



December 2014, Issue 13

# newsletter

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## Editorial

by **Paola Pittia** (*President of the ISEKI-Food Association*)



Dear all,

This is my first editorial as President of the ISEKI\_Food Association. A new role, new tasks, new challenges will make me active for the benefit of the ISEKI\_Food network and its association, starting by writing this editorial for you all.

A few days ago I have finished the final report of the ISEKI\_Food 4 project and by collecting the documents of all the tasks and products I was greatly surprised by the number of important outcomes we have been able to develop together during the three years-project time. For this newsletter I prepared a brief summary of the most important outcomes, linked to the IFA website, where you can find them as you may already know. The ISEKI\_Food Association will actually support their maintenance in future and upgrade where and when required.

Besides the “real” products, however, I had to review also the evaluations carried out in collaboration with the Quality project work package of some important deliverables and activities. By reading the main results of them I could realize that this project seems to have achieved important side effects which is most important and which will have a main impact on the Higher Education in Food Studies of all the partners and likely also in other institutions of their countries. Within the ISEKI\_Food 4 project we have been able to speak and discuss about “New skills for new jobs”, “Train the trainers in Food Science and Technology”, “Serious games/virtual labs”...with the main aim to modernize our study programmes. Many colleagues of the network claimed that they had never the opportunity to think about this topics and I am very happy that somehow this project has encouraged them to learn and to become aware of the current needs to implement and make studies in Food Science and technology fitting the current EU policy as well as the job market needs. I really hope that from here, new approaches in education and teaching also in our universities and in particular in the food area will be applied for the benefit of the future generation of food scientists and technologist as well as the food value chain and, last but not least, our society.

This modernization process has to continue and it will be my duty to take care of it in the new coming year....news will be soon coming!

*“To have a thought that change the world, there is the need to have a change of who express it: a change in term of being an example” (A. Camus)*

My best wishes for joyful Season’s holidays and positive results through all 2015.

Paola

## NEWS FROM ISEKI-FOOD ASSOCIATION (IFA)



The **ISEKI-Food Association** (European Association for Integrating Food Science and Engineering Knowledge Into the Food Chain) is organising the **4<sup>th</sup> International ISEKI\_Food Conference** to be held in Vienna, Austria, 6 - 8 July 2016.

The general aim of the **ISEKI\_Food conference series** (Porto 2008, [Milano 2011](#) and [Athens 2014](#)) is to contribute to the creation of an "open" international forum for researchers, education scientists, technologists and industry representatives as well as food consumers, to promote constructive dialogue and collaboration on topics relevant to Food Science and Technology, Industry and Education and to present and disseminate the results of the activities developed by the ISEKI\_Food network projects.

### Conference topics:

- **Education in Food Studies**
- **Innovative Functionalities of Food**
- **New Technologies for Food Quality and Safety**
- **Utilisation of Food by-products**
- **Nutritional Aspects of Food and Food Ingredients**
- **Ethical Behaviour in the Food Supply Chain: Food Security, Food Fraud, Food Waste,.....**

All IFA-SIG's are invited to contribute to their topics.

There will be Poster Awards granted as well as Pre-conference activities like a PhD workshop and Post-conference tours (Saturday - Sunday) organised.

For more details please visit: <http://www.isekiconferences.com/vienna2016/>

**We look forward to welcoming you in Vienna in July 2016!**

## SPECIAL INTEREST GROUP 5 (FOOD WASTE RECOVERY) - 2 YEARS OF INITIATIVES

by **Charis M. Galanakis**, *Galanakis Laboratories, Greece*

SIG5 complements two years of operation and has already attracted the attention of the scientific community in the field. Starting from a **webinar series** in 2012, the group has developed numerous academic, research and dissemination activities. The webinar series accounts 15 lectures, while a total of >500 individual scientists from >60 countries have registered in at least one of them. The group disseminates its activity via the popular **Linkedin group entitled "Food Waste Recovery and Innovation 2020"** ([https://www.linkedin.com/groups?mostRecent=&gid=4949743&trk=my\\_groups-tile-flipgrp](https://www.linkedin.com/groups?mostRecent=&gid=4949743&trk=my_groups-tile-flipgrp)), which today accounts almost 900 members. SIG5 disseminated its activity in the 3rd ISEKI\_Food Conference in Athens (21st to 23rd of May), too, by presenting a relevant poster. The significance of our field was shown during the conference, as almost half of the papers (out of 300 presented in the conference) concerned topics relevant to the recovery of valuable compounds from food by-products and their re-utilization in food chain. SIG5 supported the **Special Issue entitled "Recovery and Utilization of Valuable Compounds from Food Processing By-products" in Food Research International** (Volume 65, Part C, Pages 299-484, November 2014), whereas a reference can be found in the Editorial note (<http://www.sciencedirect.com/science/article/pii/S0963996914007170>). Other activities such as common publications of articles, joint research activities and proposals in funding domains have been accomplished within this period.

Heading in 2015, the group is organizing new initiatives, trying to expand the network and create synergies among the relevant researchers. The **book entitled "Food Waste Recovery: Processing Technologies and Techniques"** (Galanakis, C.M. Eds.) is at the final editing stage and would be published in Elsevier within the academic period 2015/2016. The book has a multinational authors' team with more than 50 individual scientists around the world. An **e-learning course entitled "Food Waste Recovery"** will be developed within Spring 2015 and be available for individuals and students via IFA's corresponding portal. In addition, SIG5 is initiating an **"Expert Evaluators Database"** in order to meet the claims of Organizations and relevant industries, looking for experts in the particular field. All interested experts, please go the webpage of SIG5 (<https://www.iseki-food.net/general/sigs/sig5>), fill in the application form and send it together with your CV to the contacts of the group. The re-submission of the **proposal "REVIVE" (COST Action program)** will also be supported, so please contact us in case you would like to participate. SIG5 is always open to new ideas and more actions are expected to come, thus do not miss the opportunity of participating in our group.

## STATISTICS ON IFA MEMBERS

The ISEKI Food Association has currently 218 members from 49 countries (28 European and 21 Non-European countries).

