

# newsletter



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Did you know you can now follow  
ISEKI\_Food on Facebook and Twitter?!!

## Editorial

*By Paola Pittia*

The Holiday season is here at last! These last few months have been very hectic for almost all of us. ...we have been working quite hard on the project activities and some good results have been obtained!

This is the perfect time to take a breather before we start again to work again on the many IFOOD4 activities that in collaboration with the WP's coordinators and collaborators of the Core Groups are dealing with and preparing for all the network from January 2013: some surveys are on the way, forums, workshops, teaching materials to be prepared and, last but not least ....the 2nd Overall meeting! Please add in your diary 15-17.May 2013: we will be in Kaunas hosted by our partner Prof. Venskutonis and his colleagues of the Department of Food Science.

**Now I take the opportunity to give my best season's greetings to all you and you're loved ones as well as my best wishes of health, peace and success in the year ahead.**

## ISEKI\_Food PROJECTS

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### Qualification of University Teaching Staff

*By Anna McElhatton, Richard Marshall, Alena Ilavska, Jesus Frias*

One of the activities of the ISEKI network involves the creation of a community of teaching and learning practitioners where common issues related to training of students in the area of Food Studies can be discussed. Previous activities of the ISEKI\_food network have shown the importance of sharing educational expertise and being able to promote an open dialogue with the objective of “**training the trainer**”. Additionally while the engagement in research for an academic is well measured and directly associated with progression in the career, the progression of academics in teaching and learning practise is not so clearly outlined in higher education. Therefore, ways of qualifying this academic progress are of relevance to acknowledge this essential component of the profession.

With this in mind the ISEKI\_Food 4 WG4 work group aims to **build a framework that will offer a European teaching and learning qualification in the area of Food Studies**, addressing the multi-national character of lecturing staff throughout the European Food Studies community. This qualification will identify a series of competencies that are fundamental to the lecturing process while acknowledging the need to have individually tailored programmes to suit national, regional and academic field idiosyncrasies.

The initial activity of the workgroup has focused in the area of assessing the teaching and learning aspects of Food Studies higher education. For that we have developed a number of surveys where 1) training aspects have been surveyed, 2) where focus groups have been built to analyse the needs of different types of academic staff and 3) a proposal for a training module has been polled to gauge the interest of Food Studies academic staff in different teaching and learning areas.

In this short report we are going to showcase the initial analysis of the first survey results. The survey was analysed using 1) bar charts for Yes/No questions and 2) **word clouds** to text mine open survey questions. The word cloud approach involved the following steps:

1. *Save answers to each open question as TXT, encoding as US-ASCII*
2. *Remove punctuation*
3. *Lower case all words*
4. *Remove stop words*
5. *Manually group synonym words and use only one representative word*
6. *Create a matrix of word frequency*
7. *Produce word cloud using R [wordcloud](#) package*

The main conclusions of the survey were:

- The educational process is understood by our community on the basis of knowledge and communication or knowledge transfer.
- Assessment, Curricula, Module design, reflection are not taking a relevant place in the discussion.
- Teaching and learning training is only required in 1/3 of the surveyed academic institutions.



- The content of training courses available in Universities is not clear to the lecturers/professors.
- Mentoring is only required in 1/3 of cases and sometimes is negatively associated to probation.
- Quality enhancement and feedback is actively sought after by most surveyed lecturers/professors and is mostly based on student surveys and/or self evaluation. Peer-observation is not normal practise.

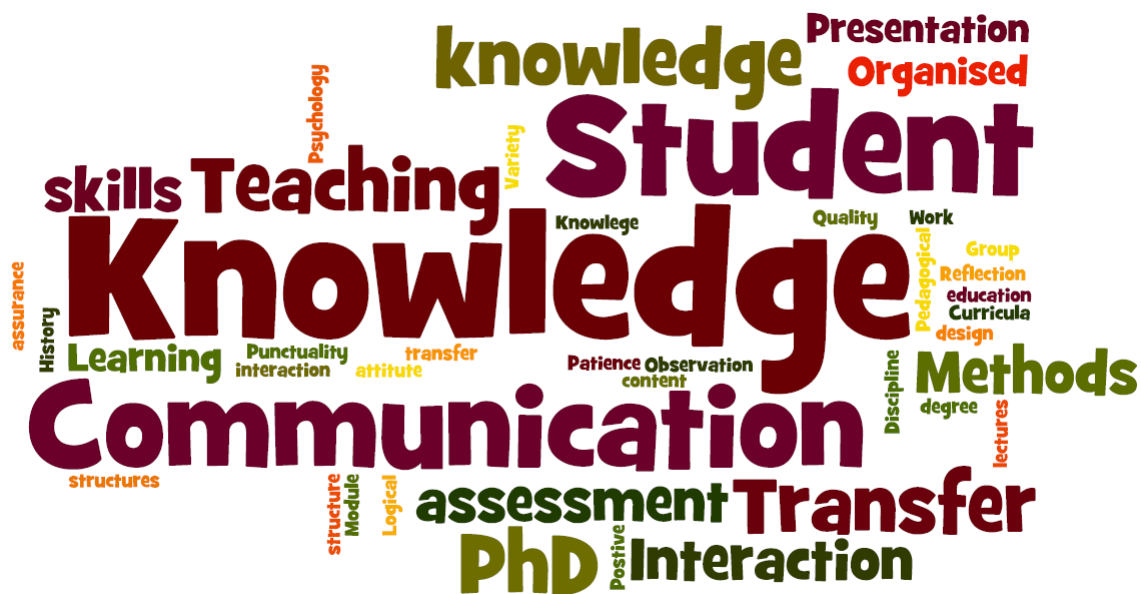


Figure 1 Wordcloud mining of the responses to the question: What are the core pedagogic & teaching competences of a lecturer?



### ***“New skills for a European Bioeconomy”*** conference

*By Cristina Silva*

Last 20-21 November 2012 the European Commission hosted the conference “New Skills for a European Bioeconomy”, which aimed to mobilize not only the bioeconomy stakeholders but also those active in education and training to discuss the role of skills development in driving and facilitating the transition towards a bioeconomy and seizing the employment opportunities that this transition entails. The conference aimed to outline the new skills needed, the pathways for their acquisition, as well as how new skills, know-how, competences and capacities developed in academia could be optimally put at work to drive change and develop new models for the future of the bioeconomy sectors.

The conclusions of the conference will be reported to the Bioeconomy Stakeholder conference, planned to take place in Dublin on 14-15 February 2013.

