



Higher Education



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ISEKI Food Association

NEWSLETTER Issue 21, March 2017

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ARE YOU FOLLOWING ISEKI-FOOD ON LINKEDIN, FACEBOOK AND TWITTER ?



EDITORIAL

by **Gerhard Schleining**

Secretary General of the ISEKI-Food Association



Dear readers,

The first 3 months of 2017 have been very busy for many of us with several project applications. IFA as well tried to bring together several consortia for different calls and was invited to participate in many projects. I would like to thank all the volunteers who put lots of effort in writing the proposals. Let's hope to get some of them funded that we can continue our collaborations.

Several IFA members had already the opportunity this year to meet and participate in several conferences: The **FoodInnova 2017**, end of January in Cesena and the **6th International Congress on Food Technology**, 18-19 March in Athens together with the largest Food Expo of Greece. The next opportunity to meet will be the IFA supported conference from April 23-28 in Serbia: **INOPTeP2017** and **PTEP 2017** (<http://ptep.org.rs/Sajt%20engleski/skupovien.html>)

Further the IFA board started already to build a team for organizing the **5th International ISEKI_Food conference** in Hohenheim (Germany) on July 3-5, 2018, together with their 200 year anniversary. The topics will be available soon on the conference website. Volunteers for the scientific committee and for organizing sessions are welcome. We hope to develop again an interesting format with interesting topics that attracts many of you.

Besides many other things, important to mention is also the series of webinars organized together mainly with the Food-STA project. Many interesting topics and the opportunity to speak with well known experts could attract many people from all over the world. The recordings are also available on Youtube (<https://www.youtube.com/channel/UC-zYsCKACSKx-HfGOfy77YQ/videos>). Elsevier also supports this activities by promoting related articles of the presenters in Elsevier journals for free download.

Last but not least, I would like to invite you, to register and participate in the next extraordinary virtual **General Assembly on May 5, 4 pm** (Vienna time) (<https://attendee.gotowebinar.com/register/9106274429701308162>) to vote the next IFA Board.

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NEWS FROM ISEKI-FOOD ASSOCIATION (IFA)

by **Gerhard Schleining**, ISEKI-Food Association Secretary General

MEMBERSHIP / NEWS ABOUT THE IFA ORGANISATION

Save the date!

5th International ISEKI_Food Conference – ISEKI_Food 2018

***“The food system approach: new challenges for education,
research and industry”***

3-5 July 2018, University of Hohenheim, Stuttgart, Germany

Website and first call will be launched soon!

We would love to see you all in Stuttgart in July 2018!

We are happy to announce that the ISEKI-Food Association has 3 new **National Representatives**:

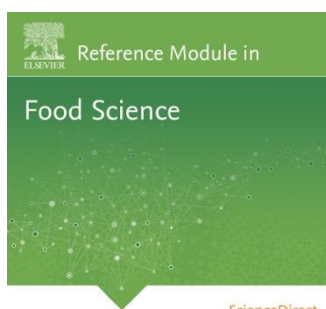
- Guatemala: **Rodolfo Solis**, Central American Institute of Technology
- Macedonia: **Vangelce Mitrevski**, St. Kliment Ohridski University of Bitola
- Tunisia: **Zared Zaid**, University of Sfax

In the following section, “News from IFA national Representatives” you will find more information about their respective institutes.

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ELSEVIER SUPPORT

From now on some **speakers of webinars** of IFA and FooD-STA will be selected and supported through Elsevier by promoting 1-2 books or publications in Elsevier Journals related to the topic of the webinar. They will open these for free download 1 week before and 2 weeks after the webinar date. On the other hand, IFA will also promote interesting Elsevier books in our newsletter. If you are interested in giving a webinar please submit the [online form](https://www.iseki-food.net/training/webinars/info) at <https://www.iseki-food.net/training/webinars/info> to office@iseki-food.net.



“Food Science researchers nowadays are looking for the following features in the reference material they source — content from an authoritative and reliable source, current and topical material including real-life examples, and accessibility. The [Elsevier Food Science Reference Module](#) addresses all these key demands from the modern food scientist. The [Elsevier Food Science Reference Module](#) represents the next generation in publishing, sourcing and accessing reference material in food science.”



