



# ISEKI E-NEWS ISSUE 30

June 2019

*Have a great summer!*



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## NEWS FROM ISEKI-FOOD ASSOCIATION

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### ISEKI-Food 2020: Conference topics available now!

by **Paola Pittia, Cristina L.M. Silva and Florence Dubois-Brissonnet**, Scientific Committee of the ISEKI-Food 2020



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 title of the 6<sup>th</sup> edition of the ISEKI-Food conference is:

***Sustainable Development Goals in Food Systems:  
challenges and opportunities for the future***

**We are happy to introduce the conference topics for the ISEKI-Food 2020 conference!**

#### **Education: *FACING CHALLENGES IN EDUCATION FOR A GLOBALIZED AND SUSTAINABLE WORLD***

- Innovations in education and Lifelong learning
- Innovative methods and tools for education and training
- Open Science
- Sustainability education in food studies

#### **Research: *SUSTAINABLE SYSTEMS FOR HIGH QUALITY, SAFE AND HEALTHY FOODS***

- Minimizing losses in food production
- Valorisation of postharvest losses and food wastes
- New technologies for a healthy foods and sustainable food production
- Appropriate technologies for food security
- Risk assessment and strategies for food safety in a sustainable production
- Omics in food quality and safety
- Food production, environmental and climate changes
- Biodiversity in foods
- Responsible consumption and sustainable diets

**Society Engagement: *THE WAY TO SDGs IN THE FOOD SYSTEM***

- Sustainable Development Goals: good practices and the way forward
- Exploiting new Interfaces in Science, Technology and Humanities
- Food in conflict zones and emergency
- Affordable and clean energy – the role of Food Industry
- Sustainable intensification in Food Processing
- The role of Food Engineers for the future 2030

**PhD Session: *INNOVATIONS FOR A SUSTAINABLE FOOD SYSTEM***

For more information please visit the [conference website](#).

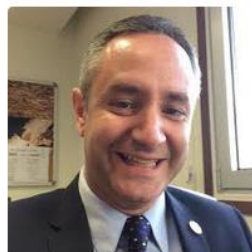
We look forward to welcoming you in Nicosia in July 2020!

**The Scientific & Organising Committee**

**Paola PITTIA**  
University of Teramo, Italy  
Chair Scientific Committee



**Gerhard SCHLEINING**  
BOKU Vienna, Austria  
Chair Organising Committee



**Dimitris TSALTAS**  
Cyprus University of  
Technology, Cyprus  
Chair Organising Committee



**Cristina L.M. SILVA**  
Catholic University of  
Portugal  
Chair Scientific Committee

## International Journal of Food Studies (IJFS) promoted to Quartile 3

by **Cristina L.M. Silva**, Editor in Chief of IJFS



The [International Journal of Food Studies](#) is the official journal of the **ISEKI-Food Association**:

It is an international peer-reviewed open-access journal featuring scientific articles on the world of Food in Education, Research and Industry. This journal is a forum created specifically to improve the international dissemination of Food Science and Technology knowledge among Education, Research and Industry stakeholders.

**ISEKI-Food is proud to announce the progression of IJFS to the Quartile 3 (Q3) – as of April 2019 IJFS was in position 188 of 273 in the field Agricultural and Biological Sciences. More information [here](#).**

The IJFS welcomes original contributions relevant to the following topics:

- Education methods, including Lifelong Learning and e-learning;
- Research and application in academia, research, industry;
- Critical reviews of scientific literature by researchers, students, invited authors;
- Exchange of views and opinions of a scientific nature including testimonies on career experiences in Food Industry/Research/Education (required skills, challenges and successes).

Manuscripts focusing on Food-related Education topics are particularly welcome.

The IJFS also accepts original research works dealing with food processing, design, storage and distribution, including effects on product safety and quality, and food chain sustainability. The journal is also open to other food-related topics such as food security and food policy.

## Nominations of the Accreditation Commission of the ISEKI-Food Association

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



The **Accreditation Commission** is a body of the ISEKI-Food Association responsible for the accreditation of food science and technology degrees, certification of short courses and certification of job profiles under the Foodcareers framework.

