ISEKI Food Association

ISEKI E-NEWS ISSUE 34

June 2020

Have a great summer!

Contents

NEWS FROM ISEKI-FOOD ASSOCIATION

ISEKI-Food 2020: postponed to June 2021 due to the COVID-19 crisis

*by **Paola Pittia, Cristina L.M. Silva and Florence Dubois-Brissonnet**, Scientific Committee of ISEKI-Food 2021*

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 has been postponed to **23 - 25 June 2021.**

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

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

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 healthy foods and sustainable food production
- Appropriate technologies for food security
- Risk assessment and strategies for food safety in 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**.

Gerhard Schleining
Chair Organising Committee

Dimitris Tsaltas
Chair Organising Committee

Paola Pittia
Chair Scientific Committee

Cristina L.M. Silva
Chair Scientific Committee

Florence Dubois-Brissonnet
Chair Scientific Committee

Marco Dalla Rosa
Chair Stakeholder Advisory Committee

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Virtual Workshop on 9 July 2020 at 13:45 CEST: COVID-19: Challenges and opportunities for the food sector in education, research and society engagement.

by ***Paola Pittia, University of Teramo*** *and* ***Cristina Silva, Universidade Catolica Portuguesa, ISEKI-Food Association***

This free virtual workshop organized by the ISEKI-Food Association is aimed to provide an overview of the main challenges and opportunities in Higher Education with main reference to the study programs related to the food sector, research and society.

The event will offer an opportunity to all the participants to present their experiences, to discuss and to share ideas and actions to tackle the crisis and to promote the trio security, safety and sustainability in the food production by responsible research, innovation and higher education.

Three presentations will be followed by discussions:

- Covid-19 crisis: opportunities for a new Higher Education ecosystem (Paola Pittia, Univ. of Teramo, IT & Cristina L.M. Silva, Universidade Católica Portuguesa, PT)
- Food safety: challenges and opportunities due to an emerging hazard (Florence Dubois-Brissonnet)
- Changing the food industry scenario tackling pandemic impact (Marco Dalla Rosa, Univ. of Bologna, IT)

If you are interested, please register at:
https://attendee.gotowebinar.com/register/5802096879126422028

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ABOUT ISEKI-Food Association Members

Strengthening Bilateral Partnership between Brazil and Peru

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

A new partnership was established between Universities from Brazil and Peru.

Prof. Pedro E. D. Augusto, the ISEKI-Food Brazilian Representative Deputy, from University of Sao Paulo (USP – Brazil), visited the Universidad Privada del Norte (UPN- Peru) in January for a series of activities, including short courses and meetings with the Rector, professors, and students.

During his stay, Prof. Pedro E. D. Augusto visited four *campi* of UPN in the cities of Lima and Trujillo. In Trujillo, activities in the UPN's Agroengineering Advanced Research Centre (*Centro de Investigación Avanzada en Agroingeniería*, CIAA) have as goals to i) improve the research relationships between both Universities and to ii) kick off two new research projects.

One of them is the use of Terahertz Spectrometry to study food processing. This novel technology will be used in Peru for the first time to detect food components without destructive effects. Only a few studies with food applications have been reported in the literature, highlighting the project novelty. This project is funded by The World Bank and FONDECY/CONCYTEC-Perú (project 8682-PE, contract 006-2018-BM-FONDECYT).

The other research project involves the study of new technologies for enhancing food drying processes. This project will begin with the use of ultrasound technology combined with Marangoni flow approach to accelerate the process and obtain products with better properties. This project is now being implemented thank to the FONDECY/CONCYTEC-Perú (contract 409-2019 – FONDECYT), in collaboration with FAPESP-Brazil (2019/05043-6).

Further, Prof. Pedro E. D. Augusto offered two short courses directed specifically to students, teachers, and professors with the aim of promoting research as a basic tool to propose new alternatives to current challenges: "Past, present and future challenges in engineering: the case of food processing" and "Innovative approaches to face engineering challenges: the case of food drying".

The activities were very productive, sharing experiences, planning approaches to strengthen research collaboration and expand connections. A formal partnership was also signed between USP – Brazil and UPN - Peru. Fruitful results are soon expected.

Visiting Terahertz Spectrophotometer. From left to right: Prof. Alberto Claudio Miano (UPN), Prof. Meliza Lindsay Rojas (UPN), Prof. Pedro E. D. Augusto (USP)

After courses, with UPN's Faculty. From left to right: Prof. Ricardo Vejarano (Research Director), Prof. Luis Vilca (Faculty Director), Prof. Meliza Rojas, Prof. Pedro Augusto, Prof. Alberto Miano (CIAA director) and Prof. Jackeline León (Career coordinator).

