



ISEKI Food Association

NEWSLETTER Issue 24, December 2017

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EVENT LIST

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EDITORIAL

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



Last edition of the newsletter of 2017 and, being at the end of the year, it is time to stop and consider what has been done so far, the results and their impact in our communities.

However, this time I think it is more important to care about the future, more so than the past. In 2017 we have been working a lot on various activities and actually this issue of the newsletter is announcing a number of projects and events which we have been promoting, working, planning and designing for all

our friends in 2018.

Among others the 5th ISEKI_Food Conference along with the 3rd International PhD workshop and the pre- and post-conference events (open abstracts submission), the 2nd edition of the FoodFactory-4-Us (call open), new webinars, new projects (e.g. NEXTFOOD, ASKFOOD, ...) just to name some with specific information included in this newsletter.

IFA continues, in agreement with its philosophy, to be highly committed to improve education, research interaction and industry and to enable the development of an innovative and sustainable food value chain. The contribution of the National Representatives and all the IFA members is essential to bring new ideas into the association as well as to disseminate the aims of our association and activities worldwide.

As always a great thanks to all the ISEKI-Food Association board members, National Representatives, Special Interest Groups Chairs and you all for your continuous support.

I wish you a peaceful, successful and prosperous 2018.

Paola Pittia

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NEWS FROM ISEKI-FOOD ASSOCIATION (IFA)



ISEKI FOOD 2018 - REGISTRATION & ABSTRACT SUBMISSION IS OPEN NOW

ISEKI_FOOD 2018, 3 – 5 JULY 2018, STUTTGART, UNIVERSITY OF HOHENHEIM, 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 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, consumption and discard 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.

Deadline abstract online submission (conference, PhD workshop): 10 March 2018

Submit your abstracts and meet the ISEKI-network in Stuttgart in July 2018!

For more details about the conference please visit:

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

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ISEKI-FOOD ASSOCIATION IS LOOKING FOR A PROJECT MANAGER

by **Gerhard Schleining**, IFA secretary general

Our previous project manager, Dr. Luis Mayor, was working very successfully – many thanks again - but he found a position at the university. IFA is now partner in several ERSAMUIS+ and H2020 projects. Thus, IFA is looking for 1 or 2 qualified persons to continue his work.

Job description (key aspects):

- **Project Management:** assistance in writing (EU - and non EU-funded) project proposals, management of projects in the food and education/training sector (e.g. the ongoing Food-STA (<https://www.food-sta.eu/>), South East Asia Beverage Academy (<https://www.sea-abt.eu/>), and the startings projects (Erasmus+ KA ASKFOOD, H2020-NEXTFOOD) including various activities like the development and maintenance of web platforms together with a designer and programmer, designing and implementation of education and training system
- **Marketing and administrative work** on accreditation of food study programmes and certification of food-related short courses
- **Marketing, management, supporting activities** of IFA, like the food careers platform (<https://www.foodcareers.eu/>), organising webinars (<https://www.iseki-food.net/webinars/past>) and e-learning (<https://moodle.iseki-food.net/>), administration of our online journal (<https://www.iseki-food-ejournal.com/ojs/index.php/e-journal>), etc.

Conditions and requirements:

- part or full time, flexible working time possible
- on a Home Office basis, good internet connection mandatory
- willingness for traveling from time to time to participate in project meetings
- salary depending on expertise and country of employment
- excellent English written and oral communication skills and computer literacy (advanced use of office programmes)
- university degree in food studies and experience in project management, IT and education/training appreciated

If you are interested in this position, please apply by e-mail with an **application letter** and a **CV**, sent to the ISEKI-Food Association office (office@iseki-food.net) latest by **14 January 2018**.