On 23 May 2019, the Board of the ISEKI-Food Association nominated, out of 30 applications, the following **new members for the Accreditation Commission**:

- **Anna McELHATTON** (*University of Malta*)
- **Diego MORENO-FERNÁNDEZ** (*CEBAS-CSIC, Spain*)
- **Dorota KREGIEL** (*Lodz University of Technology, Institute of Fermentation and Microbiology Technology, Poland*)

The ISEKI-Food Association Board is honoured to count on contributions of the three new Accreditation Commission Members to continue work towards the excellence of food science and technology education and continuous professional development in the food sector.

## ABOUT ISEKI-Food Association Members

### National University of Food Technologies (NUFT), Ukraine

by *Irina Volovyk, NUFT, Ukraine, ISEKI-Food Association Institutional Member*



The National University of Food Technologies is a powerful educational and research complex, known and deeply respected in Ukraine and also far beyond its borders. It is the only higher technical educational institution in Ukraine which provides training of highly qualified specialists of different educational qualifications from 'junior specialist' to 'master's degree' for high-tech branches of the economy. It carries out training of specialists in 24 specialties in different educational programs. The educational and research complex includes 3 educational and research institutes, 3 faculties, 3 institutes of postgraduate education, 7 branches and 11 colleges located all over Ukraine. In total, about 21,000 students are trained in our educational complex.

#### Educational and research institutes:

1. [Educational and Scientific Institute of Economics and Management](#)
2. [Educational-Scientific Engineering-Technical Institute Named After Acad. I.S.Guliy](#)
3. [Educational and scientific Institute of Food Technologies](#)

#### Faculties:

1. [Faculty of Automation and Computer Systems](#)
2. [Faculty of Hotel-Restaurant and Tourism Business](#)
3. [Faculty of Biotechnology and Environmental Control](#)

NUFT is a member of the following International Organizations:

- ISEKI-Food Association
- Magna Charta Universitatum
- European Federation of Food Science and Technology (EFFoST)
- The International Union of Food Science and Technology (IUFoST)
- Black Sea University Network (BSUN)
- Global Harmonization Initiative (GHI)
- International Association of Universities (IAU)

National University of Food Technologies takes an active part in international educational and scientific projects, such as Erasmus+, DAAD, Jean Monnet, etc.

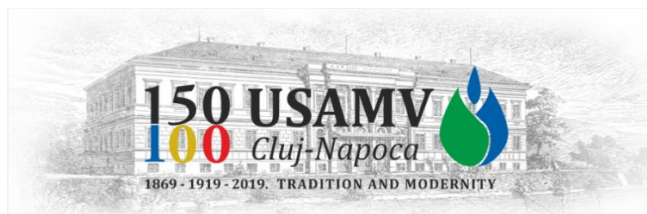
NUFT is always open to new ideas and collaboration.

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## 2019 – A year to celebrate at USAMV Cluj-Napoca, Romania

by **Sonia Socaci**, USAMV Cluj-Napoca, ISEKI-Food Association Member



The University of Agricultural Sciences and Veterinary Medicine (USAMV) Cluj-Napoca is one of the most prestigious universities in Romania. Its excellent research activities are

highly linked with international collaborative strategies, that can be considered top priorities for our university. USAMV Cluj-Napoca has recently been evaluated twice by the European University Association (EUA), being ranked in the top 12 of the best research and education universities in the country. It is present as well in various International Rankings (QS World University Rankings by Subject, U-MultiRank, URAP, UI Green Metric).

Throughout its 150 years of existence, our university made all the efforts to be a reference pole by extending its research fields and achieving academic excellence. Now, more than ever, 2019 seems to be for USAMV Cluj-Napoca an amazing year, full of celebrations and important scientific events: the **150<sup>th</sup> Anniversary** held on **19-21 July 2019**, contained several *Doctor Honoris Causa* awarding ceremonies, hosting *The 18<sup>th</sup> International Conference “Life Sciences for Sustainable Development”*, *The XV International Conference on Trichinellosis*, our traditional *Food Festival*, *17<sup>th</sup> ZIOA - The Day of Human-Animal Interactions*, *Fascination of Plants Day*, the *1<sup>st</sup> Edition* of the international event *Surveyor’s Week* and numerous other workshops and exhibitions.

