

# newsletter



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ISEKI\_Food on Facebook and Twitter?!!

## EDITORIAL

by **Paola Pittia** (ISEKI\_Food 4 project coordinator)

Dear all,

This is the last issue of the ISEKI\_Food newsletter, at least as edited within the ISEKI\_Food 4 project. After four funding cycles of three years each for the ISEKI\_Food Network, the European Commission has decided to stop funding of Erasmus thematic networks and currently there is no prospect of applying for an additional project to support the continuation of the network beyond September 2014.

As already reported, funding for collaborative activities does exist from 2014 through the Erasmus+ programme and there should be opportunities within this for future projects involving partnerships drawn from our network. The main characteristic of these new projects is that they must have a specific target activity and the budget, along with other rules, limits the involvement of a large number of partners.

*What to do from now onwards?* Well, in my new role as President of the ISEKI-Food Association (IFA) I confirm that all the board members are already working for all the network but also to widen it, in agreement with the main mission of IFA. The importance that education and training has in the food supply chain is without doubt a determinant to guarantee the quality and safety of food products by providing graduates and PhD students with specialized, multidisciplinary knowledge in food science and technology/engineering and all the other skills (the soft included!). The internationally recognized expertise in the implementation and modernization of food studies achieved through the various editions of the ISEKI\_Food project is unique and IFA is actually committed to favour all activities and initiative that could continue to keep and even to improve it.

*How we could do it without EU support?* As told at the 2<sup>nd</sup> General Assembly in Vilnius (May 2013) the Erasmus programme until now has mainly supported our meetings with limited support to the other costs that, anyhow, have allowed us to set and implement a virtual community via the ISEKI-Food Association. All that has been done and we are currently doing is on a voluntary basis (*in-kind...*) and we do it because we recognize the added value of “to be part of”. Networking, meeting, sharing knowledge and best practices was and is a determinant to favour our professional enrichment as teachers, educators and scientists and, last but not least, as friends. I/we are aware of the fact that financial support is always needed to support and sustain innovation in education and training by the interaction of all the stakeholders of the food chain and IFA will not leave unattended any chance and project opportunity that will be made available.

*What are the plans for the future...?* You will continue to receive the newsletter, YES! And all the activities developed within the ISEKI\_Food 4 as well, in particular the PhD virtual platform will be active and open for advancements and improvements. If any of you are willing to continue to collaborate with IFA and to contribute to the sustainability of the ISEKI\_Food 4 project activities, just contact me or the IFA secretariat; we are looking for more active IFA members to carry out all we have developed until now.

IFA has also taken an important decision: to start a new **Special Interest Group** within IFA specially focused on **Education and Training** where members can be active in forum discussions, collection of best practices etc., organization of training, etc..... Soon you will receive all the info to register and...you all are welcome! This will be an important virtual network where we will try to continue our main activities aimed to improve and modernize education and training in Food Science.

*Finally, plans for 2015....* We are waiting confirm of at least two main international events where IFA and the ISEKI-Food network will be active organisers and we will disseminate all the information as soon as available. **Don't forget the ISEKI\_Food conference in 2016 in Vienna!**

With this being my last editorial as Coordinator of the ISEKI\_Food 4 project, I would like to thank all the project partners with whom I have shared three years of my professional but also private lifetime: it was a unique experience that I will never forget! A simple but special, thanks goes to all the Steering Committee and Core Group members of the project for their support in the development of all the activities by achieving all the outcomes we planned three years ago.

All the best and see you soon!

Paola

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## NEWS FROM IFOOD4 PROJECTS

### **3<sup>rd</sup> ISEKI\_FOOD 4 STEERING COMMITTEE MEETING REPORT, HOCHSCHULE WEIHENSTEPHAN-TRIEDS DORF, FREISING, GERMANY**

*by Dr Lynn McIntyre, Harper Adams University, UK*

The third steering committee (and final ISEKI\_Food 4 project) meeting was held recently (28-29 August) at the picturesque campus of the Weihenstephan-Triesdorf University of Applied Sciences. The meeting, hosted by Winfried Russ, was attended by the project coordinator Paola Pittia, 14 work package coordinators, 2 core members and the ISEKI\_Food 4 secretariat.

The meeting opened with a presentation by Prof. Herrmann Heiler (President of Hochschule Weihenstephan-Triesdorf) describing the institution's history, and the education and training activities undertaken in Food Science and Technology, and other life sciences. Paola then presented a project summary, highlighting the key actions required to be undertaken by work package coordinators as we near the end of the project. This was then followed by a series of presentation updates by each of the work package coordinators, and a discussion on reporting needs.

