



NEWSLETTER ISSUE 26

July 2018



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EDITORIAL

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



...here back with another issue of the ISEKI-Food newsletter! We postponed June's planned issue up to now as all of us were too busy with the organisation of the 5th Int. ISEKI_Food Conference (3-5 July), held in Stuttgart, Germany in collaboration with the University of Hohenheim. In an inspiring environment, over 320 participants, including scientists, educators, students and industry representatives, from 44 countries all over the world, actively participated with around 350 abstracts that were presented in 101 oral presentations, 37 flash-oral presentations and 154 posters.

Under the leading topic "*The Food System Approach: new challenges for Education, Research and Industry*", three main sessions focused on "Education-Towards an Innovative ecosystem for Food Studies"; "Research and Innovation across boundaries" and "Bridges for the Food System approach-The Industry as Key player" were organised with the aim to promote constructive dialogue and collaboration as well as to present and disseminate the results of the activities developed by the ISEKI_Food network projects and Association.

I would like to take the opportunity of this editorial to thank all our invited speakers, Jochen Weiss, Hanns-Christoph Eiden, Joachim Kreysa, Amar Mohanty, Lokesh Joshi, Arno Meerman, Marco Dalla Rosa, Atze Jan van der Goot and Andreas Kuckertz, who opened the conference and the various sessions with valuable contributions, highly appreciated by the participants.

Thanks to the fruitful collaboration with IFT and Elsevier, a Special ISEKI-Food & IFT Session with the title "*The future of food & food processing*" and the Elsevier seminar on "*Plagiarism and other publishing ethics issue*" given by Rupal Malde were organised, respectively.

A series of other events complemented the 5th ISEKI_Food conference and in particular, the 3rd International PhD workshop "*Academia meets Industry*" that hosted two keynote speakers, Petros Taoukis and Myriam Loeffler and 16 presentations. Moreover, a series of pre- and post- conference workshops were organised in collaboration with ISEKI-Food Association (Food Waste Recovery workshop, Special Interest Group) and other organisations like EIT-Food, Strategic Network on Bioeconomy- BECY, Global Harmonisation Initiative- GHI, Organic Food Systems, MyPack H2020 project and the EU Projects SciShops and SEA-ABT. Members of the IFA-SIGs (Special Interest Groups) met to get information on and to discuss potential proposals for upcoming ERSAMUS+ and H2020 calls.

The University of Hohenheim was a great location for this conference, very close to the Hohenheim Castle and its outstanding Botanical Garden, in a very inspiring environment. We were also proud of the inclusion of our conference in the 200 Years celebration of the University of Hohenheim and of having, thus, contributed to the intense celebrative programme of the anniversary.

Many thanks go to all the participants, sponsors and endorsers, but a special one is for the University of Hohenheim students and collaborators teams, all members of the Organising committee and chairs (Susanne Braun and Gerhard Schleining), all Scientific Committee members and my co-chair Cristina L. M. Silva and, finally, to the conference Secretariat under the coordination of Anita Habershuber and Foteini Chrysanthopoulou.

...the 6th edition of the ISEKI_Food Conferences has already been planned and will be held in 2020! Soon the news about the location and the local organizer which are still under definition, but, as always, it will be in an interesting and inspiring place and a collaborative environment!

Enjoy reading our Newsletter... plenty of interesting news!

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NEWS FROM ISEKI-FOOD ASSOCIATION (IFA)

ISEKI_Food 2018: A remarkable Scientific Conference – Poster awards

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



The **ISEKI-Food Association** in cooperation with the **University of Hohenheim** (UHOH) organised the **5th International ISEKI_Food Conference** from 3 to 5 July 2018 in Stuttgart, Germany, including two very successful pre-conference events: the “**2nd Workshop on Food Waste Recovery & Open Innovation**” and the “**3rd International ISEKI-Food PhD Workshop: Industry meets Academia – Advances in food processing, food security, and bioeconomy through research**”.

Selected pictures will be available soon at:

https://www.dropbox.com/sh/wyrmgx6bf naw54m/AAAgSAWEu3SlhVF_prUjWI9xa?dl=0

Over 350 abstracts were submitted and 320 participants from 44 countries all over the world attended the event to listen to more than 138 oral and flash oral presentations and visit the poster session with 154 poster presentations.

Thanks to the collaboration with sponsoring organisations, a series of awards were attributed to the best posters in this edition of the ISEKI-Food Conference. The collaboration with Wiley, Elsevier, Foods and ISEKI-Food Association allowed to attribute overall **7 awards** to poster and flash oral presentations with respect to the high-scientific quality and to the relevance for the conference topics. All the posters and flash presentations were evaluated for innovation, scientific relevance and quality of presentation by a team of evaluators, members of the Scientific Committee of the ISEKI-Food Conference lead by Prof. Elisabeth Dumoulin and Prof. Marco Dalla Rosa.