Within this period, USAMV Cluj-Napoca will be hosting the *Romanian National Council of Rectors*, therefore our guests will be personalities from the scientific area, ministers, state secretaries and many others from the National Ministry of Education, Ministry of Research and Innovation, Ministry of Agriculture and Ministry of Culture. It is with great joy and excitement that we await our anniversary celebration!

The **18<sup>th</sup> International Conference “Life Sciences for Sustainable Development”** on **26-28 September 2019** will include oral & poster presentations and round tables on recent scientific or technical results, under the European Programme “Horizon 2020” and Romanian Strategy for Research - Technological Development - Innovation in Life Sciences. The conference programme promotes the dynamic exchange of information, experience, innovative ideas and concepts in the field of agricultural and horticultural sciences, food science and technology, biotechnologies, veterinary medicine, as well as other interdisciplinary fields. More info at the conference [website](#).

## Summer course at UIMP Santander

by **Diego Moreno-Fernández**, **CEBAS-CSIC, Spain**, *ISEKI-Food Association Member*

Colour is the first thing that attracts us to a food, not in vain it is often said that "we eat through the eyes". However, the colour, specifically of fruits and vegetables and their derivatives, such as juices, wines, vinegars, oils, etc. goes far beyond mere aesthetic appearance and is also synonymous with quality. Quality that, nowadays, implies much more than the purely organoleptic (colour, flavour and aroma), since it includes safety and nutrition. In this sense, the 21st century consumer seeks functionality as well as food, choosing those products that contribute in an additional way to well-being and health. In this sense, there is no doubt that fruit and vegetables are an important source of bioactive compounds, which make them vehicles for health benefits, which is partly due to the natural pigments that give them their attractive colours.



The summer course *"El color de los alimentos vegetales: cuando la atracción se convierte en beneficio"* will present the main compounds responsible for the colour of foods of vegetable origin (anthocyanins, chlorophylls, carotenoids and other minorities), with special attention to functions that go beyond the colouring they provide, such as those related to bioactive and nutritional properties. Special importance will be given to the processes of assimilation of pigments by the organism, to the influence of processing or cooking on their stability and activity, and to the role that pigments play as markers of food safety, including the legal aspects that regulate their use as food colorants. All of this focuses on foods of great interest in the Mediterranean diet, such as fresh fruits and vegetables, minimally processed products, fermented vegetables, juices, wines, oils, spices and vinegars.

This course is aimed at students in their final years of undergraduate and postgraduate studies, master's degrees, doctorates, etc., but also at professionals in the agri-food industry and health, as well as consumers in general.

For more information please click [here](#).



## NEWS ABOUT PROJECTS with ISEKI-Food participation

### 2<sup>nd</sup> FOOD-AWARE Project Meeting in Warsaw, Poland

by **Natalia Truskowska**, Project Partner FOOD-AWARE



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.

The **2<sup>nd</sup> Project Meeting** took place in Warsaw, 12-14 June 2019 where all partners discussed the current status of the project, especially the progress of **Output 1** whose main result is the training methodology that is now completed. Within **Output 2** the project website has been developed and partners are currently working on project training materials including 5 modules on the following topics:

- local food production
- food waste
- food chain
- resource efficiency: sustainability and circularity
- responsible food consumption

These modules will be ready for November 2019, when the work on Output 3 will start more intensively.

**Output 3** was also discussed as it will develop some teaching aides for teachers including posters, comics, interactive activity sheets and educational videos.

Overall, it was a very successful and efficient meeting where partners agreed on upcoming tasks and deadlines and the date of the next project meeting has been proposed for December 2019.

If you are interested in the project, please subscribe to our [Newsletter](#) and follow us on [Facebook](#)!

## POSTHARVEST: Final Project Meeting & Dissemination Seminar

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



The final transnational meeting of 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) took place in **Murcia, Spain** on **14-16 May 2019**. On the first day of the meeting, the partners participated in the [IX International Symposium on Food Technologies](#) and particularly in the [Murcia Food Brokerage Event 2019](#), where ISEKI-Food Association disseminated the outputs of the project to several stakeholders. For the next 2 days, the project partners discussed the project management, the [e-learning platform](#) and the other intellectual outputs which will be finalized in the next few months. The next steps of the project include the organisation of the **Final Dissemination Conference** in **Bursa, Turkey** in **November 2019**, where experts, academics, policy makers and researchers will be invited.