WE LOOK FORWARD TO RECEIVING YOUR APPLICATIONS

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NEWS FROM IFA NATIONAL REPRESENTATIVES



ISEKI-FOOD ASSOCIATION AT FLOUR BREAD 2017



The 9th International Congress "Flour-Bread '17 and the 11th Croatian Congress of Cereal Technologists "Brašno-Kruh '17" was held from 25 - 27 October 2017 at the Grand Hotel Adriatic, Opatija, Croatia. The Congress was organised by the Faculty of Food Technology Osijek, the International Association for Cereal Science and Technology (ICC), and the Croatian Food Agency. Two international organisations, the ISEKI Food Association, and the Global Harmonization Initiative also supported the Congress.

The ISEKI-Food Association was represented by the National representative deputy of IFA in Croatia, Dr. Nada Knezevic from the Podravka Research and Development Institute.

She used this opportunity to present the ISEKI-Food Association and its activities to the 218 attendees of Flour Bread 2017.

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INCREaSE 2017
International Congress on Engineering
and Sustainability in the XXI century

October, 11th to 13th 2017
Faro, Portugal

ISEKI-FOOD ASSOCIATION AT INCREASE 2017

The **International Congress on Engineering and Sustainability in the XXI Century – INCREaSE 2017**, was held from 11-13 October 2017, in the coastal historical city of Faro, Algarve, Portugal at the Institute of Engineering, University of Algarve, Penha Campus.

The aim of the **INCREaSE 2017** international congress was to contribute to sustainable development in a multidisciplinary way, exploring transversal challenges, like Natural and Anthropogenic Risks, Tourism and Sustainability, Healthy Food, Water and Society, Sustainable Mobility, Renewable Energy and Energy Efficiency and other subjects related to the sustainable development objectives.

Margarida Vieira, chaired Session 2 – “Emergent Processes, products and packaging in the food industry” and gave a presentation entitled “Utilization of nanoparticles in packages to preserve food in view of a more sustainable world”.

Katherine Mary Flynn from the European Association for Food Safety – SAFE Consortium and IFA member was invited as a keynote speaker in the area of Food Engineering with a presentation entitled “BUZZFEED: Tomorrow’s lunch can make you sick.”

On the last day, an **ISEKI-Food Association Workshop** was held, where **Margarida Vieira** presented the ISEKI-Food Association and **Cristina L.M. Silva** (IFA Board member and keynote speaker) presented the IJFS (International Journal of Food Studies). Other very active IFA members including **Charis Galanakis** (“The Open Innovative Network of Food Waste Recovery”) and **Dimitris Tsaltas** (“Traditional Food @ 21st Century”) were part of the conference programme as well.



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NEW IFA NATIONAL REPRESENTATIVE AND DEPUTIES IN 2017

At the end of the year we would like to use the opportunity to present the **ISEKI-Food Association National Representatives and Deputies** who were nominated in the year 2017:

JAN 2017	Deputy	Rafal Wolosiak	Warsaw University of Life Sciences	Poland
FEB 2017	Nat. Representative	Vangelce Mitrevski	Faculty of Technical Sciences of Bitola	Republic of Macedonia
FEB 2017	Nat. Representative	Santanu Basu	Panjab University	India
FEB 2017	Nat. Representative	Zied Zarai	University of Sfax	Tunesia
MAR 2017	Nat. Representative	Rodolfo Solis	Central American Institute of technology	Guatemala
MAY 2017	Deputy	Nada Knežević	Podravka Research and Development Institute	Croatia
DEC 2017	Deputy	Florence Dubois-Brissonet	AgroParisTech	France
DEC 2017	Deputy	Cvetanka Mitrevska	International Slavic University Gavrilovic Romanovic Derzavin	Republic of Macedonia

We would like to thank them for their valuable contribution to disseminate the ISEKI-Food Association.

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NEWS ABOUT PROJECTS

European
Food-STA



VIRTUAL TOOLS - CALL FOR CONTRIBUTIONS!

