

CURRICULUM VITAE: G OSTHOFF

1. INFORMATION ON PERSON

- 1.1 NAME:** Gernot Osthoff
1.2 OCCUPATION: Biochemist/Food chemist

2. INFORMATION ON EDUCATION

2.1 UNIVERSITY

B.Sc., B.Sc.(HONS), M.Sc., D.Sc. POTCHEFSTROOM UNIVERSITY FOR CHE
B.Med.Sc.(Hons)(Pharmacology). University of the Orange Free State

Diploma: Management Development (MDP) University of the Orange Free State

Post-graduate diploma in education (PGDE) University of the Free State

2.2 POST UNIVERSITY

POST-DOCTORAL RESEARCH

Department of Biochemistry, Bowman Gray School of Medicine, Wake Forest University, Winston Salem, North Carolina, USA. 1989-1990

3. INFORMATION ON PROFESSION

1982-1991: National Chemical Research Laboratory and Division of Water Technology, CSIR, Pretoria

1992-current: University of the Free State, Bloemfontein

4. PROFESSIONAL BODIES: MEMBERSHIP AND INVOLVEMENT

1981-current: SA Society of Biochemistry and Molecular Biology

1981-1991: SA Council of Natural Scientists

1985-1989: SA Immunological Society

1992-current: SA Society of Dairy Technology

SA Association of Food Science and Technology

5. NRF-Rating

C3. Key Research Area: Biochemistry Microbiology and Cell Biology

6. PUBLICATIONS OF WORK AND POST GRADUATE STUDY LEADING

6a. RECENT PUBLICATIONS (Out of total = 60)

Osthoff G, Hugo A, De Wit M. (2007) Milk composition of free-ranging springbok (*Antidorcas marsupialis*) Comp. Biochem. Physiol. 146, 421-426.

Osthoff G, Hugo A, De Wit M. (2007) Milk composition of free-ranging sable antelope (*Hippotragus niger*). Mammalian Biology 72, 116-122.

Osthoff G, Hugo A, De Wit M. (2007) The composition of serval (*Felis serval*) milk. Comp. Biochem. Physiol. B 147, 237-241.

Osthoﬀ G, Hugo A, De Wit M. (2007) Milk composition of three free-ranging African elephant (*Loxodonta africana*) cows during mid lactation. Comp. Biochem. Physiol. B 148, 1-5.

Osthoﬀ G, Hugo A, De Wit M. Milk (2008) Composition of a free-ranging white rhinoceros (*Ceratotherium simum*) during late lactation. Mammalian Biology 73, 245-248.

Osthoﬀ G, Dickens L, Urashima T, Bonnet SL, Uemura Y, Van der Westhuizen JH. (2008) Structural characterization of oligosaccharides in the milk of an African elephant (*Loxodonta africana africana*). Comp. Biochem. Physiol. B 150, 74-84.

G. Osthoﬀ, A. Hugo, M. de Wit, T.P.M. Nguyen and Seier, J. (2009) Milk composition of captive vervet monkey (*Chlorocebus pygerythrus*) and rhesus macaque (*Macaca mulatta*) with observations on gorilla (*Gorilla gorilla gorilla*) and white handed gibbon (*Hylobates lar*). Comp. Biochem. Physiol. B 152, 332-338.

Osthoﬀ G, Hugo A, De Wit M., Nguyen, M. (2009) Milk composition of free-ranging African buffalo (*Sincerus caffer*). SA Journal of Wildlife Science 39, 97-102.

G Osthoﬀ, A Hugo, M de Wit. (2009) Comparison of the milk composition of free-ranging blesbok, black wildebeest and blue wildebeest of the subfamily Alcelaphinae (family: Bovidae). Comp. Biochem. Physiol. B 154, 48-54.

G Osthoﬀ, A Hugo, H Bouwman, P Buss, D Govender, CC Joubert, JC Swarts. (2010) Comparison of the lipid properties of captive, healthy wild, and pancreatitis affected wild Nile crocodiles (*Crocodylus niloticus*). Comp. Biochem. Physiol. A. 155, 64-69.

