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ISEKI_Food PROJECTS

ISEKI_Food 4 1st Overall Meeting, Porto, Portugal (9th – 11th May)

Imagine my delight to discover that the first overall meeting of ISEKI_Food 4 was to be held in Porto! I know I am not alone in saying that I love Porto and being back in the city was a pleasure. My first visit, for the final meeting of the ISEKI_Mundus project and the first ISEKI_Food conference, was back in 2008! Under the expert leadership of Cristina Silva, the network has continued to grow and prosper, with the successful completion of the three year ISEKI_Food 3 and ISEKI_Mundus 2 projects and a second ISEKI_Food conference held in Milan last year. It was therefore fitting to be back in Porto hosted by Cristina at the Escola Superior de Biotecnologia (ESB), Universidade Católica Portuguesa to welcome everyone to ISEKI_Food 4 under the new leadership of Paola Pittia.

Eighty delegates from 26 countries attended the meeting, including our new project evaluators Jan de Wit (Switzerland) and Walter Spiess (Germany), and one associated partner from Ecuador. The meeting commenced with a welcome session and presentation on the activities of the ESB by prof. Isabel Vasconcelos (Co-director). As a number of new partners were in attendance, time was also devoted to reflecting on the outputs of the previous projects as well as discussing the new ISEKI_Food 4 project. This was followed during the course of the next two days by presentations, workshops and brainstorming sessions outlining the activities of the eight work packages. Topics discussed included news skills for new jobs (WP3), qualification of university teaching staff (WP4), third degree cycle and long life learning (WP5), innovative teaching tools and methods (WP6) and exploitation: bridging research, industry and education (WP7), as well as sessions on project management (WP8) and the project quality plan (WP1). News on the ISEKI-Food Association (IFA), the International Journal of Food Studies (IJFS), the Food Galaxy and Food Careers websites and the EU-funded FP7 project FAHRE – Food and Health Research in Europe was also presented to keep partners up-to-date on related activities.

We now look forward to seeing everyone again at the next overall meeting in Kaunas, Lithuania in 2013. Until then, there is much to accomplish so I encourage you all to accompany us on another busy and prosperous ISEKI_Food journey over the next year.

Promoting ISEKI_Food world-wide!

Promoting the ISEKI_Food network is one of the key sustainability activities of our project, and we have a dedicated work package in ISEKI_Food 4 co-coordinated by Lynn McIntyre (UK) and Mona Popa (RO), which is devoted to communicating our activities.

You, as an ISEKI_Food newsletter reader, can help us spread the word about ISEKI by sharing this newsletter with your colleagues. You can also find out more about the ISEKI_Food 4 project at our new website (<http://www.iseki-food4.eu/>) and follow us on Facebook (http://www.facebook.com/pages/ISEKI_Food/305788830479). We're

also looking for partners who can promote our activities and outputs at conferences and other events (through presentations, posters, etc.) or by writing articles about ISEKI activities.

Please contact **Lynn McIntyre** (lmcintyre@harper-adams.ac.uk) for more information on what you can do to contribute and to obtain the relevant logos and EC disclaimer for dissemination materials. You can also make sure that people know you belong to ISEKI by posting project information on your institute's website. We obviously don't want your hard work to go unnoticed so we will shortly be sending you an email request for updated information.

Alternatively you can tell us at any time what you've been doing by emailing details of your dissemination activities (including the "where", "when" and "what") to **Gerrit Meerdink** (gmeerdink@lincoln.ac.uk). Many thanks for your continuing support – we really appreciate it!



International Journal of Food Studies (IJFS) - Official journal of the ISEKI-Food Association (IFA)

The International Journal of Food Studies (IJFS), a journal of the ISEKI_Food Association, is an international peer-reviewed open-access journal featuring scientific articles on the world of Food in Education, Research and Industry. This journal is published twice per year and is mainly directed to scientists, technologists, researchers, teachers and students working in the food sector.

The first issue of the IJFS (<http://www.iseki-food-ejournal.com/ojs/index.php/e-journal/issue/current>) was launched in April 2012. All accepted manuscripts for publication, undergo language copyediting, typesetting, and reference validation in order to provide the highest publication quality possible. Moreover, all the manuscripts get a DOI through CrossRef.

The ISEKI_Food e-journal (IJFS) is working in indexing in all the major scientific databases, directories and websites specific to the publishing area and of journals in Open Access. This is very important to:

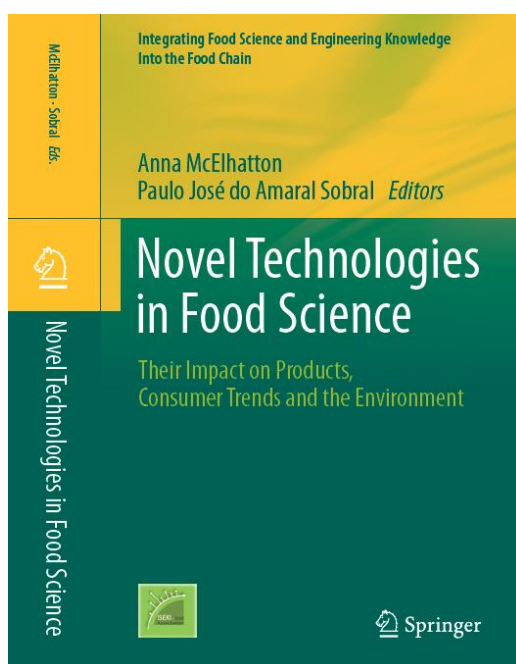
1. Receive international visibility and recognition.
2. Every main journal does it. Who is not doing it, is losing scientific credibility and does not have access to quality indicators that are available to them.
3. It makes possible the quality indicators available and used for journals evaluation and ranking (Impact Factor).
4. The best authors do not publish in journals that do not have Impact Factor (because they want the best rated journals to get citations).
5. This substantially increases their value to researchers and students.
6. It gains more advertising and more proof of quality standards to the

authors and scientific community.

