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## NEWS FROM ISEKI-FOOD ASSOCIATION

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### ISEKI-Food 2020: New Conference Format – Save the Date!

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



The **ISEKI-Food Association** together with the local host, the **Cyprus University of Technology**, is organising the 6<sup>th</sup> edition of the **International ISEKI-Food Conference**, which will take place in **Nicosia, Cyprus**, on **8 - 10 July 2020**. The 6<sup>th</sup> edition of the ISEKI-Food conference will focus on **Sustainable Development Goals (SDGs) in Food Systems**.

This time the Organizing Committee intends to present new and exciting conference formats which will enable a dynamic conference programme, promoting collaboration and interactivity, providing new knowledge and supporting peer-to-peer learning.

- **Science Slam in the Poster Area**
- **World Café – a simple and effective format for hosting a large group dialogue**
- **Round table discussions in the Poster Area with special topics**
- **Extended coffee and lunch breaks providing enough time for networking**
- **Special Awards for Young Scientists**

Specific conference topics as well as abstract submission and online registration will be available soon on the [conference website](#).

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

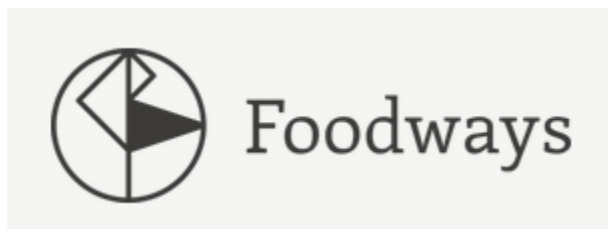
**The Organising Committee & the local host in Cyprus look forward**

**to welcoming you in July 2020!**

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## Foodways – ISEKI-Food Association welcomes a new Institutional Member

by **Christine Crosby**, ISEKI-Food Association Institutional Member, Foodways, Switzerland



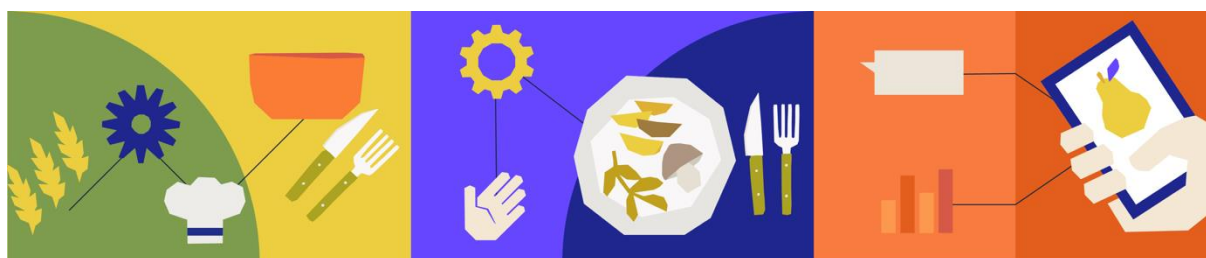
**Foodways – a motivated team unlocking sustainable value along the food supply chain**

Are you looking for practical solutions to reduce food waste?

Do you have a great idea to derive new value from waste streams but need support to develop the concept or find suitable partners?

Would you like to integrate sustainability throughout your food supply chain but don't have access to the necessary information to do so?

The answer to those questions is the daily business of Foodways. The Swiss based company joined the ISEKI-Food network early 2019. Foodways offers interdisciplinary, innovative and impactful solutions for a resource-efficient and future-focused food sector across Europe. The mission of the team: Together with clients and partners, Foodways leads a sustainable food system transformation. The projects of Foodways are based on a unique approach: The Foodways team is convinced that a sustainable food system is only achievable if all actors – from field to fork – are on board and motivated to actively contribute. Therefore, the transformation methodology of Foodways draws on a deep partner network, innovation and the ability to activate the right players along the food supply chain to come up with relevant, actionable and impactful solutions. Foodways works alongside companies of the food supply chain to create innovative solutions and sustainable business models and supports institutions to realize multiplayer programmes. Foodways not only delivers concepts: The team develops digital tools and communication concepts and implements them in a way that strikes a chord with the target group.



**The competencies areas include:**

- 1) Sustainable business model transformation to drive innovation, process optimization and re-use of food end products
- 2) The implementation of solutions in a circular food system that enable transparency from production to consumption, including food blockchain solutions
- 3) Operational process analysis, including change management & project monitoring
- 4) Coaching for food service professionals to reduce food waste in gastronomy. We offer expert coaching & customized consultancy and implement impactful methodologies for your kitchen management and operations.
- 5) Digital Tools & Communication to bring the implementation of your projects to life

A selection of our current projects (more information [HERE](#)):

**Food Save App:** An online library of measurements on how to reduce food waste for the food service sector.

**Food Waste Coaching:** Best practice examples of how to reduce food waste from a large hospital kitchen.

**Food Blockchain:** A field research project. Transparent information along the Food Supply Chain for consumers

**United Against Waste:** A network for food waste reduction & saving in food service.

The Foodways team and partner network looks forward to working together to unlock sustainable value in our food systems.

