been submitted to the FAO as a potential policy document.

2004

Invited by the research collaborators from Norway to attend the 50th International Conference on Meat Science and Technology (as their guests). Two MSc students and I presented papers/posters on our collaborative research activities. Thereafter we visited various Research Centres in Norway to discuss our research endeavours.

2009

Invited by SADC to prepare and present a four day course on **Research Networking**. This course was attended by 22 researchers from within the SADC (7 countries represented) region.

2010

Presented with the University of Western Australia's biennial Hector and Andrew Stewart Memorial Lecture award for research in game meat. This award included giving two invited public presentation to the broader public in Perth, Australia.

Invited as a senior mentor at a Symposium on Strengthening Linkages between Proposal Development Professionals, Scientific Writers and Communication Skills Specialists for Improved Agricultural Research Resource Mobilization in Lilongwe, Malawi (12-14 July, 2010). The symposium was attended by 28 young researchers from with the SADC region and was a SADC-ICART imitative.

2011/12

Awarded a prestigious visiting professorship by Padova University (Italy) to lecture their post graduate PhD students for 3 months.

2012

Invited to visit the Polish Academy of Sciences by Professor Jaroslaw Olav Horbanczuk from the Institute of Genetics and Animal Breeding to discuss further collaboration between the two research Institutions.

Invited to Institute of Tropics and Subtropics, University of Life Sciences (Prague) to help establish a research program in venison.

