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



EDITORIAL

by **Paola Pittia**, *President of the ISEKI-Food Association*

It is an honour to write this editorial for the June 2017- ISEKI Food newsletter as reconfirmed President of the ISEKI-Food Association with a commitment that will bring us to 2020!

First of all, I would like to thank all the IFA and Board members that trusted in me and in what, until now, has been done within our association. As you are aware, without the support of networking projects as in the past, the active collaboration of individuals that agree with our philosophy and approach becomes more important. The design, implementation and development of activities and tools to improve the bridges among education, research and industry that could favour improved competences of future food professionals is not an easy task, both in a European and international framework, due to the issues that each sector is facing and the difficulties in breaking the barriers that exist among them.

In a food sector that is becoming more and more complex, we have to find new strategies and rebuild our approaches to innovate our educational methods, to enhance advancements in science and technology and to favour the modernisation and innovation of the food industry while respecting sustainability and environmental impact issues.

Based on this, I am very pleased to announce the next main ISEKI-Food Association event, the **5th International ISEKI-Food Conference** that will be held in **Stuttgart** (Germany), **3-5 July 2018**, hosted by the University of Hohenheim, that, at the same time will celebrate its 200-year anniversary.

This **5th edition** of our international forum will have as its driving topic “**The Food System Approach – New challenges for Education, Research and Industry**”. A modern approach to face the societal, climate and nutritional challenges impairing food security and the global sustainability of the food chain has to consider all activities related to food production, processing, packaging, distribution, preparation and consumption as part of a complex system where each element interacts with the other. The Food System Approach shall contribute towards good food utilisation, access and availability, taking into consideration social and environmental welfare, while promoting innovation. The conference will focus on various aspects that will contribute to enhance the value of a Food Systems Approach, the challenges and opportunities for Education, Research and Industry along with their interactions within the continuously changing food chains at the global level.

The website of the conference will soon be opened (www.isekiconference/stuttgart2018/) and a special issue of the ISEKI-Food newsletter that will be sent you soon will be dedicated to all the aspects of the conference. However, beginning now I invite you to add the dates to your agenda and...book your flights to Stuttgart!

Paola Pittia



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NEWS FROM ISEKI-FOOD ASSOCIATION (IFA)



1ST CALL FOR THE 5TH INTERNATIONAL ISEKI_FOOD CONFERENCE, 3 – 5 JULY 2018, UNIVERSITY OF HOHENHEIM, STUTTGART, GERMANY

The ISEKI_Food network in collaboration with the ISEKI-Food Association is organising the 5th edition of the [International ISEKI Food Conference: “The Food System Approach – New challenges for Education, Research and Industry”](#), which will take place at the **University of Hohenheim** in Stuttgart, Germany, from 3 - 5 July 2018.

This international event will also be included among those the University of Hohenheim is organising to commemorate its 200th anniversary.

The general aim of ISEKI_Food conferences is to contribute to the creation of an "open" international forum for food researchers, education scientists, technologists, industry representatives and consumers to promote constructive dialogue and collaboration on topics relevant to Food Science Education, Technology and Industry, and to present and discuss the results of the activities developed by the ISEKI_Food Network.

This 5th edition will have as its driving topic “**The Food System Approach – New challenges for Education, Research and Industry**”. A modern approach to face the societal, climate and nutritional challenges, impairing food security and the global sustainability of the food chain, has to consider all activities related to food production, processing, packaging, distribution preparation and consumption as part of a complex system where each element interacts with the other. The Food System Approach shall contribute towards good food utilisation, access and availability, taking into consideration social and environmental welfare.

The **ISEKI_Food 2018 Conference** is expected to attract 300 to 400 participants from all over the world. Oral and poster presentations are planned with invited lectures, given by main experts in their field. Several pre-conference events such as the 3rd International PhD workshop will be organised.

Selected oral presentations are planned to be published in a special issue of the IJFS (International Journal of Food Studies) (<http://www.iseki-food-ejournal.com>).

Registration and online submission will be open soon! Save the date and join the ISEKI-Family!

