



March 2015, Issue 14

newsletter

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EDITORIAL

Editorial

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



Conferences and networking events on food - what's going on ?

Every week, but in some periods, every day, I receive invitations to attend, to present papers or even to contribute as “invited speaker” at conferences on food science, education as well as other related fields. Increasing are invitations from organisations not very well acknowledged by the more wider scientific community or from emerging countries where the interests, the research on food subjects and the food scientists communities are growing.

Conferences, symposia, workshops, etc.... are important tools to meet face-to-face, to share knowledge, to learn, to meet new scientists and old friends and colleagues, to get inspiration for new projects, new studies.

However, sometimes is very difficult to understand the reliability and to evaluate the quality of these organisations that are supporting such conferences and what are the aims of such events...is it just business, or is it a way to steal money? Recently I was advised from a colleague to not accept to attend an “international conference” on food technology where I was invited to give an oral presentation: they were offering me all free, included the travel while I have to pay a certain % of my accommodation. The colleague, an eminent scientist, located 200 km from the conference venue, had never heard about the organisers and the committees seemed to be comprised by people not very well known in our food science community. His help was important for me arising an important issue on the ethics of the conferences organization.

Conferences in our field are important and each of us is looking forward to present research results, to share knowledge and to learn. For me, now, senior scientist, conferences are becoming more and more important opportunities to transfer knowledge to the younger generation of food scientists, students, and PhDs as well as to meet new people and exchange experiences, ideas and plans for the future. To attend we use money from projects and commit energies that cannot be wasted for commercial purposes.

I would like to thank all the ISEKI-Food friends who are this year highly committed in the organisation of high quality international events with whom, as ISEKI-Food Association, are in contact with including in particular ICEF (Quebec, Canada), EFFoST (Athens, Greece), FABE (Mykonos, Greece). The ISEKI-Food Association and network will be attending and contributing somehow and I hope to see you all there.

Last, but not least..... the ISEKI-Food Association has already started the organisation of the **4th International ISEKI-Food Conference (6-8 July 2016, Vienna)** with the purpose to have a main international event where scientists, trainers, educators and students can meet, share knowledge and learn, network for future projects and discuss with ethics and responsibility about hot topics in food science and technology. Take note of these dates in your 2016 calendar from now!!!!

All the best, Paola

NEWS FROM IFA

MEET THE ISEKI-FOOD ASSOCIATION FAMILY AT THE:



The **ISEKI-Food Association** (European Association for Integrating Food Science and Engineering Knowledge Into the Food Chain) is organising the **4th 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.

Abstract submission will be open soon!

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

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



International Journal
of Food Studies

OFFICIAL JOURNAL OF THE ISEKI FOOD ASSOCIATION



by **Cristina L. M. Silva**, editor in chief IJFS, Universidade Católica Portuguesa/Porto

The International Journal of Food Studies (IJFS), the official journal of the ISEKI_Food Association (<http://www.iseki-food-ejournal.com/ojs/>), was recently indexed by the **FTSA** (Food Science and Technology Abstracts).



The IJFS was already indexed by DOAJ, EBSCO and ULRICHSWEB. Index to Scopus is expected in the next 3 to 4 months.

The next and 7th issue will be published in April 2015.

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

Make the IJFS your mean of communicating your main achievements in the field of Food studies in Education, Research and Industry.

STATISTICS ON IFA MEMBERS

The ISEKI Food Association has currently 239 members from 46 countries all over the world.

39 Institutional members, 191 Individual members and 20 student members build the ISEKI-network and family.

List of IFA Institutional members sorted by country:

	Institute	Country
1	AIT-Austrian Institute of Technology GmbH	Austria
2	BOKU - University of Natural Resources and Applied Life Sciences Vienna	Austria
3	ICC - International Association for Cereal Science and Technology	Austria
4	ICC-Austria	Austria
5	Lebensmittelversuchsanstalt	Austria
6	Management Center Innsbruck	Austria
7	Gent University	Belgium
8	Faculty of Food Technology Osijek	Croatia
9	Cyprus University of Technology	Cyprus
10	Healthgrain Forum	Finland
11	University of Helsinki	Finland
12	AgroParisTech	France
13	Center of Life and Food Sciences Weihestephan of the TU Muenchen	Germany
14	Alexander Technological Education Institute	Greece
15	University College Dublin	Ireland
16	University of Milan	Italy
17	Libera Università di Bolzano	Italy
18	University of Teramo	Italy
19	Almaty Technological University (ATU)	Kazakhstan
20	Wageningen University	Netherlands
21	Norwegian University of Life Science (UMB)	Norway
22	Universidade Catolica Portuguesa	Portugal
23	National Institute of Research and Development for Food Bioresources	Romania
24	Astrakhan University	Russia
25	Kemerovo Technological Institute of Food Industry	Russia
26	Omsk State Agrarian University	Russia
27	North-Caucasus Federal University	Russia
28	National Society of Processing and Energy in Agriculture	Serbia
29	Slovak University of Technology	Slovakia
30	University of Ljubljana	Slovenia
31	Cape Peninsula University of Technology	South Africa
32	Universidad Politecnica de Valencia	Spain
33	Universitat Autònoma de Barcelona	Spain
34	The University of Lincoln	UK
35	UWIC - University of Wales Institute Cardiff	UK
36	University of Leeds	UK
37	National University of Food Technologies	Ukraine
38	Odessa National Academy of Food Technologies	Ukraine
39	Auburn University	USA

Almost all IFA member countries have 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

We are happy to announce that we have 2 new National Representatives:

Alifdalino Sulaiman from University Putra of Malaysia and A.L. Chathudina Janitha Liyanage from Sabaragamuwa University of Sri Lanka.

Welcome to the ISEKI-family!

NEWS FROM IFA NATIONAL REPRESENTATIVES



by Daniela Šmogrovičová, IFA National Representative for Slovakia



The **Faculty of Chemical and Food Technology (FCHPT)** is one of the seven faculties of the **Slovak University of Technology in Bratislava**. The Faculty has an exceptional position in the system of Slovak university education. It is the only one providing complete university education based on first-rate chemical-engineering and natural science theoretical foundations, educating engineers in all fields of

chemical and food processing industry. Approximately 1900 students attend the Faculty in all three degrees of university education, and their education is provided by 40 Professors, 80 Associated Professors and 69 specialists.

FCHPT offers study programs in all three degrees of university education, as well as lifelong education courses. The bachelor degree takes three years and provides five study programs oriented on chemistry, chemical technology, biotechnology and food processing. In the master degree of university study, eleven study programs are accredited. Together with the fundamentals of natural sciences, technological subjects as chemical engineering, process control, basics of chemical and food processing technology, biotechnology, environmental engineering, fundamentals of economy and law are studied. The doctoral degree enables graduates to conduct their individual research work, and it is possible to obtain this degree

in 16 study branches involving microbiology, biochemistry, biotechnology, food science and technology, and process control.

Departments providing study programmes focused on biotechnology and food are: Department of Biochemistry and Microbiology, Department of Biochemical Technology, Department of Food Technology, as well as Department of Nutrition and Food Quality Assessment.

The research is oriented towards biotechnologies and study of natural materials and biologically active substances, preparation and research of functional materials and material technologies using micro- and nano- methods, food technologies with the emphasis on functional and safe foods, physical-chemical methods of analysis and structure and property description of chemical systems and bio-systems, study and development of chemical and biological processes for protection of environment and cultural heritage materials, reaction-transport chemical-engineering systems and their dynamic behaviour, modelling and control of chemical and biotechnological processes.

For more information visit http://www.fchpt.stuba.sk/english.html?page_id=782

FACULTY OF HEALTH SCIENCES, UNIVERSITY OF PRIMORSKA, IZOLA, SLOVENIA

by *Veronika Abram (IFA National Representative for Slovenia)* and *Peter Raspor (Vice Dean of University of Primorska)*



The **Faculty of Health Sciences**, University of Primorska, is located in Izola, Slovenia. It has developed from the College of Health Care in two distinct and socially relevant study programs on Bsc and MSc level - nursing and nutrition counselling - dietetics. In October 2002 the first generation of students enrolled in the BSc program of professional nursing and in 2007 the first one in the program nutrition counselling - dietetics. A postgraduate

Master's Degree in Dietetics started in 2011. The research has been developed with the support of prominent researchers in collaboration with clinical environments in the area as well as the relevant institutions in Slovenia and across the border.

A unique study program nutritional counselling – dietetics is a good basis for a comprehensive research in the field of food and nutrition. In the last period we have experienced a major shift in research towards the field of health and nutrition sciences. In the faculty this has been escorted with establishment of the Institute for Food, Nutrition and Health (IFNH). IFNH presents a good point for the integration of research activities in the field of nutrition and health sciences. A strong connection base is in this context linked to the sustainable development of production, processing and food preparation, and preservation of human health. The institute is also actively involved in new emerging Life

Science Centre, which will start in the coming year and will bring together at least three programs.

