

newsletter



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Did you know you can now follow ISEKI_Food on
Facebook, Twitter and LinkedIn?!!

EDITORIAL

by Paola Pittia (ISEKI_Food 4 project coordinator)

We are at the end of this 2013 year, and I think that each of us is doing the so-called “sum up” of it, thinking to the good and (hopefully few) bad times that touched sound, heart and life in an indelible way.

I just would like to share with you and remember the good time I could spend with my family (unfortunately too few) and the more difficult “adventures” with my colleagues of the new Faculty of Bioscience and more in general of the University of Teramo, looking for solutions and tools to the challenging issues that our universities are facing in these last months, not always easy to find. I am very happy to share my everyday working life with some of them and proud to have found them in my life.

But, last and not least I will keep in my heart all the time I have spent and dedicated to the ISEKI_Food network and for the ISEKI_Food 4 project activities, as part of my everyday life. I am very happy that this year our network could be enlarged with new associated partners and new friends who are willing to share our philosophy and contribution to the education in Food Science and Technology and all the future generation of food scientists and professionals. Also in this case I would like to thanks many colleagues and friends of the ISEKI_Food network from all over the world (too long a list...) for having made easier my duty as coordinator of the project. Meanwhile, we are learning a lot on our “Team working” skills...but we can improve them!

Sometimes good news balance with “less” good ones and I would like to dedicate this editorial to our partner, friend and colleague, Louise Fielding, from the University of Cardiff, who passed away a few days ago. She was highly interested in our network and engaged in the project activities even if she couldn’t attend our meetings.

So, going to the end....I wish you all an excellent 2014, plenty of health, joy and peace, hoping that life will allow you to make your dreams reality. From my side I really hope that 2014 will be a positive and successful year looking forward to new projects and new perspectives to collaborate with all the ISEKI_Food network, beyond the ISEKI_Food 4 project.

I look forward to seeing you all in Athens in May 2014!

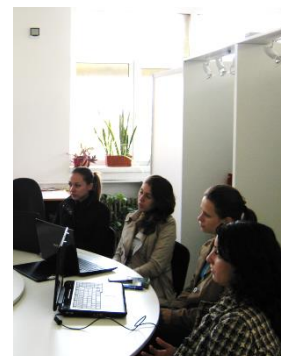
NEWS FROM ISEKI_FOOD PROJECTS

Best practice among ISEKI_Food 4 project partners through teacher exchange

by *Kirsi Jouppila*

University lecturer *Kirsi Jouppila* visited Dunarea de Jos University of Galati, Romania (3.-11.10.2013). The visit included the participation in 6th International EuroAliment Symposium and Erasmus teacher exchange. The host of the visit was Associate Professor *Gabriela Iordachescu*.

The lectures given by Kirsi Jouppila dealt with food physical chemistry and technology including water activity, water sorption, physical state of amorphous food materials, changes occurring in amorphous materials and food stability related to physical state. There were about 10 students taking part in these lectures and according to the feedback the students felt that the topics were interesting and important to them and the examples given by the teacher enabled the students to understand the theoretical points better. The visit also included discussions with the vice-rector *Anca Nicolau*, the vice-dean *Daniela Borda* and other teachers and researchers at the Dunarea de Jos University of Galati and tours in pilot plants and several laboratories. There was also an opportunity to visit the edible oil refinery Prutul arranged by Senior Lecturer *Octavian Barna*. In addition, many other activities were arranged outside office hours, for example, tours in Galati and surrounds, the opera and the dinners. The visit in Romania was very successful and professionally useful and it formed a solid basis for further cooperation in teaching and research.



NEW! PhD in FOOD SCIENCE AND TECHNOLOGY Newsletter

We are glad to announce the publication of the 2nd issue of the **PhD in FOOD SCIENCE AND TECHNOLOGY Newsletter**, edited within the ISEKI_Food 4 network project in collaboration with the ISEKI-Food Association. If you are interested, please contact either prof. Paola Pittia (ppittia@unite.it) or the project secretariat (iseki4.secretariat@unite.it).



You can download at https://www.iseki-food.net/ifa_news



NEW! Abstract Submission Deadline Extended until January 8, 2014

Under the theme "**Food Science and Technology Excellence for a sustainable Bioeconomy**"

the main topics are:

- Re-thinking education: enhancing Food Science & Technology competences for Bioeconomy 2020
- Knowledge and Innovation in research towards a bioeconomy perspective
- Food Industry for a sustainable planet food supply

Pre-conference workshops

- "State of Research in Europe in the Field of Food Science and Technology" workshop
- "Industry meets Academia and PdD programmes" workshop

These workshops will include, besides main lectures, the presentations (oral and poster) from PhD students. Abstracts submission is open at the conference website.

Invited speakers (provisional list)

Prof. Petros Taoukis, National Technical University of Athens (Greece)

Prof. Dietrich Knorr, Technical University of Berlin (Germany)

Prof. R. Paul Singh, University of California (United States)

Dr Jesus Maria Frias Celayeta, Dublin Institute of Technology (Ireland)

Poster Awards

Several poster awards presented at both the conference and the workshops will be granted to young researchers, teachers, PhD students and Post-docs judged to have made a positive contribution to the progress and quality of research, and to the development of new concepts or techniques, aimed at improving the Food sector (education, research, industry).

Sponsored by ELSEVIER: 3 poster awards of EUR 500

Sponsored by PURATOS: 1 poster award of EUR 500

Sponsored by VIORYL: 1 poster award of EUR 500

NEW! Accepted oral and poster presentations will be considered for publication in two Special Issues of International Journals

- Journal of Food Engineering (Elsevier)
- International Journal of Food Studies (Official Journal of the ISEKI-Food Association, www.iseki-food-ejournal.com.)

Submitted manuscripts will undergo to the reviewing process according to the specific rules of each journal

The conference is endorsed by IUFOST, EFFoST, GHI, ICC, ICA, MoniQA.