EuFoodD-STA (www.food-sta.eu) – an Erasmus+ Knowledge Alliance project coordinated by BOKU – is working towards bridging the gap between academia, industry and other key stakeholders in the food sector. With this purpose, the project has established an independent “EuFoodD-STA Centre”, an open and independent platform with 8 local hubs located in Austria, France, Germany, Greece, Italy, Portugal, Spain and UK. “EuFoodD-STA Centre” acts as an organisational frame for international and sustainable collaborations between food industry and academia. Membership in the EuFoodD-STA Centre is free! You can apply at <https://www.food.sta.eu/efsc-member/register>



Membership in the EuFoodD-STA Centre is free! You can apply at <https://www.food.sta.eu/efsc-member/register>

We would like to kindly ask you for your contribution to several of the tools developed and implemented on the EuFoodD-STA website:

- The [Digital Library](#) is a multilingual database with a collection of online training and digital materials (webinars, powerpoints, videos, online courses, podcasts, etc.) offering the possibility to filter searches according to target group, sector, category, language or training formats. To improve our database, please fill in the form [here](#).



DIGITAL LIBRARY

- The EuFoodD-STA [Brokerage System](#) is a contact base for graduates and the food industry. It includes two databases: (1) a **job offers database** with all types of job opportunities in the food sector, and (2) a **job applications database** where skilled graduates can present their expertise and availability to the food sector. We continuously update our brokerage system with new job offers from all over Europe! Online templates to submit a [new job offer](#) and/or a [new job application](#) are available and waiting for your contributions!



- The EuFoodD-STA [Mobility System](#) is a platform for students and food industry/university staff, acting as a contact base to inform and facilitate the exchange of students and staff between food industry and universities (internships, short term scientific missions (STSM)) in Europe. An online template to create a new [mobility offer](#) is available and ready for your submission!
- The [Expert database](#) can be used to search for expertise within a specific area. To improve the database, we would be very happy if you could set up your own expert profile in the Experts Database.



EXPERTS DATABASE

We thank you in advance for your kind participation, and if any questions, please contact Line Friis Lindner (line.lindner@boku.ac.at) or Francisco Javier Casado (ficasado@uni-hohenheim.de).

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NEW PROJECTS WHERE IFA IS PARTNER

Besides [SEA-ABT](#), the **South East Asia Academy for Beverage Technology**, with hubs in Thailand and in the EU, IFA is partner in the following projects, which were recently approved:

ASKFOOD (ALLIANCE FOR SKILLS AND KNOWLEDGE TO WIDEN FOOD SECTOR-RELATED OPEN INNOVATION, OPTIMIZATION AND DEVELOPMENT)

A new Erasmus+ Knowledge alliance project to innovate and develop new industry-academia interactions in training and education has been approved by EACEA. Coordinated by the University of Teramo, ASKFOOD will start 1st January 2018 and end 31st December 2020 and includes as partners Universities (BOKU, AT; University of Hohenheim, DE; Cyprus Technical University, CY; University of Zagreb, HR; Wageningen University, NL); professional organizations in research and project management (Cassiopea, IT; LVA, AT), food industry associations Federalimentare, IT; FoodDrinkEurope, BE; SEVT,GR) and the ISEKI-Food Association (AT).

The ASKFOOD project will focus the overall ensemble of economic sectors that depend on and influence the evolution of the food industry, putting together different actors, sectors and points of view in order to:

- implement an interactive platform and dynamic networking for multisector knowledge sharing and co-creation
- facilitate early discovery and anticipate trends and related emerging skills
- unzip innovation and take off the straitjacket of consolidated training models, by launching disruptive, learner-centered and cross-industry training schemes, in connection with other knowledge alliances and EU-supported initiatives
- set up common tools and organizational frames that will guarantee the sustainability of the network and of the project activities in the long term.

NEXTFOOD (EDUCATING THE NEXT GENERATION OF PROFESSIONALS IN THE AGRIFOOD SYSTEM)

NEXTFOOD, a 4-year Project starting in 2018, funded under the H2020 scheme Rural Renaissance - Fostering innovation and business opportunities, is coordinated by the Swedish University of Agricultural Sciences and will drive the crucial transition to more sustainable and competitive agrifood and forestry systems development by designing and implementing education and training systems to prepare budding or already practicing professionals with competencies to push the green shift in our rapidly changing society.