7. It also assures that its authors will have the opportunity to reach the widest possible audience.
8. Need to update frequently, as the demand to include our journal increases.

You are invited to submit a manuscript to the **International Journal of Food Studies** (ISSN: 2182-1054) <http://www.iseki-food-ejournal.com/ojs/>

ISEKI Food Series



The ISEKI Food Series was originally planned to consist of six volumes of texts suitable for Food Science students and professionals interested in food safety and environmental issues related to sustainability of the food chain and the wellbeing of the consumer. As the work progressed it soon became apparent that the interest and need for texts of this type exceeded the topics covered by the first six volumes published by Springer in 2006-2009.

The ISEKI Food Series is now continued with several new volumes to be published in the near future. The look of the books has been changed from the ISEKI 1-3 orange and brown colors to a green and yellow color in line with the ISEKI Food Association (IFA), colors which

are also in line with the new look for life science books published by Springer. The seventh volume in the series has just been released by Springer and is entitled: "Novel Technologies in Food Science: Their Impact on Products, Consumer Trends and The Environment", edited by Anna McElhatton and Paolo J Sobral. The book is intended for food scientists and engineers and readers interested in the new and emerging food processing technologies that are intended to provide foods that are safe, but maintain most of their original freshness. All 13 chapters are written from a safety and environmental stand point with respect to the emerging technologies.

The book is available from Springer as a hard copy (<http://www.springer.com/food+science/book/978-1-4419-7879-0>) and as individual chapters in electronic form (<http://www.springerlink.com/content/978-1-4419-78806#section=987856&p age=1>). The books will also be available at the IFA Web page (<https://www.iseki-food.net/drupal/>).

News from IFOOD4 Partners



New infrastructure for food research – National R&D Institute for Food Bioresources, Bucharest

IFood4 partner, The National R&D Institute for Food Bioresources – IBA Bucharest is a food research institute in coordination of Romanian Ministry of Agriculture and Rural Development.

As research directions, IBA's interests are in: healthy food, food safety, food processing and packaging and consumer sciences, inclusive sensorial quality of food. With more than 100 projects developed in the last 10 years, projects both at European level and national level, IBA is more and more known within European research community.

Mycotoxins (ELISA and HPLC), heavy metals from food and packaging materials (AAS, ICP-MS), migrants from packaging materials, nitrates, dioxins, acrylamide (GC-MS), permeability of packaging materials to water and gases, food microbiology, food authenticity (e-nose, NMR, PCRs), GMOs (Elisa and PCRs) but also nutrients detections (GC-MS) were laboratory tests used in different research projects.

Food structure, sensorial attributes (Instron), bioactive compounds in food, traditional food or prevention by healthy food were the main topics that were addressed to our researches.

IBA is member of EUROAGRI FOOD CHAIN umbrella within Eureka programme and was chairing the EUROAGRI + umbrella between 2007-2009.

IBA is initiator of National *"Food for Life"* Platform. It is also member of different European Networks as: Foodforce, SafeConsortium, ISEKI Food Association or International Association for Cereal Science and Technology (ICC).

In march 2009 IBA had begun an infrastructure project, project cofinanced through the European Fund for Regional Development, Sectoral Operational Programme *"Increase of Economic Competitiveness"*, BIOCALIT, *« Increase of quality and competitiveness of the research and development activity of the Institute for Food Bioresources"*.

The budget of the project, 9 mil euros, was dedicated to new premises building and performant laboratory equipments.



The new IBAs building

Within 10 research teams (laboratories) and 3 auxiliary consisting in pilot plants are working 90 people, mostly very well experimented researchers trained in prestigious European research organizations.

The teams are: Nutrition, Food Chemistry, Colloidal Chemistry, Food Packaging, Nuclear Magnetic Resonance, Sensorial Laboratory, Microbiology-Elisa, Molecular Biology, Chromatography, Interdisciplinary researches (inclusive consumer sciences); and the pilot plants are: cereal processing (bakery, milling, extrusion, pasta production and pastries), meat processing and fruits and vegetal processing.

Nutrition, Colloidal chemistry, NMR, Sensorial Laboratory and Chromatography laboratories, as well as pilot plants were very well equipped or upgraded through BIOCALIT project.

TRENDS AND CHALLENGES IN FOOD TECHNOLOGY, NUTRITION, HOSPITALITY AND TOURISM

at the Biotechnical Educational Centre Ljubljana, Izanska 10, 1000 Ljubljana, Slovenia. This conference is meant for teachers, representatives of the economy in the field of health, nutrition and food technology, hospitality and tourism. It is also meant for students of nutrition and food technology (and of hospitality and tourism, too) - namely, this conference will be preceded by a student conference).

Join us with a paper. The title, abstract, keywords and final papers must all be written in English. All abstracts accepted for presentation will be published in the Conference Abstract Book. Full-length papers will be published in the conference proceedings in electronic format.

Registration and abstract submission is until July 2, 2012, submission of a final paper is until September 21, 2012. For more details visit the webpage. www.bic-lj.si/vss

CONGRESS ANNOUNCEMENT

On behalf of the organising committee, we are pleased to announce that, in correspondence with the end of the EU funded BaSeFood project (www.basefood-fp7.eu) the international congress:

Traditional Food International (TFI-2012)

Traditional foods: from culture, ecology and diversity, to human health and potential for exploitation including
the Street Food Seminar

An international forum on street food ♦ aspects and perspectives

will take place in Cesena Italy, October 4-5, 2012

Registration is open!
Visit the congress web site
www.tfi-2012.com



NEW! The XI Workshop MRAMA Celebration

The XI workshop on “**Rapid Methods and Automation in Food Microbiology**” will take place on November 20-23, 2012 in Bellaterra (Cerdanyola del Vallès), Spain.

