

# newsletter



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## ISEKI\_Food PROJECTS

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### Editorial

#### **The 1<sup>st</sup> year of the ISEKI\_Food 4 project has gone!**

*by Paola Pittia*

*ISEKI\_Food 4 project coordinator*

Dear ISEKI\_Food 4 partners and friends,

The first year of the project has gone by and I would like to share with you my personal feelings about this important experience as coordinator. It was in 2010 that I received from Cristina Silva and the Steering Committee of the ISEKI\_Food 3 and Mundus 2 projects as a very important “gift” the responsibility to submit the proposal of a project as coordinator to allow the continuation of the network. After its approval, with my limited, but hopefully, sufficient experience in network coordination I started to take care of it, by managing from “zero” the administrative aspects as well as the more “scientific” ones. I recognise that Cristina throughout the three editions of the ISEKI\_Food projects achieved a quite high experience in the management of large networks, thanks also to the support of her good team at ESB, while as “new entry” as coordinator I am improving my skills day by day by sorting out the several issues that I experience also with the contribution of Raffaella, valid collaborator of the IFOOD4 secretariat.

In this year we started all the activities of the IFOOD4 project but the outcomes of the previous ISEKI projects are giving now their best results in the educational and scientific community. I have been invited to present the project activities at several international conferences including CEFood (Novi Sad, May 2012), EUROFOODWATER (Helsinki, June 2012), DEHEMS (Ljubiana, September 2012); at the 16<sup>th</sup> IUFOST conference we also organised a symposium. In these events I have been in contact with scientists, industry representatives, professional from all over the world as well as representatives of other networks and industry platforms interested to the ISEKI network and that recognised the relevant role of this project at EU and international level.

The approach developed by the ISEKI\_Food network projects and related activities in the past as well as now with the IFOOD4 project is recognised as determinant for both the academia and industry as well as other stakeholders in the food sector. The interaction between Higher Education, research and industry is considered a key factor for the development and implementation of the food sector itself. Quality and safety of food products as well as innovation in food processing can be achieved without the role of food scientists and professionals with a specific but multidisciplinary knowledge and training properly skilled and experienced to face the requirements of the actual job market. Special thanks to Elisabeth Dumoulin who started this series of projects with the FoodNET project and Cristina Silva who implemented it in the various ISEKI\_Food projects.

Now, I would like to thank all the network partners and friends for what you are doing for the development of the ISEKI\_Food 4 project activities aimed, in this edition, to modernise the training of the future generation of food scientists and professional. Being a network, each of us represents a node and has a main role in the achievement of the final goal.

Thus, hoping for a good start to this second year of project activities I would like to invite all the partners and friends to collaborate as much as possible by reacting to all the activities that I and the WP coordinators will be running. We have a lot to do!

I take, eventually, the advantage to announce that the **2<sup>nd</sup> Overall meeting of the ISEKI\_Food 4 project** will be held on **15-17<sup>th</sup> May 2013 in Lithuania** in collaboration with Rimantas Venskutonis and his team of the Kaunas University of Technology. Please add these dates to your diary now!

## **1<sup>st</sup> Steering Committee meeting of the ISEKI\_Food 4 project, Leeds, UK**

*By Lynn McIntyre, ISEKI\_Food 4 WP2 coordinator*

The first Steering Committee meeting of the ISEKI\_Food 4 project was recently held at Weetwood Hall in Leeds, UK. Set in 9 acres of woodland estate, Weetwood Hall has been a private residence, a convalescent hospital for officers during the First World War and a University hall of residence before being converted into the current Conference Centre and Hotel. Apparently, parts of the manor house date back to 1540! Anyway, enough history for now - let's get back to the current project! The meeting was attended by 18 participants representing 12 countries. Led by the project coordinator, Paola Pittia, the purpose of the meeting was to review the progress of work package activities, identify any issues and/or delays and to discuss the organisation of future project activities including the 2nd Overall Meeting in Lithuania (May 2013), the 3rd ISEKI\_Food Conference (May 2014) and the Pilot Summer School. An ISEKI-Food Association Board meeting was also held. Expect to hear more from us shortly as we begin to implement some of the important website initiatives we have been working on including on-line reporting of dissemination activities!

Many thanks to Peter Ho for hosting the meeting and for choosing restaurants that demonstrated that British food has improved significantly over the years. Thanks also to Paola and her secretariat for coordinating the meeting. Unfortunately the only thing we couldn't control was the weather which was surprisingly chilly and damp for our mainland Europe colleagues (as you can see from the photo below!). The next project meeting (of the core committee) will be held in Vienna in February 2013. Time to get the winter jacket out!