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

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IFA GENERAL ASSEMBLY: NEW BOARD AND OTHER OFFICIALS FOR THE PERIOD 7/2017-7/2020

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

In the last Virtual General Assembly on 5th of May 2017, the following persons were elected unanimously:

Board members

Rui Costa, PT	Vice President
Jesus Fria, IR	Treasurer
Velicka Gotcheva, BG	
Peter Ho, UK	
Saverio Mannino, IT	
Paola Pittia, IT	President
Gerhard Schleining, AT	Secretary General
Cristina Silva, PT	Past President, Deputy Secretary General
Paolo Sobral, BR	

Auditors

Luis Cunha, PT
Chelo Gonzales, ES

Advisory Committee

Marco Dalla Rosa, IT
Gustavo Gutierrez, MX
Kristberg Kristbergson, IS
Huub Lelieveld, NL

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PROF. STOYAN TANCHEV



We are deeply sorry to inform you that **Prof. Stoyan Tanchev** from Bulgaria, one of the first generation ISEKI-members, passed away this spring. We would like to express our deepest thoughts and condolences to his family for their loss. We had many memorable moments together and we will continue to remember him as an excellent scientist and a very dear friend. He will always be remembered and the ISEKI-family will always keep him in its thoughts.

NEW IFA INSTITUTIONAL MEMBERS

We are happy to announce that we have a new **IFA Institutional member**:

[University of Agricultural Sciences and Veterinary Medicine Cluj Napoca](#), Romania.

The representative of this University for IFA is **Prof. Dan Cristian Vodnar**, Vice Rector for Research, Department of Food Science.

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LAUNCHING OF FOOD WASTE RECOVERY WEBSITE

by **Charis Galanakis**, *Galanakis Laboratories, Greece*

Dear Colleagues,

I am delighted to inform you that our group has just launched its new, open innovation network (www.foodwasterecovery.group [1]), aiming at helping food industries recover food waste and improve their sustainability.

We work every day on different levels to:

- develop evidence-based technical knowledge and high quality references;
- provide consulting services and training to the food industry;
- organize joint research and innovation efforts;
- follow, denote and lead the most recent advances in the field;
- teach the youngest generation of food and environmental scientists and technologists.

Our vision and goal is to contribute in #SAVEFOOD actions from our technological and recovery point of view, and ultimately build a more sustainable world.

We aspire to be the biggest and most admired network worldwide in the field of food waste recovery, distinguished by our principles, culture and effectiveness.

To this line, we invite you to visit our platform and declare interest today.

Yours sincerely,

Charis M. Galanakis

Director of Food Waste Recovery Group of the ISEKI-Food Association

<http://www.foodwasterecovery.group/>

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NEWS FROM IFA-INSTITUTIONAL MEMBERS



FLOUR-BREAD 2017 – 9TH INTERNATIONAL CONGRESS “FLOUR-BREAD” AND THE 11TH CROATIAN CONGRESS ON CEREAL TECHNOLOGISTS “BRASNO-KRUH 17”, 25-27 OCTOBER 2017, OPATIJA, CROATIA

by *Frane Čačić Kenjeric*, Faculty of Food Technology, Croatia – IFA Institutional Member

Dear colleagues,

We are pleased to announce the 9th International Congress "Flour-Bread '17 and the 11th Croatian Congress of Cereal Technologists "Brašno-Kruh '17" which will take place in Opatija, Croatia from the 25th to 27th October 2017.

The Congress is organised by the **Faculty of Food Technology Osijek** (PTFOS) and the International Association for Cereal Science and Technology (ICC).

This year the Congress celebrates the 20th jubilee of gathering numerous researchers and professionals from different parts of the world, with the main aim of featuring the latest advances in cereal science and technology.

The Congress programme will include plenary and invited lectures, oral and poster presentations, and the exhibition of process and laboratory equipment, cereal industry products and publications.

You are cordially invited to contribute to the scientific programme of the Congress and to participate in social events that will provide an excellent opportunity to exchange ideas and experiences with colleagues, and discuss possibilities for networking and collaboration.

Please forward this announcement to all those who might be interested in the Congress.

We look forward to welcome you in Opatija!

For more information, please visit us at the Congress Web Page:

<http://www.ptfos.unios.hr/flour-bread/>

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WHOLE GRAIN SUMMIT, 13-15 NOVEMBER 2017, VIENNA, AUSTRIA

by *Michaela Pichler*, International Association for Cereal Science and Technology (ICC), Austria, IFA Institutional Member

Raise your voice on whole grains – join the 6th International Whole Grain Summit! The key international conference organised by [ICC](#) in cooperation with [HGF](#) and [University of Minnesota](#) on whole grains will take place in Vienna from 13 – 15 November 2017 and will use this global reach to establish networks and define action plans to stimulate increased consumption of whole grains and other healthy cereal ingredients.