More information about the congress can be found on:

<http://jornades.uab.cat/workshopmrama/>

ISEKI Food Association

IA – ISEKI Academy

The IA (ISEKI_Academy) is an internal body of IFA (ISEKI_Food Association) created to recognize outstanding achievements of scientific and technical expertise - <https://www.iseki-food.net/node/2891>

The objectives of the ISEKI_Academy are:

- to recognize individuals, especially from the ISEKI_Food Network for their outstanding contributions to the integration of Food Science and Engineering Knowledge into the Food Chain,
- to promote international integration and Exchange of information, also from other sciences of importance for the ISEKI_Food Network
- to provide recognition to individuals who have supported international education and training in the field of Food Science and Engineering Knowledge,
- to identify individuals for their highly distinguished PhD studies

If you have recommendations for the ISEKI_Academy, please contact: office@iseki-food.net

Outstanding members of IFA Association and ISEKI_Academy can be identified by the IFA pin.





2nd SCHOOL OF NANOTECHNOLOGY: APPLICATIONS IN THE FOOD CHAIN

27-28 September 2012

BOKU - University of Natural Resources and Life
Sciences Vienna

Muthgasse 18, 1190 Vienna, Austria

Latitude: 48.246978 (48° 14' 49.12" N), Longitude: 16.3677501 (16° 22' 3.90" O)

With the advent of nanoscale science and technologies, the food industry and scientists are exploring their potentiality to enhance the flavor and other sensory characteristics of foods, introduce antibacterial nanostructures into food packaging and encapsulate and deliver nutrients directly into targeted tissues, among other applications. However, developing nanotechnology into a safe, effective tool for use in food science and technology will also require addressing consumer confidence.

The ISEKI Food Association organizes a one and a half day workshop to further explore the use of nanotechnology in food. This school is organized in lectures in which the most updated research in the field are described and in a half-day of practical work in which the participants can learn some techniques applied to the development and characterization of food grade nanomaterial.

Who should attend?

Anyone who is interested in learning more about leading-edge technology within the food research.

Confirmed speakers and topics:

Saverio Maninno

Department of Food Science (DISTAM), University of Milan, Italy

An Overview of Nanotechnology Applications in the Food Sector

Karin Aschberger

Institute for Health and Consumer Protection, Joint Research Centre (JRC) Ispra, Italy

Hazard and Safety assessment of Nanomaterials in Food Applications

Kristberg Kristbergson

University of Iceland

Nanodelivery systems for food

Matteo Scampicchio

Free University of Bolzano, Italy

Nanotechnology for Sensors and Biosensors

Erik Reimhult, José Luis Toca-Herrera

Department of Nanobiotechnology, BOKU, Vienna, Austria

Nanotechnology: Functionalisation Strategies, Analytics

Ralf Greiner

Max Rubner-Institut, Federal Research Institute of Nutrition and Food, Department of Food Technology and Bioprocess Engineering, Karlsruhe, Germany

Food safety and use of nanomaterials

Stephan Drush

Berlin University of Technology, Germany

Micro- and nanostructural aspects in encapsulation and coating for food applications

Read more and register at: https://www.iseki-food.net/nanoworkshop_vienna

TRAINING NEWS

MSc specialization Food Safety Law

The two – year fulltime MSc program (120 ECTS) consists of one year of courses (60 ECTS) and one year of thesis research and internship (60 ECTS).

Contact person: Prof. dr. B.M.J. van der Meulen | Phone: (+31) 317 – 482957
Email: Bernd.vanderMeulen@wur.nl | Web address: www.law.nl

For detailed information see: <http://www.mfs.wur.nl/UK/>

Fellowships to study in Brazil

The Brazil government, through its scientific agencies, offers several kinds of fellowships to students or researchers interested to realize PhD studies, post-doc or researches in a Brazilian University. Some examples are listed below:

CNPQ-TWAS FELLOWSHIPS PROGRAMME: The fellowships offered by the CNPq-TWAS Fellowships programs allow scientists from developing countries (other than Brazil) to study (full or sandwich PhD) or to do research (Post-Doc) in natural sciences in Brazil and then to return home to continue their careers. The applications must be submitted online (<http://www.cnpq.br>) until July 19th, 2012.

PEC-PG: This program offers fellowship to students from developing countries (others than Brazil) to study in a Master of Science or a PhD programs in a Brazilian University. The applications must be submitted in the Brazilian Embassy of the student's country until June 30, 2012.

Program Science without Borders :

- Young Talents: Young researchers working abroad with very good scientific accomplishments and who have excelled both qualitatively and quantitatively in their scientific or technological career are eligible to receive funding and resources to perform a two to three year-long research project in Brazil.

- Special Visiting Researcher: The scholarship program for "Special Visiting Researcher" aims to attract foreign researchers recognized internationally as leadership in priority areas of Science Without Borders program, to conduct projects with Brazilian research groups and visit Brazil for up to three months each year over two to three years. More details, including applications forms, must be accessed in the site www.cienciasemfronteiras.gov.br/web/csf-eng/.

NEW! PROJECTS AND FUNDING OPPORTUNITIES



INDUSTRY, ACADEMIA AND CIVIL SOCIETY FOR SUSTAINABLE EUROPEAN FOOD RESEARCH

EU has identified food and health as key priorities to respond to the increase in obesity and diet-related chronic diseases amongst their population. Attempts to raise public awareness of appropriate ways to eat more healthily though do not seem to have led to significant changes in patterns of food purchase and consumption. The development of effective measures for improvement is a demanding task and requires further systematic research and innovative approaches. Bringing together the scientific and civil society community is one of the key approaches to improve such food and health related problems.

