

newsletter



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Facebook and Twitter?!!



EDITORIAL

by Paola Pittia (ISEKI_Food 4 project coordinator)

Dear ISEKI_Food newsletter readers,

We are back after the successful ISEKI_Food conference held in Athens, where over 270 participants from all over the world were in attendance. It was a very good experience where we could share science, research and education in an interdisciplinary framework, also with the involvement of the main stakeholders of the whole agro-food chain with speakers representative of two European Technological Platforms (Plants for the Future, Food for Life).

Very positive has been the feedback from the participants who recognized the distinctive identity of our conference where we have been able to exploit the philosophy of the ISEKI_Food network i.e. the main and central role of education and training and its essential interactions with research and industry and the professionals in the food sector.

Within this framework I would like to mention the two pre-conference workshops “State of Research in the Field of Food Science and Technology: presentation of PhD student research activities” and “Industry meets Academia and PhD programmes” focused on a level of education that is progressively increasing its importance in the careers of scientists as well as, in more recent times, of the food technologist professionals and industry practitioners.

A recent survey (2013) carried out by the European Universities Association has evidenced that over 85% of universities members (225) have established doctoral schools and the remaining have established procedures. Until a few years ago, PhD programmes were considered the “compulsory” educational activity aimed to train students willing to become scientists/researchers and/or pursue an academic career. More recently, the main changes and reforms occurring in many higher education institutions and the economic crisis has decreased the potential to find permanent positions at universities and/or at research level highlighting the need of new job perspectives also for PhD graduates along with new professional and personal skills. This has led to the development of PhD programmes more oriented towards the industrial labour market than the traditional “research driven” doctoral programmes, but this requires a strong interaction between academia and industry to identify knowledge and skills needs to meet the “new” job market expectation. New applied research approaches, also in collaboration with industries have to be implemented. It is eventually important both to overcome national barriers, by giving the PhD students an international framework, and to find solutions that could contribute to implement the quality of the future PhD programmes.

In this perspective our ISEKI_Food 4 project has been working by setting a challenging PhD virtual platform (https://www.iseki-food.net/phd/about_us) as well as editing a PhD newsletter aimed to contribute to the education and training of the PhD but also to favor the exchange of information between doctoral students at EU and international level.

The platform will soon be updated with new material and will be supported and maintained by the ISEKI-Food Association after the end of the IFOOD4 project. The contribution by industry also in this educational area will be pursued and further activities aimed to allow a

positive and interactive exchange of views with academia and PhD programmes will be organized.

Volunteers to contribute to both the ISEKI_Food PhD virtual platform and newsletter are welcome! Contact us!

Have a nice and resting summer time and see you in September!

NEWS FROM ISEKI_FOOD PROJECTS



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

CONFERENCE REPORT

by Rui Costa

The 3rd ISEKI_Food conference, promoted by the ISEKI_Food network via the Erasmus Thematic Network project ISEKI_Food 4 with the support of the ISEKI Food Association (IFA) and organized in collaboration of the National Technical University of Athens, was held in Athens, from the 21st to 23rd of May. Almost 300 participants attended, from 39 countries, with 51 speakers and 240 poster presentations. The conference had 10 endorsing institutions and 18 sponsors that enabled the conference to award 12 posters.

Two ISEKI_Food pre-conference workshops on **“State of Research in Europe in the Field of Food Science and Technology”** and **“Industry meets Academia and PhD programmes”** warmed up a large share of the participants. An overview of research topics ranging from food safety to nanotechnology and an overview of publishing ethics and of business development on technology transfer from research were highlighted by participants as of great interest. Additional workshops organized by the Greek Lipid Forum and the Connect4Action project were also available to the conference participants.

With the conference title **“Food science and technology excellence for a sustainable bioeconomy”**, the opening session commenced with Veerle Lammens speaking about bioeconomy, referring to the need to use natural and renewable resources to ensure the sustainability of the planet, followed by Petros Taoukis identifying innumerable possibilities of research in food science and technology, with a group of suggestions, also related to the bioeconomy, later reinforced by Dietrich Knorr.

The first session, on education, started with Silvia Travella highlighting the importance of the plant sector in bioeconomy and its central role, and the need to attract students to this sector and improve training. It was followed by a series of presentations on good practices on curriculum design, new degree programme structures and skills and competences for the future. Special attention was given to the online and interactive systems, where the blended learning modality appeared as a main way forward for teaching and learning. The session was closed with a focus on teacher training and teacher career development.

The second session, on research, had 27 oral presentations, in three parallel sessions. Developments in bioactive compounds from new sources and bioavailability, developments on new processing technologies and the production of biomass and fuel from waste, gave participants an actual overview of research and useful hints and use for future research.

