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EVENT LIST

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NEWS FROM ISEKI-FOOD ASSOCIATION (IFA)

IFIFS 2018 - First International Conference on Innovations in Food Ingredients and Food Safety – A great success

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



This conference, jointly organized by the **Asian Institute of Technology (AIT)** and the **ISEKI-Food Association (IFA)**, in collaboration with **SEA-ABT** and **ASIFOOD** Project partners, and co-funded by the ERASMUS+ Program of the European Union gathered more than 130 participants including Academics, Scientists, Industrials, Policy Developers, Funders etc. from more than 15 countries including Austria, Belgium, France, Germany, Italy, Thailand, Indonesia, Vietnam, Myanmar, Philippines, Cambodia, Nepal, India, Bangladesh, Sri Lanka, Pakistan.

We would like to sincerely thank all partners, sponsors, speakers, poster presenters, staff and students for their support and enthusiasm which made it a great success.

You can find pictures of the event at: <https://ififs2018.meetinghand.com/preview/en/960-pictures>

Electronic versions of the Book of Abstracts and the Proceedings are available for a handling fee of EUR 30. Just contact us by sending an email to: office@iseki-food.net

We plan to continue, and we aim to organize another edition of the conference by the end of 2019 or early 2020. Stay in touch for updates at <https://ififs2018.meetinghand.com/en/>.

ISEKI-Food Association welcomes a new project manager

ISEKI-Food Association is happy to introduce a new project manager:

KATHERINE FLYNN

E-mail: kflynn@iseki-food.net



Dr. Katherine Flynn has a PhD in Biology from the City University of New York, USA. She did research on endocrine-active compounds in food for the US Food & Drug Administration and for the Italian National Research Council.

She has 20 years teaching experience as Associate Professor in the US and in Italy. She is also Scientific Secretary of the European Association for Food Safety, SAFE consortium and has worked with IFA on several European projects, including TrackFast and ISEKI-Food. She joins IFA as a part-time Project Manager.

ISEKI-Food Association welcomes a new Institutional Member

ISEKI-Food Association is happy to introduce a new Institutional Member:

UNIVERSITY OF LINCOLN, UK



The **National Centre for Food Manufacturing (NCFM)** is a satellite campus to the University of Lincoln based in Holbeach, Lincolnshire. We are leading in part-time study for food industry employees and innovation with businesses.

The NCFM is dedicated to helping food industry employees advance their careers. We understand the demands of studying while working in this fast moving, dynamic industry and balancing family commitments. Our part-time Apprenticeships and distance learning degrees provide flexible study options for those working in Quality and Technical roles and Operations Management.

The NCFM is also committed to helping the sector innovate. We work with employers and partners towards this goal, aided by our partnership with leading equipment suppliers and our outstanding specialist facilities, food factory and cutting-edge automation.

NEWS ABOUT PROJECTS

SMARTCHAIN Project Kick-off Meeting in Stuttgart, Germany

by *Foteini Chrysanthopoulou, ISEKI-Food Association*



The **Kick-off meeting** of this 3-year project, which is funded by the H2020 programme, was held on 17-18 October 2018 at the **University of Hohenheim** in Stuttgart, Germany.

43 partners from 11 European countries, including key stakeholders from short food supply chains, attended this event. **ISEKI-Food Association** was represented by Gerhard Schleining and Foteini Chrysanthopoulou.

The **SMARTCHAIN Project** aims 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.

ISEKI-Food Association, together with the **Institute of Physics Belgrade**, **Utrecht University**, **AMPED Concepts B.V.**, the **Netherland's Bakery Centrum**, and **Campden BRI Hungary**, are responsible for the development of a **virtual Innovation platform**, intending to create and implement a Joint Stakeholder Platform that facilitates knowledge, innovative practical solutions and know-how transfer.

The Project's website will be available soon and will include more information about the next steps of the Project.