In the dissemination framework of the project, a **Seminar** was organised successfully in **Vienna, Austria** on **7<sup>th</sup> June 2019**, with the aim to present the project results at a national level. Employees, trainers, policy makers, opinion leaders, local authorities and other primary beneficiaries participated in the seminar and had fruitful discussions about post-harvest losses in Austria.



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

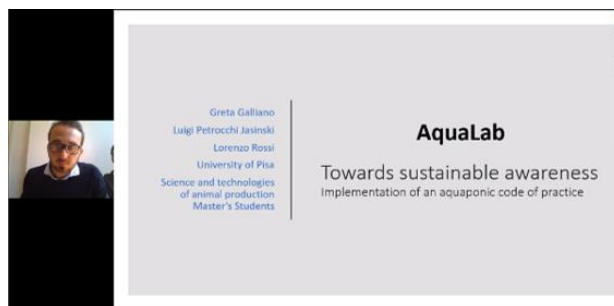
## NextFOOD: Team “AquaLab” from the University of Pisa (IT) wins Sustainable Supply Chain Competition

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



This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 771738

The present Deliverable reflects only the author's view and the Research Executive Agency is not responsible for any use that may be made of the information it contains



The [Sustainable Supply Chain](#) competition saw 6 teams from around the globe work for 4 months to prepare a project addressing a specific challenge in sustainable aquaculture. The challenge was identified by the student teams themselves and related to improving holistic and measurable quality that consumers understand. Teams designed and developed a solution that can be exploited by industry.

The team “AquaLab” project, ***“Towards sustainable awareness: Implementation of an aquaponic code of practice”*** was presented by team leader Luigi Petrocchi Jasinski at the Competition’s Final Virtual Workshop on 19 June 2019 and clinched their first-place finish.

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

A team of academic and industry experts evaluated the student projects, including at the Final Workshop where team members answered questions from the audience. The competition was close as all teams had excellent projects and only a few points separated the winners. Watch the competition on the ISEKI-Food YouTube channel [here](#). 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 also receives a cash prize sponsored by the ISEKI-Food Association.

This Sustainable Supply Chain competition in Sustainable Aquaculture was the first in a series that is a part of the [NextFOOD project](#) (Horizon 2020) and was organised by [ISEKI-Food Association](#) and the [University of Bologna](#). Future Sustainable Supply Chain competitions will focus on different topics, with the next likely on Sustainable Cereals in autumn 2019. Participation is an innovative learning experience as students gain in soft skills such as problem solving, teamwork and communication using action-oriented participatory learning while they also improve their technical skills in the competition topic. Visit the [Sustainable Supply Chain Competition](#) site for more information.

**Stay up-to-date with NextFOOD by subscribing to the NextFOOD newsletter at**

<https://www.nextfood-project.eu/>

## NEW Horizon 2020 Project funded: FNS Cloud

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

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### Food Nutrition Security Cloud Proposal Funded!



European  
Commission

Horizon 2020  
European Union funding  
for Research & Innovation

ISEKI-Food Association is a partner in the successful proposal, **Food Nutrition Security Cloud (FNS-Cloud)** which will be funded for over €10 million. The project coordinator is **RTDS Association**, an SME based in Austria, and there are 35 other project partners located in 15 European and Associated countries.

The project is a Horizon 2020 Innovation Action with the main objective of ***producing a sustainable data management platform for improving access and wider re-use of standardized big data in the FNS research domain***. The kick-off meeting is expected to take place in the fall and the project will run for 4 years.

ISEKI-Food Association will contribute to the Work Package on Training and Education where a combination of work-based and social learning will be used to develop and increase user confidence in exploiting FNS data.