The program and all the presentations are available at:

<http://eubioeconomy.teamwork.fr/newskills/programme>

Cristina Silva was invited there, by the European Commission, to integrate the Session 6 on "How to foster development of necessary skills: gearing up education and training for the bioeconomy", and her presentation was on related results of TRACKFAST project - <https://www.trackfast.eu/>

## **Workshop on "Climate Change Mitigation and Sustainable Solutions"**

by Cristina Silva



In the framework of the Erasmus Mundus Programme, Cristina Silva was invited to present "The ISEKI Mundus Attractiveness Project – enhancing the quality of European Higher Education Food studies by integrating safety and environment Knowledge" at the workshop on "Climate Change Mitigation and Sustainable Solutions", last October 3-4, in Brussels.

The two-day workshop gathered 80 participants from the Erasmus Mundus programme as well as relevant external actors in the thematic field. It offered a platform for the different stakeholders to broaden their knowledge and insight on climate change issues beyond their own fields of interest and to utilize different angles for meeting the challenges climate change poses to society.

There were participants from actions 1 and 3 and possibilities of collaboration and good practices examples were discussed.

The program and presentations are available at:

[http://eacea.ec.europa.eu/erasmus\\_mundus/clusters/climate\\_change\\_sustainable\\_solutions\\_en.php](http://eacea.ec.europa.eu/erasmus_mundus/clusters/climate_change_sustainable_solutions_en.php)

## **IV International Congress of Food Science and Technology and Post Graduate Lecture at the Ministry of Science and Technology, Cordoba, Argentina**

by Pablo Daniel Ribotta<sup>1</sup> and I. Sam Saguy<sup>2</sup>

"Challenges towards a sustainable and competitive food production" was the theme of the 4<sup>th</sup> International Congress of Food Science and Technology (CICYTAC 2012) held at Cordoba, Argentina (November 14-16). The meeting attracted more than 900 participants, 700 oral



presentations and posters including more than 250 from international researchers mainly from South America and Europe. The congress was organized by the Ministry of Science and Technology - Province of Cordoba and the Universidad Nacional de Córdoba (UNC). The congress exceptional success was magnified by the very significant presence of students. Plenary sessions included: "*Designing future foods for health by understanding gastric digestion*" (Dr. R. Paul Singh, UCDAVIS, USA), "*New problems, old solutions*" (Dr. Patricia Aguirre, Universidad Nacional de San Martín, Argentina), "*Challenges facing food engineering: Paradigm shifts and innovation*" (Dr. Sam Saguy, The Hebrew University of Jerusalem, Israel), "*Non-invasive technologies for on-line evaluation of meat quality*" (Dr. Roberta Virgili, Stazione Sperimentale per l'Industria delle Conserve Alimentari, Italy), "*Water plasticization of food solids*" (Dr. Yrjö H. Roos, University College Cork, Ireland) and "*Natural dietary interventions of chronic inflammation and oxidative stress: new opportunities for the health and wellness food products*" (Dr. Yoshinori Mine, University of Guelph, Canada). The scientific program and the abstract book are available at <http://www.mincytalimentos.cba.gov.ar/>.

Following the congress and as part of ISEKI\_Food 4 and Lifelong Learning activities, a lecture on "*Open Innovation: The Road to the Future, Challenges & Opportunities*" was given by Prof. Saguy for the postgraduate program at the office of the Ministry of Science and Technology, Cordoba. This program aims to train managers to foster innovation and technology, through the creation of networks between local and foreign actors and also the formulation of new investments and international business alliances. Students belong to a diverse variety of professionals, including engineering, economics, biochemistry, etc. from the public sector, academia and the private sector. The presentation's main recommendations were: 1. Partnerships (known as the 4-helix) between local/national government, industry, academia and private sector; 2. Sustaining innovation by creation centers/clusters focusing on demonstrating 'proof of concepts', developing new technologies, accelerating knowledge management & transfer and bridging over the 'valley of death'; 3. Developing of new teaching programs by making curricula changes promoting multidisciplinary, knowledge dissemination, industrial internship, innovation culture, entrepreneurship, and focusing on *Enginomics*, health & wellness, aging and personalization; and 4. Social responsibility: making it a part of one's DNA. The session was ended with the following quote (translated from Spanish): "For a strong will, nothing is impossible, nor easy or difficult. Easy is what we already know to do. Difficult, is what we have not learned to do well" - Prof. Bernardo Houssay (Argentina) - 1947 Nobel Prize for Medicine and Physiology.

**Further information:**

<sup>1</sup>Dr. Pablo Daniel Ribotta, Investigador Independiente – CONICET Professor Adjunct - UNIVERSIDAD NACIONAL DE CÓRDOBA Director - ISIDSA-UNC and a member of ISEKI family. E-mail: [pribotta@agro.unc.edu.ar](mailto:pribotta@agro.unc.edu.ar)

<sup>2</sup>Sam Saguy, Professor of Food Technology and Innovation, The Hebrew University of Jerusalem, Israel and member of ISEKI\_FOOD 4. E-mail: [sam.saguy@mail.huji.ac.il](mailto:sam.saguy@mail.huji.ac.il)

**Future of Food Science & Technology (FS&T) and Food Engineering (FE) – "XVII Workshop on the developments in the Italian PhD research on Food Science Technology and Biotechnology" University of Bologna, Cesena, Italy**

by I. Sam Saguy<sup>1</sup> and Marco Dalla Rosa<sup>2</sup>



Future directions for Food Science and Technology (FS&T) and Food Engineering (FE) was presented by Prof. Saguy in one of the plenary session and as a part of ISEKI\_Food 4 project and Lifelong Learning activity of the Work Package 5 in the framework of the XVII Workshop on the developments in the Italian PhD research on Food Science Technology and Biotechnology" (19-21 September 2012) held at Campus of Food Science, Cesena, Italy.

The unabated challenges of the 21<sup>st</sup> century offer many opportunities for persons with FS&T and FE training. 'Enginomics' (engineering + nomics) is a term coined to highlight the importance of the emerging trends of health and wellness (H&W) and the need to focus also on internal processes and mechanisms occurring inside the human body. It comprises of these main pillars: 1. Food (e.g. properties, structure, composition, renewable food resources); 2. Human internal processing (inner unit operations, gastric, targeting, bioavailability, mechanisms); 3. Manufacturing (e.g. processing, waste management, environment, compliance, regulations); 4. H&W (e.g. medicine, brain, biology, biota, pro- and pre-biotics, nanotechnology, biotechnology); 5. Nutrition (e.g. personalization, satiety); 6. Consumers (e.g. safety, special needs, emotions, pleasure, protection); and 7. Social responsibility (e.g. food security, feeding the world, ethics, values).