Geoffrey Smithers - Editor-in-Chief for Reference Module in Food Science - Melbourne, Victoria, Australia

NEWS FROM IFA-MEMBERS / IFA NAT. REPRESENTATIVES



CENTRAL AMERICAN INSTITUTE OF TECHNOLOGY (CAIT) GUATEMALA

by **Rodolfo Solis**, new IFA National Representative of Guatemala

Our University was formed by a group of professionals from prestigious Central American Universities with graduate studies in Universities of the United States of America, Europe and Asia, with many years of experience in basic and applied research, high level education, and well known as members of the faculty of United States Universities.

CAIT was registered and authorized to do scientific research and high level education, extension and publication of scientific and technological information for industrial companies and Central American population, marketing of any kind of material and scientific and technological books with the purpose of making learning material available online.

CAIT was founded under initial support of the Manuel Solis and Esther Oliva de Solis Foundation, created to help support the development and improvement of science and technology in Guatemala, including basic and applied research at the highest level. At present, CAIT is affiliated to international scientific associations such as:

IACEE, AASCHÉ, USDLA, ICORE, IGIP and EAIE.

MISSION: To provide the highest quality education for those who want to study in short-term certified courses and also for those who want to get academic degrees and graduate programs including scientific and technologic research with priority in achieving solutions which can help our country's development.

PROFESSIONAL SCHOOLS:

1. Engineering School, which includes Food Science, Engineering and Technology
2. Education and Communication School
3. Business Administration School.

CAIT Website: <http://cait.org.gt/our-university-2/>

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ST KLIMENT OHRIDSKI UNIVERSITY - BITOLA (UKLO)

by **Vangelce Mitrevski**, new IFA-National Representative of Macedonia



The foundation of the second Macedonian University and its 30-year long development represents an important circle in the chain of achievements of the educational, scientific and cultural architecture in the contemporary Macedonian society.

A Self-Managing Agreement for joining the University of Bitola was signed by six higher education institutions and two research institutes, namely:

- Faculty of Economics - Prilep
- Faculty of Law - Bitola
- Faculty of Technical Sciences - Bitola
- Faculty of Tourism and Catering - Ohrid
- Agricultural Higher School - Bitola
- Tobacco Institute - Prilep
- Hydro biological Institute – Ohrid.

Higher education and research institutions joined the University in Bitola continuing the already started activity, and at the same time presenting its future developing vision. In time and in accordance with interest and development, the following institutions joined the University:

- Institute for Old Slav Culture - Prilep (1985)
- National and University Library "St. Kliment Ohridski" - Biota (1980)
- Student Center "Koch Racin"-Bitola (1981)
- Higher Medical School -Bitola (1988)
- Police Academy -Skopje (2004)

Today, the developing concept of the "St Kliment Ohridski" University - Bitola clearly and undoubtedly confirms its significance as an autonomous higher education and scientific institution, determined to orient its further development towards the mutual European Higher Education Area (EHEA).

Contacts:

"St Kliment Ohridski" University, Str.1st May nn, 7000 Bitola, Republic of Macedonia

Tel: + 389 47 223 788, Fax: + 389 47 223 594,

E-mail: rektorat@uklo.edu.mk

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UNIVERSITY OF SFAX, TUNISIA

by **Zied Zarai**, new IFA-National Representative of Tunisia



The **University of Sfax (US)** was created under Law No. 86-80 of 9 August 1986, published in the Official Gazette of the Republic of Tunisia 44, No. 8 - August 12 1986. It was founded in 1986 as a step towards decentralizing higher education in Tunisia. The US has seen, since its creation, a change in the number of students, the number of teachers and quality education in the institution. The US lives today in a new era of development and restructuring.

