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NEWS FROM ISEKI-FOOD ASSOCIATION

ISEKI-Food 2020: Registration & Abstract Submission will open by end of October 2019!

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



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

The title is:

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

Abstract submission and registration will be open by the **end of October** – so get ready, register and submit your abstracts.

Conference topics, registration fees and much more information is available on the website, please visit the [conference website](#).

Registration is Open for the ISEKI-Food e-Conference on Food Texture and Rheology

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



25 November 2019: 11 am - 2 pm CET
&
26 November 2019: 4pm - 7pm CET

Food texture and rheology are highly multidisciplinary and interdisciplinary domains of research, involving scientists working in research areas such as food science and technology, psychology, medical sciences (including veterinary sciences), plant and animal production, fundamental sciences as well as economics and education. This virtual conference on "**Food Texture and Rheology**" aims to create an international platform for communication across continents and disciplines, bringing together scientists from various areas of research in the field of food texture and rheology to exchange and share information in support of human health and wellbeing.

The topics of this e-conference on Food Texture and Rheology are:

- Food rheology and texture of solid foods
- Food rheology and texture of semi-solid and fluid foods (including food emulsions and fat foods)
- Food texture and its relation to food microstructure
- Food rheology and texture and its relation to mastication and nutrition
- Sensory measurements of food texture and psychophysical relations in texture
- Instrumental measurements in food rheology and texture
- Market and consumer behaviour and preferences
- Miscellaneous

Invited speakers are: An-I-Yeh (National Taiwan University) & Kiki Zinoviadou (Perrotis College, Greece)

For more information and to register visit the [e-conference site](#).

Launch of new ISEKI-Food Association Website

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



We are very pleased to present the new ISEKI-Food Association Website!

It was technically necessary to transfer the content to a new system. We used the chance to restructure and clean up the content as well. All the ISEKI staff collaborated to find a new menu structure, to make it more user-friendly we are proud to present it now!

The weblink did not change: <https://iseki-food.net/>

All ISEKI-Food Association members have their personal log-in to this website. If you try to log-in now, you will not be successful due to the change to the new website. **You only have to click on “REQUEST NEW PASSWORD” and follow the instructions and you will be able to log-in again.**

Should you have any questions or any problems using the new site, just send a message to:

office@iseki-food.net

In Memoriam: Prof. Zeki Berk

by **Sam Saguy**, Emeritus Professor Hebrew University of Jerusalem, ISEKI-Food Association Member



It was with great sadness to learn that Professor Emeritus Zeki Berk passed away in July 2019. Zeki was my teacher, mentor, a role model and an icon. He was also a close and dear friend.

Zeki Berk received his Dipl.-Ing. (1955) and MSc. (1957) degrees in Chemical Engineering from the Technion-Israel Institute of Technology, and a PhD (1960) from the Massachusetts Institute of Technology (MIT), USA.

Zeki held numerous positions at the Technion, and as a visiting professor at MIT, ENSIA Massey, France, and as the President of Tel-Hai Academy College, Israel. He was also an outstanding administrator and fulfilled numerous executive positions at the Technion such as the Chairman of the Department of Food Engineering and Biotechnology, Technion (3-terms), Vice-President for Research, Vice President for Academic Affairs and also as the Chairman, Department of Computer Science. After his retirement, Prof. Berk took the position of President of Tel-Hai Academy College (at age 74), where he established the Department of Food Science and Nutrition. Tel Hai Academy College has been recently recognized as the center for FoodTech in Northern Israel. Zeki also held many other key advisory roles in academia, government institutions and food industry, worldwide. His leadership roles made a significant imprint on a plethora of topics and he was very well known globally.

Among his numerous publications, his most well-known books are “Food Process Engineering and Technology (Food Science and Technology)” 1st, 2nd and 3rd editions were published in 2008, 2013 and 2018 respectively and Citrus Fruit Processing (2016).

Zeki and his wife Rita were regular attendees of numerous scientific meetings including the EFFoST- EFCE European PhD Workshops in Food Engineering and Technology, a highly competitive and interactive event. Although his health was declining, Zeki attended until 2018. His insights, deep understanding of the food and adjacent domains offered the young scientists and other presenters challenging questions that were encouraging and stimulating, thinking out of the box and promoting high-quality scientific workshops.

