

newsletter



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



EDITORIAL

by Paola Pittia (ISEKI_Food 4 project coordinator)

Dear ISEKI_Food newsletter readers,

2013 has seen a main chapter in the EU research and education programmes close, and in this new year many of us have already started to explore the new EU project frameworks including Horizon 2020 and Erasmus+.

In the research field, the EU is paying main attention to ensuring food security, safety and quality by limiting the impact of food production on the environment within a bioeconomy framework. On the other side, the Erasmus+ programme will support the European modernisation and internationalisation agenda in higher education, taking into account in particular the quality of student and staff mobility. In the “just started” Erasmus+ programme, many changes have been made in respect to the previous one, with calls for proposals under three different key actions (1, 2 and 3), with specific objectives and potential activities (e.g. Key action 2: Strategic Partnership, Knowledge Alliances, Sector-skill Alliance). The main aspect characterizing the new Erasmus+ programme that is and will have a main impact for the ISEKI_Food network is the absence of calls for the so-called “thematic networks” where our ISEKI_Food 4 project has previously found its financial support. The projects that are currently open (the call for Strategic Partnership, until 30th April) and will be available are dedicated to more targeted and focused activities, with the inclusion of “active” partners (what a problem the silent partners are in the networks.) and open to representatives of several stakeholders (research, higher education, industry, associations) to favor the achievement of specific objectives more efficiently. The project consortiums, moreover, due to both the different approach and the funding available, cannot be as large as we are now, while some actions are open also to non-EU countries.

On this basis it appears evident that, at least until now, it will be not possible to support a network like ours that has been funded since 2002 with the first ISEKI project. However, my main aim as current coordinator of the ongoing ISEKI_Food 4 project, and also that of the ISEKI-Food Association, is to make any effort to keep alive and active as well as to enlarge more and more, the ISEKI_Food network. The ISEKI-Food Association, in this perspective, is and has to become, then, more and more a reference for all the current partners for future activities, projects and collaborations. Meanwhile we are already committed for the 4th ISEKI_Food Conference in Vienna in 2016!

Soon we will open a new membership campaign (open for both individuals and institutions) for all those who are not members yet all are invited to join us!

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

NEWS FROM ISEKI_FOOD PROJECTS



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

3rd ISEKI_FOOD CONFERENCE, 21-23 MAY 2014, ATHENS/GREECE: COMING SOON!

by Paola Pittia and Rui Costa

The 3rd ISEKI_Food conference is approaching and, based on the preliminary data available, it will be a wide-reaching international event with the attendance of more than 250 participants from EU and non-EU countries. We received more than 300 abstracts that underwent a review process with the contribution of the Scientific Committee of the conference.

Based on the quality of the abstracts we have selected the oral presentations for both the pre-conference ISEKI_Food workshops and conference. The final (regularly updated) programme of all the events is now available on the conference website

(<http://www.isekiconferences.com/athens2014/programme/final>,
<http://www.isekiconferences.com/athens2014/workshops/programme>

The conference will be complemented besides the two ISEKI_Food workshops by two additional workshops organized either in collaboration or endorsed by with the ISEKI_Food Association and the ISEKI_Food 4 project. The first, entitled "**Product development - Case studies related to innovative lipid foods**", will be held on 20th May and organized by the Greek Forum for the Science and Technology of Lipids while the second workshop, "*Supporting dialogue for successful food innovations*", is organized in collaboration with the Connect4action project and will be held on 21st May (see more details of both workshops in the specific news).

SUPPORT by the POSTER IN MY POCKET APP!

We can offer to the presenters also the option to **share their research with conference attendees & the rest of the world** via the new **Poster in my Pocket app!** This app is available FREE from the iTunes App store and Google Play Android store.

All poster presenters and speakers are welcome create an account at www.posterinmypocket.com via the Register/Login tab and to **upload a PDF of their poster/presentation/abstract prior to the conference** to the new Poster in my Pocket app.

This allows attendees to download the pdf and to read on their smart phone. Presenters will also have the option of whether they wish to be contacted via the app. This could lead to new collaborations and future discoveries.

For more information visit <http://www.isekiconferences.com/athens2014/poster-in-my-pocket>, www.posterinmypocket.com and/or have a look at <http://www.youtube.com/watch?v=afoRMnJep18>.

We would like to thank in advance all the invited speakers (**see Table 1**) who have agreed to contribute with oral presentations that will maintain the high scientific level of our conference.

An additional thanks is also due to all the sponsors and endorsers that allow us to enhance the dissemination of this event and its impact in the wide and international Food Science & Technology community.