Foods diet and way of life are profoundly changing the traditional society and stream it into urban areas that have less and less contact with the natural environment. Therefore it is necessary to begin offering alternatives in the diet and lifestyle in order to maintain sustainable development and a healthy human population in a healthy environment. The intersection of these activities within faculty institute contributes innovation and awareness in both technological as well as in anthropological terms. Institute offers the possibility of a comprehensive approach to man, so for healthy as well as to the sick and to people with special needs, such as young people, athletes and the elderly. Starting from the basic principles of the Faculty we will develop in the next decade the following trends:

- Using opportunities of cultural plants, animals and micro-organisms necessary for self-sufficiency in Mediterranean region
- Recording of regional foods and dietary and life patterns for the purpose of culture preservation and development of new solutions with traditionally known values
- Development of foods, nutrients and products for humans in the (non)optimal lifecycle and health complex situations
- Design life patterns platform which will keep a man from rigid urban structures in contact with nature and healthy lifestyle

The set of the current frame to the University of Primorska and Faculty of Health Sciences indicates good potential for the realization of these objectives in the coming years. IFNH has seven laboratories and units: microbiological, biochemical laboratory, cell cultures, experimental kitchen, and simulation centre for the treatment of critically ill patients, scientific collections and health-educational counselling. With them a visible realization of the three next elements will be reached: biological diversity in a balanced diet; new technology and technical solutions in the acquisition and preparation of foodstuffs; new food and life patterns.



CHAIR OF BIOTECHNOLOGY, MICROBIOLOGY AND FOOD SAFETY, BIOTECHNICAL FACULTY, UNIVERSITY OF LJUBLJANA, LJUBLJANA, SLOVENIA

by **Veronika Abram** (IFA National Representative for Slovenia) and **Sonja Smole Možina**

As presented in the previous ISEKI_FOOD Newsletter the Department of Food Science and Technology at the Biotechnical Faculty, University of Ljubljana, connects five Chairs. Chair of Biotechnology, Microbiology and Food Safety joins pedagogical work at study programs of Food Science and Nutrition, Microbiology and Biotechnology as well as research activities of twelve teachers, researchers, assistants and PhD students in the field of biotechnology and food microbiology. Here, we shortly present current activities in the field of food microbiology, led by Professor Dr. Sonja Smole Možina.

The main research interests focus on foodborne pathogens transmitted from »the farm to the fork«, their stress response and consequent resistance to environmental factors, which could contribute to their survival, and also virulence potential. Recent research projects have focused also on microbial adhesion and biofilm-forming ability, and microbial adhesion management on different surface materials. Microbial resistance to disinfectants and other antimicrobial agents is enhanced in biofilms, which could be prevented by plant antimicrobial extracts and essential oils with anti-adhesive activity. The mechanisms of different aspects of antimicrobial activity of several (mainly polyphenolic) phytochemicals are studied, including growth inhibition of bacterial and fungal targets in different food matrices. In addition, resistance modulation, efflux inhibition and anti-quorum sensing activity of natural products in *Campylobacter jejuni* and *C. coli* are studied. The latter are the most frequent bacterial zoonotic pathogens transmitted by food, which are highly prevalent in poultry meat and their increasing antibiotic resistance is becoming problematic. Molecular epidemiology of quinolone-resistant *C. jejuni* isolates from animal, food, human and environmental sources is the main object of research in currently running national, EU and other (e.g. bilateral with USA) projects.



Beside microbiological and molecular-biological studies of foodborne pathogens, other areas of interest include microbial food spoilage organisms, methods for authentication and quality assessment of food products and transfer of knowledge via national cooperation with the industry (e.g. innovative fermentations for novel functional foods) and EU projects (e.g. Protection of consumers by microbial risk mitigation through combating segregation of expertise (PROMISE), Traditional Food Network to improve the transfer of knowledge for innovation (TRAFOON).



NEWS ABOUT PROJECTS



This 3 years project, submitted by a consortium of IFA members and started at 1st of January 2015, is coordinated by BOKU University and will establish an independent “**EuFooD-STA Centre**” as virtual platform with physical hubs in different countries as a legal and organisational frame for international and sustainable collaborations between industry and academia in the food sector. Involved are 7 universities, 3 food companies and 5 multiplier organisations and training providers based in Austria, France, Germany, Italy, Netherlands, Poland, Portugal, Spain, Switzerland and UK.