**Stay tuned for more information as this exciting project begins!**

## SMARTCHAIN Platform goes live!

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



This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No. 773785

The **SMARTCHAIN project** (H2020) launched its interactive **Platform** in May 2019 when managers of the 9 Innovation Hubs for Short Food Supply Chains attended a virtual Hub Management Workshop. The Platform aims to encourage interaction and cooperation of all stakeholders of the short food supply chain (farmers, technology providers, SMEs, consultants, researchers, consumers, policy makers...) as it is organized both by stakeholder role and by geographic location.

### Key elements of the Platform are already in place

The Platform includes links to **9 Innovation Hubs** throughout Europe which are organizing workshops and trainings in short food supply chains and links to the **2 Case Studies** organized by each Hub which are examples of remarkable social, economic and ecological impacts of short food supply chains in rural, peri-urban and urban communities. Parts of the Platform are already available in local languages.

Coming soon to the Platform will be an **Innovation Inventory** where users can search a short food supply chain database, a **Game Model** used successfully in the Netherlands for community building and a **Training Section** with assorted materials and e-learning opportunities.

The SMARTCHAIN Platform is a part of the SMARTCHAIN H2020 Project, **“Towards Innovation-driven and Smart Solutions in Short Food Supply Chains”** which runs from Sept 2018 through Aug 2021. ISEKI-Food Association is leading Work Package 6, Innovation Platform.

Show your interest in short food supply chains and stay up-to-date with Platform progress by registering on the SMARTCHAIN Platform [here](#).



## NEWS ABOUT OTHER PROJECTS

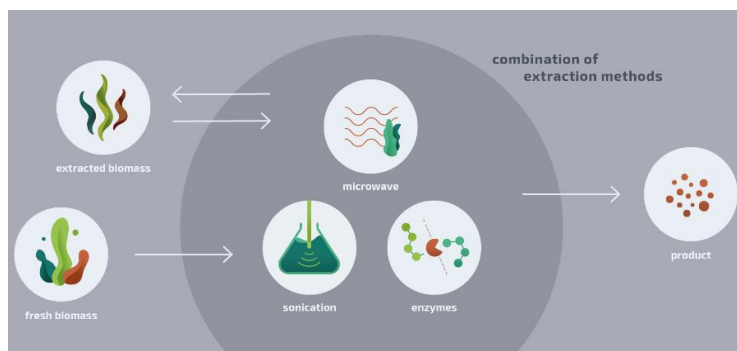
### Extraction and Characterization of BIOactives and CARBohydrates from Seaweeds and Seagrasses FOR FOOD-related applications (BIOCARB 4-FOOD)

by **Nadja Reinhardt**, University of Hohenheim, Germany, ISEKI-Food Association Institutional Member



**Background:** Next to the most important source of food energy, carbohydrates are key ingredients for food formulations, serving as thickeners, stabilizers and gelling agents or providing functional attributes. Seaweeds and seagrasses are a valuable and under-exploited source of carbohydrates, in particular, cell wall polysaccharides (phycocolloids) and bioactive compounds such as polyphenols or carotenoids. Current industrial procedures used by European companies for carbohydrate extraction from seaweeds are highly inefficient in terms of

processing time, water and energy requirements. Furthermore, the remaining biomass (generally much more than 50% of the initial material) is used as compost or simply disposed as organic waste.



*Schematic sketch of the used extraction procedures*

**Action:** within the ERA-NET SusFood2 funded project BIOCARB-4-FOOD, in close collaboration with industry, novel, environmentally friendly and efficient extraction techniques (ultrasound, microwave, enzymes and their combinations) are explored and combined with the

exploitation of the remaining biomass, rich in bioactive compounds, to sequentially obtain novel carbohydrate-based extracts and fibres (nanocellulose) from seaweeds and seagrasses. Structure, technological properties, toxicity and bioactivity of the fractions obtained from the various extraction technologies are characterized and a life cycle assessment (LCA) is conducted for proving the sustainability of the procedures.

**Expected Results:** BIOCARB-4-FOOD will contribute to improved process efficiency, development of ingredients with high added value from already commercialized seaweed species and from underexploited sources (seagrasses). This will positively impact the



competitiveness of seaweed, food and non-food companies at EU scale by a better valorisation of raw materials. Extraction products shall serve as food additives or for biodegradable packaging material.