The competition was high due to the very good quality of the posters, but finally the following posters and authors have been awarded:



1 Wiley poster award

- *Non-conventional shapes of strawberry for fruit preparations: consumer preferences and effect of enzymatic treatment on integrity and firmness*, presented by **M. Helena Gomes** (co-authors: Luísa P. M. B. Teixeira, Susana M. P. Carvalho)

3 ELSEVIER poster awards

- *Application of coffee and wine by-product extracts as novel ingredients in sustainable functional yogurts*, presented by **Maite Iriondo De Hond** (co-authors: Alba Martin, Eugenio Miguel, M Dolores Del Castillo)
- *Chocolate nanoparticles as delivery system for bioactive compounds*, presented by **Hanna Salminen** (co-authors: Anna-Sophie Stübler, Jochen Weiss)
- *Chemical and physico-chemical properties of dried organic strawberries enriched with bilberry juice*, presented by **Urszula Tylewicz** (co-authors: Cinzia Mannozi, Santina Romani, Pietro Rocculi, Marco Dalla Rosa)

2 ISEKI-Food Association poster awards (on topics related on education)

- *SUIT4FOOD: an ERASMUS+ educational strategic partnership in sustainable intervention technologies for controlling food safety and stability*, presented by **Vasileios Valdramidis** (co-authors: Petros Taoukis, Oliver Schlüter, Vasilis Voumvourakis, Ana Allende, Huub Lelieveld, Christian Theel, Epameinondas Xanthakis, Nevena Hristozova, Edward Duca)
- *Why design thinking is a powerful tool for food innovation? – Meat analogues case study*, presented by **Yhosemar Mendez** (co-author: Henry Jäger)

1 Foods-Journal poster award

- *Cassava (*Manihot esculenta* Crantz) flour - classification, application and quality attributes as a function of processing variables*, presented by **Elohor Udoro** and **Tonna Anyasi**

Endorsing organisations, sponsors and exhibitors



ISEKI-Food Academy awards 2018

by **Cristina Silva**, ISEKI-Food Association, Catholic University of Portugal – Porto

The **ISEKI-Food Academy** is an internal body of IFA (ISEKI-Food Association) created to recognize outstanding achievements of scientific and technical expertise.

The ISEKI-Food Academy is proud to announce the 5 outstanding food scientists and technologists nominated as fellows of the IFA-Academy in 2018 (in alphabetical order):



- **Ferruh Erdogan**, Department of Food Engineering, Ankara University, TURKEY



- **Anna McElhatton**, Department of Food Sciences and Nutrition, Faculty of Health Sciences, University of Malta, MALTA



- **Peter Mitchell**, Biomedical Sciences School, Ulster University, UK



- **Winfried Ruß**, University of Applied Sciences Weihenstephan-Triesdorf, GERMANY



- **Tanaboon Sajjaanantakul**, Department of Food Science and Technology, Faculty of Agro-industry, Kasetsart University, THAILAND

The objectives of the ISEKI-Food Academy are:

- recognize and identify individuals with high reputation, especially from the ISEKI_Food Network for their outstanding contributions to the integration of Food Science and Engineering Knowledge into the Food Chain,
- promote international integration and Exchange of information, also from other sciences of importance for the ISEKI_Food Network,
- provide recognition to individuals who have supported international education and training in the field of Food Science and Engineering Knowledge,
- promote scientific endeavor and encourage communication, discussion and interaction with similar groups,
- identify individuals for their highly distinguished PhD studies



Nominations are made by Coordinators of ISEKI-Food Association (IFA) Working Groups, ISEKI-Food Academy members and other recognised entities and are approved by the IFA Board.

International Journal of Food Studies enters the international metrics of scientific journals

by **Cristina Silva**, ISEKI-Food Association, Catholic University of Portugal – Porto



International Journal of Food Studies
Official Journal of the ISEKI_Food Association



The **International Journal of Food Studies**, created in 2012, has been publishing, annually, 20 scientific articles, distributed over 2 issues. In 2013 the indexing to Scopus was requested, which was accepted in 2016, representing the international recognition of the journal and its author's quality articles by one of the largest abstract and citation database of peer-reviewed literature, property of the well-known Elsevier. In total, since 2013, there are already 100 published articles that are indexed and available in Scopus.

Based on citations acquired since 2016, the **International Journal of Food Studies** officially enters the fourth "quartile" of the scientific journals international metrics, being its current impact factor of 0.30.

We would like to invite all those interested in the food sector to visit the website of the journal (<http://www.iseki-food-ejournal.com/>) and to enjoy its new design and also to take advantage of the last published issue, now available in a single pdf file with all the articles of the 13th issue.