Dinner was held at the Bavarian Farm Restaurant, where we were fed typical and very tasty Bavarian food and a special ISEKI beer brewed specially by Winfried! We were also delighted to dine with Klaus Guthy (ISEKI\_Food 3/Mundus 2 external evaluator) and Peter Vallance,

both members of the FOODNET thematic network, precursor to the ISEKI\_Food network. A report describing FOODNET and its activities can be found at [https://www.iseki-food.eu/webfm\\_send/1005](https://www.iseki-food.eu/webfm_send/1005).

The following morning was devoted to work package interactions to discuss and finalise outstanding activities and evaluations. This was followed by group discussions relating to exploitation and dissemination of project outcomes, new project proposals and the organisation of the 4<sup>th</sup> ISEKI\_Food Conference to be held in Vienna in 2016. An IFA board meeting was held at the end of the meeting.

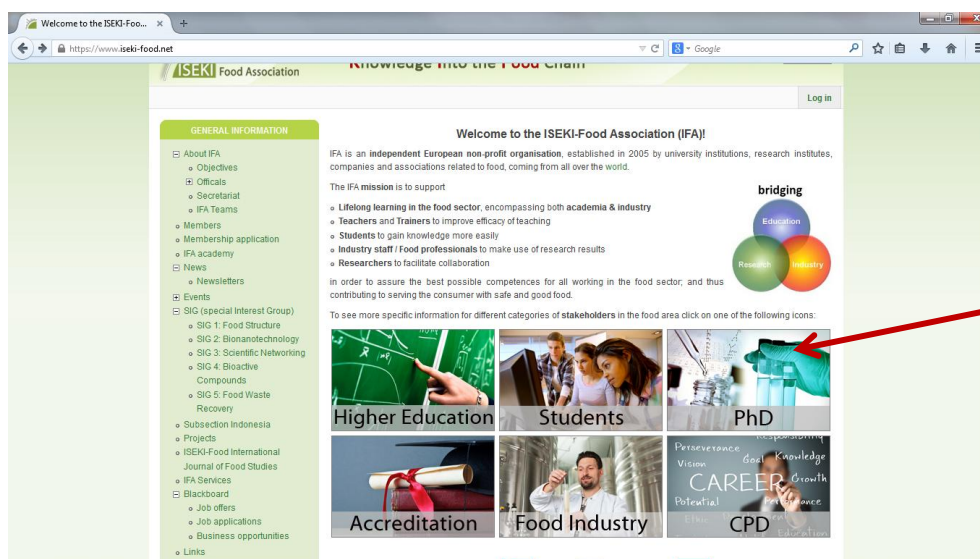
As always, much hard work and progress was achieved and we now have lots to do in order to complete the reporting requirements of the project. Many thanks to the Hochschule Weihenstephan-Triesdorf and Winfried Russ for organising and hosting such an excellent meeting. We look forward to seeing you all in Vienna in 2016 if not before!

## ABOUT THE PHD PLATFORM

As members of the ISEKI\_Food 4 project “Towards the innovation of the food chain through the modernisation of Food studies” (2012-2014), an Erasmus Thematic Network funded by the European Commission, we would like to bring together all PhD students in Food Science and related areas, from across the world by means of this virtual PhD platform.

### *Do you want to join us?*

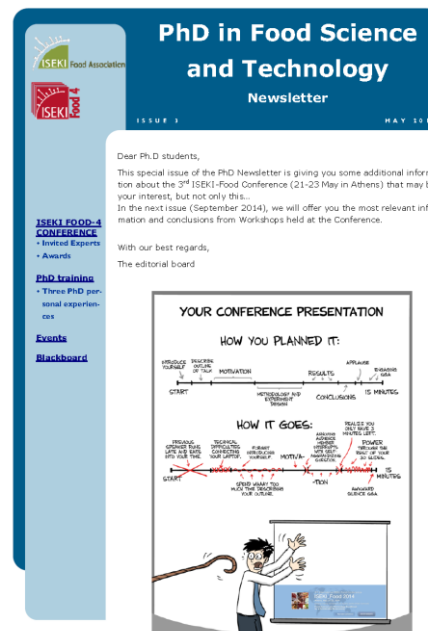
You will find it at the ISEKI Food Association web page <https://www.iseki-food.net/>



PhD platform

At the PhD virtual platform, you will find relevant information for PhD students related to soft skills, PhD associations, PhD education and training and so on. The outline is as follows:

- Objectives of the PhD platform
- Training materials (personal skills, professional skills, scientific and research skills)
- PhD related articles
- PhD Newsletters
- PhD related websites
- Upcoming PhD related events...



***We hope you enjoy it!***

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 core group member Margarida Viera (University of Algarve, Portugal).