NEXTFOOD will challenge the linear view of knowledge transfer as a topdown process from research to advice and practice and instead support the transition to more learner-centered participatory action based and action oriented education and learning in agrifood and forestry systems in several pioneering case studies covering agrifood and forestry systems in Europe, Asia and Africa. Farmers solve real challenges related to sustainability together with researchers, students and other relevant stakeholders while developing both green technical skills and soft collaborative competencies.

NEXTFOOD will assure quality in research and education by creating a peer review system for evaluation of practice oriented research outputs focusing on sustainability and practical usefulness. In addition we will develop an international accreditation framework for education and training in fields relevant to sustainable agrifood and forestry systems.

An innovative action research process will guide the NEXTFOOD project's development in a cyclical manner ensuring that the research process and actual case studies are ever improving. This will exemplify how practice oriented research can be instrumental to achieve better collaboration between university and society more innovation in the agrifood and forestry systems sector and a progressive agrifood community ready to tackle complex sustainability challenges of the 21st century.

SMARTCHAIN (TOWARDS INNOVATION-DRIVEN AND SMART SOLUTIONS IN SHORT FOOD SUPPLY CHAINS)

SMARTCHAIN, a 3-year Project, starting in 2018, funded under the H2020 Research and Innovation scheme is coordinated by the University of Hohenheim (DE) with 43 partners from 11 European countries including key stakeholders from the domain of short food supply chain as actors in the project.

The main objective is to foster and accelerate the shift towards collaborative short food supply chains and, through concrete actions and recommendations, to introduce new robust business models and innovative practical solutions that enhance the competitiveness and sustainability of the European agri-food system.

Using bottom-up, demand-driven research, the SMARTCHAIN consortium will

- perform a multi-perspective analysis of 18 case studies of short food supply chains in terms of technological, regulatory, social, economic and environmental factors,
- assess the linkages and interactions among all stakeholders involved in short food supply chains
- identify the key parameters that influence sustainable food production and rural development among different regions in Europe.

The project aims to establish 9 national communities of short food supply chains (Innovation and Collaboration Hubs) in different partner countries (France, Germany, Greece, Hungary, Italy, Netherlands, Serbia, Spain and Switzerland) and a virtual innovation hub in order to facilitate stakeholder engagement, bringing farmers and consumers together in a trustenhancing environment enabling them to generate demand-driven innovations. Combination of scientific and practical knowledge and the use of innovation workshops will enable the development of practical innovative solutions as well as the promotion of a framework for different forms of collaborative short food supply chains in urban and rural areas. SMARTCHAIN will generate concrete actions for knowledge transfer, through the organisation of multi-stakeholder workshops and training activities for farmers and short food supply chain entrepreneurs.

POSTHARVEST (BEST INNOVATIVE APPROACH TO MINIMIZE POST HARVEST LOSSES WITHIN FOOD CHAIN FOR VET)

POSTHARVEST, a 2-year Project, started in 2017, funded under the ERASMUS+ Strategic Partnership scheme is coordinated by the CENTRAL RESEARCH INSTITUTE OF FOOD AND FEED CONTROL (TR) and will bring an innovative approach to VET in post harvest sectors by developing new tools for improving key competences of target groups; farmers, transporters, producers, professional groups working in the post harvest of fruits and vegetables, employees/workers, retailers, decision-makers in public administrations.

The Project will develop an educational package that meets the requirements of vocational education in the field of post harvest sectors to reduce post harvest losses and improve the quality, safety and marketability of selected horticultural products.

Furthermore, VET business partnerships aimed at promoting work-based learning and at increasing awareness of target group by using the latest inclusive techniques will be developed and new innovative training materials from a wide range of disciplines associated with the prevention of food losses (methodologies, tools and practices) will be created.

Additionally, digital tools to enable learning for individuals who can't study in a classroom will be utilized. The main focus is implementing sustainable development in the sector via vocational education and training.