2013

Awarded the American Meat Science Association's International Lectureship Award

8. PUBLICATIONS AND PRESENTATIONS

8.1 SCIENTIFIC PAPERS IN REFEREED JOURNALS

- 8.1.1 Hoffman, L.C. & Prinsloo, J.F. (1990). A comparison of the dressout percentage of the red and normal coloured strains of the African sharptooth catfish, *Clarias gariepinus* (Burchell). *South African Journal of Food Science and Nutrition*, **2**, 35-38.
- 8.1.2 Prinsloo, J.F., Schoonbee, H.J. & Hoffman, L.C. (1990). A comparison of the fecundity of two strains of the sharptooth catfish *Clarias gariepinus*. *South African Journal of Wildlife Research*, **20**(3), 100-103.
- 8.1.3 Hoffman, L.C., Prinsloo, J.F., Pretorius, D.M. & Theron, J. (1991). Observations on the effects of decreasing water temperatures on survival of *Clarias gariepinus* juveniles. *South African Journal of Wildlife Research*, **21**(2), 54-58.
- 8.1.4 Hoffman, L.C., Vosloo, W.A. & Mellett, F.A. (1991). Multiple regression equations for the prediction of pig carcass lean and fat yields with practical measurable independent variables. *South African Journal of Food Science and Nutrition*, **3**(4), 77-80.
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- 8.1.6 Hoffman, L.C., Casey, N.H. & Prinsloo, J.F. (1992). Fatty acid, amino acid and mineral contents of African sharptooth catfish (*Clarias gariepinus*) fillets. *South African Journal of Food Science and Nutrition*, **4**(2), 36-40.
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- 8.1.8 Theron, J., Hoffman, L.C. & Prinsloo, J.F. (1992). Aspects of the chemical control of *Xenopus laevis* tadpoles under laboratory conditions. *South African Journal of Wildlife Research*, **22**(4), 110-113.
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- 8.1.10 Prinsloo, J.F., Hoffman, L.C. & Theron, J. (1992). Aquaculture - Is it for me? *Journal of the Zimbabwe Society of Animal Production*, **4**, 141-145.
- 8.1.11 Hoffman, L.C., Prinsloo, J.F. & Theron, J. (1992). Artificial propagation of the African sharptooth catfish, *Clarias gariepinus*. *Journal of the Zimbabwe Society of Animal Production*, **4**, 135-139.
- 8.1.12 Prinsloo, J.F., Hoffman, L.C. & Theron, J. (1993). A comparison of humidity chamber, MariSource hatching tray and "Zuger" glass funnel incubation systems for large scale breeding of *Cyprinus carpio* and *Clarias gariepinus*. *Water SA*, **19**(2), 167-170.
- 8.1.13 Hoffman, L.C., Casey, N.H. & Prinsloo, J.F. (1993). Carcass yield and fillet chemical compositions of wild and farmed African sharptooth catfish, *Clarias gariepinus*. *European Aquaculture Society*, **18**, 421-432.
- 8.1.14 Hoffman, L.C., Casey, N.H. & Prinsloo, J.F. (1993). A further investigation into the fatty acid composition of the lipids of the African catfish (*Clarias gariepinus*). *South African Journal of Food Science and Nutrition*, **5**, 41-42.
- 8.1.15 Hoffman, L.C., Prinsloo, J.F., Casey, N.H. & Theron, J. (1994). The anatomical heterogeneity in the proximate composition, amino acid, fatty acid and mineral concentrations of muscle of the African sharptooth catfish, *Clarias gariepinus* (Burchell). *South African Journal of Food Science and Nutrition*, **6**(1), 30-35.
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- 8.1.18 Hoffman, L.C., Prinsloo, J.F., Theron, J. & Casey, N.H. (1995). The genotypic influence of four strains of *Clarias gariepinus* on the larvae body proximate, total lipid fatty acid, amino acid and mineral compositions. *Comparative Biochemistry and Physiology*, **110B**(3), 589-597.
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- 8.1.23 Hoffman, L.C., Prinsloo, J.F., de Wet, L.M. & Schoonbee, H.J. (1995). The chemical composition of African sharptooth catfish (Burchell), found under natural conditions in municipal final effluent oxidation ponds. *South African Journal of Clinical Nutrition*, **8**(2), 17-21.
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- 8.1.26 Hoffman, L.C., Prinsloo, J.F., Theron, J. & Casey, N.H. (1995). A chemical comparison between the golden and normal coloured strains of the African sharptooth catfish, *Clarias gariepinus* (Burchell, 1822). *Journal of Applied Ichthyology*, **11**(1-2), 71-85.
- 8.1.27 Hoffman, L.C., Prinsloo, J.F. & Rukan, G. (1997). Partial replacement of fish meal with either soybean meal, brewers yeast or tomato meal in the diets of African sharptooth catfish *Clarias gariepinus*. *Water SA*, **23**(2), 181-186.
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- 8.1.29 Prinsloo, J.F., Roets, W., Theron, J., Hoffman, L.C. & Schoonbee, H.J. (1999). Changes in some water quality conditions in recycling water using three types of biofiltration systems during the production of the sharptooth catfish *Clarias gariepinus* (Burchell). Part I: Relative efficiency in the breakdown of nitrogenous wastes by the different biofiltration units. *Water SA*, **25**(2), 239-252.
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- 8.1.41 Ferreria, A.V. & Hoffman, L.C. (2001). Body and carcass composition of the Common duiker. *South African Journal of Wildlife Research*, **31**(1/2), 63-66.
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- 8.1.45 Ferreira, A.V., Hoffman, L.C., Schoeman, S.J. & Sheridan, R. (2002). Water intake of Boer goats and Mutton merinos receiving either a low or high energy feedlot diet. *Small Ruminant Research*, **43**(3), 245-248.
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- 8.2.45 Hoffman, L.C. & Webb, E.C. (2005). Effect of electrical stimulation on the sensory characteristics of springbok (*Antidorcas marsupialis*). *51st International Congress of Meat Science and Technology (ICoMST)*. Pp 189-192. 7-12 August 2005. Baltimore, Maryland USA. (paper/ poster presented)
- 8.2.46 Hoffman, L.C. & Kritzinger, B. (2005). The effect of day and night cropping on the meat quality of impala (*Aepyceros melampus*). *51st International Congress of Meat Science and Technology (ICoMST)*. Pp 193-196. 7-12 August 2005. Baltimore, Maryland USA. (paper/ poster presented)
- 8.2.47 Hoffman, L.C. & Wiklund, E. (2006). Game and venison – meat for the modern consumer. *52th International Congress of Meat Science and Technology (ICoMST)*. 13-18 August 2006. Dublin, Ireland. (Plenary paper presented)
- 8.2.48 Hoffman, L.C., Botha, S.St.C. and Britz, T.J. (2006). Effects of post-mortem temperature on isometric tension, shortening and pH in ostrich muscle. *52th International Congress of Meat Science and Technology (ICoMST)*. 13-18 August 2006. Dublin, Ireland. (poster presented)
- 8.2.49 Myburgh, K.H., Kohn, T.A. & Hoffman, L.C. (2007). Kudu have greater beta-oxidation capacity than blesbuck, but the latter have higher citric acid cycle capacity. *35th Meeting of the Physiology Society of Southern Africa*. Abstract No. 22. September 2007. Cradle of Humankind, Gauteng.
- 8.2.50 Kohn, T.A., Hoffman, L.C. & Myburgh, K.H. (2007). Muscle enzyme activities and fibre type differ between black and blue wildebeest. *35th Meeting of the Physiology Society of Southern Africa*. Abstract No. 23. September 2007. Cradle of Humankind, Gauteng.
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- 8.2.52 Hoffman, L.C. (2007). Breed yes, sex no – the ostrich story. *53rd International Congress of Meat Science and Technology (ICoMST)*. 5-10 August 2007. Beijing, China. (poster presented)
- 8.2.53 Hoffman, L.C. (2008). Value adding and processing of Ratite meat: A review. *4th International Ratite Scientific Symposium*. 1-4 July 2008. Brisbane, Australia. (Plenary paper presented)

- 8.2.54 Hoffman, L.C. (2008). The yield and nutritional value of meat from African ungulates, camelidae, rodents, ratites and reptiles. *54th International Congress of Meat Science and Technology (ICoMST)*. 10-15 August 2008. Cape Town, South Africa. (Plenary paper presented)
- 8.2.55 Hoffman, L.C. (2009). Harvesting procedures and their effect on meat quality: the Africa experience. *International Conference: Game Meat Hygiene in Focus*. 18-19 June. Brno, Czech Republic. (Plenary paper presented)
- 8.2.56 Bekker, L. Hoffman, L.C. & Jooste, P.J. (2009). The supply chain of game meat in South Africa and essential food management points. *International Conference: Game Meat Hygiene in Focus*. 18-19 June. Brno, Czech Republic. (Plenary paper presented)
- 8.2.57 Leygonie, C., Britz, T.J. & Hoffman, L.C. (2010). Oxidative stability of fresh ostrich *M. iliofibularis* packaged under different modified atmospheric packaging conditions. *15th World Conference of Food Science & Technology*. 22-26 August 2010. Cape Town International Convention Centre, Cape Town. (Oral presentation)
- 8.2.58 Hoffman, L.C. & Uys, E.F. (2010). Blueing in canned abalone (*Haliotis midae*). *15th World Conference of Food Science & Technology*. 22-26 August 2010. Cape Town International Convention Centre, Cape Town. (Poster presentation)
- 8.2.59 Tihong, T., Vosloo, M.C., Moelich, E. & Hoffman, L.C. (2010). Fatty acid and cholesterol content of three raw guinea fowl (*Numeda meleagris*) cuts (breast, drumstick and thigh). *15th World Conference of Food Science & Technology*. 22-26 August 2010. Cape Town International Convention Centre, Cape Town. (Poster presentation)
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- 8.2.64 Hoffman, L.C. (2011). Advances in the electrical stunning and bleeding of ostriches. *Humane Slaughter Association Centenary International Symposium, Recent Advances in the Welfare of Livestock at Slaughter*. 30 June – 1 July 2011. Portsmouth Historic Dockyard, UK.
- 8.2.65 Hoffman, L.C. & Lühl, J. (2011). Causes of cattle bruising during handling and transport in Namibia. *Humane Slaughter Association Centenary International Symposium, Recent Advances in the Welfare of Livestock at Slaughter*. 30 June – 1 July 2011. Portsmouth Historic Dockyard, UK.