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NEWS ABOUT PROJECTS with ISEKI-Food participation

2 NEW projects approved

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

The ISEKI-Food Association participated in several ERASMUS+ and H2020 proposals. From the four H2020 proposals, two Innovation actions (FNR-07 and RUR-07) were rejected and **one CSA (Coordination and Support Action) and one IA (Innovation Action) were approved.**

FOODSAFETY4EU: Multi-Stakeholder platform for the future European Food Safety System (FSS)

This project is a CSA of the activity FNR-08-2020. It's a 3-year project coordinated by CNR (CONSIGLIO NAZIONALE DELLE RICERCHE, IT) with 23 partners from 12 countries. The total budget is 3,000,000 €.

The project is focused to implement a multi-stakeholder platform for the future European FSS by structuring a participatory process, which sustains a responsive and adaptive community of FSS actors. The platform will enable the FSS actors to efficiently access resources and data, synchronize food safety research strategies, share and exchange scientific knowledge and contributions for the future EU FSS. It will boost interactive cooperation within the system and with the civil society for enhancing public confidence through dedicated tools.

A European Food Safety Forum will be set up to officially consolidate the participatory process and guarantee the long-term science-policy-society interface. New digital tools, co-designed strategies and communication models will support Food Safety Authorities (FSAs), EU Agencies, policy makers, scientists and civil society in a coordinate approach, thus contributing to strengthen the EU approach to risk assessment & communication.

Scientific experts in food safety will work closely with key actors with complementary knowledge in:

- developing and structuring of participatory processes;
- stakeholder engagement, communication and networking;
- e-platforms, smart tools, data management;
- food safety policies implementation;
- representing the voices from food and feed industry, consumers and the civil society.

A network of 44 other Food Safety actors – engaged as "Supporting Partners" – are committed to populate the platform and interact by expressing opinions, sharing information, data and reports; providing strategy advice and assuring a multiplier impact of project results.

The ISEKI-Food Association has 7.8 person months and is mainly involved in Dissemination, Communication and Exploitation but also in the implementation of digital tools, in the co-creation processes of Food Safety Operational Labs, in developing strategies to improve public awareness of FS & civil society engagement and in the Co-design of the platform strategy and business model for long term cooperation.

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FAIRCHAIN: Innovative technological, organisational and social solutions for FAIRer dairy and fruit and vegetable value CHAINs

This project is an IA of the activity RUR-06-2020. It's a 4-year project coordinated by **INRA (FR)** with 20 partners from 8 countries. The total budget is 7,000,000 €.

FAIRCHAIN addresses the growing need for a significant transformation of current food systems by developing competitive intermediate food chain alternatives adapted to small and mid-sized actors. It specifically aims to:

- Foster the emergence of innovative intermediate food value chains that support the scaling-up of small and mid-sized actors facing the unsustainable, conventional and dominant agri-food system. This requires specific technological, organisational and social innovations as well as regulatory and policy adaptations to widely deliver food in a fair and sustainable way.
- Inspire and encourage larger actors to down-scale conventional food value chains and better address the growing need of consumers to consume local high quality and safe products. The emergence of intermediate food value chains should put pressure on dominant actors, forcing them to align with best practices in terms of offering opportunities to local suppliers and ensuring an equitable distribution of costs and benefits.

The main goal of FAIRCHAIN is to test, pilot and demonstrate recently developed technological, organisational and social innovations, fosterint a shift up to (Technology Readiness Level) TRL7 and enabling small and mid-sized actors to scale-up and expand the production of affordable, nutritious food in competitive intermediate food value chains.

FAIRCHAIN will address the dairy and fruit & vegetable sectors, which hold a strategic economic position in Europe. Both are prone to integrate a large variety of innovations, correspond to an increasing consumer demand for nutritious and healthy food and need to meet the challenge of sustainably delivering perishable commodities to consumers. FAIRCHAIN will consider the entire value chain. More focus is given to postharvest steps rather than the production step in itself because the power imbalances created in market relationships are mainly attributed to the increasing concentration in the processing and retail sectors in conventional food supply chains

The ISEKI-Food Association has 39 person months and is WP leader for Dissemination, communication, exploitation and training and is involved Collaboration with other projects, especially with the SMARTCHAIN Innovation Platform (https://www.smartchain-platform.eu/en).