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NEWS ABOUT EDUCATION & TRAINING

SEA-ABT: BEVERAGE-4-US – INTERNATIONAL STUDENT COMPETITION GAME



The South East Asia Academy of Beverage Technology (SEA-ABT) opens a call for an international Students competition in which teams of 3 students (from different universities or one university) compete to find the best solutions for product or ingredient development by creating **“Healthy beverage from waste utilization of food”** for one specific product – and/or ingredient.

We are looking for teams of students in Food Science and Technology and Food-related study programs that will work on a project focused on the identification, design and development of solutions and ideas relevant for the beverage industry with the specific action to improve and innovate of beverage technology as well as quality and safety of foods.

WHY:

- Each team of students will work on a real, food industry-based problem and thereby they will improve specific knowledge and competences
- Students will also improve and enhance cooperation, and awareness of the importance and benefits of team working in a competitive environment
- The evaluation of the project will be carried out by food industry and/or food associations who, in collaboration with academics, will evaluate the projects based on the best professional abilities in problem-solving and team working
- A virtual environment for sharing knowledge and improvement of skills between students and teachers at European and international levels will be created

WHO: the project is addressed to teams made of **Bachelor students** in food science and technology and any other food-related study program. An academic teacher/lecturer could/would be involved as tutor. See more details in the Instructions box.

AWARD:

- Each team and student will receive a certificate of participation in the **Beverage-4-Us-competition program**
- The winning team will receive the corresponding certificate as winners. In addition, the students of the winning team will receive:
 - An award of 15.000 Baht/team for the winner, 10.000 Baht/team for the first runner up and 5,000 Bath/team for the second runner up
 - Free entrance to the 20th Food Innovation ASIA Conference, (FIAC2018) on June 14-16, 2018 for all winning (no 1-3) team members.

DEADLINES:

- **15th December 2017 till 15^h January 2018:** registration of the teams by filling in the “[Online Registration Form](#)”
- **31st January 2018:** acceptance of the teams and approval of the project topics
- **5th February 2018:** competition instruction and justification
- **February – March 2018:** online workshop and webinar to increase skill development (4 times)
- **30th April 2018:** submission of the project presentation and report
- **15th May 2018:** final presentation of all the projects at **Beverage-4-Us**
- **30th May 2018:** virtual workshop the results of the teams in the presence of industry and multiplayer representatives and nomination of the best 1st, 2nd, 3rd **Beverage-4-Us team**

Scientific organizing team: Sasitorn Tongchitpakdee, Chaleeda Borompichaichartkul, Gerhard Schleining, Paola Pittia, Guest from Industry (1), FOSTAT (1)

For more info about the competition, contact: Sasitorn Tongchitpakdee (sasitorn.ch@ku.ac.th)

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European Food-STA

BOKU

STAMAG

ISEKI Food Association

ICC

Erasmus+
554312-EPP-1-2014-1-AT-EPPKA2-KA

“Hands-on Training on Baking Technology”

CPD certified Workshop, Vienna, 21-23 November 2017



Food-Studies & Training Alliance

<https://www.food-sta.eu>

FOOD-STA: SUCCESSFUL TRAINING ON BAKING TECHNOLOGY CPD CERTIFIED WORKSHOP

by **Alfred Mar**, President ICC AUSTRIA

Within the [Food-STA project](#), [BOKU](#) (University of Natural Resources and Life Sciences Vienna), **ISEKI-Food Association** and [ICC](#) (International Association for Cereal Science and Technology) organised a tailor-made workshop “**Hands-on training on baking technology**” for a limited number of people who are teaching cereal technology. The aim of the 2½-day workshop was to raise awareness of university lecturers on what is practically happening in the industry, in order to give students the necessary information and to involve industry in training the teachers. The workshop was carried out at the bakery labs of [STAMAG GmbH](#), an international operating enterprise in the fields of malt and baking ingredients and certified by the **ISEKI-Food Association** according to the [EQAS-Food Certificate scheme](#) as a European Qualifications Framework level 4 course.