3RD ISEKI_FOOD CONFERENCE: PRE-CONFERENCE ISEKI_FOOD 4 WORKSHOPS (21ST MAY)

- 1. State of Research in the Field of Food Science and Technology: presentation of PhD student research activities (9:00-12:30).** This workshop will include presentations on main research issues and the oral contributions of PhD students that agreed to present the results of their current studies in an international context.
Invited speaker: Prof. Luciano Piergiovanni (*University of Milan, IT*)
Packaging sustainability and innovation: Bio-Based Materials for functional packaging
- 2. Industry meets Academia and PhD programmes (13:30-16:30).** This workshop will include presentations given by both industry representatives along with those given by PhD students whose research projects are highly industry oriented. The oral presentations of the PhD students have been selected from the abstracts submitted. A Round Table will complement the workshop and favour the discussion among stakeholders of the food supply chain.
Invited speaker: Chelo Gonzales (*Universitat Politecnica de Valencia, ES*)
The ISEKI_Food network approach in the PhD studies in FS&T

The full programme of the workshops is available at:

<http://www.isekiconferences.com/athens2014/workshops/isekifood-workshops>

3rd ISEKI_Food Conference: pre-conference Workshop Product development - Case studies related to innovative lipid foods Organised in collaboration with the Greek Lipid Forum (20 May, 9:00-12:30)

The development of new products will be discussed, taking into consideration the use of new technologies and ingredients. Several case studies related to lipid foods will be presented, and aspects related to quality and shelf life prediction will be discussed. Particular attention will be given to olive oil products and functional ingredients. The Oil

Industry is one of the most important sectors of Greek industry, and in particular, olive oil is a highly nutritious product that needs wider international recognition and promotion.

The Greek Forum for the Science and Technology of Lipids (Greek Lipid Forum <http://www.greeklipidforum.gr>), was founded in December 2003 and is a member of the European Federation for the Science and Technology of Lipids (Euro Fed Lipid). The aim is to bring together all Greek scientists and technologists working in the field of lipids and provide a fertile platform for dialogue and exchange of views on promoting the science and technology of lipids. The communication and cooperation of all stakeholders will highlight research results and contribute to the development of the industry. The collaboration with the European Federation for the Science and Technology of Lipids will contribute to information on developments in Europe and highlight the achievements of Greek scientists in the European area.

The preliminary programme is available at:

<http://www.isekiconferences.com/athens2014/workshops/greek-lipid-forum>

For more information, please contact Vasso Oreopoulou (vasor@chemeng.ntua.gr)

3rd ISEKI_Food Conference: pre-conference Workshop

"Supporting dialogue for successful food innovations"

Organised in collaboration with the Connect4action project

(21 May, 9:00-12:30)

This workshop will serve as a forum to discuss communication issues during the food innovation process. This includes consumer needs and preferences, innovative ideas in a multi-disciplinary environment, and promoting novel food technologies for the commercial success of new food products. As part of the EU-funded project Connect4Action, a toolbox intended for actors involved in the food innovation process has been developed (www.connect4action.eu/toolbox). During the workshop, these tools and the training programmes will be presented and feedback will be gathered from participants, by means of break-out sessions and round table discussions. This workshop is targeted at food technologists and consumer scientists with experience in food technology innovation, both from a technology and consumer research point of view. The idea is to help improve communication along the entire food chain during any product or technological innovation.

For registration to this workshop, please email [katerina\(dot\)palascha\(at\)eufic\(dot\)org](mailto:katerina(dot)palascha(at)eufic(dot)org).

Travel expenses and accommodation can be covered.

Programme:

WEDNESDAY, 21 May 2014

OPENING CEREMONY & WELCOME

Veerle Lammens, DG Research & Innovation:

"Perspectives of the knowledge based bioeconomy"

Petros Taoukis, NTUA:

"Challenges for sustainable innovation in Food Science and Engineering"

THURSDAY, 22 May 2014

SESSION 1: RE-THINKING EDUCATION: ENHANCING FOOD SCIENCE & TECHNOLOGY COMPETENCES FOR BIOECONOMY 2020

Title to be confirmed

Silvia Travella, ETP Plant for the Future

The end of a classroom lecture - Time to celebrate?

Paul Singh (University of California)

Training and educational needs of the teaching and learning practitioner in Food Studies

Jesus Frias (Dublin Institute of Technology)

SESSION 2-I: KNOWLEDGE AND INNOVATION IN RESEARCH TOWARDS A BIOECONOMY PERSPECTIVE

The impact of food science and technology innovations on bioeconomy developments and perspectives-Invited lecture

Dietrich Knorr, EFFoST

FRIDAY, 23 May 2014

SESSION 3: FOOD INDUSTRY FOR A SUSTAINABLE PLANET FOOD SUPPLY

Integrated and sustainable industrial development

Karl Schebesta (UNIDO)

Food Use for Social Innovation by Optimizing Waste Prevention Strategies

Dora Paschali

Innovation in food SME's: new trends and consumer behavior

Daniele Rossi (ETP Food for Life)

Round Table: FOOD INDUSTRY FOR A SUSTAINABLE PLANET FOOD SUPPLY

Moderator: Pedro Queiroz

Invited participants

- Herbert AICHINGER (Adviser, Directorate A - Green Economy, DG Environment, EC)
- Daniele Rossi (ETP Food for Life)
- Christos Apostolopoulos (FrieslandCampina Hellas A.E.B.E.)
- Marco Dalla Rosa (UNIBO)
- Marcus Volkert (GNT)
- Giannis Barous (ELAIS-UNILEVER)



3RD CORE GROUP MEETING, BARCELONA, SPAIN

By Lynn McIntyre, Harper Adams University, UK

The third core group meeting of the ISEKI_Food 4 project was held from the 5th – 7th February at the Veterinary Faculty of the Universitat Autònoma de Barcelona in Spain, with 29 partners from 14 countries in attendance.

