



ISEKI E-NEWS ISSUE 32

December 2019



The ISEKI-Food Association sends season's greetings to you and your family!

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NEWS FROM ISEKI-FOOD ASSOCIATION

ISEKI-Food 2020: Online Registration & Abstract Submission is open!

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 6th edition of the **International ISEKI-Food Conference**, which will take place in **Nicosia, Cyprus** on **8 - 10 July 2020**.

This conference aims to promote a wide and constructive discussion on the current status and achievements of the SDGs.

The title of the 6th edition of the ISEKI-Food conference is:

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

You are invited to register, submit your abstracts and apply for a Poster or Oral Award.

Come to Cyprus and meet the ISEKI-Food network!

The Chairs of the Scientific & Organising Committee look forward to welcoming you in
Cyprus in July 2020!

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

Successful ISEKI-Food e-conference on Food Texture and Rheology

by **Katherine Flynn**, Project Manager at ISEKI-Food and **Liliana Tudoreanu**, Senior Lecturer at USAMV

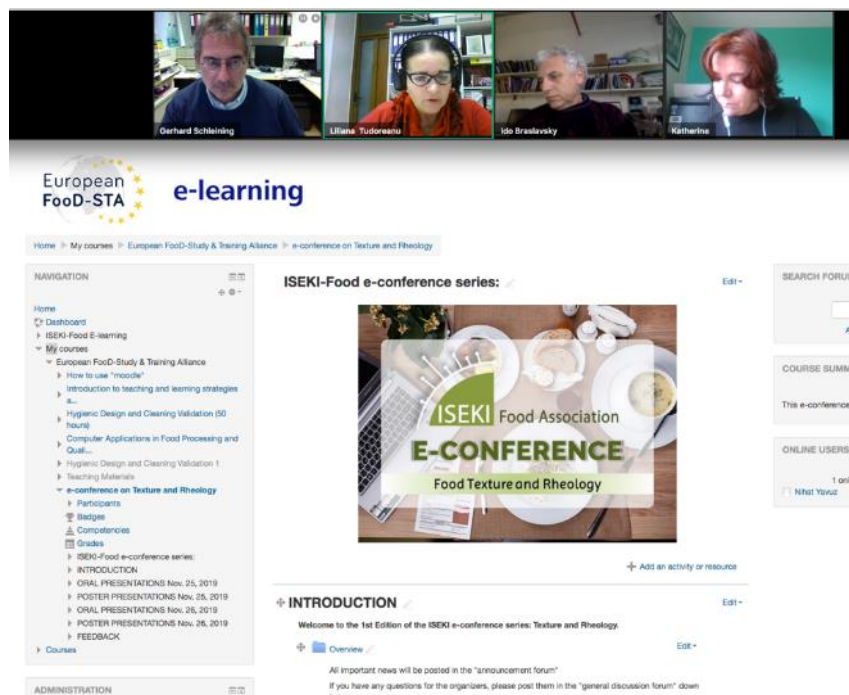


On 25 and 26 November 2019, [ISEKI-Food Association](#) together with member [University of Agronomic Sciences and Veterinary Medicine of Bucharest](#) (USAMV) organized a successful and innovative international e-conference on food texture and rheology. The e-conference included a poster session organized through the ISEKI-Food e-learning platform where posters could be downloaded and discussion blogs activated. This will be opened to registered participants for several months.

Moreover, conference registrants have access to presentations and the recorded conference.

Posters and presentation abstracts were published by ISEKI-Food Association in an ISBN-registered Book of Abstracts

The conference was opened by moderators **Liliana Tudoreanu** of USAMV and **Katherine Flynn** of ISEKI-Food who welcomed the 29 registrants and 13 speakers. Following, ISEKI-Food Vice President **Rui Costa** presented the ISEKI-Food Association through [our new website](#). **An-I Yeh** and **Kiki Zinoviadou** then gave invited presentations, followed by oral presentations and a poster session.



The screenshot shows a video conference with four participants: Gerhard Schleining, Liliana Tudoreanu, Ido Braslavsky, and Katherine. Below the video is the 'European Food-D-StA e-learning' interface. The navigation menu includes 'Home', 'My courses', 'European Food-Study & Training Alliance', 'Introduction to teaching and learning strategies', 'Hygienic Design and Cleaning Validation (50 hours)', 'Computer Applications in Food Processing and Qual...', 'Hygienic Design and Cleaning Validation 1', 'Teaching Materials', 'e-conference on Texture and Rheology', 'Participants', 'Badges', 'Competencies', 'Grades', 'ISEKI-Food e-conference series', 'INTRODUCTION', 'ORAL PRESENTATIONS Nov. 25, 2019', 'POSTER PRESENTATIONS Nov. 26, 2019', 'ORAL PRESENTATIONS Nov. 26, 2019', 'POSTER PRESENTATIONS Nov. 26, 2019', and 'FEEDBACK'. The main content area displays the 'ISEKI-Food e-conference series' with an 'INTRODUCTION' section that includes a welcome message and instructions for using the 'announcement forum' and 'general discussion forum'.