With ideas and potential areas of collaboration, please contact us at:

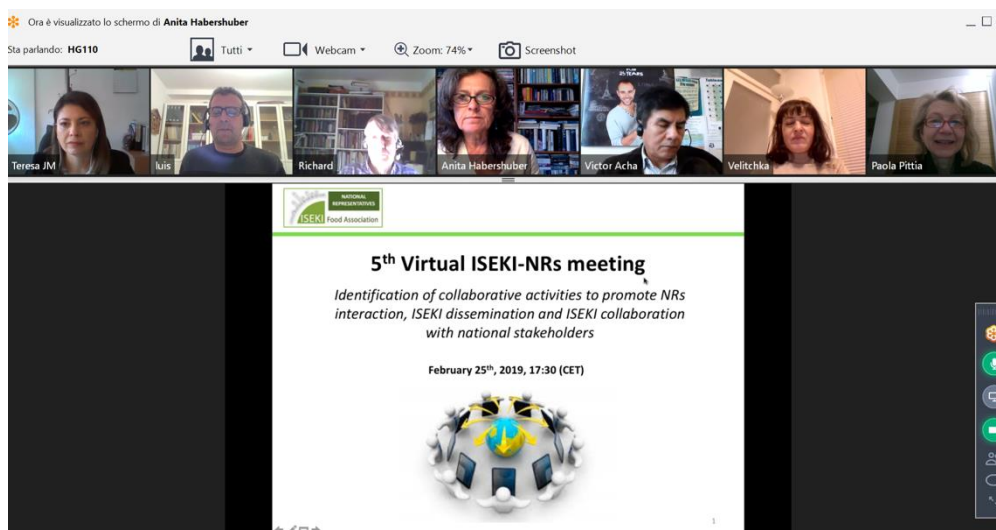
**Foodways Switzerland**

[www.foodways.ch](http://www.foodways.ch)

[info@foodways.ch](mailto:info@foodways.ch)

## ISEKI-Food Association 5<sup>th</sup> Virtual National Representatives' Meeting

by **Luis Mayor**, National Representative Chair, ISEKI-Food Association



On 25 February 2019 the fifth **Virtual ISEKI-Food Association National Representatives Meeting** was held. We were happy to welcome the 25 National Representatives or Deputies who accepted our invitation.

The successful meeting started with a short welcome by the **ISEKI-Food Association President, Prof. Paola Pittia** and a presentation by the **ISEKI-Food Association National Representatives Chair, Luis Mayor**. The **ISEKI-Food 2020 Conference** in Nicosia Cyprus was also announced, where National Representatives should try to attend (with special reduced registration fees) to meet and discuss face to face.

After the presentations, there was enough time for an interesting discussion where everybody had the opportunity to talk about potential activities for cooperation within our network and beyond. Some of the topics addressed were the interaction with stakeholders at national and international levels, the involvement of industry in sponsoring events organized by ISEKI-Food and the organization of virtual workshops as a tool for ISEKI dissemination and visibility.

The ISEKI-Food Association would like to use this opportunity to thank all the National Representatives and Deputies for their commitment. They play an important role as a reference point to all those interested in promoting cooperation in all aspects of Food Science and Engineering within the ISEKI network, ensuring that all ISEKI activities are disseminated and visible in their respective countries.

## Accreditation of Study Programmes at 2 Thai Universities

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

Within the Frame of the Erasmus+ Capacity building Project **SEA-ABT**, five additional programmes have been assessed and awarded with the **EQAS-Food award** by **ASIIN**, a registered European accreditation agency.



### Chulalongkorn University:

- **Food Technology** (Bachelor, level 6 of EQF)
- **Food Technology** (Master, level 7 of EQF)
- **Food Science and Technology** (Master, level 7 of EQF)



### Kasetsart University:

- **Food Science and Technology** (Bachelor, level 6 of EQF)
- **Food Science** (Master, level 7 of EQF)

The EQAS-Food Accreditation label was developed by the ISEKI-Food Association and is valid for 5 years. It is evidence that first or second cycle study programmes provided by European or International higher education systems, and short courses provided by any course provider, have been reviewed by an international team of experts and judged to be of high quality. It can be awarded by the ISEKI-Food Association or by ASIIN.

If you are interested in the accreditation of **food study programmes** or **short courses** at your institute, please contact [eqas@iseki-food.net](mailto:eqas@iseki-food.net).

## Call for Accreditation Experts

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by **Rui Costa**, Chair of Accreditation Commission, ISEKI-Food Association

The **Accreditation Commission of the ISEKI-Food Association** is responsible for the process of accreditation of degree programmes by **EQAS-Food label**, for the process of certification by the EQAS-Food certificate and certification of professionals under the Foodcareers scheme.

The IFA Board is launching a **call for experts to create a pool of experts** to be part of the Accreditation Commission and to assist the Accreditation Commission in accreditation reviews, on a **pro bono** basis.

From this pool of individual experts, two will be invited to integrate the Accreditation Commission and others will be called in case of need as external experts for any of the reviews.

Candidates are required to have experience in one of the main following subjects: **Food safety and microbiology, Food chemistry and analysis, Food processing and engineering, Quality management and food law, and Generic competences.**

Experience in accreditation reviews will be relevant for selection.

Good knowledge of English is required as the working language will be English.

**Applicants to integrate the Accreditation Commission should be aware that participating in the Commission requires a commitment of attending 3 online meetings per year to decide on the applications and on the review of the processes of certification.**

Applications from interested candidates should be submitted by filling in the **Reviewer Selection Form** which can be downloaded at:

[https://www.iseki-food.net/accreditation/expert\\_evaluator](https://www.iseki-food.net/accreditation/expert_evaluator)

and sending it to [eqas@iseki-food.net](mailto:eqas@iseki-food.net).



## Food-Factory-4-Us – The largest Food-Factory-4-Us International Student Competition Game Yet

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



Following successful 2017 and 2018 editions, this **2019 Edition of Food-Factory-4-Us** is the largest yet, with 16 teams from around the globe. The topic is “Fighting Food, Energy and Water Losses”. Teams are working on projects dealing with solutions, strategies, process and product innovations able to actively reduce waste throughout the food supply chain and life cycle of the product, from agricultural and breeding productions, food industrial processing, packaging, storage, distribution and service steps.