This Summit will be one-of-a-kind as it will include updates on the latest in science/technology, nutrition and health, business, marketing and regulatory perspectives as well as active discussion sessions in the World Café format leading to a declaration on whole grains. Participants will not only get state-of-the-art information but also have the unique opportunity to actively contribute to the future of whole grain!

Present your work to key stakeholders from across the globe in the poster presentation sessions – abstract submission is now open! The best posters will be awarded and may be presented in plenary. Submit your abstract at www.wholegrainsummit.com/abstracts.

Registration and poster abstract submission is now open. Take advantage of the Early bird registration rate! (registration before 31 July 2017) View more details and get involved today – go to www.wholegrainsummit.com

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NEWS ABOUT PROJECTS



SEA-ABT: TRAINING OF THAI PARTNERS IN EUROPE

A delegation from the SEA-ABT partner country Thailand, had a 2-week training in Europe.



At the **University of Natural Resources and Life Sciences Vienna (BOKU)** in Austria, the participants visited the **School and Research Institute Klosterneuburg** for wine, fruit and vegetable processing and the **Winery Scheiblhofer** to learn about wine analysis and wine making. Additionally they had a training on microbial safety of beverages including hygienic design.

At the **University of Teramo (UNITE)** in Italy, the participants attended lectures on Food Safety issues in fruit juice processing, design and development of innovative beverages and assessment of quality and safety of beverages via innovative rapid assays and visits to the **Faculty of Bioscience**, to **MEDIBEV**, a beverage packing company and to **Zaccagnini**, a wine making company.



At the **Hochschule Geisenheim (HGU)** in Germany, the participants attended lectures and pilot plant demonstrations on apple processing, berry processing, brewing technology and distillation technology.

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NEWS ABOUT EDUCATION & TRAINING

HANDS-ON TRAINING IN BAKING TECHNOLOGY FOR TEACHERS IN INDUSTRY

by **Gerhard Schleining**, coordinator of the FooD-STA project

Within the FooD-STA project (<https://www.food-sta.eu>) the project partner ISEKI-Food Association is organizing a tailor-made **IFA-certified workshop "Hands-on training on baking technology"** for a limited number of persons, who are teaching cereal technology. This is an initiative of the FooD-STA project to involve industry in teaching, especially to train the teachers.

The training will be conducted in English, half a day at the Department of Food Science and Technology of the **University of Natural Resources and Life Sciences Vienna (BOKU)** and then two days at the training lab of the company **STAMAG in Vienna/Austria** (<http://www.malzfabrik-ag.at/anfahrt.htm>).

duration: half day theory, 2 days practical work

date: 2017 Nov. 20, 13:00 to Nov. 22, 17:00

content: from raw materials to final products, learning from mistakes: different products: Austrian breads, croissants, fried products

target group (limited to 15 persons): preferable university teachers (teaching cereal technology), food professionals working in cereal technology, master/PhD students

fees: include handouts, 3 coffee breaks, 2 light lunch. Travel and accomodation not included.

Regular	300 €
Regular (early bird)	250 €
IFA and FooD-STA members	270 €
IFA and FooD-STA members (early bird)	220 €
Students (only 1 enough places)	100 €

Participants will receive either a **certificate of attendance** or a **certificate of successful completion** with a grade after a final exam.

Expression of Interest (preliminary, not binding reservation) should be made until **July 30, 2017** to office@food-sta.eu by submitting the following data:

Name:

Institution/company:

position in company:

contact email:

Registration will open in September 2017.

Please forward this information to any of your colleagues who might be interested.

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THE SAO PAULO SCHOOL OF ADVANCED SCIENCES ON REVERSE ENGINEERING OF PROCESSED FOOD, 25 SEPTEMBER – 4 OCTOBER 2017, CAMPINHAS, BRAZIL

The University of Campinas is hosting **The São Paulo School of Advanced Sciences on Reverse Engineering of Processed Food** which will take place from 25 September to 4 October 2017 in Campinas, Brazil.

The school aims to provide an opportunity for graduate students as well as young researchers, from Brazil and abroad, to get together and attend talks on current topics of Food Design. The course will address the epidemiological considerations, pros and cons of processed foods and the recent improvements, potentiality and limitations in the assessment of nutrients, ingredients, additives and processes of present-day foods. New strategies to increase satisfaction and to improve nutrient/nutraceutical bioavailability will be included.

FAPESP - São Paulo Research Foundation will sponsor travel costs to Campinas and accommodation during their stay for those who were selected.