The project meeting kicked off with a presentation by Prof. Artur Xavier Roig, Head of the Department of Animal and Food Science, who gave an overview of Food Science and Technology education and research activities at UAB. This was followed by a review of project activities and financial aspects by coordinator Paola Pittia, and an update on project progress by the Quality Assurance work package. The remainder of the day was spent updating the core group members on the progress of work packages 2 – 7, including an update on the organisation of the imminent ISEKI_Food 2014 conference being held in Athens in May.

The next day and a half was spent working in our individual work package groups to review achievements to date and to plan remaining activities. I don't know about you but I always find that having everyone in the same place at the same time always makes for a more productive day, and as a consequence there never seems to be enough time! We were also given an opportunity to stretch our legs with a guided tour of the UAB pilot plants and held a brainstorming workshop on "life after ISEKI_Food 4" (see also Paola's editorial section).

Many thanks are due as always to our host Victoria Ferragut and her colleagues for hosting the meeting, for taking such good care of us and for introducing us to the delights of Catalan cuisine (the tapas were amazing!). Thanks also to Paola and her secretariat for coordinating the meeting. Don't forget that all the presentations made at this meeting are now available for project partners to view in the meetings section of the project website (https://www.iseki-food4.eu/members/meetings/cgm_barcelona_2014). See you soon in Athens!

ISEKI_FOOD 4 WORKSHOP

by Rafal Wolosiak, Faculty of Food Sciences, Warsaw University of Life Sciences)



On 7th February 2014 a very successful workshop on "New risks in food processing" was organized by the Faculty of Food Sciences, Warsaw University of Life Sciences - SGGW. The workshop was open to PhD students, 2nd degree students, researchers and academic teachers, and attracted up to 75 participants throughout the day. After the opening address and ISEKI_Food 4 presentation, there was a series of industry professional talks from the perspectives of an auditor in primary production and transport (Agnieszka Podlowska, Lloyd's Register), corporate management staff (Andrzej Pawelczak, Director for Public Relations, and Emilia Mielezko, Quality Management Coordinator, Animex Ltd.) and a senior manager responsible for quality systems implementation and functioning (Aleksandra Antoniuk,

Quality Director, Chaber S.A.). The industrialists were very generous in the sharing of their professional experiences. This opening session was especially interesting to academia and provided an excellent base for the major part of the workshop which was dedicated to the scientific work of SGGW final year PhD students. Ten PhD students effectively presented their research and engaged the audience in what proved to be a very valuable discussion on the theme of new risks in food processing.

NEW SKILLS FOR NEW JOBS: WP3 IS ALMOST CLOSED!

by Katherine Flynn

WP3 core group member with the input of the WP3 Core Group: coordinator Marco Dalla Rosa (University of Bologna, Italy), co-coordinator Peter Ho (University of Leeds, UK), and member Margarida Viera (University of Algarve, Portugal).

As WP3 draws to a close, the four Core Group members are amazed at the amount of data we have collected. Thanks to all of the ISEKI partners for contributing to our questionnaires, surveys, forums and workshops. We are truly finding out what ISEKI members and their colleagues think about the new skills needed for future jobs in the food sector.

We started WP3 by *mapping skills and then collecting skills data* from currently employed food scientists and technologists and FS&T students. Over 400 questionnaires told us about the most important technical and soft skills in the food sector. Initial results were already presented at an international congress and in a webinar in 2013 and they will be further detailed at the ISEKI_Food Conference in May 2014 in Athens and in a peer-reviewed publication to follow.

Finding ways to *put soft skills into food science curricula* was another WP3 task. We now know what university faculties think are best practices for soft skills training; some ISEKI partners had brainstorming workshops with faculty at their institutions, some completed a survey, and some posted examples of initiatives, courses and actions carried out in their institutions in our on-line forum.

We put a particular emphasis on one soft skill, *Teamwork*, and know from an ISEKI-based survey which partners are doing team working activities and at what educational levels in their curricula and/or extra-curricular activities. Our on-line forum has many examples of specific team working activities including links to documents and websites already used by our partners.

Developing strategies to *implement these new skills in FS&T courses* was a later WP3 goal. It started with an on-line panel discussion in which four (4) soft skills were identified from the close to 30 posts made by ISEKI partners. Each of these was the subject of a workshop at the 2nd General Assembly in Kaunas in May 2013. Here, ISEKI partners provided examples in curricula and courses currently in use at their institutions as well as brainstormed on innovative approaches. A member discussion followed to explore ways to incorporate these new skills in Joint Food Studies Programmes.

Now our final task: to gather all of this fascinating data into one easily accessible “*Toolbox*”. This is no small task as the amount of data is impressive. However, our ISEKI partners will soon have access to these data and, at the close of the project, the Toolbox will be made

available to teachers, managers and coordinators involved in Food studies courses and course design at universities throughout the EU.