The third session, dedicated to the food industry, was an excellent event for the interaction between researchers and industry. Both challenges and solutions to be adopted by the food industry were addressed. The global trends of rising prosperity, increasing urbanization and the ageing population, with the stress put on the environment, were pointed out as major challenges to food industry today. Industry representatives claimed their main role in the food chain and their successful efforts to decrease waste and energy consumption, directing the attention to the primary production sector and to the consumer where the biggest share of the losses and production occur.

Finally, IFA acknowledged through its ISEKI Academy awards seven prominent scientists and teachers, well known in our network, which have significantly contributed to the ISEKI networks and its association.

IFA has the pleasure to announce the 4th ISEKI_Food Conference, to be held in Vienna, on 6-8 July 2016, where the connections between education, research and industry in the food area will continue to be promoted.

We look forward to welcoming you in Vienna!

PROJECT PARTNERS FINAL OVERALL MEETING, ISEKI_FOOD 4 PROJECT, ATHENS, GREECE (MAY 2014)

by Lynn McIntyre, Harper Adams University, UK

Here we are again! Close to the end of another ISEKI_Food network project. It's hard to believe that almost three years have passed since the final meeting of the ISEKI_Food 3 and ISEKI_Mundus 2 projects and the second ISEKI_Food conference (held in Milan in August 2011). This time around, the final overall meeting of the ISEKI_Food 4 project, held in the beautiful and historic city of Athens, included a full week of project-related activities including the first ISEKI Summer School, a half-day overall project meeting, a full day of workshops (showcasing PhD student research and Industry and Academia PhD programmes) followed by the third ISEKI_Food Conference and the ISEKI-Food Association General Assembly. For more information on the summer school workshops and conference, please refer to the newsletter articles included in this issue.

One hundred and five participants from across Europe, including project evaluator Jan de Wit, associated partners from Brasil and USA, Veerle Lammens from the European

Commission and invited speakers, attended the half-day meeting of the project partners held at the National Technical University of Athens (NTUA). The welcome session, chaired by local host Vassiliki Oreopoulou and project coordinator Paola Pittia, featured a presentation on the Food Science and Engineering education and research activities of School of Chemical Engineering at NTUA by Andreas Boudouvis (Dean) followed by a presentation by Paola on general aspects of the ISEKI_Food 4 project. The rest of the afternoon was devoted to presentation-based summaries and updates on project activities by the ISEKI_Food 4 work package coordinators on topics including Project Quality Plan (WP1), Dissemination (WP2), News Skills for New Jobs (WP3), Qualification of University Teaching Staff (WP4), Third Cycle Degree and Long Life Learning (WP5), Innovative Teaching Tools and Methods (WP6) and Exploitation: Bridging Research, Industry and Education (WP7).

A lot of work has been accomplished during ISEKI_Food 4 and it's finally time to wrap up outstanding tasks and to write the final reports for the project. There are still some key dissemination tasks to finish in relation to promoting project outputs and our final project newsletter, so we will of course be in touch in due course to ask for your participation in these activities. A final steering committee meeting will be held in Munich, Germany in late August to facilitate completion of activities and reports. We now of course look towards a different future without project network funding and a more virtual network supported by the ISEKI-Food Association's activities. Please don't forget the many resources and activities run by IFA and we hope that you continue to contribute to ongoing networking and dissemination tools such as the ISEKI_Food newsletter. Last but not least, thanks (ευχαριστίες) as always to our local host Vasso, and to all of the people who helped to host a successful and enjoyable meeting in Athens. Let's look forward to continuing to contribute to a prosperous ISEKI_Food network in the future!

NEWS FROM ISEKI_FOOD 4 PARTNERS

INNOVATIVE LIPID FOODS WORKSHOP, NATIONAL TECHNICAL UNIVERSITY OF ATHENS

by Vasso Oreopoulou, Paola Pittia and Peter Mitchell

ISEKI_Food 4 was delighted to collaborate with the Greek Lipid Forum to run a very successful "Product development: case studies in innovative lipid foods" workshop on 20th May 2014 at the National Technical University of Athens. The 55 delegates drawn from academia, research institutes and industry benefited from the expertise of eight high calibre speakers who laid a strong scientific foundation for the development of innovative lipid foods. Interestingly, of the all topics which were praised for their variety, microencapsulation for stabilisation of oils rich in polyunsaturated fatty acids and nano/micro emulsions as food delivery systems proved to be the most highly rated topics by participants. It was also fitting that olives and olive oils featured strongly within the workshop, including innovative snack pack olives developed by Gaea in collaboration with academia. The challenges of producing a dry product, without preservatives and with an acceptable shelf life, were met through the use of edible coatings and modified atmosphere

packaging. Discussion throughout the workshop exposed participants to new points of view and reinforced the importance of lipid science and technology across European countries. Work carried out in collaboration with food companies, novel processing technologies and encapsulation of biocompatible substances were identified as possible future workshop topic opportunities. Finally, we would like to thank **ΕΛΛΙΣ-UNILEVER HELLAS A.E** for **sponsoring the workshop**.