On day 2, moderators were **Gerhard Schleining** of ISEKI-Food and **Ido Braslavsky** of the [Hebrew University of Jerusalem](#), Israel. The European projects – past, present and future – that ISEKI-Food is currently involved in were presented, then five oral presentations followed by a second poster session. Participants used the GoToWebinar platform to interact with speakers and each other. Discussion was indeed animated!

This was the 2nd e-Conference organized by ISEKI-Food and plans for a 3rd edition are already under way! More information will come in future ISEKI-Food e-News.

ISEKI-Food network being applied: Connections between Universities of Bologna (Italy) and São Paulo (Brazil)

by **Pedro Augusto**, University of São Paulo, ISEKI-Food Association Member & National Representative Deputy of Brazil

During two weeks between November and December/2019, ISEKI members from **University of São Paulo (USP, Brazil)** and **University of Bologna (UniBO, Italy)** interacted through the Visiting Professor (PVE) Program of a project from Brazilian agency CAPES (PrInt-USP).

Prof. Marco Dalla Rosa (UniBO), from the ISEKI Advisory Committee, was a Visiting Professor staying at USP for a series of activities. He was received by Brazilian Professors **Paulo J. A. Sobral**, an ISEKI Board Member, and **Pedro E. D. Augusto**, the ISEKI-Food National Representative Deputy.

During his stay, Prof. Dalla Rosa interacted with Professors, researchers, undergraduate and graduate students from USP and also from other universities.



Prof. Marco Dalla Rosa with graduate students at FZEA/USP

He stayed in two different *campi* of USP, in the cities of **Pirassununga** (Faculty of Animal Science and Food Engineering - FZEA) and **Piracicaba** (Luiz de Queiroz College of Agriculture - ESALQ). Moreover, he also visited the **USP Food Research Center (FoRC)** in **São Paulo** city, as well as the **University of Campinas (UNICAMP, Campinas)**. He also attended a Workshop on Challenges for Feeding Humanity in the Future, in the main campus of USP, in São Paulo city.

The Professors recognize the importance of the ISEKI-Food Association in promoting the connections, the first step for a long-term partnership.



From left to right: Prof. Marco Dalla Rosa, Prof. Bernadete D. G. de Melo Franco (FoRC Director) and Prof. Paulo José do Amaral Sobral, during visit to FoRC/USP.

He developed a short graduate course and three open lectures, describing different traditional and emerging technologies of food processing, as well as the context of Mediterranean food and future challenges.

Moreover, Prof. Dalla Rosa met with different groups focusing on current and future research activities.



The Process Engineering Research Group (Ge²P), in ESALQ/USP with Prof. Marco Dalla Rosa and Prof. Pedro E. D. Augusto

ABOUT ISEKI-Food Association Members

The Mád Wine Academy – A new initiative of the University of Debrecen, Hungary

by **Helmut Glattes**, ISEKI-Food Association Member & National Representatives Team,
Elisabeth Kovacs, University of Szeged and **Zoltan Györi**, University of Debrecen



Mádi Bor Akadémia

The University of Debrecen (UD) is located in the North East of Hungary containing 16 Faculties with 32.000 students (5.200 from abroad). One of the most important Faculties is the “Faculty of Agricultural and Food Sciences and Environmental Management” which

includes a “Doctoral School” (PhD-Studies) for Food Science and Human Nutrition. One of the aims of the faculty is also to build bridges between Food Science and Human Health.

The newest initiative and development of this faculty is the founding of a “Wine Academy” (WA) located in the village of Mád in a state-owned historic building and financially supported by the Hungarian Government. Mád is not far from Debrecen (30 km) and the “Tokaj Wine Region”, the most well-known Hungarian area for wine and the centre of Hungarian wine production.

The [Tokaj wine region](#) is a historical wine region located in northeastern [Hungary](#) and southeastern [Slovakia](#). The wine-growing area was first mentioned by the name Tokaj in 1067. The town itself was first mentioned in documents in 1353. Tokaji has, since the 18th century, been known as “Vinum Regum, Rex Vinorum” (“Wine of Kings, King of Wines”), an epithet sometimes attributed to King [Louis XIV of France](#), when it became known under the name of Tokay. Tokaj was declared a [World Heritage Site](#) in 2002 under the name Tokaj Wine Region Historic Cultural Landscape. However, its fame long predated this distinction because it is the origin of “[Tokaji aszú wine](#)”, the world's oldest [botrytized](#) wine. The area of Tokaj is producing only white types of wine.