NEWS FROM IFA INSTITUTIONAL MEMBERS

Tallinn University of Technology

by **Katrin Laos**, Tallinn University of Technology, new IFA National Representative of Estonia

Division of Food Technology, Tallinn University of Technology

Tallinn University of Technology (TTÜ) is the only technological university in Estonia and the lead academic establishment in engineering, business and public management. The university has around 12,000 students, 1300 of whom are foreign students. Lectures are held in Estonian, English and Russian. The uniqueness of TTÜ lies in the synergy of technical-, nature-, exact-, social- and health sciences which helps in the birth of new ideas. Teaching is based on internationally recognized scientific work and TTÜ graduates are highly valued on the job market.



The institution is organised across 16 different faculties, institutes and colleges, with over 2,000 members of staff, including around 120 international academic staff.

Food Technology is a division in the Chemistry and Biotechnology Department at the Tallinn University of Technology that serves as a primary source of higher education, fundamental and applied research and public service in the field of food science and technology. The University has 60 years expertise in the field.



Division expertise covers all main items related to food and nutrition: food biotechnology including microbiology, food physics, food instrumental and sensory analysis, safety and nutrition, that all relays on strong scientific physical, chemical and bioengineering background.

Division offer comprehensive undergraduate and graduate programs that prepare students for leadership positions in the food industry, research institutions, academia, and government. More than 2000 students have graduated with food science degrees from the Tallinn University of Technology that have achieved successful professional careers throughout the world.

Division of Food Technology effectively advance knowledge and technologies through a variety of research projects that are funded through state and industry sources. The activities the food research group cover the studies of food biotechnology and systems biology; flavour and aroma; food stability and quality; nutrition and digestion; the food production and nutrition network.

More information at: <https://ttu.ee/en/>

Perrotis College of Agriculture, Environment and Life Sciences

by *Kyriaki Zinoviadou, Perrotis College Thessaloniki, new Institutional member*



Perrotis College of Agriculture, Environment and Life Sciences – a unique educational institution linked to the American Farm School (Thessaloniki, Greece) – offers practical, theoretical, scientific and technical knowledge in agriculture, the environment and life sciences and educates leaders for sustainable development worldwide. The English language curriculum leading to Bachelor of Science (B.Sc.) and Master of Science (M.Sc.) degrees, prepares graduates for leading roles in life sciences, agro-business, food technology, agriculture, and preservation of natural resources. Perrotis College is a dynamic centre of higher learning aiming to be at the cutting edge of scholarship and applied research in some of the fastest growing global sectors. All degrees awarded by Perrotis College are validated by the Cardiff Metropolitan University, one of the most distinguished institutions of higher education in the United Kingdom. The College is also working towards accreditation by the New England Association of School and Colleges (NEASC).

The **Perrotis College Krinos Olive Centre** was established in 2013 to address the needs and promote the success of the olive and olive oil production sector in Greece. The Centre includes a small scale and a laboratory scale olive oil mill, storage and processing units, expertise on the sensory evaluation of olive oil and table olives as well as up to the state of the art analytical equipment.

The major in Food Science and Technology aims to provide a broad understanding of modern food industries. It combines theoretical studies and practical work, which may be applied in the modern industrial food environment. The modular structure of the major is designed to allow students to develop their individual career path according to the selections chosen while emphasising into New Product Development.

Students pursuing the **BSc (Hons) in Food Science and Technology** will be able among others to:

- Demonstrate knowledge of the chemical, physical and nutritional value of food.
- Discuss the principles of food preservation and packaging and relate their application to a range of food commodities.
- Describe microbiological principles in relation to safe food production and handling.
- Relate the nutritional value of foods to dietary requirements and discuss basic biochemical and physiological principles of importance in food and nutrition.
- Identify and evaluate the role of legislation in protecting the consumer in all aspects related to food, and the implementation of these.
- Critically evaluate contemporary approaches and technologies in the field of food sciences.
- Design and execute a research project in a relevant area.

FEDALCYTA and ISEKI-Food Association signed a memorandum of understanding

by **Luis Mayor**, IFA National Representative of Spain

The **Spanish Federation of Food Science and Technology Associations** (FEDALCYTA) and **ISEKI-Food Association** (IFA) signed a memorandum of understanding (MoU) on 14 April 2018.



This agreement defines the frame for future cooperation and serves as a guideline for both organizations to enhance their relationship.