Picture of the 1<sup>st</sup> ISEKI\_Food 4 Steering Committee meeting participants

## ISEKI – TU\_BE\_Safe Joint Workshop On Soft Skills

By ISEKI\_Food 4 and TU\_BE\_Safe team

On the 10<sup>th</sup> July 2012, the Faculty of Food Science and Engineering, Dunarea de Jos University, Galati, Romania hosted a joint activity of ISEKI and Tu\_Be\_Safe project members.

At this meeting, the ISEKI-Food Association (IFA) activities were introduced to the participants. ISEKI\_Food 4 members also organised a brainstorming session as part of WP3 activities.

A total of 16 food professionals actively participated in the activities (9 from EU and 7 from USA), including 1 from food industry, 1 from governmental agency, 12 from the partner universities and 2 from research institutes.

Tuning and Upgrading the Food Safety Education Curricula for Bachelor of Science, **TU\_BE\_Safe** 2010-2847/001-001-CPT EU-US is an ATLANTIS cooperation programme in higher education and vocational training between the EU and USA.

The Faculty of Food Science and Engineering, as EU coordinator, in collaboration with its European partner the Biotechnical Faculty, University of Ljubljana, Slovenia, and together with the US partners, the College of Agriculture and Life Sciences, Iowa State University and the Department of Food Science from Cornell University, developed a project focussed on food safety education. The project underlined the need for harmonization of students' competencies and the importance of upgrading the Food Safety curricula for BSc at the faculties representing the consortia. The project activities were planned for 2010-2012.



**Tu\_BE\_Safe team (from the left names** front row: David Manju, Alicia Orta Ramirez, Daniela Borda, Robert Gravani, Lester Wilson, back row: Aubrey Mendonca, Jordi Serratosa, Sonja Smole, Carmen Moraru, Loredana Dumitrascu, Peter Raspor, Anca Nicolau, Petru Alexe, Liviu Rusu, Lidija Basa)

From the 6<sup>th</sup> to 15<sup>th</sup> July the consortia activities of TU\_BE\_Safe POM Atlantis project were scheduled in Romania. Industry visits, dissemination at different Universities with food safety educational programs, activities with students and various workshops took place in an intensive exchange program that involved all the project partners but also other projects and numerous food safety professionals.

TU\_BE\_Safe wanted to be an open forum for different projects, linking activities with a very strong EU networks like ISEKI\_Food 4 brought the benefit of organizing a joint workshop called **Brainstorming on success/soft skills**. The joint workshop was

organized at the Faculty of Food Science and Engineering and it was moderated by Sonja Smole from the Biotechnological Faculty, University of Ljubljana (SI), Gabriela Iordachescu from the Faculty of Food Science and Engineering, "Dunărea de Jos" University of Galați and Robert Gravani from the Department of Food Science, Cornell University, Ithaca, USA.

A plus of the workshop was the involvement of the students as key participants of the brainstorming session. The professionals were divided into four sector groups to identify the required soft skills: **industry** (food production), **regulatory sector** (governmental institutions), **food related services** (catering, restaurants) and **research**.

As a general conclusion of the workshop all the groups underlined the importance of critical thinking and good communication as key soft skills that enhance the employability of graduates. Considering the non-teachable skills, flexibility proved to be the top required skill for all sectors. More info on the workshop can be found in the detailed report of the session.



A.



B.

Pictures taken at the presentation of IFA presentation (A) and at the joint workshop **Brainstorming on success/soft skills organized by TU\_BE\_Safe and ISEKI\_Food 4 project (B)**

Considering the interest that both TU\_BE\_Safe and ISEKI\_Food 4 have in serving the educational process and defining the successful skills that a graduate from a food science program should acquire to better integrate the labor market, we underline the added value that joint activities can tag along for participants involved. Moreover, our meeting in Galați brought next to the EU perspective on education the US opinion and we had together a very interactive and pleasant experience.

## ISEKI\_Food 4 workshops update

Thanks to Prof. Harris Lazarides at the Department of Food Science and Technology, Aristotle University of Thessaloniki, the ISEKI\_Food 4 series of workshops has started



successfully. The 46 participants praised the high level of lecturers, the practical training and case studies presented on understanding, measuring and predicting the shelf life of foods.