The area where Tokaji wine is traditionally grown is a small plateau, 457 metres (1,500 ft) above sea level, near the [Carpathian Mountains](#). The soil is of volcanic origin, with high concentrations of [iron](#) and [lime](#). The location of the region has a unique climate, beneficial to this particular viticulture, due to the protection of the nearby mountains. Six grape varieties are officially approved for Tokaji wine production: [Furmint](#), [Hárslevelű](#), [Yellow Muscat](#), [Zéta](#), [Kövérşzőlő](#) and [Kabar](#). Furmint accounts for 60% of the area and is by far the most important grape in the production of “Aszú wines”. Hárslevelű stands for further 30%. Nevertheless, an impressive range of different types and styles of wines are produced in the region, ranging from dry whites to the Eszencia, the world's sweetest wine. The quality of aszu wine is characterized by “puttony number 3-6” on the basis of the residual sugar levels. The village of MÁD is the first place for dry Furmint in the Tokaji wine region and will now also be the center of wine research and analytical examinations. Currently, annual wine consumption in Hungary is 26 l/person.

The Mád Wine Academy is well equipped with analytical instruments especially in the fields of chromatography and spectrophotometry (GC-MS / MS, LC-MS / MS), in order to carry out special studies. The WA is supervised by Prof. Dr. Zoltan Györi, University of Debrecen. Currently the working activities of the WA focus on 3 programmes:

1. Agricultural programme:

- Establishment of an automatic detector network based on agro-meteorological sensing to study the soil-plant climate system on the wine growing area (terroir) to certify the cadastre. Sensor signals run to a single centre where after a statistical evaluation the feedback is transferred to the farmers on characteristic and required intervention.
- Detailed soil and plant analysis to determine elements for a more accurate estimation of water and plant nutrient supply for the different wine qualities.
- Food analytical examinations on the produced wine varieties (antioxidants, xenohormetic agents, sugar-, acid-, alcohol content etc.)

2. Medical Programme:

- Xeno hormetic phytochemicals of furmint and linden leaf varieties to prevent metabolic disease (insulin resistance and diabetes type II).
- The protective elements produced in the grape should also have a beneficial impact on human health. The absorption of these substances is largely enhanced by the alcoholic medium of wine.
- Formation of endogenous vitamins from furmint and linden leaf varieties for the synthesis of vital substances in the human body (small quantities of vitamins B5, B6 and B12, as well as penicillin V in “Aszu Wine”), that we have otherwise obtained from external sources.

3. Development of substances for patients with neoplastic diseases

It was detected that products from the wine region (aszu, aszu essence) have a side effect of radiation and chemotherapeutic treatment. (mucositis, bone marrow).



In all points of the 3 Programmes we aim to clarify the comparative advantages of wine products based on medical claims through prospective research. The most important result of research is the endowment of special characters of products from this historical wine region accepted by the consumers and scientific community.

The proposed program could be a great step forward in the understanding of the special Hungarian wine culture, specifically in the scientific interpretation of products from the wine region of MAD.

Publishing the results of the project through non-marketing channels including origin certification like terroir classification, nutritional value of products by medical impact assessment might enable us to increase the quality level and financial results of the products on the international market.

The “Wine Academy” in Mad has created the mission: We are NEW – we are DYNAMIC and – we are INNOVATIVE, therefore we are inviting colleagues from all over the world working in the “wine area” or “related fields” to cooperate and exchange ideas with us. We appreciate any contacts and activities.

For further information please contact Zoltan Györi (gyori@unideb.hu) or visit the [Academy's website](#).

NEWS ABOUT PROJECTS with ISEKI-Food participation

3rd FOOD-AWARE Project Meeting in Brussels, Belgium

by *Foteini Chrysanthopoulou*, Project Manager, 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.

The **3rd Project Meeting** took place in Brussels, Belgium on **05-06 December 2019**. The project is currently in its 2nd year and its outputs are being prepared rapidly. During this meeting, partners set the upcoming tasks and deadlines. The [project website](#) will soon be available in French, German, Greek and Polish. The development of 5 training modules (local food production, food chain, food waste, responsible food consumption, resource efficiency: sustainability and circularity) is ongoing and when they are ready, they will be uploaded on an external platform which will be incorporated on the project website. Interactive student activity sheets, educational posters and videos, and comics for schoolchildren will soon be available as well. The comics will be disseminated not only on the Facebook page of the project, but also on a fresh Instagram page which will be established soon.



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

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POSTHARVEST: Final Conference in Bursa, Turkey

by *Nurcan Aysar Güzelsoy & Banu Dede*, Bursa Central Research Institute for Food and Feed Control



The closing conference of the “**Best Innovative Approach to Minimize Post Harvest Losses within Food Chain for VET**” project that was funded by the Erasmus+ Program of the European Union was held on **5 November 2019** at the Central Research Institute of Food and Feed Control. Representatives of public, industrial and non-governmental organizations, students and press members attended the conference.