In the words of Carmen de Vega, FEDALCYTA President: "The work carried out by ISEKI-Food Association as European network, its trajectory and organization are a source of inspiration for any Food Professional Association in Europe. This MoU will build a bridge of cooperation between both organizations and will reinforce the mission of FEDALCYTA in favour of food professionals, public administration and other

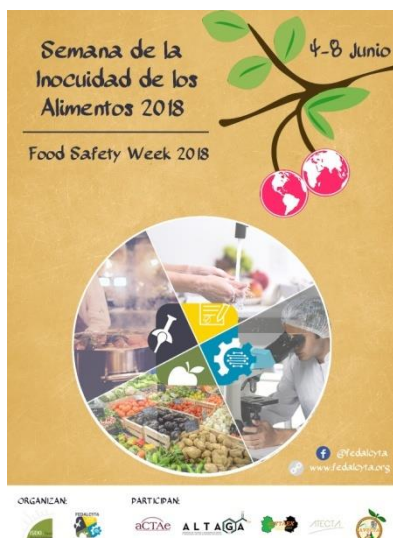
stakeholder of the food area in Spain".

For more information on FEDALCYTA please visit: <https://fedalcyta.org/wp/>

FEDALCYTA and ISEKI-Food Association organised the "Food Safety Week"

by **Luis Mayor**, IFA National Representative of Spain

The **Spanish Federation of Food Science and Technology Associations** (FEDALCYTA) and **ISEKI-Food Association** (IFA) co-organized the "**Food Safety Week**", a virtual event held 4-8th June 2018, in the context of the "World Safety Day" named 7th June by the Food and Agriculture Organization/World Health Organization (FAO/WHO).



The event aimed at disseminating knowledge from different Food Safety related areas: legislation, food policy, food control, microbiology, toxicology, food safety management, packaging, education and other. The programme, mainly in Spanish, was developed in 8 videoconferences through the **FEDALCYTA YouTube channel**.

In one of the sessions our Secretary General, Dr. Gerhard Schleining, presented **IFA**, its products and services as well as IFA's involvement in projects related to Food Safety.

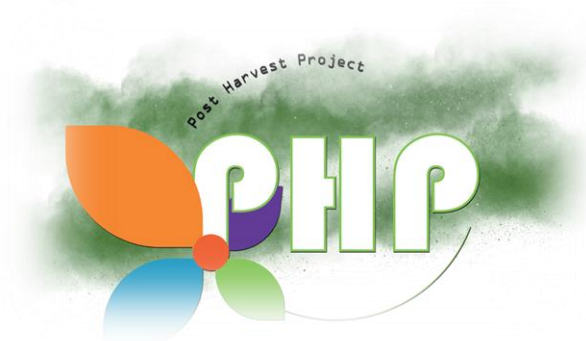
More than a thousand of Food Professionals have followed the Food Safety Week presentations. For those interested, the videoconferences can be accessed at:

<https://fedalcyta.org/wp/blog/>

NEWS ABOUT PROJECTS

POSTHARVEST Project: Best Innovative Approach to Minimize Post Harvest Losses within Food Chain for VET

by **Foteini Chrysanthopoulou**, ISEKI-Food Association



The **POSTHARVEST project** is a 2-year project (Agreement Number: 2017-1-TR01-KA202-045709) funded by the **Erasmus+ Programme** of the European Union under the Key Action KA2 – *Cooperation for innovation and the exchange of good practices*, particularly the KA202 – *Strategic Partnerships for vocational education and training*.

The project aims to bring an innovative approach to Vocational Education and Training (VET) in the post-harvest sectors of specific fruit (tomatoes, grapes, figs, cherries) by developing new tools for improving the skills and competences of the target groups (farmers, wholesalers, transporters, retailers, specialists, VET trainers, policy makers).

The first stage of the project has been already finalized, where research and various surveys have been performed assessing the food losses among the post-harvest sectors in the fruit and vegetable supply chain. The results showed that the post-harvest losses are significantly high, especially in developing countries, and that the factors affecting the quality and safety of the fruit can be diverse. The extended report of this output can be downloaded from the **project's website**.

Another aspect of the minimisation of food losses is the valorisation of the food waste. The POSTHARVEST project deals also with this issue, focusing mainly on the training of the food industry staff. The training material is currently under development, however, interesting videos of a short introduction to valorisation can be found on the project's **YouTube channel**.

For more information about the outputs of the project, please visit the project's website <http://www.postharvestproject.com/> or follow the project on the social media:

<https://www.facebook.com/postharvestproject>

<https://twitter.com/postharvestp>

<https://www.instagram.com/postharvestproject/>

Food Factory-4-Us – 2nd edition of the successful international student competition game

by **Line Friis Lindner**, BOKU Vienna, ISEKI-Food Association

With projects dealing with strategies and actions aimed at the enhancement of the shelf-life of foods, seven student teams participated in the second edition of the successful international student competition – Food Factory-4-Us –organised by the Erasmus+ project **FoodD-STa** in collaboration with the **ISEKI Food-Association** and the Italian Scientific Group on Food Packaging (**GSICA**) .