5TH INTERNATIONAL CONGRESS OF FOOD SCIENCE AND TECHNOLOGY (CICYTAC)



It is a pleasure to welcome you to the Fifth International Congress of Food Science and Technology (CICYTAC), to be held in Cordoba City (Argentina), from 17th - 19th November, 2014.

The great transcendence reached by the Congress and the successful previous editions are the result of constant work focused on including, edition by edition, new issues and activities adapted for the needs and in accordance with the latest tendencies in the matter. This Congress will address the latest advances in this field, with an activity program that includes highly qualified speakers from all over the world. Participants will also have the opportunity to enjoy Córdoba's cultural and social environment.

More details: <http://cicytac.cba.gov.ar/en/index.aspx>

SUMMER WORKSHOP “PREDICTIVE MICROBIOLOGY MODELLING IN FOODS 2014”



The Summer Workshop “PREDICTIVE MICROBIOLOGY MODELLING IN FOODS 2014”, will take place from the 9th to 12th September at the CIMO Mountain Research Centre, School of Agriculture, Polytechnic Institute of Braganza, in sunny Portugal. It is a four-day summer workshop that will provide participants with an excellent opportunity to learn the different approaches to mathematically describe the dynamics of microorganisms in foods, including food-borne pathogens, as affected by intrinsic food properties and changing processing environments. The participants will learn practical predictive microbiology methods, and these skills can be used in the interest of better product formulation, experimental design and improved risk assessment.

The **PredMicro2014** Workshop will be lectured by **Dr. Vijay Juneja** from the Agricultural Research Service of the United States Department of Agriculture (USDA), **Dr. Ursula Gonzales-Barron** and **Dr. Vasco Cadavez** from the Polytechnic Institute of Braganza, Portugal, in theoretical and practical morning sessions using the R software as well as the current USDA applications and ComBase. The instructors have wide experience in food safety modelling, predictive microbiology, risk assessment and R programming; and, during the workshop, they are happy to advise participants on their particular research queries. For more information, please visit the website. <http://esa.ipb.pt/predmicro2014/> or send an e-mail to: ubarron@ipb.pt

NEWS FROM OTHER PROJECTS

THE MICROBIAL RESOURCE RESEARCH INFRASTRUCTURE (MIRRI) PROJECT



The Microbial Resource Research Infrastructure (www.mirri.org) is a project placed on the ESFRI roadmap. The objectives during the current Preparatory Phase of this project are to develop strategies to integrate existing quality controlled public microbial resource centres and public microbial culture collections into a pan-European infrastructure under a legal status. It is envisioned to replace the fragmented landscape of holdings, data and services by a coordinated offer to the academic and bio-industrial user, thereby fostering

research and the bio-economy. The MIRRI consortium, representing resource holdings from 19 countries throughout Europe, not only aims to provide a comprehensive source of information about existing microbial collections, but also to improve quality standards, broaden their coordinated holdings and services, respond to user-driven needs and to create an operational concept for a sustainable infrastructure.

Microorganisms have been used for more than 150 years, not only for deciphering the agents of human infections but also as reservoir of natural resources for the production of antibiotics and other secondary metabolites of certain value; they are key players in improving food, agriculture and waste management. Consequently, microbial resources are considered as essential raw material for the advancement of biotechnology, human health and R&D in life sciences.

In our growing and fast moving world food security and sustainable agriculture provide a bundle of challenges the associated bio-industries have to face. MIRRI aims to support R&D in academia as well as in industry in order to improve the human well-being through innovation. This support will be achieved not only by providing access to microbial resources and associated data via a planned One-Stop-Shop, but also by fostering knowledge transfer. The wealth of knowledge already existing in microbial domain resource centres (mBRCs) will be accessed via expert clusters as well as by participation in the MIRRI training and education curriculum. MIRRI is closely linked to other European Health & Food research infrastructures and will be able to facilitate the access to different research areas within the life sciences.

As a service-orientated infrastructure, MIRRI's success depends on input and feedback from stakeholders – i.e., users as well as providers of microbial material, bio-industries, policy makers and national authorities. We would like to encourage all of them to contact MIRRI (info@mirri.org), and to give their valuable insights on their needs and expectations, allowing MIRRI to facilitate discovery for a healthier future.