Within the scope of the project, six training materials were prepared in Turkish, English, German, Romanian and Spanish languages in order to meet the vocational training needs of the people working in post-harvest sectors. In addition, a **web-based E-learning module** is available in five languages. This will allow easy access to educational materials by the target audience and everyone will have free access to them.



The closing conference of the project aimed to share the project results within all target groups and stakeholders. The representatives from ISEKI-Food Association (IFA, Austria), The National Technological Centre for the Food and Canning Industry (CTC, Spain), Dunerea De Jos University (UDJ, Romania), Gaziantep University (Turkey), General Directorate of Agricultural Research and Policies (GDAR, Turkey), Bursa

Metropolitan Municipality (TARIMAS, Turkey) Bursa Commodity Exchange (BCE, Turkey) presented information about their work packages. Yıldırım Istanbulu, who is the director of Central Research Institute of Food and Feed Control in Bursa, stated that **training** was given to **1200 people from 34 countries** by means of the distance education module created within the scope of the project. Istanbulu indicated that there is over 30 percent of post-harvest losses in Turkey and he underlined that these losses can only be reduced through R&D, innovation and training. For more information about the project, please visit the **[project website](#)**.

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SDGs Labs: Project Meeting in Vechta, Germany

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



SDGs Labs
Making the SDGs our business



With the support of the
Erasmus+ Programme
of the European Union

The **SDGs Labs Project** “*Making the SDGs our business*” is funded by the **Erasmus+ Programme** of the European Union and aims at the Sustainable Development Goals as opportunity for business innovations to ensure sustainable growth and competitiveness of this sector.

The **3rd Consortium Meeting** was successfully organised by the University of Vechta on **13-15 November 2019** in **Vechta, Germany**. The meeting was fully moderated by an external moderator from Kiel University who facilitated the discussions. At the beginning, the partners were asked to define their personal expectations towards the meeting, the moderator, themselves and the rest of the consortium members and, in an interactive way, they shared their thoughts with everyone. Then, some project members volunteered to do a role play which helped the others understand the effect of a person’s behaviour on a group. After these warm-up activities, the meeting continued with project- related discussions about the status of the project tasks.

The “**Common Knowledge Base and Needs Analysis**”, which is the first important outcome of this project, will be ready by the end of December 2019, and will act as a basis for the next project activities. The development of the **Translation Framework and Transformative Learning Environments** has already started, and an assessment matrix of tools and methods will be ready by February 2020.

The highlight of this consortium meeting was the visit to a pig farm as part of the concept of “transparent farming”. The project members had the chance to learn interesting information about the farming process, pet piglets and calves and understand the needs of the farming sector.

Overall, it was a very successful and efficient meeting where partners had fun, discussed thoroughly, and agreed on upcoming tasks and deadlines until the next project meeting in spring 2020.

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.

FNS-Cloud: Kick Off Meeting in Vienna

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



FNS-Cloud (Food Nutrition Security Cloud) is one of the new projects in which ISEKI-Food Association is participating. This 4-year H2020 Innovation Action project began in October 2019 and, on 13-14 November 2019, Gerhard Schleining and Katherine Flynn attended the project kick-off meeting in Vienna.

At the meeting, the Project Coordinator, Stephen Webb of RTDS (AT) and the Scientific Coordinator Paul Finglas of QIB (UK) gave an overview of the project goal: *to form a single centralised cloud solution to overcome fragmentation of food and nutrition security data*. The 2 European Commission Project Officers offered their expectations for the project and each of the 8 Work Package leaders presented goals, tasks and timeline. Day 2 of the meeting saw work package groups agreeing on action plans for the coming months. The meeting brought together representatives from the 34 project partners located throughout Europe and included a fabulous dinner with exceptional views of Vienna at the 252-meter tall Danube Tower.



*Stephen Webb (RTDS & coordinator)
& Katherine Flynn & Gerhard Schleining (ISEKI-Food Association)*

ISEKI-Food is involved in two FNS-Cloud Work Packages: Education, Training and Support, where we lead a task on “Train the Trainers”, and Dissemination, Communication and Community Engagement. “Train the Trainers” is already getting underway as we identify who the trainers will be and how to standardize trainer certification.

The project does not yet have a website, so stay tuned to the ISEKI-Food e-News for further updates!

NEXTFOOD Action Learning & Research Workshop held in Vienna in October 2019

by *Line Lindner & Katherine Flynn, Project Managers, ISEKI-Food Association*



ISEKI-Food Association organised, in collaboration NMBU (Norwegian University of Life Sciences), the annual [NextFOOD](#) WP2-workshop on Action Research in Vienna from 23-25 October 2019. Line Lindner and Katherine Flynn represented ISEKI-Food at the event.