Please submit your abstracts online by 8 January 2014:

<http://www.isekiconferences.com/athens2014/abstract/submission>

Don't miss this unique opportunity to attend and contribute to the scientific and networking activities offered by this international conference or become a sponsor of this scientific event, many attractive sponsorship packages are available

For more information, please visit: <http://www.isekiconferences.com/athens2014>

We look forward to seeing you in Greece in May 2014!

The Organising Committee

Paola Pittia, Vasso Oreopoulou, Rui Costa (chairs of executive committee, ISEKI_Food 4 Project)

Cristina L.M. Silva, Gerhard Schleining (conference organisers, ISEKI Food Association)
Raffaela Falconi, Anita Habershuber (Conference Secretariat)

Kick-off meeting of the FP7 trafoon Project (11/2013 - 10/2016)

by Gerhard Schleining (BOKU, Austria)

The project had its kick-off meeting on Nov. 26-27, 2013 in Stuttgart Hohenheim. IFA is coordinating WP1 and is mainly responsible to develop and maintain a multi-lingual online Information Shop, also after the project.

TRAFOON (Traditional Food Network to improve the transfer of knowledge for innovation;

www.trafoon.eu) is a network of 30 research institutions, technology transfer agencies and SME associations from Austria, Belgium, Czech Republic, France, Germany, Great Britain, Ireland, Italy, Netherlands, Poland, Serbia, Slovenia, Spain and Switzerland. It covers the value chain of 4 groups of traditional food products based on fish, grains, vegetables and mushrooms, and fruits.



It focuses on the preservation, protection, innovation and further development of traditional foods in Europe and it aims to support the small and medium sized producers of these products. The often small-scale producers are nowadays facing the challenges of having to meet many existing European regulations and to acquire new knowledge on improved technological solutions related to their products while at the same time preserving the tradition and the authenticity of their products. TRAFOON will also provide knowledge and concrete suggestions to enhance the business and marketing aspect of those traditional products to make the producers more competitive or to keep them in the market at all. The needs of these traditional SMEs will be detected and collected by the respective branch-specific associations. The technological, legal or business-related solutions for these 'hot topics' will be transferred through training workshops, where specifically trained mediators will be used to communicate these solutions in the language of the respective countries.

A multi-lingual online Information Shop containing these solutions and innovations will be created for public access and to reach SMEs which could not participate at one of our workshops. In addition, this Information Shop is a living archive and will be central to the sustainability of TRAFOON also after its official end.

TRAFOON can offer targeted, needs-based services to strengthen the SME's innovative capability, such as training on intellectual property rights, European food law, use of labels, quality management, marketing, product development strategies and production protocols, and safety and environmental performance. The project aims to stimulate the entrepreneurship among food researchers, commercial take-up of food R&D results, and entrepreneurial networking as well.

The project will have a positive impact on communication between SMEs and research institutions, consumer satisfaction due to improved traditional food supply, and entrepreneurship and competitiveness of SMEs in traditional foods. A Strategic Research and Innovation Agenda (SRIA) for traditional foods will be created and communicated to policy decision makers. A European knowledge transfer network will be established with the focus on the mentioned food sectors, linking researchers, mediators, SME associations and single SMEs.

NEWS FROM ISEKI_FOOD 4 PARTNERS

New book edited by Semih Otles

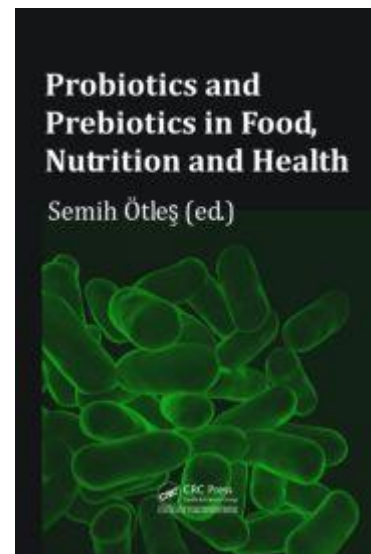
A new valuable book in the Food Science field has been developed by a partner of **ISEKI_Food 4** network, our colleague Semih Otles from EGE University, Turkey.

Probiotics and Prebiotics in Food, Nutrition and Health

Published: November 25, 2013 by CRC Press , Content: 512 Pages and 22 Illustrations, Editor(s): Semih Otles

<http://www.crcpress.com/product/isbn/9781466586239>

Presenting the work of international experts who discuss all aspects of probiotics and prebiotics, this volume reviews current scientific understanding and research being conducted in this area. The book examines the sources and production of probiotics and prebiotics. It explores their use in gastrointestinal disorders, infections, cancer prevention, allergies, asthma, and other disorders. It also discusses the use of these supplements in infant, elderly, and animal nutrition, and reviews regulations and safety issues.



International Conference on Science and Technique Based on Applied and Fundamental Research (ICoSTAF) 2014

25 April 2014, Szeged, Hungary

Call for abstracts and registration

Dear Colleagues,

The Organizing Committee has the pleasure to invite you to the next International Conference on Science and Technique based on Applied and Fundamental Research **ICoSTAF2014** organized by the Faculty of Engineering and the Regional Committee of the Hungarian Academy of Sciences. The conference will take place in Building A of the Faculty of Engineering, at Mars tér 7, Szeged. Both oral and poster presentations are welcome. The official language of the conference is English.

For more information, please visit our website www.mk.u-szeged.hu
e-mail: icostaf@mk.u-szeged.hu

NEWS FROM OTHER PROJECTS

IUFoST-Led Initiative Harnesses the Power of Education to Ensure Global Food Safety



The International Union of Food Science and Technology (IUFoST) is leading the Global Food Safety Curricula Initiative (GFSCI), an ambitious project to harness the power of education to ensure global food safety, a key public health priority essential to both health protection and economic development. IUFoST's multi-

disciplinary approach is bringing together experts from many fields from around the world to develop a common curricula for global food safety education programmes.