GLOBAL FOOD SAFETY CURRICULA INITIATIVE (GFSCI)

The Global Food Safety Curricula Initiative (GFSCI) is an ambitious IUFoST-led initiative. You are invited to participate by responding to one of the surveys listed below. The GFSCI is supported by the Global Food Safety Partnership (GFSP) (<http://www.worldbank.org/en/topic/agriculture/brief/global-food-safety-partnership>) and facilitated by the World Bank. Its purpose is to harness the power of education to ensure food safety on a global level by identifying gaps in food safety curricula, building capacity, and establishing and harmonizing core competencies at the university and graduate levels. More information on the GFSCI can be found at <http://foodsafety.iufost.org/>

The surveys are designed to provide data on existing programs and educational and training needs within the Food Industry. Your response will add to a global database that will inform subsequent stages of the GFSCI. Please select the survey most relevant to you and take it:

- **Academic Institutions**, which provide training or education in the area of Food Safety, including Food Technology, Nutrition, and Food Science. Take the survey at https://iufost.eu.qualtrics.com/SE/?SID=SV_ab20TskkVbaAmih)

- **Food Industry, Government or Non-Government Organizations**, which employ graduates of Food programs or which may require training for their employees. Take the survey at https://iufost.eu.qualtrics.com/SE/?SID=SV_9XpNW7DvMNd6PGJ)
- **Current students** studying food science and technology. Take the survey at https://iufost.eu.qualtrics.com/SE/?SID=SV_9XmITcorBJV5kdT)

Please forward these surveys to any contacts who should complete them. Thank you for your support of this important project!

NEWS FROM IFA (ISEKI-FOOD ASSOCIATION)

IFA GENERAL ASSEMBLY IN ATHENS AND ELECTION OF NEW BOARD

by Gerhard Schleining, Secretary General

On May 23, 2014 the General Assembly was held in Athens after the 3rd ISEKI-Food Conference.

The following people have been elected unanimous as members of the **board**, **auditors** and members of the **advisory committee** for the period from September 2014 to August 2017, working on an honorary basis.

IFA BOARD:



Paola Pittia
Italy
President



Rui Costa
Portugal
Vice President



Gerhard Schleining
Austria
Secretary General



Jesus Frias
Ireland
Treasurer



Richard Marshall
UK
Past President
Chair Accreditation



Peter Ho, UK
Chair Contin.
Professional
Development



Kristberg
Kristbergson
Iceland
Chair Publications



Saverio Mannino
Italy
Chair E-learning
and Workshops



Cristina Silva
Portugal
Chair IFA
Academy

AUDITORS:

Margarida Viera
Portugal



Chelo González
Spain

**ADVISORY
COMMITTEE**

Marco Dallarosa
Italy



Gustavo Gutiérrez-
López, Mexico



Paolo Sobral
Brazil



Huub Lelieveld
Netherlands

The **BYE-LAWS** have been up updated with **job descriptions of all officials** and made available at <https://www.iseki-food.net/objectives>.

The **next IFA General Assembly** will be held in Vienna during the 4th ISEKI-Food Conference. IFA-members can view the **presentation** and **minutes** on the IFA website (<https://www.iseki-food.net/GA-Athens>) as well as materials from other IFA meetings.

IFA NATIONAL REPRESENTATIVES

The National Representatives play an important role for the sustainable growth and success of the ISEKI-Food Association. They can be found on each country page (https://www.iseki-food.net/ifa_members) and build an interface between IFA and national stakeholders. They can be contacted by national stakeholders for information on international activities and by foreigners as well in order to get in contact with national stakeholders (academia and industry).

IFA REGIONAL SECTIONS

Besides the existing **regional section Indonesia** a **regional section Spain** has been established.

Luis Mayor has been employed part time by IFA as project manager to work for the TRAFON project and to organize IFA project proposals for its members.

IFA-TEAMS

Several IFA-Teams for different activities with chairs, co-chairs and volunteers have been established. Teams cover **Public Relations** (National Representatives, Database Management, Publications (books, e-journal), **accreditation** of food study programmes and

short courses, CPD (Continual Professional Development), **Education & Training** (e-learning, workshops, webinars, PHD platform), **Relation Research-Education-Industry** (including mobility and Special Interest Groups) and the **IFA-Academy**. Details will be published on the website. There is still **need for volunteers** who want to contribute to these activities.

FOOD STUDY PROGRAMMES OF THE UNIVERSITY OF TERAMO HAVE BEEN ACCREDITED



The **EQAS (European Quality Assurance Food Science and Technology) label** has been awarded to the Bachelor and Master Programmes “Food Science and Technology” of the **University of Teramo** by **IFA** in cooperation with **ASIIN**, an accreditation agency for degree programmes (<http://www.asiin-ev.de/pages/en/asiin-e.-v.php>).