For the second workshop, IFA and ISEKI\_Food 4 are delighted to collaborate with the Bioencapsulation Research Group (<http://bioencapsulation.net/>) and ONIRIS, **Nantes Atlantic College of Veterinary Medicine, Food Science and Engineering** as part of the 5<sup>th</sup> Training School on Bioencapsulation that will take place in February 2013 in Nantes, France.



Early Stage Researcher Training on Bioencapsulation



The web site of the workshop will be available soon!

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## ISEKI\_Food 4 network at the 2012 TechnoTN Forum

ISEKI\_Food 4 project network representatives including the coordinator and four workpackage coordinators attended the 2012 TechnoTN Forum held in Antwerp (B) on 4-5 May 2012.

The Forum was organized in the context of "STECET" (*Science and Technology – European Cooperation in Education and Training 2012*), a EU LLP "Accompanying Measures" funded project and it gathered the coordinators of Thematic Networks in the area of Science and Engineering, together with senior members of their networks, to discuss matters of common interest. The project is coordinated by the STEPS TWO project (University of Anwerp- which is also the applicant) and is composed of 12

partners that are networks or umbrella organisations of networks active in the field of science and technology, including our ISEKI\_Food 4 project.

The 2012 TechnoTN Forum included presentations as well as working group discussions and round tables on the following topics: (i) new skills and University-Business cooperation that was opened by interesting presentations given by Mr. Frank Stefan Becker (Siemens) Mr. Yiannis Pavlou (National Instruments); (ii) tools for enhancing mobility of students and graduates, introduced by a presentation of Mr. Peter Baur (European Commission, DG EAC); (iii) attracting and retaining students with the participation of representatives of the European Universities association.

The Forum was an interesting opportunity also for the ISEKI\_Food representatives to interact with representatives of networks of diverse scientific and technological sectors and to exchange ideas and approaches to deal with the aforementioned topics in a transversal and interdisciplinary framework.

Some of the presentations given at the Forum are available at the following link:

<http://www.sefi.be/technotn/?p=195>

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## Ongoing activities of the ISEKI\_FOOD 4 project

Here below you'll find a list of the ongoing activities within the IFOOD4 project and the reference partner to contact for more information

### WP3:

- Brainstorming workshops on personal/soft skills. Task coordinator: Katherine Flynn ([katherine.flynn@safeconsortium.org](mailto:katherine.flynn@safeconsortium.org))

### WP5:

- Survey on the role of PhD in academia and industry (2nd step). Task coordinator: Chelo Gonzales ([cgonza@tal.upv.es](mailto:cgonza@tal.upv.es))
- PhD newsletter: we are working hard to edit the 1<sup>st</sup> issue in October!!!. Task coordinator: Victoria Ferragut ([Victoria.Ferragut@uab.cat](mailto:Victoria.Ferragut@uab.cat))

### WP6:

- Preparation of an e-learning course on Innovative processing technologies. Task coordinator: Ferruh Erdogan ([ferruherdogdu@mersin.edu.tr](mailto:ferruherdogdu@mersin.edu.tr))
- Series of webinars on "hot topics" in Food Science, Technology and Engineering.. Task coordinator: Semih Otles ([semih.otles@ege.edu.tr](mailto:semih.otles@ege.edu.tr))

### WP7:

- Preparation of the 3<sup>rd</sup> ISEKI\_Food Conference (21-23 May 2014) (Task coordinators: Paola Pittia and Rui Costa)
- Preparation of the Pilot Summer School for Teachers (19-20 May 2014) (Task coordinators: Rui Costa and Jesus Frias)
- Databases (curricula, teaching materials, PICAM): updated and upload of new material and information. We are looking for a coordinator for this task. Volunteers could contact Rui Costa, [ruicosta@esac.pt](mailto:ruicosta@esac.pt) and Paola Pittia [ppittia@unite.it](mailto:ppittia@unite.it)

## News from IFOOD4 Partners

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### 27<sup>th</sup> Food Technology Day in Ljubljana (SI)

The Department of Food Technology at the Biotechnical Faculty, University of Ljubljana (Ljubljana, Slovenia) organized the 27th Food Technology Day dedicated to Prof. F. Bitencin Ljubljana, on September 26, 2012. This meeting was a thematic survey of the food science, technology and nutrition topics for postgraduate studies. This year's event was entitled "Nanotechnologies and Nanofoods". The program of the seminar covered the following aspects: nanoparticles – their characteristics and usability; nanofoods - new opportunities, dilemmas, consumers and legislation; products of nanotechnologies and their hazards for humans; nanoencapsulation in food technology – methods and advantages with examples from packaging and beverages. The invited speakers were from several institutions in Slovenia.