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Latest FOODAWARE Project Outcomes

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

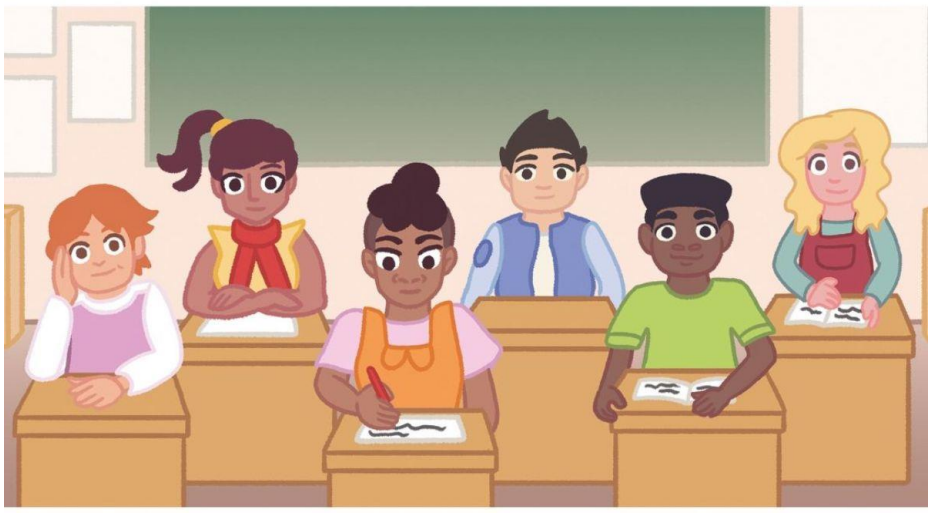
Many of the FOOD-AWARE project activities have been postponed due to the worldwide COVID-19 situation, however nothing has kept the partners from continuing the hard work and keeping up with all the tasks. Therefore, several online meetings and plenty of inspiration and teamwork led to fresh project outcomes.

Five training modules that aim to train teachers on how to engage their students with **food safety topics** (Local food production, Food chain, Food waste, Resource efficiency: sustainability and circularity, Responsible food consumption) have been completed. The modules are currently prepared only in English, but later on translations in French, Greek and Polish will follow.

Five bright, colorful and engaging comics that complement the training modules and are designed to attract children's attention and curiosity have also been developed. The comics are self-explanatory including as few words as possible.

A child-friendly **educational animated video** explains in two minutes the basic concepts around food and farming and the importance of being a responsible food consumer. This video will be a practical aid for teachers to use in the classroom.

All these materials will soon be publicly available on the project's e-learning platform.



For more information about the project you can subscribe to our **Newsletter** and follow us on social media (**Facebook**, **Instagram**)!

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SDGs Labs – bringing sustainability to the agribusiness and food production sector through Innovation and Co-learning Labs

*by **Line Friis Lindner** and **Foteini Chrysanthopoulou**, ISEKI-Food Association Project Managers*

Climate change – through increasing temperatures, changes in extreme weather conditions and reductions in water availability - is confronting the European agribusiness and food production sector with diminishing resources such as water, soil, land and biodiversity; and increasing social and ecological conflicts. To meet these interwoven challenges and overcome the disruptive influence of global climate change, the European agribusiness and food production sector is forced to increase its innovative capacities for new products and services. The Sustainable Development Goals (SDGs) provide a consistent and universally accepted framework for addressing sustainability in the 21st century.

The SDGs Labs project is an Erasmus+ project funded by the European Union, coordinated by Vienna University of Economics and Business Studies, Austria, and to which ISEKI-Food Association is contributing as partner. At the core of the SDGs Labs project lies a common conviction that the SDGs are an opportunity for business innovations to ensure sustainable growth and competitiveness and that the SDGs are a crucial, but so far underestimated, trigger for innovation and transformation. Thus, the SDGs Labs project aims to build a **culture of collaboration and knowledge exchange** between business and higher education institutes with the goal of incorporating the SDGs holistically into modern business practices of the **agribusiness and food production sector** by establishing:

- ***SDGs Innovation Labs*** which will offer multiple learning spaces for pioneer enterprises of the agribusiness and food production sector seeing the SDGs as an opportunity to encounter sustainability challenges through innovative, sometimes also unusual ways;
- ***SDGs Co-learning Labs*** which will develop collaborative environments for knowledge exchange and co-learning between HEIs, start-up hubs, companies and their innovation ecosystem and related stakeholders (such as customers, suppliers, intermediaries);
- ***SDGs Training Academy programme*** for European incubators and HEIs which will provide the "SDGs training and support package" including the interactive learning tool "Making the SDGs our Business" and the fee-based certification process to become a "Certified SDGs Training Academy"; and
- ***SDGs Pioneer Academy programme*** for existing companies which will include a "SDGs Business Pioneers" facilitation workshop and related innovation tools/resources.