INPROFOOD – Towards inclusive research programming for sustainable food innovations project, funded by the European Community's Seventh Framework Program, aims to foster dialogue and mutual learning between industry, academia and civil society already in the earliest stages of the research processes directed towards developing innovative approaches (technical and social) for dealing with the food and health challenge.

The project will:

- Contribute to adapting the governance of research and technological development in the area of food and health to facilitate sustainable and inclusive solutions;
- Help further incorporate science in society issues into the systems of research;
- Contribute to an improved transnational cooperation;
- Provide experiential feedback to underpin the policy debate on a “new social contract” between science and society by providing evidence on

societal demands to support practical guidelines for inclusive, sustainable research designs.

The project addresses the following European stakeholders:

- Research/Academic Community
- Research Funders
- Policy Makers
- Food Producers
- Civil Society
- Citizens
- Media

For further information and to join our network, please visit the project website at www.inprofood.eu

FAHRE PROJECT

The EU-funded FP7 project FAHRE – Food and Health Research in Europe provided several activities to support evidence-based policy making with the aim to strengthen the European Research Area in food and health.

FAHRE provided reports mapping food and health research in 32 European countries (<http://www.spi.pt/fahre/>) from which a synthesis report was prepared (http://www2.spi.pt/fahre/reports/FAHRE_Mapping_Synthesis.pdf). Thematic experts in nine areas analyzed food and health research needs (<http://www.spi.pt/fahre/>). A synthesis report was prepared (http://www2.spi.pt/fahre/reports/research_needs_synthesis.pdf) from these contributions and an academic paper “Research for food and health in Europe: themes, needs and proposals” published on-line at www.health-policy-systems.com/content/9/1/37. Furthermore, FAHRE collected data on funding programs in an online database which can be accessed on the project website at <http://www2.spi.pt/fahre/login.asp>.

With this unique overview, we were able to dialogue with decision-makers and other stakeholders to develop proposals for ensuring closer cooperation, for improving funding and policies, and for ensuring the future direction of food and health research addresses the ‘knowledge gap’ on how to influence unhealthy eating.

Unhealthy eating causes up to one quarter of chronic diseases – which include heart disease, cancer, diabetes, stroke and dementia, the commonest causes of ill-health in Europe. FAHRE proposes more research on how to achieve healthier eating – for example, through changing food production, changing behaviors, and showing the impacts of better governmental policies and regulation. It also proposes improvements in the organization of food and health research in Europe including better links between food research and medical research, and more use of social sciences to determine effective interventions. Food safety authorities’ roles should support the new research effort. National research programs must also be

strengthened, with more joint action between countries. These proposals are summarized in FAHRE's Position paper, which can be accessed at http://www2.spi.pt/fahre/reports/FAHRE_position_paper_en.pdf and FAHRE's full final report can be accessed at http://www2.spi.pt/fahre/reports/FAHRE_Final_Report.pdf.

COST FA1001

The application of Innovative Fundamental Food-structure-property Relationships to the Design of Foods for Health, Wellness and Pleasure

COST Action FA1001 started on November 2010 and will end in November 2014. It is an example of a trans-disciplinary approach that combines partners from private and public sectors from 29 European countries and one non COST Country which makes this project a multicultural project. The network covers a multidisciplinary food research domain (food engineering, biophysics, applied soft matter, food technology, applied human nutrition) and activities are strategically designed in the frame of a integrated process & product design approach for creating innovative products with real health benefits and optimal sensory characteristics.

Main objectives are:

- development of process-structure-property relationships in order to deliver new real multiphase structured foods (foams and emulsions) with health benefits (bioavailability/efficacy of nutrients) and optimal sensory characteristics;
- involvement of Early Stage Researchers in the new product/process design approach;
- management of the process of sharing knowledge and technologies for healthy foods design among academic institutions and other institutions and private enterprises (mainly SMEs) or services.

To date a scientific breakthrough has been the identification of a reverse engineering approach for new product developments starting from food properties required, progressing to formulation or structure engineering and finally deriving the appropriate processing. A special interest is directed to the health supporting food functions with development of relationships between food structure and its health benefits. To this aim, action FA1001 is focusing on the Gastro-Intestinal Engineering which takes the food structure disintegration processing steps into account and derives the optimal functional food manufacturing by a reverse engineering approach. Ultimately this ensures a food product is created with optimized functionality and targeted release within the body to maximize its health benefits.

Key words of the Action are therefore: Scientific coordination and cooperation, Integrated process & Product design; Healthy functionality; Optimal sensory characteristics; Reverse Engineering Approach; Gastro-Intestinal Engineering; Technology Transfer.

Chair of the COST Action FA1001 is Laura Piazza (laura.piazza@unimi.it), DeFENS Department of Food Environmental and Nutritional Sciences, University of Milan.

The web site of the Action is the reference link to be permanently informed: www.foodstructuredesign.net.



Joint Programming Initiative on Agriculture, Food Security and Climate Change FACCE – JPI

What is joint programming

Joint Programming is an intergovernmental process that aims to pool national research efforts in order to make better use of Europe's precious public R&D resources and to tackle common European challenges more effectively in a few key areas. It follows a structured strategic process whereby Member States agree on a common vision and a strategic research agenda to address given societal challenges. In Joint Programming, Member States are expected to coordinate national research activities, group resources, benefit from complementarities to provide the long-term, stable research base that is needed to address major societal challenges.