For more information about the School, location/venue, lectures and more visit our website:

<https://www.espca.extensao.fea.unicamp.br>

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FOOD WASTE RECOVERY E-COURSE

by **Charis Galanakis**, *Galanakis Laboratories, Greece – Chair of SIG Food Waste Recovery*

The course presents common food waste sources and respective high added-value components, while it describes common recovery stages, conventional and emerging technologies applied from the source to the final product. It explores patented methodologies that lead to commercial products and ultimately discusses the main problems behind developing a laboratory methodology to a real market product. This course is envisaged to investigate real full-scale applications and fill the gap between academia and industry within the above topics.

After successful completion of the e-course, the participants will have knowledge on the technologies used for the recovery of valuable compounds from food processing waste and their reutilization in the food chain. They will be able to identify target compounds in different substrates and design a strategy for the separation of target macro- and micro-molecules, their recapture in different streams, their formulation in products and their merchandise as food additives. Successful graduates will be registered directly in the expert database of the group and assigned with priority to the activities of the open innovation network (www.foodwasterecovery.group).

Teacher & Coordinator: Charis Galanakis

Teacher: Francisco Barba

Teacher: Smain Chemat

Teacher: Dolores Del Castillo

Teacher: Krasimir Dimitrov

Teacher: Lena Jankowiak

Teacher: Tuyen Chan Kha

Teacher: Juliana Prado

Teacher: K. Nagendra Prasad

Teacher: Giorgia Spigno

Teacher: Reza Tahergorabi

Teacher: Ooi Chien Wei

For more information please go to: <http://www.foodwasterecovery.group/e-course/>

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NEWS ABOUT IFA SUPPORTED EVENTS



4TH NORTH AND EAST EUROPEAN CONGRESS ON FOOD
11-13 SEPTEMBER, 2017 | KAUNAS, LITHUANIA

4TH NORTH AND EAST EUROPEAN CONGRESS ON FOOD, 11 – 13 SEPTEMBER 2017, KAUNAS, LITHUANIA

On behalf of the Organizing Committee, you are invited to attend the **4th North and East European Congress on Food (NEEFood) in Kaunas, Lithuania**. Under the theme *Global and Local Challenges in Food Science and Technology*, the program of the 2017 Congress will unite the knowledge and practice of researchers, practitioners, policy makers and NGOs from Europe and all around the world working in the fields of food production, food processing, food quality and safety, nutrition, engineering and design, innovative technologies.

REGISTRATION:

Registration for NEEFood 2017 Congress is now open. All regular attendees, students, EHEDG, EEFOST, ISEKI-Food association members and industry participants are welcome to join this must-attend event in September.

Please follow this link to register: <https://neefood2017.com/congress-committees/>

CALL FOR PAPERS:

Paper submission is now open. Participants are welcome to submit an abstract, poster or full paper. More detailed information is available on the Congress website <https://neefood2017.com/scientific-program/#1486662852026-539d799b-761d>

Feel free to contact our team via email: registration@seventips.lt if you have any questions about the Congress.

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3RD WORKSHOP OF THE COST ACTION POSITIVE (FA1403), 20-21 SEPTEMBER 2017, THESSALONIKI, GREECE

The POSITIVE COST action is focused on inter-individual variation in response to consumption of plant food bioactives and the determinants involved (www.inra.fr/cost-positive). The focus of this year's workshop, titled "Omics breakthroughs in the health effects of plant food bioactives", is on how all "Omics" (including Nutrigenetic, Nutri(Epi)genomics, Metabolomics and Microbiomics) have helped to provide new findings on the health effects of plant food bioactives. Several excellent researchers will show their scientific findings resulting from the use of these approaches.

Abstract submission and registration on the website (deadline for abstract submission: 25 August 2017)

<http://omics-thessaloniki2017.gr/>



positive.ws2017@gmail.com

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HAICTA 2017 HAICTA 2017 – 8TH INTERNATIONAL CONFERENCE ON INFORMATION AND COMMUNICATION TECHNOLOGIES IN AGRICULTURE, FOOD & ENVIRONMENT, 21-24 SEPTEMBER 2017, CHANIA, GREECE

The Conference is organized by the Hellenic Association for Information and Communication Technologies in Agriculture, Food and Environment (HAICTA) and the Mediterranean Agronomic Institute of Chania (MAICh) in cooperation with a number of associated academic Institutions. HAICTA is the Greek Branch of the European Federation for Information Technology in Agriculture (EFITA), which has organized a series of successful international conferences.