Since December 2017, student teams have been working on developing projects focussed on strategies and actions aimed at enhancing the shelf-life of foods and specifically welcoming projects dealing with formulation changes, innovative processing, bio preservation, use of innovative packaging as well as innovations in distribution and logistics. In parallel, a mid-term virtual meeting was organised as a check-point to discuss any project-related issues, and three complimentary online trainings were organised for the student teams on topics related to shelf-life and packaging and project management. At the final virtual workshop, held on 7 June 2018, all participating student teams presented their projects and an evaluation board, made of representatives of academia, industry and food associations selected the two winners.

For the best project dealing with innovative packaging, distribution and logistics to improve shelf-life, the award of EUR 500, sponsored by GSICA, was given to the team **IMAGINEERS** made of students from both **Lund University** and **Wageningen University** with the project *“Innovative solutions to extend shelf-life of button mushrooms”*.



The team **Smart Pastry** from **Odessa National Academy of Food Technology** (UK) was awarded with EUR 500, sponsored by the ISEKI Food-Association for the best project dealing with innovative process and formulation actions to enhance shelf-life and the project on *“Use of natural potential of non-typical species of wheat to extend the freshness of pastry”*.



The recording of the final virtual workshop and more information about the competition is available at:

<https://www.food-sta.eu/FoodFactory-4-Us-International-students-competition-game-edition2018>

With the overall aim to improve students' practical knowledge and abilities in solving real processing- and food industry-related problems, thereby improving their specific knowledge, skills and competences, the competition game is planned to run again in 2019 under the umbrella of the **ISEKI Food-Association** activities.

NextFOOD Project: Innovative Science & Education for Sustainable Agriculture

by **Line Friis Lindner**, BOKU Vienna, ISEKI-Food Association



1st May 2018, **NEXTFOOD** – a **Horizon2020** project (2018-2022) - was officially launched with the kick-off meeting in Malmö, Sweden, where also **ISEKI-Food Association** (IFA) as partner of the project was represented by Gerhard Schleining and Line Friis Lindner.

The **NextFood project** aims at reinvigorating European agriculture by bringing together university students, academics, field professionals, farmers and other stakeholders creating a community of action learning and research away from the usual linear, top-down, teaching approach towards a cyclical, participative, action-oriented system of learning. At the heart of the project lays ten pilot case studies that will offer insights into the dynamics of the age-old “experience versus abstraction” bipole.

IFA is responsible for one of these ten case studies and will develop a virtual competition game for agri-food professionals with the main aim for the competing teams to identify, design and develop solutions to real processing- and food industry-related problems thereby improving participants’ practical knowledge and soft/transversal skills. The specific topics of the case study, which will be running four times over the four-year duration of the project, will be defined in collaboration with the project partners. The first edition is scheduled to be running from September 2018 until February 2019.

With the main aim of the Nextfood project to foster cyclical, participative and action-oriented systems of learning, the competition game – set in a virtual international environment - will be supplemented by a series of complimentary trainings related to the topic of the competition, thereby enhancing participants’ practical knowledge of the topic, and related to skill development thereby supporting the development of soft/transversal /interdisciplinary skills.

The first call for team registration will open in September/October 2018 and will also be announced on the **IFA website** and through the eNews.

Currently, you can find more information about the project on:

<https://www.facebook.com/nextfoodinnovativescienceandeducation/>

NEWS ABOUT EDUCATION & TRAINING

“Hands-on Training on Baking Technology” in Vienna, Austria

by *Foteini Chrysanthopoulou*, ISEKI-Food Association

After the successful **workshop** on "Hands-on training on baking technology" on 21-23 November 2017, the **ISEKI-Food Association** in cooperation with the **University of Natural Resources and Life Sciences, Vienna** (BOKU), and the **STAMAG GmbH** will organise the next **EQAS-Food-certified Workshop** in **Vienna, Austria** on **07-09 November 2018**. This is an initiative of the **Food-STA centre** to involve industry in teaching, especially to train the teachers.

The training will be conducted in **English**. The theoretical part will take place half day at the **Department of Food Science and Technology** at BOKU and the practical part the next two days at the bakery laboratories of **STAMAG GmbH** in Vienna/Austria.

The aim of this 2½-day Workshop is to raise awareness of university lecturers on what is practically happening in the food industry, in order to provide students with the necessary knowledge and to involve industry in training the teachers.

The Workshop is certified by the **ISEKI-Food Association** according to the **EQAS-Food Certification scheme** as a European Qualifications Framework **level 4 course** and Certificates of Attendance/Completion will be provided to all the participants.