As a partner of the H2020-funded project, NextFOOD, ISEKI-Food is running one of 12 pioneering case studies applying learner-centric, participatory, action-based and action-oriented education. Cases cover learning in agrifood and forestry systems in Europe, Asia and Africa and the ISEKI-Food case is the [FoodFactory-4-Us International Student Competition](#) (see article in this e-news). All 12 Nextfood cases will run for 4 cycles, that is the same course four different times with improvements each time. The purpose of the Vienna workshop was to follow-up on the outcomes of the first cycle, focussing on exploring action research to reach to an increased understanding of how the cases can together co-create and learn from each other.

Want to keep up with what NextFOOD is doing? Look at and like our [FaceBook page](#), Subscribe to our newsletter [at the bottom of this page](#) and visit our [Platform](#).

NEWS ABOUT OTHER PROJECTS

EIT-Development of organic supply chains, that drive far, transparent and healthy options for the consumer – Press release

On a global scale, the amount of fraud occurring in the organic supply system is a concern and related issues are popping up on a weekly basis. The potential to undermine citizen trust in organic food requires improved traceability and assurance. To tackle the issue appropriately, the project consortium involves partners from academia, research, and the industry, and cooperates with primary producers, organic food associations, wholesale and retail. The project is coordinated by The Queen's University of Belfast. Further partners are ABP, AZTI, Fraunhofer, Koppert B.V., Siemens, University of Cambridge, University of Turin, and the University of Hohenheim.

Fraud in organically produced food can be extremely difficult to detect using the established laboratory-based procedures. Therefore, the project aims to identify biomarkers that can give evidence that the food was produced in conformity with the EU organic product label's standards. In a transparent way, it is proposed that all actors along the value chain including primary producers, food processors, logistics, retail, and the end-consumer, should be able to retrieve information about the attributes of the food at critical stages. In this way, new capabilities will be developed to confirm products are organically produced according to required processes, and that no excursions have happened. A digitized twin supply chain concept will help to make the organic supply chain digitally connected and thus transparent to all actors across the end-to-end supply chain.

To demonstrate the effectiveness of this approach, organically produced vegetables and beef supply chains have been chosen as model supply chains. For the differentiation between organically and conventionally produced beef, Rapid Evaporative Ionization Mass Spectrometry (REIMS) proved to be an efficient and practicable detection method. With this method, organic, conventional, as well as different cuts, can be distinguished. In addition, portable food scanners based on NIR technology with specific chemometrical models are proposed as a cheaper and mobile tool for biomarker discovery.

It is proposed that the digitalization of the organic supply chain can help to ensure the integrity and traceability of products by creating a digital twin of key elements in the chain. Digitization can help stakeholders with their day-to-day business, as key steps of a specific supply chain can be accessed and supervised electronically. The need to input data by hand for necessary audits and traceability requirements could become obsolete. Required data for organic certification bodies and foodstuff inspections could be provided automatically. Furthermore, enhanced traceability allows greater visibility over the supply chain for retailers and presents possibilities for consumers to inform themselves where their food is coming from. A proposed method to ensure data integrity is for example the blockchain technology providing data ownership and controlled access to data. However, other methods are evaluated for their possible use as well.



For more information, please contact Susanne Braun: susanne.braun@uni-hohenheim.de

LIFE Clean-up – Validation of adsorbent materials and advanced oxidation techniques to remove emerging pollutants in treated water

by **Angel Martinez Sanmartin**, CTC Spain & ISEKI-Food Association Institutional Member

According to Klaper, R., and Welch, L. (2011), emerging pollutants (EPs) are “Synthetic or naturally occurring chemicals that are not commonly monitored in the environment, but which have the



potential to enter in the environment and cause known or suspected adverse ecological

and (or) human health effects”. These compounds range from phytosanitary compounds (pesticides, fungicides, etc.) to pharmaceuticals, personal care products, microplastics and nanoparticles, etc.

