



*The ISEKI-Food Association sends Season's Greetings
to you and your family!*

*Enjoy the holiday season with your loved ones and
have a successful 2019 ahead!*





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EDITORIAL

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



Here we are at the end of 2018, another year in which the ISEKI-Food Association has been working for all the members and, at large, the wider community of food scientists and technologists acting in various sectors, with different roles and involved in the increasing variety of activities in the wide “Food System”.

The **ISEKI-Food Association** began in 2005, based on Erasmus Thematic Network projects with the main aim to favour interaction between educators and trainers in Higher Education, researchers and industry. We have always been thankful to the EU for having given us the possibility to network with many representatives committed to the activities organized within the series of ISEKI-Food projects. In thirteen years however, the “food environment” is significantly changed and the tools and financial support for networks like ours are no longer available.

Nevertheless, in 2018 we continued to support our initial aims and to develop activities that we hope you enjoyed, including our successful **5th ISEKI-Food conference in Stuttgart**, the series of webinars, and the training workshops. Moreover, we cannot forget this year’s important recognition of our open-access, peer-reviewed e-journal, the International Journal of Food Studies that now is included in many international citation and ranking databases.

Now, we are already working for 2019, and with the support of EU and international projects we hope to give you new opportunities to network and contribute to the enhancement of skills and competences to further meet the challenges within our complex food system.

We welcome suggestions from members and non-members that could help us have more fruitful impact and better exploit our aims and philosophy.

A main thanks to all the ISEKI-Food Association Board members, National Representatives, Special Interest Group Chairs and all of you for your continued support.

I wish you a peaceful, successful and prosperous 2019!

NEWS FROM ISEKI-FOOD ASSOCIATION

SAVE THE DATE: Meet us at the ISEKI-Food 2020 Conference, 8-10 July 2020, Nicosia, Cyprus

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



After the great achievements of the **International ISEKI-Food Conferences Series** in **Porto 2009, Milan 2011, Athens 2014, Vienna 2016 and Stuttgart 2018**, we have the pleasure to invite you to meet us again in Cyprus in July 2020. The conference will bring together food scientists from research and industry, technologists, teachers and students to discuss and collaborate on specific topics relevant to Food Science and Technology, Industry and Education.

The **ISEKI-Food Association** together with the local host, the **Cyprus University of Technology**, is organising the 6th edition of the **International ISEKI-Food Conference**, which will take place in **Nicosia, Cyprus**, on **8 - 10 July 2020**.

Several interesting sessions with invited speakers, oral presentations and poster presentations are planned and once again poster awards for young scientists will be granted. The conference will also offer pre-conference events like the **4th ISEKI-Food PhD Workshop** and others.

Specific conference topics as well as abstract submission and online registration will be available soon on the **conference website**.

Save the date and meet with the ISEKI-network again on the beautiful island of Cyprus!

The Organising Committee & the local host in Cyprus look forward to welcoming you to Nicosia in July 2020!

New European Database for Degree Programmes and the Trend towards Institutional Accreditation

by **Rui Costa**, ISEKI-Food Association vice president, Polytechnic Institute of Coimbra, Portugal

On behalf of IFA, representing the quality label for accreditation of studies EQAS-Food Award, Rui Costa was present at the annual assembly of the European Alliance for Subject-Specific and Professional Accreditation & Quality Assurance (EASPA), on December 11th in Berlin.

In this meeting, EASPA members presented the new ENQA-managed **European register of accredited degree programmes DEQAR** - a step forward for mobility of graduates and transnational recognition of degrees. The database already contains hundreds of degree programmes and all degree programmes accredited by registered EQAR agencies (state or private) will also join. Now, staff responsible for mobility and degree recognition will have a constantly updated online tool to support their decisions.

EASPA members also discussed the trend towards institutional accreditation to simplify programme accreditation, and here they stressed the need to include subject-specific criteria, particularly in the form of co-accreditation with EASPA, as a fundamental quality tool.

The recent interest in institutional accreditation does not erase the need for subject-specific criteria and the genuine interest of academics in international benchmarking of the design and delivery of degree programmes. International subject-specific criteria are also an essential quality tool in food science and technology, where EQAS-Food Award is the main accreditation reference.