First project results show the possibility of producing less purified agar-based extracts of the algae species *Gelidium sesquipedale* with more cost-effective and environmentally friendly extraction protocols. The properties of agar (gel strength, purity, colour, etc.) can be influenced by using different species of algae and modifying the extraction process. Currently, further research is carried out to optimize the process parameters. Less purified extracts also have additional functionalities such as antioxidant properties that make them interesting for various food applications. Apart from that, the algal residues, also from *Posidonia oceanica*, are used for the production of biodegradable packaging materials.

#### Project Partners:



This transnational project is part of the ERA-Net SUSFOOD2 with funding provided by national/regional sources (BMEL (D), DAFM (IRL), RCN (NOR), CIENCIA (ESP) and FORMAS (SWE) and co-funding by the European Union's Horizon 2020 research and innovation programme.

## Invitation for project cooperation!

by **Vita Sterna**, Institute of Agricultural Resources and Economics, Latvia and ISEKI-Food Association Member

### *Hulless barley variety “KORNELIJA” – high quality wholegrain raw material for development of niche and functional products*

In cooperation between the [Institute of Agricultural Resources and Economics](#) and grain processing and food manufacturing companies, experimental development of the prototypes of new products are carried out to verify the suitability of ‘Kornelija’ for various opportunities in the development of new functional products.

More information by [vita.sterna@arei.lv](mailto:vita.sterna@arei.lv) or [here](#).

Publications about hulless barley variety ‘Kornelija’:

[http://lufb.ltu.lv/conference/foodbalt/2019/Sterna\\_et\\_al\\_N125\\_FoodBalt2019.pdf](http://lufb.ltu.lv/conference/foodbalt/2019/Sterna_et_al_N125_FoodBalt2019.pdf)

<https://www.degruyter.com/downloadpdf/i/prolas.2015.69.issue-4/prolas-2015-0023/prolas-2015-0023.pdf>

Trait	Hulless barley ‘Kornelija’	Barley	Oat	Wheat	Rye
Protein, %	15.3±2.9	11.4±1.7	10.58±0.67	12.7±0.65	9.8±0.07
Dietary fibre, %	19.47±2.99	20.82±1.02	17.63±1.52	13.06±0.35	15.7±0.42
β-glucans, %	5.30±0.6	4.24±0.4	3.15±0.19	0.18±0.89	1.3±2.2
Total fats, %	2.35±0.15	2.23±0.16	5.15±0.19	2.1±0.03	1.8±0.04
E vitamin (α-tocopherol), mg kg <sup>-1</sup>	8.18±1.84	8.70±1.74	7.80±2.36	10.1	8.5
Total phenolic compounds; mg GAE 100 g DW	196.8±19.1	175.0±12.1	123.64±15.6	95.88±8.28	88.0±13.39
DPPH anti-radical activity, %	74.7±0.42	68.0±3.7	18.56±2.6	2.21±1.01	14.6±2.65
Zn, mg kg <sup>-1</sup>	30.5±13.5	20.8±3.7	26.1±3.8	34.6	26.5
Cu, mg kg <sup>-1</sup>	4.10±1.6	3.50±0.5	3.60±0.4	4.2	3.67
Mg, mg kg <sup>-1</sup>	1147.0±88.0	1101.0±40.0	1361.3±152.7	900	1100
Fe, mg kg <sup>-1</sup>	40.4±8.5	39.3±5.5	44.5±0.6	53.7	26.3

Table 1. Advantages of the variety ‘Kornelija’ for the grain processing industry (the production of grain milling products)<sup>1</sup>

We are also proud of our created oat, barley, rye and potato [varieties](#) and [offer the seeds](#) of our varieties!

Rural days will be organized on **2 July 2019** at Stende, **4 & 11 July 2019** at Priekuli and **15 July 2019** at Vilani, where we offer to get acquainted with our trials and varieties.