You will find more information and the detailed programme about the Workshop on <https://www.iseki-food.net/event/baking2018>



International Master in Food Sciences for Innovation and Authenticity, Free University of Bozen-Bolzano

by **Burg Mario**, Free University of Bozen-Bolzano

This two-year master programme provides students with sound knowledge of current and future challenges in food sciences, combining innovation and authenticity, and offering you the opportunity to interact closely with the food industry. The programme is a **joint initiative with the Universities of Parma and Udine**, known worldwide for their excellence in higher education in the field of food sciences.



The course aims at training professionals who are able to work confidently in areas of food sciences, such as technology, engineering, microbiology, chemistry and sustainability.

After the first year, you can choose among five different profiles:

- Applied Engineering and Genetics
- Food Quality and Management
- Nutrition Sciences
- Food Chemistry
- Food Packaging

During their master programme students have the opportunity to do an **exchange programme** with the **University College Cork**, Ireland and the **Technical University of Munich**, Germany, two global leaders in Food Sciences.

The application deadline is 18 July 2018!

More information on: http://bit.ly/food_sciences_unibz

GRADUATE SCHOOL: Managing Innovative Agricultural Production Systems “Holistic Approaches from Farm to Consumers”

by *Kyriaki Zinoviadou, Perrotis College Thessaloniki*

As an institution of higher education, **Perrotis College** provides degree programs that are both research based and practically oriented, and which respond to the public's social, economic and environmental concerns. As of fall 2017, Perrotis College offers Master of Science (M.Sc.) degrees in different areas, providing the next tier of educational



opportunities to College graduates from Greece and abroad. Students are offered a holistic learning experience through selected core courses, common for all degrees in the first semester, before moving on to focus on the specialization of their choice. This approach ensures students cover all areas of agriculture, while giving them the opportunity to obtain a strong understanding of the progress, developments, and challenges in all related fields. Instruction is conducted in English and the duration of studies is 1.5 to 2 years.

The **School of Graduate Studies** builds on the institution-wide philosophy and long history of quality education through theoretical and applied research, hands-on training and entrepreneurship, all combined with social responsibility. Perrotis College graduate students have the opportunity to take part in new and important fields of research currently under-represented in Greece and the region, setting Perrotis College apart from other educational institutions, and making it a significant centre for learning and research that will benefit industry and the community at large. Through the creation of new knowledge, the use of new technology and innovation, the graduate program is expected to address the challenges of the agro-food sector, including the need for more products, the decline of natural resources, and climate change, placing Perrotis College at the forefront of scholarship and academic excellence in some of the world's fastest growing sectors.

At the heart of the Perrotis College educational experience is the institution's **Learn By Doing philosophy**. At Perrotis College, students have access to state-of-the-art facilities, from the Seth Frank Hall of Graduate Studies Scientific Laboratories (featuring Transcriptomics, Proteomics, Metabolomics, Phenomics, Genomics, Bioinformatics and Food Structure labs) and the living laboratories that include the wider campus and Educational Farm. Furthermore, the new **Aliki Perroti Educational Center** is a cutting edge academic complex to serve students and faculty in their quest for excellence.

The College's academic offerings are enhanced through a network of student support services and a diverse community life, unique in Greece.

MSc in New Food Product & Business Development

Graduates of the **MSc in New Food Product & Business Development** program gain a comprehensive theoretical and practical knowledge within the integrated disciplines of Food Science and Technology. Additionally, they will develop the philosophy and teach among other principles an approach of attending to the needs of special groups of consumers.

For more information and applications, please visit: <http://www.perrotiscollege.edu.gr/school-of-graduate-studies/>



6th School on Pulsed Electric Field Applications in Food and Biotechnology

by **Marco Dalla Rosa**, University of Bologna



The **6th School on Pulsed Electric Field Applications in Food and Biotechnology** will be held in the University of Bologna (Campus of Food Science in Cesena) on **3 – 7 June 2019**, Cesena, Italy!

Pulsed electric field is a non-thermal technology, which leads to electroporation of the cell membrane by applying an external electric field to the cellular tissue placed between two electrodes. Electroporation of the cell membranes could promote reversible or irreversible pore formation and cell disintegration, depending on both the intensity of the electric field strength applied and the characteristics of the raw material. PEF processing offers several advantages i.e. to improve extraction process, to enhance mass transport phenomena and to inactivate enzymes and microorganisms.

Every year a school on PEF is established with the endorsement of the International society of Electroporation, on 2019, the 6th PEF School will be organized by the Department of Agricultural and Food Sciences and Interdepartmental Centre for Industrial Agrofood Research of University of Bologna.



