

ABRIDGED CURRICULUM VITAE

Prof Olaniyi Amos Fawole
1 November 2019

1. Biographical Sketch

Name: Olaniyi Amos Fawole

Institution: University of Johannesburg

Department: Botany and Plant Biotechnology

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Academic Qualifications:

Ph.D. 2013. Horticultural Science, Stellenbosch University, South Africa

MSc. 2009. Botany, University of KwaZulu-Natal, South Africa

BSc. 2006. Botany, Obafemi Awolowo University, Nigeria

NRF Rating: Y1

H-index (Scopus): 19

Field(s) of Research: Postharvest and Agroprocessing

2. Teaching Activities

Courses Presented:

- i. Module: BOT2B10/02B2 – Plant Physiology

Postgraduate Student Training:

Completed MSc degrees – 7

Completed PhD degrees – 3

MSc degrees in progress – 4

PhD degrees in progress – 7

External examination:

- i. 1 PhD thesis – Stellenbosch University (2019)
- ii. 1 MSc dissertation – University of Limpopo (2019)
- iii. 3 MTech dissertations – Tshwane University of Technology (2018)
- iv. 1 PhD thesis – Stellenbosch University (2018)
- v. 1 MSc dissertation – University of South Africa (2018)
- vi. 2 MTech dissertations – Tshwane University of Technology (2017)

3. Research Activities

Awards/Recognitions:

- i. African Scholar Recognition, July 2019, University of South Africa (UNISA), South Africa

- ii. Douglas Bomford Paper Award for the best paper, 2017, Institution of Agricultural Engineers, UK
- iii. Young Promising Researcher Y1 rating, 2016, National Research Foundation, South Africa
- iv. Definition of Y1- rating: A young researcher (within 5 years from Ph.D.) who is recognised by all or most reviewers as having the potential to establish him/herself as a researcher of considerable international standing based on the quality and impact of her/his recent research outputs
- v. Future Global Leader 2016, Science and Technology in Society (STS) Forum, Kyoto, Japan

Editorial responsibilities:

- i. Co-editor, Conference proceedings, 2nd All African Postharvest Conference and Exhibition, Ethiopia July 2019 – September 2019
- ii. Associate Editor, BMC Complementary and Alternative Medicine (IF: 2.288), 2017 – to date
- iii. Editor, Acta Horticulturae proceedings, 7th International Conference on Quality in Chains, International Society for Horticultural Science (ISHS), Jan. 2017 – Dec. 2017
- iv. Scientific committee member, 7th International Conference on Quality in Chains, International Society for Horticultural Science (ISHS), Jan. 2017 – June 2018
- v. Review board member, Research output evaluation, Academy of Science of S. Africa, October 2015
- vi. Review committee member, Research output, Department of Horticultural Science, Stellenbosch University, January 2016 – June 2017
- vii. Research grant/rating evaluator, National Research Foundation (NRF), South Africa, Jan. 2012 – 2017.

Community Engagements

- i. Quality Management workgroup member; HORTGRO SCIENCE, South Africa
- ii. Science communicator and presenter: Postharvest Short Course for farmers and industry stakeholders

Research Grants:

- i. Principal Investigator (PI): Application of Edible coating for decay control. Industry Research Grant; Postharvest Innovation Fund and Hortgro Science 2019 – 2020
- ii. Co-investigator (CPI): Innovations in Post-Harvest Loss and Food Waste Reduction in the Global Food System. Foundation for Food and Agriculture Research 2019 – 2021
- iii. PI: Development and application of edible coatings to control shrivel in stone fruits. Industry Research Grant, Hortgro Science 2018 – 2019
- iv. PI: Deciphering sugar metabolism in plums. Industry Research Grant, Hortgro Science 2018 – 2019
- v. CPI: Postharvest quality management of pomegranate fruit. Pomegranate Association of South Africa, POMASA 2018 – 2020
- vi. PI: Value-adding potentials of fruit waste. Competitive Research Grant for Y- Rated Researchers, NRF 2017 – 2019
- vii. CIP: Development of value-added products from pomegranate. Technology and Human Resource for Industry Programme, Department of Trade and Industry, South Africa 2017 – 2020

- viii. PI: Functional and biological properties of pomegranate fruit waste. Research funding for new staff members, Stellenbosch University 2016 – 2019
- ix. CIP: Integrated postharvest management of pomegranate fruit. Postharvest Innovation Fund and POMASA 2013 – 2015
- x. CIP: Maturity indexing and postharvest storage responses of pomegranate fruit. Perishable Products Export Control Board (PPECB) 2011 – 2014
- xi. CIP: Development of handling protocol for pomegranate fruit. Citrogold Limited. 2011 – 2012

Professional Memberships and Societies:

- i. International Society for Horticultural Science (ISHS)
- ii. The Southern African Society for Horticultural Sciences (SASHS)
- iii. Young Researcher Affiliateship, 2016, The World Academy of Science (TWAS), Trieste, Italy
- vi. Young Researcher Membership, 2016, TWAS Young Affiliate Network (TYAN), Trieste, Italy
- vii. Elected Technical Board Member, CIGR Section VI: Bioprocesses (Postharvest Technology and Process Engineering, 2018. CIGR is the apex global organisation that brings together all engineers and technologists in the land-based industries. <http://cigr.org/Governance/technical-sections-6.php>

Selected Publications:

- i. Z Hussein, **OA Fawole**, UL Opara (2019). Determination of physical, biochemical and microstructural changes in impact-bruise damaged pomegranate fruit. *Journal of Food Measurement and Characterization* 1: 1-13
- ii. Trust M Pfkwa, **Olaniyi A Fawole**, Marena Manley, Pieter A Gouws, Umezuruike Linus Opara, Cletos Mapiye (2019). Food Preservative Capabilities of Grape (*Vitis vinifera*) and Clementine Mandarin (*Citrus reticulata*) By-products Extracts in South Africa. *Sustainability* 11:1746
- iii. Z Hussein, **OA Fawole**, UL Opara (2019). Bruise damage susceptibility of pomegranates (*Punica granatum*, L.) and impact on fruit physiological response during short term storage. *Scientia Horticulturae* 246: 664-67
- iv. Ebrahiema Arendse, **Olaniyi Amos Fawole**, Lembe Samukelo Magwaza, Nieuwoudt Helene and Umezuruike Linus Opara (2018). Comparing the analytical performance of near and mid infrared spectrometers for evaluating pomegranate juice quality. *LWT - Food Science and Technology* 91:180-190
- v. Ebrahiema Arendse, **Olaniyi Amos Fawole**, Lembe Samukelo Magwaza, Nieuwoudt Helene and Umezuruike Linus Opara (2018). Evaluation of biochemical markers associated with the development of husk scald and the use of diffuse reflectance NIR spectroscopy to predict husk scald in pomegranate fruit. *Scientia Horticulturae* [232](#): 240-249
- vi. Ebrahiema Arendse, **Olaniyi Amos Fawole**, Lembe Samukelo Magwaza, Nieuwoudt Helene and Umezuruike Linus Opara (2018). Fourier transform near infrared diffuse reflectance spectroscopy and two spectral acquisition modes for evaluation of external and internal quality of intact pomegranate fruit. *Postharvest Biology and Technology*, 138:91–98
- vii. Z. Hussein, **OA Fawole**, UL Opara (2018). Preharvest factors influencing bruise damage of fresh fruits - a review. *Scientia Horticulturae*, 229: 45-58
- viii. Ebrahiema Arendse, **Olaniyi Amos Fawole**, Lembe Samukelo Magwaza, and Umezuruike Linus Opara (2018). [Non-destructive prediction of internal and](#)

- [external quality attributes of fruit with thick rind: A review](#). *Journal of Food Engineering*, 217: 11-23
- ix. Olarewaju Olaoluwa Omoniyi, Lembe Samukelo Magwaza, **Olaniyi Amos Fawole**, Samson Zeray Tesfay, Umezuruike Linus Opara (2018). [Comparative effects of canopy position on physicochemical properties of 'Marsh' grapefruit during non-chilling postharvest cold storage](#). *Scientia Horticulturae*, 241:1-7.
 - x. A Mditshwa, **OA Fawole**, F Vries, K van der Merwe, E Crouch, UL Opara (2017). Impact of dynamic controlled atmospheres on reactive oxygen species, antioxidant capacity and phytochemical properties of apple peel (cv. Granny Smith). *Scientia Horticulturae*, 216: 169-176
 - xi. Julian Atukuri, **Olaniyi A Fawole**, Umezuruike Linus Opara (2017). Effect of exogenous fludioxonil postharvest treatment on physiological response, physico-chemical, textural, phytochemical and sensory characteristics of pomegranate fruit. *Journal of Food Measurement and Characterization*, Doi:10.1007/s11694-017-9485-6
 - xii. **Olaniyi Amos Fawole*** and Umezuruike Linus Opara (2016). Stability of total phenolic concentration and antioxidant capacity of extracts from pomegranate co-products subjected to in vitro digestion. *BMC Complementary and Alternative Medicine*, 16 (1): 358
 - xiii. Umezuruike Linus Opara, Julian Atukuri, **Olaniyi Amos Fawole** (2015). Application of physical and chemical postharvest treatments to enhance storage and shelf life of pomegranate fruit - a review. *Scientia Horticulturae*, 197: 41-49
 - xiv. **Olaniyi A. Fawole** and Umezuruike L. Opara (2014). Physico-mechanical, Phytochemical, volatile compounds and free radical scavenging properties of eight pomegranate cultivars and classification by principal component and cluster analyses, *British Food Journal*, 116: 544–567
- Conference proceedings (subsidised papers)**
- xv. **Fawole, O.A.** and Opara, U.L. (2018). Value-addition of sunburned pomegranate fruit to reduce postharvest losses: a cosmeceutical perspective. *Acta Horticulturae* 1225, 221-226
 - xvi. A.O. Adetoro, **O.A. Fawole**, U.L. Opara (2018). Effects of pre-treatment and drying on the quality attributes of fruit. *Acta Horticulturae*, DOI:10.17660/ActaHortic.2018.1201.1
 - xvii. F.M. Mokapane, **O.A. Fawole**, U.L. Opara (2018). Strategies to preserve the quality and extend the shelf life of dried fruits and vegetables: A review. *Acta Horticulturae*, DOI: 10.17660/ActaHortic.2018.1201.14
 - xviii. **O.A. Fawole**, U.L. Opara, L. Chen (2015). Bioavailability of total phenolic content and antioxidant capacity of pomegranate fruit juice and marc after in vitro digestion. *Acta Horticulturae*, 1079: 285–290
- Popular Scientific Article**
- xix. **Olaniyi Fawole** and Shannon Riva. Let's seal the deal: Edible coating application on stone fruit. *South African Fruit Journal*, October 2018.
- Research Reports**
- xx. **OA Fawole** (2019). Functional and biological properties of pomegranate fruit waste. Reported submitted to Stellenbosch University.