Mission and priority:

- Address the needs, executives and studies, of economic and social environments
- Develop human resources: teachers, researchers and technical staff
- Enrich and animate academic life by cultural and sports activities
- Ensure academic activities
- Develop R&D: valorisation, innovation, technology transfer
- Improve the governance of its institutions
- Towards an entrepreneurial University
- Promote professional partnership and interaction with the national and international environment
- Develop, strengthen and extend an internationalization culture and climate for the H.E systems
- Promote exchange and recognition and widening of the sphere of cooperation
- Develop common projects and perform International activities
- Promote HE through the transfer of knowledge, best practices and skills
- Establish the matchmaking concept (University/Enterprise)

Ranking:

US was classified as the best University in Tunisia, the third best University in the Arab region in Biological Science and fourth best in Computer Science.

For more information please contact the University via e-mail: universite@uss.rnu.tn

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UNILASALLE, FRANCE

by **Victor Acha**, IFA National Representative for France

UniLaSalle, 19 rue Pierre Waguët – BP 30313 – F-60026 Beauvais, FRANCE

victor.acha@Unilasalle.fr

Following the recent merger of Institut LaSalle Beauvais and ESITPA (Rouen), UniLaSalle is a center of higher education of reference in the Earth Sciences, Life and Environment.

UniLaSalle offers post-baccalaureate engineering programs in 5 and 3 years, specialized Masters, and Masters of Science in the fields of agriculture, food, nutrition, health, environmental and geosciences. Teachings are based primarily on research conducted within the institution.

Certified as Establishment of Private Higher Education of General Interest (EESPIG) since 2016, UniLaSalle is a member of the Conférence des Grandes Ecoles de France and its engineering programs are qualified by the Commission of Engineering Titles (CTI).

In numbers: 2,500 students, 14 degree programs, 2 campuses in Beauvais and Rouen (France), 130 universities as international partners, 13,000 alumni

UniLaSalle is fully integrated in one of the largest education systems in the world: the **La Salle network**, carried out by the Christian Brothers. The membership in this network enables us to constantly enrich our teaching practices through feedback from other Lasallian schools and/or universities worldwide. We share with all Lasallian schools pedagogy and values based on support, commitment, sense of responsibility and humanism.

In numbers: 1,500 institutions worldwide, from kindergarten to higher education, 110,000 students in France, 72 universities and higher education institutions in the world.

The Research Units in UniLaSalle conduct research that accompanies the agricultural and agro-industrial, and more broadly the science of life, earth and the environment.

Researchers have access to a variety of scientific and technological facilities for their research, development and transfer programs:

- Agronomic facility
- Analytical chemistry platform
- Biotechnology and plant diseases facility
- Cell and molecular biology platform
- Culinary practice

- Geosciences facility
- Microbiology facility
- Process engineering facility

Different research units develop in synergy their knowledge and expertise in the following general topics:

- Biological and physicochemical characterization of soils and performance of cropping systems
- Non-food uses of crop byproducts: technological and organizational innovations
- Evolution of sedimentary basins, reservoirs and source of fossil and renewable energy sources (oil, geothermal, water)
- Mobility and speciation of metals and phosphorus
- Specification in pregnant women and children the effects of foodborne environmental factors
- Analysis in multi perspective scales of the work process of innovation in the agricultural, rural, food and agribusiness at the time of fundamental changes they go through

You may find more general information about UniLaSalle and training programs at <http://www.unilasalle.fr> and also more precisely about the research conducted at:

<https://www.unilasalle.fr/recherche/nos-domaines-de-recherche/politique-de-recherche/>

By clicking on the UniLaSalle logo on top, you will come to a Youtube video about the institute.

Looking forward to future collaboration with all of you.

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NEWS ABOUT PROJECTS



EU FOODSTA UPCOMING WEBINARS

Do not miss the opportunity to talk to the presenters live in the upcoming webinars organized by FooD-STa and IFA: all of them are given by well known experts and are free of charge!