HAICTA 2017 aims to bring together professionals, experts and researchers working on Information and Communication Technologies in Agriculture, Food and Environment. We additionally aim to emphasize the applicability of ICT solutions to real industry cases, and the respective challenges.

We accept submissions in all areas of ICT in Agriculture, Food and the Environment. All papers will be reviewed through a fully electronic peer review process by at least two referees. Final acceptance will be based on the review. Paper submissions will be handled by an ONLINE SUBMISSION SYSTEM that has been set up for HAICTA 2017.

All accepted papers and posters will be published in the conference proceedings which will be deposited online in the CEUR workshop proceedings publication service, from where they will be permanently available and citable. After the Conference, selected papers will be invited to be significantly modified and reconsidered for publication in two collective volumes, one that will be published in Springer's CCIS, "Communications in Computer and Information Science" conference book series and one in Springer's Earth System Sciences book series with tentative title: "Innovative Approaches and Applications for Sustainable Rural Development".

For more information, please visit the official website of HAICTA 2017: <http://2017.haicta.gr>

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EVENT LIST - UPCOMING FOOD RELATED EVENTS

July 2017

NEW! 03-05 July 2017

1st edition of the International Master Class on Healthy and sustainable diets: synergies and trade-offs

More information: <http://www.vlaggraduateschool.nl/en/courses/course/HSD17.htm>

Orion building, Wageningen, Netherlands

17-19 July 2017

8th International Conference on New Horizons in Education (INTE 2017)

More information: <http://www.int-e.net/>

Seminaris Campus Hotel Berlin, Berlin, Germany

18-20 July 2017

Water Resources Management 2017

More information: [http://www.wessex.ac.uk/conferences/2017/water-resources-management-](http://www.wessex.ac.uk/conferences/2017/water-resources-management-2017?utm_source=wit&utm_medium=email&utm_campaign=wrms17rem1&utm_content=1852019)

[2017?utm_source=wit&utm_medium=email&utm_campaign=wrms17rem1&utm_content=1852019](http://www.wessex.ac.uk/conferences/2017/water-resources-management-2017?utm_source=wit&utm_medium=email&utm_campaign=wrms17rem1&utm_content=1852019)

Orea Hotel Pyramida, Prague, Czech Republic

August 2017

20-24 August 2017

12th Pangborn Sensory Science Symposium

More information: <http://www.pangbornsymposium.com/>

Rhode Island Convention Center, Providence, United States

20-24 August 2017

5th EPNOE International Polysaccharide Conference

More information: <http://www.epnoe2017.de/>

Friedrich Schiller University of Jena, Jena, Germany

NEW! 28-31 August 2017

14th NuGO week 2017 “Molecular nutrition – understanding how food influences health”

More information: <http://press.mu-varna.bg/conferences/nugo/nugo-2017>

Sunny Day Resort, Varna, Bulgaria

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

NEW! 10-13 September 2017

4th North and East European Congress on Food

More information: <https://neefood2017.com/>

Santaka Valley, Kaunas, Lithuania

NEW! 12-14 September 2017

Seminar on Emerging Dairy and Food Technologies 2017

More information: <http://www.lmvtseminar.wzw.tum.de/index.php?id=2>

Technical University of Munich, Freising, Germany

NEW! 19-20 September 2017

Summer workshop: PredMicro 2017

More information: <http://esa.ipb.pt/predmicro2017/>

Polytechnic Institute of Bragança, Braganza, Portugal

NEW! 20-22 September 2017

AGSA 2017 67th Australasian Grain Science Conference

More information: <https://ausgrainscience.org.au/>

Rydges Latimer Hotel, Christchurch, New Zealand

NEW! 20-21 September 2017

3rd Scientific Workshop of the POSITIVE COST Action: OMICS BREAKTHROUGHS IN THE HEALTH EFFECTS OF PLANT FOOD BIOACTIVES

More information: <http://omics-thessaloniki2017.gr/>

Porto Palace Hotel 65, Thessaloniki, Greece

NEW! 20-21 September 2017

Workshop on Batch/Bio Process Modeling, Cost of Goods Analysis, Production Planning, Scheduling and Debottlenecking

More information: <http://www.intelligen.com/training.html>

Hochschule Mannheim, Mannheim, Germany

NEW! 21-24 September 2017

8th International Conference on Information & Communication Technologies in Agriculture, Food and Environment HAICTA 2017

More information: <http://2017.haicta.gr/>

Mediterranean Agronomic Institute of Chania, Chania, Greece

NEW! 25 September – 04 October 2017

The São Paulo School of Advanced Sciences on Reverse Engineering of Processed Food