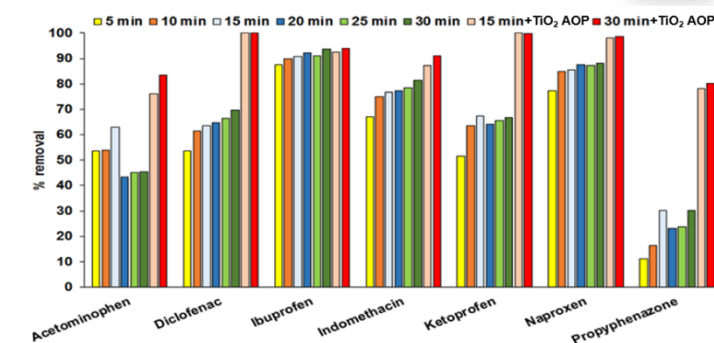
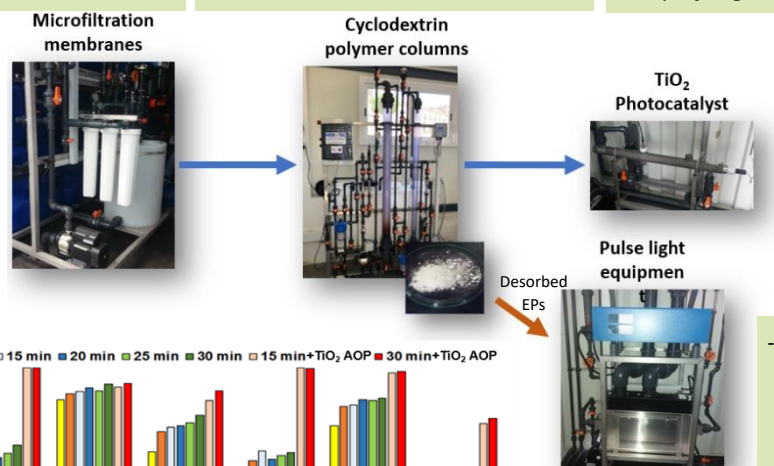
Due to our current lifestyle, the inadequate use of water and the inability to eliminate EPs through conventional treatments, this resource has become an important reservoir of these pollutants and is the main way of disseminating them.

For this reason, the European project **Life Clean Up** aims to improve wastewater treatment by incorporating innovative, efficient and environmentally friendly technology to obtain treated water free of EPs. To do this, we are developing and validating a system that eliminates EPs and other pathogens from wastewater that consists of a membranes pre-treatment membrane, followed by an adsorption system of cyclodextrin polymers (CDs) coupled with advanced oxidation processes (AOP).

- It eliminates suspended solids, avoiding problems in adsorption phase with CDs.
- It guarantees the complete removal of *E. coli*, *C. perfringens* and *C. perfringens* spores.

- Adsorption of up to 80% of EPs (it depends on the type of compound).
- EPs can be desorbed with acetate buffer, allowing CDs to be used about 10 cycles.

- It eliminates up to 50% of EPs with treatment times of 30 seconds.
- It guarantees the complete removal of *E. coli*, *C. perfringens* and *C. perfringens* spores.



- It eliminates more than 50% of concentrated EPs, in 1 hour.

As shown in the adjacent graph, 15 minutes of adsorption with CDs, followed by advanced oxidation treatment, can eliminate at least 80% of the pharmacological compounds tested, indicating the adequacy of this combination of technologies as a tertiary treatment in WWTPs.

PIGS+CARE – Optimization of heavier pig carcass production by natural and zealous means and without castration

by **Manuela Vaz Velho and Ricardo Pinto**, Instituto Politécnico de Viano do Castelo, Portugal & ISEKI-Food Association Member



Preamble:

Castration of male piglets is still a common practice in most European countries, despite available evidence suggesting that castration at any age is painful, and it is performed to suppress unwanted or aggressive sexual behaviour and to prevent the development of boar taint, an unpleasant odour and flavour commonly associated with high levels of androstenone and skatole, which becomes especially intense when the meat is cooked.

Objectives:

Following this, the Project PIGS+CARE was created by a consortium of three private companies, representative of the whole pig production chain, including a feed production company that coordinates the project, and two R&DT public institutions. The main objective was the optimization of **heavier pig carcasses production by natural and zealous means** and without castration, aiming for new meat products without residues and high added value. The project was funded by the Operational Programme Competitiveness and Internationalization through European Regional Development Fund (POCI-01-0247-FEDER-017626), and its main activities were the introduction of welfare and hygiene practices in housing and transportation (+Care) and the introduction of functional foods in finishing diets in order to guarantee a substantial reduction of skatole and androstenone in fresh and processed pork meat. A trained sensory panel was formed to detect the intensity of boar taint in fresh and processed pork meat.

Outputs:

An optimized feed was developed, and results showed that the addition of functional ingredients led to a significant **decrease in skatole levels**, and positive results were obtained in the +Care treatments, leading to a significant **decrease in androstenone levels and also stress levels** (through cortisol measurement). Breeding entire males led to new challenges to the meat company that must adjust processing parameters to the new raw material characteristics. After process adjustments, it was possible to produce cooked hams and bacon from the entire male meat, **tested and approved by a consumer panel**.

Project logos (PT/EN):

Another project objective, was to create a **quality seal (+CARE)** that highlights practices associated with reducing male odour in meat that in parallel provide a **higher degree of animal welfare** and reduced pig farming environmental impact, therefore able to reach markets that are very demanding of animal welfare conditions and sensitive to the assumptions under study.