The workshop started with a half day theoretical introduction at BOKU. The trainer was Alfred Mar, who has worked for many years in the bread industry and as a lecturer in cereal technology at BOKU. He gave four lessons on the theoretical aspect and, in the following two days, guided hands-on training in the bakery labs of Stamag. At Stamag, the seminar was supported by the

quality and product development management and three master bakers in the three scopes: bread and rolls, fine bakery ware and confectionary. Many thanks to Stamag in the name of the organisers and the trainer.



Under the guidance of the Dipl.Ing. Alfred Mar, professional bakers of the STAMAG team for product development demonstrated various effects of composition, processing parameters and equipment on the quality of selected products. The participants, from Austria, Estonia, France, Germany, Greece, Latvia and Portugal, had hands-on experience during the process and then sensorically analysed the products and discussed the resulting effects together with the experts.





The participants, university teachers and researchers in the fields of cereal and baking technology, from Austria, France, Germany, Estonia, Lithuania and Portugal, got involved with the training in an active and ambitious way. Theoretical introduction and practical experience motivated many intensive discussions. The demonstration of manual and partly-mechanical making of traditional Austrian baked goods, such as rye-mixed bread, “Kaiser-rolls” and braided “Zopf” as well as the



manufacturing of worldwide consumed products consumed worldwide, such as croissants and muffins was the aim of the hands-on training. Up to date methods, such as deep-freezing and in-store baking were important issues of the practical part of the seminar.

The participants participated in the trials and production of the baked product-samples and, at least, were challenged in systematic sensory evaluations. At the end of the seminar the participants proved the achieved know-how in a multiple-choice test, which was managed brilliantly by all of them.

The very positive feed-back of the participants motivates us for continuation of this new seminar format. Proposed issues are e.g. whole-grain, gluten-free and alternative ingredients (grains other than wheat and rye) and pseudocereals.



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INTERNATIONAL MASTERPROGRAMMES

**SAFETY IN THE
FOOD CHAIN**

Euroleague
FOR LIFE SCIENCES



The international Master programm "[Safety in the Food Chain](#)" (SIFC) is offered by the University of Natural Resources and Life Sciences Vienna, Austria concerning all areas of food safety. It offers a high level study course by combining all the existing expertise of European universities. The contents of the curriculum are focused on the whole spectrum of the food chain (regarding supply and production).

This study programme especially targets students who hold a BSc degree in „Food Science and Biotechnology“. Based on their fundamental knowledge in the fields of food science, natural and engineering science, students will gain special knowledge as well as practical skills in the area of food safety, risk identification, risk assessment, and risk communication. Food and feed related issues will be combined in a complementary way. It is mandatory to spend 1 semester abroad, supported by ERASMUS grants in Copenhagen, Wageningen, Hohenheim or Prague.

Packaging Technology and Sustainability

This international Masterprogramme "[Packaging Technology and Sustainability](#)" will start in October 2018 at FH Campus Wien. It is the first part-time master degree program in the DACH region that deals with the interdisciplinary subject of packaging technology. This scientific technical degree program with economic elements is held in English. The students deepen their knowledge in the fields of packaging technology, sustainability, management and science and research. With advanced competencies in communication, research and project management, they are prepared for a leadership position in the packaging industry.

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NEWS ABOUT IFA SUPPORTED EVENTS



XXX JUBILIEE CONFERENCE ON PROCESSING AND ENERGY IN AGRICULTURE (PTEP 2018) 15-20 APRIL 2018, BRZECE, SERBIA

The National Society of Processing and Energy in Agriculture and Faculty of Agriculture, University of Novi Sad are delighted to invite you to attend the **PTEP 2018**, which will be held 15-20 April 2018 in Brzeće, Serbia.

Conference topics:

- Advances in postharvesting technologies of agricultural products;
- Energy efficiency and renewable energy sources;
- Advances in seed processing technologies;
- Novel food technologies;
- Sustainability of food technology (engineering, economy, quality, energy, social aspects, hygiene, integral and organic production...);
- Technical and technological aspects of feed safety;
- Advances in food technologies and aspects of food and feed chain quality;
- Physical properties of biomaterials and food;
- Trends of development in agriculture;
- Management and process control and
- Heating and air conditions.
-

Abstracts should be submitted before **20 January 2018**.