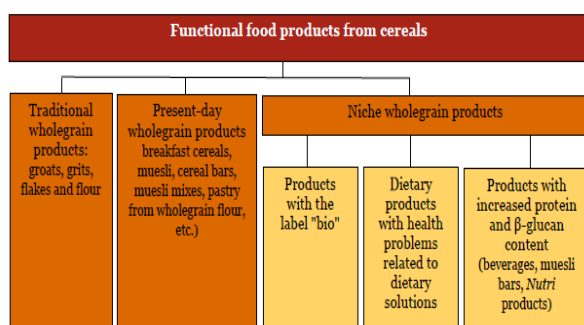


Illustration 1 – Positioning of the hulless barley variety ‘Kornelija’ in the food industry



## NEWS ABOUT EDUCATION & TRAINING

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### MSc Agri-Food Technology at the University of Lincoln, UK – Enrolment open for 2019/2020

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by **Isabel Campelos**, University of Lincoln, UK, ISEKI-Food Association Institutional Member



The **University of Lincoln**, in the United Kingdom, is ranked in the top 200 in the world for Agriculture and Forestry in the QS World University Rankings 2019.

This programme aims to equip students with the advanced skills, knowledge and expertise to undertake technical and production management roles in the globally important agri-food sector.

Students will have the opportunity to study areas such as advanced crop science, advanced food manufacturing, new product and process development, food safety and technical management, as well as commercial, operational, supply chain and agile management.

Students will also have access to industry-relevant specialist technologies and new equipment at both the University of Lincoln's food and agricultural campuses, the National Centre for Food Manufacturing at Holbeach, and at Riseholme Park.

Following the taught element of the programme students may choose between a research project in industry or academia, or a period of professional practice.

The research project provides an opportunity to apply new knowledge in a real-life setting. This will also allow students the opportunity to make contacts within potential employers prior to completing the course.

Alternatively, students have the opportunity to undertake a six-month work placement in industry. This can be with an industry partner or through an independently sourced placement. Students successfully completing this route will receive the alternative award title of **MSc Agri-food Technology** (with Professional Practice).

For information on the Professional Practice route please visit the separate [course page](#).

## NEWS ABOUT ISEKI-SUPPORTED EVENTS

### 12<sup>th</sup> Int. Scientific and Professional Conference “WITH FOOD TO HEALTH”, 24-25 October 2019, Osijek, Croatia

by **Frane Čačić Kenjerić**, *Faculty of Food Technology Osijek & ISEKI-Food Association Institutional Member*

12<sup>th</sup> International Scientific  
and Professional Conference  
**WITH FOOD TO HEALTH**  
24<sup>th</sup> and 25<sup>th</sup> October 2019

12<sup>th</sup> hranom  
do zdravlja  
with  
food  
to health

The aim of this International Conference is to gather eminent experts from the academic community and industry, pharmacists, medical doctors and all who are interested in food and food influence on health in any aspect.

Many institutions are involved in the Conference organization and their number and affiliation with different professional areas confirm the importance of the subject and give special interdisciplinary character to this Conference.

#### Conference topics:

- Functional food and food supplements
- Dietetics and diet therapy
- Nutrition
- Food safety
- Food analysis
- Production of safe food and food with added nutritional value
- Food and Tourism

**Abstract submission deadline: 19 July 2019**



## 1<sup>st</sup> International / 11<sup>th</sup> National Food Engineering Congress, Antalya, 7-9 November 2019, Turkey

by **Hamit Köksel**, Hacettepe University, Turkey



Covering many issues from production to consumption, the Congress will be a leading scientific event in the field of Food Engineering and will bring together stakeholders from around the world. **The focus of this international congress will be new technologies in the fields of food processing and preservation, biotechnology, nanotechnology, Industry 4.0, food economy and a wide range of technological and scientific issues.**

The impact of food engineering in the daily life of people is felt in an ever-increasing way. Innovative ideas are expected to emerge in food engineering as a result of continuous development in the fields such as food science and technology, microbiology, biotechnology, food safety and security and functional foods. Within this context, the Food Engineering Congress series presents an ideal platform for fruitful exchange of ideas which is crucial for scientific and industrial advancements.

### Congress topics:

- *Food Chemistry and Technology*
- *Food Microbiology and Biotechnology*
- *Food Safety and Security*
- *Food and Health*
- *Food and Gastronomy*
- *Functional Foods*
- *Food and Sustainability*
- *Food Law and Legislation*
- *Food Economy*
- *Food Ethics*
- *Food Loss and Food Waste*

Early Bird deadline: **5 August 2019**

For more information, please visit the [conference website](#).