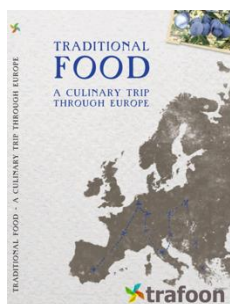
4 Apr 2017	"Olive Mill Waste: Recent Advances for Sustainable Management" (Book Presentation)
6 Apr 2017	EuFooD-STa Webinar: "Sporeforming bacteria in food: Detection, identification and means of control"
25 Apr 2017	EuFooD-STa Webinar "Traditional Food Sector and consumption in USA – main trends"
2 May 2017	EuFooD-STa Webinar "Packaging technology and preservation of foods"
5 May 2017	Engineering of oat proteins towards improved functionality
11 May 2017	EuFooD-STa Webinar "Predictive Microbiology as a tool for Food Industry"
18 May 2017	EuFooD-STa Webinar "How to label food products? Positive communication for nutrition and health claims"
24 May 2017	EuFooD-STa Webinar "Marketing strategies - importance of labelling and trust in the supply chain"
30 May 2017	EuFooD-STa Webinar "Bacillus cereus from a food industrial perspective"
14 Jun 2017	EuFooD-STa Webinar "Sym'Previous for beginners"

For more information, please visit the EU FooD-STa website: <https://www.food-sta.eu/> resp. <https://www.iseki-food.net/webinars>.

We also would like to inform you that all [Past FooD-STa Webinars](#) are available both through the **YouTube channel** and on the page of the individual webinars. Just click on the respective webinar you are interested in.

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TRAFOON PUBLICATION "TRADITIONAL FOOD: A CULINARY TRIP THROUGH EUROPE" – NOW AVAILABLE FOR DOWNLOAD IN ENGLISH, FRENCH, GERMAN AND SPANISH & 3 INTERESTING WEBINARS TO BE JOINED



TRAFOON is a network of 29 European research institutions, technology transfer agencies and SME associations and for 3 years (01.11.2013 – 31.10.2016) covered the value chain of 4 groups of traditional food products, those based on (1) grains, (2) fish, (3) vegetables & mushrooms, and (4) sweet fruits & olives.

With great pleasure the TRAFOON Consortium invites you to an extraordinary trip through Europe to discover the most delicious traditional European food.

For downloading the e-version in English, please click [here](#)

For downloading the French, German and/or Spanish version please go to:

<https://www.trafoon.eu/>

In addition, you may also find the following very interesting three webinars developed in the frame of ERASMUS + EuFood-STA and FP7 TRAFOON projects:

- [Innovation in traditional Food? – Good Practices](#)
- [Market Assessment – Use of NPD Tools in Traditional Food Products](#)
- [Traditional Food Sector and consumption in China - main trends](#)

A 4th webinar on traditional food (Traditional Food Sector and consumption in USA – main trends) will be available soon.

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FOODSEG
NETWORK2014+

6th FOODSEG Symposium

brokerage event, lectures, project slam

recent developments in science, industry and funding
projects along the feed-food chain

11 - 12 May 2017 in Vienna, Austria

FOODSEG SYMPOSIUM, 11-12 MAY, VIENNA, AUSTRIA

The 6th FOODSEG Symposium „Safe Food for Europe – recent scientific and regulatory developments“ will take place in **Vienna, Austria on 11th and 12th of May 2017**.

Besides very interesting lectures participants get the opportunity to present research & innovation projects (EU, national, regional) at the Symposium. There is also a **PROJECTS SLAM COMPETITION** where EU or nationally funded projects can be presented in 5 minutes and the participants will vote the 3 winners.

The 6th FOODSEG Symposium provides additionally a great opportunity to prepare and initiate new EU projects. There will be **CREATIVE SESSIONS** to facilitate brainstorming and eventually co-operation with potential partners.

A special **BROKERAGE EVENT** completes the program. This is a matchmaking event - a quick and easy way to meet potential cooperation partners through pre-arranged meetings that will be organised in advance. It is advisable to register and publish the profile soon in order to gain maximum visibility and the best matching collaboration requests possible.

The event is organised by RTD Services in cooperation with FFG / EEN, vetmeduni and FOoQSI.

LINK for registration: <http://www.b2match.eu/foodseg2017>

Current agenda: <https://www.b2match.eu/foodseg2017/pages/17065-agenda>

FOODSEG Network: <http://foodseg.net/>

The FOODSEG network is a follow up network based on the completed FP7 Project FOODSEG. FOODSEG mainly focuses on bringing people together in order to initiate cooperations, technology and know-how transfer and common research and innovation projects. It is also a platform to disseminate results from EU-funded and other projects.

