



Publication list for Post-Harvest and Agro-Processing Technologies Division

ARC Infruitec-Nietvoorbij

Updated: 31 October 2019

2019

Peer-reviewed articles:

1. Abrahams, S., Samodien, S., Lilly, M., **Joubert, E.**, Gelderblom, W.* , 2019. Differential modulation of gene expression encoding hepatic and renal xenobiotic metabolising enzymes by an aspalathin-enriched rooibos extract and aspalathin. *Planta Medica*, 2019, 85, 6-13, DOI: 10.1055/a-0656-7500
2. Alexander, L., **De Beer, D.**, Muller, M., Van der Rijst, M., **Joubert, E.***, 2019. Impact of steam-treatment on shelf-life stability of a xanthone-rich green herbal tea (*Cyclopia maculata* Andrews Kies) - identifying quality changes during storage. *Journal of the Science of Food and Agriculture*, 99, 1334–1341, DOI: 10.1002/jsfa.9308
3. Alexander, L., **De Beer, D.**, Muller, M., Van der Rijst, M., **Joubert, E.***, 2019. Bitter profiling of phenolic fractions of green *Cyclopia genistoides* herbal tea. *Food Chemistry*, 276, 626-635, DOI: 10.1016/j.foodchem.2018.10.030
4. Belay, Z.A., **Caleb, O.J.**, Mahajan, P.V., Fröhling, A., Opara, U.L.* , 2019. A simplex lattice design to optimize active modified atmosphere for storing pomegranate (cv. Wonderful) arils: Part I, determining optimum gas for physiological responses. *Biosystems Engineering*, 178, 309-321, DOI: 10.1016/j.biosystemseng.2018.11.008
5. Belay, Z.A., **Caleb, O.J.**, Mahajan, P.V., Fröhling, A., Opara, U.L.* , 2019. A simplex lattice design to optimize active modified atmosphere for storing pomegranate (cv. Wonderful) arils: Part II, Determining optimum gas for maintaining quality attributes. *Biosystems Engineering*, 178, 322 - 335, DOI: 10.1016/j.biosystemseng.2018.11.009
6. Belay, Z.A., **Caleb, O.J.**, Mahajan, P.V., Opara, U.L.* , 2019. Response of pomegranate arils (cv. Wonderful) to low O₂ stress under active modified atmosphere condition. *Journal of the Science of Food and Agriculture*, 99, 1088-1097, DOI:10.1002/jsfa.9276