Please visit: <http://www.ptep.org.rs/Sajt%20engleski/skupovien.html>

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Co-funded by the
Erasmus+ Programme
of the European Union



**THE FIRST INTERNATIONAL CONFERENCE ON
“INNOVATIONS IN FOOD INGREDIENTS AND FOOD SAFETY (IFIFS)”
12-14 SEPTEMBER 2018, BANGKOK, THAILAND**

The theme of the International Conference is **“Innovations in Food Ingredients and Food Safety”** (IFIFS)-2018. The aim of this International Conference is to focus on timely and trending topics that will address the opportunities and challenges in the emerging innovative technology for sustainable and safer production of food and beverages. Therefore, this International Conference aims to bring researchers, industries and policy developers to the same platform to discuss challenges, trends and innovative approaches for safer and sustainable food and beverage production.

The IFIFS-2018 will focus, but not limited to, the following themes:

- Innovative Food Ingredients and Food Quality
- Traditional Foods and Beverage
- Functional Foods, Functional Beverages and Nutraceuticals
- Food Safety and Risk Assessment Analysis in Food Production and Food Supply Chain Systems
- Emerging Trends in Traceability Techniques in Food Systems
- Emerging Trends and Public Health Concerns of Use of Chemicals (Antibacterial compounds, pesticides, steroids etc) in Food Systems
- Medical Foods
- Exploration and Biotransformations of Bioresources for High Value Food Ingredients
- Application of Biotechnology and Nanotechnology in Sustainable and Safer Food Production
- Food Process Engineering and Non-thermal Food Processing Technologies
- Reduce Food Loss and Postharvest Technology and Management
- Smart Food and Beverage Packaging Systems

Conference Chairs:

Dr. Anil Kumar Anal
Asian Institute of Technology (AIT)

&

Dr. Gerhard Schleining
ISEKI-FOOD Association (IFA)

Website, online registration and abstract submission will be available soon
at <http://ififs2018.meetinghand.com/>

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EVENT LIST - UPCOMING FOOD RELATED EVENTS

January 2018

NEW! 10-12 January 2018

V INTERNATIONAL CONFERENCE ON FOODOMICS

More information: <http://foodomics.eu/>

University of Bologna, Cesena, Italy

NEW! 22-24 January 2018

CONSOLFOOD 2018

More information: <http://www.consolfood.org/>

Universidade do Algarve, Faro, Portugal

February 2018

NEW! 15-18 February 2018

1st International Conference of the Egyptian Society for Food Safety

More information:

<https://www.facebook.com/%D8%A7%D9%84%D8%AC%D9%85%D8%B9%D9%8A%D8%A9-%D8%A7%D9%84%D9%85%D8%B5%D8%B1%D9%8A%D8%A9-%D9%84%D8%B3%D9%84%D8%A7%D9%85%D8%A9-%D8%A7%D9%84%D8%BA%D8%B0%D8%A7%D8%A1-519858151524257/?ref=settings>

Sharm El-Sheikh, Egypt

March 2018

11-14 March 2018

4th ICC Latin American Cereals Conference

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

Hilton Hotel, Mexico City, Mexico

12-14 March 2018

10th World Forum conference on Mycotoxins

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

Amsterdam, Netherlands

14-17 March 2018

13th International Gluten Workshop

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

Hilton Hotel, Mexico City, Mexico

NEW! 16 March 2018**Functional Foods – EU Legal & Regulatory Framework Applied in Practice**

More information: <http://www.consolfood.org/>

Amsterdam, Netherlands

20-23 March 2018**Anuga Food Tec**

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

Koelnmesse, Cologne, Germany

April 2018**NEW! 03-06 April 2018****Graduate School VLAG course: Sensory Perception & Food Preference**