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NEWS ABOUT EDUCATION & TRAINING



4TH PEF SCHOOL, 9-12 MAY 2017, VIENNA, AUSTRIA

Non-thermal and electrotechnologies are gaining increasing interest for gentle preservation and structure modification of food and biosystems.

We would like to invite you and your team members/PhD students to participate at the 4th PEF School on Pulsed Electric Field Applications in Food and Biotechnology taking place in Vienna from 9-12 May.

The programme will consist of lectures from well known experts and hands-on training experience in the pilot plant - not only related to PEF but also to other non-thermal and electrotechnologies such as High Pressure, Plasma, Pulsed Light and Ohmic Heating. In addition, Vienna will offer numerous occasions for memorable social events.

All details as well as registration and poster submission options are available on the website:

<http://pefschool2017.boku.ac.at/>

Thanks for your consideration and for forwarding the information to other interested colleagues.

Hope to see you in Vienna!

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9th Training School on Microencapsulation
Berlin, Germany - September 11-14, 2017

9TH TRAINING SCHOOL ON MICROENCAPSULATION, 11-14 SEPTEMBER 2017, BERLIN, GERMANY

The course will cover different aspects of micro encapsulation through 12 lectures and 7 demonstrations. The number of participants is limited to 60. A limited number of scholarships are available for students.

For programme, information and registration : http://bioencapsulation.net/2017_Berlin/



MODERN PREDICTIVE MICROBIOLOGY ANALYSIS AND TOOLS FOR ENSURING FOOD SAFETY 2017 (PREDMICRO 2017), 19-20 SEPTEMBER 2017

This is an invitation to participate in the **two-day Summer Workshop “MODERN PREDICTIVE MICROBIOLOGY ANALYSIS AND TOOLS FOR ENSURING FOOD SAFETY” (PredMicro 2017)**, to take place on the 19th-20th September 2017 in Portugal. The objective of this workshop is to provide, in theoretical, practical and case-study sessions, an update and clear understanding of the computational tools and trends for ensuring the microbiological safety of food products. Two approaches for mathematically representing the kinetics of microorganisms in foods will be taught: classical static modelling and *novel dynamic modelling*, including a component of *microbial competition dynamics*. In addition, the participants will be shown

how to solve regular industry problems by exploiting the capabilities of the Integrated Predictive Modelling Program (IPMP) developed at the Agricultural Research Service, USDA.

The PredMicro 2017 Workshop will be lectured by **Dr. Lihan Huang**, Research Leader of the Residue Chemistry and Predictive Microbiology Research Unit at the Eastern Regional Research Centre of the USDA Agricultural Research Service, and **Dr. Ursula Gonzales-Barron** and **Dr. Vasco Cadavez**, from the Mountain Research Centre, IPB, Portugal. The instructors have wide experience in advanced mathematical methods, numerical analysis, and computer simulation for food safety modelling, predictive microbiology and risk assessment. For more information, please visit the website <http://esa.ipb.pt/predmicro2017/> or send an e-mail to: ubarron@ipb.pt

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UPDATE FROM ICA

ICA has joined CEDIA – the European Confederation of Agronomists Associations – for a conference ***Defining Agronomists Professional Profiles and Agricultural and Life Science Study Programmes*** to be held on 4 and 5 May. Full details can be downloaded from www.ica-europe.info

This conference will discuss how current agronomist professional profiles and agricultural and life science study programmes relate. How professional associations, alumni organizations and life science universities can support each other, so that the universities can deliver professionals and leaders for the bio-economy according to sustainable development principals.