## UPCOMING FOOD-RELATED EVENTS / WEBINARS

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### 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

**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

**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

**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

**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

**28 July – 01 August 2019**

**13th Pangborn Sensory Science Symposium**

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

Edinburgh International Convention Centre, Edinburgh, UK



## August 2019

**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

**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

**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

**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

**17-20 September 2019**

**ICPMF11 - 11th I.C Predictive**

More information: <http://esa.ipb.pt/icpmf11/>

Polytechnic Institute of Bragança, Bragança, Portugal

**NEW! 26-28 September 2019**

**18<sup>th</sup> International Conference of the University of Agricultural Sciences and Veterinary Medicine from Cluj-Napoca**

More information: <https://www.iseki-food.net/event/6400>

Cluj-Napoca, Romania

**30 September-03 October 2019**

**Food Structures, Digestion and Health**

More information: <https://www.fsdh2019.org/>

Roturua, New Zealand

## October 2019

**NEW! 10-11 October 2019****ICAPP 2019 – 1<sup>st</sup> Int. Conference on Advanced Production and Processing**

More information: <http://www.tf.uns.ac.rs/site/index.php/sr-lat/general-information>  
Novi Sad, Serbia

**NEW! 16-17 October 2019****Biobased Coatings APAC 2019**

More information: <https://www.wplgroup.com/aci/event/biobased-coatings-apac/>  
Bangkok, Thailand

**NEW! 22-25 October 2019****CIBUS TEC**

More information:  
<http://fierediparma.mailmmta.com/nl/link?c=a19u&d=1i5&h=16o7a4lpsaocoumudgbu5>  
Parma, Italy

**NEW! 24-25 October 2019****12<sup>th</sup> Int. and Professional Conference WITH FOOD TO HEALTH**

More information: [http://www.ptfos.unios.hr/Hranom\\_Do\\_Zdravlja/index.php/en/717-2/](http://www.ptfos.unios.hr/Hranom_Do_Zdravlja/index.php/en/717-2/)  
Osijek, Croatia

## November 2019

**NEW! 7-9 November 2019****1<sup>st</sup> Int. Food Engineering Congress**

More information: <https://www.foodengcongress.org/en>  
Antalya, Turkey

**12-14 November 2019****33rd EFFoST International Conference**

More information: <http://www.effostconference.com/default.asp>  
Postillion Convention Centre WTC Rotterdam, Rotterdam, Netherlands

**26-28 November 2019****EUROCAROTEN International Carotenoid Conference**

More information: <https://www.eurocaroten.eu/?q=lemesos2019>  
Royal Apollonia Hotel, Lemesos, Cyprus

**NEW! 26-28 November 2019****International Conference on Food Safety and Health - FSAH 2019**

More information: <https://www.fsah2019.org/>  
Taichung City, Taiwan

## December 2019

**NEW! 3-4 December 2019**

**Food Industry Conference & Exhibition**

More information: <https://www.dlg.org/de/lebensmittel/veranstaltungen/food-industry-confex/>  
Forum Adlershof, Berlin, Germany

## January 2020

**22-24 January 2020**

**CONSOLFOOD2020**

More information: <http://www.consolfood.org/>  
Universidade do Algarve, Faro, Portugal

## March 2020

**NEW! 2-5 March 2020**

**15<sup>th</sup> International Hydrocolloids Conference (IHC)**

More information: <https://www.elsevier.com/events/conferences/international-hydrocolloids-conference/about>  
Melbourne, Australia

**NEW! 5-6 March 2020**

**2<sup>nd</sup> International Conference on Sustainable Development Goals – Higher Education and Science take Action**

More information: <http://www.guninetwork.org/activity/international-conference-sustainable-development-goals-higher-education-science-take-action>  
Barcelona, Spain

## July 2020

**08-10 July 2019**

**6<sup>th</sup> International ISEKI-Food conference**

More information: <http://iseki-food2020.isekiconferences.com/en/>  
Hotel Landmark, Nicosia, Cyprus

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