Several other topics that were highlighted included: Expanding academic focus beyond fundamental research, to invention, discovery embracing applied research, innovation, partnerships and relevance; creating a cohort of academia and food industry mutual programs promoting collaboration, internships, advanced theses, joint research, resource sharing, and long-term support. Building bridges with industry and the business community for promoting innovation and social responsibility. Looking for synergy and partnerships with other scientific and business sectors. Fostering engaging novel teaching and learning methods facilitating mobility, entrepreneurship and employability and mentoring of the incoming generations of FS&T and FE are needed. In addressing the PhD graduates embarking on their new careers path several recommendations were suggested including: Pursuing your dreams; Love affair with your profession; Make ethics, values and professionalism one's core principles; Collaborate; Balance in life (e.g., work, family, friendships, leisure); Social responsibility and making a personal difference.

Don't retire young, and last but not least it's one's own responsibility to make his/her life "La vie en rose."

<sup>1</sup>Sam Saguy, Professor of Food Technology and Innovation, The Hebrew University of Jerusalem, Israel. E-mail: [sam.saguy@mail.huji.ac.il](mailto:sam.saguy@mail.huji.ac.il).

<sup>2</sup>Marco Dalla Rosa, Professor of Food Technology, Interdepartmental Centre for Agri-Food Industrial Research and President of Food Science and Technology degree courses, Campus of Food Science. Cesena,, Italy. E-mail: [marco.dallarosa@unibo.it](mailto:marco.dallarosa@unibo.it).

## Good practices of partnership in the ISEKI\_Food network

### 1. From Romania....to Germany

*by Iryna Smeu*

My name is Irina Smeu and I am a PhD student from Romania. I study food engineering at “Dunarea de Jos” University of Galati and I work as a research engineer at National R&D Institute for Food Bioresources – IBA Bucharest. Today I am very glad that I have the chance to give my many thanks to ISEKI\_Food Network. Thank you for your constant care related to food-specific PhD studies. I must confess that I say this not by any chance. I take advantage of this opportunity to give my many thanks to Mona Popa and Oliver Schlüter, because this summer they made a dream come true: I could work and study next to many great people at Leibniz Institute for Agricultural Engineering Potsdam-Bornim. I like to consider myself a lucky young researcher, willing to find out as many things as possible related to this subject in whom I am really interested in: food science. Maybe you are asking now why I name myself lucky. Let me explain: I am lucky because I love what I am studying and the place where I work. I am lucky because I had the chance to meet so many great people and because this summer I had the opportunity to study the incredible cold plasma technology, which for me was fascinating. Now I have the chance to say to you how grateful I am for all of these things. I am just starting my career, and you helped me to have a beautiful beginning, and I wish that you will be able to accomplish this for as many young students as possible!

Thank you very much and I wish you Happy Holidays!



### 2. From Turkey ...to Germany

*by Ferruh Erdogdu*

Through the collaboration in the ISEKI\_Food network, Dr. Ferruh Erdogdu (Department of Food Engineering, Univ. Mersin) spent the summer of 2012 in the Leibniz-Institut für Agrartechnik Potsdam-Bornim e.V. with Dr. Oliver Schlüter's research group working on the optimization of banana cooling process. Dr. Ferruh received a fellowship offered to academics by the Higher Education Institute of Turkey for this research activity. In the mean time, Dr. S. Belgin Erdogdu from the Department of Food Technology at the Univ. Mersin also worked with Dr. Schlüter's research group on plasma pasteurization of spices. Dr. Ferruh and Dr. Oliver are planning to extend this collaborative research activity

***Have you been visiting at a partner institution and would you like to share with all the network his/her experience? Please send us your contribution. We will publish it in the next issue of the newsletter!.***



## The ISEKI\_Food network at the next 4<sup>th</sup> MoniQA International Conference

At the 4<sup>th</sup> MoniQA International Conference "Food Safety under Global Pressure of Climate Change, Food Security and Economic Crises" (<http://budapest2013.moniqa.org/>), ISEKI\_Food will organize a session about **"Food Safety Education and CPD (PHD, consumer, decision makers) - Standards, schemes, offerings"**

This session will give an insight to the training and educational needs as well as the professional competences required to face the current and future issues in the food quality and safety sector.

Challenging educational offers as well as innovative tools to meet the expectations of the job market skills and to implement the quality and safety of foods for the wider community of consumers will be presented.

Key notes will be given by Peter Ho (University of Leeds, ISEKI-Food Assoc.) about "New tools in the CPD of food professionals" and Richard Marshall (ISEKI-Food Assoc.) about "International Standards for HE in Food Science".

For more info, visit: <http://budapest2013.moniqa.org/programme>

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## NEWS FROM PARTNERS

### **4<sup>th</sup> MoniQA International Conference: *Food Safety under Global Pressure of Climate Change, Food Security and Economic Crises***

The 4<sup>th</sup> MoniQA International Conference, organised by the MoniQA Association, will take place in Budapest, Hungary, 26 February - 1 March 2013, continuing the successful series of MoniQA International Conferences ([Rome - Italy 2008](#), [Krakow - Poland 2010](#), [Varna - Bulgaria 2011](#)).

The theme of the conference will put various emerging and persistent food safety issues, and the relevant analytical and legal challenges in perspective of globalisation, climate change, food security and economic crises.

The conference traditionally attracts participants from research and technology organisations, regulatory circles, food industry and manufacturers, retail and food associations, method providers, media and consumer representatives. About 200 participants from some 35 countries are expected to attend the 4th MoniQA International Conference in Budapest. New approaches and developments will be presented and discussed during the main conference in oral presentations, panel discussions and poster presentations. A wide range of relevant satellite workshops and a technical exhibition will give participants the opportunity to dig deeper in specific food safety subjects or get hands-on-experience in using various analytical and electronic tools relevant to food safety assurance.

For more info, please visit: <http://budapest2013.moniqa.org/>

## Track\_Fast symposium

### *The new Food and Drink Professional – Industry growth by focusing on people*



Dear Stakeholder of the Food industry,

We are pleased to invite you to attend an Open Symposium, next 29<sup>th</sup> January 2013, in the afternoon, where the main results of the TRACK\_FAST project will be presented.

TRACK\_FAST is an EU funded support action, whose main objective is the "Identification of the training and career requirements of future European food scientists and technologists (FST), and implementation of a European strategy to recruit the next generation FST leaders" ([www.trackfast.eu](http://www.trackfast.eu)).

In this event you will have the opportunity to contribute to a vision document: **THE NEW FOOD & DRINK PROFESSIONAL: Industry Growth by Focusing on People**, to be distributed to National Professional Associations, Industry Federations and Training and Higher Education Institutions.

Furthermore, the debates of the symposium are expected to provide useful input for future activities in the European AgriFood context under different structures to support this sector in the future: ETP Food 4 Life, fostering the implementation of the Strategic Research and Innovation Agenda, and future EU activities like Joint Programming Initiative and European Institute of Technology.