ASKFood Project Meeting in Milan, Italy

by *Foteini Chrysanthopoulou*, ISEKI-Food Association



The 2nd Consortium meeting of the **ASKFood Project** was organised on 15-16 October 2018 by **Cassiopea** and **University of Teramo** at the Palazzo Isimbardi in Milan, Italy. The participants had the unique opportunity to visit this 16th-century historic building and admire not only its architecture but also its impressive frescoes by famous Italian painters.

On the first day, the project partners presented and discussed extensively the status of their tasks, as well as the open issues and the next steps of the ASKFood Project. **ISEKI-Food Association**, as the leader of the ASKFood Permanent Alliance, was represented by Foteini Chrysanthopoulou.

On the second day, a workshop with title, *“Innovative teaching methodologies to enhance competences of professionals in the food sector: Academia & Business perspectives”* was held and the participants had the chance to interact and exchange ideas with the invited speakers.

The 2-day meeting was successfully completed with food for thought and promising plans for the future of innovative teaching.

You can find more information about the ASKFood Project at <https://www.askfood.eu/>.

NextFOOD Project Meetings in Copenhagen (DK), Pollenzo (IT) and Bologna (IT)

by **Katherine Flynn** and **Line Friis Lindner**, ISEKI-Food Association



ISEKI-Food Association (IFA) was represented at a 2-day NextFOOD WP1 meeting on 10-11 September at Roskilde University in **Copenhagen**, DK, by Katherine Flynn. WP1 is focussed on an inventory of the skills needed for transition to more sustainable agriculture, forestry and associated bio-value chains. Niels Kristensen of Roskilde, the WP1 leader, led representatives of the 7 WP1 participants in defining key terms, identifying working groups and preparing roadmaps for the 3 WP tasks. We finished looking forward to the WP2 workshop the next week...

IFA was represented at the 3-day NextFOOD WP2 workshop from 17-19 September 2018 at the University of Gastronomic Sciences (UniSG) in **Pollenzo**, IT, by Katherine Flynn and Line Lindner. Representatives of the 12 NextFOOD cases met for an intensive look at Action Research. The WP2 leader, Geir Leiblien of NMBU Norway, led an innovative programme which required focused participation by all present – laptops and phones were turned off and put away for the duration of the meeting!

At the core of NextFOOD are 12 case studies where learning in agri-food and forestry systems can be examined under realistic conditions with the aim to move from linear learning to *learner-centric, participatory, action-based and action-oriented education and learning*. IFA is a full partner in NextFOOD (a Horizon2020 project running from 2018-2020) and is running case 4 - Supply Chain Innovation Competition.



The Pollenzo workshop began with short presentations of each of the cases. Individually and in small groups, participants commented on what they liked and what they would question in each case. Following, small groups discussed the draft of the WP2 Case Research Protocol and each group produced an “ideal protocol”.

Day 2 was dedicated to the core competences of the action learning model: Dialogue, Reflexion, Observation, and Visionary Thinking. We practiced these skills by e.g., observing a Manet painting and writing ‘facts’ and ‘feelings’ about it. We found out that not all saw the same ‘facts’! In a Visionary Thinking exercise, Geir led a closed-eyes, meditation-like session in which each person imagined the details as they reported the success of their case to the

Commission. In small groups, we then prepared a “rich picture” of our vision of a successful case.

Day 3 focussed on how the cases could work together and with the other work packages.

The IFA case - Supply Chain Innovation Competition – will run 4 times during the 4-year project as an international student competition in which students identify, design, develop and present solutions to real problems in sustainable food processing. The competition topic will be decided each cycle.



The first cycle of the IFA Competition will be on aquaculture and run in cooperation with NextFOOD partner UNIBO (Alma Mater Studiorum University di **Bologna**, Italy). At a 22 October 2018 “case planning workshop” at UNIBO, representatives of aquaculture industry and associations, faculty members and aquaculture students joined Geir Lieblein (NMBU), Katherine Flynn and Line Lindner (IFA) to decide on a competition topic and to explore integrating the NextFOOD action-learning model into competition teaching and learning activities.