Supported by the Global Food Safety Partnership (GFSP), facilitated by the World Bank, and led by IUFoST, the GFSCI process is already underway. Scientists and industry and government experts are collaborating with partners from across academia to assess the core competencies needed at the undergraduate level to determine what constitutes an international standard for core food safety curricula. The GFSCI will result in the implementation of a recognition programme for existing programmes which meet those standards and identify any remaining gaps in food safety programming.

The development of the core curricula will be supplemented by results from two surveys designed to benchmark the status of food safety programmes around the world. The first has already been launched and is generating responses from post-secondary educational institutions around the world. All institutions with food science and technology programming are invited to go to foodsafety.iufost.org to take the survey.

A second survey will be distributed in 2014 to generate detailed information about food safety programming. Surveys relevant to industry and government are also being developed. Once implemented, the GFSCI will ensure a future work force in government, industry and academia with the skills necessary to address food safety issues, resulting in a safer, economical and efficiently distributed food supply across nations and regions throughout the world. More information on the GFSCI can be found at foodsafety.iufost.org or by emailing globalfoodsafety@iufost.org.

The International Union of Food Science and Technology (IUFoST) is the global scientific organisation representing more than 300,000 food scientists and technologists from over 75 countries. It is a voluntary, non-profit association of national food science organisations linking the world's food scientists and technologists. IUFoST is a full scientific member of ICSU (International Council for Science) and it represents food science and technology to international organizations such as WHO, FAO, UNDP and others.

IUFoST organises world food congresses, among many other activities, to stimulate the ongoing exchange of knowledge and to develop strategies in those scientific disciplines and technologies relating to the expansion, improvement, distribution and conservation of the world's food supply.

IUFoST Contact: General Secretariat, IUFoST, 112 Bronte Road, Oakville, Ontario, Canada, L6L 3C1.
Telephone: + 1 905 815 1926, Fax: + 1 905 815 1574, e-mail: secretariat@iufost.org, www.iufost.org



Co-funded by the Intelligent Energy Europe
Programme of the European Union

This project (www.green-foods.eu) has the aim to lead the EU food and beverage industry towards high energy efficiency and reduced fossil carbon emissions in order to ensure and foster world-wide competitiveness, improve the security of energy supply and guarantee sustainable production in Europe. The GREENFOODS branch concept will guide the user to identify tailor-made solutions for "green production" for SMEs in the different subsectors of the food and beverage industry by combining technological expertise with knowledge of energy efficiency and renewable resources. This will result in clear strategies for SME process optimisation and energy supply, moving towards production without fossil carbon emissions. Furthermore, the GREENFOODS training module, integrated as a sector-specific training module into existing energy management trainings such as the European Energy Manager, as well as a stand-alone course, will be established. Special funding schemes will be developed to facilitate the implementation of identified energy efficiency potentials in SMEs by comparing and analysing existing funding systems.

Applying the GREENFOODS approach, 200 energy audits will be performed including 20 detailed audits and 5 SMEs will be selected for the implementation of the concepts. "Virtual energy competence centers (VECC)" will be installed in the participating countries and will work as one-stop shop service centers.

Direct benefits for participating companies

Audits and Implementation

Within the project, companies will be offered energy audits, ranging from basic to in depth audits. Companies who are interested in the direct implementation of energy efficiency measures and renewable energy sources will be supported in the areas of both implementation as well as funding opportunities for the investments necessary.

- Basic energy audits (200 companies)
- In depth energy audits (20 companies)
- Implementation of suggested changes (5 companies)

Additional beneficial outcomes will be delivered to the participating companies.

GREENFOODS mainly addresses the following subsectors: dairies; the meat industry; drink industry (breweries and fruit juice); bakeries; baby food; cereal producer; animal food; fish industry

The countries involved: Austria; France; Germany; Poland; Spain; UK

For more information please contact: AEE – Institute for Sustainable Technologies | Feldgasse 19, A-8200 Gleisdorf, AT | Email: c.brunner@aee.at; Barbara Sturm: barbara.sturm@newcastle.ac.uk



Setting up the innovation support mechanisms and increasing awareness on the potential of Food Innovation and RTD in the South-East Europe area (Inno-Food SEE, SEE/B/0028/1.3/X).

by Denisa Duta, National Institute of Research & Development for Food Bioresources (IBA), Romania

The Inno-Food SEE project is funded by The South-East Europe Transnational Cooperation Programme, under the priority axis: Facilitation of innovation and entrepreneurship, area of intervention: Enhance the framework conditions and the pave the way for innovation.

The project is coordinated by the Centre for Research and Technology HELLAS Institute of Agrobiotechnology (EKETA-INA) from Greece and involves other 13 partners from South-East Europe (IBA beeing one of them).

The objectives of the project are:

- a) To set up the appropriate mechanisms that will facilitate the exchange and coordination of research, technology and innovation approaches and policies for the Food Sector;
- b) To increase the public awareness on the importance of technological progress and innovation, mainly those related to the so-called “omics” technologies, in the Food Sector in the wider South-East Europe area.

Inno-Food SEE will achieve its two-fold objectives by: developing Operational Plans for Food RTD and innovation and prepare for specific investments. The project places significant focus to the dissemination and exploitation of the project results in order to ensure that the project results benefit as many Food SMEs, RTD entities, regional and local authorities as possible at a national and European level. It also targets the general public, the food consumer, as well as the young students and researchers.

More details will be available on the website soon (www.innofoodsee.eu)!