The opening webinar of the competition was given on 4 March by **Prof Paola Pittia** and attended by representatives of all competing teams. On 18 March, **Rainer Svacinka** gave a well-attended webinar on Project Management. The next Food-Factory-4-Us webinar will be on 10 April, when **Roberto Moscetti** will discuss Computer Vision as a Process Analytical Technology Tool for Food Drying. Read more about this webinar and register for it [HERE](#). Other webinars, all open to the public and free of charge, will follow. You can download slides or see videos of previous webinars, and keep up with future Food-Factory-4-Us webinars, [HERE](#).

Final presentation of all the Food-Factory-4-Us projects will be at the Food-Factory-4-Us Virtual Workshop planned for 14 June 2019 in the presence of industry and multiplayer representatives. Presentation of the 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place winners will take place. Winners will receive a cash prize sponsored by ISEKI-Food. Participation in the Final Virtual Workshop is open and free of charge to any interested person, information on the Food-Factory-4-Us site.



## NEWS ABOUT PROJECTS with ISEKI-Food participation

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### FOOD-AWARE Kick-off Meeting in Athens, Greece

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



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



The **FOOD-AWARE Project** “*Training materials and visual learning tools for early education on environmental sustainability and responsible food consumption*” (Ref: 2018-1-EL01-KA201-047855), is funded by the Erasmus+ Programme of the European Union, under the KA201 action “Strategic Partnerships for school education” and aims to train teachers and other educators, including parents, on how to transfer key environmental and agricultural concepts to young schoolchildren. These concepts include responsible food consumption, sustainable food production, circularity, resource efficiency and waste avoidance.

The **Kick-off meeting** of this project was successfully held at Doukas School in Athens, Greece on 14-15 January 2019. During this meeting, the 6 Consortium partners discussed the first steps of the project, including several management issues such as the dissemination plan, and the training methodology and training guide which, in a few months, will be the first output of the project.

The website and the social media channels of the project are still under development; however, you can follow us on **Facebook** and stay tuned for further project information and activities!

## SDGs Labs Kick-off Meeting in Vienna, Austria

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



**ISEKI-Food Association** – represented by Gerhard Schleining, Anita Habershuber, Foteini Chrysanthopoulou and Line Lindner - attended as project partner the Kick-Off Meeting of the project “SDGs Labs– Making the SDGs our business” at the Vienna University of Economics and Business (WU Wien) from 17-18 January 2019.

The Knowledge Alliance project – funded by the European Union’s Erasmus+ programme is running from January 2019 until December 2021 and is coordinated by the **Vienna University of Economics and Business (WU Wien)** with partners in **Germany (University of Vechta and Wiesenhof Geflügel-Kontor GMBH)**; **Italy (Terra Institute)**; **Portugal (Associação Para O Desenvolvimento do Regia Douro Park; CEIFACOOOP; and Universidade de Tras-os-Montes e Alto Douro (UTAD))** and in **Austria (ISEKI-Food Association)**.

The project tackles the field of “SDGs go business” by linking with the ongoing debate in science, politics and business of how to integrate the SDGs into the daily life of the agri-business and food production sector. It therefore understands the SDGs as a crucial, but so far, an underestimated trigger for innovation.

With this first meeting, the partners got to know each other and started encroaching upon the first tasks in the project, namely the needs analysis to understand the main challenges of the agri- and food sector, e.g. global interdependencies, consequences of climate change, shortage of resources; the value chains; and to understand the interdependencies between the 17 SDGs and the opportunities to translate them into business innovations.

*The European Commission support for the production of this publication does not constitute an endorsement of the contents which reflects the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein.*

## POSTHARVEST Project – Training Material & E-learning Platform

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



The **POSTHARVEST Project** “*Best Innovative Approach to Minimize Post Harvest Losses within Food Chain for VET*”, funded by the Erasmus+ Programme of the European Union, in the field of Strategic Partnership for vocational education and training (Agreement Number: 2017-1-TR01-KA202-045709) is already in its final year and all the developed **Training Materials** have been finalized and translated into 5 different languages (English, German, Spanish, Romanian, Turkish).

Diverse post-harvest topics have been covered in the Training Materials, namely:

- 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 various Training Materials are provided as courses on the **E-learning platform** which was developed under the project and can be accessed through the [project website](#). Interested people can create an account and access the courses for **free**. The users can study the booklets for a deep analysis of each topic or watch the presentations and animations for a quick overview, and then answer the short questionnaires to test themselves on their newly-acquired knowledge.

For more information about the project, please visit the [project's website](#) or follow the project on social media ([Facebook](#), [Twitter](#), [YouTube](#) and [Instagram](#)).

## NextFOOD Project – Supply Chain Competition in Sustainable Aquaculture Begins

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



**Seven teams of Master's students begin competition to improve holistic and measurable quality in sustainable aquaculture**

The **Sustainable Supply Chain 2019** competition in Sustainable Aquaculture officially opened on 26 February. The 1-hour introductory webinar was hosted by organisers at **ISEKI-Food Association** and the **University of Bologna** and attended by members of the 7 competing teams. Teams are made of 3 to 5 Master's students and come from Europe, the Middle East and the Americas, making for a truly international competition.

For the next 4 months, each of the 7 teams will prepare a project that addresses a specific challenge in sustainable aquaculture. The challenge is identified by the student teams themselves and must relate to improving holistic and measurable quality that consumers understand. Teams will design and develop a solution that can be exploited by industry.

The competition is a part of the **NextFOOD project**. It is an innovative learning experience as students gain in soft skills such as problem solving, team work and communication while they improve their technical skills. Principles of action-oriented participatory learning were used in the set-up and the realization of the competition. The several on-line meetings during the 4-month competition have students giving webinars and organizing course content.