IFA-TRAININGS

- In the last 3 years several **workshops** on **Nanotechnology** and one on **Food defense** have been organized in different places (<https://www.iseki-food.net/past-ISEKI-events>). If there is a need in any country, these or other workshops can be organized by IFA.
- IFA carried out a **tailor-made training programme** for the Ministry of Health of the Republic of Kazakhstan on food **additives for infant foods**, related legislation, quality control and inspection procedures, selected analytical methods, sampling and methods validation. Also this type of training tailored to the need of a specific company can be organized at any place.
- Several new **e-learning courses** have been developed, which are free for IFA-members. E.g. **Hygienic Design in the meat industry**, **Hygienic Design in the dairy industry**. A Pilot Training Course on “**Introduction to teaching and learning strategies applied to food studies**” have been carried out. IFA hosts also training courses for **industry professionals** and **young academics**, developed by the European project **Connect4action** (<http://www.connect4action.eu/>) - read more at <https://moodle.iseki-food.net/>.
- A **series of webinars** have been carried out on several interesting topics with participants from all over the world. Many of them were organised by the SIG on “**Food Waste recovery**”. If you want to spread information e.g. on new developments, feel free to make a powerpoint presentation via IFA webinar series. Past webinars can be viewed and downloaded - **free for IFA-members** – from <https://www.iseki-food.net/webinars/past>.
- The **database of teaching materials** (https://www.iseki-food.net/teaching_materials) have been updated with interesting contributions. These materials can be accessed and used **by IFA members for free**.

IFA-SERVICES

IFA offers professional support in scientific **event management** and assistance in conference organization. With special conditions for IFA members (<https://www.iseki-food.net/services>).

BOOKS FROM SPRINGER

IFA members will get 25% off on all books from Springer when ordered via the ISEKI-Food website after log in as member.



PROJECTS

IFA was and is involved in several European projects. For details see <https://www.iseki-food.net/projects>. In the current **TRAFOON-Project** (<http://www.trafoon.eu>), IFA is mainly responsible for the setup of a web-based Information Shop (<http://www.trafoon.org>) and for the development of different communication and training methods.

The **IFA-SIG on scientific networking** (<https://www.iseki-food.net/sigs/scientific-networking>) is coordinating the **preparation of project proposals** for ERASMUS+, Horizon 2020 and other calls preferable involving IFA-members. One proposal for a Knowledge Alliance has been submitted and other are in preparation. If you are interested in any call, please contact office@iseki-food.net and IFA will help to find the right consortium and to support the proposal writing with the help of professional proposal writers.

IFA BECAME A STANDING COMMITTEE FOR FOOD IN ICA, THE ASSOCIATION FOR EUROPEAN LIFE SCIENCE UNIVERSITIES

IFA has become a standing committee for food in ICA (<http://www.ica-europe.info/>), the **Association for European Life Science Universities** relating to agriculture, forestry, food, natural resources, rural development and the environment. Simon Heath, the Secretary General of ICA also presented the aims, structure and activities of ICA.

ISEKI-ACADEMY AWARDS 2014

by Cristina Silva and Helmut Glattes

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



(<https://www.iseki-food.net/academy>).

The ISEKI_Academy is proud to announce the eight outstanding food scientists and technologists nominated as fellows in 2014:

- **Gerhard Schleining**, University of Natural Resources and Life Sciences, Vienna, Austria
- **Kristberg Kristbergsson**, University of Iceland, Iceland
- **Marco Dalla Rosa**, University of Bologna, Italy
- **Margarida Vieira**, University of Algarve, Portugal
- **Paola Pittia**, University of Teramo, Italy
- **Paul Singh**, University of California, USA
- **Paulo Sobral**, University of São Paulo, Brazil
- **Richard Marshall**, Bath Spa University, UK

The objectives of IA are:

- to recognize and identify individuals with high reputation, especially from the ISEKI_Food Network, for their outstanding contributions to the integration of Food Science and Engineering Knowledge into the Food Chain;
- to promote international integration and exchange of information, also from other sciences of importance for the ISEKI_Food Network;
- to provide recognition to individuals who have supported international education and training in the field of Food Science and Engineering Knowledge;
- to promote scientific endeavor and encourage communication, discussion and interaction with similar groups;
- to identify individuals for their highly distinguished PhD studies.

Nominations are made by Coordinators of IFA Working Groups, IFA members and other recognised entities, and are approved by the Board of IFA.

IFA SPONSORSHIP

Membership in the ISEKI-Food Association (IFA) is one of the best possibilities available to maintain contact with and to participate in initiatives of the international ISEKI family after the ISEKI_Food 4 project ends on September 30th 2014.

The main activities of IFA are to:

- Provide training and continuous professional development to university teachers and food professionals
- Maintain an e-learning platform to be used by its members
- Provide opportunities for publications and dissemination of information e.g by the open access IFA e-journal, newsletters, webinars, IFA social media pages, web-based ads etc.
- Support the development of joint projects at regional, European and other levels
- etc.