44 Institutional members, 158 Individual members and 22 student members build the ISEKI-network and family.

### IFA Institutional Members:

AIT-Austrian Institute of Technology GmbH	Austria
BOKU-University of Natural Resources and Applied Life Sciences Vienna	Austria
ICC - International Association for Cereal Science and Technology	Austria
ICC-Austria	Austria
Lebensmittelversuchsanstalt	Austria
Management Center Innsbruck	Austria
Gent University	Belgium
Faculty of Food Technology Osijek	Croatia
Cyprus University of Technology	Cyprus
Healthgrain Forum	Finland
University of Helsinki	Finland
AgroParisTech	France
Center of Life and Food Sciences Weihenstephan of the TU Muenchen	Germany
Alexander Technological Education Institute	Greece
University College Dublin	Ireland
University of Milan	Italy
Libera Università di Bolzano	Italy
University of Teramo	Italy
Almaty Technological University (ATU)	Kazakhstan
Wageningen University	Netherlands
Norwegian University of Life Science (UMB)	Norway
Universidade Catolica Portuguesa	Portugal
National Institute of Research and Development for Food Bioresources	Romania
Astrakhan University	Russia
Kemerovo Technological Institute of Food Industry	Russia
Omsk State Agrarian University	Russia
North-Caucasus Federal University	Russia
National society of processing and energy in agriculture	Serbia
Slovak University of Technology	Slovakia
Univ. of Ljubljana	Slovenia
Cape Peninsula University of Technology	South Africa
Universidad Politecnica de Valencia	Spain
Universitat Autònoma de Barcelona	Spain
The University of Lincoln	UK
UWIC - University of Wales Institute Cardiff	UK
National University of Food Technologies	Ukraine
Odessa National Academy of Food Technologies	Ukraine
Auburn University	USA

Almost all IFA member country has an **IFA National Representative / Deputy**.

The National Representatives and their deputies are an important reference point to all those interested in promoting cooperation in all aspects of food science and engineering

within the IFA-network, and to ensure that IFA activities are disseminated and visible in their respective country. In this way the ISEKI tradition is maintained beyond the life of the project which ended in September 2014.

More information on IFA National Representatives under:

[https://www.iseki-food.net/general/about\\_ifa/ifa\\_natrep](https://www.iseki-food.net/general/about_ifa/ifa_natrep)

### IFA National Representatives

Country	National Representative (NR)	NR-Institution
Albania	Dritan Topi	University of Tirana
Argentina	Pablo Ribotta	School of Exact, Physical and Natural Sciences
Austria	Julian DRAUSINGER	LVA Lebensmittelversuchsanstalt
Belgium	Benedikt SAS	Ghent University
Belarus	Zinaida Yegorova	Belarusian State Technological University
Brazil	Estela Nunes	EMBRAPA
Bulgaria	Stoyan Tanchev	University of Plovdiv
Canada	Cristina Ratti	Université Laval
Costa Rica	Pedro Vargas-Aguilar	Universidad de Costa Rica
Croatia	Ingrid Baumann	University of Zagreb
Cyprus	Dimitris Tsaltas	Cyprus University of Technology
Finland	Kirsi Jouppila	University of Helsinki
France	Dominique Colin	ENTIA
Germany	Oliver Schlüter	Leibniz - Institute of Agricultural Engineering
Greece	Harris Lazarides	University of Thessaloniki
Hungary	Cecilia Hodur	University of Szeged
Iceland	Kristberg Kristbergson	University of Iceland
India	Rutuja Upadhyay	Indian Institute of Technology
Indonesia	Monang Manullang	Institut Pertanian Bogor
Italy	Paola Pittia	University of Teramo
Ireland	Dolores O'Riordan	University College Dublin
Israel	Sam Saguy	Institute of Biochemistry, Food Science and Nutrition
Lithuania	Rimantas Venskutonis	Kaunas University
Malta	Anna McElhatton	University of Malta
Moldova	Janna Cropotova	Practical Scientific Institute of Horticulture and Food Technology
Mexico	Maria Teresa Jimenez Munguia	Universidad de las Americas Puebla
New Zealand	Filipa Silva	University of Auckland
Norway	Trude Wicklund	Norwegian Universities of Life Sciences
Poland	Andrzej Lenart	Warsaw Agricultural University
Portugal	Margarida Viera	Faro University
Peru	Socrates Quispe	Peruvian Union University
Romania	Gabriela Iordachescu	Dunarea de Jos University , Galati



<b>Russian Federation</b>	<b>Alieva Ludmila</b>	North Caucasus State Technical University
<b>Serbia</b>	<b>Mirco Babic</b>	National society of processing and energy in agriculture
<b>Slovakia</b>	<b>Daniela Smogrovicova</b>	Slovak University of Technology
<b>Slovenia</b>	<b>Janez Hribar</b>	University of Ljubljana
<b>South Africa</b>	<b>Afam Jideani</b>	University of Venda
<b>Spain</b>	<b>Luis Mayor</b>	IFA
<b>Thailand</b>	<b>Navapattra Nunak</b>	KMITL
<b>Turkey</b>	<b>Semih Ötleş</b>	Ege University
<b>UK</b>	<b>Richard Marshall</b>	London Metropolitan University
<b>Ukraine</b>	<b>Olena Klimova</b>	NUFT

### IFA National Representatives Deputies

<b>Country</b>	<b>Deputy</b>	<b>Deputy-Institution</b>
<b>Austria</b>	<b>Regine Schönlechner</b>	DLWT
<b>Belgium</b>	<b>Xavier Nicolay</b>	Institut Meurice
<b>Bulgaria</b>	<b>Velitchka Gotscheva</b>	University of Plovdiv
<b>Canada</b>	<b>Rickey Y. Yada</b>	University of Guelph
<b>Croatia</b>	<b>Mladen Brncic</b>	Faculty of Food Technology and Biotechnology
<b>Cyprus</b>	<b>Photis Papademas</b>	Cyprus University of Technology
<b>Germany</b>	<b>Winfried Russ</b>	Hochschule Weihenstephan-Triesdorf
<b>Greece</b>	<b>Vassiliki Oreopoulou</b>	National Technical University of Athens
<b>Hungary</b>	<b>Gyula Vatai</b>	Corvinus Univ. of Budapest
<b>Indonesia</b>	<b>Sisi Patricia</b>	Universitas Pelita Harapan
<b>Italy</b>	<b>Laura Piazza</b>	University of Milan
<b>Ireland</b>	<b>Jesus Frias</b>	Dublin Institute of Technology
<b>Mexico</b>	<b>Gustavo Gutierrez</b>	ENCB-IPN
<b>New Zealand</b>	<b>John Bronlund</b>	Massey University
<b>Portugal</b>	<b>Cristina L.M. Silva</b>	Catholic University of Portugal
<b>Romania</b>	<b>Mona Popa</b>	University of Agronomic Sciences
<b>Slovenia</b>	<b>Veronika Abram</b>	University of Ljubljana
<b>South Africa</b>	<b>Jessy van Wyk</b>	Cape Peninsula University of Technology
<b>Spain</b>	<b>Victoria Ferragut</b>	Autonomous University of Barcelona
	<b>Chelo González Martínez</b>	Universidad Politecnica de Valencia
<b>Thailand</b>	<b>Tanaboon</b>	Kasetsart University Bangkok
<b>Turkey</b>	<b>Fahrettin Göğüş</b>	Gaziantep University
<b>UK</b>	<b>Peter Ho</b>	University of Leeds