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## ISEKI-Food Association

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### A successful 2<sup>nd</sup> School of Nanotechnology in Vienna (AT)

The 2<sup>nd</sup> School of Nanotechnology: applications in the food chain organised by the Special Interest Group on Bionanotechnology ([https://www.iseki-food.net/SIG\\_Bionanotechnology](https://www.iseki-food.net/SIG_Bionanotechnology)) of the ISEKI-Food Association was held in Vienna at the BOKU - University of Natural Resources and Life Sciences on 27 and 28<sup>th</sup> September. Participants were coming from Austria, Brazil, France, Germany, Iran, Italy, Slovenia, Switzerland and Thailand.



It was a successful training event: theory on manufacturing, analysis and safety issues of nanomaterials were delivered to the participants along with practical sessions where participants could gain experience on the use of instrumental techniques. Prof. Saverio Mannino from the University of Milan gave an overview

on Nanotechnology and applications in the food sector and on the mechanisms of nanodelivery systems of bioactive compounds. Dr. Karin Aschberger from the Joint Research Centre Ispra, Italy gave an overview on Hazard and Safety assessment of Nanomaterials in Food Applications. Professor Erik Reimhult, from the Department of Nanobiotechnology and the Laboratory for Biologically Inspired Materials at BOKU, explained functionalisation strategies of nanotechnology for biological systems from the viewpoint of physicists.



Professor Jose L. Toca-Herrera, Prof. of Biophysics at BOKU, discussed the possible impact of Nanotechnology on Food Science and explained the possibilities of AFM in characterising nanostructures. Dr. Ralf Greiner (Department of Food Technology and Bioprocess Engineering of the Max Rubner-Institute, Karlsruhe), discussed the problematics in measuring nanoparticles. Prof. Stephan Drusch (Institute of Food technology and Material Science of the Technical University Berlin) showed many micro- and nanostructural aspects in encapsulation and coating of food products.



Research - Industry - Authorities were brought together through the participation of Dr. Karin Aschberger from the Joint Research Centre Ispra (IT), Dr. Loni Schweikert from DSM Nutritional Products Ltd., Basel Switzerland and DI Klaus Riedinger from the Austrian Agency for Health and Food Safety (AGES) who exchanged thoughts about the use of nanomaterials in the food sector.

Mag. Jacqueline Friedmann from the group of Professor Jose L. Toca-Herrera from



BOKU demonstrated the practical use of AFM for size and force measurements.



Prof. Matteo Scampicchio (Free University of Bolzano, Italy) demonstrated the increased selectivity and sensibility of a sensor based on nanotechnology.

Prof. Saverio Mannino, chair of the IFA Special Interest Group on Bionanotechnology, moderated the final discussion.

## ISEKI-Food Association WEBINARS

The ISEKI-Food Association is planning a web seminar series entitled "Recovery & reutilization of high added-value compounds from food wastes" that will be presented by Charis M. Galanakis, Galanakis Laboratories, Chania, Greece.

Three seminars are planned as follows:

- 1) **Classification, recovery stages and conventional technologies**, 3<sup>rd</sup> October 2012
- 2) **Emerging technologies, safety and cost issues**, 25<sup>th</sup> October 2012
- 3) **Scale up problems, commercialized methodologies and applications**, 14<sup>th</sup> November 2012.

Food processing wastes have long been considered a matter of treatment, minimization and prevention due to the environmental effects induced by their disposal. Today, they are considered as a cheap source of valuable components and deal with the prospects of feeding fast growing population in 21<sup>st</sup> century. Perspectives originate from the enormous amounts of food-related materials that are discharged worldwide and the existing technologies, which promise the recovery, recycling and sustainability of high-added value ingredients inside food chain.

Dr. Galanakis is the co-administrator of "Galanakis Laboratories" (Chania, Greece). He is the co-inventor of the patent entitled "Olive Waste Recovery" and the co-founder of Phenoliv AB (Lund, Sweden), a spin-out company that targets the industrial production of valuable compounds from olive mill wastewater(OMW) and other agricultural by-products. He is teaching an undergraduate course entitled "Management of Agro-industrial and Livestock Waste" at Cyprus University Technology.