Besides being a very knowledgeable scientist and engineer, Zeki was the most dedicated teacher and his reputation was a magnet attracting thousands of students. He was a giant figure, a visionary and a wonderful educator. He loved to teach and his commitment and dedication to his students and teaching were a central part of Zeki’s personality. He continued to teach until 2018 (age 87). Zeki kept joking that he would like to teach until his last day and that he most probably would be buried with chalk in his hand. On one occasion (2016), he told his doctor that he couldn’t be hospitalized as he had a lecture the next day. His daughter accompanied him to the class, and then took him directly to the hospital.

For all his numerous students around the world, he was an icon, beacon and the compass who taught and implemented basic and applied science, technology, and devoted his life to education and excellence. In addition, he was also a person that symbolized more than probably anything else being kind, receptive, a great listener and above all redefining the meaning of a 'Mentch'. His delightful and brilliant cooking skills as well as his amazing linguistics knowledge were extraordinary. He spoke Turkish and Greek (being of Turkish origin), Hebrew, English and French and even some Russian.

I was very fortunate to study some of Zeki's food technology and engineering courses and after many years when I review his notes, they are meticulous. I had also the privilege to work with Zeki on several Israeli committees the most recent one was last year. His presence, insights and sharp analysis were most inspiring.

For all his students, colleagues, friends and the vast number of people that have met him and admired him, he will be missed, cherished and remembered always.

Sam Saguy

Tel Aviv, September 2019

ABOUT ISEKI-Food Association Members

North Carolina State University – Feed Mill Virtual Tour

by **Patricia Curtis**, NC State University & ISEKI-Food Association Institutional Member



Pictured left to right, DELTA team members Donnie Wrights, Caitlin McKeown and Arthur Earnest with Principal Investigators Marissa Herchler and Adam Fahrenholz in the James B. Hunt Jr. Library

Now Available – NC State Feed Mill Virtual Tour

NC State is proud of its Feed Mill Education Unit and we know not everyone can get to us, so we've been working on a virtual feed mill tour. We're ready to share the experience with you at home – or wherever you may be!

[Read about our design and development process](#)

The tour is self-paced – you can navigate to the very top of the mill to check out the feed cleaner and all the way down to the first floor to check out bagging and storage.

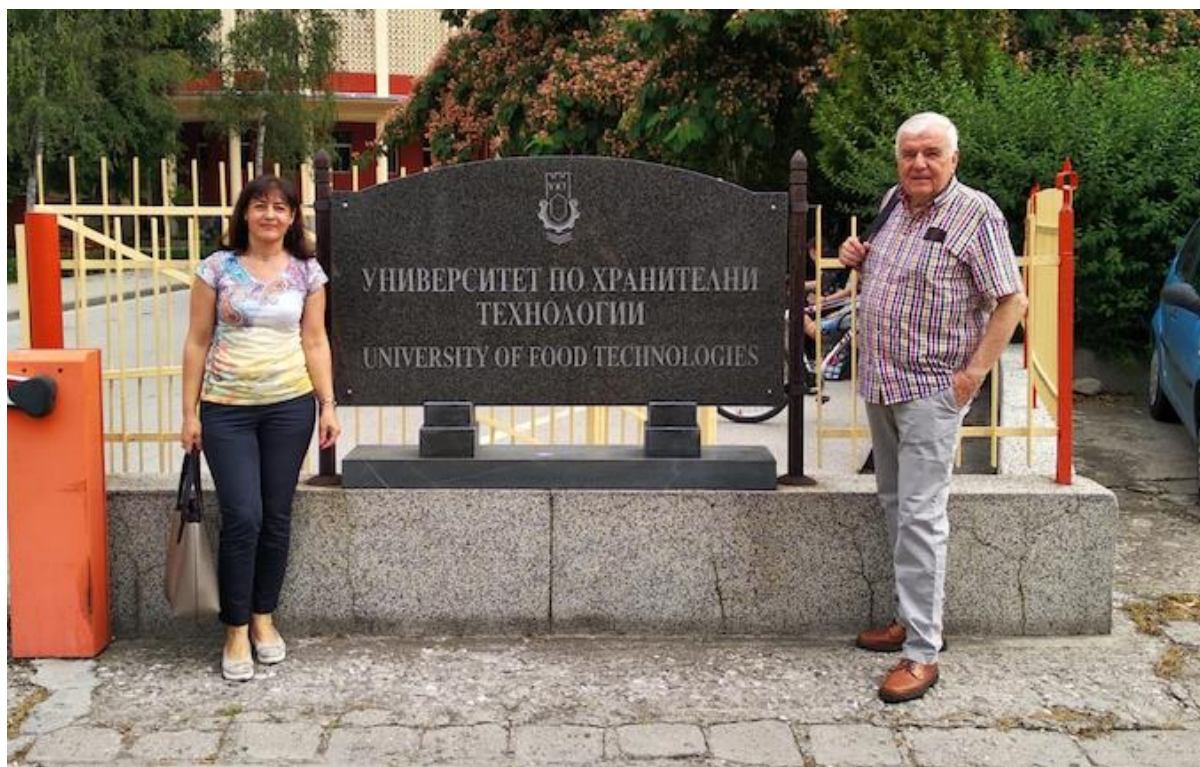
Blue dots have labels. Red dots have videos.