7. Belay, Z.A., **Caleb, O.J.**, & Opara, U.L.* , 2019. Influence of initial gas modification on physicochemical quality attributes and molecular changes in fresh and fresh-cut fruit during modified atmosphere packaging. *Food Packaging and Shelf Life*. DOI:10.1016/j.foodres.2019.100359
8. Bovi, G.G., **Caleb, O.J.**, Rauh, C. & Mahajan, P.V.* 2019. Condensation regulation of packaged strawberries under fluctuating storage temperature. *Packaging Science and Technology*. DOI:10.1002/pts.2470
9. **Caleb, O.J.***, Ilte, K., Herppich, W.B., Geyer, M., Mahajan, P.V., 2019. Impacts of minimal processing and hot water dipping of 'Sonata' strawberries on volatiles emitted during storage. *Scientia Horticulturae*, 243, 385-391, DOI: 10.1016/j.scienta.2018.08.054
10. **De Beer, D.***, Tobin, J., Walczak, B., Van der Rijst, M., **Joubert, E.**, 2019. Phenolic composition of rooibos changes during simulated fermentation: effect of endogenous enzymes and fermentation temperature on reaction kinetics. *Food Research International*, 121, 185-196, DOI: 10.1016/j.foodres.2019.03.041
11. **Du Plessis, H.***, Du Toit, M., Nieuwoudt, H., **Van der Rijst, M.**, **Hoff, J.**, **Jolly, N.**, 2019. Modulation of Wine Flavor using *Hanseniaspora uvarum* in Combination with Different *Saccharomyces cerevisiae*, Lactic Acid Bacteria Strains and Malolactic Fermentation Strategies. *Fermentation*, 5(3), 64, DOI:10.3390/fermentation5030064
12. Dzedze, N.*, **Van Breda, V.****, **Hart, R.S.**, Van Wyk, J., 2019. Wine chemical, sensory, aroma compound and protein analysis of wines produced from chemical and biological fungicide treated Chenin blanc grapes. *Food Control*, 105, 265–276, DOI: 10.1016/j.foodcont.2019.06.007
13. Human, C., **De Beer, D.***, Van der Rijst, M., Aucamp, M., **Joubert, E.**, 2019. Electro spraying as a suitable method for nanoencapsulation of the hydrophilic bioactive dihydrochalcone, aspalathin. *Food Chemistry*, 276, 467-474, DOI: 10.1016/j.foodchem.2018.10.016
14. Hunlun, C.*, **De Beer, D.**, Sigge, G.O., Van Wyk, J., 2019. Phenolic composition and total antioxidant capacity of South African frozen concentrated orange juice as affected by varietal, seasonal and regional differences. *Journal of the Science of Food Agriculture*, 99, 1029–1037, DOI: 10.1002/jsfa.9267
15. Hutchinson, U.F.* , Gqozo, S., **Jolly, N.P.**, Chidi, B. S., **Du Plessis, H.W.**, Mewa-Ngongang, M., & Ntwampe, S.K., 2019. Aeration, agitation and cell immobilization on corncobs and oak wood chips effects on Balsamic-styled vinegar production. *Foods*, 8(8), 303, DOI:10.3390/foods8020051
16. **Joubert, E.***, **De Beer, D.**, **Malherbe, C.J.**, Muller, M., Louw, A., Gelderblom, W.C.A., 2019. Formal honeybush tea industry reaches 20-year milestone – progress of product research targeting phenolic composition, quality and bioactivity. *South African Journal of Botany*, 127, 58-78. DOI: 10.1016/j.sajb.2019.08.027
17. Malyjurek, Z., **De Beer, D.**, **Joubert, E.**, Walczak, B.* , 2019. Working with log-ratios. *Analytica Chimica Acta*, 1059, 16-27, DOI: 10.1016/j.aca.2019.01.041
18. Mazibuko-Mbeje, S.E.* , Dlodla, P.V., Johnson, R., Ghoor, S., Roux, C., **Joubert, E.**, Louw, J., Opuka, A.R., Muller, C.J.F., 2019. Aspalathin-enriched green rooibos extract reduces hepatic insulin resistance by modulating PI3K/AKT and AMPK pathways. *International Journal of Molecular Sciences*, 20(3), 633, DOI:10.3390/ijms20030633
19. Mewa-Ngongang, M.* , **du Plessis, H.W.**, Hlangwani, E., Ntwampe, S.K.O., Chidi, B.S., Hutchinson, U.F., **Jolly, N.P.**, 2019. Activity Interactions of Crude Biopreservatives against Spoilage Yeast Consortia. *Fermentation*, 5(3), 53, DOI:10.3390/fermentation5030053
20. Mewa-Ngongang, M.* , **du Plessis, H.W.**, Ntwampe, S.K., Chidi, B.S., Hutchinson, U.F., Mekuto, L., **Jolly, N.P.**, 2019. Grape pomace extracts as fermentation medium for the production of potential biopreservation compounds. *Foods*, 8(2), 51, DOI:10.3390/foods8020051