For more information and to register please visit: <https://www.iseki-food.net/List-of-Webinars>

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## TRAINING NEWS

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### São Paulo School of Advanced Science in “**Advances in Molecular Structuring of Food Materials**”

The School of Animal Science and Food Engineering (FZEA) of the University of São Paulo (USP) is organizing a High Level School on “**Advances in Molecular Structuring of Food Materials**”, which will be held April 1<sup>st</sup> to 5<sup>th</sup>, 2013, at the University of São Paulo campus in Pirassununga, São Paulo state, Brazil.

This School is organized in order to give adequate time for the development of the topic and allow for sufficient interaction between the scientists and students, contributing to the dissemination of knowledge and the formation of international scientific contacts. It will be implemented as a series of lectures or seminars of 90 to 120 min., 3 round tables, and some visits to Research Laboratories.

The lecturers, international leading scientists in the area, include José Miguel Aguilera, Chile; João Laurindo, Brazil; Carmen Tadini, Brazil; John Mitchell, UK; Yrjö H. Roos, Ireland; Gustavo V. Barbosa-Cánovas, USA; Massami Shimokomaki, Brazil; Gustavo Gutierrez, México; R. Paul Singh, USA; António A. Vicente, Portugal; and Miriam Hubinger, Brazil.

FAPESP will finance travel and subsistence costs for 60 post-graduate students from all over the world. The students selected to participate in this school will have the opportunity to present their research results in poster sections, discussing the progress with participating scientists. The selection of these PhD students will be made by the scientific committee, coordinated by Paulo Sobral (FZEA-USP, Brazil) and Alberto Sereno (FEUP, Portugal).

More information will be available in the website of the school, where the inscriptions (including for the sponsoring) will be made online: [www.usp.br/spsas/molecularstructuringfood](http://www.usp.br/spsas/molecularstructuringfood).



**ERASMUS MUNDUS Master EDAMUS "Sustainable Management of Food Quality"** <http://www.master-edamus.eu/>

**EDAMUS aims: develop internationally trained experts in the management of food quality.**

It addresses the increasing need to better understand and anticipate complex issues of food quality management within the European Union or at an international scale. Food quality and food health policies need to take into account various factors including socio economic information, social, technological and biological issues. Our consortium partners' expertise meet these requirements.

**EDAMUS** Master delivers a coherent and integrated programme combining capabilities and skills from all partners. Thanks to these rich inputs students are enabled to fully develop their capacity to adapt effective and appropriate decisions towards the complex management of food quality issues.

The programme is coordinated by the University of Montpellier 1 (**UM1**) (France), in collaboration with: Basilicata University (**UNIBAS**) (Italy), Mediterranean Agronomic Institute (MAI) of Zaragoza (**IAMz**) (Spain), MAI of Chania (**MAICH**) (Greece), MAI of Montpellier (**IAMM**) (France) and University Mentouri of Constantine (**UMC**) (Algeria).

The [University of Tsukuba](#) (Japan), [University of Sherbrooke](#) (Canada), MAI of Bari ([IAMb](#)) (Italy) and Institut Agronomique Veterinaire ([IAV](#)) Hassan II (Morocco) are associated members. Coordinators: professor Michel Larroque & Assistant Professor Nathalie Chazal.

## NEW! PROJECTS AND FUNDING OPPORTUNITIES

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### LLP Call for Proposals 2013

[http://eacea.ec.europa.eu/llp/funding/2013/call\\_lifelong\\_learning\\_2013.php](http://eacea.ec.europa.eu/llp/funding/2013/call_lifelong_learning_2013.php)

**Infoday Brussels, 12 November 2012**

Charlemagne Building  
rue de la Loi, 170  
B-1000 Brussels  
Metro station – "Schuman"

This **Infoday** is brought to you by the **European Commission** (Direction General Education and Culture) and the Education, Audiovisual & Culture **Executive Agency**, which is responsible for the day to day management of most centralised parts of the Lifelong Learning Programme.

The objective? To give **useful information** on the priorities of the 2013 call and what's new to the programme, as well as **practical advice** on the preparation and submission of proposals, and on the management of grants. "Chat" directly with key players from the Lifelong Learning programme, and use the online project partner search tool to get in touch with other people organising projects.



### I.S.L.E.

#### Innovation in the teaching of Sustainable development in Life Sciences in Europe

The I.S.L.E. Erasmus Networks project was approved by the Education, Audiovisual and Culture Executive Agency (EACEA) of the EU in 2010 for a duration of 3 years. The project involves 39 European Higher Education institutions, Research institutes, enterprises and NGOs interested in introducing the concept of sustainable

development in their curricula and/or institutions having had experience in this area, who are willing to transmit their know-how on this subject which clearly demonstrates its relevance, its need and its innovative nature.