NEW: ISEKI-Food Association on YouTube



On **ISEKI's YouTube Channel** you can watch free videos of several webinars and flash presentations on a broad range of topics! Subscribe to the channel to keep up-to-date with new ISEKI videos!

NEWS ABOUT PROJECTS

POSTHARVEST Project: 3rd Transnational meeting in Vienna, Austria

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



The 3rd Transnational Meeting of the **POSTHARVEST Project** (Agreement Number: 2017-1-TR01-KA202-045709) was successfully organized in Vienna, Austria on 15-16 November 2018.

Since the project is already in the end of its 1st year, most outputs are ready. Training Material for various stages of post-harvest losses has been developed, namely on:

- Best Harvesting Techniques
- Best Storage & Transportation Practices
- Packaging Opportunities
- Food Losses Valorisation Applications
- Sales Conditions in Retail and Wholesale Market
- Marketing Opportunities of Fruits



The Training Material will be provided **for free** in several forms, such as booklets, videos, presentations followed by short questionnaires and animations. This information will be available in **5 different languages** (English, German, Spanish, Romanian, Turkish) and will be accessible on an **e-learning platform** that will be developed at a later stage of the project.

For more information about the outputs of the project, please visit the **project's website** or follow the project on social media (**Facebook**, **Twitter** and **Instagram**).



NEXTFOOD Project: Call for student teams to the Sustainable Supply Chain – International Student Competition 2019 in Aquaculture

by **Line Friis Lindner**, Project Manager, ISEKI-Food Association



The **ISEKI-Food Association** in collaboration with **UNIBO-Alma Mater Studiorum University of Bologna**, Italy as part of the **NextFOOD project**, Educating the Next Generation of Agrifood Professionals, opens the call for the **Sustainable Supply Chain International Student Competition 2019** with teams of Master's students from universities worldwide joining a competition based on participatory education and action learning to find the best solutions to a specific production or process problem/challenge in sustainable food systems.

This 1st cycle of the international competition will aim to answer the following question in sustainable aquaculture:

How can we define and ensure holistic and measurable quality that consumers understand?

Students will participate in an innovative, learner-centric environment based on active, action-oriented learning to develop a project including a specific objective/target, the design and development of a solution exploitable at the industry level and with the main aim of contributing to innovation in sustainable food systems as well as quality and safety of foods.

Learn more about the competition [here](#).

And feel free to distribute the call within your network!

More News about the NEXTFOOD Project

by **Katherine Flynn**, Project Manager, ISEKI-Food Association



The Sustainable Supply Chain competition is also looking for sponsors for prizes for the winning team. So far, **ISEKI-Food** will sponsor a €300 cash prize to the team and registration for one member of the winning team at **Aquaculture Europe 2019**, where a presentation is promised. Additionally, **NextFOOD** will sponsor travel and accommodation for one member of the winning team to the 2020 NextFOOD project meeting in Thessaloniki Greece in order to present the winning project.

Is your organisation interested in the positive publicity of sponsoring? Learn more on the [competition site](#), and click on sponsors.

And...

A series of Focus Group discussions is being organised by WP1 of the NextFOOD project in order to contribute to a foresight-based inventory of skills now present and skills that are needed for transition to more sustainable agriculture, forestry and associated bio-value chains.

ISEKI-Food will organise a Focus Group with cereal producers in April 2019 as part of the **International Association for Cereal Science and Technology (ICC) conference, Science meets Technology**, which will take place at BOKU in Vienna.

FOOD-AWARE Project: Training materials and visual learning tools for early education on environmental sustainability and responsible food consumption

by **Anita Habershuber**, ISEKI-Food Association

This project is a **Strategic Partnership** coordinated by **Doukas School**, Athens, Greece. ISEKI-Food Association is one of 6 project partners (DOUKAS School – Greece, Spoleczna Akademia Nauk – Poland, The Polish Farm Advisory and Training Centre – Poland, PROPEL – Belgium and University of Dundee – Scotland).