At this point of the project, we are in the process of planning and developing the **SDGs Innovation and Co-learning Labs** which will be launched in autumn 2020 in **5 European regions** (Austria, Germany, Portugal-North, Portugal-West, Italy). For more information visit the project website and follow us on social media (Facebook, LinkedIn).

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.

FIELDS – Addressing the current and future skill needs for sustainability, digitalization and the bio-economy in agriculture: European skills agenda and strategy

*by **Luis Mayor**, **Line Friis Lindner** & **Christoph Knöbl**, ISEKI-Food Association Project Managers*

There are new challenges and opportunities for agriculture today, driven by climate change, the greening of products and processes, the reuse of side-stream products, the raised complexity of the value chain and the increased availability of information. However, to successfully address and react to these drivers, agriculture, forestry and related sectors need new business models and skills.

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

The identification of existing and emerging skills needs in bio-economy, sustainability and for the use of digital technology, is of paramount importance in order to develop a strategic approach to keep the European agri-food and forestry sectors competitive and sustainable in the long term.

The multi-stakeholder approach in the FIELDS project, with 30 partners from 12 countries (HEI, VET providers, agricultural and forestry sector representatives and agri-food industry) will allow tackling the complexity of the issues EU agriculture faces today.

The FIELDS approach, starting from the current and future trends and skills needs analysis, will lead to a sustainable European strategy to address these skill gaps. Since agri-food and forestry issues and opportunities differ a lot from country to country, the EU strategy will be customised to have a country strategy for 7 countries. It will address country-specific actions, occupational profiles and training material to reflect the country needs while keeping EU quality standards (ESCO, EQAVET, ECVET) to concretely address the mobility of learners through Europe.

A Sector Skill Alliance will be established during the project to build upon the regulatory frameworks and opportunities at EU and country level, while proposing concrete and practical initiatives to address skills challenges, through offering modular training inside the project while guaranteeing mobility of workers within the agriculture, forestry and agri-food industry.

As commented in a previous newsletter (September 2019), the project coordinator is the University of Turin, Italy. The project began in January 2020 and it will run for 4 years. ISEKI-Food Association is leading Work Package 1 on “Skills Needs Identification” and will contribute to Work Package 2, “Priorities and Strategy Design” and to Work Package 5, “Long Term Action Plan”.

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ASKFOOD: A questionnaire on GARAGE LABS

*by **Paola Pittia**, ASKFOOD Coordinator, University of Teramo & ISEKI-Food Association President*

ASKFOOD is an ERASMUS+ Knowledge Alliance project (www.askfood.eu) aimed to create a permanent knowledge alliance between businesses and Higher Education Institutions in the food-related sectors and a new «educational» eco-system for innovation and sustainability of the food system. Within the project, activities aimed to evaluate the status of innovative teaching methodologies and implement new teaching methodologies to develop entrepreneurial skills and competences in students of food-related study programs have been planned and some are currently under testing.

The general name "**Garage**" and related declinations (**"Garage entrepreneur", "Start-Up Garage", "Garage Lab"**) refers to a series of training programs and approaches aimed at students who want to develop their entrepreneurial skills in an interactive and guided environment (in general, within academia or related incubators or spin-offs). In some countries, they could have other names like the Startup Sauna (Finland), StartHub (Wageningen Uni. & Res) and Contamination Labs (Italy). A "Garage" is, in general, a community and physical space for students interested in entrepreneurship to experience first-hand the grit and resilience it takes to start and grow a company. By the guidance of teachers or mentors, students learn skills like co-creation, leadership, networking, and building a team, and get a "hands-on" experience from formulating a business idea up to creating a first pitch.

The ASKFOOD project is launching a **survey at the EU and international level** to collect information on existing university "Garage" lab experiences, evaluate communalities in the methodologies, applied best practices and assessment tools. Results will be used to compare the experiences with other innovative entrepreneurial training methodologies currently under piloting in the ASKFOOD project.