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 open to other Universities and food companies who want to be involved.

One of the next activities will be a **virtual conference** in May 2015 (see IFA supported events in this newsletter. Further information can be asked to **Gerhard Schleining** (Gerhard.schleining@boku.ac.at)



ERASMUS MUNDUS ACTION 2 LAST CALL TO RUSSIA IS OPEN!

PROJECT “INTERNATIONAL ACADEMIC MOBILITY NETWORK WITH RUSSIA – IAMONET-RU”

The grants are available for EU Master and PhD students for 6-month-long motilities at Russian Universities and provide coverage of all travel expenses, medical insurance and monthly scholarship of € 1000.

Available subject areas are related to food sciences, engineering, life sciences, agriculture and others (including humanities).

Knowledge of Russian language is recommended but not always necessary.

Important dates:

Applications deadline: **15 June 2015.**

Start of motilities: 2016.

For more information visit the web-site of the project <https://iamonet.uni-hohenheim.de/>

or contact:

Ms. Natalia Staurskaya

Head of International Relations Office at Omsk State Agrarian University

Local coordinator of the project EMA 2 IAMONET-RU

IFA member

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E-mail: nat_staur@mail.ru



THE FOODSEG NETWORK 14+

is a follow up –network based on the FP 7-funded FOODSEG-project. Consisting of a network of 34 partner-organizations representing 17 countries worldwide, all working in the field of food safety and quality along the entire feed-food chain, FOODSEG established a platform to pave the way for cooperation, new research, and innovation. worldwide.

The project stood for efficient transfer of multidisciplinary knowledge between experts, personal contacts and close cooperations had developed. The project ended with its 3rd Symposium in April 2014, looking back at 3 fruitful years full of various activities on the subjects of foodsafety and –quality.

After years of successfully working together, of meeting regularly and of achieving common goals, it was clear that this special network can pave the way for more, beyond the project:

Based on the motto “never change a winning team” it was decided to keep on meeting regularly in the “FOODSEG network 14+”.

FOODSEG 2014+ mainly focuses on bringing people together in order to initiate cooperation, technology and know-how transfer and common research projects. It is also a platform to disseminate results from (EU-)funded research and cooperation projects. The comprehensive approach of Foodseg project will be continued.

Experts along the whole foodchain should be addressed, the network is open for established researchers as well as for young researchers in these fields.

“We want to integrate persons with expertise along the whole production chain from agriculture, feed quality and safety, animals, food production, food safety and quality up to consumers and stakeholders” Andreas Moser, founder of the network, says.

The main FOODSEG network 14 + organized activity is the annual **FOODSEG Symposium, which will be held April 23-24 in Rome, Italy** this year (<http://www.b2match.eu/foodseg2015>).

Furthermore twice a year proposal workshops will be organized in order to support the submission of H2020 projects. The network services will include the

- promotion of the network members and their expertise.
- regular Information on funding opportunities along the feed-food chain, safety and quality.
- dissemination of results from EU funded projects through the FOODSEG database.

For details about joining the network or participating in a FOODSEG event please visit:

www.foodseg.net.

NEWS ABOUT EDUCATION AND TRAINING

MASTER'S DEGREE IN QUALITY OF FOOD OF ANIMAL ORIGIN AT UAB BARCELONA, SPAIN

by **Victoria Ferragut**, UAB Barcelona, Spain



The **master's degree in Quality of Food of Animal Origin** offers contents specialising in the **quality of food of animal origin** based on the evaluation, control, management and improvement of the **quality** from the farm to the

consumer. It is made up of 60 credits distributed over two semesters and divided into 5 compulsory modules, 4 of which are content-based and the last one given over to the **Master Thesis**.

Students acquire the training needed to cover specific demands of private companies and public institutions directly or indirectly related to the production of food of animal origin. These companies and institutions can be related to the primary production of foods (e.g., agricultural and/or livestock breeding companies, livestock associations, companies related to the production of raw materials for fodder or to zootechnical additives, etc.), as well as to food production and/or transformation at industrial levels (meat, dairy and cheese, fish, eggs and egg products, and the industry of additives, as well as distributors, etc.).

Some of the career options available to graduates of this master's degree are:

- Management of food production systems.
- Improvement and administration of quality all along the production chain.
- Implementation of systems of quality in the agrifood industry.
- Technical assessment to agriculture and fishing companies and to the food industry.
- Commercial management.
- Design of new foods or improvement of existing foods through different actions in primary production and in the food industry.
- Research in and development of new processes.
- R&D&I activities in general.