Project partners:

NEWS ABOUT EDUACTION AND TRAINING

FoodFactory-4-Us International Student Competition Game in Sustainable Cereals is now running

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



international
student
competition
game



Fourteen teams of Master's students from around the world are addressing the following question in this 2019 Edition of the ISEKI-Food International Student Competition Game:

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

The competition began on 7 November with an Introductory Webinar where teams met each other and the organisers. The 2nd Competition Webinar had one member of each team give a short presentation of a practical “hands-on” experience they have had in the cereal chain. At the 3rd Webinar, teams made a “virtual visit” to two unique cereal sites: A pilot plant at the University of Natural Resources and Life Sciences in Vienna (AT) and the French Institute of Drinks, Brewing and Malting.

The competition continues in 2020 with a student suggestion Webinar and a Soft Skills Training and ends on 6 March 2020 with a Virtual Conference, free and open to the public, where all teams present their projects and the winners are announced. **Register for this exciting conference [here](#).**



The winning team will send two members to the [7th Whole Grain Summit](#) in Rome (IT) in November 2020 where they have free registration and are guaranteed an oral presentation on their winning project, thanks to the generous sponsorship of the [International Association for Cereal Science and Technology \(ICC\)](#). Travel and accommodation expenses can be covered through the generous sponsorship of a €300 award by ISEKI-Food Association and a €250 award by the [Agricultural and Horticultural Development Board \(UK\)](#).

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.

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.

Look forward to seeing you at the “Sustainable Cereals” Final Virtual Conference !

NEWS ABOUT ISEKI-Food SUPPORTED EVENTS

ICBC – International Cereal and Bread Congress, 15-17 April 2020, Christchurch, New Zealand

by *Michaela Pichler & Marcella Gross, ICC Int. & ISEKI-Food Association Institutional Member*



Early Bird registration ending soon! Benefit from significant discounts with an early bird registration by 24th December!

Talks by confirmed experts in the field of cereal science and technology are:

- **Delivering health benefits with bakery products** - Stan Cauvain, BakeTran, United Kingdom
- **Gluten-free product development: analytical characterization of gluten & gluten free raw materials** - Markus Loens, Brabender, Germany
- **Effects of species, breeding and environmental conditions on essential wheat proteins** - Lisa Call, University of Natural Resources and Life Sciences, Austria
- **Enhancing the nutritional profile of cereal grains** - Crispin Howitt, -CSIRO Agriculture & Food, Australia
- **The "matrix" effect of cereal products: a holistic vision of their health potential** - Anthony Fardet, INRA, France

[View the programme outline and keynote speakers](#)

Join these leading experts in the field and present your findings to the cereal community at the 16th ICC International Cereal and Bread Congress 2020 in Christchurch, New Zealand – submission for **poster presentation still open** – until 31 January 2020.

[Get all details and submit today!](#)

Become a sponsor or exhibitor of the ICBC - Showcase your activities and/or products - sign up for one of the attractive sponsor packages - [view them all!](#)

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PTEP 2020, 20-25 April 2020, Krupanj, Serbia

by **Mirko Babic**, National Society of Processing and Energy in Agriculture & ISEKI-Food Association Institutional Member

The National Society of Processing and Energy in Agriculture and Faculty of Agriculture, University of Novi Sad are delighted to invite you to participate in **PTEP 2020**. The Conference will be held April 20th – 25th, 2020 in hotel “**GRAND SPA**”, Krupanj, west Serbia. The hotel (3 stars) has very good conditions for a conference including very good possibility for sport, spa centre relaxation, walking ways and a country landscape.

The presentations are organized on the following topics:

- Advances in post harvesting technologies of agricultural products;
- Energy efficiency and renewable energy sources;
- Advances in seed processing technologies;
- Novel food technologies;
- Sustainability of food technology (engineering, economy, quality, energy, social aspects, hygiene, integral and organic production...);
- Technical and technological aspects of feed safety;
- Advances in food technologies and aspects of food and feed chain quality;
- Physical properties of biomaterials and food;
- Trends of development in agriculture;
- Management and process control and
- Heating and air conditions.

Abstracts should be submitted before 20 January 2020.

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

7th Cereal & Europe Spring Meeting, 27-30 April 2020, Thessaloniki, Greece

by **Maria Papageorgiou**, International Hellenic University & ISEKI-Food Institutional Member



The meeting brings together a wide range of scientists from varying specialties, eminent academicians, researchers, as well as industrialists from all over the world, who will expatiate and share their knowledge about the latest developments of their research and contribution in Cereal Science.

The Scientific Committee of the **7th Cereals & Europe Spring Meeting** welcomes the submission of original abstracts according to the submission guidelines that you can find **here**, the latest by **14 January 2020**.