The link to the survey is : https://www.askfood.eu/questionnaire/garage-labs-intro

Other info about the "Garage" labs methodological approach is available at:

https://www.askfood.eu/questionnaire/garage-labs

For more information about the ASKFOOD project and activities, please contact the Scientific Coordinator of the project, Professor Paola Pittia of the University of Teramo at (ppittia@unite.it).

Deadline to fill in the survey: 5 July 2020

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ASKFOOD: The Smart Atlas – A Virtual Repository of Resources to promote Innovation

*by **Paola Pittia**, ASKFOOD Coordinator, University of Teramo & ISEKI-Food Association President*

The ASKFOOD project, an ERASMUS+ Knowledge Alliance project (www.askfood.eu), has various objectives that revolve around innovation. Among these is the creation of digital or "virtual tools" to encourage, improve and modernize training and education methodologies in the world of food technologies and adjacent fields. In view of this project, ASKFOOD has developed a virtual tool named **Smart Atlas**, which is built on a series of resources (MOOCs, research centers, results of European projects, training centers, acceleration programs, crowdfunding, startups and innovation marketplaces that act as a platform for the exchange of innovation).

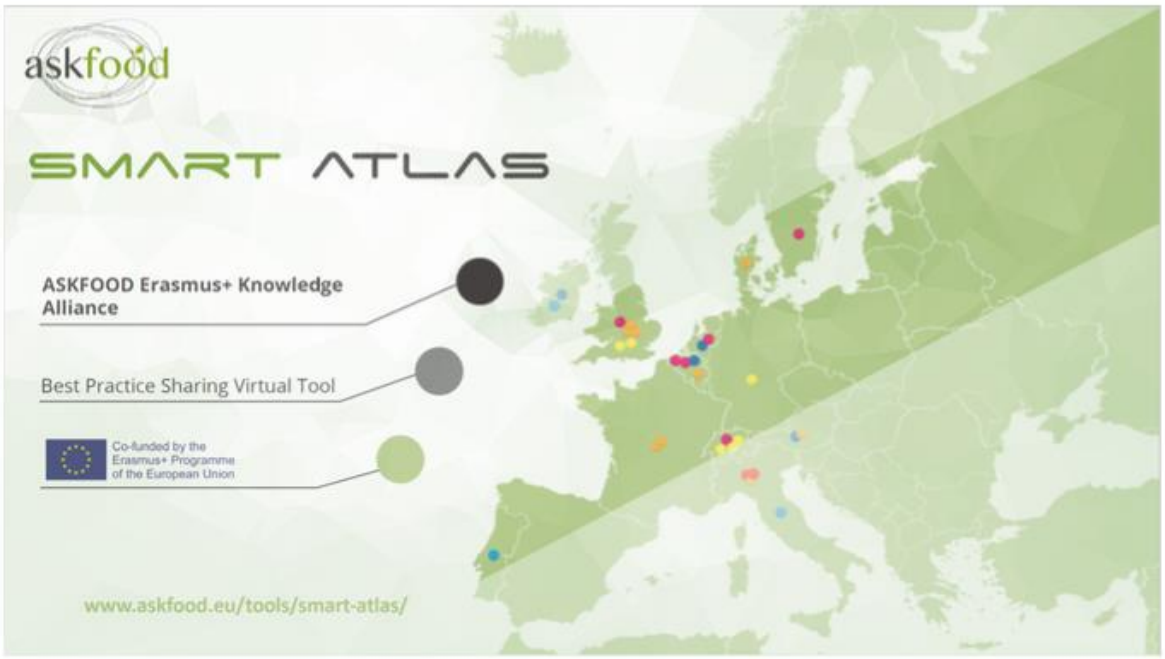
The tool is useful for sharing your best practice or products, or to browse what others in the food and food-related sector are sharing and create your network.

The Smart Atlas operates at an **EU and International level**, and information is available for operators or interested persons with the aim of promoting, mapping and tracing every initiative and good practice that operates towards innovation.