21. Mewa-Ngongang, M.*, **Du Plessis, H.W.**, Ntwampe, S.K.O., Chidi, B.S., Hutchinson, U.F., Mekuto, L. and **Jolly, N.P.**, 2019. The use of *Candida pyralidae* and *Pichia kluyveri* to control spoilage microorganisms of raw fruits used for beverage production. *Foods*, 8(10), 454, DOI:10.3390/foods8100454
22. Ndlovu, T.*, **van Jaarsveld, F.**, **Caleb, O.J.**, 2019. French and Mediterranean-style diets: Contradictions, misconceptions and scientific facts-A Review. *Food Research International*, 116, 840-858, DOI:10.1016/j.foodres.2018.09.020
23. Miller, N., Bosman, S.C., **Malherbe, C.J.***, **De Beer, D.**, **Joubert, E.**, 2019. Membrane selection and optimisation of tangential flow ultrafiltration of *Cyclopia genistoides* extract for benzophenone and xanthone enrichment. *Food Chemistry*, 292, 121-128, DOI:10.1016/j.foodchem.2019.04.047
24. Pathak, N., **Caleb, O.J.**, Rauh, C., Mahajan, P.V.*, 2019. Efficacy of photocatalysis and photolysis systems for the removal of ethylene under different storage conditions. *Postharvest Biology Technology*, 147, 68 -77, DOI: 10.1016/j.postharvbio.2018.09.006
25. Stander, M.A., **Joubert, E.**, **De Beer, D.***, 2019. Revisiting the caffeine-free status of rooibos and honeybush herbal teas – importance of method specificity. *Journal of Food Composition and Analysis*, 76, 39-43, DOI: 10.1016/j.jfca.2018.12.002
26. Walters, N.A., **De Beer, D.***, De Villiers, A., Walczak, B., **Joubert, E.**, 2019. Genotypic variation in phenolic composition of *Cyclopia pubescens* (honeybush tea) seedling plants. *Journal of Food Composition and Analysis*, 78, 129–137. DOI: 10.1016/j.jfca.2019.02.006

Invited Book Chapters and Semi-Scientific articles:

27. Opara, U.L.*, **Caleb, O.J.**, Belay, Z.A. 2019. Modified atmosphere packaging for food preservation. In: Food Quality and Shelf Life, Charis M. Galanakis (Ed.), Elsevier Academic Press, Pp. 235-259.

2018

Peer-reviewed articles:

1. Alexander, L., **De Beer, D.**, Muller, M., Van der Rijst, M., **Joubert, E.***, 2018. Steam treatment of green *Cyclopia longifolia* - delivering herbal tea with improved aroma and high bioactive content. *South African Journal of Botany*, 114, 316-322, DOI: 10.1016/j.sajb.2017.11.013
2. **De Beer, D.***, Pauck, C.E., Aucamp, M., Liebenberg, W., Stieger, N., **Joubert, E.**, 2018. Phenolic and physicochemical stability of a functional beverage powder mixture during storage: effect of the microencapsulant inulin and food ingredients. *Journal of the Science of Food and Agriculture*, 98, 2925-2934, DOI:10.1002/jsfa.8787
3. Beelders, T., **De Beer, D.**, Kidd, M., **Joubert, E.***, 2018. Modelling of thermal degradation kinetics of the C-glucosyl xanthone mangiferin in an aqueous model solution as a function of pH and temperature. *Food Research International* 103, 103-109, DOI: 10.1016/j.foodres.2017.10.020
4. Belay, Z.A., **Caleb, O.J.**, Mahajan, P.V., Opara, U.L.*, 2018. Design of active modified atmosphere and humidity packaging (MAHP) for 'Wonderful' Pomegranate arils. *Food and Bioprocess Technology*, 11(8), 1478-1494, DOI:10.1007/s11947-018-2119-0