NEWS FROM ISEKI_FOOD 4 PARTNERS

ERASMUS LLP PROGRAMME AT THE POZNAN UNIVERSITY OF LIFE SCIENCES: SIX YEARS' EXPERIENCE

by Tomasz Jankowski

The Erasmus Plus Programme started on 1 January 2014 and replaced the previous funding programmes run by the European Commission in the area of education, training, youth and sport, including the Lifelong Learning Programme and it will continue until 2020. **The Poznan University of Life Sciences (PULS)** has been participating in the Erasmus mobility programme, which involves over 50 European Universities in partnerships and projects, since 2007. During that time the number of foreign students coming to PULS has significantly increased. While in 2008 only 12 students participated in exchange programmes in our University, in 2013 this number was as high as 63. This undoubtedly resulted from the increasing number of modules and courses offered in the English language. Our courses are divided into eight groups listed under the following acronyms: **ANIMAL, ECONOMICS, FOOD, WOODTECH, ECO, FOREST, AGRO** and **HORT**. Recruitment for a specific module is based on learning achievements, language skills, compatibility of placement subject with the field of study and a detailed application questionnaire.

Among the courses offered, **FOOD**, run by **Faculty of Food Science and Nutrition**, has been chosen most frequently and **ECONOMICS** has been second. **FOOD** courses involve four modules offered in the winter and spring semesters. During the winter semester students can participate in **FOOD 1** (Food Technology 1) consisting of the following courses: Computerized control systems in food technology, Bioprocess engineering, and Bioprocess technology, and in **FOOD 2** (Food Chemistry) consisting of: Food toxicology, Food chemistry, and Immunochemical methods in research and food analysis. In the spring semester module **FOOD 3** (Food characteristics) features Chromatography and hyphenated techniques in food analysis, Sensory science in flavour measurements, Flavour chemistry and biochemistry, and Molecular biology with essential genetics, and module **FOOD 4**, Cereal science and technology, Fermentation technologies, and Starch technology. **Students must choose a complete module, rather than individual courses. A module runs if there are 5 students (minimum) who choose the same module.** Students obtain the ECTS credits after successfully completing placement in accordance with the curriculum.

In the last year, the **FOOD** module courses were taken by students from Germany (Justus Liebig Universität Giessen), Romania (University of Agricultural Sciences and Veterinary Medicine of Cluj-Napoca), Spain (Universidad de Almeria), Portugal (Universidade de Aveiro, Instituto Politecnico de Coimbra, Instituto Politecnico de Castelo Branco, and Universidade de Porto), France (FESIA Angers), Hungary (University of Debrecen), and Turkey (Inönü University, Pamukkale University, Ege University, Mustafa Kemal University, and Celal Bayar Üniversitesi).

Our Erasmus students can join a group of foreigners studying at one of the other Poznan universities and take part in a **Polish language course**, which is organized by teachers not formally affiliated with our University. This course has an elementary and intermediate level, so every student can fit it to her/his own level. If you choose a course in the Polish language, you can get extra ECTS credits (2 or 4 points depending on the level and the number of lessons per week).

After Warsaw and Cracow, Poznan is the third centre in Poland as regards the number of students. Today, Poznan is home to 26 institutions of higher education (including 8 state universities) and 54 research and development institutions. Poznan is the fifth city in Poland regarding the number of inhabitants. Presently its area is 261.3 square kilometres and its population is over 600,000. The city is approximately half way between Berlin and Warsaw – on the international route 5 and has good intercity train and bus connections with both cities. Additionally, the Poznan airport has flight connections with most major cities in Europe.

PULS employs over 800 academic staff, including 185 professors. It is a state institution of higher education financed mainly from the state budget. Presently, approximately 12,000 students (including extramural and postgraduate ones) study annually at eight faculties and the University expands its research and technical facilities in strict cooperation with the sectors of agriculture, forestry and food production. In our activities, both theory and practice are considered to be equally important. Therefore, beside lecture halls, classrooms and laboratories, 12 experimental stations covering the area of 15 thousands hectares of arable land and forests, play a significant role in our research and teaching.

For many European students, the Erasmus Programme is their first time living and studying abroad. Hence, apart from studying, it has also become a cultural phenomenon and is very popular among young Europeans.

For more information: <http://www.up.poznan.pl/erasmus/?q=en/news>





**1st CONGRESS ON FOOD STRUCTURE
DESIGN - Innovation in Food Structure
Properties-Relationships
15-17 October 2014, Porto-Portugal**

by Cristina Silva

The goal of the 1st Congress on Food Structure Design is to strengthen at academic and industrial levels the scientific understanding of product design and engineering and to stimulate and accelerate the development of innovative, complex and highly structured products and suitable production processes.

The main topic of the 1st edition of the Congress is therefore the design of health-supporting food functions with the aim of developing food structure/health benefits relationships in complex real multiphase structured foods with optimal sensory quality. Knowledge aimed at underpinning the understanding of the role of biomolecules in food structuring and their impact on health and quality will be also included.

The Congress will be developed on three directions of "Food structure design":

- I. *Engineering of structures for tailored delivery of health-related functionalities*
- II. *Process and product engineering for food properties generation/preservation/delivery*
- III. *Sharing knowledge and technologies between academia and industry for healthy foods design*

The 1st Congress on Food Structure Design organization has achieved the important goal of offering the possibility on a special issue of Journal of Food Engineering. Authors of selected abstracts will receive an invitation in due time.