## NEWS FROM IFA NATIONAL REPRESENTATIVES

### CYPRUS UNIVERSITY OF TECHNOLOGY, DEPARTMENT OF AGRICULTURAL SCIENCES, BIOTECHNOLOGY AND FOOD SCIENCE

by *Dimitris Tsaltas, IFA National Representative for Cyprus*



Dear colleagues and friends,

Thank you for inviting us onboard this great initiative of ISEKI-Food. I am pleased to present to you our newly founded (2004) **Cyprus University of Technology and our Department of Agricultural Sciences, Biotechnology and Food Science**. The University as well as the Department received its first students in 2007. The Department offers a B.Sc. degree in Agricultural and Food Sciences with specialization in three basic areas: a) Crop Science and

Technology, b) Animal and Dairy Science and Technology and c) Food Science and Technology. The research programmes and the course curricula in all three specialization options, focus on the development and adoption of new scientific methods and technological applications. Particular attention is given to such cutting-edge research areas as the field of modern biotechnology and its multiple applications in plant and animal production, the food industry and the environment. The vision of the new Department is to become an internationally recognized, research oriented department of top choice, for undergraduate and graduate education in Agricultural and Food Sciences including Biotechnology.

The Department has currently 18 members of staff. Eleven are tenured faculty, five are teaching staff, three are technicians and one is administrative staff. We are currently fulfilling up to 80% of teaching duties and cover the most important scientific areas of agricultural and food sciences. The faculty runs also an MSc programme in Agricultural Biotechnology with great success in all three areas of specialization (Plant, Animal and Food). From the first days of operation the faculty initiated various research programs, while most of them lead to PhD degrees as well. All research is under externally funded initiatives via EU, national and industrial funds.

The Animal and Dairy Science and Technology division focuses on scientific research and high level education in animal breeding and genetics, reproduction, nutrition, hygiene and management of farm animals (cattle, sheep and goats, swine, poultry). Quality milk production, as well as milk and cheese technology is of primary importance for Cyprus and the University.

The Food Science and Technology division focuses on scientific research and high level education for producing safe, healthy and tasty food. Innovations and new practical processes that offer significant benefits to consumers, industry and society, either in the products or in the production chain will be sought. Significant directions are: Food process and bioprocess engineering, food chemistry, biochemistry and microbiology.

Our Food and Dairy team members are: Prof. Vassilis Gkekas, Assist. Prof. Dimitris Tsaltas, Assist. Prof. Photis Papademas, Dr. Ouranios Tzamalouskas, Dr George Botsaris and Dr Vlassis Goulas. You may find more info about us and our institution in our website [www.cut.ac.cy](http://www.cut.ac.cy).

We look forward to many joint endeavors and collaborative activities!

**Happy New Year!**



## RESEARCH AT THE CHAIR OF BIOCHEMISTRY AND FOOD CHEMISTRY, ULBF, SLOVENIA

by **Veronika Abram** (*IFA National Representative for Slovenia*) and **Nataša Poklar Ulrih**



The Department of Food Science and Technology at the Biotechnical Faculty University of Ljubljana, Slovenia, has five chairs. One of these is the Chair of Biochemistry and Food Chemistry, which focuses on pedagogical work in the studies of food science and nutrition and research on the biochemical and biophysical properties of natural products. This chair currently includes three professors, four teaching assistants, five researchers, five young research fellows and two Ph.D. students, and is headed by

Prof. Dr. Nataša Poklar Ulrih.

The main research interests of the Chair of Biochemistry and Food Chemistry center on phenolic compounds: their identification from various plant sources (mustard seeds and its oil, Japanese knotweeds, Slovenian bilberries and blueberries, Romanian grapes, wheat grains) and various plant wastes (leaves of hops and olives), the mechanisms of actions of phenolics (antioxidant activity with development of methods for measuring this, antimicrobial potential against bacteria and fungi), as well as their interactions with cell membranes or some biological compounds (DNA, proteins) and components of foods. The potential uses of some plant wastes, such as leaves from hops and olives, are also being studied. There are currently eight projects running in the following fields: the design of foods for health, wellness and pleasure, chemical cancerogenesis - a computerized view, oligomers of amyloidic proteins: biophysical properties, structure, functions and interactions, and encapsulation of bioactive compounds. One these projects is a bilateral project between Argentina (group of Pilar Buera) and Slovenia (our group) on the effective use of extracts from several plants to improve food stability.

Other areas of research interest include archaea from which proteolytic enzymes like pepsin have been isolated. Archean enzymes are interesting due to their high temperature stability as well as for their lipids, which can be used as archaeosomes, analogs of liposomes, but stable at much higher temperature. Nanoparticles are another interesting subject of our research.



**FOOD AND HEALTH PROGRAMME AT UNIVERSITY OF AUCKLAND**

by *Filipa Silva (IFA National Representative for New Zealand)* and *Kelsey Link*



New Zealand has a strong focus on food and beverages, which represent 45% of the total exports of goods and services, with the Government setting the objective of doubling exports in real (inflation-adjusted) terms between 2009 and 2025.

The University of Auckland has responded to the New Zealand Government objective to double food and beverage exports through the establishment of the Food and Health Programme. The Programme is focused on trans-disciplinary research and teaching that connects over 200 researchers from across the University of Auckland who have an interest in food and health. Professor Brent Young, Chair of the Food and Health Programme explains “The Food and Health Programme has been designed to facilitate collaboration between university researchers and provide local industry and public health authorities with a single point of contact to access a wide range of university expertise.”

The Food and Health Programme is working directly with food and beverage companies to tackle applied problems as well as to make fundamental discoveries that may be used in the future, with the view to enhance innovation and growth in this sector. Researchers at the University of Auckland are also involved in enhanced public policy and consumer knowledge of food and nutrition, contributing to the reduction of the burden of obesity, diabetes and heart disease at a national and international level. The University of Auckland is a key partner in a number of large scale national research projects in the area of food and health, including High Value Nutrition (HVN), Healthy Start to Life, Food Safety Science and Research Centre (FSC) and Enabling Technologies for Processing in New Zealand (ET4PINZ).

The Food and Health Programme has assisted in establishing a number of new teaching programmes in food and health in order to ensure a growing number of highly-qualified university-trained graduates for this sector. This includes BSc in Food Science and Nutrition, MHSc in Nutrition and Dietetics, Master of Professional Studies in Food Safety and a Master of Engineering Studies in Food Process Engineering.

For more information visit <http://www.foodandhealth.auckland.ac.nz/en.html>

## THE BELARUSIAN STATE TECHNOLOGICAL UNIVERSITY (BSTU)

*by Zinaida Yegorova, (IFA national Representative for Belarus), Department of physical and chemical methods of certification of product*



BSTU is a modern prestigious and dynamically developing educational and research innovative centre of Belarus with old traditions. The University houses 10 faculties, 1 institute, 5 colleges, 51 departments, 15 R&D laboratories, research and educational centres, PhD and post-doc courses. The teaching staff comprises 630 lecturers, over 460 of them having scientific ranks and degrees. BSTU maintains cooperation with more than 140 educational and research centres, enterprises and companies from Russia, Ukraine, Kazakhstan, Poland, France, Greece, Lithuania, Latvia, China, Sweden, Finland, Germany and other countries worldwide. Over 350 international students are annually trained at BSTU.