The tour is compatible with most internet browsers, as well as Apple and Android devices. Want a more immersive experience? Try the tour using a VR headset or Google Cardboard!

[Take the virtual tour](#)

ISEKI-Food Association visits University of Food Technologies in Plovdiv, Bulgaria

by **Velitchka Gotcheva**, UFT Plovdiv, ISEKI-Food Association member and **Helmut Glattes**, ISEKI-Food Association National Representatives Team



Velitchka Gotcheva & Helmut Glattes in front of the UFT University in Plovdiv

This year the city of Materna in Italy and the city of Plovdiv in Bulgaria are the European Capitals of Culture. Hon. Prof. Helmut Glattes, Member of the ISEKI-National Representative Team, visited Bulgaria with a three-day stop in Plovdiv – the second biggest city in Bulgaria with an ancient history of more than 8000 years, currently with 350.000 inhabitants and 11 universities.

ISEKI-Food Association has long-established contacts with universities in Bulgaria through the ISEKI-Projects:

- University of Food Technologies (UFT) - (Stoyan Tanchev, Tselko Propopov, Velitchka Gotcheva)
- Agricultural University of Plovdiv (Anna Aladjadjian) and
- University of Ruse „Angel Kanchev“ (Ivanka Zheleva).

The [University of Food Technologies](#) (UFT) in Plovdiv, Bulgaria is a public university offering BSc, MSc and PhD programmes in all aspects of food technology, food engineering and biotechnology to approximately 3000 students each year. UFT is the key provider of competent and qualified employees for professional carriers in the food and biotechnology businesses, educational organisations, administration and control authorities in Bulgaria.

UFT has modern laboratories and research infrastructure for all food-related fields and biotechnology. The university also has four pilot plants where students gain hands-on experience in the production of biotechnology products, bakery products, meat products and dairy products.

UFT also has well-established relations with BOKU (University of Natural Resources and Life Sciences) in Vienna/Austria through a number of projects (ISEKI, MoniQA, FOODSEG, bilateral agreements) and also student and faculty exchange. After the foundation of ISEKI, Prof. Stoyan Tanchev became the first National Representative of Bulgaria and after his retirement Velitchka Gotcheva took over his function of linking Bulgaria to ISEKI.

During his stay in Plovdiv, Helmut Glattes met Prof. Velitchka Gotcheva and visited many places of interest in the city and its surroundings. He was also invited to visit the University of Food Technologies, where he met Prof. Angel Angelov from the Department of Biotechnology, a representative of Bulgaria at Societal Challenge 2 of HORIZON 2020, and a member of EFSA's Expert Panel for Nanotechnology Applications. He also had interesting discussions on the objectives of standardisation in Bulgaria with Mr. Ivan Savov, Chairman of the European Risk Policy Institute and manager of NQA Eastern Europe. Helmut Glattes took a tour around the research facilities of the department, met other faculty members and young researchers, discussed current research topics and was introduced to the tasks and activities of the university.