You are cordially invited to participate in the 1st Congress on Food Structure Design - Innovation in Food Structure-Properties Relationships! We are looking forward to welcoming you in Porto!

www.skyros-congressos.pt/foodstructure/

IMPORTANT DATES:

<i>Abstract submission deadline</i>	May 19 th 2014
<i>Notification of Abstract Acceptance</i>	July 1 st 2014
<i>Early Registration Deadline</i>	August 18 th 2014

Endorsed by:



USP AND UGPN: A SUCCESSFUL PARTNERSHIP

by Paulo Sobral

The University Global Partnership Network (UGPN) has created a foundation for international collaboration enabling academics and students from some of the world's top universities to work together on issues of global importance. The University of São Paulo (USP), North Carolina State University, and the University of Surrey are the founding partners of the UGPN. The mission of the UGPN is to develop sustainable world-class research, education and knowledge transfer through an active international network of selected Universities collaborating in research, learning and teaching to benefit global society. The UGPN focuses on two priority areas: (a) promoting global graduate student experience and employability and (b) promoting research with global impact.

The UGPN Fund is designed to support high quality research collaboration across the partner universities, provided by North Carolina State University, University of São Paulo, and the University of Surrey.

The Partners



North Carolina State University

[North Carolina State University](#) is a comprehensive research university dedicated to excellence in teaching, the creation and application of knowledge, and engagement with public and private partners.



The University of São Paulo

[The University of São Paulo \(USP\)](#) is the largest institution dedicated to higher education and research in Brazil.



University of Surrey

The [University of Surrey](#) is one of the UK's leading professional, scientific and technological universities with a world class research profile and a reputation for excellence in teaching and research.

In 2013 18 proposals were received by USP covering a wide range of disciplines, including Engineering, Veterinary Medicine, Education, Health, Social Sciences, Natural Resources and Textiles and 8 of them were successful bids, one from "Faculdade de Zootecnia e Engenharia de Alimentos" – Pirassununga Campus.

Now, the third Call for Proposals to the UGPN Research Collaboration Fund is ongoing. The fund will support up to eight (8) projects based upon scientific and scholarly merit of proposals and the availability of resources.

These awards are designed to go beyond pump-priming and early contact partner outreach; they will support substantive engagement that leads to high quality outputs, such as international research training for graduate students or early career faculty, publication of joint papers from collaborative research, or joint research bids. Proposals should be jointly submitted by faculty from at least two of the UGPN partner institutions. The deadline is May 2, 2014.

II INTERNATIONAL CONGRESS “FOOD TECHNOLOGY, QUALITY AND SAFETY” AND XVI INTERNATIONAL SYMPOSIUM “FEED TECHNOLOGY”



II International Congress
Food Technology, Quality and Safety

XVI International Symposium
Feed Technology

Food and Feed Research & *Facing the New Challenges*



by Victor Nodovic

II International Congress “Food technology, quality and safety” and XVI International Symposium “Feed technology”, organized by Institute of Food Technology in Novi Sad (**FINS**) will accentuate the novel technologies and traditional products for competitive and safe food products for European and global market. The Congress will take place in Hotel PARK, Novi Sad, Serbia, from 28th to 30th October 2014.

The Congress topics are:

1. Food and feed technology, processing and engineering
2. Emerging techniques in food and feed analysis
3. Functional food and feed, nutrition and health
4. Quality and safety of raw materials, ingredients and additives
5. Organic food, food with appellation of origin and traditional food
6. Packaging and shelf life
7. Sensory and consumer science
8. Biotechnology and novel bioproducts
9. Food waste valorization
10. Innovation, education and knowledge transfer

Research contribution (short lectures, posters and full papers) related to the main topics of the Congress are welcome.

Please submit your abstracts online by 1st May 2014:

<http://foodtech2014.uns.ac.rs/en/congress/abstract-submission.html>

We kindly invite you to support this significant event by becoming one of its sponsors. It is a great opportunity for you to demonstrate the important partnership between science and industry.

For more information, please visit: <http://foodtech2014.uns.ac.rs/>

We look forward to seeing you in Novi Sad, Serbia in October 2014

THERMAL PROCESSING CONFERENCE

<http://www.campdenbri.co.uk/thermal-processing-conference.php>

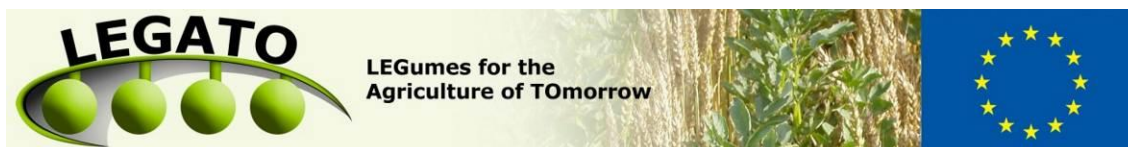
by Cristina Silva



This is an international conference with presentations from food industry experts from France, Norway, South Africa and the US. Speakers from familiar names including Heinz, Holmach, and Institute for Thermal Processing Specialists, as well as Campden BRI, will look at the quality, safety and regulatory issues of producing commercial heat preserved foods.