The next ICA-Edu Colloquium will be held at the Faculty of Agriculture, University of Zagreb on 13 and 14 June 2017 with the title ***Delivering graduates to meet the challenges of the***

sustainable development goals – embedding the development of ethical and sustainable values in the curriculum. Full details can be downloaded from www.ica-europe.info

We are challenged to deliver on the sustainable development goals (SDGs) by 2030. Education for Sustainable Development (ESD) is an integral element of quality education and a key enabler for achieving sustainable development. Sustainable development goal 4 proposes that all learners acquire the knowledge and skills needed to promote sustainable development. In accordance with this challenge **the aim** of the ICA-EDU Colloquium 2017 is centered on three themes to discuss:

- the challenge for life science universities in addressing the SDGs
- the teaching of ethics - core course and embedding throughout the curriculum
- the teaching of sustainable development – core course and embedding throughout the curriculum: environmental sustainability, economic sustainability and socio-political sustainability

7^h ICA Rectors and Deans Forum to be held on 19 and 20 October with the ICA General Assembly on 18 October at 17.00. The Forum will address ***Life Science Universities Deliver Impact: Addressing the Sustainable Development Goals.*** Reserve the Forum dates in your Agenda – full details will follow.

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NEWS ABOUT IFA SUPPORTED EVENTS



BRASSICA 2017, 22-25 MAY 2017, PONTEVEDRA, SPAIN

The VII International Symposium on Brassicas will be held at Pontevedra, Spain, from 22-25 May 2017. This event is organized by the group of Genetics, Breeding and Biochemistry of Brassicas (MBG-CSIC) and is supported by the International Society for Horticultural Science (ISHS). This Symposium will cover studies on many Brassica species, including important crops used as vegetables, edible oils, forages and raw materials for obtaining bioactive compounds. The meeting is aimed at scientists working in a wide range of topics within the 'Brassica world', including diversity studies, resistance to stresses, or food technology. The meeting will provide an excellent platform for participants to disseminate their progresses and to facilitate research exchange.

We invite you to submit an abstract for oral or poster presentation at the symposium via the official Webpage: www.brassica2017.com where you will find all the information.

- Deadline for Abstract submission extended to 31st March 2017.
- Deadline for Early Bird Registration extended to 31st March 2017.

The direct link for submitting your abstract is:

<http://brassica2017.com/web/index.php/call-for-abstracts>

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MICROBIAL SPOILERS IN FOOD 2017, 28-30 JUNE 2017, QUIMPER, FRANCE



Super spoilers, wonder spores and diehard micro-organisms: New insights to integrate these super foes in food spoilage risk management.

There is always ONE, ONLY ONE, BUT ONE which is able to resist or resuscitate after inactivation processes, which is able to adapt or is naturally adapted to acid and/or low moisture formulations, as well as low temperature and/or heat treatment, ... and this ONLY ONE is finally able to grow causing food spoilage and economical losses! This only one is always of major concern for food quality and production managers. How does one deal with them? One way to proceed is to learn more about these diehard microorganisms.

The challenge of this new edition of “Microbial Spoilers In Food” will be to gather scientists, food quality and production managers and project leaders in food innovation to exchange knowledge and experience on this specific topic.

This symposium will focus on

- Biodiversity of microbial food spoilers
- Physiology and metabolism of Spoiler microorganisms
- Characterization methodologies, enumeration methods for quality indicators
- How to fight super spoilers?

Last chance for abstract submission until 2 April 2017.

For more information please go to: <http://www.spoilers2017.com/>

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**Bioencapsulation**
Research Group**25th International Conference on Bioencapsulation****La Chapelle sur Erdre (Nantes), France - July 3-6, 2017****25TH INTERNATIONAL CONFERENCE ON BIOENCAPSULATION, 3-6 JULY 2017,
LA CHAPELLE SUR ERDRE, FRANCE**

Join us for the 25th International Conference on Bioencapsulation, share your research with colleagues coming from all over the world, participate in the best student contribution prizes. Abstract and scholarship request deadline March 31, 2017.

For program, information and registration :

http://bioencapsulation.net/2017_La_Chapelle/

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**22nd Biennial International
Congress & Exhibition**
3 – 6 September 2017



SAAFoST 2017, 3-6 SEPTEMBER 2017, CAPETOWN, SOUTH AFRICA

"A hunger for change: innovations, solutions and emerging technologies"

The submission system is open - have you submitted your abstract?