**Join us in defining the future of food professionals and their industry!**

TRACK\_FAST Team

**29<sup>th</sup> January 2013**  
**NH Hotel du Grand**  
**Sablon – Brussels**



## Objectives of the Symposium

The symposium will bring together food industry representatives, training and higher education institutions and policy makers. The meeting will present the results achieved by TRACK\_FAST and outline the recommendations for the future:

- *Who are the food professionals in Europe: their personal motivations, career paths and working conditions? The result of a Pan-European survey to 3000+ professionals*



- *What skills are needed by the industry? The result of a consultation with more than 300 professionals in SMEs, large companies, research and government*
- *How can a professional move forward in his career and meet the needs of his employer? The continual professional development portfolio for the Food and Drink professional*
- *Should the professionals be certified? What are the benefits for the industry (especially SMEs) and the professionals? The proposal on Certified Food Safety professional and the Certified New Product Development professional*
- *How can young people be recruited to the Food and Drink Industry? Suggestions for actions to attract motivated students.*
- *What is the role of the different stakeholders in defining the future of the sector and the people working within?*

## Draft Programme

- 12.30 Welcome Sandwich Buffet
- 13.30 Registration
- 14.00 Welcome by **Cristina Silva**,  
Coordinator of Track\_Fast, Biotechnology College, Porto Regional Center of Portuguese Catholic University, Portugal
- 14.10 Opening address by **Antonio Di Giulio** (to be confirmed)  
Acting Director, Directorate for Biotechnology, Agriculture, Food, Directorate-General Research and Innovation, European Commission
- 14.30 Track\_Fast Main Achievements
- 📄 **Katherine Flynn** The European Association for Food Safety - The SAFE Consortium, Belgium
  - 📄 **Rui Costa** Department of Food Science and Technology, Polytechnic Institute of Coimbra, Portugal
  - 📄 **Peter Ho** School of Food Science and Nutrition, University of Leeds, United Kingdom
  - 📄 **Huub Lelieveld** European Federation of Food Science and Technology (EFFoST), Netherlands
- 15.00 **“THE NEW FOOD & DRINK PROFESSIONAL: Industry Growth by Focusing on People”** by **Mafalda Quintas** Biotechnology College, Porto Regional Center of Portuguese Catholic University, Portugal
- 15.15 Coffee break
- 15.45 Roundtable discussion: Representatives from industry, professionals, policy making and of TRACK\_FAST consortium
- 18.15 Closure
- 18.30 Cocktail

## To participate

Registration is free to any interested stakeholder but limited seats are available.

Sign up today to confirm your place!

Pre-register by sending a message to [trackfast@porto.ucp.pt](mailto:trackfast@porto.ucp.pt) with your name, profession and company/institution name and wait for our confirmation reply.

**Coordinator:** Cristina L. M. Silva | Catholic University of Portugal (UCP), Biotechnology College (ESB)  
Tel: +351 22 558 00 58 | email: [trackfast@porto.ucp.pt](mailto:trackfast@porto.ucp.pt) | [www.trackfast.eu](http://www.trackfast.eu)



Training Requirements and Careers for Knowledge-based Food Science and Technology in Europe – TRACK\_FAST (FP7 KBBE 227220). Sep 2009 - Feb 2013.

This project has been funded with support from the European Commission. This document 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.

## FoodOmics International Conference (3<sup>rd</sup> edition)



### "Foodomics, the science for discovering"

Cesena (Italy), May 22-24, 2013.

The University of Bologna (Italy) is organizing the third edition of Foodomics conference in Cesena. Information about the last two past editions are available on the conference website ([www.foodomics.eu](http://www.foodomics.eu)).

This time the title will be "Foodomics, the science for discovering", and the conference will include, in a two day frame, 4 different sessions:

1. Foodomics for discovering foods, food components and nutraceuticals
2. Foodomics for discovering digestion, bio-accessibility and role of microbiota
3. Foodomics for discovering the mechanisms of action
4. Foodomics for discovering in clinical sciences

Each session will include 6 invited lectures and 2 oral presentations selected among abstracts.

For more info, please visit: [www.foodomics.eu](http://www.foodomics.eu)

## 2<sup>nd</sup> International Professional Conference, Slovenia

by Tjaša Vidrih, Veronika Abram

The 2<sup>nd</sup> International Professional Conference on "Trends and Challenges in Food Technology, Nutrition, Hospitality and Tourism" was hosted by the Biotechnical Educational Centre Ljubljana, Slovenia, from November 16-17. More than 150 participants from 12 countries attended and in total 103 plenary and short lectures and some posters were presented. A round table discussion on *Food and Wine – from Production to Tourism* also took place. The topics of Food Science and Nutrition were covered by three plenary lectures. Dr. Irena Fonda presented their family enterprise FONDA-sea fish farming and their trade-mark Fonda Piran European seabass (*Dicentrarchus labrax*) in the lecture *In love with the sea*. Next Dr. Veronika Abram from Biotechnical Faculty, UL, talked about *Phenolics in Food* and Dr. Elizabeta Mičović from the Slovenian Ministry of Agriculture and the Environment about *Recognising invisible risks from the perspective of safe food and consumer protection assurance*. The participants learned about other themes from 42 contributions, including students section; especially interesting titles were:

- *Evaluation of the toxicity of red and processed meat in the colon;*
- *Effect of cassia gum on rheological properties of potato starch systems;*

- *Development in the food technology on a case of permacultural learning polygon in Dole;*
- *Modern approaches in adult education in the area of milk processing;*
- *The protective technology of winemaking;*
- *Slovenian food composition database: new data on composition of foods of plant origin;*
- *Sustainable use of energy and packaging to reduce the carbon footprint of products from cereals;*
- *Tartary buckwheat in food culture in Asia and Europe;*
- *RFID-enabled food safety and cold chain in traceability system.*

The next conference is planned for 2014. You can find out more about the past one at: <http://www.bic-lj.si/vss> under "International conference".

## NEWS from ISEKI Food Association



**Coming soon**

### ISEKI-Food Association Workshop

**"RISK COMMUNICATION - strategies to implement the interaction among stakeholders for safer food products and the benefit of consumers"** 26<sup>th</sup> February 2013, 09:00:13:00, Budapest, Hungary



The communication of the safety risks along the food production chain is an interactive process of exchange of information and opinion among risk assessors, risk managers, and other interested parties. It implies the involvement of all the stakeholders of the food processing sector that are involved in a continuous process of transfer of information. Research organisations, governmental bodies and authorities, as well as industry have to act in a synergic way to promote constructive strategies to communicate on risks associated with the food chain and deliver the proper information for the benefit of the consumers. During the workshop, eminent representatives of public organisations, research institutes and industry will present strategies and actions aimed to favour a constructive dialog among the stakeholders and to improve the correct delivery of the information about safety risks to the consumers. A discussion will be promoted with all participants who will also have the chance to contribute with case studies. The workshop, organised by the ISEKI-Food Association, will be held prior to the **4th MoniQA International Conference** (<http://budapest2013.moniqua.org/>).