### **Winners to attend Aquaculture Europe 2019 and NextFOOD 2020 conferences**

A team of academic and industry experts will evaluate the student projects at an ISEKI-Food Virtual Workshop on 19 June at 13H CET – mark your calendars! At this open workshop (anyone can attend), teams will present their projects and take questions from the audience. The winners will be announced. A member of the winning team will present the team project at the **Aquaculture Europe 2019** conference in Berlin DE in Sept 2019 and at the NextFOOD 2020 project meeting in Thessaloniki GR in spring 2020. The winning team will also receive a cash prize.

This competition is the first of a 4-year series, one of the case studies of the NextFOOD project. NextFOOD's core mission is to identify, describe and disseminate effective approaches to food production and forestry.

**Stay up to date with NextFOOD by subscribing to the NextFOOD newsletter [HERE](#).**

## NEWS ABOUT OTHER PROJECTS

### SPAATFOOD – First Annual Consortium Meeting in Hammamet

by **Zied Zarai**, ISEKI-Food Association National Representative of Tunisia (University of Sfax)



The **SPAAT4FOOD** Project 'Strategic platform for ameliorating Tunisian higher education on food sciences and technology' with 4 Tunisian partners, 3 European partners and 3 Associated partners (one of them is the ISEKI-Food Association) organised the first annual consortium meeting in Hammamet, from 7 – 9 January 2019.



The aim of SPAAT4FOOD project is to improve the quality of Tunisian higher education in food studies by developing innovative teaching tools and promoting effective collaboration between University and the socio-economic sector.

More Information on this project can be found [HERE](#).



## CTC (National Technological Centre for the Food and Canning Industry, Spain) project involvement

by **Angel Martínez Sanmartín**, ISEKI-Food Institutional member (CTC, Spain)



CTC has a Technological Transfer area with experience in European projects within the following programs: EUROPEAID, H2020, 7PM, LIFE, ERASMUS, EUROMANAGEMENT, INTERREG LEONARDO DA VINCI, etc.

Recently, CTC completed the **LIFECITRUS Project** (LIFE14 ENV/ES/000326. *Project with the contribution of the LIFE financial instrument of the EU*) entitled “Recycling of citrus industry scrap into natural additives for food industries”, it demonstrated the effectiveness of an innovative industrial process able to obtain natural ingredients from discarded parts of citrus fruits, as well as, the applicability of the obtained ingredients for the preparation of jams, jellies, juices and other foodstuffs (citrus spheres, cakes, etc.). As main results, the transformation of citrus residues into a citrus puree for substituting commercial pectin is highly profitable. The use of the new ingredient can even add value to food companies, that may use their by-products to produce new ingredients that can enrich new foods. In addition, new companies can be created in areas with market potential and a distribution system that guarantees business and environmental success.

Great efforts have been made to spread the project know-how to industry operators and foster the replicability of the transformation process: regional, national and international companies of lemon, other citrus and non-citrus fruits and producers of jams, jellies and other foodstuffs were contacted. After the end of the project’s actions, beneficiaries continue informing entities and companies aiming to improve the replicability and transferability potential of the project. More information [HERE](#).

Another project where CTC collaborates is cofounded by the LIFE program of the European Union, **LIFE CLEAN UP** (LIFE16 ENV/ES/000169). The emerging contaminants (EC) present in wastewater that are not eliminated by current water management systems, can reach the aquatic environment and terrestrial ecosystems, with a negative effect and the deterioration of resources, which brings an important environmental impact. LIFE CLEAN UP offers the improvement of wastewater treatment through an efficient and environmentally friendly technology, based on the adsorption of pollutants by cyclodextrin polymers, and the application of advanced oxidation processes, in order to obtain water free of EC. More information [HERE](#).

In addition, to promote innovative technologies in the field of environment and agri-food sector, CTC is a partner in a new project, the **LIFE SOLIEVA** project (LIFE17 ENV/ES/000273). This project will demonstrate the technical, environmental and economic feasibility of the treatment of table olive production waste water by means of a process with membranes and solar evaporation system and the recovery of compounds of interest for their valorization in the agri-food sector. The project will address this environmental problem through a circular approach, obtaining different co-products like water, salt, NaOH and polyphenols. Polyphenols are high added value organic compounds to be used by the food industry.



## YoungTechforFood Project – FH Joanneum

by **Hartmut Derler**, ISEKI-Food Institutional member (FH Joanneum, Austria)



### YoungTECHforFOOD Project - Enhancing food literacy and food technology competences of young people

Data indicates that young people in European countries fail to meet dietary recommendations, resulting in an increasing number of obese and malnourished adolescents. To capture the complexity of knowledge and skills necessary to meet day-to-day food needs, the term “food literacy” emerged and gained interest in various research approaches. However, food technology competences have not been linked with this approach so far. Furthermore, there is an increasing demand for STEM (Science, Technology, Engineering, Mathematics) competences for future workers within the food industry. In this regard, the ‘**Sparkling Science**’ project YoungTECHforFOOD (October 2017 to September 2019) focusses on promoting food literacy, food technology and STEM competences of young people (15-18 years old) in two partner schools in Austria.

During the first project phase (2017/18), pupils drafted a research plan. They collected data by exploring their diets and based on their findings they developed ideas for food product innovations. Subsequently, product specification sheets were developed that included technological, ecological, economic, social and health-related categories. During the second stage (2018/19), pupils optimize their prototypes. They conduct chemical and sensory tests and based on their results they improve their product ideas.