5. Bovi, G.G., **Caleb, O.J.**, Klaus, E., Tintchev, F., Rauh, C., Mahajan P.V.*, 2018. Moisture absorption kinetics of FruitPad for packaging of fresh strawberry. *Journal of Food Engineering*, 223,248-254, DOI:10.1016/j.jfoodeng.2017.10.012
6. Bovi, G.G., **Caleb, O.J.**, Ilte, K., Rauh, C., Mahajan, P.V., 2018. Impact of modified atmosphere and humidity packaging on the quality, off-odour development and volatiles of 'Elsanta' strawberries *Food Packaging and Shelf life* 16: 204-210, DOI:10.1016/j.fpsl.2018.04.002
7. Bovi, G.G., Rux, G., **Caleb, O.J.**, Herppich, W.B., Linke, M., Rauh, C., Mahajan, P.V.*, 2018. A comprehensive case study on mass loss of packaged and unpackaged strawberries. *Biosystems Engineering*, 174, 1-9, DOI: 10.1016/j.biosystemseng.2018.06.012
8. **Chidi, B.S.***, Mafata, M., Notshokovu, N.Z., **van Jaarsveld, F.**, 2018. Impact of grape temperature at pressing on organic acids and oenological characteristics of Méthode Cap Classique wines. *South African Journal of Enology and Viticulture* 39, 106-115, DOI: 10.21548/39-1-2467
9. Danton, O., Alexander, L., Hunlun, C., **De Beer, D.**, Hamburger, M.*, **Joubert, E.***, 2018. Bitter taste impact and thermal conversion of a naringenin glycoside from *Cyclopia genistoides*. *Journal of Natural Products*, 81, 2743-2749, DOI: 10.1021/acs.jnatprod.8b00710
10. Dlodla, P.V., Gabuza, K.B., Muller, C.J.F., **Joubert, E.**, Louw, J., Johnson, R.*, 2018. Aspalathin, a C-glucosyl dihydrochalcone from rooibos improves the hypoglycemic potential of metformin in type 2 diabetic (db/db) mice. *Physiological Research*, 67, 813-818. ISSN 1802-9973 (online).
11. Jack, B., **Malherbe, C.J.***, Willenburg, E.L., **De Beer, D.**, Huisamen, B., **Joubert, E.**, Muller, C.J.F., Louw, J., Pheiffer, C.*, 2018. Polyphenol-enriched fractions of *Cyclopia intermedia* selectively affect lipogenesis and lipolysis in 3T3-L1 adipocytes. *Planta Medica*, 84, 100-110. DOI: 10.1055/s-0043-119463
12. Johnson, R., **De Beer, D.**, Dlodla, P., Muller, C.J.F., **Joubert, E.***, 2018. Aspalathin from rooibos (*Aspalathus linearis*): A bioactive C-glucosyl dihydrochalcone with potential to target the metabolic syndrome. *Planta Medica*, 84, 568-583. DOI: 10.1055/s-0044-100622
13. Kawhena, T.G., Opara, U.L.*, **Botes, W.J.**, Fawole, O.A., 2018. Effect of repeated low oxygen stress (RLOS) on physiological disorders, physico-chemical properties and sensory parameters of 'Packhams's Triumph' pears. *Acta Horticulturae*, 1201, 65-74, DOI: 10.17660/ActaHortic.2018.1201.10
14. Mafata, M., Buica, A., du Toit, W., Panzeri, V., **van Jaarsveld, F.P.***, 2018. The effect of grape temperature on the sensory perception of Méthode Cap Classique wines. *South African Journal of Enology and Viticulture*, 39, 132-140, DOI: 10.21548/39-1-2620
15. Mafata, M., Buica, A., du Toit, W., **van Jaarsveld, F.P.***, 2018. The effect of grape temperature at pressing on phenolic extraction and evolution in Méthode Cap Classique wines throughout winemaking. *South African Journal of Enology and Viticulture*, 39, 141-148, DOI: 10.21548/39-1-2621
16. Mashabela, M., **Caleb, O.J.**, Sivakumara, D., Mahajan, P.V.*, 2018. Understanding the physiological response of fresh-cut cauliflower for developing a suitable packaging system. *Food Packaging and Shelf Life*, 17, 179-186, DOI: 10.1016/j.fpsl.2018.07.002
17. Matsikidze, S.N., **Botes, W.J.**, Huysamer, M., Hoffman, E.W.*, 2018. Feasibility of automatic ventilation technology for sea freight of *Protea* cut flower products. *Acta Horticulturae*, 1201, 455-462, DOI: 10.17660/ActaHortic.2018.1201.61
18. Miller, N., **De Beer, D.**, Aucamp, M., **Joubert, E.***, 2018. Inulin as microencapsulating agent improves physicochemical properties of spray-dried aspalathin-rich green rooibos (*Aspalathus linearis*) extract with α -glucosidase inhibitory activity. *Journal of Functional Foods*, 48, 400-409. DOI: 10.1016/j.jff.2018.07.028