For further information on the programme and registration, please visit <https://www.iseki-food.net/WS-Risk-Communication>

*Coming soon*

### 3<sup>rd</sup> SCHOOL OF NANOTECHNOLOGY: APPLICATIONS IN THE FOOD CHAIN

30-31 May 2013, Skiathos Island, Greece



With nanoscale science and technologies the food industry has gained a whole new set of tools to improve certain properties of food and associated processes that are necessary for food production. Scientists are exploring their potential for example to enhance flavor and other sensory characteristics of foods, to introduce antibacterial nanostructures into food packaging and to encapsulate and deliver nutrients directly into targeted tissues. The new tools also provide opportunities to better monitor and control food quality processes during production, transport and storage. Applications of nanotechnology will improve our food in many ways. However, developing nanotechnology into a safe, effective tool for use in Food Science and Technology will require addressing also consumer confidence.

Organised by the **ISEKI-Food Association (IFA)**, this one and a half day workshop will be held prior to the [FABE 2013 International Conference on Food and Biosystems Engineering](#) to further explore the use of nanotechnology in food. This school is organized in lectures describing the most updated research in the field plus a half-day of practical work in which the participants can learn some techniques applied to the development and characterization of food grade nanomaterial.

For further information on the programme and registration, please visit [https://www.iseki-food.net/nanoworkshop\\_skiathos](https://www.iseki-food.net/nanoworkshop_skiathos)

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### *Christmas Message for the National Representatives (NR) of IFA*

The IFA Secretariat would like to thank all NR for their valuable contribution and initiatives in 2012. Many of you have built up the basis for a national IFA Secretariat, have recruited new members and with your activities you have contributed to the further success of the Association. Thank you so much.

In some countries the NR has been less active, but the secretariat is ready to assist you. Please inform us regarding how we can help.

We know also that in some former “ISEKI\_Mundus” countries the situation for NR of IFA is more difficult following the conclusion of the ISEKI\_Mundus project. Nevertheless we hope for your further interest in IFA and we would like to offer you special help and assistance in fulfilling your tasks and objectives. Please inform us about your expectations and wishes.

Please don't forget: IFA is a unique international network between academia and the food industry, for example:



- *in promoting synergies between research, education and industry (i.e. support in stimulating the development of joint projects)*
- *in training (e-learning courses, web seminars, workshops, tailor made onsite training)*
- *in quality assurance in education and training.*

In general we would like to remind all NR to visit the IFA web page ([www.iseki-food.net](http://www.iseki-food.net)) periodically, where you can find up-to-date information about the Association and the benefits of being a member. In particular, we would like to draw your attention to:

- **dissemination materials** (<https://www.iseki-food.net/dissemination%20materials> when you are logged in)
- the possibility to organize **webseminars** in your **national language** (<https://www.iseki-food.net/IFA-Webinars>)
- the possibility to participate and/or create SIGs (**Special Interest Groups**, <https://www.iseki-food.net/sigs>)
- to get support for **organizing events**: e.g. development of flyers, mailings (~10.000 subscribers), announcements ([https://www.iseki-food.net/upcoming\\_ifa\\_events\\_all](https://www.iseki-food.net/upcoming_ifa_events_all)), setting up of a conference website, online registration, venue search, book of abstracts, ...etc.

We know that all of you are overloaded with work in your professional life, but don't forget that without your help IFA is not able to achieve its aims and support your professional activities. The Secretariat would be very thankful to receive a short report about your activities in 2012 and a summary of planned activities for 2013. A small token of appreciation will be given to all active NRs after a 3 year term in recognition of their work.

***Season's greetings and our best wishes for the New Year filled with success, healthy and happiness!***

*Richard Marshall (President)*

*Helmut Glattes (Coordinator of NR)*

*Gerhard Schleining (Secretary General)*

**NEW!!**

### **THE ISEKI-FOOD ASSOCIATION IS NOW OFFERING SERVICES**

- **Event Organisation:** Organisation and management of food related scientific events (conferences, meetings, workshops) – includes scientific and administrative support on a modular basis, like finding speakers and venue, negotiations with venue, contract preparation, maintenance of (online) registrations, preparation of book of abstracts, maintenance of on-site registration desk, etc. ). **IFA institutional/company members will get discount.**
- **Design of promotion material** (leaflets, roll-ups, posters, etc.). **IFA members will get discount.**
- ISEKI Food Association **Endorsement:** conference/workshop promotion by 3 special mailings to more than **10.000 subscribers of our enews**, by including the event in our event calendar, allowing to use the IFA logo on the

conference website and by providing assistance in the conference organisation. **For IFA company members this service is free of charge.**

- **Announcements:** job offers, job applications, business opportunities can be placed on our website for free. **Special mailings** to more than **10.000 subscribers of our enews** can be done against small fees. **For IFA members special mailings in periodical enews is free of charge.**

For further information please contact [office@iseki-food.net](mailto:office@iseki-food.net)

## TRAINING



### Erasmus Mundus, Master FIPDes “Food Innovation and Product Design” [www.fipdes.eu](http://www.fipdes.eu)

The FIPDes Master Course is a truly integrated international training programme for students who wish to contribute to the development of innovative, sustainable and healthy food products. It gives them the opportunity to work on exciting projects with international industrial and academic partners and to acquire the skills, experience and networks to cope with the huge challenges in the sector of Food Innovation along with product design and packaging. The FIPDes Master Course is scheduled over two academic years. The first year is spent in France and Ireland. The second year offers three specialization tracks: Food Design & Health, Food Design & Engineering, or Food Design Packaging. The FIPDes Master Course is scheduled over two academic years. The first year is spent in France and Ireland. The second year offers three specialization tracks: Food Design & Health, Food Design & Engineering, or Food Design Packaging.



The FIPDes Master Course presents specific assets. The junior project during M1 is a unique experience of international teamwork to cope with specific questions issued by industrial partners. The senior projects in M2 continue to enforce the skills of project management on specific innovation issues. Moreover two transversal joints

modules are organized over two M2 options and offer a unique perspective on Food Innovation: Molecular Gastronomy and Project in packaged food. The FIPDes Program is closely related to the food industry: throughout the Master, the students will, first, manage technological, culinary and innovation projects and then run a MSc thesis concerning a R&D innovation topic, all developed in collaboration with the numerous industrial partners or academic associate members.

The call for applicants is now open until June 15<sup>th</sup>. Students wishing to apply to an Erasmus Mundus Scholarship must register before January 15<sup>th</sup>.

The program is coordinated by the AgroParisTech (France), and has been developed in partnership with the Dublin Institute of Technology (Ireland), Lund University (Sweden) and Università Federico II di Napoli – UNINA (Italy).