Annually our lecturers, researchers and students are actively involved in international conferences and other events. They carry out research and develop innovative technologies in close collaboration with their international partners. Students and professors participate in such international programs as Erasmus +, Horizon 2020, Baltic Sea Region, DAAD, etc. Every year the University hosts international scientific conferences and symposia. Hi-tech innovative achievements of our researchers are presented at numerous international exhibitions and fairs. The basic research areas: polymer chemistry, wood processing, forestry, building materials technology, economy, ecology, pharmacology, microbiology, biotechnology.

Research in the field of food technology, microbiology and safety began to develop about ten years ago. The main objects of the research are fruit and vegetable. Studies carried out in the framework of the state scientific and technical programs, and at the request of the food enterprises of Belarus.

This is a brief message about the Belarusian State Technological University.

For more information please visit: web: [www.belstu.by](http://www.belstu.by)

phone: +375 17327 22 52, +375 29 623 70 90 (Belarus)

mail: [egorovaze@tut.by](mailto:egorovaze@tut.by)



## PRACTICAL SCIENTIFIC INSTITUTE OF HORTICULTURE AND FOOD TECHNOLOGY OF THE REPUBLIC OF MOLDOVA

by *Janna Cropotova, IFA National Representative for Moldova*



On 6 November 2014, the **Practical Scientific Institute of Horticulture and Food Technology** of the Republic of Moldova was successfully re-accredited (Nr. AC-5/1.2.) by the National Council for Accreditation and Attestation as "meeting the standards of the Code of the Republic of Moldova on science and innovations nr. 259-XV from 15 July 2004" through the mutual evaluation and the accreditation that

the institute underwent during the academic period of 2009-2013 years. The institute has been awarded the title of internationally recognized R&D organization (category A).

### Other news:



This year a major milestone in the field of food science for the Republic of Moldova has been successfully achieved: the jubilee scientific conference of the Technical University of Moldova **MFTI-2014 "MODERN TECHNOLOGY IN THE FOOD INDUSTRY"** devoted to the 50<sup>th</sup> anniversary of the Faculty of Technology and Management in the Food Industry opened its gates from the 16th to the 18th of October for the 2<sup>nd</sup> time. It was one of the most important meetings of the

scientific community involved in Food Science and Technology from the Republic of Moldova and some European countries in 2014. Students, post-docs and young scientists had the possibility to meet up with top-class national and international researchers in the field of food science and technology.

The scope of the conference covered practically the whole spectrum of the modern food industry topics: Modern Processes and Equipment in the Food Industry, Food Technology, Chemistry and Microbiology were some of the main areas. Besides, great emphasis and joint efforts from event organizers and sponsors were put to bridge industry and academy.

After the opening ceremony, Janna Cropotova, food researcher and national representative of ISEKI-Food association in the Republic of Moldova, gave a plenary lecture dedicated to a new opportunity for disseminating food science and technology knowledge at the national and EU levels and informed national scientific community about new horizons for possible collaboration between Moldavian and EU public and private organizations in food science and allied fields from many aspects (mobility of scientists and students, international projects, publications in peer-review journals, etc.). She mentioned that ISEKI-Food fosters collaboration among the best food researchers internationally to provide evidence-based scientific consensus for solving food and nutrition related challenges. It was declared that by facilitating their collaboration, ISEKI helps scientists from different countries and sectors – public and private organizations – to best address complex food science and industry issues by sharing their unique knowledge and perspectives. As an excellent example of this kind of collaboration, Janna Cropotova briefly described a successful project Tempus DEFRUS, the last stage of which included one-week scientific visit of Russian representatives of the project to University of Bologna (Campus of Food Science, Cesena), performed at the end of May 2014 during her research stay.

The MFTI-2014 conference included a range of important thematic sessions covering recent discoveries in winery, food chemistry and technology, as well as reporting on some recent international projects in the food industry.

The organizing committee of the conference was pleasantly surprised by the high quality of the presentations, posters and discussions on food science, technology and engineering related topics. For academics, young researchers, post-docs and students it provided the opportunity to look at a number of scientific issues not only from an academic perspective, but also in an industry and a public health context. For government and industrial representatives, this conference offered the scientific foundation to various issues related to nutrition, winery, agriculture, food technology and engineering with the possibility to find the proper partner for further collaboration.

For the Moldovan research community this year ends up with a significant event: on the 28<sup>th</sup> of November 2014, a new **Wine Research Center** was opened at the Technical University of Moldova, according to the “Filiere du Vin Upgrading” project (official source: [http://www.noi.md/md/news\\_id/52022](http://www.noi.md/md/news_id/52022)). The major objective of the project initiative is to support the modernization and development of the Moldovan wine sector in accordance with the existing 2005-2020 wine sector planning horizon as defined in national legislation (<http://www.afci.de/jobs/filiere-du-vin-1>). All laboratories in the Wine Research Center are equipped with modern sophisticated equipment purchased under the investment from the European Investment Bank according to the program of the national winery branch modernization. The total amount of investment in the center constituted 2.7 million euros.

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## NEWS FROM PROJECTS

### THE ISEKI\_FOOD 4 PROJECT: OBJECTIVES AND FINAL OUTCOMES OF A SUCCESSFUL ERASMUS THEMATIC NETWORK

by **Paola Pittia**, University of Teramo, ISEKI\_Food 4 Coordinator

ISEKI\_Food network was designed as a network of University and Research Institutions, Professional Associations, Industrial partners and Students Associations to foster collaboration on a variety of joint interest projects.

The **ISEKI\_Food-4 Erasmus Thematic Network** project main objective is to develop a framework of stakeholders aimed (i) to lead innovation in Food studies education and training by matching the needs of enterprises and, more ingeneral, the job market, (ii) to promote innovation in the Food Science and Technology academic sector and (iii) to favour the internationalisation of the European Food studies.

The work under these main objectives has been developed through four implementation workpackages (WP3, WP4, WP5, WP6). Three other workpackages deal with the project management (WP8), quality project plan (WP1) and dissemination (WP2); exploitation of the project results is performed within another specific workpackage (WP7).