All activities are intended to sustain (and further strengthen) the momentum of this international network, which has developed over the years, between academia and the food industry.

IFA has an inclusive policy and believes that membership fees should be kept low to promote as wide a membership as possible from all categories of food scientists all over the world. This policy however creates financial and therefore logistical limitations as membership fees are not sufficient to support all the activities mentioned above. To mitigate this situation and reach out further to the stakeholders, IFA invites you (food companies/corporate networks/other interested parties) to participate in a SPONSORSHIP scheme that has 3 levels (Gold, Silver, Bronze) offering a variety of benefits (as shown below):

Benefits	Gold 8000 €	Silver 4000 €	Bronze 2000 €
Visibility on IFA documentation*	X	X	X
Free company membership	X	X	X
Free participation in IFA events for 1 person	X	X	X
Reduced fees for IFA events for additional persons	X	X	X
3 free announcements (adverts)/year on the IFA website	X	X	X
2 free announcements(adverts)/year in the IFA newsletter	X	X	
Organization of pre-post activities during IFA events	X	X	
Presentations (products/services/innovations) during IFA events	X		
Organization of activities (max. 2/year under the umbrella of IFA)	X		

* Visibility on IFA documentation through placement of the (sponsor's) logo on IFA website, IFA-related websites (e.g. <https://www.foodcareers.eu/>, IFA e-learning platform <https://moodle.iseki-food.net/>, IFA e-journal <http://www.iseki-food-ejournal.com/>, etc.), the IFA Newsletters, IFA-webinars.

In the IFA websites the sponsor will have an active icon showing the sponsor's logo that will directly link to a page that will contain a short info/bio about the company and a further well-placed link to the company website.

In the IFA Newsletter sponsors can:

- Place requests for potential partners and experts worldwide
- advertise job vacancies
- post company advertisements and product information
- etc.

For more information or requests please contact the ISEKI-Food Association at office@iseki-food.net.

20% DISCOUNT FOR ISEKI MEMBERS AT THE GLOBAL FOOD SAFETY CONFERENCE



Every year this event brings together the key players in the food and beverage industry to deal with the issues and challenges of managing and maintaining a safe and secure supply of food for consumers. From producers and suppliers to retailers and regulators, this event will help you ensure continuous improvement on these core business issues.

With leading speakers from companies such as:

FRIESLAND CAMPINA, DANONE, FERRERO, GENERAL MILLS, AUCHAN and EUROPEAN COMMISSION amongst others.

Join this year to hear key case studies and participate in interactive debates and workshops on:

- Minimising risk through effective supplier relations
- Crisis management in global food safety
- Innovation in food safety management
- Challenges in African and Chinese markets
- Allergen management and contaminant prevention
- Food fraud prevention, detection and reaction
- Changing EU labelling legislation

Get 20% off by registering via ISEKI before 15th August 2014!

[Please click here to view event programme for ISEKI members](#)

For more information or to register please contact Joanna Serweta at jserweta@engspain.com or +34 91 535 7087.

TRAINING

4TH INTERNATIONAL YOUNG SCIENTISTS SYMPOSIUM (YSS) ON MALTING, BREWING AND DISTILLING (YSS)

The 4th YSS will take place in Ghent from 28-30 October 2014 at the Technology Campus KAHO Sint-Lieven of KU Leuven, situated near the renowned historical centre of Ghent city. The congress will be an excellent opportunity for meeting other scientists and industrial contacts within the same research area.

On the website www.youngscientistssymposium.org you will find all information about this symposium, including the abstract submission and registration forms. You can also follow us on [LinkedIn](#) and [Twitter](#).

WRITING AND PUBLISHING THE LITERATURE REVIEW IN FOOD SCIENCE: A PRACTICAL WORKSHOP

Alma Mater Studiorum, University of Bologna and Elsevier are glad to announce the Summer School

Are you a master's/doctoral candidate in food science? Would you like to learn how to write a publishable literature review that will be read and cited? Sign up now for the UNIBO/Elsevier Summer School writing course!

Venue: Department of Mathematics, Multimedia Lab, Piazza di Porta San Donato, 5, Bologna, ITALY, 21-25 July 2014

This course will provide theory and practice in writing an effective and publishable review paper in food science. The five day, ten-session course will provide students with the keys for writing the successful review paper. **Each participant will draft a review article for eventual publication in a peer-reviewed journal.**

The course will be taught by Prof. Judith Crews, PhD (Managing Editor - Journal of Food Composition and Analysis) under the co-ordination of Prof. Tullia Gallina Toschi (University of Bologna). For additional information you can contact: Dr. Vladimiro Cardenia, vladimiro.cardenia3@unibo.it and Dr. Enrico Valli, enrico.valli4@unibo.it. For more information please also visit: www.foodwritingschool.jimdo.com.