To enter and navigate the Smart Atlas, follow the link: https://www.askfood.eu/tools/smart-atlas/

Any person, institution, organization or association willing to contribute their good practices or initiatives in the Smart Atlas can do so by following the link:

https://www.askfood.eu/tools/smart-atlas/good-practices-template/



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NEWS ABOUT OTHER PROJECTS

INGREEN – Biobased Ingredients for Sustainable Industries through Biotechnology

*by **Marco Dalla Rosa**, University of Bologna, Italy, ISEKI-Food Association Member*

INGREEN (https://bbi-europe.eu/projects/ingreen) is an EU-funded project that will develop functional innovative bio-based ingredients and products from paper and agro-food side-streams through biotechnological processes. In this newsletter, you will find our first press release that provides an overview of the expected project outcomes and news on the events that INGREEN participated in.

Connect with INGREEN on Twitter (https://twitter.com/ingreeneu)

LinkedIn (https://www.linkedin.com/company/ingreeneu/) and

ResearchGate (https://www.researchgate.net/project/INGREEN) to be updated on the project developments and research findings.

INGREEN – driving force for the bioeconomy

In June 2019, the INGREEN project was launched by an international consortium of seventeen partners, including key stakeholders and leading research groups. This new European BBI JU project aims to make an important contribution to the challenges posed at the scientific, economic and social level by the circular economy. It focusses on the conversion of waste and by-products from the agro-food industry and paper mills into new bio-based ingredients to be used by industrial sectors, increasing sustainability while contributing to a healthier society.

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The challenges of the bioeconomy

The bioeconomy is an economic and cultural model that aims to convert the biological and renewable resources produced by society and industries into new raw materials. This is achieved by employing innovative and efficient industrial biological technologies. The challenge that INGREEN will focus on is to generate new bio-based value chains between very distant sectors: from the food, feed and cosmetics sectors to the pharmaceutical, nutraceutical and packaging sectors. Another objective is to increase society's knowledge and awareness of the benefits and opportunities of the circular economy.

According to the **scientific coordinator, Professor Rosalba Lanciotti from the Department of Agricultural and Food Sciences of the Alma Mater Studiorum - University of Bologna**, "INGREEN will generate five new value chains and multiple interconnections between different industrial sectors. It will also produce innovative and functional bio-based products that adhere to the most stringent European safety and quality regulations. The definition of new standards and requirements for the new categories of ingredients and products will also be a result of INGREEN, which will be fundamental for the creation of a new regulatory basis for bio-based products."

Read The full press release here (https://ingreenproject.eu/news/)

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NEWS ABOUT EDUCATION & TRAINING

Study Food Engineering in Lisbon

*by **Filipa Vinagre M. Silva,** University of Lisbon, Portugal & ISEKI-Food Association Member*

The School of Agriculture (Instituto Superior de Agronomia) of the University of Lisbon offers two course cycles in Food Engineering.

The first cycle aims at training professionals for the Food Industry, with extensive knowledge in the area of Quality and Safety, and able to design, plan and manage industrial units. The training in this engineering branch focuses on the integrated knowledge of science and technology, enabling the interpretation and control of phenomena associated with biochemical, physico-chemical and microbiological changes that affect food, from raw materials to final products. Graduates have access to the Master in Food Engineering or other related fields. Information about the Curriculum and fees may be found at https://fenix.isa.ulisboa.pt/degrees/lealim and by email (ri@isa.ulisboa.pt)

The Master in Food Engineering is a 4-semester degree of 120 ECTS and aims to train professionals for taking up leadership positions in industry and research in food and related areas. The quality of the state of the art teaching allows for the mobility of students to other universities in Europe or outside Europe, as well as the inclusion of future Masters in the global labor market. The integration of concepts in the areas of science and engineering allows evaluating raw materials and interpreting the phenomena associated with biochemical, physicochemical, microbiological, sensory and functional changes of food and beverages. The Master in Food Engineering also provides training in management and marketing allowing greater diversification of career options. Classes are given in Portuguese.

Information about the curriculum and fees may be found at:

https://fenix.isa.ulisboa.pt/degrees/mealim and by email (ri@isa.ulisboa.pt).

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NEWS ABOUT ISEKI-SUPPORTED EVENTS

Conference on Life Sciences for Sustainable Development, 24-26 September 2020, Cluj-Napoca, Romania

*by **Sonia Socaci**,* University of Agricultural Sciences and Veterinary Medicine from Cluj-Napoca *& ISEKI-Food Association Institutional Member*

The University of Agricultural Sciences and Veterinary Medicine from Cluj-Napoca is classified in the first category of "advanced research" universities of Romania, and confirmed by the European University Association (EUA). The University is now one of the most prestigious academic institutions in Romania.