Joint Programming Initiative on Agriculture, Food Security and Climate Change (FACCE – JPI)

The FACCE – JPI evolved from the outputs of the Standing Committee on Agriculture Research (SCAR) foresight exercises through which Member States and Associated Countries identified food security and climate change as two of the major issues impacting on the future of European agriculture. The strategic objective of the FACCE – JPI is to bring together European countries to identify, prioritize and deliver the research needed for agriculture to meet the challenge of responding to the demands of growing population in terms of both food sufficiency and safety within the context of climate change. In October 2010, the Council adopted the launching of the new JPI on "Agriculture, food security and climate change"

Twenty one countries are currently participating in the JPI. At this time, the FACCE – JPI consists of a decision-making body, the Governing Board (GB), with a maximum of 2 representatives per participating country; an advisory body, the high-level Scientific Advisory Board (SAB), with 12 scientists and a Stakeholder Advisory Board, both elected by the GB, and an executive body, the Secretariat (based at INRA and BBSRC).

Scientific Research Agenda

The FACCE – JPI has developed a Scientific Research Agenda on the challenges of agriculture, food security and climate change, to serve as a base for the Strategic Research Agenda (SRA), which will be implemented by the participating Member States/Associated Countries.

The Scientific Research Agenda is centered on 5 core research themes:

1. Sustainable food security under climate change, based on an integrated food systems perspective: modeling, benchmarking and policy research perspective;
2. Environmentally sustainable growth and intensification of agricultural systems under current and future climate and resource availability;

3. Assessing and reducing trade-offs between food production, biodiversity and ecosystem services;
4. Adaptation to climate change throughout the whole food chain, including market repercussions;
5. Greenhouse gas mitigation: N₂O and CH₄ mitigation in the agriculture and forestry sector, carbon sequestration, fossil fuel substitution and mitigating GHG emissions induced by indirect land use change.

Based on this agenda, a set of 15 priority research actions have been defined that include short-term, medium-term and long-term actions. For more information, please go to the [FACCE – JPI website](#).

First FACCE – JPI Knowledge Hub launched

To rapidly initiate the process of coordinating national activities, the FACCE-JPI launched a pilot call in 2011 bringing together scientific groups from across Europe under a common theme: “A detailed climate change risk assessment for European agriculture and food security, in collaboration with international projects”. This action will address the modeling of impacts of climate change and the reduction in uncertainties in climate change scenarios. Seventeen of the twenty-one participants in FACCE – JPI are taking part in the pilot action.

- **An original instrument**

The “FACCE Knowledge Hub” is a novel instrument developed by the FACCE – JPI to foster the transnational cooperation, collaboration and communication between the research communities in the field of FACCE. It will also contribute to optimizing research outcomes by facilitating better networking and information exchange among all actors. A Knowledge Hub is a network consisting of selected research groups from JPI member countries within a defined area of research.

- **FACCE MACSUR**

The project, “FACCE MACSUR: Modeling European Agriculture with Climate Change for Food Security”, brings together 65 research groups in 17 countries, with an estimated total budget of 15 million Euros. The project is divided into 3 subthemes: crops, livestock and grasslands, and trade. The Knowledge Hub will start officially in June, 2012.

Heather McKhann, May 17, 2012

SecretariatJPI@paris.inra.fr

www.faccejpi.com

MISCELLANEOUS

GHI (Global Harmonization Initiative, <http://www.globalharmonization.net/>)



GHI was founded in 2004 as a joint activity of the Institute of Food Technologists (IFT) and the European Federation of Food Science and Technology (EFFoST). It is a network of scientific organizations and individual scientists working together to promote harmonization of global food safety regulations and legislation. It is registered in Austria as a non-political, non-religious and non-profit-making Association.

MISSION

GHI's objective is to achieve consensus on the science of food regulations and legislation to ensure the global availability of safe and wholesome food products for all consumers. GHI facilitates global discussion about the scientific issues that support decisions made by national governments and international regulatory bodies by:

- Providing the foundation for sound, sensible, science-based regulations.
- Creating a forum for scientists and technologists to interact with regulatory authorities, globally.
- Providing industry, regulators and consumers an independent, authoritative information resource.

GHI anticipates that the elimination of regulatory differences through sound science-based decision-making will make it more attractive for the private sector to invest in food safety and R&D, consequently strengthening the competitiveness of each nation's food industry and of the industries supplying the food sector. Harmonizing global regulations will aid in the uptake and application of new technologies, as well as encourage the food industry to invest in technologies to ensure the safety and quality of the food supply for consumers worldwide. For public health agencies responsible for overseeing the safety of the international food supply, harmonization of food safety and quality standards and regulations will bring a higher level of confidence that risk-reduction strategies and food safety measures are effective, that decisions taken are based on science and not on underlying political agendas that may be in conflict with public health goals, and that available resources are allocated where they have the highest impact on the most pressing foodborne disease-related problems.

CONSENSUS-BUILDING ACTIVITIES

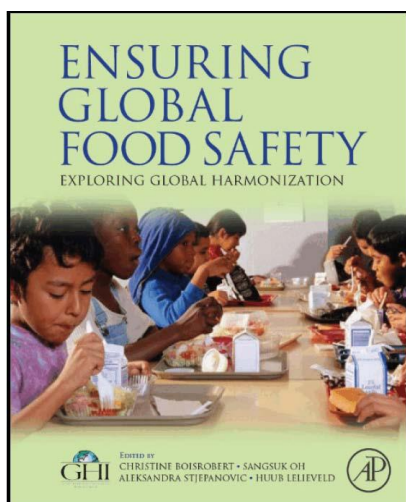
Current GHI Working Group efforts include:

- Developing a consensus proposal on Antibiotic Residues in Foods (in conjunction with the Seattle GOAL Conference)
- Consensus proposal on Listeria in Ready-to-Eat Meals (to be published in Food Control)
- Developing a consensus proposal on high pressure processing
- Workshop and hands-on course on toxicity testing (in conjunction with the EFFoST Conference in Budapest)

GLOBAL FRAMEWORK, GLOBAL IMPACT

GHI actively encourages scientists from industry, government and academia working in the field of food safety to join as individual members at no cost in order to build a truly global, impartial consensus on the current scientific knowledge that will inform objective legislative and regulatory decision-making on the world stage. This no-fee threshold for enrolment means that GHI members hail from every continent and every key food protection stakeholder group, allowing GHI access to a broad global scientific and regulatory knowledge base. This globally diverse, independent expertise creates the basis from which GHI formulates workable, scientifically sound and politically impartial consensus statements that will have a positive impact on global harmonization efforts.