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- 8.2.67 Hoffman, L.C. & Laubscher, L. (2011). Kudu harvesting: day or night? *XVth International Congress on Animal Hygiene*. (<http://www.isah2011.info/>). Vienna, Austria.
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- 8.2.69 Hoffman, L.C., Hanekom, Y., Muller, N., Brooks, N. & Leygonie, C. (2011). The effect of extensive and intensive production systems on the histochemical properties of Dohne merino lamb muscles. *57th International Congress of Meat Science and Technology (ICoMST)*. 7-12 August 2011. Ghent, Belgium.
- 8.2.70 Leygonie, C. & Hoffman, L.C. (2011). Elucidation of the ice crystal formation along the freezing gradient generated under five different rates of freezing in ostrich *M. femorotibialis medius*. *57th International Congress of Meat Science and Technology (ICoMST)*. 7-12 August 2011. Ghent, Belgium.
- 8.2.71 Hoffman, L.C. (2011). Producing game meat of international standard. *7th International Wildlife Symposium Programme*. 10-14 October 2011. Kimberley, South Africa.
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- 8.2.75 Bekker, J.L., Jooste, P. & Hoffman, L.C. (2011). In the beginning – Impacts of farmer and hunter practices on the veterinary public health status of game meat. *7th International Wildlife Symposium Programme*. 10-14 October 2011. Kimberley, South Africa.
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- 8.2.79 Hoffman, L.C. & Cawthorn, D. (2012). Consumer preference in meat. *The Second International Seminar on Animal Industry*. 5-6 July 2012. Jakarta Convention Center. (Paper presentation)

- 8.2.80 Bosch, A.C., Sigge, G.O., Kerwath, S.E., Cawthorn, D.M. & Hoffman, L.C. (2012). Investigation of the chemical composition of smoothhound shark (*Mustelus mustelus*) meat. *The 16th International Union of Food Science and Technology (IUFoST) World Congress*. 5-9 August 2012. Foz do Iguaçu, Brazil. (Poster presentation)
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- 8.2.84 Cawthorn, D.M., Steinman, H.A. & Hoffman, L.C. (2012). DNA testing reveals a high incidence of meat substitution and adulteration in South Africa. *The 16th International Union of Food Science and Technology (IUFoST) World Congress*. 5-9 August 2012. Foz do Iguaçu, Brazil. (Paper presentation)
- 8.2.85 Hoffman, L.C. & Cawthorn, D.M. (2012). Consumer preferences in meat. *Second International Seminar on Animal Industry*. 5-6 July 2012. Jakarta, Indonesia. (Paper presentation)
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- 8.2.87 Cullere, M., Dalle Zotte, A. & Hoffman, L.C. (2012). Preliminary study to test rooibos (*Aspalathus linearis*) as a natural antioxidant applied to ostrich meat patties and Italian type salami. *58th International Congress of Meat Science and Technology (ICoMST)*. 12-17 August 2012. Montreal, Canada. (Paper presentation)
- 8.2.88 Hoffman, L.C. (2013). Producing game meat to meet international hygiene and food safety requirements in the bush. *American Meat Science Association's 66th Reciprocal Meat Conference (Meat Matters)*. 16-19 June 2013. Auburn, Alabama. (Keynote presentation)
- 8.2.89 Hoffman, L.C. (2013). Exotic protein sources to meet all needs. *59th International Congress of Meat Science and Technology (ICoMST)*. 18-23 August 2013. Izmir, Turkey. (Keynote presentation)
- 8.2.90 Geldenhuys, G., Hoffman, L.C. & Muller, N. (2013). Effect of season, gender and portion on the yield, pH, colour and proximate characteristics of Egyptian goose meat. *59th International Congress of Meat Science and Technology (ICoMST)*. 18-23 August 2013. Izmir, Turkey. (Paper presentation)
- 8.2.91 Neethling, J., Hoffman, L.C. & Britz, T.J. (2013). Mineral distribution in the muscles of free-ranging ruminants. *59th International Congress of Meat Science and Technology (ICoMST)*. 18-23 August 2013. Izmir, Turkey. (Poster presentation)