The 19th International Conference "Life Sciences for Sustainable Development" will be held this year on 24th– 26th September 2020. This is a dynamic forum covering a broad range of life science areas: agriculture, horticulture, plant and animal science, food science and technology, biotechnology, veterinary medicine, aiming to encourage inter- and transdisciplinarity.

This event provides a stimulating program, where invited international speakers, selected oral and poster presentations, describe advanced scientific and technical results, in the context of new Horizon Europe framework programs and of the national Research – Technological Development and Innovation Program, related to Life Sciences.

Participants are invited to present the results of their research within the conference **sessions** as follows:

1. Agriculture
2. Environmental Protection
3. Food Science and Technology
4. Horticulture and Forestry
5. Economics and Rural Development
6. Animal Science
7. Biotechnology

8. Veterinary Medicine - Fundamental and preclinical sciences
9. Veterinary Medicine - Clinical sciences
10. Geodesy, Geomatics and Property Valuation

Important dates and deadlines

30 June 2020 - Deadline for abstract submission
31 July 2020 -Notification of abstract acceptance (as oral or poster presentation)
31 July 2020 - Deadline for early registration fee
Before 15th of September 2020 - Deadline for late registration fee

The participants have the opportunity to publish their presentations for free, as research articles or short communications, if they are accepted after the peer-review evaluation, in the Bulletin of UASVM-CN (indexed in prestigious international data bases) – journal series Agriculture, Horticulture, Animal Science-Biotechnology, Veterinary Medicine, Food Science and Technology.

Further information can be found on our conference website (https://symposium.usamvcluj.ro/) or by writing an e-mail to simpo@usamvcluj.ro

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International Conference on Foodomics, 14-16 October 2020, Cesena, Italy

*by **Marco Dalla Rosa**,* University of Bologna *& ISEKI-Food Association Member & Advisory Board Member*

FoodOmics is not only a discipline that applies the omics technologies to explore the food science domain in all its aspects, FoodOmics is the holistic vision of the interactions between the food domain and the human domain, and its main objective is the improvement of human health and well-being through a correct diet including safe, sustainable, tasty, eco-friendly, affordable food with optimal nutritional value. Starting from the 4 primary omic techniques, i.e. genomics, transcriptomics, proteomics, and metabolomics, many other omic sub-disciplines are catching on thanks to the exploitation of specific and advanced technologies. Altogether, omics allow better understanding of the dynamism at the base of this multidisciplinary approach.

In the 5 previous editions of the **International Conference on FoodOmics**, many experts in omics sciences coming from different areas of the world were invited to give their contribution to expand knowledge on the complex relationships connecting food, from raw materials to processing, the diet, the human being and human health.

The **6th edition** of the Conference, which will be held in **Cesena** from **14 to 16 October 2020** (http://foodomics.org/), will face new topics in the attempt to promote closer and more intimate cooperation between the world of academia/research institutions and the world of agro-food industry.

During the next Conference, the role of omics technologies coupled with statistical and bioinformatics tools in the improvement of food safety will be discussed. The use of multiple-omics technologies can improve the understanding of allergenicity, as it allows food allergen identification, so helping the food industry in the production of hypoallergenic foods (section '**FoodOmics for food safety**'). The section will be opened by the lecture of Prof. Chiara Nitride (University of Naples Federico II, IT) *"From hidden allergens to novel allergens, how is proteomics informing us?"*.

The "FoodOmics vision", combining the evaluation of food, processing, digestion, absorption and health & wellness outcomes by omics technologies is at the basis of a new era in food engineering and technology. Enginomics represents a cutting-edge science that harmonizes food processing and human digestion. The lecture by Uri Lesmes (Israel Institute of Technology**)** *"Food enginomics: Coupling in vitro digestion models and proteomics to engineer bioaccessibility in different target populations"* will open the second section of the Conference (section '**FoodOmics for the formulation of new food**').

The lecture by Augustin Scalbert (International Agency for Research on Cancer - IARC, FR**)** *"The food exposome: a new dimension to understand the role of diet in human health and diseases"* will give insight in exposomics. This new science analyses the human response to exposure to the diet/lifestyle/environmental factors through innovative omics technologies (section '**FoodOmics for understanding the impact of environmental exposure**').