ACCOMPLISHMENTS



GHI members have published a number of papers on the subject of food law and regulation harmonization. A full list can be viewed at the website. The organization's first book, Ensuring Global Food Safety: Exploring Global Harmonization, was published in 2009 by Elsevier Science Publishers. The book features 24 chapters contributed by a veritable Who's Who in the field of global food safety, and is designed to demonstrate why scientific consensus on global harmonization is needed, and to provide examples and science-based tools for improving legislation and regulation. The intended audience includes food producers, packagers, product

development scientists and those involved with the international distribution of foods, who must understand the issues and concerns that both surround - and can be addressed by - global harmonization of food safety regulations, as well as government and industry professionals who are responsible for public health policies and must also consider and evaluate key concerns in order to establish appropriate and realistic strategies for improving food safety around the world.

BECOME A MEMBER



GHI offers Individual Scientist Memberships to professionals in the discipline of food science and technology working in all food safety stakeholder groups, including industry, government, academia, and technology developers. Individual scientist members shall be asked for comments on consensus statements. Individual members give opinions based on their personal scientific insights, and these are not to be considered representative of their organization's views or policies. To enable global participation without financial hurdles, individual scientist members do not pay membership fees. An online enrolment form is available at <http://www.globalharmonization.net/user/register>.

HighTech Europe Implementation Award 2012

Recently the 2nd **HighTech Europe Implementation Award 2012** has been announced. They are looking for candidates who have implemented an innovative food processing product or process within the last three years. The innovation should have been done in cooperation of at least one partner from industry and science.

Benefit for the winner:

- Promotion of your innovation via HighTech Europe
- 2500 Euro for promoting your technology e.g. via magazine articles, booklets or promotion events
- Invitation to ceremony at EFFoST conference in Montpellier from 21-23 November 2012
- free membership for the HighTech Europe Associated Membership platform (AMP) for two years

„Sausage War“ was broken out over Krainer sausages

By Helmut Glattes, Veronika Abram, Božidar Žlender

Krainer Sausages (kranjska klobasa) are a Slovenian national dish. The name of the sausage is derived from the Carniola region (Slovenian: Kranjska, German: Krain) in Slovenia. It has been developed in the time of Austro-Hungarian monarchy in the beginning of the 19. century (<http://www.kranjskaklobasa.si/zgodovina-57119/>) first in the Gorenjska region and later spread through the whole country.

The sausage is made of coarsely minced mix of <http://en.wikipedia.org/wiki/Pork> pork meat and max. 20 % of bacon. The only additional ingredients and seasonings allowed are 5 % water, nitrite salt, garlic and grinded pepper. The pork meat is minced to 8-12 mm pieces, the bacon into 2 mm smaller pieces. The sausage meat is then filled into pig casings (natural guts). The pairs with a length of 12 to 16 cm are formed, each pair

weight is 200 to 250 g. The pairs are put on a wooden skewer, hot smoked and heat-treated at a temperature of 70° C.

Käsekrainer

The Käsekrainer is a variation of this sausage containing 10 to 20 % cheese cut into small cubes (e.g. Emmentaler Cheese). In Slovenia this type of sausage does not exist. They were reportedly invented in Austria at the beginning of the 1980s and are an integral part of the menu offered at Austria's typical fast-food joints, the so-called Würstelstände or "sausage stands". Käsekrainer can be cooked, fried or grilled. In Austria Käsekrainer are also served with mustard and freshly grated horseradish, sometimes also with mustard and ketchup, optionally also with curry powder.

Slovenia now wants to obtain a special protected geographical indication status from the EU for the "kranjska klobasa" and has submitted a corresponding application with the EU Commission. If the application is granted, this could mean that Austria can no longer use the terms "Krainer" and "Käsekrainer" for its sausages. The Slovenian application caused "protests" in Austria, and the Austrian press wrote about a possible "sausage war". It is unthinkable for Austria and Austrians to rename its beloved sausages.

According to the latest information the "war" will not happen.

Austria and Slovenia are about to reach an agreement about the special protected geographical indication status for Krainer sausages. According to the Austrian Ministry of Agriculture, Slovenia will register its national term "kranjska klobasa" as protected geographical indication, but accepts that Austria continues to use the German term "Käsekrainer".

So nothing stands in the way of a "sausage peace" between Slovenia and Austria.