The **aim of the PEF School** is to offer to students and PhD students, academic and industrial researchers an overview of knowledge and understanding of the basic principles involved in food processing and preservation by pulsed electric fields. Lectures will be performed by international experts on this technology. Moreover, this course will offer also the practical sessions and pilot plant demonstrations helpful to get a deeper insight into the PEF technology.

For more information you are welcome to contact Urszula Tylewicz by email at urszula.tylewicz@unibo.it. The website is coming soon...

NEWS ABOUT IFA-SUPPORTED EVENTS

ISEKI Session “Industry-Academia: Needs and Strategies for Joint Training Activities” in the 19th World Congress of Food Science and Technology (IUFoST 2018)

by *Foteini Chrysanthopoulou*, ISEKI-Food Association



The 19th World Congress of Food Science & Technology - IUFoST 2018 will be held in **Mumbai, India** in **October 23-27, 2018** to showcase the global developments in all the facets of Food Science and Technology through more than 60 parallel scientific sessions with the participation of more than 250 speakers with rich expertise in their respective areas of specialisation. For the student community and the young researchers, the Congress offers a great opportunity for scientific and technological interactions through poster presentations which would spread across 6 sessions.

ISEKI-Food Association is participating in this event with the 48th Scientific Session “**Industry-Academia: Needs and Strategies for Joint Training Activities**”. Knowledge, competencies and skills of employees in the food business are essential for the innovation capacity of enterprises in the food sector. Knowledge and needs are changing very fast. Therefore, there are increased efforts to facilitate collaboration between academia and industry in education and lifelong learning in order to enhance employability of graduates as future food professionals by tuning education and training and to provide the industry with persons with knowledge competences and skills according to present and future needs. However, there are many obstacles to a closer collaboration in training and education between industry/professional sector and universities.

The Session will include a series of presentations on needs and strategies to set, design and develop actions and tools to improve the interactions between universities and industry. The Chairs of this session will be Gerhard Schleining and Cristina L. M. Silva.

For more information about registration, programme and deadlines, please visit: <https://www.iufost2018.com/>



6th International Congress on Engineering, Environment and Materials in Processing Industry (EEM 2019)

by **Milan Vukić**, University of East Sarajevo



Following the success of the first five conferences, the 6th International Congress will continue to bring together leaders from industry and academia to exchange and share their experiences, present research results, explore collaborations and to spark new ideas, with the aim of developing new projects and exploiting new technology for sustainable applications.

The 6th International Congress on Engineering, Environment and Materials in Processing Industry, (EEM 2019) organised by the University of East Sarajevo, Faculty of Technology Zvornik will take place in **11-13 March 2019** in **Bosnia and Herzegovina**.

EEM2019 is aimed at a wide range of scientists, technologists, and professionals wishing to gain insight into innovations and breakthroughs in the processing industry. Attending the conference is an invaluable opportunity for laboratory managers and technicians, food safety and quality assurance/quality control managers, technical managers, industrial and water treatment operators, public administrators, and others interested in a broad range of topics in the processing industry.

This biannual Congress is gathering the representatives of universities and research institutes, but also food producers and distributors, to promote research, development, innovation, and education within food science and technology.

The deadline for papers is 31.12.2018!

More information on: <http://eem.tfzv.ues.rs.ba/>

EVENT LIST - UPCOMING FOOD RELATED EVENTS

July 2018

NEW! 18-20 July 2018

INTE 2018

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

Novotel Paris, Paris, France

August 2018

NEW! 06-08 August 2018

2nd International Conference on Food Science, Nutrition & Probiotics

More information: <https://www.cenetronline.org/conference/International-Conference-on-Food-Science-Nutrition-and-Probiotics>

Mercure Hotel Berlin Tempelhof, Berlin, Germany

NEW! 12-17 August 2018

One Health International Summer Course

More information: <http://healthsciences.ku.dk/education/summercourses/one-health/>

Technical University of Denmark, Copenhagen, Denmark

September 2018

02-05 September 2018

8th European Conference on Sensory and Consumer Research

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

Centro Congressi VeronaFiere, Verona, Italy

NEW! 06-08 September 2018

International Conference on Food Safety & Hygiene

More information: <http://foodsafety-hygiene.alliedacademies.com/>

Holiday Inn Edinburgh, Edinburgh, United Kingdom

09-14 September 2018

14th Conference of Food Engineering (CoFE 2018)

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

Minneapolis, United States

12-13 September 2018

1st international conference on innovations in food ingredients & food safety

More information: <https://ififs2018.meetinghand.com>

Bangkok, Thailand

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! 17-18 September 2018**Workshop: "Polysaccharides as Sweet Spot for Innovation"**

More information: <https://www.epnoe.eu/?q=activities/overview>
Leuven, Belgium

20-22 September 2018**3rd "Food Structure Design"**

More information: <http://fsd2018.unideb.hu/>
University of Debrecen, Debrecen, Hungary