- 8.2.92 Neethling, N.E., Hoffman, L.C. & Britz, T.J. (2013). An investigation regarding the use of carbon monoxide for colour stability and inhibition of lipid and protein oxidation in meat. *59th International Congress of Meat Science and Technology (ICoMST)*. 18-23 August 2013. Izmir, Turkey. (Poster presentation)
- 8.2.93 Hoffman, L.C. (2013). My responsibility to ensure a sustainable industry. *Livestock Producers Organisation Outlook Conference (Cornerstoning for growth)*. 9 October 2013. Safari Hotel, Windhoek. (Paper presentation).
- 8.2.94 Engelbrecht, A., Cloete, S.W.P., Bunter, K.L., van Wyk, J.B. & Hoffman, L.C. (2013). Genetic parameters for slaughter and meat traits in ostriches. *20th Conference of the association for the advancement of animal breeding and genetics (Translating science into action)*. 20-23 October 2013. Napier, New Zealand. (Poster presentation)
- 8.2.95 Hoffman, L.C. & Geldenhuys, G. (2014). How healthy is Zebra meat? *60th International Congress of Meat Science and Technology (ICoMST)*. 17-22 August 2014. Punta Del Este, Uruguay. (Poster presentation)
- 8.2.96 Geldenhuys, G., Hoffman, L.C. & Muller, N. (2014). Histological characterization of the fibre types in the M. pectoralis of Egyptian geese: A southern African wildfowl species. *60th International Congress of Meat Science and Technology (ICoMST)*. 17-22 August 2014. Punta Del Este, Uruguay. (Poster presentation)
- 8.2.97 Shange, N., Hoffman, L. & Gouws, P. (2014). Microbial quality of springbok meat in relation to harvesting and production process in South Africa. *24th Conference of the International Committee on Food Microbiology and Hygiene (ICFMH)*. 1-4 September 2014. Nantes, France. (Paper presentation)
- 8.2.98 Hoffman, L.C. (2014). Can an Integrated Livestock Wildlife Production System Bridge the Gap Between Increasing Knowledge and Decreasing Resources? *Tropentag conference*. 17-19 September 2014. Czech University of Life Sciences Prague, Czech Republic. (Keynote presentation).
- 8.2.99 Hoffman, L.C. (2015). Can an intergrated livestock wildlife production system be the answer to food security in Africa?. *Midwest meeting of the American Dairy Science Association and American Society of Animal Science*. 15-18 March 2015. Des Moines, Iowa, USA.
- 8.2.100 Brand, T.S., Van Der Merwe, D.A., Hoffman, L.C. & Raffrenato, E. (2015). Preliminary results of the feedlot performance of South African Boer goats. *Joint Annual Meeting of the American Society for Animal Science*. 12-16 July 2015. Orlando, Florida, USA.
- 8.2.101 Brand, T.S., Carstens, P.D. & Hoffman, L.C. (2015). The effect of dietary protein and amino acid concentration on production parameters of growing ostrich chicks (*Struthio camelus*). *Joint Annual Meeting of the American Society for Animal Science*. 12-16 July 2015. Orlando, Florida, USA.
- 8.3 PAPERS PRESENTED AT NATIONAL SYMPOSIA (POST 1996)
- 8.3.1 Anelich, L.E., Swanepoel, M.J., Hoffman, L.C. & Prinsloo, J.F. (1997). The influence of packaging methodology on the microbiological and lipid fatty acid profiles of refrigerated African catfish fillets. *Aquaculture '97 Conference*. August 1997. Stellenbosch. (paper/poster presented)

- 8.3.2 Anelich, L.E., Swanepoel, M.J., Hoffman, L.C. & Prinsloo, J.F. (1997). Deterioration in the quality of frozen African catfish fillets. *Aquaculture '97 Conference*. August 1997. Stellenbosch. (poster/paper presented)
- 8.3.3 van Roey, L., Salie, K., Hoffman, L.C. & Brink, D. (1998). Sustainable use of existing irrigation water bodies by means of aquaculture in South Africa: A case study. *4th African Farm Management Conference*. January 1998. Stellenbosch. (paper presented)
- 8.3.4 Pretorius, M., Coetzee, R.J. & Hoffman, L.C. (1998). Profitability indicators for broiler projects determined by sensitivity analysis – a holistic approach with special emphasis on guiding emerging farmers. *4th African Farm Management Conference*. January 1998. Stellenbosch. (paper presented)
- 8.3.5 Pretorius, M., Bezuidenhout, B.J. & Hoffman, L.C. (1998). Profit sensitivity indicators for finishing beef cattle. *36th National Congress of the South African society of Animal Science*. April 1998. Stellenbosch. (paper presented)
- 8.3.6 Fisher, P., Hoffman, L.C. & Mellett, F.D. (1998). The effect of the halothane gene on meat quality and processing characteristics of commercial crossbred pigs. *36th National Congress of the South African society of Animal Science*. April 1998. Stellenbosch. (paper presented)
- 8.3.7 Hoffman, L.C., Fisher, P., Sales, J. & Holtshausen, L. (1998). *Crocodylus niloticus* as an alternative protein source for human consumption. *36th National Congress of the South African society of Animal Science*. April 1998. Stellenbosch. (paper presented)
- 8.3.8 Hoffman, L.C., Fisher, P.P. & Ferreira, A.V. (1999). The effect of road conditions on the incidence of PSE in pork. *37th National Congress of the South African Society of Animal Science*. July 1999. Pretoria. (paper/poster presented)
- 8.3.9 Fisher, P.P., Hoffman, L.C. & Ferreira, A.V. (1999). Meat quality of old (± 8 yrs) ostrich breeding birds. *37th National Congress of the South African Society of Animal Science*. July 1999. Pretoria. (paper/poster presented)
- 8.3.10 Ferreira, A.V. & Hoffman, L.C. (1999). Meat production potential of the Grey duiker. *Congress of the Wildlife Management Association of South Africa*. George. (paper presented)
- 8.3.11 Hoffman, L.C. & Bigalke, R. (1999). Utilizing wild ungulates from southern Africa for production: potential research requirements for the new millennium. *Congress of the Wildlife Management Association of South Africa*. George. (paper presented)
- 8.3.12 Cruywagen, C.W., Lategan, E. & Hoffman, L.C. (2000). The effect of dietary protein degradability and rumen inert fat supplementation on calf performance and veal production. *38th National Congress of the South African Society of Animal Science*. 25-27 July 2000. KwaZulu-Natal. (paper presented)
- 8.3.13 Hoffman, L.C., Fisher, P.P. & Ferreira, G. (2000). The chemical composition of four commercial broiler strains from South Africa. *38th National Congress of the South African Society of Animal Science*. 25-27 July 2000. KwaZulu-Natal. (paper presented)
- 8.3.14 Van Schalkwyk, S.J., Cloete, S.W.P., Hoffman, L.C., Brand, Z., Pfister, A.P. & Punt, K. (2000). The effect of pre-slaughter stress resulting from feed withdrawal on meat quality characteristics in ostriches. *38th National Congress of the South African Society of Animal Science*. 25-27 July 2000. KwaZulu-Natal. (paper presented)