More information: <https://www.espca.extensao.fea.unicamp.br/>

University of Campinas, Campinas, Brazil

October 2017

01-03 October 2017

10th NIZO Dairy Conference Innovations in Dairy Ingredients

More information: <http://www.nizodairyconference.com/>

Papendal Hotel and Congress Centre, Arnhem, Netherlands

03-06 October 2017

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

More information: <http://www.foodpackconference.com/>

Stadthalle Erding, Munich, Germany

NEW! 05-07 October 2017

NUTRICON 2017

More information: <http://keyevent.org/>

TCC Grand Plaza, Skopje, Macedonia

NEW! 05-07 October 2017

New trends in Food safety and quality (NIFSA 2017)

More information: http://af.asu.lt/?page_id=4805&lang=lt

Aleksandras Stulginkis University, Kaunas, Lithuania

NEW! 22-25 October 2017

XI Congreso Iberoamericano de Ingeniería de Alimentos (CIBIA 2017)

More information: <https://es-la.facebook.com/Congreso-Iberoamericano-de-Ingenieria-de-Alimentos-139475522778854/>

Universidad tecnica Federico Santa Maria, Valparaiso, Chile

NEW! 25-27 October 2017

9th International Congress “Flour-Bread ’17”

More information: <http://www.ptfos.unios.hr/brasno-kruh/>

Grand Hotel Adriatic, Opatija, Croatia

November 2017

01-03 November 2017

SLIM 2017 - Shelf Life International Meeting

More information: <http://www.slim2017.org/Home/Home.aspx>

The Sukosol Hotel, Bangkok, Thailand

05-08 November 2017

7th International Symposium on “Delivery of Functionality in Complex Food Systems”

More information: <https://www.dof2017.org/>

Grand Millennium Auckland, Auckland, New Zealand

06-09 November 2017

4th Conference of Cereal Research Biotechnology and Breeding

More information: <http://cbb.akcongress.com/>

Danubius Hotel Gellért, Budapest, Hungary

07-10 November 2017

8th International Symposium on Recent Advances in Food Analysis

More information: <http://www.rafa2017.eu/>

Prague, Czech Republic

08-10 November 2017

NIZO Dairy Conference - Asia Pacific

More information: <http://www.nizodairyasia.com/>

Singapore EXPO Convention and Exhibition Centre, Singapore, Singapore

NEW! 13-15 November 2017

Whole Grain Summit 2017 Vienna

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

Austria Center Vienna, Vienna, Austria

29 November – 01 December 2017

Biopolymers 2017

More information: <https://symposium.inra.fr/biopolymers2017/>

Nantes, France

December 2017

NEW! 08-09 December 2017

5th International Conference on Agriculture and Fisheries

More information: <http://www.agriconference.info/>

Colombo, Sri Lanka

March 2018

NEW! 11-14 March 2018

4th ICC Latin American Cereals Conference

More information: <https://www.icc.or.at/>

Hilton Hotel, Mexico City, Mexico

NEW! 12-14 March 2018

10th World Forum conference on Mycotoxins

More information: <https://www.worldmycotoxinform.org/>

Amsterdam, Netherlands

NEW! 14-17 March 2018

13th International Gluten Workshop

More information: <https://www.icc.or.at/>

Hilton Hotel, Mexico City, Mexico

20-23 March 2018

Anuga Food Tec

More information: <http://www.anugafoodtec.com/aft/index-4.php>

Koelnmesse, Cologne, Germany

April 2018

NEW! 08-11 April 2018

17th Food Colloids Conference: Application of Soft Matter Concepts

More information: <http://www.foodcolloids2018.co.uk/>

University of Leeds, Leeds, United Kingdom

NEW! 09-11 April 2018

2nd International Conference: Food Allergy Forum

More information: <https://www.foodallergyforum.org/>

Hotel Casa Amsterdam, Amsterdam, Netherlands

NEW! 25-28 April 2018

World Mill Tech 2018

More information: <http://worldmilltech.net/en/>

Congress Center Büyükçekmece, Istanbul, Turkey

July 2018

NEW! 3-5 July 2018

ISEKI_Food 2018

More information: <https://www.isekiconferences.com/stuttgart2018/>

University of Hohenheim, Stuttgart, Germany

October 2018

NEW! 10-12 October 2018

3rd International Congress on Food Technology

More information: <http://intfoodtechno2018.org/>

Haci Bektas Veli Nevsehir University, Cappadocia, Turkey

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