19. Muller, C.J.F., **Malherbe, C.J.**, Chellan, N., Yagasaki, K., Miura, Y., **Joubert, E.***, 2018. Potential of rooibos, its major C-glucosyl flavonoids and Z-2-(β -D-glucopyranosyloxy)-3-phenylpropenoic acid in prevention of metabolic syndrome. *Critical Reviews in Food Science and Nutrition*, 58, 227-246, DOI:10.1080/10408398.2016.1157568
20. Munhuweyi, K., **Caleb, O.J.**, van Reenen AJ, Opara, U.L.* , 2018. Physical and antifungal properties of active cinnamon and oregano essential oil based β -cyclodextrin microcapsules and electrospun nanofibrous films for antimicrobial packaging. *LWT – Food Science Technol.*, 87, 413-422, DOI:10.1016/j.lwt.2017.09.012
21. Murakami, S., Miura, Y., Hattori, M., Matsudai, H., **Malherbe, C.J.**, Muller, C.J.F., **Joubert, E.**, Yoshida, T.* , 2018. *Cyclopia* extracts enhance Th1-, Th2- and Th17-type T cell responses and induce Foxp3+ cells in murine cell culture. *Planta Medica*, 84, 311-319, DOI: 10.1055/s-0043-121270
22. Ntlhokwe, G., Muller, M., **Joubert, E.**, Tredoux, A.G., De Villiers, A.* , 2018. Detailed qualitative analysis of honeybush tea (*Cyclopia* spp.) volatiles by comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry and relation with sensory data. *Journal of Chromatography A*, 1536, 37-150, DOI:10.1016/j.chroma.2017.08.054
23. Oyenih, O.R., Krygsman, A., Verhoog, N., **De Beer, D.**, Saayman, M.J., Louw, A.* , 2018. Chemoprevention of LA7-induced mammary tumour growth by SM6Met, a well characterized *Cyclopia* extract. *Frontiers in Pharmacology*, 6, Article 650, DOI:10.3389/fphar.2018.00650
24. **Robertson, L.**, Muller, M., **De Beer, D.**, Van der Rijst, M., Bester, C., **Joubert, E.***, 2018. Development of species-specific aroma wheels for *Cyclopia genistoides*, *C. subternata* and *C. maculata* herbal teas and benchmarking sensory and phenolic profiles of selections and progenies of *C. subternata*. *South African Journal of Botany*, 114, 295-302, DOI 10.1016/j.sajb.2017.11.019

Invited Book Chapters and Semi-Scientific articles:

25. Bovi, G.G.* , **Caleb, O.J.**, Herppich, W.B., Mahajan P.V. 2018. Mechanisms and modeling of water loss in horticultural products. Reference Module in Food Science. Elsevier, pp. 1–5, DOI:10.1016/B978-0-08-100596-5.21897-0
26. **Caleb, O.J.**, Geyer, M., Mahajan, P. 2018. Packaging of fresh - cut fruits and vegetables. Chapter 8 in: M. Siddiqui, M. Rahman, A. Wani, (eds.), *Innovative Packaging of Fruits and Vegetables Strategies for Safety and Quality Maintenance*. Apple Academic Press, Oakville, Canada, pp. 199-209
27. **Caleb, O.J.**, Geyer, M., Mahajan, P. 2018. Mathematical modeling for micro-perforated films of fruits and vegetables used in packaging. Chapter 11 in: M. Siddiqui, M. Rahman, A. Wani, (eds.), *Innovative Packaging of Fruits and Vegetables Strategies for Safety and Quality Maintenance*. Apple Academic Press, Oakville, Canada, pp. 259-273
28. Chidi, B.S.* , Notshokovu, Z., Mafata, M. & **van Jaarsveld, F.**, 2018. Organic acids of MCC wines – a function of grape temperature prior to pressing. *Wineland*, 1 Sept, 2018, *Oenology Research*, Winetech Technical
29. **Du Plessis, H.***, Du Toit, M., **Hoff, J.**, **Hart, R.**, **Ndimba, B.**, **Jolly, N.**, 2018. Non-*Saccharomyces* yeasts and malolactic fermentation. *WineLand*, November (Winetech Technical No. 351), 60-61.
30. Mafata, M., Buica, A., du Toit, W., Panzeri, V., **van Jaarsveld, F.P.***, 2018. Sparkling wine (Part 1): Sensory perception of traditional style sparkling wine. *Wineland*, 1 Jan, 2018, *Oenology research*, Winetech Technical