- 8.3.15 Cloete, J.J.E., Cloete, S.W.P., Hoffman, L.C. & Brand, T.S. (2000). A comparative analysis between SA Mutton Merino and Merino carcass characteristics with increasing age. *38th National Congress of the South African Society of Animal Science*. 25-27 July 2000. KwaZulu-Natal. (poster presented)
- 8.3.16 Coetzee, G.J.M. & Hoffman, L.C. (2000). Metabolisable energy of Canola acid oil and Famarol acid oil for broiler chickens. *38th National Congress of the South African Society of Animal Science*. 25-27 July 2000. KwaZulu-Natal. (poster presented)
- 8.3.17 Sheridan, R., Ferreira, A.V., Hoffman, L.C. & Schoeman, S.J. (2000). Effect of diet energy levels on efficiency of SA Mutton Merino lambs and Boer goat kids under feedlot conditions. *38th National Congress of the South African Society of Animal Science*. 25-27 July 2000. KwaZulu-Natal. (poster presented)
- 8.3.18 Ferreira, A.V., Sheridan, R. & Hoffman, L.C. (2000). Energy and protein metabolism of Boer goat kids and Mutton merino lambs fed a high or low metabolisable energy diet. *38th National Congress of the South African Society of Animal Science*. 25-27 July 2000. KwaZulu-Natal. (poster presented)
- 8.3.19 Ferreira, A.V., Sheridan, R. & Hoffman, L.C. (2000). Energy and protein metabolism of Boer goat kids and Mutton merino lambs fed a high or low metabolisable energy diet. *38th National Congress of the South African Society of Animal Science*. 25-27 July 2000. KwaZulu-Natal. (poster presented)
- 8.3.20 Cloete, J.J.E. & Hoffman, L.C. (2002). Crossbreeding of Dorper ewes with Ile de France, SA Mutton Merino and Merino Landskaap rams. *Joint Congress of the Grasslands Society of Southern Africa and South African Society of Animal Science*. 13-16 May 2002. Christiana. (paper presented)
- 8.3.21 Du Plessis, I. & Hoffman, L.C. (2002). Growth and carcass traits of oxen from four different breeds slaughtered at three different ages. *Joint Congress of the Grasslands Society of Southern Africa and South African Society of Animal Science*. 13-16 May 2002. Christiana. (paper presented)
- 8.3.22 Hoffman, L.C. & Heroldt, G.J.M. (2002). Colour quality changes of value added meat products at retail level. *Joint Congress of the Grasslands Society of Southern Africa and South African Society of Animal Science*. 13-16 May 2002. Christiana. (paper presented)
- 8.3.23 Hoffman, L.C. (2002). Are there physico-chemical and organoleptical differences between penned/intensively reared, free-range and organically produced meat? *Joint Congress of the Grasslands Society of Southern Africa and South African Society of Animal Science*. 13-16 May 2002. Christiana. (paper presented)
- 8.3.24 Joubert, M., Hoffman, L.C., Manley, M., Brand, T.S. & Muller, M. (2002). Ostrich meat and fish oil: your tastebuds will tell it all. *Joint Congress of the Grasslands Society of Southern Africa and South African Society of Animal Science*. 13-16 May 2002. Christiana. (paper presented)
- 8.3.25 Kritzinger, B. & Hoffman, L.C. (2002). Night cropping of Impala (*Aepyceros melampus*): does the meat quality benefit from this practice? *Joint Congress of the Grasslands Society of Southern Africa and South African Society of Animal Science*. 13-16 May 2002. Christiana. (paper presented)
- 8.3.26 Sheridan, R., Hoffman, L.C. & Ferreira, A.V. (2002). Sensory meat evaluation of Boer Goat kids and Mutton Merion lambs receiving either a low or a high energy feedlot diet. *Joint Congress of the Grasslands Society of Southern Africa and South African Society of Animal Science*. 13-16 May 2002. Christiana. (paper presented)