Velitchka Gotcheva introduced Helmut Glattes to Bulgarian food - dishes of grilled vegetables and meat, Shopska salad, the typical Bulgarian white brine cheese (similar to "feta" cheese), yogurt with fruit jams, and the favourite drinks of Bulgarians - beer, wine and rakia (Bulgarian brandy). An interesting discovery for Helmut Glattes was Ayran - a traditional refreshing drink made of yoghurt and water with or without salt.

Helmut Glattes expressed his hope for further good cooperation between ISEKI and UFT and Velitchka Gotcheva invited all colleagues from ISEKI to experience Bulgaria and establish new collaborations with Bulgarian universities.

NEWS ABOUT PROJECTS with ISEKI-Food participation

NEXTFOOD – FoodFactory-4-Us Sustainable Cereals Competition. Call for applications is now open!

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



Teams of Master's students from around the world are invited to address the following question in this 2019 Edition of the **FoodFactory-4-Us** International Student Competition Game:

How can ancient/alternative grains contribute to improved sustainability of the cereal chain?

The competition aims to improve practical ability in identifying and solving real problems in sustainable food production / processing and uses action-oriented learning to train students to work together on skills that are essential for today's job market.

Teams of 3 to 5 Master's students registered in food-related programmes should apply to the competition. Teams must have 1 student who is team leader and 1 faculty mentor. Applications will require a project title of maximum 100 characters and a description of the problem/solution of maximum 1000 characters. Applications are available [here](#).

The competition will open in early November with the first of 6 on-line training sessions. In early March 2020, the competition will end with a Virtual Conference where all teams present their projects and the winners are announced. The winning team will send one member to an international conference to present the winning project!

This competition is organised in collaboration with the [International Association for Cereal Science and Technology \(ICC\)](#) and is the 2nd "Sustainable Supply Chain" competition of the [ISEKI-Food Association](#), through its affiliate [European Food-STA](#) and under the umbrella of the FoodFactory-4-Us competitions. Read about previous competitions [here](#). The competition series is one of the case studies of the [NextFOOD project](#) which promotes innovative education for sustainable agriculture.

We are also looking for sponsors for prizes for the winning team. Is your institution interested in the positive publicity of a sponsorship? Contact Katherine Flynn at kflynn@iseki-food.net for more information.

Look forward to seeing you at the "Sustainable Cereals" competition!

NEXTFOOD – 10 questions about skills for the future of sustainable food and forestry

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



Innovative Science & Education
for Sustainable Agriculture

10 questions about skills for the future of sustainable food and forestry: NextFOOD

Which are the most important skills in your daily work? In the longer term, which skills are important for the future of sustainable food / forestry? The NextFOOD project wants to know!

ISEKI-Food Association, as partner of [NextFOOD](https://www.nextfood-project.org/), together with the University of Calcutta/Welthungerhilfe, India, has prepared a short questionnaire about the skills for the future of sustainable agrifood / forestry. Anyone with a relation to the agrifood and forestry sector –farmers, academia, students, industry representatives, policy makers, activists – are very welcome to fill in the questionnaire (it only takes a few minutes) at:

<https://www.iseki-food.net/nextfood-questionnaire>

Your replies will remain anonymous and the data will feed into larger research being done as part of the NextFOOD project on skills that will be needed in the transition to more resilient agrifood and forestry systems. You can find more information about the project and its results, [here](#).

Food-STA platform – exploitation from RESKILL project

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



The **ReSkill project** and **ISEKI-Food Association** recently launched a new cooperative activity – [The Mobility Database of the ISEKI Food-STA website](#) will be used by ReSkill as a mechanism to match students with SMEs for on-the-job training.

Anyone can visit the Mobility Database where it is simple to create a new mobility offer and/or to browse the currently available offers. Take a look today!

[The ReSkill project](#) aims to promote work-based learning in the food sector. The project gives special attention to apprenticeships, by involving social partners, companies and VET providers. as well as stimulating innovation and entrepreneurship.

New “FIELDS Project” funded!

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

ISEKI-Food Association is one of 30 partners in the successful Erasmus + proposal, **“Addressing the current and Future skill needs for sustainability, digitalization and the bio-Economy in Agriculture: European skills agenDa and Strategy (FIELDS)”** which will be funded for close to €4 million. The project coordinator is the **University of Turin (IT)**.