Results of the project will be summarized in a manual and presented to teachers, schools and interested stakeholders on July 2<sup>nd</sup> in Graz, Austria. With the manual, the project aims to support projects and schools with guiding materials, methods and lessons learned.

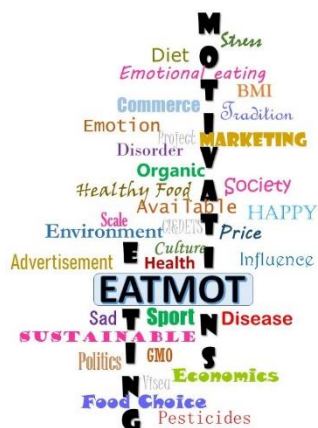
For further information on the project and potential disseminations/follow-up projects within the ISEKI-Food Association projects, feel free to contact Simon Berner: [simon.berner@fh-joanneum.at](mailto:simon.berner@fh-joanneum.at)

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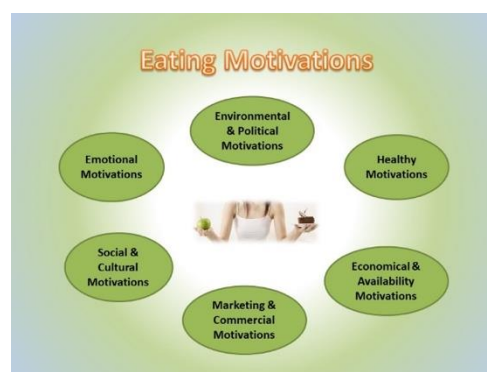
## Project EATMOT: Study about eating motivations in 16 countries

by **Maria Papageorgiou**, ISEKI-Food Institutional member (Alexander Technological Educational Institute, Greece)



The **Food Technology Department** of the **Alexander Technological Educational Institute of Thessaloniki** (ATEI-Th), is a partner of the international project **EATMOT** representing Greece in this multinational consortium of 16 countries led by CI&DETS Research Centre (Portugal). It is known that the role of food as a valuable ally to maintain a good health status and prevent or treat diseases has been well established. Excess of fats, particularly saturated and trans fats, sugars or salt have been associated with many chronic diseases. Also, the insufficient ingestion of fruits and vegetables, as a result of modern trends towards consumption of high levels of processed convenience foods, results in deficiencies in vitamins, dietary minerals, dietary fibres, bioactive substances such as for example antioxidants, among other extremely important food constituents. The human behaviours regarding foods are linked to a number of factors either of sociological nature or of psychological nature.

Hence, the aim of this project is to undertake a study about the different psychic and social motivations that determine people's eating patterns, either in relation to their choices or eating habits. To do this, factors linked to food choices will be evaluated in the following main areas: health motivations; economic factors; emotional aspects; cultural influences; marketing and commercials or environmental concerns.



The study is based on a questionnaire that was prepared purposely for the project, and therefore adequate to evaluate the aspects that determine the objectives highlighted. The study is coordinated by the principal researcher Raquel Guiné from CI&DETS Research Centre (Portugal) and the range is multinational, including different countries so as to gather information on a trans-frontier scale. The project started in 18 countries, but valid results were obtained from 16 countries: Argentina, Brazil, Croatia, Egypt, Greece, Hungary, Italy, Latvia, Lithuania, Netherlands, Poland, Portugal (Coordinator), Serbia, Slovenia, Romania and United States of America.

The obtained results will be most valuable to produce relevant scientific outputs as well as directives that could be used in each of the countries to improve eating habits towards healthier diets. The field work of the project was already completed, and it was possible to gather information from almost 12 thousand participants. The data is now being analysed and some project outputs are already published, while others are still under development. More details available in the [project website](#).

Contact: Prof. Raquel Guiné ([raquelguine@esav.ipv.pt](mailto:raquelguine@esav.ipv.pt))

## NEWS ABOUT EDUCATION & TRAINING

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### Master Programme in Food Sciences for Innovation and Authenticity – Bolzano, Italy

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by **Mario Burg**, University of Bolzano

**This two-year Master provides you 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, 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.

**Early Bird Application (for EU and non-EU citizens):** 1 March - 26 April 2019, noon

**Late Application (for EU citizens only):** 20 May - 31 July 2019, noon

More information [HERE](#).

## New Post Graduate Degrees and Student Scholarships in “New Food Product & Business Development” and “Marketing for the Agro-Food Sector” at Perrotis College, Greece

by *Kiki Zinoviadou, ISEKI-Food Institutional member, Perrotis College*



**30<sup>th</sup> of June** is the deadline to apply to these two MSc programs delivered by Perrotis College, Thessaloniki, Greece and accredited by Cardiff Met, Wales.

### **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 learn, among other principles, an approach of attending to the needs of special groups of consumers.

### **MSc in Marketing for the Agro-Food Sector**

Graduates of the M.Sc. in Marketing for the Agro-Food Sector will acquire the skills and knowledge needed to follow a range of career paths, both in Greece and abroad, in the agricultural and food sectors. Potential career paths include produce and processed Food Buyer, export and national sales and Marketing Manager, Packaging and Logistics Manager and other related positions. Although this is a specialized program, graduates will acquire transferable skills through common coursework, allowing them to seek employment in other sectors as well.

### **PERROTIS COLLEGE GRADUATE**

**SCHOOL:** 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 Alik 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.