- 8.3.27 Styger, E., Hoffman, L.C., Muller, N. & Brand, T.S. (2002). A comparison of the sensory meat quality characteristics of bacon made from South African indigenous and commercial pig breeds. *Joint Congress of the Grasslands Society of Southern Africa and South African Society of Animal Science*. 13-16 May 2002. Christiana. (paper presented)
- 8.3.28 Van Schalkwyk, S.J., Cloete, S.W.P., Hoffman, L.C., Brand, T.S., Meyer, A. & Pfister, B.F. (2002). The effect of dietary energy and protein levels on skin size and physical leather parameters. *Joint Congress of the Grasslands Society of Southern Africa and South African Society of Animal Science*. 13-16 May 2002. Christiana. (paper presented)
- 8.3.29 Van Schalkwyk, S.J., Cloete, S.W.P., Hoffman, L.C., Brand, T.S., Brand, Z. & Lambrechts, H. (2002). The effect of dietary energy and protein levels on meat quality. *Joint Congress of the Grasslands Society of Southern Africa and South African Society of Animal Science*. 13-16 May 2002. Christiana. (paper presented)
- 8.3.30 Viljoen, M., Brand, T.S. & Hoffman, L.C. (2002). Prediction of chemical composition of full fat canola and lupins with near infrared spectroscopy. *Joint Congress of the Grasslands Society of Southern Africa and South African Society of Animal Science*. 13-16 May 2002. Christiana. (paper presented)
- 8.3.31 Cloete, J.J.E., Hoffman, L.C. & Cloete, S.W.P. (2002). Effect of divergent selection for rearing ability in Merinos on post mortem pH decline measured in the *M. longissimus dorsi*. *Joint Congress of the Grasslands Society of Southern Africa and South African Society of Animal Science*. 13-16 May 2002. Christiana. (posters presented)
- 8.3.32 Viljoen, M., Brand, T.S. & Hoffman, L.C. (2002). Variation in the chemical composition and digestibility of straw and hay samples of winter grain produced in the Mediterranean rainfall area of South Africa. *Joint Congress of the Grasslands Society of Southern Africa and South African Society of Animal Science*. 13-16 May 2002. Christiana. (posters presented)
- 8.3.33 Viljoen, M., Brand, T.S. & Hoffman, L.C. (2002). Variation in chemical composition of different types of winter grain produced in the Western Cape area of South Africa. *Joint Congress of the Grasslands Society of Southern Africa and South African Society of Animal Science*. 13-16 May 2002. Christiana. (posters presented)
- 8.3.34 Kritzinger, B., Köhn, T.A., Hoffman, L.C. & Myburgh, K.H. (2002). A study to examine the characterisation of four impala (*Aepyceros melampus*) skeletal muscle groups. *30th Annual Congress of the Physiology Society of Southern Africa (PSSA)*. 8-11 September 2002. Stellenbosch. (poster presented)
- 8.3.35 Crafford, K., Hoffman, L.C., Muller, M. & Schutte, de W. (2002). Sustainable utilisation through game meat consumption: current marketing and consumptive trends. *Congress of the Wildlife Management Association of South Africa*. 24-26 September 2002. Pretoria Technikon, Pretoria. (papers presented)
- 8.3.36 Hoffman, L.C. (2002). The physical and chemical quality of game meat derived from impala (*Aepyceros melampus*). *Congress of the Wildlife Management Association of South Africa*. 24-26 September 2002. Pretoria Technikon, Pretoria. (papers presented)
- 8.3.37 Hoffman, L.C. (2002). The intrinsic variation of colour, drip and cooking losses and toughness within impala *M. longissimus*. *Congress of the Wildlife Management Association of South Africa*. 24-26 September 2002. Pretoria Technikon, Pretoria. (poster presented)