Main Thematic Topics:

- Cereals: Archaic food for the future
- Cereals as nutritious food
- Cereals as secure and sustainable food
- Cereals as safe food
- Cereals as delicious food

The [conference website](#) is now available! Please visit it for more information!

International Olive Center Conference, 28-29 May 2020, Thessaloniki, Greece

by *Kiki Zinoviadou*, Perrotis College & ISEKI-Food Institutional Member



This will be the second in a series of biennial conferences designed to address selected current topics relating to table olives and olive oil (markets, products, technologies & practices). This year's **panels and parallel sessions will focus on the olive sector.**

ABSTRACTS: Proposals for oral and poster presentations are invited. The abstracts will be submitted exclusively online.

DEADLINE FOR ABSTRACT SUBMISSION: 1 March 2020.

More specifically, the thematic areas are:

1. Effective route management “from farmer to processor”
2. Greek olive oil marketing: exports branding and e-commerce
3. Producer groups
4. Sustainability in production and processing (plant protection, carbon and water footprints)
5. Waste management – Olive sector by-products
6. Implementation of the bio economy principles in the olive sector
7. Best practices for pesticide residue tracking
8. Niche markets for the olive sector (consumer trends and opportunities, new product development, etc.)
9. Nutritional and health aspects of olive oil
10. Olive sector as a tool for rural development
11. Use of novel technologies for traceability (adulteration, quality control, quality standards)

The conference languages are Greek and English with simultaneous translation.

Additional information can be found [here](#).

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Agriculture for Life, Life for Agriculture, 4-6 June 2020, Bucharest, Romania

by **Mona Popa**, USAMV & ISEKI-Food Institutional Member



The Faculty of Biotechnology from the University of Agronomic Sciences and Veterinary Medicine of Bucharest is honoured to invite you to participate in the **Section 6: Biotechnology**, as part of the 9th edition of the **International Conference "Agriculture for Life, Life for Agriculture"** that will be held in Bucharest, Romania, between 04th and 06th of June 2020.

We will host your contribution in our [subsections](#) related to Agricultural Biotechnology, Food Biotechnology, Medical and Pharmaceutical Biotechnology and Environmental Biotechnology:

Your contributions will be published as scientific articles in the [journal](#) of the Faculty of Biotechnology, an international databases indexed journal.

The high-quality articles, after rigorous peer-review by the Scientific Committee, will be published in the [AgroLife Scientific Journal](#) an ESCI (Emerging Sources Citation Index) in the Web of Science/Clarivate.

Deadline for abstract submission: 31 December 2019.

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

UPCOMING FOOD-RELATED EVENTS / WEBINARS

January 2020

22-24 January 2020

CONSOLFOOD2020

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

Universidade do Algarve, Faro, Portugal

February 2020

NEW! 3-7 February 2020

Global Food Law Winter School

More information: <https://www.wur.nl/en/activity/Global-Food-Winter-School-2.htm>

Wageningen University, Netherlands

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-](http://www.guninetwork.org/activity/international-conference-sustainable-development-goals-higher-education-science-take-action?utm_source=Gestionada+RGPD+OK&utm_campaign=b897efc40b-)

[action?utm_source=Gestionada+RGPD+OK&utm_campaign=b897efc40b-](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-](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](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

6 March 2020

FoodFactory-4-Us Final Virtual Conference of the International Student Competition in Sustainable Cereals.

Free and open to all interested parties.

Pre-registration is required, register [here](#).

April 2020

NEW! 3-5 April 2020

VBFOODNET 2020-Towards Innovation in Food, Nutrition and Public Health

More information: <http://vbfoodnet.vnua.edu.vn/index.php?rub=congress20&pg=summary-20>
Hue, Vietnam

NEW! 15-17 April 2020

ICBC 2020 – 16th International ICC Cereal and Bread Congress

More information: <http://icbc2020.icc.or.at/en/#>
Christchurch, New Zealand

NEW! 20-25 April 2020

PTEP 2020

More information: <https://www.iseki-food.net/events/ptep-2020>
Krupanj, Serbia

May 2020

NEW! 4-6 May 2020

FoodBalt 2020 – Sustainable Food for conscious consumer

More information: <https://tftak.eu/foodbalt/>
Tallin, Estonia

NEW! 28-29 May 2020

2nd International Olive Center Conference

More information: <https://www.medevents.gr/congress/olive2020?lang=2#/content-top>
Thessaloniki, Greece

June 2020

16-19 June 2020

3rd International Conference on Food Bioactives & Health

More information: <http://www.fbhc2020.com/?fbclid=IwAR2giw5ex5cxtDVMWfh-7CbadgISG73IGr3cjOd1KsB9EIXEc65QDLrxsB0>
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

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