Campden BRI, Chipping Campden, UK 12-13 June 2014

NEWS FROM OTHER PROJECTS



<http://www.legato-fp7.eu/>

THE FP7 EUROPEAN PROJECT LEGATO (LEGumes for the Agriculture of TOMorrow) was launched in March and is aimed at improving the competitiveness of legumes in European agriculture. Grain legumes represent less than 2% of cultivated arable land in Europe, in contrast to >10% in China and the Americas. Despite this, legumes offer major environmental advantages due to their ability to fix atmospheric nitrogen. Thus legumes offer major economies of synthetic nitrogen fertilizer, the incumbent energy cost and greenhouse gas production. Used in a cropping rotation, they supply nitrogen fertilizer to the following crop, increase biodiversity, and can reduce pest and disease transmission. Finally they are an important source of protein for food and feed that can increase Europe's protein autonomy. Animal feed composition is currently dependent on imported soybeans, a commodity showing a steady increase in world market prices.

The LEGATO project brings together 17 research institutions and 10 companies or professional associations from 12 European states to focus on breeding and management methods for the principal grain legumes or pulses grown in Europe, the pea and faba bean. Among the actions proposed will be the use of advanced breeding methods taking

advantage of recent genomics data, exploitation of genetic resource collections, techniques of high-throughput phenotyping including non-destructive root imaging, legume-based cropping systems including intercropping, and exploration of new food products incorporating legume flours.

Further information:

Richard Thompson: richard.thompson@dijon.inra.fr

Caroline Sautot: caroline.sautot@paris.inra.fr

Carla Brites: carla.brites@iniav.pt

MYNEWGUT - KICK-OFF MEETING - VALENCIA, SPAIN, 19-20 FEBRUARY 2014

www.icc.or.at/projects/mynewgut

The new FP7 project MyNewGut "Microbiome Influence on Energy balance and Brain Development-Function Put into Action to Tackle Diet-related Diseases and Behavior" (2013 - 2018) held its Kick-Off meeting in Valencia, Spain, 19-20 February 2014. ISEKI partner [ICC – International Association for Cereal Science and Technology](http://www.icc.or.at), represented there by Roland Poms, is task leader in WP11 and will be involved in the organisation of targeted public health workshops and will furthermore disseminate the project results (WP12).

Emerging evidence indicates that the gut microbiome contributes to our ability to extract energy from the diet and influences development and function of the immune, endocrine and nervous systems, which regulate energy balance and behaviour. This has led to hypothesize that developing microbiome-based dietary interventions can be cost-effective measures to prevent diet-related and behavioural disorders. Consequently, MyNewGut will contribute to developing new approaches to prevent diet-related diseases (metabolic syndrome and obesity) and behavioural disorders through lifestyle changes, intake of pro- and prebiotics and semi-personalised and innovative food products. This will ultimately contribute to increasing the competitiveness of the European food industry and provide consumers with reliable claims on foods. For more details please visit www.icc.or.at/projects/mynewgut.

NEWS FROM IFA (ISEKI-FOOD ASSOCIATION)



The **IA (ISEKI-FOOD ACADEMY)** is an internal body of IFA (ISEKI-Food Association) created to recognize outstanding achievements of scientific and technical expertise.

Since 2011 actual members are: **Elisabeth Dumoulin**, Agroparistech, France; **Helmut Glattes**, Austria; **Klaus Guthy**, Germany; **Harris Lazarides**, Aristotle University of Thessaloniki, Greece; **Saverio Mannino**, University of Milan, Italy; **Augusto Medina**, SPI, Portugal; and **Cristina L.M. Silva**, Univ. Católica Portuguesa, Portugal.

→ New members will be announced next month at the 3rd International ISEKI_Food Conference in Athens, Greece, May 21-25, 2014.

A **leaflet** with all information is available at www.iseki-food.net/academy

INTERNATIONAL JOURNAL OF FOOD STUDIES

The **IJFS (International Journal of Food Studies)**, is the journal of the ISEKI_Food Association, an international peer-reviewed open-access journal featuring scientific articles on the world of Food in Education, Research and Industry. This journal is a forum to improve the dissemination of Food Science and Technology knowledge between Education, Research and Industry stakeholders.

The IJFS is already indexed by DOAJ, Google Scholar and EBSCO.



The impact factor is expected within the next two years.
The next issue (vol 3, issue 1) will be published on 18th April 2014.

Visit <http://www.iseki-food-ejournal.com> and make the IJFS a way to communicate your work to its important stakeholders!

See more at: <http://www.iseki-food-ejournal.com/ojs/index.php/e-journal/issue/current>

**SPRINGER:**

IFA MEMBERS GET 25% ON ALL SPRINGER BOOKS

IFA members get **25% discount** on **all Springer books**. For ordering as IFA member you have to login, goto <https://www.iseki-food.net/books> and follow the instructions.

The **ISEKI-Food Book Series** published by Springer is a collection where various aspects of food safety and environmental issues are introduced and reviewed by specialists in the field.

The books are intended for graduate students and senior level undergraduate students as well as for professionals and researchers interested in food safety and environmental issues applicable to food safety.

The ISEKI-Food Book Series is edited by Kristberg Kristbergsson, University of Iceland, and several new volumes will be published under Kristberg's editorial supervision in the near future.