European Network for Development of Electroporation-Based Technologies and Treatments (<http://www.electroporation.net>)

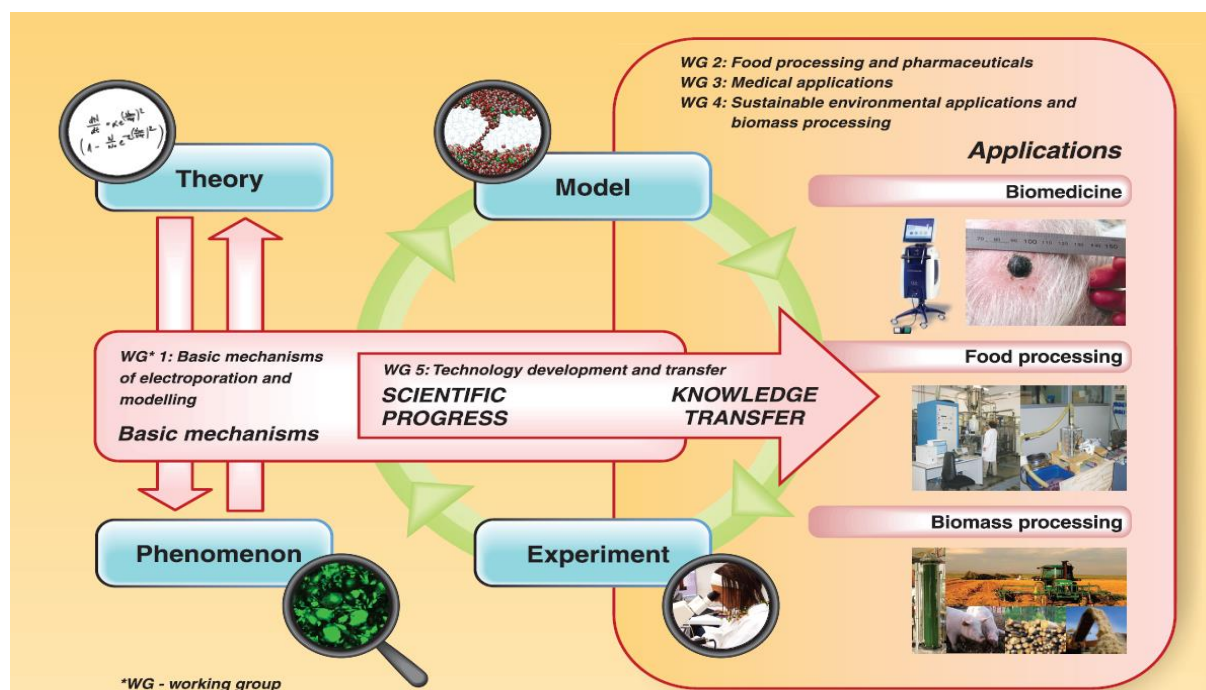
by Tina Stepišnik and Damijan Miklavčič, University of Ljubljana.

A project within the European Cooperation in Science and Technology framework—COST Action TD1104—was launched in 2012, with the aim of optimizing existing electroporation-based technologies and treatments and exploring new applications in biology, medicine, pharmacy, food industry and environmental science.

Currently, the COST Action TD1104 consortium connects 510 researchers from 156 institutions in 35 countries, bringing together world-class experts on electroporation, active in research and developing applications of electroporation across the industrial and scientific spectrum (e.g. tumour ablation, food processing, cryopreservation, wine production...).



Prof. Dr. Damijan Miklavčič, chair of the COST Action TD1104

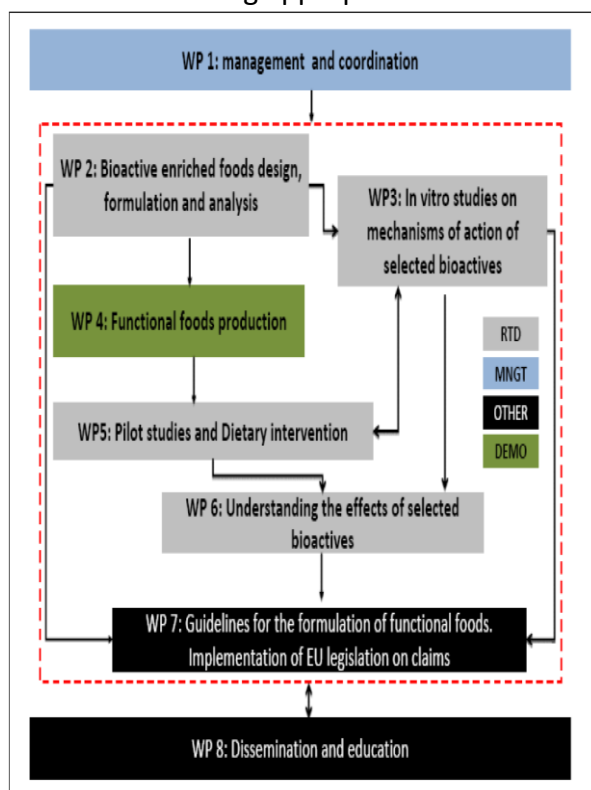


This Network for development of electroporation-based technologies and treatment is organized in five working groups, cooperating with each other in the way to improve and develop new electroporation-based therapies in medicine and new electroporation-based technologies in biotechnological and environmental engineering.

COST Action TD1104 is an ideal framework enabling the exchange of knowledge between researchers in the field of electroporation and closer cooperation between research groups working in the field. Visit www.electroporation.net for more information and join us.

PATHWAY 27 – Pivotal Assessment of the effects of bioactives on health and wellbeing. From human genome to food industry

Scientific understanding of the role and mechanisms of bioactives is fragmented. Research often addresses the theoretical possibility of health improvement effects rather than their real, practical use for everyday diets. Bioactives cannot be considered as discrete chemical compounds and research must focus on bioactive-enriched foods (BEF), if consumer demands for foods delivering appropriate health and wellbeing benefits are to be fulfilled.