31. Mafata, M., Buica, A., du Toit, W., Panzeri, V., **van Jaarsveld, F.P.***, 2018. Sparkling wine (Part 2): Do chilled grapes make better MCC? *Wineland*, 1 Feb, 2018, Oenology research, Winetech Technical
32. Mafata, M., Buica, A., du Toit, W., **van Jaarsveld, F.P.***, 2018. Sparkling wine (Part 3): Phenolic composition of traditional style sparkling wine. *Wineland*, 1 Mar, 2018, Oenology research, Winetech Technical
33. Mafata, M., Buica, A., du Toit, W., **van Jaarsveld, F.P.***, 2018. Sparkling wine (Part 4): The truth about chilled MCC grapes. *Wineland*, 1 Apr, 2018, Oenology research, Winetech Technical
34. Nel, A.*, **Jaarsveld, F.**, 2018. Guidelines to reduce pinking potential in white wines. *Wineland*, 1 Mar, 2018, Oenology research, Winetech Technical

2017

Peer-reviewed articles:

1. Alexander, L., **De Beer, D.**, Muller, M., Van der Rijst, M., **Joubert, E.***, 2017. Modifying the sensory profile of green honeybush (*Cyclopia maculata*) herbal tea through steam treatment. *LWT-Food Science and Technology*, 82, 49-57, DOI: 10.1016/j.lwt.2017.04.018
2. Arries, W.J., Tredoux, A.G.J., **De Beer, D.**, **Joubert, E.**, De Villiers, A*, 2017. Evaluation of capillary electrophoresis for the analysis of rooibos and honeybush tea phenolics. *Electrophoresis*, 38, 897-905, DOI: 10.1002/elps.201600349
3. Beelders, T., **De Beer, D.**, Ferreira, D., Kidd, M., **Joubert, E.***, 2017. Thermal stability of the functional ingredients, glucosylated benzophenones and xanthenes of honeybush (*Cyclopia genistoides*), in an aqueous model solution. *Food Chemistry*, 233, 412-421, DOI: 10.1016/j.foodchem.2017.04.083
4. Belay, Z.A., **Caleb, O.J.**, Opara, U.L.*, 2017. Enzyme kinetics modelling approach to evaluate the impact of high CO₂ and super-atmospheric O₂ concentration on respiration rate of pomegranate arils. *CYTA - Journal of Food*, 15, 608-616, DOI:10.1080/19476337.2017.1324524
5. Belay, Z.A., **Caleb, O.J.**, Mahajan P.V., Opara, U.L.*, 2017. Application of simplex lattice mixture design for optimization of active modified atmosphere for pomegranate arils (cv. Wonderful) base on microbial criteria. *Food Packaging and Shelf life*, 14, 72-77, DOI:10.1016/j.fpsl.2017.08.002
6. Bergh A.J., Muller, M., Van der Rijst, M., **Joubert, E.***, 2017. Optimisation and validation of high-temperature oxidation of *Cyclopia intermedia* (honeybush) – From laboratory to factory. *South African Journal of Botany*, 110, 152-160, DOI: 10.1016/j.sajb.2016.11.012
7. Bosman, S.C., **De Beer, D.**, Beelders, T., Willenburg, E.L., **Malherbe, C.J.**, Walczak, B., **Joubert, E.***, 2017. Simultaneous optimisation of extraction of xanthone and benzophenone α -glucosidase inhibitors from *Cyclopia genistoides* and identification of superior genotypes for propagation. *Journal of Functional Foods*, 33, 21-31, DOI: 10.1016/j.jff.2017.03.011
8. Bowles, S.*, **Joubert, E.**, **De Beer, D.**, Louw, J., Brunschwig, C., Njoroge, M., Lawrence, N., Wiesner, L., Chibale, K., Muller, C., 2017. Intestinal transport characteristics and metabolism of the C-glucosyl dihydrochalcone aspalathin. *Molecules*, 22, 554, DOI: 10.3390/molecules22040554