To view a list of the books of the ISEKI-Food Book Series go to <http://www.springer.com/series/7288?detailsPage=titles>

TRAINING

IFA ORGANIZES TRAINING PROGRAMME FOR THE MINISTRY OF HEALTH OF THE REPUBLIC OF KAZAKHSTAN

IFA won a competition to organize a training programme for the Ministry of Health of the Republic of Kazakhstan.

The training will be carried out in Milan under the supervision of our responsible for the training programme Prof. Saverio Mannino. Seventeen specialists from the Ministry of Health will get a one week training In June 2014 on food additives for infant foods, related legislation, quality control and inspection procedures, selected analytical methods, sampling and methods validation.

ABOUT IFOOD 4 PARTNERS

EUROPEAN AND INTERNATIONAL INCOMINGS AT CIRI AGROALIMENTARE IN 2014

The **Interdepartmental Center for Industrial Research (CIRI)** in Agri-Food sector belonging to Università di Bologna is receiving numerous International and European PhD students and researchers during 2014.



In the Food Engineering and Technology area, under the supervision of Prof. Marco Dalla Rosa, Maria Aparecida Mauro, a professor from Sao Paulo State University has conducted her research during a 3 months stay at the CIRI in the context of the project “Osmotic dehydration of apple: effects of impregnation of sucrose, calcium, and ascorbic acid on the structure and metabolic profiles”. Her stay was highly successful and

has meant a starting point in a collaboration that is expected to be long and fruitful. Janna Cropotova, an Erasmus Mundus PhD student from the Institute of Horticulture and Food Industry of the Academy of Science in Moldova, is performing her research in the “Development of heat-stable fruit fillings” during a 10 month stay. Ester Betoret, a postdoctoral researcher from the UPV in Valencia, has been granted a Marie Curie Intra European Fellowship and has incorporated to the center in order to work during 24 months in the context of the FoodSPProcess project. She will study the structure-property-process relationships in real functional foods using innovative methods and technologies.

With its commitment to excellence in research, multidisciplinary and active collaboration in agri-food companies and with an excellent technical and human resources, the research center represents an opportunity for those who are interested in high quality and applied food research.

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CIRI Agroalimentare website: <http://www.agroalimentare.unibo.it/>

UPCOMING FOOD RELATED EVENTS

April 2014

6-11 April 2014

XXVI Conference Processing and Energy in Agriculture PTEP 2014

More Information: <http://www.ptep.org.rs/Sajt%20engleski/skupovien.html>

Hotel Djerdap, Kaladovo, Serbia

13-17 April 2014

11th Trends in Brewing

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

Technology Campus KAHO Sint-Lieven, Ghent, Belgium

NEW! 23-25 April 2014

University-Industry Interaction Conference

More information: <http://www.university-industry.com/>

CosmoCaixa, Barcelona, Spain

NEW! 24-25 April 2014

Bioactive Compounds in Cereal Grains and Food

More information: <https://bioactives2014.icc.or.at/>

BOKU Vienna, Vienna, Austria

25 April 2014

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

Faculty of Engineering, Szeged, Hungary

May 2014

1-2 May 2014

International Conference on New Trends in Transport Phenomena

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

University of Ottawa, Canada

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

NEW! 11-13 May 2014**Biofilms 6**

More information: <http://biofilms6.univie.ac.at/>
University of Vienna, Vienna, Austria

NEW! 11-15 May 2014**Sense Asia 2014**

More information: <http://www.senseasia.elsevier.com/>
Singapore EXPO Convention and Exhibition Centre, Singapore

NEW! 12-14 May 2014**International PlantLibra Conference**

More information: <http://plantlibra2014.icc.or.at/>
Schick Hotel Stephanie, Vienna, Austria

NEW! 14-16 May 2014**13th European Young Cereal Scientists and Technologists Workshop**

More information:
<http://www.aacnet.org/membership/sections/CerealsandEurope/Pages/EYCSTW.aspx>
Kardinal Döpfner Haus, Freising, Germany

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 May 2014**First International e-Conference on Engineering and Applied Sciences (e-EAS'2014)**

More information: <http://sciarena.com/Conferences/default.aspx>

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



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

26-29 May 2014

Novel Approaches in Food Industry

More information: <http://www.nafi2014.com/>
Pine Bay Holiday Resort-Kuşadası, Turkey

June 2014

NEW! 03-04 June 2014

Baking Technology: Recent Developments Conference

More information: <http://www.campdenbri.co.uk/bakery-technology-conference.php>
Campden BRI, Chipping Campden, United Kingdom

NEW! 04-05 June 2014

Polyphenols Workshop: Recovery, Valorization and Re-Utilization of Polyphenols

More information: <http://polyphenols-site.com>
SANA Lisboa Hotel, Lisbon, Portugal

NEW! 05-06 June 2014

ICC Whole Grain Symposium

More information: <http://www.icc.or.at>
Wuhan, China

NEW! 05-06 June 2014

8th World Congress on Polyphenols Applications

More information: <http://polyphenols-site.com>
SANA Lisboa Hotel, Lisbon, Portugal