Last, for the first time, FoodOmics will also consider feed and proper animal nutrition. Feedomics is an emerging field in animal research that, as well as FoodOmics, integrates a range of omics technologies. The fourth section of the Conference (section '**FoodOmics for animal nutrition**') will highlight how animal welfare and nutrition impact the sustainable development of the food animal industry and consequently human nutrition and well-being. The keynote speaker will be Jana Seifert (University of Hohenheim, D), who will speak about *"Elucidation of the animal microbiome using multi-omics".*

Beside 4 keynote lectures, the Conference will consist of 24 oral presentations selected among abstracts submitted by 31st July. Abstract submission is already open (http://www.foodomics.org/index_file/Abstract.htm).

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UPCOMING FOOD-RELATED EVENTS / WEBINARS

April 2020

3-5 April 2020 – postponed due to COVID19 but without new date!
VBFOODNET 2020-Towards Innovation in Food, Nutrition and Public Helath
More information: http://vbfoodnet.vnua.edu.vn/index.php?rub=congress20&pg=summary-20
Hue, Vietnam

May 2020

26-27 May 2020 - postponed due to COVID19 but without new date!
Food Contamination and Traceability Summit
More information: https://contaminationsummit.com/
Munich, Germany

July 2020

New! 9 July 2020 – Virtual Workshop at 13:45 CEST
COVID-19: challenges and opportunities for the food sector in education, research and society engagement
More information: https://www.iseki-food.net/events/virtual-workshop-covid-19-challenges-and-opportunities-food-sector-education-research-and

September 2020

30 August - 4 September 2020 – NEW date due to COVID-19!
PTEP 2020
More information: https://www.iseki-food.net/events/ptep-2020
Krupanj, Serbia

25-26 September 2020
2nd UNIFood International Conference – UNIFood2020
More information: http://unifood.rect.bg.ac.rs/index.php
Belgrade, Serbia

New! 24-26 September 2020
The 19th International Conference "Life Sciences for Sustainable Development"
More information: https://symposium.usamvcluj.ro/
Cluj-Napoca, Romania

October 2020

14-16 October 2020 – Possible new date pending 1st July.
International Conference on Foodomics
More information: http://foodomics.org/
Cesena, Italy

November 2020

10-12 November 2020 – Online Event
34th EEFoST International Conference: Bridging Hhigh-tech, food-tech and health. Consumer oriented innovations.
More information:
https://www.effost.org/effost+international+conference/34th+effost+international+conference+2020/default.aspx

24-26 November 2020 - New date due to COVID-19!
F&V Processing 2020 - Third Symposium on Fruit and Vegetable Processing
More information: https://symposium.inrae.fr/fruit-vegetable-processing2020/
Avignon, France

30 November -3 December 2020 – New date due to COVID-19!
3rd International Conference on Food Bioactives & Health
More information: http://www.fbhc2020.com/?fbclid=IwAR2giw5ex5cxtDVMWfh-7CbadgISG73IGr3cj0d1KsB9ElXEc65QDLrxsB0
Parma, Italy

January 2021

6-8 January 2021 – NEW date due to COVID-19!
ICBC 2020 – 16th International ICC Cereal and Bread Congress
More information: http://icbc2020.icc.or.at/en/#
Christchurch, New Zealand

May 2021

3-5 May 2021 – NEW date due to COVID-19!
FoodBalt 2021 – Sustainable Food for conscious consumer
More information: https://tftak.eu/foodbalt/
Tallin, Estonia

04-06 May 2021
7th International Conference on Food Digestion
More information: https://www.icfd2021.com/
Cork, Ireland

May 2021 – NEW date due to COVID-19!
2nd International Olive Center Conference
More information: https://www.medevents.gr/congress/olive2020?lang=2#/content-top
Thessaloniki, Greece

June 2021

1st week June 2021 - NEW date due to COVID-19!
7th PEF School on Pulsed Electric Field Application
More information: http://pefschool2020.electroporation.net/
Munich, Germany

3-4 June 2021 – NEW date due to COVID-19!
7th International Food Safety Congress
More information: https://www.foodsafetycongress.org/
Istanbul, Turkey

5-9 June 2021 – NEW date due to COVID-19!
Int. Conference Insects to Feed the World
More information: http://ifw2020.org/
Québec, Canada

23-25 June 2021 – NEW date due to COVID-19!
6th International ISEKI-Food conference
More information: http://iseki-food2020.isekiconferences.com/en/
Hotel Landmark, Nicosia, Cyprus

September 2021

September 2021 – NEW date due to COVID-19!
Food Micro 2021 – Next Generation Challenges in Food Microbiology
More information: http://foodmicro2020.com/
Athens, Greece

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