**FUNDING OPPORTUNITIES:** Full and partial scholarships are available for International students. For more information please visit the following address <http://www.perrotiscollege.edu.gr/school-of-graduate-studies/> or contact the admissions office: [gsouga@afs.edu.gr](mailto:gsouga@afs.edu.gr)

## Study Programmes in Food Science, Technology, Safety and Nutrition – Ghent University, Faculty of Bioscience Engineering

by *Katleen Anthiernes, Ghent University, Belgium*



### BEcause

- Ghent University is ranked place 5 in the Shanghai Academic Ranking of World Universities, Food Science & Technology
- The city of Ghent, Belgium, is dazzlingly authentic, multicultural, open-minded and a home to more than 77.000 students
- Our programmes are followed by nationals from all continents

### BEcome

- **A Master of Science in Food Technology**

The consumer expects tasty, safe, wholesome, and nutritious food. This requires, on the one hand, knowhow on the most appropriate processing technologies for converting edible raw materials of both plant or animal origin into foods of high quality, and, on the other hand, know how on product formulation and adequate food preservation methods to ensure stability and prolonged shelf life of foods. Therefore, the **InterUniversity Programme in Food Technology (IUPFOOD)**, jointly organised by Ghent University (UGent) and KU Leuven, focuses on two technological dimensions of prime and crucial importance in food processing and preservation:

- ✓ the transformation (processing) of raw materials into products suited for human consumption
- ✓ the role of postharvest and food preservation unit operations in delivering safe and nutritious foods to the end consumer

- **A Master of Science in Nutrition and Rural Development**

Food insecurity, undernutrition and poor diets are persisting challenges for populations in low, middle and high-income countries. Poor diets and nutrition are amongst the most important risk factors for disease worldwide. At the same time, agricultural and rural development are high on the international policy agenda, especially since the rise of food prices, changing climatic conditions and concerns regarding the sustainability of food systems and diets. The **Master of Science in Nutrition and Rural Development** offers a program that consists of:

- ✓ basic knowledge, insights and skills in the areas of public health nutrition and rural development.
- ✓ a practically oriented component that enables the alumni to identify problems by

means of quantitative and qualitative research methods and analytical techniques, to assess and rank causes, and to plan, to execute and to evaluate appropriate interventions.

The program builds heavily on high quality research and evidence-based approaches to contribute to the United Nations Sustainable Development Goals.

- **An Exchange student in Bioscience Engineering: Food Science and Nutrition (Master's level)**

The specific objective of the Master of Bioscience Engineering: Food Science and Nutrition is to educate independently thinking and ethically acting bioscience engineers who can integrate the various aspects of food sciences and nutrition so as to function within the various actors of the food and food-related sectors (e.g. product development, production, quality assurance, government policy and inspection, development co-operation, research). The engineer in food science and nutrition has to be able to fathom the various processes that take place in raw materials, during the production process, preservation and preparation of food, and its relations with human health, and to describe them quantitatively and possibly optimize them. The **exchange student is free to compose a programme** from a select choice of courses from the above-mentioned programmes as well as of the bioscience engineering programmes.



- **A Participant of the international training programme 'Evidence-based decision making in Food Safety'**

Food security and sustainable food chains are being aimed for globally, however, in countries in the South, challenges are considerably bigger due to multiple reasons such as non-optimised food production systems, logistic restrictions, challenging climatic conditions, etc. When a food chain is being established, food safety problems tend to occur during (prolonged) storage of foods, dislocation between site of production and consumption and/or post-contamination in multiple steps of food handling. Moreover, food safety requirements for export-oriented chains were extended to the domestic food chains. In combination with the growing representation of developing countries in international organisations such as Codex Alimentarius (WHO/FAO) human capacity building is further needed in evidence-based decision making as comprehensive approach including a qualitative or quantitative risk assessment to prioritize and support the selection of suitable mitigation strategies to improve food safety and thus also food security and food sustainability.

managed by

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BIOSCIENCE ENGINEERING**  
**INTERNATIONAL TRAINING CENTRE**

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## Doctorate in Food science at the Universidad de las Americas Puebla (UDLAP), Mexico

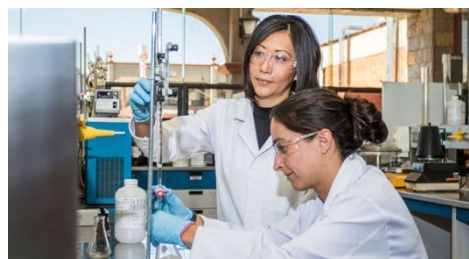
by **Maria Teresa Jiménez Munguía**, ISEKI National Representative Mexico, UDLAP



The objective of the Doctorate in Food Science at UDLAP is to prepare researchers with high academic quality, able to implement original and independent research in basic or applied food science, as well as to develop new technologies, and adapt and implement modern technologies for food processing. The program allows students to develop a global vision, considering their ethical, social and professional responsibility.

The Doctorate in Food Science is a flexible program; the curriculum is organized in 28 courses along 10 semesters and can be checked [HERE](#).

The Universidad de las Americas Puebla (**UDLAP**) focuses in offering an excellent well-rounded education in a multicultural environment. All the academic programs at UDLAP are accredited by the Ministry of Public Education of Puebla, Mexico, and recognized by the Southern Association of Colleges and Schools Commission on Colleges (**SACSCOC**). UDLAP is a member of the Federation of Private Mexican Institutions of Higher Education (**FIMPES**).



Furthermore, our Doctoral program is recognized by the **National Council of Science and Technology of Mexico (CONACYT)**, being part of the National Graduate Programs of Quality (PNPC). This membership allows our students (full-time, national and international) to receive a tuition scholarship.

For further information and application procedure please click [HERE](#).