The ISEKI\_Food4 project is going to finish and the four Core Group members are glad to present a synthesis of all the tasks and 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 further detailed at the ISEKI Conference in May 2014. A peer-reviewed publication will 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 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 2<sup>nd</sup> General Assembly 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, with the contributions of the JOI.CON project experience.

As a final effort by the WP3 core group, a guideline to prepare new teaching modules where the new skills could be implemented was designed.

To gather all of this fascinating data into one easily accessible “*Toolbox*”, teaching materials and suggestions collated during the project are going to be linked to the guideline tree. 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.

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## WP4 QUALIFICATION OF HIGHER EDUCATION TEACHING STAFF (QHETS)

*by Jesus Frias, Dublin Institute of Technology, Ireland*

The main objective of WP4 was the delivery of a European lecturing qualification addressing the multi-national character of lecturing staff throughout the European Food Studies community. In developing this qualification a series of competencies fundamental to the lecturing process were identified while acknowledging the need to have individually tailored programmes to suit national, regional and academic field idiosyncrasies, and opportunities for peer collaboration, mentoring and the creation of a community of practitioners. It was also evident that while many practitioners are interested they might not be aware of the wide offerings available in their own university and are in need of an introduction to the area of teaching and learning, mainly in practical aspects, tools and applications rather than in the more theoretical aspects of collaboration.

A short programme with the following aims and learning outcomes was designed:



1. Aim: A general knowledge of the area of teaching and learning applied to food studies
2. Learning Outcomes:
  - a. The ability to reflect on the usefulness and aims of different pedagogic tools applied to food studies.
  - b. The ability to integrate simple teaching and learning tools in their own training activity.
  - c. The awareness of reflective practice of further training in teaching and learning in their own career within a group of peer-practitioners.

The module syllabus was structured as:

1. Introduction to innovative teaching
2. Experiential learning applied to food laboratories and industrial stage
3. Blended learning strategies
4. Developing a module in food studies with group, peer and self-assessment strategies
5. Innovative teaching strategies for product development
6. Virtual experiments in food science
7. Student centered learning. Problem Based Learning
8. Applied computer and modelling to food studies teaching and learning
9. Food Ethics and Professional Ethics
10. Risk communication training using Role Playing teaching in Food Studies

The assessment of the module was based on an e-portfolio, incorporating practical application of introductory concepts ("toe in the water"), incremental progression through E-portfolio assessment and creation of a community of peers. The module was delivered in a pilot format during the 2013-14 academic year to a cohort of International volunteers. The module documentation was accredited by IFA and the students obtained certificates of attendance and of achievement.

In terms of feedback from participants, there was a preference towards units in blended learning strategies, virtual experiments in food science, student centred learning and problem based learning. Students proposed new topics in the area of practical applications (new tools, multimedia). The main barriers to the participation were time requirements, availability and feedback. There was 100% agreement that the programme had influenced the style of teaching and will follow training, and acknowledgement that more participation is needed for a successful programme.

From ISEKI's perspective, the design of a training programme for our community of trainers was COMPLETED and practical training of innovative teaching in food studies was successfully delivered by this programme team. The level of achievement by training using a peer-community was ABOVE expectations with a significant synergy. Our feedback indicates a very POSITIVE experience for trainers and trainees, that some elements can be improved, that the level of activities is high therefore there is a need to either REDUCE it or ACKNOWLEDGE it, and that this is a tool that reaches well beyond the scope of ISEKI and is not limited by GEOGRAPHICAL boundaries.

## WP5 THIRD CYCLE DEGREE AND TECHNOLOGY TRANSFER

by **Chelo González**, *Technical University of Valencia, Spain*

One of the main activities carried out by this WG was to evaluate the PhD studies contributions in training employees in the food industry, research scientists and practitioners. In addition, we wanted to evaluate the desirable soft skills (linked to employability of doctoral graduates) that PhD students should acquire throughout their doctoral studies. After collecting the information (by means of different surveys done to both the Academia and the Industry) and analyzing the results, the report **“IMPORTANCE OF PhD STUDIES IN THE FIELD OF FOOD SCIENCE AND TECHNOLOGY, IN THE FOOD WORK MARKET AND IN SOCIETY”** was prepared. This report is available at the ISEKI4 project web page.

A **PhD platform** was also developed, which will be continuously updated in the future. This virtual platform includes relevant information for PhD students related with soft skills, PhD associations, relevant PhD articles and upcoming events. This platform is ready at the IFA webpage (<https://www.iseki-food.net/phd>).

**Four PhD Newsletters have been launched**, thanks to the work of Prof. Victoria Ferragut from Universitat Autònoma de Barcelona, Spain. These newsletters have been used to implement and disseminate information about PhD topics and related research in Europe in the field of Food Science and Technology. These issues are available at the PhD platform in the IFA webpage. Thanks also to the different partners, which contributed and supported our newsletter! Students’ most favorite section is the one related with the “PhD students’ international experiences”. Have you taken a look into it?