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

NEW! 10 June 2014

IGC Grains Conference

More information: <http://www.igc.int/en/conference/confhome.aspx>

Tower Hotel, London, United Kingdom

NEW! 10-12 June 2014

Food Physics and Innovative Technologies

More information: <http://icfp.uni-plovdiv.net>

University of Plovdiv, Plovdiv, Bulgaria

NEW! 10-13 June 2014

EDEN 2014 Annual Conference

More information: http://www.eden-online.org/2014_zagreb.html

Hypo Centre, Zagreb, Croatia

NEW! 12-13 June 2014

Food Innovation ASIA 2014

More information: <http://www.foodtech.eng.su.ac.th/Reg2014/Home/Home.aspx>

BITEC, Bangkok, Thailand

NEW! 15-18 June 2014

4th International Conference on Algal Biomass, Biofuels and Bioproducts

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

Santa Fe Convention Center, Santa Fe, New Mexico, United States

NEW! 15-19 June 2014

Nanotech 2014 Conference

More information: <http://www.techconnectworld.com/Nanotech2014/>

Gaylord National Hotel and Convention Center, Fort Washington, United States

NEW! 16-20 June 2014

Food&health Entrepreneurship Program

More information: <http://www.uab.cat/fhep>

Autonomous University Barcelona, Barcelona, Spain

NEW! 18-19 June 2014**1st International Pleasure Conference**

More information: <http://www.pleasure-fp7.com/conference/>

Quai Louis Prunier, La Rochelle, France

21-24 June 2014**Institute of Food Technologists Annual Meeting and Food Expo**

More information: www.ift.org

New Orleans, USA

NEW! 23-27 June 2014**Sustainability Analysis in Food and Biobased Production Course**

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

Wageningen University, Wageningen, Netherlands

24-26 June 2014**International Scientific Conference on Probiotics and Prebiotics**

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

Budapest, Hungary

25-27 June 2014**INTE 2014 Conference**

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

Hotel Novotel Paris Bercy, Paris, France

NEW! 26-27 June 2014**2nd International Conference on Bioprocess and Engineering**

More information: <http://omicsgroup.com/bioprocess-conference-2014/index.php>

Palacio de Congresos de Valencia, Valencia, Spain

NEW! 26-27 June 2014**6th International Conference on Quality and Safety in the food production chain**

More information: <http://www.up.wroc.pl/>

Wroclaw University, Wroclaw, Poland

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

NEW! 30 June - 11 July 2014

Summerschool "Food the french Touch"

More information: http://www.iseki-food.net/ifa_event/4190

Paris, France

July 2014

04-25 July 2014

INTE 2014 Conference

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

Hochschule Osnabrueck, Osnabrueck, Germany

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

NEW! 21-23 July 2014

Food Technology 2014

More information: <http://foodtechnology2014.conferenceseries.net/>

Hampton Inn Tropicana, Las Vegas, United States

August 2014

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

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

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

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! 12-15 October 2014****1st IMEKOFOODS**

More information: <http://imekofoods.enea.it/>

Rome, Italy

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

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

Porto, Portugal

19-22 October 2014**XX Brazilian Congress on Chemical Engineering (COBEQ)**

More information: <http://www.cobeq2014.com.br/>

Convention Center, Florianopolis (SC) Brazil

21-25 October 2014**8th International Congress of Food Technologists, Biotechnologists and Nutritionists**

More information: <http://conference2014.pbn.hr/>

Feliksa Peršića 5, Opatija, Croatia

NEW! 22-23 October 2014**1st International Conference on Natural Food Hydrocolloids**

More information: <http://www.naturalhydrocolloids.ir/>

Darvishi Royal Hotel, Mashad, Iran

NEW! 28-30 October 2014**2nd International Congress "Food Technology, Quality and Safety"**

More information: <http://www.foodtech2014.uns.ac.rs/>

Hotel Park, Novi Sad, Serbia

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

NEW! 5-7 November 2014

Advances in Food Processing

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

Royal Palm Plaza Hotel Campinas, Sao Paolo, Brazil

NEW! 10-13 November 2014

International Symposium on Food Safety and Quality: Applications of Nuclear and Related Techniques

More information: <http://www-pub.iaea.org/iaea meetings/46092/Food-Safety-and-Quality>

Vienna International Center, Vienna, Austria

NEW! 24-26 November 2014

International Symposium on Food Safety and Quality: Applications of Nuclear and Related Techniques

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

Pingtung, Taiwan

December 2014

NEW! 02-04 December 2014

Hi Europe & Ni 2014, Health Ingredients Europe & Natural Ingredients 2014

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

Amsterdam RAI, Amsterdam, Netherlands

February 2015

NEW! 09-10 February 2015

Oilseed Congress Europe/Mena 2015

More information: www.oilseedcongress.com

Hotel Arts Barcelona, Barcelona, Spain

NEW! 17-18 February 2015

Bakery Innovation Europe Conference 2015

More information: www.fi-bakery.com

Bayerstrasse 41, Munich, Germany

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

NEW! 07-11 JuneNovember2014

FEMS 6th congress of european Microbiologists

More information: <http://fems-microbiology.kenes.com/>

MECC Maastrich, Maastrich, Netherlands

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

December 2015

NEW! 02-04 December 2015

Hi Europe & Ni 2015, Natural Ingredients 2015

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

Paris, France

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