### Project Activities

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- Transfer and comparison of know-how between consortium members on Sustainable Development;
- State of the Art of Sustainable Development teaching in Europe;
- Publication of “Best practices” and “Innovation practices” compendia;
- Professionalization fair in order to make the link with civil society;
- Set up of new pedagogical tools;
- I.S.L.E. quality label for Sustainable Development teaching programs.

### Future I.S.L.E. Meetings and Seminars

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- 2013**
- An “Innovation Practices” Workshop at the University of Maribor, Slovenia
  - A final Summer school at International University College, Dobrech, Bulgaria.

### I.S.L.E. Association Aims and Activities

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***The I.S.L.E. Network has decided to create an I.S.L.E. Association in order to welcome new European and non-European members to join the adventure!***

Activities will include the creation and maintaining a network of European universities and non-European research institutions, Non-Governmental Organizations, businesses, other organizations or individuals involved in the implementation of sustainable development and its promotion in their activities

[www.isle-project.eu](http://www.isle-project.eu)



## Tol4FOOD

**Transfer of knowledge and training for European traditional food producers related to innovative quality control methodologies**

The Catholic University of Portugal – Faculty of Biotechnology in Porto is one of the partners of the **Tol4Food** project. The main aims of the project are to develop and to implement an integrated system for training and lifelong learning to promote cooperation and mobility between researchers and SMEs (traditional food processors from Romania, Spain and Portugal) in the field of assessing the authenticity of



traditional foods as a mean of improving the transfer of knowledge and good practices.

The **Tol4Food** project will improve the competitiveness of traditional food producers by identifying innovations that guarantee the safety of the products, while at the same time meeting general consumer demands and specific consumer expectations towards traditional food. All the training materials will be developed in Romanian, English, Spanish and Portuguese for better dissemination across Europe.

**More information:** [www.tol4food.eu](http://www.tol4food.eu)

**Partners:** National R&D Institute for Food Bioresources (Romania); SIVCO Romania SA (Romania); Centro Tecnológico Nacional de la Conserva y Alimentación (Spain); Universidade Católica Portuguesa – Escola Superior de Biotecnologia (Portugal).



## **AQUA-TNET - European Thematic Network in aquaculture, fisheries and aquatic resources management**

One of the partners of the ISEKI\_Food 4 project is represented by another Erasmus thematic network, AQUA-TNET. This collaboration started in the previous ISEKI\_Food projects and their presence in the network allow to implement the collaboration with a thematic network focused on training and education in the field of aquaculture and fishery.

The ISEKI\_Food 4 network was represented at the 2012 annual meeting of AQUA-TNET network in Malaga. This event was an opportunity for interaction between the two networks that deal with related subjects, with a presentation about the history of the ISEKI networks and the activities currently being developed.

AQUA-TNET develops activities for various stakeholders – students, teachers, researchers and industry – on aquaculture, fisheries and aquatic resources management. It develops activities dedicated to European master cooperation, European PhD collaboration, mobility of students and teachers, generic skills for future success, innovative lifelong learning and stakeholder cooperation.

On past editions this network was dedicated only to aquaculture and developed several very useful tools and materials and parallel projects. An example is the project Valla (Validation of All Lifelong Learning in Aquaculture) that developed a tool available online to support the teachers on course design (<http://tool.vallaproject.com/>).



## EVENTS

### **New! Turkish Food Congress**

*Dates:* October 10-12, 2012

*More information:*

[www.gidakongresi2012.org](http://www.gidakongresi2012.org)

*Venue:* Ekim, Hatay, Turkey

### **V International Symposium on Sourdough - Cereal Fermentation for Future Foods**

*Dates:* October 10-12, 2012

*More information:*

[www.vtt.fi/sourdough2012](http://www.vtt.fi/sourdough2012)

*Venue:* Hotel Hilton Strand , Helsinki, Finland

### **New! International Conference Structure Design in emulsions and foams**

*Dates:* October 15-17, 2012

*More information:*

<http://www.vlaggraduateschool.nl/courses/cost-fa1001.htm>

*Venue:* Conference Centre De Werelt, Westhofflaan 2, Lunteren, Netherlands

### **New! 9<sup>th</sup> International Conference on Controlled Atmosphere and Fumigation in Stored Products - CAF 2012**