The main issues related to technology transfer, innovation and social responsibility in the food area have been analyzed by Prof. Cristina Silva, in order to identify the training needs for FS&Ts. This was done after launching an on-line survey to the different partners of the project. You can find this report at the ISEKI\_Food 4 web page.

This WG was also in charge of the following events:

- Three international workshops:

- One held in Kaunas, Lithuania, 15-17 May 2013, about “Technology transfer, innovation and social responsibility in the Food Area”.
- Two held in Athens, Greece, 20-23 May 2014: “State of Research in Europe in the Field of Food Science and Technology” and “Industry meets Academia and PhD programmes”.
- Two national workshops for PhD students on “hot topics” in Food Science and Technology, one in Cesena (Italy), organized by Prof. Marco Dalla Rosa and other in Potsdam (Germany), organized by Prof. Oliver Schlüter and Stephan Drusch.

- Two webinars:

- “The ISEKI\_Food vision about the future of PhD studies in FS&T”, delivered by Prof. Chelo González from Universidad Politécnica de Valencia (Spain).
- “Yissum, Technology Transfer Company – Where Science Means Business”, delivered by Dr. Michal Levy, Director of Business Development, Agri-Tech & Veterinary,



Yisum Research Development Company, The Hebrew University of Jerusalem and organized by Prof. Sam Saguy (The Hebrew University of Jerusalem, Israel).

Finally, an open discussion to identify procedures for development of joint PhD programmes to favour student exchange at the EU and international level was organized in Lithuania, May 2013.

All this work has been possible thanks to the contribution of the ISEKI\_Food 4 project partners and to the intensive work carried out by all the members of WG5. I really want to thank all of them for supporting these activities.

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## **WP7 EXPLOITATION: BRIDGING RESEARCH-INDUSTRY AND EDUCATION**

*by Rui Costa, Polytechnic Institute of Coimbra, Portugal*

The aim of this work package was to exploit the outcomes originated by the other WP activities in line with the final and general aims, namely to promote the interaction between education, research and industry to favour the modernization of HE, innovation of the food industry and promote the development of a sustainable build-up of the society in EU. The objectives were accomplished through several activities.

The promotion of synergies with research networks was done through reporting on research agendas and hot topics in Web of knowledge, by providing links to projects that study research projects in specific food topics and by the invitation of research networks to disseminate their results at ISEKI\_Food 4 meetings. All the reports and databases are available to ISEKI\_Food 4 partners in the project portal.

The network also continued to support and disseminate the e-journal International Journal of Food Studies (IJFS). IJFS will soon publish its 6<sup>th</sup> issue since the beginning of the ISEKI\_Food 4 project.

The 3rd ISEKI\_Food conference, 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 pre-conference workshops on “State of Research in Europe in the Field of Food Science and Technology” and “Industry meets Academia and PhD programmes” and a summer school on teacher training, organized with WP4, were also held in Athens.

WP7 also promoted the realization of webinars based on topics identified in the synergy with research networks, those suggested by the other WPs and others promoted by Special Interest Groups of the ISEKI-Food Association. A total of 22 webinars were held during the lifetime of this project with hundreds of attendees.

Ethical and social issues of food studies and professional was the subject of a debate in a general meeting and from that reflection it was concluded that a textbook to support the implementation of the teaching of food ethics in food studies was needed. The ISEKI\_Food network quickly responded with contributions to a book to be published by Springer by 2016.

WP7 also provided the Informatics Technology & Communication to support the network's activities.

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## NEWS FROM ISEKI\_FOOD 4 PARTNERS

### EHEDG WORLD CONGRESS ON HYGIENIC ENGINEERING & DESIGN 2014 PARMA, ITALY 30-31 OCTOBER 2014



The fourth edition of the EHEDG World Congress will be again a summit for professionals interested in emerging solutions and new process equipment technologies for the safe production of food and related products. The audience will gain a deeper understanding of the principles and key learning points in the field of hygienic engineering and design which will be introduced by internationally recognized EHEDG speakers.

Four congress sessions will highlight selected topics out of the following subject areas that are of relevance to the food, pharmaceutical and cosmetics industries as well as for equipment and machinery manufacturers:

- SESSION I: Hygienic design of equipment for the food, pharmaceutical and cosmetics industries
- SESSION II: Hygienic design of food factories and utilities
- SESSION III: New trends in hygienic design, validation, sustainability
- SESSION IV: Materials in contact with the product.