PATHWAY, a pan-European interdisciplinary team of 16 life/social scientists and 10 high tech/food processing SMEs, uniquely addresses the role and mechanisms of action of 3 bioactives (docosahexaenoic acid, β -glucan and anthocyanins, chosen for known/claimed effectiveness in reducing some risk factors of Metabolic Syndrome (MS), enriching 3 different widely-consumed food matrices (dairy-, bakery- and egg products). Critical evaluation of bioactive-food matrix interactions and determining the extent of synergies between the 3 bioactives are key elements of PATHWAY.

PATHWAY will determine the impact of BEF on physiologically-relevant MS (a risk factor for many diseases) endpoints and deliver a better understanding of the role and mechanisms of action of the 3 bioactives and BEF.

Parallel in vitro/in vivo studies will enable selection of robust biomarkers by advanced omics techniques. Deliverables will include BEF and generic protocols, best practices and guidelines for planning dietary interventions, and guidance to SMEs for producing health-promoting BEF and for submitting convincing health claim dossiers to EFSA; the latter will be greatly facilitated by one SME partner who has

submitted 3 successful dossiers. PATHWAY guidelines will be generic and will apply to a wide range of bioactives and BEF.

Impact will be optimised across Europe by targeted dissemination to industry (especially SME), consumer and S&T stakeholders. Young people will be trained in a stimulating interdisciplinary, trans-sectoral environment.



The research leading to the project results has received funding from the European Communities SEVENTH FRAMEWORK PROGRAMME (FP7/2007-2013) under grant agreement no. 311876.

Let's crowfund the 2014 IAAS World Congress!

Written by Genna Tesdall, Becca Clay, and Nathan Sage

Photo by Andrew Rizer



The Iowa State University (ISU) chapter of the International Association of Students in Agriculture and Related Sciences (IAAS) is excited to announce that IAAS-ISU will be hosting the IAAS World Congress (WOCO) in July 2014 and we need your help. IAAS-ISU will be using the crowdfunding website Indiegogo to fundraise and our event's project page will be open for

donations under the "verified non-profit" category in February 2014.

This is a historic fundraising project for IAAS and our university because it is our first crowdfunding project. We hope that all of ISEKI will come out to be our virtual crowd and support us. Helping our project is as easy as joining us on Facebook (IAAS WOCO 2014) and Twitter (@IAAS2014WOCO), sending "likes" and "tweeting" about the project, sharing the Indiegogo project page (in February 2014) with your social network, vlogging/blogging, visiting our new website (iaasisu.com) frequently, and donating in February 2014.

Donating is quick, easy, secure, and done online through PayPal; anyone can donate and we accept any amount you can spare. Please help make our open international forum on sustainable food production a reality – send a fistful of dollars our way and we'll show our gratitude for your contribution by sending you some unique and exclusive IAAS prizes.

NEWS FROM IFA (ISEKI-FOOD ASSOCIATION)

IFA Workshop on FOOD DEFENSE

by Gerhard Schleining (BOKU, Austria)



IFA organised this one day workshop on October 23, 2013 together with BOKU-University of Natural Resources and Life Sciences and the company INFRAPROTECT GmbH in Vienna, Austria.

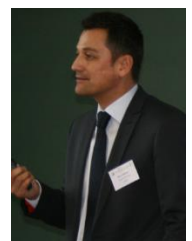


Mag. Alexander Pschikal (Austrian Federal Chancellery) presented an overview of the activities on the government in Austria to protect critical infrastructure.

Dr. Andreas Natterer (Schönherr Rechtsanwälte GmbH), an expert in food law, explained that there is no explicit legal background, but some requirements in several voluntary quality and food safety standards.



DI Wolfgang Czerni and Mischa Zöberer (INFRAPROTECT GmbH), who are consulting food companies on this topic, talked about the practical implementation according to IFS and BRC Food standards and about Business Continuity Management.



DI Stephan Savic (AGRANA AG) gave a very thorough insight on their experiences during the implementation according to FSSC 22000.

To view the programme please visit https://www.iseki-food.net/ifa_event/food-defense.



If you are interested, IFA and INFRAPROTECT GmbH can also organize this workshop in English in your institution

European Skills/Competences, Qualifications and Occupations

by Rui Costa (ESAC, Portugal)

A multilingual classification of European Skills/Competences, Qualifications and Occupations (ESCO), which organises concepts of the European labour market and the education/training sector, is being prepared for all activities. This is an initiative of the European Union DG Employment, Social Affairs and Inclusion and DG Education and Culture that jointly coordinate the development of ESCO.

The first results were released last October for the following sectors:

*Agriculture, forestry, fisheries and veterinary;
Business, Administration and Law;
Engineering, manufacturing and construction;
Information and Communication Technologies; and Services.*

The work of the sector of *Manufacturing of food, beverages and tobacco* started in April this year, will not be released before 2015. The working group, currently composed by 12 members, is chaired by Rui Costa, the ISEKI-Food Association representative.

The ESCO database can be searched by occupation, skills/competences and qualifications and is foreseen to be the world's most comprehensive database for occupations and supportive of other European Commission initiatives such as EURES (the European Job Mobility Portal), Erasmus+, the European Qualifications Framework and the Europass-CV.

See more on <http://ec.europa.eu/social/main.jsp?catId=1042&langId=en>

IFA Webinars (<https://www.iseki-food.net/webinars>)

by Gerhard Schleining (BOKU, Austria)

IFA webinars are becoming more and more attractive. In order to continue to offer them for free in future, we are looking for sponsors to support our activity, because for the organisation there is a lot of work necessary behind the scenes. The invitations are sent to **about 9,000 subscribers**. So for just 100€ you can reach a big audience with **your logo** and link to your website.