For more information, please check the FIPDes website: [www.fipdes.eu](http://www.fipdes.eu) or contact us at [fipdes@agroparistech.fr](mailto:fipdes@agroparistech.fr)

## NEWS FROM OTHER PROJECTS

### EUGENE NETWORK

On September 14<sup>th</sup>, the EUGENE Network held their Final Conference in Florence, Italy in beautiful Aula Magna of the Università degli Studi di Firenze. The conference was opened with a warm welcome by the Rector of the University A. Tesi, S. Manetti (Dean, School of Engineering, Univ. of Florence) and C. Borri, the Coordinator of the EUGENE Network. The organizing committee was chaired by Prof. F. Maffioli. The conference had 90 registered participants from over 47 universities from Europe and engineering associations like the ECCE – European Council of Civil Engineers, Academic Engineers and Architects in Finland, ENAEE (**European Network for Accreditation of Engineering Education**), SEFI-European Society for Engineering Education and ASIIN, among others. ISEKI\_Food 4 was invited to attend the conference and was represented by Margarida Vieira.



The EUGENE TN that aims at improving the impact of European Engineering Education (EE) on competitiveness, innovation and socio-economic growth in a global context has 5 working groups that present similarities to the ISEKI\_Food 4 working groups:

- **Line A: Ph.D. Studies** (structure and Bologna follow-up)
- **Line B: Identification of needs for innovation in the learning process**
- **Line C: Favour the mobility of graduates**
- **Line D: Development of LLL/Continuing Education initiatives in Engineering schools:**
- **Line E: How to increase attractiveness of Engineering Education** in Europe and in a global perspective.

In the conference the results of the 5 working groups were presented and a “hot” debate on issues such as “**Attractiveness of 2nd Cycle and PhD Studies in Europe**” (a

*question among others: which language?)* and “**Employability of Graduates and Accreditation or Spin Off: What will Remain After the Network?**” was carried out.

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## FRISBEE project

The objective of FRISBEE (**F**ood **R**efrigeration **I**nnovations for **S**afety, consumers’ **B**enefit, **E**nvironmental impact and **E**nergy optimization along the cold chain in Europe) ([www.frisbee-project.eu](http://www.frisbee-project.eu)) is to provide new tools, concepts and solutions for improving refrigeration technologies along the European food cold chain. At all stages the needs of consumer and European industry will be considered. Among the tasks of the project is to develop new innovative mathematical modeling tools that combine food quality and safety together with energy, environmental and economic aspects to predict and control food quality and safety in the cold chain.

**In order to gain a greater insight into deviations between real cold chain data and targeted specifications, a web-based platform for building a comprehensive Cold Chain database has been set up.**

**<http://www.frisbee-project.eu/coldchaindb.html>**

From your published work and research activities or your company’s activities you have been identified as a potential contributor. As a contributor, you will have privileged access to the Cold Chain Database (by login and password) and the access to the database will be secured.

Your input will be valuable in updating and extending the **already released First European Cold Chain Database** (<http://www.frisbee-project.eu/coldchaindb.html>) which is serving as a valuable tool to people and organizations that like you have contributed and are involved in the Cold Chain as researchers or industrial players.

By contributing data in this platform (instructions are attached) you can also sign up for access to the **Cold Chain Predictor software**, a tool which allows you to run simulations and distribution scenarios (e.g. worst case scenario based on real cold chain data). The software also allows the user to analyze and determine the product quality status and shelf life of a food product at the different cold chain stages, using real data from the Cold Chain Database.

We appreciate how valuable your data is to your work and the effort that has been committed to collecting this data. With this database you can join forces and share data with other researchers and data holders.

We would like to thank you in advance for your input that will help in extending the First European Cold Chain Database, a valuable tool to people and organizations that have contributed and are involved in the Cold Chain.

If you need any further information please contact us directly at [frisbee@chemeng.ntua.gr](mailto:frisbee@chemeng.ntua.gr) or Prof. Petros Taoukis ([taoukis@chemeng.ntua.gr](mailto:taoukis@chemeng.ntua.gr)), who is responsible for the data collection.

### **- Cold Chain Data Collection Platform**

**Cold Chain Data Collection Platform** (hosted in the link <http://www.frisbee-project.eu/coldchaindb.html>) has been developed in the FRISBEE project framework in

order to perform a systematic data collection for the purpose of identification and evaluation of the weak links in the cold chain for different types of chilled and frozen products.

*To enter the platform you have to login after creating your own account. You can find attached user instructions for contributing data.*

#### **- Cold Chain Database**

**Cold Chain Database** (hosted in the link <http://www.frisbee-project.eu/coldchaindb.html>) has been constructed in order to develop a user friendly on line platform where collected data from all cold chain stages (Data collected in the Cold Chain Data Collection Platform) can be retrievable and available to be used from candidate users (consortium members, beneficiary members, industry and research institutes). One is able to retrieve time-temperature profiles of specific products along the cold chain using search criteria such as stage/step of the cold chain, food storage temperature range, characterization of food, food product etc.

As of September 2012 the Cold Chain Database consists of nearly 5000 time-temperature profiles and is being continuously updated with new data uploaded from an expanding network of contributors.

#### **- Cold Chain Predictor Software**

**Cold Chain Predictor (v1.1)** is a software tool designed by NTUA (National Technical University of Athens) and IRSTEA (National Research Institute of Science and Technology for Environment and Agriculture, former CEMAGREF) in the framework of FRISBEE project. The purpose of this tool is to reproduce a time/temperature history by simulating a cold chain. This tool is based on nearly 5000 time-temperature profiles obtained for different food products along the European cold chain. The profiles have been contributed by FRISBEE consortium members, beneficiary members, and industry and research institutes to the Cold Chain Database. The Database is being continuously updated (on a monthly basis) using the data that are being uploaded from all contributors in the Cold Chain Data Collection Platform.

*\*You can find the User Instructions and Demo Videos presenting the Cold Chain Database and Cold Chain Predictor Software at <http://www.frisbee-project.eu/coldchaindb.html> by selecting the Instructions and Demos box or directly at <http://frisbee-wp2.chemeng.ntua.gr/coldchaindb/?go=demo>*

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## **Events**

### **FOOD AND IMMIGRANT LIFE**

#### **The Role of Food in Forced Migration, Migrant Labor, and Recreating Home**

The 29<sup>th</sup> Social Research conference at The New School Thursday and Friday, April 18 and 19, 2013 The New School, John L. Tishman Auditorium, 66 West 12th Street, NYC

This conference will examine the complex relationships between food, migration, and immigration. Food scarcity is not only at the root of much human displacement and

migration—the food industry also offers migrants an entry point into the U.S. economic system while, simultaneously, confines migrants to low wages and poor, and sometimes unsafe, work conditions. In addition, food is a primary vehicle for migrants to maintain their cultural identity, all the more important to displaced peoples.