More information: <https://www.vlaggraduateschool.nl/en/courses/course/sens18.htm>

Amsterdam, Netherlands

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

09-11 April 2018**2nd International Conference: Food Allergy Forum**

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

Hotel Casa Amsterdam, Amsterdam, Netherlands

NEW! 15-20 April 2018**PTEP 2018 - XXX Jubilee Conference - Processing and Energy in Agriculture**

More information: <https://www.iseki-food.net/event/6087> <http://www.agriconference.info/>

Junior Hotel, Brzece, Serbia

NEW! 16 April 2018**Food Law in Asia**

More information: <http://www.lexxion.de/en/verlagsprogramm-konferenzen/food-law/food-law-in-asia.html>

Hotel Victoria Roma, Rome, Italy

NEW! 17 April 2018**Food Law in the US**

More information: <http://www.lexxion.de/en/verlagsprogramm-konferenzen/food-law/food-law-in-us.html>

Hotel Victoria Roma, Rome, Italy

25-28 April 2018

World Mill Tech 2018

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

Congress Center Büyükçekmece, Istanbul, Turkey

May 2018

NEW! 03-04 May 2018

6th Food Safety Congress

More information: <http://www.foodsafetycongress.org/>

Grand Cevahir Hotel Convention Center, Istanbul, Turkey

NEW! 13-15 May 2018

3rd Asian Sensory and Consumer Research Symposium (SenseAsia 2018)

More information: <https://www.elsevier.com/events/conferences/senseasia>

Renaissance Kuala Lumpur Hotel, Kuala Lumpur, Malaysia

NEW! 14-15 May 2018

3rd International EPNOE Junior Scientists Meeting

More information: <https://3rd-epnoe-jun.sciencesconf.org/>

University of Maribor, Maribor, Slovenia

June 2018

3-6 June 2018

3rd Food Structure and Functionality Forum Symposium

More information: tba

Montreal, Canada

NEW! 04-06 June 2018

7th International Dietary Fibre Conference

More information: <http://www.dietaryfibre.org/en/>

De Doelen, Rotterdam, Netherlands

NEW! 25-27 June 2018

International Conference on Food Processing and Technology

More information: <http://www.meetingsint.com/conferences/foodtechnology>

Toronto, Canada

July 2018

NEW! 03-05 July 2018

5th International ISEKI_Food Conference

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

University of Hohenheim, Stuttgart, Germany

September 2018

2-5 September 2018

8th European Conference on Sensory and Consumer Research

More information: <http://www.eurosense.elsevier.com/>

Centro Congressi VeronaFiere, Verona, Italy

NEW! 09-14 September 2018

14th Conference of Food Engineering (CoFE 2018)

More information: <https://www.iseki-food.net/event/6068>

Minneapolis, United States

NEW! 17-18 September 2018

6th Asia Pacific Congress on Chemical and Biochemical Engineering

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

Harbour Plaza Resort City, Hongkong, China

NEW! 20-22 September 2018

3rd "Food Structure Design"

More information: <http://fsd2018.unideb.hu/>

University of Debrecen, Debrecen, Hungary

October 2018

10-12 October 2018

3rd International Congress on Food Technology

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

Haci Bektas Veli Nevsehir University, Cappadocia, Turkey

23-27 October 2018

19th IUFoST World Food Science and Technology Congress

More information: <https://www.iufost2018.com/index.php>

CIDCO Exhibition Centre, Mumbai, India

NEW! 25-26 October 2018**3rd International Conference and Exhibition on Food Technology and Probiotics**More information: <http://scientificfederation.com/food-technology-probiotics-2018/index.php>

Prague, Czech Republic

November 2018**NEW! 06-08 November 2018****3rd International Conference and Exhibition on Food Technology and Probiotics**More information: <http://www.fffostconference.com/>

Nantes, France

NEW! 12-14 September 2018**First International Conference on Innovations and Food Safety (IFIFS 2018)**

More information: tba

Bangkok, Thailand

BACK TO TOP**ISEKI-Food Association**

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