The consortium of the partners was constituted by reputed HE institutions, Associations, Enterprises and Research Organizations with interest on Education. The total number of



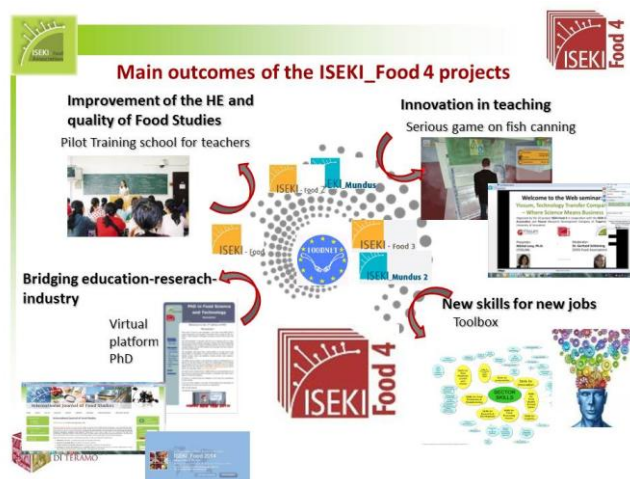
partners is 89, 86 out of them are from 27 EU countries and 3 from no-EU countries (United States, Brasil and Israel).

The consortium of the IFood4 project partners was composed also by 52 associated partners from 19 no-EU and 9 EU countries that contribute to the promotion, implementation, of the project activities and give an international impact to this Erasmus thematic network.

The ISEKI\_Food 4 project (<https://www.iseki-food4.eu/>) has completed all the tasks and activities that include:

- a Virtual toolbox with information and documents, best practices to set, design, implement and modernise food courses/programmes according to the new skills needs and the new jobs requested by the job-market (<https://www.iseki-food.net/training/moduledesign>)
- the virtual platform IFOOD4\_PhDnet and the PhD newsletter (<https://www.iseki-food.net/phd>)
- a new e-learning courses on Innovative food processing technologies
- a 3D Virtual processing laboratory (serious, educational game, "Fish can crime" <https://www.iseki-food.net/students/fishcanninggame>)
- the 3<sup>rd</sup> International ISEKI\_Food Conference (<http://www.isekiconferences.com/athens2014/>),
- a pilot training school for Teachers in Food studies
- three books under the ISEKI\_Food Springer series (ongoing activity, publication in 2015)
- n. 6 issues of the International ISEKI e-journal (official journal of the ISEKI\_Food Association, peer-reviewed)

The IFood4 project network have been working to widely disseminate the results of the project and favour an effective and positive impact of the main results, products and outcomes in order to improve and modernise the European HE in Food studies along with its quality at EU and international level. Results of the activities will be further edit as articles to be published on international journals, presented at conferences and meetings with the involvement of all the stakeholders of the value food supply chain.





## EUROPEAN FOOD-STA

by *Gerhard Schleining, IFA Secretary General*

### European Food-STA



The 3 years project **EuFood-STA** (European Food Studies & Training Alliance) will start in January 2015. The proposal was submitted by a consortium of mainly IFA institutional members to the call of ERASMUS+ (Knowledge Alliance).

From more than 230 applications only 8 projects have been funded. It is coordinated by **BOKU**–Universität für Bodenkultur/Austria, partners are: **UNITE**-Universita degli Studii die Teramo/Italy, **UHOH**-Universität Hohenheim/Germany, **UCP**-Universidade Catolica Portuguesa/Portugal, **IPC**-Instituto Politécnico de Coimbra/Portugal, **Frulact** - Ingredientes para la Indústria de Lactínios, SA/Portugal, **SPES-GEIE**-Spread European GEIE/Italy, **UL**-University of Leeds/UK, **AgroParisTech**-Institut des Sciences et Industrielles du Vivant et de L' environ/ France, **LVA**–Lebensmittelversuchsanstalt/Austria, **PASA**-Preparados Alimenticios/Spain, **ACTIA**-Association de coordination technique pour l'industrie/France.

Associated partners are: **Nestlé** - NESTEC S.A (Switzerland), **IFA** - ISEKI-Food Association (Austria), **EFFoST** (Netherlands), **EROICA** - International Relations Officer's Network of the Association (Poland).

The project will establish an independent “**EuFood-STA Centre**” (virtual platform plus physical hubs) as a legal and organisational frame for international and sustainable collaborations between industry and academia in the food sector.

The independent “EuFood-STA Centre” will enhance on the one hand innovative education & training for students, targeted towards the needs of the industry and thus increasing their employability and on the other hand innovative continual professional development (CPD) for academic and company staff by facilitating experience exchange.

These will be achieved by:

- work and training experiences through **industrial and university placement**
- promoting of **best practices** of already existing training materials and methods
- **joint** academic/company **tutoring** and **supervision**
- joint development of **guidelines** for the design and implementation of **joint “industrial master” curricula**
- joint development of a **CPD programme** and **certification scheme** for company and university staff
- joint development of **trainings material**, modules, courses, etc. to improve existing academic curricula and CPD training
- development of a **digital library** consisting of tutorials, recorded webinars, online courses, etc., a **multilingual database** and an **e-learning platform**

**Industry partners** can train their staff and make use of placement of researchers who can collect practical experiences.

**University partners** can train their teaching staff, tune their study programmes, make use of modules from other Universities or new modules developed in collaboration with Industry and other academic partners.

The independent “**EuFood-STA Centre**” is also open to other Universities and food companies who want to be involved, but without EU-funding. For more information please contact [Gerhard.Schleining@BOKU.ac.at](mailto:Gerhard.Schleining@BOKU.ac.at).

## NEWS ABOUT EDUCATION & TRAINING

### 2<sup>nd</sup> EDITION OF THE “SCHOOL ON APPLICATIONS OF PEF FOR THE FOOD INDUSTRY

The 2<sup>nd</sup> edition of the “School on applications of PEF for the food industry”, organized in the framework of our Cost Action TD1104 will be held in Salerno (IT) on February 7 - 12, 2015 with the collaboration of ProDAI scarl and the University of Salerno and coordinated by Prof. Giovanna Ferrari.

All the information concerning the School is available on the following web site:

[www.prodalricerche.it/PEFSchool](http://www.prodalricerche.it/PEFSchool)

This training school is following the successful 1<sup>st</sup> edition held in Zaragoza in January 2014.

For major information: Prof. Ing. Giovanna Ferrari, [gferrari@unisa.it](mailto:gferrari@unisa.it)



School on applications of Pulsed Electric Fields  
for food processing

**PEF SCHOOL**

February 7-12, 2015 - Fisciano (SA), IT



**Co-organized by :**

- **ProDAI Scarl** ([www.prodalricerche.it](http://www.prodalricerche.it)), in collaboration with the **University of Salerno** ([www.unisa.it](http://www.unisa.it)).
- **COST ACTION 1104** - European network for development of electroporation based technologies and treatments (<http://www.electroporation.net>)

**We look forward to meet you in Salerno**

Further information: [www.prodalricerche.it/PEFSchool](http://www.prodalricerche.it/PEFSchool)

## INTERNATIONAL SUMMER LAB (ISL) 2015



Each July the ISL is offered by a cooperation of Osnabrück University of Applied Sciences and the DIL German Institute of Food Technologies. In 2015 there will be the 5<sup>th</sup> run of the ISL (July 9<sup>th</sup> – July 31<sup>st</sup>).