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- 8.3.119 Uushona, T., Pieterse, E. & Hoffman, L.C. (2014). Effect of *Hermetia illucens* pre-pupae meal on production parameters of broiler chickens. *47th National Congress of the South African Society of Animal Science (SASAS)*. 6-8 July 2014. Sanlam Auditorium, University of Pretoria, South Africa (paper presented).
- 8.3.120 Tesselaar, G.A., Brand, T.S., Hoffman, L.C. & Brand, Z. (2014). Preliminary results of the effect of different dietary energy levels on the production parameters of breeding ostriches. *47th National Congress of the South African Society of Animal Science (SASAS)*. 6-8 July 2014. Sanlam Auditorium, University of Pretoria, South Africa (paper presented).
- 8.3.121 Van Der Merwe, D.A., Brand, T.S., Van Der Westhuizen, E.J. & Hoffman, L.C. (2014). Comparative analysis of growth performance of Merino, South African Mutton Merino and Dorper lambs under feedlot conditions. *47th National Congress of the South African Society of Animal Science (SASAS)*. 6-8 July 2014. Sanlam Auditorium, University of Pretoria, South Africa (poster presented).
- 8.3.122 Van Der Merwe, D.A., Brand, T.S., Van Der Westhuizen, E.J. & Hoffman, L.C. (2014). Analysis of carcass characteristics and fat deposition of Merino, South African Mutton Merino and Dorper lambs housed in a feedlot. *47th National Congress of the South African Society of Animal Science (SASAS)*. 6-8 July 2014. Sanlam Auditorium, University of Pretoria, South Africa (poster presented).
- 8.3.123 Teuchert, N., Pieterse, E. & Hoffman, L.C. (2014). Comparison of production parameters, organ weights, and bone strength of broilers supplemented with Ateli plus®. *47th National Congress of the South African Society of Animal Science (SASAS)*. 6-8 July 2014. Sanlam Auditorium, University of Pretoria, South Africa (poster presented).
- 8.3.124 Van Emmenes, L., Pieterse, E. & Hoffman, L.C. (2014). Evaluation of commercial phytase supplementation on performance, bone mineralisation and water intake of broilers. *47th National Congress of the South African Society of Animal Science (SASAS)*. 6-8 July 2014. Sanlam Auditorium, University of Pretoria, South Africa (poster presented).
- 8.3.125 Knapp, J.L., Bridges, C., Krohn, J., Hoffman, L.C. & Auerswald, L. (2014). Short-term response mechanisms of the West coast rock lobster (*J. lalandii*) to decreased seawater pH. *15th Southern African Marine Science Symposium (SAMSS)*. 15-18 July 2014. Konservatorium Building, Department of Music, Stellenbosch University, Stellenbosch, South Africa (paper presented).
- 8.3.126 Bosch, A.C., Sigge, G.O., Kerwath, S.E. & Hoffman, L.C. (2014). Evaluation of mercury accumulation in Yellowfin tuna (*Thunnus albacares*) muscle with regards to muscle type and muscle position. *15th Southern African Marine Science Symposium (SAMSS)*. 15-18 July 2014. Konservatorium Building, Department of Music, Stellenbosch University, Stellenbosch, South Africa (paper presented).
- 8.3.127 Matjila, S.A.M., Hoffman, L.C., Jacobs, K., Kerwath, S. & O'Neill, B. (2014). Contamination of Cape snoek (*Thysites atun*) during capture and on-board storage. *15th Southern African Marine Science Symposium (SAMSS)*. 15-18 July 2014. Konservatorium Building, Department of Music, Stellenbosch University, Stellenbosch, South Africa (poster presented).
- 8.4 POPULAR PAPERS PUBLISHED (POST 2000)
- 8.4.1 Fisher, P.P. & Hoffman, L.C. (2000). Do we need a meat quality evaluation system? *Porcus*, **15**(3), 21-23.

- 8.4.2 Hoffman, L.C., Fisher, P.P. & Ferreria, A.V. (2000). The effect of road conditions on the incidence of PSE in pork. *Porcus*, **15**(4), 10-11.
- 8.4.3 Van Schalkwyk, S.J., Cloete, S.W.P., Brand, T.S. & Hoffman, L.C. (2001). Die implikasie van 'n jonger of ouer slagstadium. Lesingbundel, Volstruisboeredag, Klein Karoo Landbou-ontwikkelingsentrum, 1 Augustus 2001.
- 8.4.4 Hoffman, L.C. (2001). Comparison of feed processing technologies on piglet weaner performance. *Porcus*, December, 28-31.
- 8.4.5 Viljoen, M., Brand, T.S., Hoffman, L.C. & Manley, M. (2002). Gebruik van naby-infrarooi refleksie spektroskopie (NIRS) om die chemiese samestelling van voere te bepaal. *Elsenburg Journal*, 41-45.
- 8.4.6 Brand, T., Joubert, M., Hoffman, L.C., Van Der Merwe, G. & Young, D. (2002). Use of unrefined fish oil in ostrich diets. *South African Journal of Animal Science*, **3**, 16-17.
- 8.4.7 du Plessis, I. & Hoffman, L.C. (2004). Effect of marketing strategy on the production performance of cattle herds from four different breed types in the arid sweet bushveld. *South African Journal of Animal Science*, **5**, 1-7.
- 8.4.8 Hoffman, L.C. (2004). Standaard vir wildsvleisproduksie in Suid-Afrika. *Ons Eie*, **39**(1), 19-21, 27.
- 8.4.9 Hoffman, L.C. & Crots, F. (2005). The influence of feed processing on weaner pig performance. *Porcus*, **20**(7), 16-19.
- 8.4.10 Hoffman, L.C. & Mellett, F.D. (2005). Tendense in die vleisindustrie. *Ons Eie*, **40**(4), 21-24.
- 8.4.11 Hoffman, L.C., Styger, W.F., Brand, T.S. & Muller, M. (2005). The growth, carcass yield, physical and chemical characteristics of two South African indigenous pig breeds. *South African Journal of Animal Science*, **6**(1), 25-35
- 8.4.12 Hoffman, L.C., Styger, E., Muller, M. & Brand, T.S. (2005). Sensory, physical and chemical quality characteristics of bacon derived from South African indigenous and commercial pig breeds. *South African Journal of Animal Science*, **6**(1), 36-48.
- 8.4.13 Hoffman, L.C. & Mellett, F.D. (2005). Trends in the SA meat industry. *Food Review*, April: 30-32.
- 8.4.14 Hoffman, L.C. (2011). Fifth quarter nutrients. *Rooivleis/Red meat*, March: 49-51.
- 8.4.15 Hoffman, L.C. & Cawthorn, D.M. (2012). Humane red meat production. *Rooivleis*, Sept 2012: 3(3), 49-51.