Project start date: 1 November 2018

Project end date: 31 October 2020

The FOOD-AWARE project aims to educate young schoolchildren about key environmental and agricultural concepts by developing relevant learning tools and training teachers and other educators on how to use them effectively. The project will therefore aim to familiarize teachers with the concepts surrounding responsible food consumption; sustainable food production; circularity; resource efficiency and waste. Beyond this, it will also train teachers - and develop additional learning tools to assist them - to best educate children about these messages - some of which are fairly complex. FOOD-AWARE will encourage specific approaches according to specific subjects and provide additional aid materials. This will include staff training for teachers and educators on how to use the project materials, which will be disseminated to teachers during FOOD-AWARE Workshops.

The ISEKI-Food Association, as the dissemination partner, will be responsible for drafting the FOOD-AWARE dissemination plan and for most of its implementation, as well as for the organization of the final dissemination conference at the end of the project.

The Kick-off Meeting will take place in Athens, Greece, from 15-16 January 2019.

Please read more about the Food-AWARE project [here](#).

BoostEdu - Call for experts to give short video lectures on topics in the field of innovation and entrepreneurship in the Food Sector

by **Nanna Viereck**, *University of Copenhagen*

The EU Erasmus+ Strategic Partnership project **BoostEdu** (“**Boosting relevant and applicable continuing education in the food sector**”) is looking for experts to prepare short and simple appetizer videos addressed to intre- and entrepreneurs in the food sector. The videos will be part of a microlearning module which will be placed on YouTube with specific entry from a homepage formed as a supermarket with the topics/headlines on the shelves to be picked in random order. If you are interested in preparing a short video on a specific topic, you are very welcome to contact the coordinator Nanna Viereck, University of Copenhagen, Denmark, at nav@food.ku.dk

BoostEdu is a collaboration between Wageningen University (WU), University of Bologna (UNIBO), Polytechnic University of Valencia (UPV), University of Natural Resources and Life Sciences Vienna (BOKU), Technical University of Denmark (DTU) and University of Copenhagen (UCPH) whose aim it is to create a 3-phased training platform within the area of entrepreneurship and innovation in the food system.

Click [here](#) for more information about the project.

NEWS ABOUT EDUCATION & TRAINING

3rd Edition of the International Student Competition FoodFactory-4-Us is open

by **Katherine Flynn**, Project Manager, ISEKI-Food Association



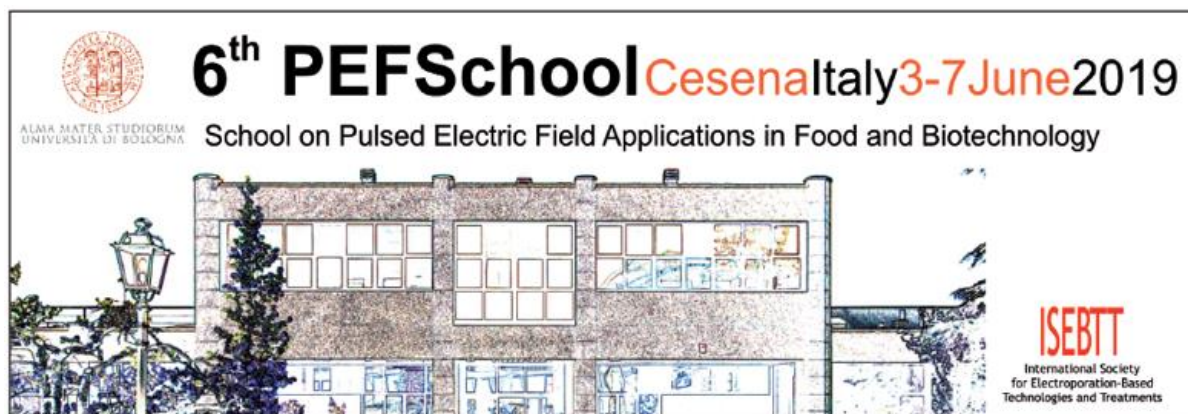
The call for student teams to register opened on 1 December and runs through 15 January 2019, read more [here](#). This year's Competition will welcome projects dealing with **"Fighting Food, Water and Energy Losses"** and challenges student teams to propose solutions, strategies, process and/or product innovations able to actively reduce waste anywhere in the food supply chain and life cycle of a product.

The Competition is open to students registered in a food science-related programme anywhere in the world. **Register today!**

We are also looking for sponsors for prizes for the winning team. Is your institution interested in the positive publicity of a sponsorship? Read more about the opportunity [here](#).