For more information contact:

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[informes.doctorados@udlap.mx](mailto:informes.doctorados@udlap.mx)



## NEWS ABOUT IFA-SUPPORTED EVENTS

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### Greek Lipid Forum Conference, 21 June 2019, Athens, Greece

by **Vasso Oreopoulou**, ISEKI-Food Association National Representative of Greece (NTUA, Athens)



The **Greek Lipid Forum** was established in December 2003 and is a member of the European Federation for the Science and Technology of Lipids (Euro Fed Lipid). Its aim is to bring together all Greek scientists and technologists who are active in the field of Lipids and to provide a fruitful forum for dialogue and exchange of views on the promotion of Lipid Science and Technology. The communication and cooperation of all stakeholders highlights the results of the research and contributes to the development of the sector. The collaboration with the European Federation for Science and Technology of Lipids contributes to the information about developments in Europe, while highlighting the achievements of Greek scientists in the European space.

The 8th Panhellenic Conference entitled "**CURRENT TRENDS IN THE LIPID SECTOR**" aims to highlight:

- the importance of lipids and especially of olive oil in the diet
- the development of technology to produce safe lipid products of high quality and improved nutritional value
- the development of environmentally-friendly technology for lipid products / and waste valorisation
- the contribution of biotechnology to the development of the sector
- the results and achievements of the research of Greek scientists
- the innovation and growth prospects of the lipid products industry

The wider objective of the Conference is to exchange knowledge and experience among Greek scientists working in the field of Lipids.

## CONSOLFOOD 2020, 22-24 January 2020, Faro, Portugal

by **Cristina Silva**, ISEKI-Food Association National Representative Deputy of Portugal

# CONSOLFOOD 2020 Advances in Solar Thermal Food Processing

Many people in developing countries still burn wood, charcoal, or even garbage on open fires for cooking purposes because they do not have access to electricity or gas. The inefficient burning of wood, charcoal, dung, and plant residues causes health problems, deforestation and greenhouse gas emissions. The potential of thermal solar energy for food processing tasks like drying, cooking, and pasteurization is well understood, but adoption of this technology is not increasing as rapidly as would be desirable. In the sunny parts of the developed world, few people would recognize a solar cooker, and most still use only gas and electricity for cooking. The introduction of solar cookers in sunny areas for cooking, food drying, and water sterilization is our goal.

**CONSOLFOOD 2020** is being planned for 22-24 January 2020 at *Instituto Superior de Engenharia, Universidade do Algarve, Campus da Penha, 8005-139 Faro-Portugal*. Once again, we will focus on advances in solar cooking, solar food processing, and related topics. As usual, we expect to attract experts from all over the world to present and discuss the latest developments.

The **deadline** for submission of your abstracts for this conference is **31 May 2019**. We invite abstracts for lectures and/or posters. Please state in your application whether you are proposing a poster or a lecture.

**Lectures:** You should limit your abstract to 400 words and follow the guidelines [HERE](#). We aim to allocate 15 – 20 minutes for your presentation, but if you believe you require more time, please state this in your application so it can be discussed by the organising committee.

**Posters:** You should limit your abstract to 400 words. Your poster should be standard A1 size (594 x 841 mm) and in portrait orientation. You do not need to submit a visual first draft of your poster at this stage, but it will be helpful to the committee if you do. You can find useful advice about creating a poster [HERE](#).

**Submission:** Please send your abstract(s) via e-mail to [cruivo@ualg.pt](mailto:cruivo@ualg.pt)

**Assessment:** All abstracts will be reviewed and assessed by the members of the scientific committee. The organising committee will inform each author whether their submitted abstract has been accepted.

**Conference Proceedings:** Finally, the organizing committee encourages all authors to write an optional **full-length paper** for inclusion in our conference proceedings.

**Fee:** We expect the conference fee to be around 150 euros. This includes the cost of lunches and tea/coffee breaks.

For updated information on CONSOLFOOD2020 go [HERE](#).

## JOB VACANCIES

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- Post-doctoral fellowship in **Food Engineering** at the **University of Sao Paulo**, campus of Pirassununga, Brazil... [Read more](#)
- **Vidarium-Nutrition, Health and Wellbeing Research Center of Grupo Empresarial Nutresa**, seeks a professional to occupy a position as a researcher, who will be responsible for the development of analytical methodologies in GC / MS / MS and / or UPLC / MS / MS. With knowledge and proven experience in metabolomics applications, biomarkers. The selected person will be based... [Read more](#)

For further information about job vacancies please visit:

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

an associated site of the ISEKI-Food Association.

Click on the “Job Offer” button to get detailed information.

## UPCOMING FOOD-RELATED EVENTS / WEBINARS

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### April 2019

**02-04 April 2019**

**6th International Conference on Food Digestion**

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

Granada Conference Center, Granada, Spain

**07-12 April 2019**

**INOPTEP & PTEP 2019**

More information: <http://www.ptep.org.rs/Sajt%20engleski/aktuelnostien.html>

Hotel Djerdap, Kladovo, Serbia

**NEW! 09-12 April 2019**

**11th Microencapsulation Training School**

More information: <http://bioencapsulation.net/2019-Loughborough-Microencapsulation-Training-School/>

Loughborough University, Loughborough, UK

**WEBINAR: 10 April 2019 at 13H CET**

**Use of computer vision as process analytical technology (PAT) tool for food drying**

An ISEKI-Food Webinar as part of the European Food-STA Food-Factory-4-Us

Register [here](#).