Application deadline: 11 July 2014

7TH INTERNATIONAL CONFERENCE OF EDUCATION, RESEARCH AND INNOVATION, ICERI2014, SEVILLE (SPAIN), 17TH -19TH NOVEMBER, 2014

ICERI2014 provides the ideal opportunity to present your projects and experiences in the fields of learning and teaching methodologies, educational innovations, e-learning and new technologies applied to Education and Research.

Every year, ICERI brings together over 700 delegates from 80 different countries. After 7 years, ICERI has become an annual meeting point for lecturers, researchers, professors, educational scientists and technologists.

You can present your projects in two modalities: **In person:** oral and poster presentations or **Virtually:** if you cannot attend in person.

ICERI2014 Abstracts CD and Proceedings CD, both with ISBN, will be produced with all accepted abstracts and papers.

ICERI2014 Publications will be included in the IATED Digital Library and submitted to be reviewed by ISI Conference Proceedings Citation Index.

Abstract submission: 17 July 2014

Further Information: <http://iated.org/iceri/>

ABOUT IFOOD 4 PARTNERS

ENHANCING FOOD SCIENCE & TECHNOLOGY COMPETENCES – HIGHER EDUCATION AT THE FACULTY OF FOOD SCIENCE, CORVINUS UNIVERSITY OF BUDAPEST

by Csilla Mohácsi-Farkas



Corvinus University of Budapest, Faculty of Food Science is the only HEI in Hungary offering training programs at all levels of food science & technology engineering

from BSc to PhD level. The Faculty of Food Science was established in 1972, but the training of food engineers had already started in 1969 within the University of Horticulture, which was founded in 1853.

Fourteen departments and a Pilot Plant Unit form the scientific and educational core of the Faculty.

More than 4000 students have earned **BSc** (BSc in Food Engineering, BSc in Bioengineering) and higher (**MSc** in Food Engineering, MSc in Food Safety and Quality) awards at the Faculty of Food Science. Agricultural production, food processing, manufacturing and marketing have played a considerable role in Hungary's economy. In today's more globalized world, graduate and postgraduate courses will be of principal importance in the future; that is why we offer all our courses in English as well.

Following the demands of industry and especially Hungarian SMEs we also offer special competencies for those who have already acquired a general engineering degree. They can obtain a post-graduate diploma in food engineering specialized in such topics as production of "pálinka" as Hungaricum.

A possible way of enhancing the competences is internationalisation of the educational programme in the form of joint and/or **double degrees** and lecturer and student mobility

exchange programmes. The University of Salerno (UNISA) and the Corvinus University of Budapest (CUB) established a double degree programme for students of the Master of Science in Food Engineering, Major in Food Process Engineering (CUB_MFE) programme introduced and implemented at the Faculty of Food Science of CUB and those of the Laurea Magistrale in Ingegneria Alimentare – Master Degree in Food Engineering (UNISA_MFE) programme introduced and implemented at UNISA.

Having obtained an MSc degree in food science and technology or related fields, professionals can participate in different postgraduate courses and **PhD programmes** at the Faculty. Research fields and PhD subprograms are: Food chemistry and biochemistry of the nutrition chain; Food safety, quality assurance and management of food; Food biotechnology; Process engineering, measurement and control systems for food technology.

In the field of research, priorities are given to interfaculty research programmes and those where collaboration with external organisations is required. Since this would help to strengthen the internal integration of the University on one hand, and would allow the approaching of research problems from different angles and consideration of their complexity on the other, a competitive advantage may be gained here. A common subject of many research and innovation programmes is the improvement of quality of life.

The main R&D topics at the Faculty are:

- Research on the physical, chemical, microbiological, physiological, technological and environmental factors that influence the quality of food products and raw materials;
- Development of methodology and complex systems of food quality control and assurance;
- Research on healthy nutrition and production of healthy and functional foods;
- Development of minimal processing / non-thermal food preservation techniques;
- Application of computer-aided image analysis for determination of physical and quality characters of foodstuff and raw materials;
- Development of membrane separation techniques for food technological and environmental applications.

One of the aims of the University is to become an internationally recognised research centre. One way to achieve this goal is to utilise the synergy generated by the high level of interdisciplinarity and to combine teaching, research and professional consulting successfully.

THE HEVMETFOOD INTERDISCIPLINARY LABORATORY- UNIVERSITY OF AGRONOMIC SCIENCES AND VETERINARY MEDICINE OF BUCHAREST, ROMANIA

by Liliana Tudoreanu

The HevMetFood Interdisciplinary Laboratory (Interdisciplinary Laboratory for Heavy Metals accumulation in the food chain and modeling) was set up in 2007 and has already 6 years experience in training undergraduate and graduate students in advanced analytical techniques and food rheology.