6th PEF School, 3-7 June 2019, Cesena, Italy

by **Marco Dalla Rosa**, University of Bologna, ISEKI-member & Advisory Committee, Italy



Join us for the **6th PEF School (School on Pulsed Electric Field Applications in Food and Biotechnology)**, which will be held in Cesena, Italy, 3-7 June 2019. We kindly invite you to submit your abstract [here](#).

Following the success of the first 5 Schools, the 6th PEF School will continue to bring together undergraduate students, PhD students, academic and industrial researchers to offer them an overview of current knowledge and understanding of the basic principles involved in food processing and preservation by pulsed electric fields.

Principal themes:

- Fundamentals of Pulsed Electric Field;
- Techniques and methodology to detect electroporation;
- Effects of PEF application in food processing;
- Practical aspects of PEF in the food industry.

The Organizing Committee

6th PEF School 2019

University of Bologna
Campus of Food Science
P.zza Goidanich, 60
47521, Cesena (FC), Italy
tel. +390547/338103
Website: pefschool2019.electroporation.net

INTRINSIC project: INnovative educaTion foR sustainable eNtrepreneurShip in Life sCiences

by **Andreas Zitek**, BOKU, ISEKI-Institutional member, Austria

The Kick-Off Meeting of the **INTRINSIC project** (INnovative educaTion foR sustainable eNtrepreneurShip in Life sCiences) took place at BOKU from 19 to 20 November 2018.



Within an Erasmus+ strategic partnership, BOKU works with 7 other higher education institutions and ICA, the Association for European Life Science Universities as partners. The aim is to develop innovative teaching and learning resources to systematically foster the "entrepreneurial mindset", skills and abilities of students at Life Science Universities in relation to Sustainable Entrepreneurship. The Sustainable Development Goals (SDGs) are the overarching framework.



An open interactive e-platform and a mobile application ("Connected Educator App") should enable interested instructors to network across all Life Science Universities in Europe. An important basis for the successful establishment of this network and also for the sustainable implementation and use of the project results, are the long-standing international partnerships in ICA and **ICA Edu**, including the existing **Network for Innovation in Higher Education in Life Sciences**.

In addition, INTRINSIC will focus on collecting good practice examples of Sustainable Entrepreneurship Education at European Life Science Universities, will develop an App to track student entrepreneurship, and an interactive tool to design teaching units for Sustainable Entrepreneurship in Life Sciences as well as a Train-the-Trainer module.

Interested teachers are already cordially invited to contact the BOKU-coordinator of the project **Dr. Andreas Zitek, MSc** for further information. In the beginning of 2019, registration on the web-platform and active participation in the project will be possible.

Partner institutions:

Agricultural University of Athens

Association for European Life Science Universities

Banat University of Agricultural Sciences and Veterinary Medicine Timisoara

University of Ghent

University of Helsinki

University of Teramo

University of Zagreb – Faculty of Agriculture

Wageningen University

NEWS ABOUT ISEKI-FOOD ASSOCIATION SUPPORTED EVENTS

13th European PhD Workshop on Food Engineering and Technology, 14-15 May 2019, Vienna, Austria

by **Henry Jaeger**, BOKU, ISEKI-Institutional member, Austria



The **13th European PhD Workshop on Food Engineering and Technology** will take place on May 14-15, 2019 in Vienna, Austria.

This is a unique opportunity for highly qualified PhD students and recently graduated Postdocs to present and discuss their projects and to strengthen their network in academia and industry.

Nominations of excellent PhD students, and relevant documents, should be submitted before February 1, 2019.

Highly qualified young European scientists who will finish their PhD in Food Engineering and Technology soon or have recently received a PhD are eligible.

More information about this workshop can be found [here](#).

The organizers are looking forward to numerous nominations and to welcoming colleagues and candidates at the workshop in Vienna.

Flour-Bread 2019, 11-14 June 2019, Osijek, Croatia

by **Ivica Strelec**, University of Osijek, Croatia



Dear colleagues,

We are pleased to announce the 10th International Congress “**Flour-Bread '19**” and the 12th Croatian Congress of Cereal Technologists “**Brašno-Kruh '19**” which will take place in Osijek, Croatia from the 11th to 14th June 2019.