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

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

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

The participants work in mixed international teams. Participants come from Denmark, Turkey, USA, South Korea, the UAE or the Oman, for example. The course language is English.

Further information as well as the application form is on the website to find [www.summer-lab.de](http://www.summer-lab.de). The ISL Module Coordinator is Prof. Dr. Stefan Töpfl, the Academic Director of the ISL is Prof. Dr. Ludger Figura.

Contact: Jessica Wiertz  
Food Production Engineering and Business  
Email: [j.wiertz@hs-osnabrueck.de](mailto:j.wiertz@hs-osnabrueck.de)

## NEWS ABOUT IFA SUPPORTED EVENTS

### REPORT ON - FOOD WASTE: FROM SQUANDERING TO ADDED VALUE. EXPERIENCES FROM ITALY AND AROUND THE WORLD

by **Paola Pittia** (*President of the ISEKI-Food Association*)



On 2<sup>nd</sup> December 2014, the Order of Food Technologists of Lombardia Region (Italy) has organized in Milan (Italy) in collaboration with the Province of Milan and the patronage of the ISEKI\_Food Association, EatingCity and EXPO'2015 the International symposium **"Food waste: from squandering to added value. Experiences from Italy and around the World"**.

Over 120 food professional, scientists and industry representatives attended the event that included a series of contribution given by eminent internationally recognized scientists and experts that allowed to develop an interesting international framework. In particular, **Jorge Fonseca** (FAO) in his presentation titled "Disentangling causes of global food losses and waste" analyzed the main causes of food waste at international level and highlighted the need of an interdisciplinary (technology, science, economy, society) approach to tackle the main consequences.

In the following presentation, **Prof. Dietrich Knorr** (EFFoST, Technical University of Berlin) "Processing perspective and its innovation aimed to decrease food waste and / or to give added value" reviewed the modern approach in food technology and the main innovation under development or already applied that could contribute to limit food waste.

**Prof Paola Pittia** (ISEKI\_Food Association, University of Teramo) in her presentation titled "Training and education activities towards a sustainable food supply chain" pointed out the need of a multidisciplinary approach to educate and train the future generation of food technologists along with the involvement of all the stakeholders of the food value chain to develop the desired technical and personal skills to limit food waste and its impact on the society. **Prof. Luciano Piergiovanni** (University of Milan) completed the invited contributions with an interesting presentation titled "The role of packaging innovation to reduce food waste" and highlighted the need of a correct communication and education to develop the appropriate behavior to limit food waste.

Several contributions from various Italian Associations and Organizations dealing with food waste at different levels of food chain up to the food service were included in Round Table that contributed to make the symposium an interactive and successful event.

**SUSTAINABLE DEVELOPMENT IN THE FOOD & BEVERAGE INDUSTRY**

ENG's 3rd annual summit

**SUSTAINABLE DEVELOPMENT IN  
THE FOOD & BEVERAGE INDUSTRY**

21st &amp; 22nd January 2015 Crowne Plaza City Centre, Amsterdam

**Optimizing resources to ensure the sustainability of the food & beverage industry**

Join us at E.N.G.'s **3<sup>rd</sup> annual Sustainable Development in the Food & Beverage Industry summit** in cooperation with **UNILEVER, MARS, HEINEKEN, MARKS & SPENCER** and **THE EUROPEAN COMMISSION** amongst others and as an **ISEKI member** you will benefit from a **20% discount** by registering before January 9<sup>th</sup> 2015!

This event brings together leading sustainability executives from some of the largest food producers, retailers and suppliers. This year, we will look at how sustainability initiatives are being fostered and even acting as a paradigm shift to business as usual.

Walk away with clear strategies and ideas on how to optimise resources to ensure the long-term sustainability of the food industry.

Please feel free to share this message with any relevant colleagues!

For more information or to register please contact Joanna Serweta at

[jserveta@engspain.com](mailto:jserveta@engspain.com) or +34 91 535 7087 or click on:

[http://www.engevents.com/assets/data/migrated/site\\_media/files/SP106/SP106\\_ISEKI.pdf](http://www.engevents.com/assets/data/migrated/site_media/files/SP106/SP106_ISEKI.pdf)

We look forward to seeing you in Amsterdam!

**Benefit from a 20% discount for IFA members by registering before 9<sup>th</sup> January 2014!**



## 7<sup>th</sup> IDF SYMPOSIUM ON SHEEP, GOAT AND OTHER THAN COW MILK



The overall objective of the Symposium is to provide a renewed vision of knowledge on husbandry and milk production, technology, chemistry, microbiology, potential health impact and to highlight the significance of markets and appropriate policies as they have evolved over the last years. The event is addressed to scientists and other professionals involved in the sheep, goat and other non-cow dairy sectors including milk producers, dairy processing industry, trade associations, academia, research institutes, policy makers and governmental authorities.

The Symposium will be a platform for exchange of knowledge and information among international experts in the field.

For more information please visit: <http://www.idfsheepandgoat.org/>

**Benefit from a special reduction (10%) on registration fees for IFA-members!**

## ICA CONFERENCE “LIFE SCIENCE GRADUATES FIT FOR EUROPE” FROM 15 TO 16 APRIL 2015 AT BOKU (VIENNA, AUSTRIA)



The ICA Network for Innovation in Higher Education in the Life Sciences (ICA-Edu) of [ICA](http://www.ica-ls.com/) (the Association for European Life Science Universities, <http://www.ica-ls.com/>) of which IFA (<https://www.iseki-food.net/>) is a **Standing Committee** for Food, will organise its first conference for faculty, researchers, university leaders and

administrators and serve as a forum to discuss innovative practice and concerns, and act as a clearinghouse for information exchange and updates on strategic issues. Thus the conferences enhance networking in the life sciences to share expertise and understanding. In doing so ICA conferences support the establishment of communities of practice in which the members build confidence in each others capabilities leading to new initiatives.



The colloquium will provide space for the exchange of ideas and discussion!

Discussion of specific challenges in preparing our life science graduates for careers in Europe and internationally:

- (1) challenges of the intercultural classroom,
- (2) tools for enhancing the learning experience
- (3) bridging education and practice
- (4) innovation in curriculum development and delivery

The colloquium will give you new ideas for developing innovative approaches in your teaching and your students' learning opportunities – techniques and methods specifically used in the life sciences. The colloquium will not be a series of lectures, but comprise very short discussion openers, in depth exchange of experience and the development of new initiatives.

You are invited to exchange your experience and ideas for teaching the interdisciplinary life science topics (e.g. problem based learning, teaching in modules, team teaching, intercultural classroom, virtual training for fieldwork, internships .... )

**You are invited to submit an abstract for a short 5 slide ppt both as a discussion opener and as a poster of a presentation on one of the above themes (more details on the website)** These presentations and poster will provide a basis for the in depth discussions under each of the themes.