The project is an **Erasmus Plus Knowledge Alliance** with the main objective of delivering human capital solutions to food systems and bio-economy chains by establishing an Agriculture and Forestry Sector Skill Alliance.

The project should begin in January 2020 and it will run for 4 years.

ISEKI-Food Association will lead Work Package 1 on “Skills Needs Identification” and contribute to Work Package 2, “Priorities and Strategy Design” and to Work Package 5, “Long Term Action Plan”.

Stay tuned for more information as this exciting project begins!

SMARTCHAIN Annual Meeting in Utrecht, Netherlands

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



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

The yearly meeting of the [SMARTCHAIN](#) Project “Towards Innovation-driven and smart solutions in short food supply chains” (Horizon 2020 – Grant Agreement no. 773785) took place on **03-04 September 2019** in **Utrecht, Netherlands**. The 43 partners from 9 European countries gathered in a two-day event and discussed the current achievements and the next steps of the project. During the meeting, crucial steps were taken to define collaborative short food supply chains considering social, environmental and economic aspects.

One of the event highlights was the open multi-stakeholder workshop, where a group of 11 stakeholders and short food supply chain experts were invited to help the project consortium validate the data collected and give feedback on the methodology and sample selection.

Another highlight was the launch of the demand-driven, short food supply chain gamification model in the Netherlands by the project’s partners: Utrecht University and Amped. The model is a conceptual framework that is widely recognized and utilized within the Dutch food transition to explain the various network/collaboration levels of the sustainable food transition and short food supply chains.

If you wish to know more about the structure of the project, the objectives or the gamification model, please visit the [SMARTCHAIN website](#) or the [SMARTCHAIN Innovation Platform](#) and sign up for the [newsletter](#)! You can also follow the project on social media ([Twitter](#), [LinkedIn](#), [ResearchGate](#)) and be up-to-date with future news and events!



NEWS ABOUT OTHER PROJECTS

iWatermap – Water Technology Innovation Roadmaps

by **Angel Martinez Sanmartin**, CTC Spain & ISEKI-Food Association Institutional Member
and **Ana Belen Morales**, Food and Agriculture Cluster Foundation of de Murcia Region, Spain



The Region of Murcia, located in the southeast of Spain, has a “structural hydrological deficit”, situation that has been exacerbated by a prolonged drought period. Moreover, there is almost no water in the reservoirs of the Segura river, none on its way from other basins, and other sources can offer only a limited amount of water.

The Interreg Europe iWATERMAP project focuses on supporting innovation policies in the water technology sector, helping to increase the **critical mass of innovation ecosystems** in partner regions in this sector. This approach means that all the necessary elements are identified and put in place stage by stage, such as academia and business cooperation, cross-cluster fertilization, interregional networks and cooperation, science and education, thus ensuring stable and sustainable development of the system.

There are 9 partners and 7 regions participating in the Project from NL, LV, PT, ES (Region of Murcia), EL, RO and CZ, thus combining leading regions in innovation (NL) with moderate (CZ, LV, ES, PT, EL) and modest (RO) innovators. In Spain, Agrofood Cluster of the Region of Murcia is the partner and CTC the main stakeholder.

The project is addressing different policy instruments by assessments, learning sessions, roadmaps, action plan development, good practice identification and sharing and involvement of regional stakeholder groups. One of its main outputs will be preparation of roadmaps for reaching the critical mass in ecosystem innovation in the sector. The following strengths and weaknesses of the Region of Murcia have been found:

Strengths: Education institutions, ranging from VET schools to universities (there are 3 universities in Murcia), are actively involved in providing water technology-related education to students. Murcia has broad experience in setting up European water research and demonstration projects. There is mutual awareness among the stakeholders and there is no shortage of students to engage in excellent career opportunities.

Weaknesses: There is an overkill of institutions in the area of the agri-food network. As a result, there is confusion about which organization is in the lead, for instance concerning the topic of water technology. There is a gap between student education and market demand. The region has the right education centers, nevertheless forecast for jobs and skills needs can be improved.