The Congress is organized by the Faculty of Food Technology Osijek (PTFOS), Croatian Food Agency (HAH), International Association for Cereal Science and Technology (ICC), ISEKI Food Association (IFA) and Global Harmonization Initiative (GHI).

This year the Congress celebrates its **10th international jubilee** of gathering numerous researchers and professionals from different parts of the world, with the main aim to feature the latest advances in cereal science and technology.

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

Congress Topics:

Cereals and Climate Changes

Cereal Food Safety

Cereals and Cereal Product Quality

Cereal Processing Technologies

Cereals and Health

Cereal Waste Management

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

Detailed information about the conference is [here](#).

We look forward to welcoming you to Osijek!

19th ICC Conference – Science meets Technology, 24-25 April 2019, Vienna, Austria

by **Michaela Pichler**, ICC-International, ISEKI-Institutional member, Austria



Submit your abstract and be an Early Bird!

Abstract submission is now underway - be sure to submit your abstract in time and present your work to the international cereal community!

Scientific topics: 1) Processing 2) Quality and Safety 3) Ancient and Novel Grains and Legumes 4) Processing aids 5) Food Security and Waste Reduction 6) New Instruments and methods 7) Cereal Nutrition 8) Market trends

Benefit from the Early Bird registration fee - register before 15 January 2019! For your information: If you register with the Early Bird rate before receiving confirmation on your abstract within the payment deadline, the Early Bird fee will still apply 7 days after abstract approval.

Attention students!

As a special offer, there will be 5 - 10 free registrations for the best abstracts submitted by students to ICC19. Applicable only for ICC student members. Not an ICC student member yet? Benefit from the ICC cereal network and **sign up** today!

Find all conference details [here](#).

EVENT LIST - UPCOMING FOOD RELATED EVENTS

January 2019

NEW! 15 January 2019

4th international on-line Course on Postharvest & Fresh-cut Technologies

More information: <http://www.upct.es/gpostref/>
online course

28-30 January 2019

8th Interdisciplinarity Conference C2i2019

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

February 2019

NEW! 04-08 February 2019

Global Food Winter School 2019

More information: <https://www.wur.nl/en/Education-Programmes/Wageningen-Summer-School/show/Global-Food-Winter-School-2019.htm>
Wageningen University, Wageningen, Netherlands

March 2019

11-13 March 2019

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://ghiworldcongress.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 Centre, Granada, Spain

07-12 April 2019**INOPTEP & PTEP 2019**More information: <http://www.ptep.org.rs/Sajt%20engleski/aktuelnostien.html>

Hotel Djerdap, Kladovo, Serbia

24-25 April 2019**19th ICC Conference – Science meets Technology**More information: <http://icc2019.icc.or.at/en/>

BOKU University, Vienna, Austria

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

June 2019

NEW! 03-07 June 2019**6th PEF School (School on Pulsed Electric Field Applications in Food and Biotechnology)**More information: <http://pefschool2019.electroporation.net/call-for-papers/>

University of Bologna, Cesena, Italy

NEW! 17-20 June 2019**SLIM 2019**More information: <http://www.slim2019.org/>

Congress centre Federico II, Naples, Italy

NEW! 25-29 June 2019**2nd Innovations in Food Science & Technology conference**More information: <http://ifstconference.com/>

Science Centre Nemo, Amsterdam, Netherlands

NEW! 26-28 June 2019**Higher Education Advances**More information: <http://www.headconf.org/>

Universitat Politècnica de València, Valencia, Spain

July 2019

01-04 July 2019**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

07-10 July 2019**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**03-06 September 2019****3rd World Congress on Electroporation and Pulsed Electric Fields**More information: <https://wc2019.electroporation.net/>

Centre de Congrès Pierre Baudis, Toulouse, France

July 2020**NEW! 08-10 July 2020****6th International ISEKI-Food 2020 Conference**More information: <http://iseki-food2020.isekiconferences.com/en/>

Hilton Nicosia, Nicosia, Cyprus

ISEKI-Food Association

c/o Department of Food Science and Technology

Muthgasse 18, A-1190 Vienna, Austria

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

email: office@iseki-food.net<https://www.iseki-food.net/>

registered under Austrian law ZVR: 541528038

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