9. Bowles, S.L.*, Ntamo, Y., **Malherbe, C.J.**, Kappo, A.M.P., Louw, J., Muller, C.J.F., 2017. Intestinal transport and absorption of bioactive phenolic compounds from a chemically characterized aqueous extract of *Athrixia phyllicoides*. *Journal of Ethnopharmacology*, 200, 45-50, DOI: 10.1016/j.jep.2017.02.019
10. **De Beer, D.**, Miller, N., **Joubert, E.***, 2017. Production of dihydrochalcone-rich green rooibos (*Aspalathus linearis*) extract taking into account seasonal and batch-to-batch variation in phenolic composition of plant material. *South African Journal of Botany*, 110, 143-148, DOI: 10.1016/j.sajb.2016.02.198
11. Dlodla, P.V.*, **Joubert, E.**, Muller, C.J.F., Louw, J., Johnson, R., 2017. Hyperglycemia-induced oxidative stress and heart disease - cardioprotective effects of rooibos flavonoids and phenylpyruvic acid-2-O- β -D-glucoside. *Nutrition & Metabolism* 14, 45, DOI: 10.1186/s12986-017-0200-8
12. Dlodla, P., Muller, C., **Joubert, E.**, Louw, J., Essop, M.F., Gabuza, K., Ghoor, S., Huisamen, B., Johnson, R.*, 2017. Aspalathin protects the heart against hyperglycemia-induced oxidative damage by upregulating Nrf2 expression. *Molecules*, 22, 129, DOI: 10.3390/molecules22010129
13. **Du Plessis, H.W.***, Du Toit, M., **Hoff, J.W.**, **Hart, R.S.**, Ndimba, B.K., **Jolly, N.P.**, 2017. Characterisation of Non-Saccharomyces yeasts using different methodologies and evaluation of their compatibility with malolactic fermentation. *South African Journal of Enology and Viticulture*, 38(1), 46-63
14. **Du Plessis, H.**, Du Toit, M., Nieuwoudt, H., Van Der Rijst, M., Kidd, M., & **Jolly, N.***, 2017. Effect of *Saccharomyces*, non-*Saccharomyces* yeasts and malolactic fermentation strategies on fermentation kinetics and flavor of Shiraz Wines. *Fermentation*, 3(4), 64, DOI:10.3390/fermentation3040064
15. Erasmus, L.M., Theron, K.A., Muller, M., Van der Rijst, M., **Joubert, E.***, 2017. Optimising high-temperature oxidation of *Cyclopia* species for maximum development of characteristic aroma notes of honeybush herbal tea infusions. *South African Journal of Botany*, 110, 144-151, DOI: 10.1016/j.sajb.2016.05.014
16. **Hart, R.S.***, Ndimba, B.K. & **Jolly, N.P.**, 2017. Characterisation of thiol-releasing and lower volatile acidity forming intra-genus hybrid yeast strains for Sauvignon blanc wine. *South African Journal of Enology and Viticulture*, 38 (2), 144 – 155, DOI: 10.21548/38-2-1322
17. **Hart, R.S.***, & Ndimba, B.K., & **Jolly, N.P.**, 2017. Characterisation and evaluation of thiol-releasing and lower volatile acidity forming intra-genus and inter-genus hybrid yeast strains for Sauvignon blanc wine. *African Journal of Microbiology Research*, 11(19), 740–755. DOI: 10.5897/AJMR2017.8515
18. Hunlun, C.*, **De Beer, D.**, Sigge, G.O., Van Wyk, J., 2017. Characterisation of the flavonoid composition and total antioxidant capacity of juice from different citrus varieties from the Western Cape region. *Journal of Food Composition and Analysis*, 62, 115-125, DOI: 10.1016/j.jfca.2017.04.018
19. Jack, B.U., **Malherbe, C.J.**, Huisamen, B., Gabuza, K., Mazibuko-Mbeje, S., Schulze, A.E., **Joubert, E.**, Muller, C.J.F., Louw, J., Pfeiffer, C.*, 2017. A polyphenol-enriched fraction of *Cyclopia intermedia* decreases lipid content in 3T3-L1 adipocytes and reduces body weight gain of obese db/db mice. *South African Journal of Botany*, 110, 216-229, DOI: 10.1016/j.sajb.2016.08.007
20. Jolley, B., Van der Rijst, M., **Joubert, E.**, Muller, M.*, 2017. Sensory profile of rooibos originating from the Western and Northern Cape governed by production year and development of a rooibos aroma wheel. *South African Journal of Botany*, 110, 161-166, DOI: 10.1016/j.sajb.2016.08.005

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