This public conference is an opportunity to firmly place issues of immigration and food service work in the context of a broader social justice agenda and to explore the central role food plays in expressing rich cultural heritage.

The New School's Center for Public Scholarship and the Food Studies Program present this, the 29<sup>th</sup> Social Research conference, in collaboration with several New School departments: the Writing Program, India China Institute, Vera List Center for Art and Politics, Center for New York City Affairs, Global Studies Program, Gender Studies Program, and the International Center for Migration, Ethnicity, and Citizenship (ICMEC).

For more information, please visit: [www.newschool.edu/cps/food](http://www.newschool.edu/cps/food) or contact [cps@newschool.edu](mailto:cps@newschool.edu)

## Events list

### **NEW! 2013 International Symposium on Agricultural, Forest and Food**

Engineering (AFFE2013)

Dates: January 16-17, 2013

More information:

<http://www.icmtma.com/show.asp?id=59>

Venue: L'hotel Nina et Convention Centre, Hongkong, China

### **NEW! 4<sup>th</sup> International Course: Advanced Food Analysis**

Dates: January 28 - February 1, 2013

More information:

<http://www.vlaggraduateschool.nl/courses/food-analysis.htm>

Venue: Conference Centre Hof van Wageningen, Wageningen, Netherlands

### **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, Netherlands

### **NEW! Biofach 2011, World Organic Trade Fair**

Dates: February 13-16, 2013

More information: [www.biofach.de](http://www.biofach.de)

Venue: NCC Ost, Halle 9, Nuremberg, Germany

### **NEW! 2<sup>nd</sup> BIOTECHNOLOGY WORLD CONGRESS**

Dates: February 18-21, 2013

More information:

<http://biotechworldcongress.com/index.php>

Venue: Higher Colleges of Technology, Dubai, United Arab Emirates



### **NEW! IFA Workshop on Risk Communication**

Dates: February 26, 2013

More information: <https://www.iseki-food.net/WS-Risk-Communication>

Venue: Hotel Novotel, Budapest, Hungary

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

Dates: February 26 – March 1, 2013  
More information: <https://www.iseki-food.net/node/2864>  
Venue: Budapest, Hungary

**NEW! 11<sup>th</sup> Annual World Food Technology and Innovation Forum 2013**

Dates: March 5-6, 2013  
More information:  
Venue: The Burlington Hotel, Dublin, Ireland

**NEW! Turkish Flour Industrialists' Federation, TFIF 2013 International**

Congress: Wheat, Flour, Climate Changes and New Trends  
Dates: March 7-10, 2013  
More information: [www.alpreyal.com.tr](http://www.alpreyal.com.tr)  
Venue: Susesi Hotel, Belek, Turkey

**NEW! IBATECH ANKARA 2013. 6<sup>th</sup> International Trade Fair for Bakery, Patisserie Machinery, Ice Cream, Chocolate and Technologies**  
Dates: March 14-17, 2013  
More information: [www.ibatech.com.tr](http://www.ibatech.com.tr)  
Venue: Congressum Ankara, Ankara, Turkey

**Education Beyond Borders Fair**

Dates: March 15-17, 2013  
More information: <http://www.edu-fair.info/>  
Venue: National Palace of Culture, Sofia, Bulgaria

**NEW! IFE13, The International Food & Drink Event**

Dates: March 17-20, 2013  
More information: [www.ife.co.uk](http://www.ife.co.uk)  
Venue: ExCel, London, UK

**NEW! Food Vision 2013**

Dates: March 20-22, 2013  
More information: <http://www.foodvisionevent.com/?campaignkw=SD1>  
Venue: Hotel Martinez, Cannes, France

**NEW! CareerCon**

Dates: March 21-23, 2013  
More information: <http://www.careercon.eu/newsletter/index.php?go=ViewNewsletter&id=29>  
Venue: Hotel AC Gran Canaria, Gran Canaria, Spain

**NEW! Sao Paulo School of Advanced Sciences on Advances in Molecular Structuring of Food Materials**

Dates: April 1-5, 2013  
More information: <http://www.usp.br/spsas/molecularstructuringfood>  
Venue: University of Sao Paulo, Sao Paulo, Brazil

**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: Union Internationale des Chemins de Fer, Paris, France

**NEW! The 10<sup>th</sup> International CIRCLE Conference**

Dates: April 3-6, 2013  
More information: <http://10thcircleconference.ipvc.pt/>  
Venue: Castle of Santiago da Barra, Viana do Castelo, Portugal

**NEW! 5<sup>th</sup> International Flour, Semolina, Rice, Corn, Bulgur, Feed Milling Machinery and Pulse, Pasta, Biscuit Technologies Exhibition**

Dates: April 4-7, 2013

More information:

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

Venue: İstanbul Expo Center, İstanbul, Turkey

**NEW! Symposium Biorefinery for Food, Fuel and Materials (BFF2013)**

Dates: April 7-10, 2013

More information:

[www.bff2013.wur.nl/uk/](http://www.bff2013.wur.nl/uk/)

Venue: Hof van Wageningen, Wageningen, Netherlands



**NEW! 5<sup>th</sup> Training School on Bioencapsulation**

Dates: April 9-12, 2013

More information:

[http://bioencapsulation.net/2013\\_Nantes/](http://bioencapsulation.net/2013_Nantes/)

Venue: Ecole Nationale Vétérinaire, Nantes, France

**NEW! International Conference on Advances in Microbiology Research**

Dates: April 19-21, 2013

More information:

<http://www.easyeditor.org/icamr/>

Venue: Beijing, China

**NEW! 9<sup>th</sup> European Congress of Chemical Engineering & 2nd European Congress of Applied Biotechnology**

Dates: April 21-24, 2013

More information:

<http://www.ecce2013.eu>

Venue: The World Forum Hague, Netherlands

**NEW! 2<sup>nd</sup> International Conference on Food and Environment**

Dates: April 22-24, 2013

More information:

<http://www.wessex.ac.uk/13-conferences/food-and-environment-2013.html>

Venue: Radisson Blu Beke Hotel, Budapest, Hungary

**Partec 2013**

Dates: April 23-25, 2013

More information:

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

Venue: Nürnberg, Germany

**NEW! Modern Bakery Moscow 2013. 19th International Trade Fair for Bakery & Confectionery**

Dates: April 24-27, 2013

More information:

[www.modernbakery-moscow.com](http://www.modernbakery-moscow.com)

Venue: Expocentre Fairgrounds, Moscow, Russia

**NEW! 6<sup>th</sup> World Congress of Industrial Biotechnology (ibio-2013)**

Dates: April 25-27, 2013

More information:

<http://www.bitlifesciences.com/ibio2013/>

Venue: Nanjing, China

**NEW! 117<sup>th</sup> IAOM, International Association of Operative Millers, Annual Conference & Expo**

Dates: April 29-May 03, 2013

More information:

<http://www.iaom.info>

Venue: Hilton Fallsview Hotel and Niagara Falls Convention Center, Niagara Falls, Canada

**NEW! 7<sup>th</sup> European PhD Workshop on Food Engineering and Technology**

Dates: May 7-8, 2013

More information:

[www.efce.info/section/food](http://www.efce.info/section/food)

Venue: Barilla Headquarters, Parma, Italy

**Euro Food Chemistry XVII**

Dates: May 7-10, 2013

More information:

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

Venue: Istanbul, Turkey

**NEW! 4<sup>th</sup> Food Safety Congress**

Dates: May 14-15, 2013

More information:

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

Venue: Istanbul Harbiye Askeri Müze ve Kültür Sitesi, Istanbul, Turkey

**NEW! IAFP European Food Safety Symposium**

Dates: May 15-17, 2013

More information:

<http://www.foodprotection.org/europeansymposium/>

Venue: Parc Chanot Convention Center, Marseille, France

**NEW! International Scientific Conference on Bacteriocins and Antimicrobial Peptides**

Dates: May 21-23, 2013

More information:

<http://www.bacteriocin-conference.net/Conference>

Venue: Doubletree Hilton Hotel, Kosice, Slovakia

**NEW! FoodOmics 2013**

Dates: May 22-24, 2013

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

Venue: Piazzale Aldo Moro, 90, Cesena, Italy

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

Dates: May 30 - June 2, 2013

More information:

<http://www.fabe.gr/>

Venue: Skiathos Island, Greece

**NEW! NEEFood-2013**

Dates: May 26-29, 2013

More information:

<http://neefood2013.nuft.in.ua/>

Venue: National University of Food Technologies, Kyiv, Ukraine

**NEW! CEREALS AND EUROPE SPRING MEETING 2013**

Dates: May 29-31, 2013

More information:

<http://cespringmeeting2013.org/>

Venue: Aula's Max Weber en Jean Monnet, Leuven, Belgium

**NEW! Spring International Conference on Agriculture and Food Engineering (AEE-S)**

Dates: May 31 - June 2, 2013

More information:

<http://www.engii.org/scet2013/>

Venue: TBA, Wuhan, China

**International Commission on Food Mycology**

Dates: June -3-6 2013

More information:

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

Venue: Kardinal Döpfner Haus, Freising, Germany

**NEW! The International Grains Council, IGC 2013 Grains Conference**

Dates: June 11, 2013

More information:

[www.igc.int/en/conference/confhome.aspx](http://www.igc.int/en/conference/confhome.aspx)

Venue: Queen Elizabeth II Conference Centre, London, UK

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

Dates: June 12-14, 2013

More information:

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

Venue: Vienna, Austria

**NEW! 30. ISTA International Seed Congress**

Dates: June 12-18, 2013

More information:

<http://ista2013antalya.org>

Venue: Kervansaray Lara-Convention Center & SPA, Antalya, Turkey

**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

**NEW! Mycotoxin Summer Academy 2013**

Dates: July 8-12, 2013

More information: <http://www.ifa-tulln.ac.at/index.php?id=757&L=1>

Venue: Boku, Tulln, Austria

**NEW! Institute of Food Technologists (IFT) Annual Meeting and Food Expo**

Dates: July 13-16, 2013

More information: [www.ift.org](http://www.ift.org)

Venue: McCormick place south, Chicago, USA

**NEW! 127<sup>th</sup> AOAC Annual Meeting & Exposition**

Dates: August 25-28, 2013

More information: [www.aoac.org](http://www.aoac.org)

Venue: Chicago, USA

**NEW! ICC Conference 2013**

Dates: August 25-28, 2013

More information: [www.icc.or.at](http://www.icc.or.at)

Venue: Perth, Australia

**NEW! 2013 AACC International Annual Meeting**

Dates: September 29 - October 2, 2013

More information:

[www.aaccnet.org/meetings/default.asp](http://www.aaccnet.org/meetings/default.asp)

Venue: Albuquerque, USA

**5<sup>th</sup> International Symposium on Delivery of Functionality in Complex Food Systems**

Dates: September 30 - October 3, 2013

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

Venue: Haifa, Israel

**NEW! International Baking Industry Exposition, IBIE 2013**

Dates: October 6-9, 2013

More information:

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

Venue: Las Vegas Convention Center, Las Vegas, USA

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**2014**

**NEW! 118<sup>th</sup> IAOM, International Association of Operative Millers, Annual Conference & Expo**

Dates: May 19-23, 2014

More information:

<http://www.iaom.info>

Venue: Omaha Hilton Hotel and Qwest Center, Omaha, USA

**NEW! Institute of Food Technologists (IFT) Annual Meeting and Food Expo**

Dates: June 21-24, 2014

More information: [www.ift.org](http://www.ift.org)

Venue: New Orleans, USA

**2015****NEW! ICC Jubilee Conference - 60 years of ICC**

Dates: January 01, 2015

More information: [www.icc.or.at](http://www.icc.or.at)

Venue: Vienna, Austria

**NEW! Institute of Food Technologists (IFT) Annual Meeting and Food Expo**

Dates: July 11-14, 2015

More information: : [www.ift.org](http://www.ift.org)

Venue: Chicago, USA

**NEW! Anuga FoodTec**

Dates: March 24-27, 2015

More information:

<http://www.anugafoodtec.com/en/aft/home/index.php>

Venue: Koelnmesse, Cologne, Germany

**NEW! 100<sup>th</sup> AACC International Annual Meeting**

Dates: October 18-21, 2015

Venue: Minneapolis, USA

**NEW! 6<sup>th</sup> International Dietary Fibre**

Conference 2015, DF 2015

Dates: June 1-3, 2015

More information: [www.icc.or.at](http://www.icc.or.at)

Venue: Paris, France

## In memory of Prof. Francesco Maffioli

by Cristina Silva and Paola Pittia



We many times live without thinking much about how good is to be alive, and also how wonderful is to have near or have the opportunity to meet exceptional and special people, that God brought to us. When suddenly one of these people disappears, we feel without power and more than that we miss him very, very much. This is what we felt when received the new that Prof. Maffioli is no longer with us. Perhaps some of our ISEKI\_Food members and friends did not know him, but he was one of the key people and promoter of the Techno TN Archipelago – the Archipelago of Thematic networks in the fields of Sciences and Technology, <http://www.sefi.be/technotn/> – and has developed crucial work on Improving European Engineering Education.

Some of us met him recently in Bruxelles and in Florence and although he was starting his retirement, he was planning new projects and foreseeing future activities to keep alive the TechnoTN network for the benefits of the next generations of the EU students

*Our heart is with all those that deeply love him.*

*The ISEKI\_Food Network.*

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This project has 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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