Having returned from three very fruitful workshops, the IFA-team is looking forward to the preparatory work on the competition which will be launched early January 2019 – stay tuned on <https://www.iseki-food.net/>.

NEWS ABOUT EDUCATION & TRAINING

Post-graduate Master course in FOOD SCIENCE AND TECHNOLOGY FOR HUMAN NUTRITION - MICHELE FERRERO - A.A. 2018/2019



31st of October at 1 p.m. CET, is the deadline to apply to the post-graduate Master course in FOOD SCIENCE AND TECHNOLOGY FOR HUMAN NUTRITION - MICHELE FERRERO - A.A. 2018/2019, organized by the **University of Turin** in collaboration with Fondazione Piera, Pietro e Giovanni Ferrero, and **Ferrero Group**.

This second-level postgraduate degree aims to provide graduates with suitable training in different scientific sectors, thus an interdisciplinary training in the food science, technology, and human nutrition field, giving them the skills needed to manage the research and development of new food products, and develop product and process quality.

PROGRAMME: Master main topics are:

- Nutrition and diet
- Supply of animal and vegetable raw materials
- Food technologies
- Chemical composition and functional properties of raw materials and foods

The focus of the courses will be "INNOVATION", with particular regard to "Innovation in Food Technology and Human Nutrition".

The course working language will be **English**.

The course has an overall duration of one academic year. The programme consists of 60 university training credits (UTC), of which 40 are for lectures, laboratory sessions and/or guided tours, 18 for training in companies in Italy or abroad, and 2 for the final dissertation.

WHO CAN ATTEND: Candidates must hold a MSc academic degree (second cycle - master-degree, a five-year tuition degree, laurea specialistica/magistrale). Fluency in spoken and written English are required. A maximum number of 12 participants is foreseen. The Master course will be activated on condition that there are at least 8 participants.

ADMISSION APPLICATION TO THE SELECTION: Applications must be presented no later than 1 p.m. CET on Wednesday 31st October 2018 (see the website for instructions). Candidates

eligible for admission to the Master will be rated according to their academic achievements and an examination. For the admission to the Master, the candidates must achieve a minimum score of 80/100. The entrance examination will be held starting Monday, November 12, 2018.

PERIOD & VENUE: Lectures will take place in Grugliasco at the School of Agricultural and Veterinary Sciences (SAMEV) of the University of Turin (Grugliasco campus), Largo Paolo Braccini, 2 (ex Via Leonardo da Vinci, 44) – 10095 Grugliasco (TO) - www.samev.unito.it.

Learning phase: from November 2018 to March 2019

Training phase: from April to June 2019

SCHOLARSHIP & AWARDS: Master's Degree tuition fee is € 5,000. Scholarships are offered to all the admitted candidates to cover the tuition fee. For more information and to apply, please consult www.masterferrero.unito.it, or e-mail: info.masterferrero@unito.it

NEWS ABOUT IFA-SUPPORTED EVENTS

INOPTEP 2019 - 6th Int. Conference: Sustainable Postharvest and Food Technologies, PTEP 2019 – Processing and Energy in Agriculture, 7-12 April 2019, Kladovo, Serbia

by *Mirko Babic, IFA-National Representative Serbia*



This Conference is co-organised and supported by the **ISEKI-Food Association**.

Conference topics are:

- Advances in postharvesting technologies of agricultural products
- Energy efficiency and renewable energy sources in agriculture and food technologies
- Advances in seed processing technologies
- Sustainable food and feed technologies (economy, quality, energy, social aspects, integral and organic production...)
- Technical and technological aspects of food and feed safety
- Advances in food technologies and aspects of food and feed chain quality
- Physical properties of biomaterials and food
- Education for postharvest and food technologies
- Trends of development in agriculture
- Management and process control
- Heating and air conditionings

Abstract submission (online): until 10 January 2019

Full-length papers will be published in the official national Journal on Processing and Energy in Agriculture, after review. The deadline for the manuscripts is 20 February 2019 (for publishing before the conference).

The Conference languages are English and Serbian.