In addition, the regional stakeholders have concluded that it is necessary to modernize irrigation, optimize processes for an efficient use of water in industry and to raise awareness of the consumption habits of regional population. So, water is a priority research line for the Region of Murcia with the following topics of interest: Reuse of treated water for irrigation; Automation of irrigation systems;

Optimization of processes in the agri-food industry: New peeling lines that guarantee the efficient use of water, Regulations, Develop better water treatment technologies for food disinfection, purified water, equipment cleaning, etc.; Awareness of society to optimize water consumption and reduce the pollution of its discharges, Dissemination campaigns, Calculation of water rates paid by urban consumers; Recovery of rejections of membrane systems (brines); Elimination of emerging contaminants and Higher level education in water issues.

In summary, the Region of Murcia has very competitive centers, universities, researchers in water but it is recommended that one unique regional organism coordinate all these policies, including education at all levels, as the creation of new competences for students and workers in subjects related with water (drinking, processing, waste, treatments, sludges, valorisation, etc.)

NEWS ABOUT EDUCATION & TRAINING

SME Workshop – “Innovation and new Processing Technologies for the Bakery Sector

by **Javier Casado Hebrard**, University of Hohenheim & ISEKI-Food Association Institutional Member



UNIVERSITY OF
HOHENHEIM



EIT Food is supported by the EIT
a body of the European Union

In the frame of the EIT Food project **SME Workshop: “Supporting SMEs for new business opportunities”**, a workshop for bakery SMEs and related stakeholders will be held in **Stuttgart on 25 October 2019**.

During the first part of the workshop, relevant experts will provide lectures on innovation and new technologies for the optimisation of bakery production. In the second part, participants will have the chance to discuss and talk to the experts during the discussion round tables.

Confirmed speakers/experts:

- **Prof. Bernd Hitzmann** (Process Analytics and Cereal Science, University of Hohenheim, Stuttgart)
- **Andreas Fickenschner** (Bread sommelier, baker and master confectioner, Fickenschers Backhaus, Münchberg)

Additional speakers/experts will be announced soon.

The workshop is **FREE**, but registration is mandatory at:

<https://biooekonomie.uni-hohenheim.de/backtechnologie>

Date: 25 October 2019 from 10.00 – 16.00

Venue: Haus Birkach, Grüninger Str. 25, 70599 Stuttgart

Workshop language: German



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Workshop – “Current Challenges for Minimal Processing, Sustainability and Food Safety

by **Cristina Silva**, Portuguese Catholic University of Porto & ISEKI-Food Association Institutional Member and Chief editor of International Journal of Food Studies



IUFOST in partnership with Fi Europe 2019!
Tuesday and Wednesday, 3 and 4 December 2019 13:30 am - 17:00 pm
Do not miss this exciting event during the Fi Europe 2019 Exhibition

Consumers are demanding the food supply be safe, sustainable and processing be minimized. New food technologies will be critical, moving into the future, to achieve this aim. Researchers and experts will present the recent advances in using unique technologies to achieve the goals of ensuring a healthy planet and a healthy global population.

Who should attend: Senior management, business strategists, research and development scientists and food professionals.

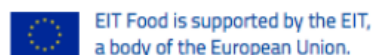
Moderator: Professor Dr. Carol Wallace, Professor and IUFOST Chair, Food Safety Committee 2018–2020.

For more information and registration please visit the [event's website](#).

Download programme and Information [here](#).

EFSET: Shape the Future of the Food Systems

by **Tetiana Pavlenko**, University of Hohenheim & ISEKI Institutional Member



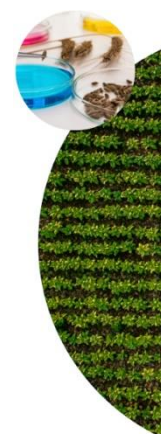
The **European Food Systems Education and Training (EFSET) Programme** addresses the increasingly challenging array of food-related problems. Through multidisciplinary and collaborative approaches that simultaneously target different parts of the food system, the course gives postgraduate students the confidence and skills necessary to bring about positive change. EFSET provides students at European universities unique and exciting opportunities to address real-world **Food System Challenges** set by industry partners.

Through a series of innovative, online modules and face-to-face skills workshops, as well as opportunities to participate in a **fully-funded international Away Weekend in Turin and a Summer School in Reading**, students receive training in food systems analysis and intervention strategies, and experience both challenges and benefits of interdisciplinary teamwork.