G. Osthoﬀ, A. Hugo, P. van Wyk, M. de Wit, and S. Meyer. (2010) Characterization of a spray-dried soymilk powder and changes observed during storage. Food Sci. Technol. Int. 16, 169-178

De Wit M, Nel P, Osthoﬀ G, Labuschagne M. (2010) The effect of variety and location on cactus pear (*Opuntia ficus-indica*) fruit quality. Plant Foods for Human Nutrition 65, 136-145

Workneh T. Osthoﬀ G. Steyn MS. Engelbrecht G.M. Pretorius, JC. (2011) The effect of preharvest treatment, disinfection and storage environment on quality of carrots. Journal of Food Processing and Preservation 35, 331–341

G Osthoﬀ, A Hugo, Chris C. Joubert, Jannie C. Swarts (2011). Differential scanning calorimetry of milk fat from dairy and non-dairy animals. S. Afr J. Chem. 64, 241-250.

Myburgh, G Osthoﬀ, A Hugo, M de Wit, K Nel, D Fourie (2012). Comparison of the milk composition of free ranging indigenous African cattle breeds. SA J. Animal Science 42. 1-14.

G Osthoﬀ, A Hugo, M de Wit (2012). Comparison of the milk composition of free-ranging eland and kudu (subfamily Bovinae, tribe Tragelaphini), and gemsbok and scimitar oryx (subfamily Hippotraginae) with observations on lechwe, okapi and Southern pudu. SA J Wildlife Res. 42. 23–34.

Workneh TS, Osthoff G, Steyn M (2012). Effects of preharvest treatment, disinfection, packaging and storage environment on quality of tomato. J. Food. Sci. Technol. 49(6):685–694

Shongwe NA, De Wit M, Osthoff G, Nel, P, Labuschagne M (2013). The influence of location, cultivar and season on cactus pear fruit quality. Acta Horticulturae. 995: 165-180.

D Huchzermeyer, G Osthoff, A Hugo, D Govender (2013). Comparison of the lipid properties of healthy and pancreatitis-affected *Clarias gariepinus*. J. Fish Diseases: 36, 897–909

G Osthoff, A Hugo, D Govender, F Huchzermeyer, H Bouwman (2014). Comparison of the lipid composition of three adipose tissue types of male and female wild Nile crocodiles (*Crocodylus niloticus*). J Herpetology. Vol. 48, 525-531

M. T. Labuschagne, L. T. Phalafala, G. Osthoff, A. van Biljon (2014). The influence of storage conditions on starch and amylose content of South African quality protein maize and normal maize hybrids. Journal of Stored Products Research 56, 16-20

C. Bothma, A. Hugo, G. Osthoff, C.C. Joubert, J.C. Swarts, H.L. de Kock (2014). Effect of dietary conjugated linoleic acid supplementation on the technological quality of backfat of pigs. Meat Science 97, 277–286

E-A. Smith, J. Myburgh, G. Osthoff, M. de Wit (2014). Acceleration of yoghurt fermentation time by yeast extract and partial characterization of the active components. Journal of Dairy Research 81, 417–423.

A du Toit, M de Wit, G Osthoff, A Hugo (2015) Antioxidant content and capacity of fruit from different colour cactus pear (*O. ficus-indica* and *O. robusta*) cultivars. Acta Horticulturae 1067, 187-192.

M. Madende, G Osthoff, H.G. Patterton, H.E. Patterton, P. Martin, D. Oppermann. (2016) Characterization of casein and alpha lactalbumin of African elephant (*Loxodonta africana*) milk. J. Dairy Sci. 12, 8308-8318

6b BOOK CONTRIBUTIONS

1. G. Osthoff, E. Slabber, W. Kneifel and K. Dürschmid (2011). Flavours and Flavourants, Colours and Pigment. In Processed cheeses and analogues, A.Y. Tamime (Ed). Wiley.
2. Osthoff G (2011) Milk: Milks of non-dairy mammals. In Encyclopedia of Dairy Science, 2nd Edition, J.W. Fuquay, P.F. Fox, P. McSweeney (Eds). Elsevier.
3. Osthoff G (2012). Elephant milk. In Elephant biology and ecology. Maya Aranovich and Olivier Dufresne (Eds)

7 REFEREE OF PUBLICATIONS and RESEARCH

1. Peer review of 2 books and 45 scientific papers
2. Review of 5 scientists and 12 projects/programmes for NRF

8 CONFERENCES and WORKSHOPS (Attendance and / or participation)

84 contributions (29 papers); 28 international

9 STUDY LEADING

23 MSc and PhD students