Welcome to the ISEKI-Food Webinar series:

Reutilization of high added-value compounds from food wastes:

4) Protein and Lipid Recovery from Muscle Food Processing By-Products with Isoelectric Solubilization /Precipitation

Organized by the EU-project ISEKI-Food 4 in cooperation with the ISEKI-Food Association



This event is sponsored by:

Here could be YOUR LOGO



Introduction:

Dr. Charis M. Galanakis
Galanakis Labs, Greece



Presenter:

Dr. Reza Tahergorabi
Oregon State University, USA



Moderator:

Dr. Gerhard Schleining
ISEKI-Food Association



IFA can offer the following sponsorship options:

- Sponsors can put their logo as a sponsor, € per webinar: 100 €
- Sponsors can give a webinar on their new product developments, etc..... 500€
- IFA can organise training (via web and/or on site) for staff on a topic of interest: webtraining..... 1.000€

TRAINING

International Summer Lab (ISL) 2014

Each July the ISL is offered by a cooperation of Osnabrück University of Applied Sciences and the DIL German Institute of Food Technologies. In 2014 there will be the 4th run of the ISL (July 4th – 25th).

Within the ISL there are two courses offered: "Special Food Technologies" for advanced Bachelor students and "Food Process Design" for Master students and PhDs. Both courses contain lectures, seminars, lab work, company visits as well as a cultural framework programme.

The course "Special Food Technologies" comprises pilot hall tests on different food products and raw materials (e.g. dairy, meat or cereal) in laboratories focusing on special food technologies and food processing, followed by chemical, physical and sensorial analysis.

The course "Food Process Design" provides insights into innovative product development with the latest and emerging technologies (e.g. non thermal processing or Pulsed Electric Fields) by considering the food quality, food properties and market perspectives. The students work on plant and process design as well as FEM modelling.

The participants work in mixed international teams. In 2013 there were 53 participants of 12 nationalities. Participants came from Denmark, Turkey, USA, South Korea, the UAE and Oman, for example. The course language is English.

Further information and the application form can be found on the website www.hs-osnabrueck.de/summer-lab.html. The ISL Module Coordinator is Prof.Dr. Stefan Töpfl; the Academic Director of the ISL is Prof.Dr. Ludger Figura.

Contact:

Jessica Wiertz

Food Production Engineering and Business

Study Programme Coordinator for International Activities

Email: j.wiertz@hs-osnabrueck.de

Electroporation-based Technologies and Treatments

Doctoral Training School and Scientific Workshop
10th Anniversary

Electroporation-based Technologies and Treatments (www.ebtt.org) is an elective course at the doctoral school of the University of Ljubljana. It is also a week-long event, which is organized every November since 2003. The course is accredited and doctoral students after successful completion of the exam obtain credit points according to ECTS credit system. This course and the workshop is also accredited by Slovenian Medical Chamber and medical doctors receive 20 CME points for their participation.

In ten years, we struck a perfect balance between lectures and lab work. Providing the basic knowledge of electroporation, state of the art in the form of lectures, presentations of research by participants-students in the form of short lectures and lab work experience in hands-on exercises implemented in cell and computer labs. It needs to be emphasized that not only students learn - the lecturers learn as well, according to their claims. The progress in the field of electroporation is rapid and new applications of electroporation in medicine, biology and biotechnology are rising steeply. It is also for that reason that our school is called Postgraduate School and Scientific Workshop.

Participants are coming every year from all over the world. However the number of places is limited by the capacities of classrooms and laboratories. We accept 28 students – the number determined based on laboratory capacities. In addition, we have permanent lecturers and each year four internationally renowned speakers who have in the past year made significant progress in the field of electroporation or electroporation based applications and therapies - a total of 14 speakers. In the afternoon, students occupy laboratories under supervision of researchers mainly from the Laboratory of Biocybernetics, Faculty of Electrical Engineering. The ratio of teacher to student thus reaches almost 1:1, which ensures a high quality of the school.

In the last 10 years a total of 378 participants from 27 countries have met in Ljubljana. Based on this extraordinary experience, a similar school in the USA was started called *Bioelectrics Workshop - Fundamental & Applied Bioelectrics* at Old Dominion University in Norfolk, VA, USA (<http://www.bioelectricsworkshop.com/>). The school opened its doors in the summer of 2012, and the doors will open again in 2014. Also based on our experience, the first school on the use of electroporation in food technologies *School on Application of PEF for Food Processing* <http://pefschool.unizar.es/> will be organized in January 2014, at the University of Zaragoza, Spain.

Professor dr. Damijan Miklavcic
Chair of the Department for Biomedical Engineering
Head of the Laboratory of Biocybernetics
Director of the EBTT
Chair of the COST TD1104 Action
www.electroporation.net

ABOUT THE ISEKI_FOOD 4 PARTNERS

Biotechnology Faculty - University of Agricultural Sciences and Veterinary Medicine Bucharest, Romania

by Mona Elena Popa

During 150 years of existence the University of Agricultural Science and Veterinary Medicine (USAMV) Bucharest has distinguished itself as the most prestigious representative among the higher education institutions in the field of agronomic and veterinary medicine in Romania. At present USAMVB have seven faculties: Agronomy, Horticulture, Animal Husbandry, Veterinary Medicine, Land Reclamation and Environmental Engineering, Biotechnology, Management, Economic Engineering in Agriculture and Rural Development. Each of these faculties is providing undergraduate, postgraduate and Ph.D. courses. USAMVB plays a leading role in the agricultural and veterinarian higher education in Romania.



It has always been and continues to be involved in various programs and processes of national importance, aiming to improve the education, research and management in Romanian agriculture and veterinary medicine, as well as their relationships with international partners.

The Faculty of Biotechnology is a relatively new faculty of the USAMV Bucharest, as it started its activity in 1994-1995. It represents the only faculty in this field in Romania.

The Industrial Food Biotechnology department was involved in many national and international research projects like: Leonardo da Vinci, Socrates, World Bank, Flair Flow dissemination Project, ISEKI (Integrating Safety and Environmental Knowledge into Food Studies), RoDI (Romanian Innovation Days in Biotechnology), FP7 Track Fast and FP7 Forbioplast.