For further information see the website [www.ica-europe.info](http://www.ica-europe.info) and follow the link to ICA-Edu Colloquium 2015 for the scope of each of these themes.

**Schedule:**

Registration: 15th January 2015 – 25th February 2015  
Submission of abstracts for short presentations: deadline 10th February 2015  
Conference fee: 200 Euro (incl. coffee breaks, lunches and colloquium dinner)

**This event will be an opportunity for IFA members for meeting and networking.**



After the conference, the ICA standing committees **IFA** (ISEKI-Food Association, <https://www.iseki-food.net/>) and **I.S.L.E.** (Association for Innovation, Teaching and Promoting Sustainable Development in the Life, Applied and Social Sciences in Europe and worldwide, <http://www.isle-project.eu/>) will organize

- a) on Thursday April 16 (15-17) a brainstorming meeting about joint activities.
- b) on Friday April 17 (15-17) a Workshop: “Quality of Life Science study programmes – Lets make a difference”  
09:00-09:45 **The EQAS Food award:** International Standards for food study programmes

- 09:45-10:30 **The I.S.L.E Sustainability award:** Criteria for study programmes focused on / or related to Sustainable Development
- 10:30-11:00 coffee and networking
- 11:00-13:00 **hands on workshop**

## SUSTAINABLE POSTHARVEST AND FOOD TECHNOLOGIES - INOPTER 2015 PROCESSING AND ENERGY IN AGRICULTURE - PTEP 2015



The National Society of Processing, Energy in Agriculture (PTEP) and the Faculty of Agriculture of the University of Novi Sad are delighted to invite you to participate in 4<sup>th</sup> International conference on "*SUSTAINABLE POSTHARVEST AND FOOD TECHNOLOGIES*".

Date and venue: **19–24 April 2015** at the Hotel Divcibare in Divcibare, Serbia.

**This Conference is supported by the ISEKI - Food Association (IFA))** and by the following national institutions: Institute of Food Technology, Novi Sad; Maize Research Institute Zemun Polje, Belgra; Institute of Field and Vegetable Crops, Novi Sad; Faculty of Technical Science, Novi Sad and the Faculty of Technology, Novi Sad.

### Conference topics:

1. Advances in postharvesting technologies of agricultural products,
2. Energy efficiency,
3. Advances in seed processing technologies,
4. Sustainable food technologies (economy, quality, energy, social aspects, integral and organic production...)
5. Technical and technological aspects of feed safety
6. Advances in food technologies and aspects of food and feed chain quality
7. Physical properties of biomaterials and food
8. Trends of development in agriculture
9. Renewable energy sources
10. Management and process control
11. Heating and air conditions

Abstracts should be submitted **by January 10<sup>th</sup>, 2015** online via [www.ptep.org.rs](http://www.ptep.org.rs) or e-mail: [mbab@polj.uns.ac.rs](mailto:mbab@polj.uns.ac.rs).

Full-length papers will be published in official national Journal on Processing and Energy in Agriculture, after reviewing. **Deadline for full papers: February 15<sup>th</sup>, 2015.**

Address of journal: <http://www.ptep.org.rs/Sajt%20engleski/casopisen.html>

For more information please click on:

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

or contact:

**Prof. Dr. Mirko Babic**, e-mail: [mbab@polj.uns.ac.rs](mailto:mbab@polj.uns.ac.rs) or

**Dr. Ivan Pavkov**, e-mail: [ivan.pavkov@polj.uns.ac.rs](mailto:ivan.pavkov@polj.uns.ac.rs)

Agricultural Faculty, Department of Agricultural Engineering  
21000 Novi Sad, Serbia

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## 2<sup>nd</sup> Fabe 2015, 28 - 31 MAY 2015, MYKONOS, GREECE



The Laboratory of Food and Biosystems Engineering in Larissa, Greece organizes the 2<sup>nd</sup> International Conference on Food & Biosystems Engineering (FaBE 2015) in Mykonos, Greece.

IFA (ISEKI-Food Association, <https://www.iseki-food.net/>) will organize a session on Nano and Microencapsulation in Food and Agriculture

For more information see: <http://www.fabe.gr/index.php/en/2013-05-06-10-20-19/2013-05-06-10-20-20-en/home-sunedria-en>

### Main topics of Food Engineering:

- Food Materials and Rheology
- Advances in Food Process Engineering
- Engineering of Novel Food Process
- Food Product Engineering and Functional Foods
- Food and Agricultural Waste Engineering
- Advances in Food Packaging and Preservation
- Modelling and Control of Food Process
- C.F.D. applications in Food Engineering. Novel Aspects of Food Safety and Quality
- **Nano and microencapsulation in Food and Agriculture**
- Engineering and Mechanical Properties of Food
- Sustainability aspects in food and agricultural engineering

### Main topics of Biosystems Engineering:

- Extraction Technology for natural antioxidants and Phytochemical
- Industrial Fermentations and Biotechnology
- Advanced Greenhouse Technologies
- Precision Agriculture and Variable Rate Irrigation

- Water and Wastewater Management and Irrigation Engineering. Novel Bioremediation Technologies
- Automation – Robotics and Geo-information novelty in Bio-system Engineering
- Multi Criteria Decision Analysis, Remote Sensing, GIS and Fuzzy Logic Modelling
- Biosensor Engineering and Applications
- Wastewater and Sludge Reuse from Food, Agricultural and other Industries
- Pollution of natural resources Ecotoxicology, Transport and fate of pollutants and Environmental health
- Biomass (plant production, pellets, biodiesel, bioethanol, advanced biofuels, etc), Photovoltaic (solar cell) and Aeolian (Wind) Energy engineering
- Life cycle analysis in the Biosystems Engineering

**This event will be an opportunity for IFA members for meeting and networking. IFA members will get a special reduction on the registration fees**

## **“UNIVERSITIES” GLOBAL CHALLENGES: NUTRITIONAL SECURITY AND ENVIRONMENTAL SUSTAINABILITY FOR HUMAN HEALTH**

The GCHERA 8th World Conference “Universities” - **Global Challenges: nutritional security and environmental sustainability for human health**” will be held from **25 to 26 June 2015** at the Faculty of Agricultural and Food Sciences, Holy Spirit University of Kaslik, Lebanon.