### 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! 02-08 June 2019**

**Information technologies and expert systems in plant protection**

More information: [https://www.euroleague-study.org/en/information\\_technologies](https://www.euroleague-study.org/en/information_technologies)

University of Hohenheim, Renningen, Germany

**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! 11-14 June 2019**

**FLOUR-BREAD 2019**

More information: <https://www.iseki-food.net/event/6380>

Hotel Osijek, Osijek, Croatia

**NEW! 12-14 June 2019**

**NIFSA-2019**

More information: <https://www.iseki-food.net/event/6343>

Vytautas Magnus University Agriculture Academy, Kaunas, Lithuania

**NEW! 12-15 June 2019**

**37th Int. Symposium on Diabetes and Nutrition**

More information: <https://mintonline.org/dnsg2019/default.asp>

Kerkrade, Netherlands

**NEW! 12-14 June 2019**

**EDEN 2019 Annual Conference**

More information: [http://www.eden-online.org/2019\\_bruges/](http://www.eden-online.org/2019_bruges/)

VIVES University of Applied Sciences' Xaverianenstraat building, Bruges, Belgium

**WEBINAR: 14 June 2019, time to be announced**

**Final Virtual Workshop in "Fighting Food, Energy and Water Losses"**

2019 Edition of the European Food-STA Food-Factor-4-Us International Student Competition Game

An ISEKI-Food Webinar. More information [here](#).

**17-20 June 2019**

**SLIM 2019**

More information: <http://www.slim2019.org/>

Congress center Federico II, Naples, Italy

**NEW! 17 – 18 June 2019**

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

More information: <http://www.intelligen.com/TUMunich2019.pdf>

TU Munich, Germany

**WEBINAR: 19 June 2019, 13H-15H CET**

**Final Virtual Workshop in "Sustainable Aquaculture"**

1<sup>st</sup> round of the European Food-STA Sustainable Supply Chain International Competition

An ISEKI-Food Webinar, More information [here](#).

**NEW! 23 June – 04 July 2019**

**Mediterranean Diet: from Genes to Health**

More information: [https://www.euroleague-study.org/en/mediterranean\\_diet](https://www.euroleague-study.org/en/mediterranean_diet)

Hebrew University of Jerusalem, Rehovot, Israel

**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**

**GF19: 15th international Symposium on Gluten-Free Cereal Products and Beverages**

More information: <http://www.gf19.icc.or.at/en/>

Universiteitshal, Leuven, Belgium

**26-28 June 2019**

**Higher Education Advances**

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

Universitat Politècnica de València, Valencia, Spain

**NEW! 30 June- 06 July 2019**

**Think Camp - Rural Development**

More information: <https://www.euroleague-study.org/en/thinkcamp>

University of Natural Resources and Life Sciences, Vienna, Austria

## 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

**NEW! 01-20 July 2019**

**Pathogens, Parasites and their Hosts: Ecology, Molecular Interaction and Evolution**

More information: <https://www.euroleague-study.org/en/pph>

University of Hohenheim, Stuttgart, Germany

**NEW! 01-12 July 2019**

**Diagnosis of Diseases of Agriculture and Horticultural Plants**

More information: [https://www.euroleague-study.org/en/summer-schools#jfmulticontent\\_c232519-2](https://www.euroleague-study.org/en/summer-schools#jfmulticontent_c232519-2)

University of Copenhagen, Copenhagen, Denmark

**NEW! 03-05 July 2019**

**INTE – 2019 International Conference on New Horizons in Education**

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

Panorama Hotel Prague, Prague, Czech Republic

**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

**NEW! 15-26 July 2019**

**Contribution of Animal Breeding to Global Food Security**

More information: [https://www.euroleague-study.org/en/summer-schools#jfmulticontent\\_c232519-2](https://www.euroleague-study.org/en/summer-schools#jfmulticontent_c232519-2)

University of Natural Resources and Life Science, Vienna, Austria

**NEW! 28 July – 01 August 2019****13th Pangborn Sensory Science Symposium**More information: <http://www.pangbornsymposium.com/>

Edinburgh International Convention Centre, Edinburgh, UK

**August 2019****NEW! 19–23 August 2019****Rural Landscape Governance**More information: [https://www.euroleague-study.org/en/summer-schools#jfmulticontent\\_c232519-2](https://www.euroleague-study.org/en/summer-schools#jfmulticontent_c232519-2)

Nøddebo, Denmark

**NEW! 19–30 August 2019****Summer School on Bioeconomy**More information: <https://www.euroleague-study.org/en/bioeconomy-2019>

Czech University of Life Science Prague, Prague, Czech Republic

**NEW! 26–30 August 2019****Summer School Green Genetics**More information: <https://www.euroleague-study.org/en/greengen>

Wageningen, Netherlands

**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

**NEW! 12–17 September 2019****Solute Imaging Summer School**More information: <https://www.euroleague-study.org/en/chemicalimaging>

University of Natural Resources and Life Sciences, Tulln, Austria

**NEW! 17-20 September 2019****ICPMF11 - 11th I.C Predictive**More information: <http://esa.ipb.pt/icpmf11/>

Polytechnic Institute of Bragança, Bragança, Portugal

**NEW! 30 September-03 October 2019****Food Structures, Digestion and Health**More information: <https://www.fsdh2019.org/>

Rotorua, New Zealand

## November 2019

**NEW!** 12-14 November 2019

### 33rd EFFoST International Conference

More information: <http://www.fffostconference.com/default.asp>

Postillion Convention Centre WTC Rotterdam, Rotterdam, Netherlands

**NEW!** 26-28 November 2019

### EUROCAROTEN International Carotenoid Conference

More information: <https://www.eurocaroten.eu/?q=lemesos2019>

Royal Apollonia Hotel, Lemesos, Cyprus

## January 2020

**NEW!** 22-24 January 2020

### CONSOLFOOD2020

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

Universidade do Algarve, Faro, Portugal

## July 2020

**NEW!** 08-10 July 2019

### 6th International ISEKI-Food conference

More information: <http://iseki-food2020.isekiconferences.com/en/>

Hotel CYPRUS HILTON, Nicosia, Cyprus

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