The labs of this department are well equipped for modern research projects requiring microbiological analysis, physical-chemical determinations for food quality assessment, molecular biology and biochemistry. In addition to the usual laboratory equipment we have equipment for performing experiments requiring analytical measurements consisting of HPLC, spectrophotometer VIS, IR spectrophotometer, rotary evaporator, microwave equipment, thermobalance, and ultracentrifuge with thermostat, gel electrophoresis, TPLC and other devices for food and feed quality monitoring.

Our research group has conducted research projects on the following topics: water pollution monitoring, minimally processed fruits and vegetables, natural antimicrobials for food preservation, microbial enzyme preparation, LAB cultures and bacteriocins for food and feed preservation, pharmaceutical biotechnologies, food packaging, biodegradable materials in food packaging, food consumer behavior, new processing techniques such as ohmics, PEF and cold plasma.



For more information please visit:

<http://www.usamv.ro/> and

<http://www.biotehnologii.usamv.ro/>

BEREAVEMENT



In memoriam of Professor Louise Fielding



It is with great sadness that we report that our colleague and friend Professor Louise Fielding passed away peacefully in hospital on December 10th. As the Cardiff Metropolitan University representative of the ISEKI_Food 4 project, Louise was a passionate supporter of ISEKI's mission.

She joined the University as a lecturer in 1993 after undertaking a PhD at Reading University, investigating the effects of electron beam irradiation on the survival and recovery of bacteria. Her research interests developed from irradiation into food microbiology and food safety management. Since then, she made a significant contribution to research, scholarship and knowledge transfer within the food science and technology area. She was awarded the title of University of Wales Reader and Principal Lecturer in July 2005, appointed Head of Department of Applied Life Sciences in 2006, Director of Enterprise in 2008 and Director of Research in 2009.

Louise was a much loved and respected colleague and friend who played a pivotal role in food safety at Cardiff Metropolitan University as a teacher, researcher and senior manager, working closely with Industry in knowledge exchange, advising Welsh government and contributing to the work of national and international bodies. Her work was recognised by the University with the award of a Personal Chair of Food Safety in August 2013.

Her colleagues will miss her infectious enthusiasm, passion and deep understanding of food safety and are deeply saddened by the loss of a young, committed food scientist and close friend.

The ISEKI_Food Family

UPCOMING FOOD RELATED EVENTS

January 2014

13-16 January 2014

CIBIA 9

More information: <http://www.cibia9.org/>

Valencia, Spain

24-26 January 2014

1st International Conference on Food Properties (ICFP2014)

More information: <http://www.ieomrs.com/icfp/cfp.html>

Kuala Lumpur, Malaysia

NEW! 31 January 2014

PHD opportunities at Durham University

More information: www.dur.ac.uk/soft.matter/cdt/

Durham University, Durham, UK

February 2014

NEW! 4-6 February 2014

Oilseed Congress Europe/MENA 2014

More information: www.cvent.com, www.soyatech.com

Hotel Arts Barcelona, Barcelona, Spain

5-7 February 2014

ITEC – International Teacher Education Conference

More Information: <http://www.ite-c.net/>

Dubai, United Arab Emirates

NEW! 11-14 February 2014

Food Law Winter school

More information: https://www.iseki-food.net/ifa_event/4146

University of Wageningen, Wageningen, Netherlands

NEW! 12-15 February 2014

Biofach 2014, World Organic Trade Fair

More information: www.biofach.de

Nurnberg Messe, Nurnberg, Germany

March 2014

NEW! 12-13 March 2014

11th Annual Controlled Release Conference

More information: <http://www.smi-online.co.uk/pharmaceuticals/uk/conference/>

Holiday Inn Regents Park, London, UK

NEW! 13-16 March 2014

Turkish Flour Industrialists' Federation, Celebration of 10th Foundation Anniversary and International Congress and Exhibition

More information: <http://www.tusaf.org/EN/ana-sayfa/2-0/20131119.html>

Titanic Deluxe Belek, Antalya, Turkey

NEW! 27-30 March 2014

EDT-Foodservice Suppliers Expo

More information: <http://www.cnredtexpo.com/anasayfa.aspx>

CNR EXPO, Istanbul, Turkey

30 March-2 April 2014

The Food Structure and Functionality Forum (FSFF)

More information: <http://www.foodstructuresymposium.com/index.html>

Grand Krasnapolsky, Amsterdam, Netherlands

NEW! 31 March-2 April 2014

RME 2014

More information: <http://www.bastiaanse-communication.com/rme2014/>

NH Conference Centre Leeuwenhorst, Noordwijkerhout, Netherlands

NEW! 31 March-2 April 2014

XVIII Seminario Latinoamericano y V Congreso Nacional de Ciencia y Tecnología de Alimentos

More information: conferencias.ucr.ac.cr/index.php/cita/2013

Centro de convenciones del Hotel Wyndham Herradura, Costa Rica

April 2014

NEW! 13-17 April 2014

11th Trends in Brewing

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

Technology Campus KAHO Sint-Lieven, Ghent, Belgium

NEW! 25 April 2014

International Conference on Science and Technique based on Applied and Fundamental Research (ICoSTAF) 2014

Faculty of Engineering, Szeged, Hungary

May 2014

NEW! 1-2 May 2014

International Conference on New Trends in Transport Phenomena

More information: <http://nttpconference.com/>

University of Ottawa, Canada

NEW! 5-7 May 2014

AOAC Symposium on Chemical & Microbiological Challenges in Food Safety

More information: <http://www.aoaceurope-istanbul2014.org/>

Harbiye Askeri Museum, Istanbul, Turkey

19-23 May 2014

118th IAOM, International Association of Operative Millers, Annual Conference & Expo

More information: <http://www.iaom.info>

Omaha Hilton Hotel and Qwest Center, Omaha, USA

NEW! 20-23 May 2014

Food MR2014: XII International Conference on the Applications of Magnetic Resonance in Food Science: Defining Food by Magnetic Resonance

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

University of Bologna, Cesena, Italy

A blue banner for the 3rd International ISEKI Food Conference. On the left is a 3x3 grid of food images. To the right, the text reads: "3rd International ISEKI Food Conference", "ISEKI Food 2014", "Athens, May 21-23, 2014", and "Bridging Training and Research for Industry and the Wider Community". At the bottom, it says "Food Science and Technology Excellence for a Sustainable Bioeconomy".