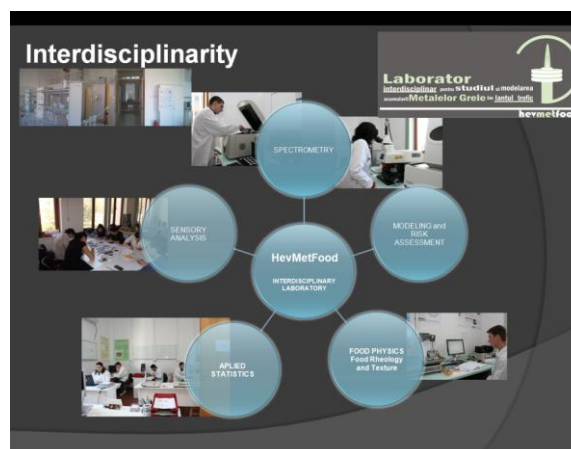
The HevMetFood Interdisciplinary Laboratory aim is to provide training and to develop advanced research in food science and the science of the total food chain in areas such as:

- **Food rheology**
- **Statistical quality control**
- **Data mining and modeling, Risk assessment.**
- **Potentially toxic metals in the food chain**
- **Minerals in the food chain**
- **Quantum Dots in the food chain**
- **Development of analytical methods for food, environment and biofuels quality**
- **Training in ICP, ICP-MS, LA-ICP-MS, XRF, texture analyses and viscosimetry.**

The main equipment and analytical techniques of the Interdisciplinary Laboratory are: ICP-OES, ICP-MS, LA-ICP-MS, XRF, Vibrating viscometer, TAPlus Texture Analyser for applications up to 102 kgf (1 kN, 225 lbf) with its Lloyd Instruments NEXYGENPlus data analysis software, and all the necessary equipment for sample digestion and preparation.

The six years experience in training and research makes the HevMetFood Interdisciplinary laboratory a useful partner in Initial Training Networks, post doctoral research, advanced research and course development in food science and the science of the total food chain.

[\(https://sites.google.com/site/hevmetfood/\)](https://sites.google.com/site/hevmetfood/)



UPCOMING FOOD RELATED EVENTS

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

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

NEW! 9-12 September 2014

Predictive Microbiology Modelling in Foods 2014

More information: <http://esa.ipb.pt/predmicro2014/>

School of Agriculture, Braganza, Portugal

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

NEW! 24 September 2014

Ethics of Food Security in a Changing Society

More information:

<http://www.cumberlandlodge.ac.uk/Programme/Forthcoming+events/Ethics+of+Food+Security+in+a+Changing+Society>

Windsor Great Park, United Kingdom

NEW! 29 September-01 October 2014

Entrepreneurial Universities Good Practice Event 2014

More information: <http://www.entrepreneurial-universities.org/>

Technical university of Madrid, Madrid, Spain

October 2014

NEW! 8-9 October 2014

EHEDG Grundkurs Hygienic Design

More information: http://www.hd-akademie.de/?ver=HDGK_Wien_November2014

Universität für Bodenkultur Wien, Vienna, Austria

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

NEW! 20-23 October 2014

FoodInnova 2014

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

Concordia Convention Center, Concordia, Argentina

21-25 October 2014

8th International Congress of Food Technologists, Biotechnologists and Nutritionists

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

Feliksa Peršića 5, Opatija, Croatia

22-23 October 2014

1st International Conference on Natural Food Hydrocolloids

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

Darvishi Royal Hotel, Mashad, Iran

NEW! 28-30 October 2014

Young Scientists Symposium on Malting, Brewing and Distilling

More information: www.youngscientistssymposium.org

KU Leuven Technology Campus, Ghent, Belgium

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

5-7 November 2014

Advances in Food Processing

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

Royal Palm Plaza Hotel Campinas, Sao Paulo, Brazil

10-13 November 2014**International Symposium on Food Safety and Quality: Applications of Nuclear and Related Techniques**

More information: <http://www-pub.iaea.org/iaeameetings/46092/Food-Safety-and-Quality>
Vienna International Center, Vienna, Austria

NEW 17-19 November 2014**ICERI 2014**

More information: <http://iated.org/iceri/>
Hotel Barceló Renacimiento Seville, Seville, Spain

24-26 November 2014**ICC International Rice Conference**

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

December 2014**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**09-10 February 2015****Oilseed Congress Europe/Mena 2015**

More information: www.oilseedcongress.com
Hotel Arts Barcelona, Barcelona, Spain

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

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

02-04 December 2015

Hi Europe & Ni 2015, Natural Ingredients 2015

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

Paris, France

June 2016

NEW! 26-29 June 2016

ISOPOW13

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

Lausanne, Switzerland

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