The following themes will be addressed at the conference

- Sub-theme A: The role of education and research: from food security to nutritional security
- Sub-theme B: The role of nutrition in transforming health care from a disease to a health based system
- Sub-theme C: Sustainable Agriculture: Feeding 9 billion with a smaller environmental footprint
- Sub-theme D: Innovation through agricultural food system entrepreneurship

See more details of the conference focus, themes and the call for abstracts for presentations at: <http://webapp.usek.edu.lb/forms/WS/gchera/index.html>

Deadline for abstract submission: 12 January 2015

If you have any queries please contact: [desireeelazzi@usek.edu.lb](mailto:desireeelazzi@usek.edu.lb) or [alainabirizk@usek.edu.lb](mailto:alainabirizk@usek.edu.lb)

## DOF 2015 – 6<sup>th</sup> INTERNATIONAL SYMPOSIUM ON DELIVERY OF FUNCTIONALITY IN COMPLEX FOOD SYSTEMS



DOF2015 symposium, organised by AgroParisTech and INRA in the heart of Paris-France, will bring together scientists from academia, industry and young researchers for presentations and discussions on the latest scientific and technological developments on food nano- and micro-structures and their applications to food engineering, food consumption and diet, and on the new concept of complexity and emergent phenomena in the integrative food science.

Hot topics will be presented by invited world-renowned experts, and the latest research findings will be presented in short talks and poster communications. Exhibitions of analytical equipments and software will be held in conjunction with the symposium.

### MAIN TOPICS

- *Engineering of tailored-made structures in bio-based systems*
- *Investigation of nano/microstructures in bulk and at surfaces*
- *Tuning the binding & release of bioactive compounds by matrix modulation*
- *Tuning the delivery of functionality to the body*
- *Modeling approaches from bio- molecules and matrix structures to functionality*
- *Complexity and emergent phenomena in the integrative food science*

For more information please see: <http://dof2015.org>

## Event list - UPCOMING FOOD RELATED EVENTS

### January 2015

**NEW** 21-22 January 2015**Sustainable Development in the Food & Beverage Industry**

More information: [http://engspain.com/site\\_media/files/SP106/SP106\\_ISEKI.pdf](http://engspain.com/site_media/files/SP106/SP106_ISEKI.pdf)

Crowne Plaza City Center, Amsterdam, Netherlands

**NEW** 26-30 January 2015**5th International Advanced Course Advanced Food Analysis**

More information: <http://www.vlaggraduateschool.nl/courses/food-analys.htm>

Hof van Wageningen, Wageningen, 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

**NEW!** 09-13 February 2015**2nd Food Law Winter School**

More information: <http://www.foodlaw.nu>

University of Wageningen, Wageningen, the Netherlands

**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

**NEW!** 23-26 February 2015**7th Training School on Bioencapsulation**

More information: [http://bioencapsulation.net/2015\\_Strasbourg/index100.html](http://bioencapsulation.net/2015_Strasbourg/index100.html)

University of Strasbourg, Strasbourg, France



### March 2015

**NEW!** 17-19 March 2015

**4th International Conference on Food Digestion**

More information: [https://colloque.inra.fr/cost\\_infogest\\_icfd2015](https://colloque.inra.fr/cost_infogest_icfd2015)

Partenope Conference Centre, Naples , Italy

**NEW!** 23-25 March 2015

**IDF Symposium on Sheep, Goat and other than Cow milk**

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

Limassol, Cyprus

**NEW!** 23-27 March 2015

**EuroFIR Food Forum**

More information: <http://www.eurofir.org/?p=3919>

Science 14 Atrium, Brussels, Belgium

**NEW!** 24-25 March 2015

**9th European PhD Workshop on Food Engineering and Technology 2015**

More information: <http://www.efce.info/section/food>

Utzwil, Switzerland

**24-27 March 2015**

**Anuga FoodTec**

More information: <http://www.anugafoodtec.de/aft/index-3.php>

Koelnmesse, Cologne, Germany

### April 2015

**NEW!** 15-16 April 2015

**ICA Conference - Life Science Graduates Fit for Europe**

More information: [www.ica-europe.info](http://www.ica-europe.info)

Vienna, Austria

**NEW!** 19-24 April 2015

**4th INOPTeP 2015 and XXVII PTEP 2015**

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

Hotel Divcibare, Serbia

**NEW!** 22-23 April 2015

**Healthy grain for a healthy diet**

More information: <http://www.igv-gmbh.de/en/igv/events/>

Deutsches Institut für Ernährungsforschung, Nuthetal, Germany

**May 2015****NEW! 19-22 May 2015****9th Fruit, Nut and Vegetable Production Engineering Symposium**More information: <http://www.aidic.it/frutic/>

Centro Congressi Stella Polare, Milan, Italy

**NEW! 28-31 May 2015****FABE 2015**More Information: <http://www.fabe.gr/index.php/en/2013-05-06-10-20-19/2013-05-06-10-20-20-en/home-sunedria-en>

Mykonos, Greece

**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 June 2014****FEMS 6th congress of european Microbiologists**More information: <http://fems-microbiology.kenes.com/>

MECC Maastrich, Maastrich, Netherlands

**NEW! 11-14 June 2015****ESAT2015 conference**More information: <http://www.esat2015.gr>

Royal Olympic Hotel, Athens, Greece

**14-18 June 2015****ICEF12**More Information: <http://www.icef12.com/>

Quebec, Canada

**NEW! 25-26 June 2015****“universities” Global Challenges: Nutritional Security and Environmental Sustainability for Human Health**More information: <http://webapp.usek.edu.lb/forms/WS/gchera/index.html>

Kaslik, Lebanon

### 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

**NEW! 14-17 July 2015**

**DOF 2015**

More information: <http://dof2015.org>

Maison de la Chimie, Paris, France

### September 2015

**NEW! 6-10 September 2015**

**1st World Congress on Electroporation and Pulsed Electric Fields in Biology, Medicine, and Food & Environmental Technologies**

More Information: <https://wc2015.electroporation.net/>

Grand Hotel Bernardin, Portorož, Slovenia

**NEW! 16-18 September 2015**

**5th MoniQA International Conference**

More Information: <https://www.moniqua.org/node/604>

Porto, Portugal

**26 September -1 October 2015**

**EPIC 5**

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

France

### October 2015

**NEW! 7-9 October 2015**

**INNOVA 2015**

More information: <http://www.innova-uy.info/eng/index.html>

LATU, Montevideo, Uruguay

**18-21 October 2015**

**100th AACC International Annual Meeting**

More information: <http://www.aaccnet.org/meetings/future/pages/default.aspx>

Minneapolis, USA

**NEW! 28-30 October 2015**

**3rd International Conference on Food Structures, Digestion and Health**

More information: <http://www.fsdh2015.org/home>

Wellington, New Zealand

## November 2015

**NEW!** 02-04 November 2015

**3rd Conference of Cereal Biotechnology and Breeding**

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

Berlin, Germany

**NEW!** 03-06 November 2015

**7th International Symposium on RECENT ADVANCES IN FOOD ANALYSIS**

More information: <http://www.rafa2015.eu/>

Prague, Czech Republic

## 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

## July 2016

**NEW!** 6-8 July 2016

**4th ISEKI\_Food Conference**

More information: <http://www.isekiconferences.com/vienna2016/>

Vienna, Austria

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