3rd International ISEKI Food Conference

ISEKI Food 2014

Athens, May 21-23, 2014

Bridging Training and Research for Industry and the Wider Community

Food Science and Technology Excellence
for a Sustainable Bioeconomy

21-23 May 2014

3rd ISEKI Food Conference: " Food Science and Technology Excellence for a Sustainable Bioeconomy"

More information: <http://www.isekiconferences.com/athens2014/>

Hotel President, Athens, Greece

25-27 May 2014

8th International Conference on Water in Food

More information: <http://www.eurofoodwater.eu/efw2014/>

Politehnica University of Timisoara, Romania

NEW! 26-29 May 2014

Novel Approaches in Food Industry

More information: <http://www.nafi2014.com/>

Pine Bay Holiday Resort-Kuşadası, Turkey

June 2014

NEW! 5-7 June 2014

Agriculture for Life, Life for Agriculture

More information: https://www.iseki-food.net/ifa_event/4125

University of Agronomic Sciences and Veterinary Medicine of Bucharest

21-24 June 2014

Institute of Food Technologists Annual Meeting and Food Expo

More information: www.ift.org

New Orleans, USA

NEW! 24-26 June 2014

International Scientific Conference on Probiotics and Prebiotics

More information: <http://www.probiotic-conference.net/>

Budapest, Hungary

NEW! 25-27 June 2014

INTE 2014 Conference

More information: <http://www.int-e.net/index.php?id=home>

Hotel Novotel Paris Bercy, Paris, France

29 June – 2 July 2014

3rd International Conference on Food Oral Processing:

Physics, Physiology and Psychology of Eating

More information: <http://www.vlaggraduateschool.nl/fop2014/>

Hof van Wageningen, Wageningen, Netherlands

July 2014

NEW! 04-25 July 2014

INTE 2014 Conference

More information: <http://www.hs-osnabrueck.de/summer-lab.html>

Hochschule Osnabrueck, Osnabrueck, Germany

NEW! 14-16 July 2014**AMORPH 2014 -- The Felix Franks Symposium - A Celebration**

More information: https://www.iseki-food.net/ifa_event/4109

Girton College, Cambridge, UK

August 2014**NEW! 11-12 August 2014****International Conference on Heat Transfer and Fluid Flow**

More information: <http://htffconference.com/>

Prague, Czech Republic

17-21 August 2014**IUFOST-17th World Congress of Food Science & Technology**

More information: <http://iufost2014.org/>

Palais des congrès de Montréal, Canada

September 2014**NEW! 02-05 September 2014****Amiga: 1st Summer School on Environmental Risk Assessment (ERA) of GM crops**

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

Teagasc Crops Research, Oak Park, Ireland

NEW! 07-09 September 2014**7th International Whey Conference 2014**

More information: <http://www.iwc2014.com/>

Beurs-World Trade Center, Rotterdam, Netherlands

7-10 September 2014**EuroSense2014: 6th European Conference on Sensory and Consumer Research**

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

Bella Center, Copenhagen, Denmark

NEW! 14-17 September 2014**12th Euro Fed Lipid Congress "Oils, Fats and Lipids: From Lipidomics to Industrial Innovation"**

More information: <http://www.eurofedlipid.org/meetings/montpellier2014/index.php>

Le Corum Conference Center, Montpellier, France

October 2014**NEW! 15-17 October 2014****1st congress on food structure design**

More information: <http://www.skyros-congressos.pt/foodstructure/>

Porto, Portugal

NEW! 21-25 October 2014**8th International Congress of Food Technologists, Biotechnologists and Nutritionists**More information: <http://conference2014.pbn.hr/>

Feliksa Peršića 5, Opatija, Croatia

19-22 October 2014**XX Brazilian Congress on Chemical Engineering (COBEQ)**More information: <http://www.cobeq2014.com.br/>

Convention Center, Florianopolis (SC) Brazil

NEW! 28-31 October 2014**Cibus TEC**More information: <http://www.cibustec.it/en/home/>

Parma Exhibition Center, Parma, Italy

November 2014**5-7 November 2014****The 2nd International Congress on Food Technology**More information: <http://www.intfoodtechno2014.org/>

Kuşadası, Turkey

February 2015**22-25 February 2015****3rd ICC Latin American Cereal and Grain Conference and ICC Jubilee Conference
- 60 Years of ICC"**More information: www.icc.or.at

Florianopolis, Brazil

March 2015**24-27 March 2015****Anuga FoodTec**More information: <http://www.anugafoodtec.com/en/aft/home/index.php>

Koelnmesse, Cologne, Germany

June 2015**1-3 June 2015****6th International Dietary Fibre Conference 2015, DF 2015**More information: www.icc.or.at

Paris, France

14-18 June 2015

ICEF12

More Information: <http://www.icef12.com/>

Quebec, Canada

July 2015

11-14 July 2015

Institute of Food Technologists Annual Meeting and Food Expo

More information: www.ift.org

Chicago, USA

September 2015

26 September -1 October 2015

EPIC 5

More Information: <http://www.ecce2015.eu/>

France

October 2015

18-21 October 2015

100th AACC International Annual Meeting

More information:

Minneapolis, USA

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