More details about this conference can be found at:

<https://www.iseki-food.net/event/6277>

CIBIA 2019 – XII Iberoamerican Congress of Food Engineering – “Challenging Food Engineering as a Driver Towards Food Processing”, 1-4 July 2019, Faro, Portugal

by *Margarida Vieira*, University of Algarve, IFA-National Representative of Portugal



This conference is endorsed by the **ISEKI-Food Association**.

From 1-4 July 2019, the **XII edition of CIBIA**, the **Iberoamerican Congress of Food Engineering** will take place for the first time in **Portugal**, having as a theme “**Challenging Food Engineering as a Driver Towards Sustainable Food Processing**”.

The host institution is the **Instituto Superior de Engenharia** from **Universidade do Algarve**, which is located in the city of **Faro**, in the **Algarve** region, southwest of Europe.

Call for abstracts will open on **1 November 2018**.

Around 400 participants are expected to listen to plenary lectures given by the most important experts in the field of Food Engineering from the Ibero-American world. There will be a publication of the best works in a special edition of a respected international scientific journal and a contest for the best posters!

Faro and the Algarve is waiting for you to share the “Mediterranean Soul” with an “Algarvian Flavour”.

Conference topics are:

- Engineering packaging for a sustainable food chain
- Food processing technologies
- Industry 4.0 applied to food
- Food digestion engineering
- Sustainable alternative food processing technologies
- Interfacing food engineering and food security
- Sustainable innovation in food product design

For detailed information about the conference and important deadlines, please visit the conference website at www.cibia-2019.org.

EVENT LIST - UPCOMING FOOD RELATED EVENTS

November 2018

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

32nd EFFoST International Conference

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

07-09 November 2018

Hands-on Training on Baking Technology

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

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

12-13 November 2018

GENP 2018 III Edition “Green Extraction of Natural Products”

More information: <https://genp2018.wordpress.com/>
University Aldo Moro, Bari, Italy

21-22 November 2018

EHEDG World Congress on Hygienic Engineering & Design

More information: <http://www.ehedg-congress.org/home/>
ExCeL Exhibition Centre, London, United Kingdom

January 2019

28-30 January 2019

8th Interdisciplinarity Conference C2i2019

More information: <https://c2i-2019.sciencesconf.org/>
ENSAM Bordeaux Talence, Bordeaux, France

March 2019

NEW! 11-13 March 2018

EEM 2019 - 6th Int. Congress on Engineering and Environment and Material in Food Processing

More information: <https://eem.tfzv.ues.rs.ba/>
Jahorina, Bosnia and Herzegovina

24-28 March 2019

1st GHI World Congress on Food Safety and Security

More information: <https://gheworldcongress.org/>
Holiday Inn Leiden, Leiden, Netherlands

April 2019

02-04 April 2019

6th International Conference on Food Digestion

More information: <http://www.infogestgranada2019.com/>
Granada Conference Center, Granada, Spain

NEW! 07-12 April 2018

INOPTEP & PTEP 2019

More information: <http://www.ptep.org.rs/Sajt%20engleski/aktuelnostien.html>
Hotel Djerdap, Kladovo, Serbia

May 2019

30 May - 02 June 2019

FABE2019 INTERNATIONAL CONFERENCE

More information: <https://fabe.gr/en/>
Hotel CHC Athina Palace Resort & Spa, Heraklion, Crete Island, Greece

July 2019

NEW! 01-04 July 2018

XIIth Edition of CIBIA: "Challenging Food Engineering as a Driver Towards Sustainable Food Processing"

More information: <http://www.cibia-2019.org/>
University of Algarve, Faro, Portugal

NEW! 07-10 July 2018

8th International Symposium on "Delivery of Functionality in Complex Food Systems"

More information: <https://www.dof2019.org/>
Sheraton Porto Hotel Conference Centre, Porto, Portugal

September 2019

NEW! 03-06 September 2018

3 rd World Congress on Electroporation and Pulsed Electric Fields

More information: <https://wc2019.electroporation.net/>

Centre de Congrès Pierre Baudis, Toulouse, France

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