8.5 OTHER REPORTS PUBLISHED

Course manual for Shoprite Checkers Butchers 1999. (Contract)

PSE Pork in Whole Muscle Products (Literature Study) 2000. Contracted by the Red Meat and Development Trust of S A. 120pp.

The effect of castration and growth stimulants on the growth and meat quality of Holstein veal produced in a feedlot. 2001. Contracted by Braams Feedlot. 36pp.

Hoffman, LC. 2002. The effect of different culling methodologies on the physical meat quality attributes of various game species. In: *Sustainable Utilisation – Conservation in practice*. Eds. H. Ebedes, B. Reilly, W. van Hoven and P. Penzhorn, p.212-221.

8.6 OTHER RESEARCH/TRAINING OUTPUTS

Have been evaluated as a B3 researcher by the NRF and have a 2013 H factor = 17.

Co-presenter on a 2-day Aquaculture Workshop held for Agricultural Extension Officers at Elsenburg, 1999.

Developed a short course for pig producers who do not have any formal tertiary education.

In 2004, I was responsible for organizing the annual Congress of the Wildlife Management of South Africa in Ganzekraal. In 2011 I again organized the same annual Congress in George.

In 2004, I was responsible for organizing the biannual *2nd Joint Congress of the Grassland Society of Southern African and South African Society of Animal Science* in Goudini Spa.

In 2009, I was responsible for organising the International Congress of Meat Science and Technology (ICoMST) in Cape Town, South Africa.

In 2011, I formed part of the organising committee for the International Congress on Wildlife ranching held in Kimberley, South Africa.

The following books have been written:

1. Van Schalkwyk, D.L. & Hoffman, L.C. (2010). *Guidelines for the Harvesting of Game for Meat Export*. ISBN: 978-99945-71-21-5. AgriPublishers. <http://hdl.handle.net/10019.1/79639>.

The following book chapters have been written:

1. McMillin, K.W. & Hoffman, L.C. (2009). Improving the quality of meat from ruminants. In: *Improving the Sensory and Nutritional Quality of Fresh Meat* (edited by J.P. Kerry, University College Cork, Ireland & D.A. Ledward, University of Reading, UK). Pp. 418-446. Woodhead Food Series No. 159. Woodhead Publishing Limited. ISBN 1 84569 343 4.
2. Hoffman, L.C. & McMillin, K.W. (2009). Improving the meat quality of venison and other exotic game. In: *Improving the Sensory and Nutritional Quality of Fresh Meat* (edited by J.P. Kerry, University College Cork, Ireland & D.A. Ledward, University of Reading, UK). Pp. 447-475. Woodhead Food Series No. 159. Woodhead Publishing Limited. ISBN 1 84569 343 4.
3. Bekker, J.L., Hoffman, L.C. & Jooste, P.J. (2011). Essential food safety management points in the supply chain of game meat in South Africa. In: *Game Meat Hygiene in Focus* (edited by P. Paulsen, A. Bauer, M. Vodnansky, R. Winkelmayr & F.J.M. Smulders). Pp. 39-66. Wageningen Academic Publishers. ISBN:978-90-8686-165-1.
4. Van Schalkwyk, D.L., Hoffman, L.C. & Laubscher, L.A. (2011). Game harvesting procedures and their effect on meat quality: the Africa experience. In: *Game Meat Hygiene in Focus*. (edited by P. Paulsen, A. Bauer, M. Vodnansky, R. Winkelmayr & F.J.M. Smulders). Pp. 677-92. Wageningen Academic Publishers. ISBN:978-90-8686-165-1.
5. Van Schalkwyk, D.L. & Hoffman, L.C. (2011). Hygiene management systems for commercial game harvesting teams in Namibia. In: *Game Meat Hygiene in Focus* (edited by P. Paulsen, A. Bauer, M. Vodnansky, R. Winkelmayr & F.J.M. Smulders). Pp. 127-130. Wageningen Academic Publishers. ISBN:978-90-8686-165-1.
6. Hoffman, L.C. & Dicks, L.M.T. (2011). Preliminary results indicating game meat is more resistant to microbiological spoilage. In: *Game Meat Hygiene in Focus* (edited by P. Paulsen, A. Bauer, M. Vodnansky, R. Winkelmayr & F.J.M. Smulders). Pp. 137-139. Wageningen Academic publishers. ISBN:978-90-8686-165-1.
7. Hoffman, L.C. & Lambrechts, H. (2011). Bird handling, transportation, lairage and slaughter: implications for bird welfare and meat quality. In: *The Welfare of Farmed Ruminants* (edited by P. Glatz, C. Lunam & I.A. Malecki). Pp. 195-235. Springer, Heidelberg.

8. Hoffman, L.C. & Cawthorn, D. (2014). Meat, Animal, Poultry and Fish Production and Management: Exotic and other Species. In: *Encyclopedia of Meat Sciences* (edited by C. Devine & M. Dikeman), Second Edition, Vol 2. Pp. 190-198. Oxford: Elsevier.
9. Hoffman, L.C. & Cawthorn, D. (2014). Species of Meat Animals: Game and Exotic Animals. In: *Encyclopedia of Meat Sciences* (edited by C. Devine & M. Dikeman), Second Edition, Vol 3. Pp. 345-356. Oxford: Elsevier.
10. Fisher, P. & Hoffman, L. (2014). Pre-slaughter handling and the effect on meat quality. In: *Modern Pig Production* (edited by D. Visser), First Edition. Pp. 429-435. Singapore: Kejafa Knowledge Words Publisher.