*Dates:* October 15-19, 2012

*More information* <http://www.caf2012.org>

*Venue:* Ciftecesmeler Mah Atatürk Cad No 143, Beldibi/Konyaalti , Antalya, Turkey

### **FIESTA 2012 - International Nonthermal Food Processing Workshop**

*Dates:* October 16-17, 2012

*More information:*

<http://www.innovativefoods2012.com/innovativefoods/>

*Venue:* Bayview Eden Hotel, Melbourne, Australia

### **New! 3<sup>th</sup> JTIC International, the Milling & Cereal Industry Meeting**

*Dates:* October 17-18, 2012

*More information:* [www.jtic.eu](http://www.jtic.eu)

*Venue:* Congress Center, 12 boulevard du Général Leclerc, Reims, France

### **FOOD SCIENCE, ENGINEERING AND TECHNOLOGY**

*Dates:* October 19-20, 2012

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

*Venue:* University of Food Technologies Plovdiv, Bulgaria

### **New! Global Food Safety Conference 2012**

*Dates:* October 23-25, 2012

*More information:*

[www.globalfoodsafetyconference.com/](http://www.globalfoodsafetyconference.com/)

*Venue:* Crowne Plaza Hotel, Blanchardstown , Dublin, Ireland

### **New! IFA-Webinar: Recovery & reutilization of high added-value compounds from food wastes: (II) Emerging technologies, safety and cost issues**

*Dates:* October 25, 2012, 2pm CET

*More information:* <https://www.iseki-food.net/List-of-Webinars>

### **ICNP - 2012**

*Dates:* October 26-28, 2012

*More information:*

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

*Venue:* Kottayam, India

### **The 8<sup>th</sup> Food Expo**

*Dates:* October 26-29, 2012

*More information:*

<http://ae2.mofcom.gov.cn/aarticle/chinafa/ir/201207/20120708238328.html>

*Venue:* Chengdu, China

### **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](mailto:food_econf@ukr.net)

*Venue:* Odessa, UKRAINE

### **7<sup>th</sup> 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/ingles/index.htm>

Venue: Chamber of Commerce, Valencia, Spain

**5<sup>th</sup> European Public Health Conference 2012**

Dates: November 8-10, 2012

More information:

[http://www.eupha.org/site/upcoming\\_conference.php](http://www.eupha.org/site/upcoming_conference.php)

Venue: Hilton Conference, Centre, Malta

**New! FOOD NANOTECHNOLOGY: APPLICATIONS IN THE FOOD CHAIN**

Dates: November 10-11, 2012

More information [https://www.iseki-food.net/nanoworkshop\\_Iran](https://www.iseki-food.net/nanoworkshop_Iran)

Venue: Research Institute of Food Science and Technology, Mashhad , Iran

**Eur-ACE**

Dates: November 12-13, 2012

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

Venue: Universidade do Porto, Faculdade do Engenharia, Porto, Portugal

**New! Infoday on LLP projects-call 2013**

Dates: November 12, 2012

More information:

[http://eacea.ec.europa.eu/llp/events/info\\_days\\_2013/infoday\\_llp\\_2013\\_en.php](http://eacea.ec.europa.eu/llp/events/info_days_2013/infoday_llp_2013_en.php)

Venue: Charlemagne Building, rue de la Loi, 170, Brussels, Belgium

**New! IFA-Webinar: Recovery & reutilization of high added-value compounds from food wastes: (III) Scale up problems, commercialized methodologies and applications**

Dates: November 14, 2012, 2pm CET

More information: <https://www.iseki-food.net/List-of-Webinars>

**New! 2012 International Conference on Manufacturing (Manufacturing 2012)**

Dates: November 14-15, 2012

More information

<http://manufacturing2012.org/index.htm>

Venue: Holiday Inn, Macau Macau, China

**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](http://www.mincytalimentos.cba.gov.ar)

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

**2<sup>nd</sup> 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: Ižanska cesta 10, Ljubljana, Slovenia

**3<sup>rd</sup> 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.effostconference.com/>

Venue: Le Corum Montpellier , France

**New! XI WORKSHOP on RAPID METHODS AND AUTOMATION IN FOOD MICROBIOLOGY**

Dates: November 20-23, 2012

More information:

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

Venue: Universitat Autònoma de Barcelona Barcelona, Spain

**International Conference on Antimicrobial Research (ICAR2012)**

*Dates:* November 21-23, 2012

*More information:*

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

*Venue:* University of Lisbon, Lisbon, Portugal

**MAM-12**

*Dates:* November 21-25, 2012

*More information:*

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

*Venue:* Hotel Le Meridien, Coimbatore, India

**New! 5<sup>th</sup> International Conference and Exhibition on Nutraceuticals & Functional Foods**

*Dates:* December 02-06, 2012

*More information:* <http://isnff.org>

*Venue:* Courtyard King Kamehameha's Kona Beach Hotel Kailua-Kona, Hawaii, United States

**New! 23<sup>rd</sup> Annual IAOM Mideast and Africa District Conference and Expo**

*Dates:* December 05-08, 2012

*More information:* [www.iaom.info](http://www.iaom.info)

*Venue:* Abu Dhabi National Exhibitions Centre, Abu Dhabi, United Arab Emirates

**New! Plastics & Paper in Contact with Foodstuffs 2012**

*Dates:* December 11-14, 2012

*More information:* <http://www.food-contact.com/plastics-and-paper.aspx>

*Venue:* NH Vienna Danube City

**New! FoodInnova 2012**

*Dates:* December 12-14, 2012

*More information:*

<http://www.2012foodinnova.com/index.php?lang=en>

*Venue:* Hangzhou, China

**New! An Introduction to Open Innovation**

*Dates:* December 12, 2012

*More information:* [www.smi-online.co.uk/open-innovation.asp](http://www.smi-online.co.uk/open-innovation.asp)

*Venue:* London, United Kingdom

**3<sup>rd</sup> Annual European Food Manufacturing and Safety Forum 2013**

*Dates:* February 11-12, 2013

*More information:*

<http://foodmanufacturingevent.com/>

*Venue:* Grand Hotel Huis ter Duin, Noordwijk

**4<sup>th</sup> MoniQA International Conference**

*Dates:* February 26 – March 1, 2013

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

**Education Beyond Borders - fair**

*Dates:* March 15-17, 2013

*More information:* <http://www.edufair.info/>

*Venue:* Sofia, Bulgaria

**2<sup>nd</sup> IIR International Conference on Sustainability and the Cold Chain**

*Dates:* April 2-4, 2013

*More information:*

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

*Venue:* Paris France

**New! InsideFood Symposium**

*Dates:* April 9-12, 2012

*More information:* [info@insidefood.eu](mailto:info@insidefood.eu)

*Venue:* Leuven Belgium

**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/eurofoodchemxvii.org/>

*Venue:* Istanbul, Turkey

**International Conference on Food and Biosystems Engineering (FaBE 2013)**

*Dates:* May 30 – June 2, 2013

*More information:*

[http://www.fabe.gr/index.php?option=com\\_content&view=article&id=113&Itemid=234&lang=en](http://www.fabe.gr/index.php?option=com_content&view=article&id=113&Itemid=234&lang=en)

*Venue:* Skiathos Island, Greece

## International Commission on Food Mycology

Dates: June 03-06 2013

More information:

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

Venue: Kardinal Döpfner Haus, Freising, Germany

## 3<sup>rd</sup> International GLUTEN FREE Symposium

Dates: June 12-14, 2013

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

Venue: Vienna, Austria

## 2<sup>nd</sup> International Society Biotechnology Conference (2<sup>nd</sup> ISBT 2013)

Dates: July 6-8, 2013

More information:

<http://www.biotekjournal.net>

Venue: Antwerp, Belgium

## Delivery of Functionality in Complex Food Systems (V)

Dates: September 30 – October 3, 2013

More information: <http://dof2013.org/>

Venue: Haifa, Israel

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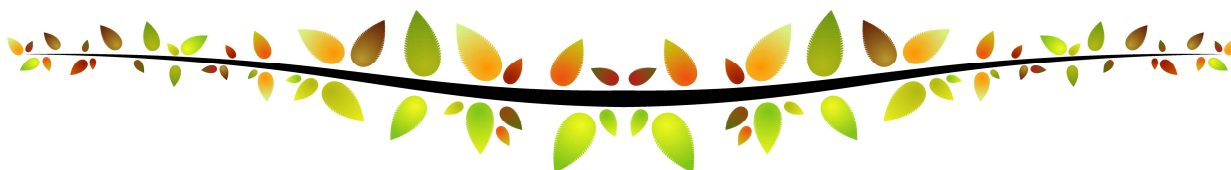
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