To discover the program details and to register online go to: [www.ehedg-congress.org](http://www.ehedg-congress.org)

The program will be enriched by a scientific poster session and also a one-to-one business meeting event as a high-level networking platform for establishing knowledge communities and new business opportunities. Attractive congress sponsoring and exhibition packages are offered and sponsors will have an opportunity to adequately present their product and service portfolio.

The event is promoted by EHEDG (the European Hygienic Engineering & Design Group), one of the leading organizations and "the" expert network in the field. EHEDG is a consortium of equipment manufacturers, food industries, research institutes as well as public health authorities and was founded in 1989 with the aim of promoting hygiene throughout the production, processing and packaging of food products. In its 25<sup>th</sup> anniversary year, EHEDG is interlinking about 300 associated companies and institutes with more than 1,300 persons as well as 270 individual members from 55 countries all around the world. 350 experts coming from companies and research institutes are actively involved into the 20 working groups that develop and publish the EHEDG guidelines and reference documents. EHEDG is organized in 22 Regional Sections (others are in the course of formation) who disseminate the EHEDG know-how in many countries in Europe and overseas. The EHEDG certification scheme for equipment is recognized worldwide and the accredited institutes have tested and certified more than 400 pieces of equipment to date. Advanced courses on hygienic engineering and design are offered in many countries by the EHEDG authorized trainers.

The EHEDG World Congress 2014 will be held in conjunction with Cibus Tec - Food Pack 2014, the international exhibition of technologies and solutions for the Food Industry, which has been the reference event for technological innovation in the agro-food sector for more than 70 years. In case of any questions or for further information, please contact:

**Giampaolo Betta**

Congress Chairman and Chairman of EHEDG  
Italy  
Food Sciences Department of University of  
Parma  
Phone: +39 05 21 90 58 46  
E-mail: [giampaolo.betta@unipr.it](mailto:giampaolo.betta@unipr.it)

**Susanne Flenner**

Head Office Manager EHEDG Secretariat  
Phone: +49 69 6603-1217  
E-Mail: [secretariat@ehedg.org](mailto:secretariat@ehedg.org)  
[www.ehedg.org](http://www.ehedg.org)

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## EURO GLOBAL SUMMIT AND EXPO ON FOOD & BEVERAGES ALICANTE, SPAIN JUNE 16-18, 2015



OMICS Group International is delighted to welcome you to Alicante, Spain for the prestigious **Euro Global Summit and Expo on Food & Beverages** which will be held during **June 16-18, 2015**. Euro Food-2015 will be organized around the theme "**Healthier the Food, Merrier the World**" which has been designed to help industries and scientific communities with all levels of awareness, expertise and proactive solutions to create a global impact. **Euro Food-2015** will bring together leading experts to address the topics faced today by Research and Development personnel, companies and industries all around the globe. For more details, please visit: <http://food.global-summit.com/europe/>

Contact details: Nancy Albert, Program Manager, Euro Food-2015  
Email: [eurofood.conference@omicsgroup.us](mailto:eurofood.conference@omicsgroup.us)

## INTERNATIONAL CONFERENCE ON FOOD SAFETY & REGULATORY MEASURES (FOOD SAFETY-2015) , BIRMINGHAM, UK, AUGUST 17-19, 2015



OMICS Group International is honored to invite the contributors from across the globe to the **International Conference on Food Safety & Regulatory Measures (Food Safety-2015)** which is going to be held in **Birmingham from August 17-19** with the theme ***"Revolutionizing the Food Safety for a Safe and Secure Future"***. Food Safety-2015 will address new challenges and emerging issues in advances of Food Safety & Regulatory Measures, Food Law and Economics, Environmental Monitoring and Microbiological aspects of Food and the Collaboration of all stakeholders from a Global Perspective. Food Safety-2015 aims to bring together leading Academic scientists, NGO professionals, Food agronomists, Food Policy makers and regulators, Researchers and Research scholars to exchange and share their experiences and research results about all aspects of Food Safety, Nutrition, Public Health and Economic regulations. It also provides a premier multidisciplinary forum for researchers, practitioners and educators to present and discuss the most recent innovations, trends, and concerns, practical challenges encountered and the solutions adopted in the field of Food Safety, Nutrition, Public Health and Global Economics. For more details, please visit: <http://foodsafety-hygiene.conferenceseries.com/>

Contact Details: Aijaz udin Mohamed, Program Manager, Food Safety-2015  
Email: [foodsafety.conference@omicsgroup.us](mailto:foodsafety.conference@omicsgroup.us)

## 4<sup>TH</sup> INTERNATIONAL CONFERENCE AND EXHIBITION ON FOOD PROCESSING & TECHNOLOGY LONDON, UK AUGUST 10-12, 2015



OMICS Group Conferences is proud and honored to invite attendees from across the globe to its premier 4<sup>th</sup> International Conference and Exhibition on Food Processing & Technology (Food Technology-2015) which will be held during August 10-12, 2015 at London, UK with the theme ***"Food Technology: Trends and Strategies for Innovation of Sustainable Foods"***. [Food Technology-2015](http://foodtechnology.conferenceseries.com/) will bring together a unique and International mix of experts, researchers and decision makers from both academia and industry to exchange their knowledge, experience and research innovations to build a world Food Scientist & Nutritionist meeting.