NEW! 25-27 September 2018**IFT-EFFoST 2018 International Nonthermal Processing Workshop and Short course**

More information: <http://nonthermal.prodalricerche.com/>
Hilton Sorrento Palace Hotel, Sorrento-Salerno, Italy

NEW! 26-28 September 2018**2nd International Conference on Food Bioactives & Health**

More information: <http://www.itqb.unl.pt/fbhc2018>
Universidade NOVA de Lisboa, Lisbon, Portugal

NEW! 26-29 September 2018**SIEF 22nd International Ethnological Food Research Conference**

More information: <https://www.iseki-food.net/event/6109>
Pharae Palace Hotel, Kalamata, Greece

NEW! 27-29 September 2018**17th International Symposium "Prospects for the 3rd Millennium Agriculture"**

More information: <http://symposium2018.usamvcluj.ro/>
University of Agricultural Sciences and Veterinary Medicine, Cöluj-Napoca, Romania

October 2018**NEW! 02 October 2018****3rd Annual Food and Drink Engineering & Processing Summit**

More information: <http://www.foodengineeringexpo.com/>
Ricoh Arena, Coventry, United Kingdom

03-05 October 2018**9th International Congress of Food Technologists, Biotechnologists and Nutritionists**

More information: <http://www.pbn2018congress.com/>
Zagreb, Croatia

NEW! 08-10 October 2018**French Interpore Conference on Porous Media (JEMP 2018)**

More information: <https://jemp2018.sciencesconf.org/?forward-action=index&forward-controller=index&lang=en>
La Cité Nantes Event Center, Nantes, France

10-12 October 2018**3rd International Congress on Food Technology**

More information: <http://intfoodtechno2018.org/>
Haci Bektas Veli Nevsehir University, Cappadocia, Turkey

NEW! 15-16 October 2018**1st International Conference on Oil Bodies**

More information: <http://www.oilbodyconference2018.org/en/>
Wageningen University, Wageningen, Netherlands

15-17 October 2018**2nd B-FOST 2018 Congress**

More information: <http://www.b-fost2018.com/>
Yerevan, Armenia

NEW! 15-18 October 2018**42ND NIFST CONFERENCE/ANNUAL GENERAL MEETING**

More information: <https://nifst.org/conference/>
Obasanjo Presidential Library, Abeokuta, Nigeria

NEW! 16-17 October 2018**Workshop: "Towards flame retardant biopolymers and biocomposites: current research strategies, scientific barriers and application perspectives"**

More information: <https://www.epnoe.eu/?q=activities/overview>
Alés, France

NEW! 23-25 October 2018**ICFP 2018 - 13th International Conference of Food Physicists**

More information: <https://icfp2018.org/>
Akdeniz University, Antalya, 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

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! 05-08 November 2018****ICC International Conference: GRAINS FOR WELLBEING**

More information: <http://www.grainsforwellbeing.org/en/>
The Howard Civil Service International House, Taipei, China

06-08 November 2018**3rd International Conference and Exhibition on Food Technology and Probiotics**

More information: <http://www.fffostconference.com/>
Nantes, France

NEW! 07-09 November 2018**Hands-on Training on Baking Technology**

More information: <https://www.iseki-food.net/event/baking2018>
Vienna, Austria

NEW! 08-09 November 2018

2nd Food Factor Conference

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

Palacio de Congresos y Exposiciones Costa del Sol-Torremolinos, Calle México 3, Torremolinos, Spain

NEW! 12-13 November 2018

GENP 2018 III Edition “Green Extraction of Natural Products”

More information: <https://genp2018.wordpress.com/>

University Aldo Moro, Bari, Italy

12-13 September 2018

1st International Conference on Innovations in Food Ingredients & Food Safety

More information: <https://ififs2018.meetinghand.com/en/>

Bangkok, Thailand

January 2019

NEW! 28-30 January 2019

8th Interdisciplinarity Conference C2i2019

More information: <https://c2i-2019.sciencesconf.org/>

ENSAM Bordeaux Talence, Bordeaux, France

March 2019

NEW! 24-28 March 2019

1st GHI World Congress on Food Safety and Security

More information: <https://ghiworldecongress.org/>

Holiday Inn Leiden, Leiden, Netherlands

April 2019

NEW! 02-04 April 2019

6th International Conference on Food Digestion

More information: <http://www.infogestgranada2019.com/>

Granada Conference Center, Granada, Spain

May 2019

NEW! 30 May - 02 June 2019

FABE2019 INTERNATIONAL CONFERENCE

More information: <https://fabe.gr/en/>

Hotel CHC Athina Palace Resort & Spa, Heraklion, Crete Island, Greece

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