EVENTS

SDDP 2012 - 5th International Symposium on Spray Dried Dairy Products

Dates: June 19-21, 2012

More information:

<https://colloque.inra.fr/sddp2012>

Venue: Large Palais des Congrès st Malo, France

NEW! Biodiversity in the Food Supply Chain (workshop)

Dates: June 20, 2012

More information: <http://www.business-biodiversity.eu/>

Venue: Bonn, Germany

Industrial Technologies 2012, Integrating nano, materials and production

Dates: June 19-21, 2012

More information:

<http://industrialtechnologies2012.eu/>

Venue: Concert Hall, Aarhus, Denmark

FOODSEG Symposium – Safe Food for Europe

Dates: June 21-22, 2012

More information:

<http://www.b2match.eu/foodseg2012>

Venue: Berlin, Germany

Food Safety Management 2012

Dates: June 19-20, 2012

More information:

<http://www.foodsafetymanagement2012.com/>

Venue: Campden BRI, UK

NEW! Educating the Net generation in the life Sciences

Dates: June 21-22, 2012

More information: <https://www.iseki-food.net/node/2914>

Venue: Bolzano, Italy

NEW! Talking Science! MEDIATRaining*Dates:* June 22-23, 2012*More information:* <https://www.iseki-food.net/node/2909>*Venue:* Vienna, Austria**2012 IFT Annual Meeting & Food Expo***Dates:* June 25-28, 2012*More information:* <http://www.am-fe.ift.org/cms/>*Venue:* Las Vegas, USA**NEW! ISEKI-Workshop: Update on Environmental-friendly Cleaning and Sanitizing in the Food and Beverage Industry and rapid Methods to assess Cleaning Efficiency***Dates:* June 25, 2012*More information:* <https://www.iseki-food.net/node/2887>*Venue:* Bangkok, Thailand**NEW! SEE Conference 2012 "The Future built on the Present"***Dates:* June 29, 2012*More information:* <http://www.seeconference2012.net/>*Venue:* Bologna, Italy**2nd International Conference on Food Oral Processing - Physics, Physiology, and Psychology of Eating***Dates:* July 1-5, 2012*More information:* <https://colloque.inra.fr/fop>*Venue:* Beaune, France**6th International Conference on the Food Factory for the Future***Dates:* July 4-6, 2012*More information:* <http://www.food-factory.fr/>*Venue:* Laval, France**Summerlab 2012***Dates:* July 8-20, 2012*More information:* <http://www.hs-osnabrueck.de/summer-lab.html>*Venue:* HOCHSCHULE OSNABRÜCK Osnabrueck, Germany**NEW! Training School "Food Structure Design"***Dates:* July 9-11, 2012*More information:* <https://www.iseki-food.net/node/2898>*Venue:* Paris, France**HEFAT2012 9th International Conference on Heat Transfer, Fluid Mechanics and Thermodynamics***Dates:* July 16-18, 2012*More information:* <http://edas.info/web/hefat2012/index.html>*Venue:* Intercontinental Hotel, Malta**16th World Congress of Food Science and Technology***Dates:* August 5-9, 2012*More information:* <http://iufost.org.br/>*Venue:* Foz do Iguaçu, Brazil**NEW! The 16th International Congress on Rheology***Dates:* August 5-10, 2012*More information:* <http://www.rheology-esr.net/ICR2012/?MENU=2>*Venue:* Lisbon, Portugal**The East-Meets-West on Innovation and Entrepreneurship Congress and Exhibition***Dates:* September 1-4, 2012*More information:* <http://www.eastmeetswest.eu.com/>*Venue:* University of Cyprus, Nicosia, Cyprus**LLCR Summer School 2012***Dates:* September 3-7, 2012*More information:* <http://www.ua.ac.be/main.aspx?c=.CELLOSUMMERSCHOOL>*Venue:* Antwerpen, Belgium**NEW! Experimental Auctions Summer School 2012***Dates:* September 3-8, 2012*More information:* <http://experimentalauctions.jimdo.com>*Venue:* Bologna, Italy

NEW! Antwerp Summer University 2nd Summer School on Longitudinal and Life Course Research

Dates: September 5-7, 2012

More information:

<http://www.ua.ac.be/main.aspx?c=.CELLOSUMMERSCHOOL>

Venue: Antwerp, Belgium

5th European Conference on Sensory and Consumer Research

Dates: September 9-12, 2012

More information:

<http://www.eurosense.elsevier.com/>

Venue: Bernexpo, Bern, Switzerland

Food ingredients South America (FiSA) 2012

Dates: September 18-20, 2012

More information: <http://www.fi-events.com.br/index.php>

Venue: Expo Center Norte, São Paulo, Brazil

NEW! ISTANBUL FOOD-TECH 2012

Dates: September 20-23, 2012

More information:

<http://www.tuyap.com.tr/en/index.php>

Venue: Istanbul, Turkey

NEW! Frontiers in Water Biophysics - Second Circular

Dates: September 23-26, 2012

More information:

www.waterbiophysics.eu

Venue: Perugia, Italy

CONACTA 2012

Dates: September 25-28, 2012

More information: https://www.iseki-food.net/webfm_send/1459

Venue: Bogotá, Colombia

NEW! 2nd School of Nanotechnology

Dates: September 27-28, 2012

More information: <https://www.iseki-food.net/node/2895>

Venue: Vienna, Austria

International Conference: Employability of Graduates & Higher Education Systems

Dates: September 27-28, 2012

More information: <http://www.dehems-project.eu/en/second-conference/>

Venue: University of Ljubljana, Slovenia

NEW! Agriculture for Life, Life for Agriculture

Dates: October 4-6, 2012

More information:

<http://agricultureforlife.usamv.ro/index.php/en/>

Venue: Bucharest, Romania

NEW! Traditional Food International (TFI-2012) / Street Food Seminar

Dates: October 4-5, 2012

More information: <http://www.tfi-2012.com>

Venue: Cesena, Italy

NEW! 2012 International Conference on New Energy, Biological Engineering and Food Security (NEBEFS 2012)

Dates: October 4-5, 2012

More information: <http://www.nebefs-conf.org/>

Venue: Hong Kong

V International Symposium on Sourdough - Cereal Fermentation for Future Foods

Dates: October 10-12, 2012

More information:

www.vtt.fi/sourdough2012

Venue: Hotel Hilton Strand, Helsinki, Finland

FIESTA 2012 - International Nonthermal Food Processing Workshop

Dates: October 16-17, 2012

More information:

<http://www.linkedin.com/>

Venue: Bayview Eden Hotel, Melbourne, Australia

NEW! FOOD SCIENCE, ENGINEERING AND TECHNOLOGY

Dates: October 19-29, 2012

More information: <https://www.iseki-food.net/node/2915>

Venue: Plovdiv, Bulgaria

NEW! Education Beyond Borders - fair

Dates: October 19-29, 2012

More information: <http://www.edu-fair.info/>

Venue: Sofia, Bulgaria

NEW! Solutions for Today and Tomorrow

Dates: October 23-25, 2012

More information: <https://www.iseki-food.net/node/2910>

Venue: Dublin, Ireland

NEW! 8th Food Expo

Dates: October 26-29, 2012

More information: <https://www.iseki-food.net/node/2819>

Venue: Chengdu, China

NEW! ICNP - 2012

Dates: October 26-28, 2012

More information: <http://www.biopolymers.macromol.in>

Venue: Kottayam, India

NEW! Strategy of economic development of the food industry and ensuring the food security of country

Dates: October 29-31, 2012

More information: food_econf@ukr.net

Venue: Odessa, UKRAINE

7th Conference of The World Mycotoxin Forum® and the XIIIth IUPAC International Symposium on Mycotoxins and Phycotoxins

Dates: November 5-9, 2012

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

Venue: Rotterdam, the Netherlands

EHEDG World Congress on Hygienic Engineering & Design 2012

Dates: November 7-8, 2012

More information: <http://www.ehedg-congress.org/>

Venue: Chamber of Commerce, Valencia, Spain

5th European Public Health Conference

Dates: November 8-10, 2012

More information: http://www.eupha.org/site/upcoming_conference.php

Venue: Hilton Conference, Centre, Malta

NEW! Eur-ACE

Dates: November 12-13, 2012

More information: <http://www.enaee.eu/>

Venue: Porto, Portugal

International conference Chemical Reactions in Foods VII

Dates: November 14-16, 2012

More information: <http://www.crf2012.eu/>

Venue: Masaryk College, Prague, Czech Republic

IV Congreso Int. de Ciencia y Tecnología de los Alimentos Córdoba 2012 (CICyTAC 2012) "Challenges for a sustainable and competitive production"

Dates: November 14-16, 2012

More information: www.mincytalimentos.cba.gov.ar

Venue: Pavilion Argentina, Universidad Nacional de Córdoba. Córdoba - Argentina

NEW! 2nd international professional conference on »TRENDS AND CHALLENGES IN FOOD TECHNOLOGY, NUTRITION, HOSPITALITY AND TOURISM«

Dates: November 16-17, 2012

More information: <https://www.iseki-food.net/node/2901>

Venue: Ljubljana, Slovenia

NEW! 3rd Genotoxicity Testing Course

Dates: November 19-24, 2012

More information: <https://www.iseki-food.net/node/2908>

Venue: Montpellier, France

EFFoST 2012 - A Lunch Box for Tomorrow : An interactive combination of integrated analysis and specialized knowledge of food

Dates: November 20-23, 2012

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

Venue: Le Corum Montpellier , France

MAM-12 - 6th International Symposium on Macro- and Supramolecular Architectures and Materials

Dates: November 21-25, 2012

More information:

<http://www.mam12.ksrct.ac.in/>

Venue: Hotel Le Meridien, Coimbatore, India

NEW! International Conference on Antimicrobial Research (ICAR2012)

Dates: November 21-23, 2012

More information:

<http://www.formatex.org/icar2012/>

Venue: Lisbon, Portugal

3rd Annual European Food Manufacturing and Safety Forum 2013

Dates: January 2013

More information:

<http://www.foodmanufacturingevent.com>

Venue: Netherlands

NEW! 4th MoniQA International Conference

Dates: February 26 – March 1, 2013

More information: <https://www.iseki-food.net/node/2864>

Venue: Budapest, Hungary

NEW! Education Beyond Borders - fair

Dates: March 15-17, 2013

More information: <http://www.edu-fair.info/>

Venue: Sofia, Bulgaria

NEW! 2nd IIR International Conference on Sustainability and the Cold Chain

Dates: April 2-4, 2013

More information:

<http://www.iccc2013.com/>

Venue: Paris France

NEW! Partec 2013

Dates: April 23-25, 2013

More information:

<http://www.partec.info/>

Venue: Nürnberg, Germany

Euro Food Chemistry XVII

Dates: May 7-10, 2013

More information:

<http://www.arber.com.tr/eurofoodchemistry.org/>

Venue: Istanbul, Turkey

NEW! International Conference on Food and Biosystems Engineering (FaBE 2013)

Dates: May 30 – June 2, 2013

More information: soon available

Venue: Skiathos Island, Greece

NEW! International Commission on Food Mycology

Dates: June 3-6, 2013

More information:

<http://www.foodmycology.org/meetings/index.html>

Venue: Freising, Germany

NEW! 3rd International GLUTEN FREE Symposium

Dates: June 12-14, 2013

More information: <http://gf2013.icc.or.at/>

Venue: Vienna, Austria

NEW! 2nd INTERNATIONAL SOCIETY BIOTECHNOLOGY CONFERENCE (2nd ISBT 2013)

Dates: July 6-8, 2013

More information:

<http://www.biotekjournal.net>

Venue: Antwerp, Belgium

NEW! Delivery of Functionality in Complex Food Systems (V)

Dates: September 30 – October 3, 2013

More information:

meetings@diesenhaus.com

Venue: Haifa, Israel

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These projects have been funded with support of the European Commission. This publication reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein.



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