Two main themes (to some extent linked) will form the focus to tie the supporting and crucial aspects of Food Science together.

These two core themes are, firstly, around: “food, nutrition and health and a consumer focus (marketing, information, education, trends, the role of media and pseudoscience)” and “the fact that all these demands have to be met while ensuring sustainability of the food supply, the environment, resources and a growing world population that needs to be fed nutritiously!”

The committee's approach to the programme structure is to ensure that participants get the most value for their money by including keynote addresses, plenary lectures and parallel sessions. We are committed to organising and hosting a world-class Food Science and Technology event.

Click here <http://www.saafost2017.org.za/ScientificProgramme/Abstracts.asp> to submit an abstract before the 13 March 2017 deadline.

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**CIBIA 2017, 22-25 OCTOBER 2017, VALPARAISO, CHILE**

The **XI Iberian-American Congress of Food Engineering** (CIBIA 2017) will be held in the city of Valparaíso, Chile, from October 22 to 25, 2017. This Ibero-American conference brings together professionals and researchers who work in the field of Engineering applied in Food Processing.

The theme of the Congress is "Processed Foods for Health and Well-being of the 21st Century. The Enginomics applied to food ", and considers the following thematic areas:

- Nutrition, health and wellness.
- Product development, innovation and industrial applications.
- Safety and food security.
- Modeling, simulation and optimization of processes.
- Biotechnological development applied to food.
- Agro-Food Industry in Latin America: Sustainability and the Environment.

The CIBIA 2017 is being organized by the Chilean Institute of Food Engineering A.G. (IChIA A.G.).

A video presentation of the congress can be seen at: <https://vimeo.com/206134738>

More details you can find under: <http://www.cibia2017.com/home/>

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EVENT LIST - UPCOMING FOOD RELATED EVENTS

April 2017

NEW! 23-28 April 2017

INOPTEP2017 and PTEP 2017

More information: <http://ptep.org.rs/Sajt%20engleski/skupovien.html>

Hotel Srbija, Vršac, Serbia

26-28 April 2017

MATBIM 2017

More information: <http://www.porto.ucp.pt/matbim2017>

Universidade Católica Portuguesa, Porto, Portugal

May 2017

NEW! 10-12 May 2017

Innovations in Food Science & Technology

More information: <http://www.food-tech-innovations.com/>

Stadthalle Erding, Munich, Germany

June 2017

NEW! 01-04 June 2017

International Conference on Food and Biosystems Engineering (FABE2017)

More information: <http://www.fabe.gr/index.php/en/conferences/3rdfabe2017-en/venue-en>

Hotel Amathus Beach, Rhodes, Greece

July 2017

NEW! 18-20 July 2017

Water Resources Management 2017

Prague, Czech Republic

September 2017

03-06 September 2017

SAAFoST (South African Association of Food Science and Technology) 2017 Congress

More information: <http://www.saafofst2017.org.za/>

Century City Conference Centre, Cape Town, South Africa

04-07 September 2017

5th Conference EPNOE 2017 "Polysaccharides and Polysaccharide-based materials: From Science to Industrial application"

Erfurt, Germany

NEW! 10-13 September 2017

World Seafood Congress

(SAFE consortium sessions on Food Fraud and Seafood Safety still accepting abstracts)

contact katherine.flynn@safeconsortium.org

More information: <https://www.wsc2017.com/>

Reykjavik, Iceland

October 2017

NEW! 03-06 October 2017

2nd Innovations in Food Packaging, Shelf Life and Food Safety Conference

Stadthalle Erding, Munich, Germany

March 2018

NEW! 20-23 March 2018

Anuga Food Tec

Cologne, Germany

July 2018

NEW! 3-5 July 2018

5th International ISEKI_Food Conference

University of Hohenheim, Germany

ISEKI-Food Association

c/o Department of Food Science and Technology

Muthgasse 18, A-1190 Vienna, Austria

Tel: +43-699-19247527, Fax: +43-1-9909903,

email: office@iseki-food.net

<https://www.iseki-food.net/>

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