Having participated in this training, EFSET students will enter the **workplace** able to demonstrate enhanced professionalism by combining strategic food systems thinking with the technical skills developed through their postgraduate studies.




EFSET builds upon the approach of IFSTAL, an extensively tested food systems training programme in the United Kingdom with four years of experience and over 1,500 participants.

For more information visit our [website](#)!



Black Sea Science 2020 International Student Science Contest

by **Sergey Fedosov**, ONAFT, Odessa, Ukraine & ISEKI-Food Association Institutional Member



International Competition of Student Scientific Works

«BLACK SEA SCIENCE 2020»

Odessa National Academy of Food Technologies invites the students of higher education institutions to participate in the International Competition of Student Scientific Works «Black Sea Science 2020».

THE COMPETITION IS HELD IN THE FOLLOWING FIELDS:

- Food science and technologies
- Economics and administration
- Informational technologies, automation and robotics
- Power engineering and energy efficiency
- Ecology and environmental protection

**THE WORKS SHOULD BE SENT
before February 1, 2020**

Regulations of the competition, participant requirements and contact information can be found at
[HTTP://ISC.ONAFT.EDU.UA](http://isc.onaft.edu.ua)

The **Odessa National Academy of Food Technologies (ONAFT)** holds another **“Black Sea Science 2020 International Student Science Contest”**.

The competition is co-organized by 11 educational institutions from China, Switzerland, Israel, Kazakhstan, Poland, Georgia, Bulgaria, Belarus and Moldova.

The detailed information and Regulations on the Contest can be found [here](#).



UPCOMING FOOD-RELATED EVENTS / WEBINARS

October 2019

NEW! 8-9 October 2019

INFOGEST Training School

More information: <https://www.iseki-food.net/event/6441>

Madrid, Spain

10-11 October 2019

ICAPP 2019 – 1st 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

16-17 October 2019

Biobased Coatings APAC 2019

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

Bangkok, Thailand

22-25 October 2019

CIBUS TEC

More information:

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

Parma, Italy

24-25 October 2019

12th Int. and Professional Conference WITH FOOD TO HEALTH

More information: http://www.ptfos.unios.hr/Hranom_Do_Zdravlja/index.php/en/717-2/

Osijek, Croatia

November 2019

7-9 November 2019

1st 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.fffostconference.com/default.asp>

Postillion Convention Centre WTC Rotterdam, Rotterdam, Netherlands

NEW! 25-27 November 2019

The Quality of Grain, Flour and Bread

More information: [HERE](#)

Moscow, Russia

26-28 November 2019**EUROCAROTEN International Carotenoid Conference**More information: <https://www.eurocaroten.eu/?q=lemesos2019>

Royal Apollonia Hotel, Lemesos, Cyprus

26-28 November 2019**International Conference on Food Safety and Health - FSAH 2019**More information: <https://www.fsah2019.org/>

Taichung City, Taiwan

December 2019

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

February 2020

NEW! 17-24 February 2020**CIPCA 2020 - 8th International Conference on Proteins and Food Colloids**More information: <http://www.8cipca.fea.unicamp.br/?q=en>

Campinas, Brazil

March 2020

2-5 March 2020**15th International Hydrocolloids Conference (IHC)**More information: <https://www.elsevier.com/events/conferences/international-hydrocolloids-conference/about>

Melbourne, Australia

5-6 March 2020

2nd 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?utm_source=Gestionada+RGPD+OK&utm_campaign=b897efc40b-EMAIL_CAMPAIGN_2019_05_02_07_34&utm_medium=email&utm_term=0_9d9c5990bf-b897efc40b-332592417

Barcelona, Spain

June 2020

NEW! 16-19 June 2020

3rd International Conference on Food Bioactives & Health

More information: <http://www.fbhc2020.com/?fbclid=IwAR2giw5ex5cxtDVMWfh-7CbadiSG73IGr3cj0d1KsB9EIXEc65QDLrxsB0>

Parma, Italy

July 2020

08-10 July 2019

6th International ISEKI-Food conference

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

Hotel Landmark, Nicosia, Cyprus

ISEKI-Food Association

c/o Department of Food Science and Technology
Muthgasse 18, A-1190 Vienna, Austria

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

email: office@iseki-food.net

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

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