For more details, please visit: <http://foodtechnology.conferenceseries.com/>

Contact Details: Michael Johnson, Program Manager, Food Technology-2015  
Email: [foodtechnology@omicsgroup.us](mailto:foodtechnology@omicsgroup.us)

**SYMPOSIUM INSECTINOV****INSECTS: A POTENTIAL INDUSTRIAL FUTURE FOR BIOTECHNOLOGIES****December 2<sup>nd</sup> – 3<sup>rd</sup>, 2014**

Biocitech Technology Park, 93230 Romainville, FRANCE

**<http://adebiotech.org/insectinov/>**

ADEBIOTECH - AGROPARISTECH - YNSECT



**This conference will be organized around the following points and objectives:**

- An overview of the main applications which will be analyzed in relation with the possible development of industrial sectors.
- The identification of needs in relation with the technical emergence of a clean and sustainable production chain of animal proteins based on insects, for animal and human consumption.
- Looking for the economic and scientific perspectives of insects chain, including state of art of technology, obstacles to development, research needs, investment, regulations, scientific cooperation with the private sector and environmental protection within the context of sustainable development.
- Discussion on the contribution of insect biological systems to human health and perspectives of development, in particular in the field of vaccines.

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**BEST PRACTICE AMONG ISEKI\_FOOD 4 PROJECT PARTNERS THROUGH TEACHER EXCHANGE***by Kirsi Jouppila and Rui Costa*

Professor Adjunto *Rui Costa* from Polytechnic Institute of Coimbra (Portugal) acted as an Erasmus exchange teacher at the University of Helsinki (Finland) during the period 11.–13.6.2014. The hosts of his visit were University Lecturer *Kirsi Jouppila* and Professor *Vieno Piironen*. During his visit, he taught food technology to the students under the titles “Heat and mass transfer during frying of potato” and “Quality and safety changes during salting and desalting of codfish”. He also gave presentations to the teachers of the Department of



Food and Environmental Sciences about European projects on teaching area: “Subject specific accreditation of higher education in Europe” and “Food Science and Technology professions in Europe: studies on the regulation of professions and on the career paths of food professionals”. He also took part in the concurrent visit of the teachers and students from the Institute of Food Chemistry, University of Hamburg (Germany). This event included the general introduction of the department and the presentations concerning the degrees and study programs in food sciences and research activities in food chemistry, food technology and food microbiology as well as a tour in the laboratories and pilot factories. Visits to an expertise organization for the food sector, Makery and Helsinki Think Company hosted by *Tapio Koivu* and Finnish Food Safety Authority EVIRA hosted by *Seija Berg* were also included in this event. Additionally, his visit to University of Helsinki included discussions with colleagues *Per Erthberg*, meat technology researcher, and *Tuula Sontag-Strohm*, about research of legume processing. He also gave some guidance to student *Xiaoqing Wang* about modeling polyphosphate transfer in meat. Finally, it was agreed with *Vieno Piironen* and *Kirsi Jouppila* to stimulate the student and teacher mobility between the two institutions.



Teaching audience (photo: Rui Costa)

## NEWS FROM OTHER PROJECTS

### FRISBEE FOOD REFRIGERATION – FROM FACTORY TO KITCHEN: INNOVATIONS IN THE COLD CHAIN!

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

Every year 360 million tons of food is wasted worldwide due to poor temperature management. Indeed, 60% of the food we consume requires some form of refrigeration. The cold plays an essential role in preserving the safety of our food products while maintaining their taste. Non-compliance with temperature regulations is a major public health issue. It can cause potentially severe food poisoning, and also presents challenges relating to energy consumption and the environment: 8% of global energy consumption relates to food refrigeration, while 2.5% of global greenhouse gas emissions are due to cold production. In response to a European call, 26 partners (13 manufacturing companies, 11 research



institutions and 2 NGOs) teamed up to work on the Frisbee project, coordinated by Graciela ALVAREZ from Irstea ([graciela.alvarez@irstea.fr](mailto:graciela.alvarez@irstea.fr)), in order to respond to the challenge of food refrigeration that is safer for the consumer, less energy expensive and more environmentally friendly.