More information:

<http://www.uab.cat/web/studying/official-master-s-degrees/general-information-1096480962610.html?param1=1345648445837>

Antonio José Trujillo Mesa (master's degree coordinator)

Telephone: +34 93 581 32 92

E-mail address: Toni.Trujillo@uab.cat

CREMONA EXECUTIVE EDUCATION PROGRAM – UNIVERSITÀ CATTOLICA FOR EXPO2015, 1 MAY – 31 OCTOBER 2015 – CREMONA (ITALY)

by **Paola Pittia**, University of Teramo, Italy



CEEP – Discover the Italian Agri-food Excellence

EXPO Milan 2015 is the Universal Exposition held in Milan about food and nutrition. It is not only an exhibition, but also an innovative experience that is aimed to actively involve the participants around the main theme: Feeding the planet, Energy for Life. During the EXPO 2015 semester (1st May 2015 through 31st October 2015), Università Cattolica del Sacro Cuore is going to arrange, in Cremona (1 hour from Milan), an international program of top-class executive courses.

Executive courses with an international perspective

Courses are addressed to foreign entrepreneurs and entrepreneurial associations belonging to the agro-food industry; buyers and traders of food products in international markets; experts and managers of public institutions, governments and international organizations; academics, scientists, researchers and PhD students investigating topics related to EXPO; experts and managers of NGOs and international cooperation programs; managers of multinational agro-food (and green chemistry) related companies; journalists from scientific and economics journals.

Course Structure (5 days)

Each course includes a mix of lessons led by experts in an international perspective and field trips throughout the Po food valley, with visits into the most prestigious Italian manufacturing sites.

CEEP aims to provide professionals with a high level educational experience in the fields of *food safety, food security, food sustainability, management and innovation in farming and zootechnics*. This comprehensive experience includes **4 sessions of classroom lectures** (in English), held by university professors from Università Cattolica del Sacro Cuore and Politecnico di Milano. External experts will also take part in shaping some of the specific features of each course. Besides traditional lectures, each course includes different **fieldtrips** to the most innovative and technologically advanced realities in the agro-food sector of Northern Italy. Participants will take, within the course week, a **whole-day trip in Milan to EXPO 2015**. Each course will end with a **round table**, when professionals will join experts

and professors to discuss and summarize the topics addressed during the week. A short version of the courses is available upon request.

For more information please visit www.cremonafoodvalley.com or contact courses@cremonafoodvalley.com

Program brochure direct link:

http://www.cremonafoodvalley.com/fileadmin/user_upload/Doc-pdf/BROCHURE_CEEP_A4.pdf

Special 10% reduction for IFA members.

SCOLARSHIP PROGRAM

The CEEP organization is offering **16 scholarships**, worth **€ 2,000.00** each, which covers the costs of enrollment, room and board. The purpose of the scholarship is to provide talented **young people under 35 years of age** with the opportunity to participate in this unique educational experience in the agri-food field. Participants must be highly motivated, have achieved a high level of academic qualifications.

Access to CEEP scholarship is limited to **Countries adhering to EXPO Milano 2015 Thematic Clusters** (Rice – Cocoa and chocolate – Coffee – Fruits and legumes – Cereals and tubers – Spices – Bio-Mediterranean – Islands, sea and food – Arid zones).

Click [HERE](#) for more information about the scholarship conditions and selection procedure

Two Scholarships reserved to Philippines citizens

The CEEP organization is offering **2 scholarships**, reserved to **Philippines citizens** and worth **€ 2,000.00** each, which covers the costs of enrollment, room and board.

Click [HERE](#) for more information about the Philippines scholarship conditions and selection procedure

A Scholarship offered by Soroptimist International Club of Cremona

The Soroptimist International Club of Cremona is looking for a professional woman (a government officer, an agricultural and food technician, a researcher etc.), either Soroptimist or not, coming from a Union in Africa (Madagascar, Kenya, Rwanda) or a Single Club in Africa, wishing to attend one of the one-week programs by CEEP.

Among the candidates the winner will be chosen by the Club of Cremona and will receive free accommodation in Cremona and free attendance to the CEEP Executive Education Program.

Click [HERE](#) for more information about the Soroptimist scholarship conditions and selection procedure

NEWS ABOUT IFA SUPPORTED EVENTS

The IFA supported events appear in chronical order!