**After 4 years of research (Sept 2010-2014), the project partners invite you to discover their results and breakthrough innovations in improving and maximizing refrigeration processes:**

➤ **Europeans and their refrigerators: differences in behavior**

A sociological study of French, Spanish, English, Romanian and German consumers has helped to identify their different behaviors and expectations with regard to the cold chain.

➤ **A cold chain database to keep things cool**

More than 10,000 data points on chilled and frozen foods (relating to temperature, packaging, equipment information, etc.), have been collected using information from over 100 suppliers. This database has identified the weak links in the cold chain and has led to the development of a tool that can estimate the risks of a cold chain breakdown.

➤ **Increasing food safety and maintaining quality: from smart packaging to the refrigerator of tomorrow, via innovative methods such as "superchilling"**

Have you ever eaten an ice cream full of large ice crystals? This unpleasant texture is due to excessive temperature variations during storage. Now, external temperature disturbances can be reduced thanks to phase change materials, which store energy in a solid state. These materials maintain a constant storage temperature, thereby preserving quality and increasing the product's lifetime, from the moment it is packaged to when it arrives in a consumer's refrigerator. Moreover, a new technology innovation known as "superchilling" means food can now be cooled below its initial freezing point, with a formation of 5-15% ice. This technique ensures that the quality of the product is maintained for longer and is safer for consumers (less degradation as microorganisms do not proliferate and the product's lifetime is increased).

➤ **Innovation and new technology to reduce environmental impacts and our energy bills: the refrigerators of the future**

Do you know that 25% of our electricity bills (out of heating) are due to our household refrigerator? Frisbee has also been exploring new technologies promising less impact on the environment and our energy bills. One example would be refrigerators made of phase change material. This innovation replaces traditional refrigerator gases with a material capable of storing cold (e.g. ice, paraffin). The results: 10% lower energy bills, and use of a material which is harmless to both human health and the environment and which adapts to our existing infrastructure. Meanwhile an even more revolutionary breakthrough technology has been developed: refrigerators that use magnetic refrigeration. Environmentally harmful, refrigerant fluids, are replaced by a machine using magnetocaloric materials and a magnet.

**A free day of demonstrations was held on Friday 29/08/14. For information look at:**  
[http://www.frisbee-project.eu/images/Workshops/Paris/FRISBEE\\_DEMODAY%20PARIS.pdf](http://www.frisbee-project.eu/images/Workshops/Paris/FRISBEE_DEMODAY%20PARIS.pdf)

## NEWS FROM IFA (ISEKI-FOOD ASSOCIATION)

### NEW INSTITUTIONAL MEMBERS

by **Gerhard Schleining**, *Secretary General*

We are happy to announce that in the year 2014 six Universities/Institutes have applied for an IFA Institutional membership:

- **Odessa National Academy of Food Technologies, Ukraine – Sergey Fedosov**
- **Auburn University, United States – Patricia Curtis**
- **University of Lincoln, United Kingdom – Mark Swainson**
- **Astrakhan State Technical University, Russia – Natalya Dolganova**
- **Management Center Innsbruck, Austria – Kathrin Bach**
- **Almaty Technological University (ATU), Kazakhstan – Mereke Tankibayeva**

Furthermore four IFA members upgraded their Individual Membership to an Institutional one:

- **University of Teramo, Italy – Paola Pittia**
- **University of Helsinki, Finland – Kirsi Jouppila**
- **Libera Università di Bolzano, Italy – Matteo Scampicchio**
- **Slovak University of Technology, Slovakia – Jan Sajbidor**

Upgrading to Institutional membership provides the following advantages:

- All the **advantages** associated with **individual** memberships, plus;
- **5 INDIVIDUAL accounts** for the IFA website;
- Discount for **EQAS-Award** (<https://www.iseki-food.net/accreditation>)
- Use of the “**IFA e-learning Platform**” for **FREE**, including the use of “**IFA-Webinars**” and “**IFA-Online-Meetings**” (2 per year);
- **FREE IFA-Endorsement for one conference per year**;
- The use of **2 mailings per year for FREE** to more than 9 000 subscribers of our e-news;
- Discounts on **Scientific Event Management and assistance in conference organisation**.

### NEW IFA NATIONAL REPRESENTATIVES/DEPUTIES

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](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).

We are happy to announce the following **new IFA National Representatives (NR) / Deputies**:

- Daniela Smogrovicova, Slovak University of Technology – NR Slovakia
- Janna Cropotova, Practical Scientific Institute of Horticulture and Food Technology – NR Moldova
- Zinaida Yegorova, Belarusian State Technological University – NR Belarus
- Mereke Tankibayeva, Almaty Technological University (ATU) – NR Kazakhstan
- Jessy van Wyk, Cape Peninsula University of Technology – Deputy NR South Africa

## 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 30<sup>th</sup> 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's policy to keep the membership fees as low as possible to promote a membership as wide as possible from all categories of food scientists all over the world 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](mailto:office@iseki-food.net).

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## ABOUT IFOOD 4 PARTNERS

### THE EUROPEAN ASSOCIATION FOR FOOD SAFETY, SAFE CONSORTIUM CHANGES ITS FORTUNES

*by Dr. Katherine Flynn, Ph.D., SAFE consortium Scientific Secretary*

SAFE consortium breathed a collective sigh of relief at its 2014 annual member meeting as the group is now in good financial standing for the first time in several years. SAFE reported a €19,000 profit in 2013 and the group expects to stay in the black in the years to come. For the non-profit, non-governmental international association, the improved finances mean more food safety events and publications are in the works. SAFE will continue its mission of informing public debate in Europe regarding all food safety matters by providing up-to-date knowledge based on independent science.

In 2013, SAFE released a widely read Vision Paper, 'Keeping Food Safety on the Agenda', at an event in Brussels attended by industry, researchers and regulators (the paper is available free of charge on the group's website.) The document outlines five key areas of food safety-related research and argues that all other aspects of food, from nutrition to labelling, are irrelevant if food is not safe. Following, SAFE released a position paper in 2014 specifying four different food safety research calls for action and held a 2014 workshop on Food Integrity. The SAFE voice was apparently heard by the Commission; SAFE was invited to be a stakeholder consultant for the Horizon 2020 work programme 2016-2017 in Societal Challenge 2 where food-related research is found.

Among SAFE's other accomplishments in 2013-2014 are invitations to varied food safety events. Among these are recent participation in an international roundtable on food borne illness outbreaks organized by FoodQualityNews.com; chairing of a symposium on improving food safety and labelling in the EU organized by Public Policy Exchange; and organization of a *Special Session on Food Safety* at EuroFoodChem XVII in Istanbul. SAFE also published two

peer reviewed scientific papers based on participation in the European project TRACK\_FAST and commented on an EFSA publication on allergens. The group has clearly taken its collective mind off finances and is thinking about food safety science!

There were major organizational changes at SAFE consortium in 2012 when the Secretary General, Harmen Hofstra, took retirement. Dr. Hofstra, a medical microbiologist at SAFE member TNO in the Netherlands, had led SAFE since its inception in 2002. Oddur M. Gunnarsson, business director at SAFE member Matis in Iceland, took over. An Executive Board composed of representatives from the SAFE member institutes run the consortium, and the President of the Executive Board also changed in 2012 when Begoña Pérez Villarreal of AZTI-Tecnalia in Spain took the lead. The new SAFE leadership put a priority on balancing the budget to make SAFE a sustainable consortium, but also encouraged membership by reducing the yearly member fee.

SAFE members are institutes involved in food safety research and development where scientists publish work of scientific excellence in the public interest. SAFE accepted its first associate member, the Nestlé Research Group, in 2014 and has already accepted four individuals from the Abu Dhabi Food Control Authority for 2015. Membership information is available on the SAFE website. Food safety is not negotiable for social, political and economic reasons and a continued focus on food safety-related research is required. This is the SAFE message.



**Dr. Katherine Flynn, Ph.D.**  
Scientific Secretary

The European Association for Food Safety, SAFE consortium  
+33 669 107177 (France)  
+1 347 583 6473 (USA)

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## UPCOMING FOOD RELATED EVENTS

**October 2014**

**NEW! 8-9 October 2014**

**EHEDG Grundkurs Hygienic Design**

More information: [http://www.hd-akademie.de/?ver=HDGK\\_Wien\\_November2014](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](http://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 2<sup>nd</sup> 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 Paolo, 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](http://www.oilseedcongress.com)

Hotel Arts Barcelona, Barcelona, Spain

**17-18 February 2015****Bakery Innovation Europe Conference 2015**

More information: [www.fi-bakery.com](http://www.fi-bakery.com)

Bayerstrasse 41, Munich, Germany

**22-25 February 2015****3<sup>rd</sup> ICC Latin American Cereal and Grain Conference and ICC Jubilee Conference, - 60 Years of ICC", More information: [www.icc.or.at](http://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**

**6<sup>th</sup> International Dietary Fibre Conference 2015, DF 2015**

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

ISEKI-Food Association  
c/o Department of Food Science and Technology  
Muthgasse 18, A-1190 Vienna, Austria  
Tel: +43-1-36006-6294, Fax: +43-1-36006-6289,  
email: [office@iseki-food.net](mailto:office@iseki-food.net)  
<https://www.iseki-food.net/>  
registered under Austrian law ZVR: 541528038

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*Editorial board*

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These projects have been funded with support from the European Commission. This publication reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein.



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