Virtual Conference: “University-Industry educational and training initiatives”

7-8 May 2015

www.food-sta.eu/2015-05-07

European Food-STA



Erasmus+

CALL FOR CONTRIBUTIONS

The aim of this conference is to collect best practices of university-industry educational and training initiatives for food study programmes and CPD (continual professional development). Invited speakers from universities, industries and research will present perspectives of curriculum development, companies and research.

ABSTRACT SUBMISSION: Deadline: **April 10, 2015** by email to office@food-sta.eu with **subject: EuFood-STA Virtual Conference abstract surname**

The abstract must contain surname and abbreviated first name of authors, affiliations, email of corresponding author, 5 keywords and an indication for preference of oral/poster. The text (between 300 and 500 characters including spaces) should clearly describe the challenge, the solution and the benefits of the initiative.

Contributions can be **oral** (10 min presentations + 10 min discussion) or in form of a **poster** (A0). The abstracts will be published in an electronic book of abstracts with ISBN number. Selected contributions will be invited to submit a manuscript to the ISEKI-Food International Journal of Food Studies (<http://www.iseki-food-ejournal.com>).

PRELIMINARY CONFERENCE SCHEDULE

The conference is organized in 2 parts, in order to allow participation from the different time zones. Each part will have different presentations. All presentations will be recorded for later viewing. The following sessions are planned:

- **Enhancing entrepreneurial and professional skills**
- **Innovative pedagogical and learning experiences**
- **The contribution of HE to food industry innovation**

For technical reasons you need to register separately for each day:

REGISTRATION FOR MAY 7, 03 pm to 06 pm: [CLICK HERE](#)

REGISTRATION FOR MAY 8, 10 am to 01 pm: [CLICK HERE](#)

ORGANIZING COMMITTEE: Gerhard Schleining (BOKU, AT), Paola Pittia (University of Teramo, IT), Rainer Svacinka (BOKU, AT), Anita Habershuber (ISEKI-Food Association, AT), Gunter Greil (BOKU, AT)

SCIENTIFIC COMMITTEE: Susanne Braun (University of Hohenheim, DE), Rui Costa (Polytechnic Institute of Coimbra, PT), Christophe Cotillon (ACTIA FR), Julian Drausinger (LVA, AT), Peter Ho (University of Leeds, UK), Cristina L. M. Silva (Catholic University of Portugal, PT), Florence Dubois-Brissonnet (AgroParisTech, FR), Maria Ana Marques (FRULACT, PT), Sola Jaume (PASA, ES), Saverio Mannino (ISEKI-Food Association, AT)



3rd NORTH AND EAST EUROPEAN CONGRESS ON FOOD – NEEFOOD CONGRESS– 20-23 MAY 2015, BRASOV, ROMANIA

The **2015 NEEFood Congress** offers the opportunity to combine the beauty and hospitality of the historic city of Brasov with a chance to learn about some of the outstanding work done on important topics in food science and technology and the chance to make valuable contacts among food researchers from all around the world.

The program is especially designed for **scientists, professionals, companies, government officials** and **professional associations** working in the fields of food production, food processing, food quality and safety, nutrition, engineering and design, and innovative technologies from Europe and all around the world.

The **2015 NEEFood Congress** will be held at the **Aula "Sergiu T. Chiriacescu" Conference Center** at **Transilvania University of Brasov**. The congress will provide attendees with an unforgettable scientific experience as well as a social program filled with opportunities to share the beauty of Transilvania with colleagues and friends from all around the world. For more information please visit the congress website <http://neefood2015.rosita.ro/index.html>

The 3rd NEEFood Organising Committee

Liviu Gacenu, Mona Popa, Mark Shamtsyan

Please feel free to disseminate this congress within your networks!

INNOVATIVE TECHNOLOGIES FOR ADVANCED FOOD PROCESSING AND NUTRITION TOWARDS BETTER HEALTH, 29-30 MAY, OHRID, MACEDONIA



WORKSHOP OF FOOD SCIENCE, TECHNOLOGY AND NUTRITION

The University "Ss. Cyril and Methodius"-Skopje, Department of Food- and Biotechnology at the Institute of Animal Science in collaboration with the University "St.Clement of Ohrid"- Bitola, Faculty of Technology and Technical Sciences -Veles, organizes a workshop where food and nutrition science will meet industry, regulation providers and consumer associations from Europe and all over the world.

You are cordially invited to participate with oral presentations or posters at the workshop which will take place in the old historic town Ohrid at the beautiful Lake of Ohrid in the Republic of Macedonia.

Main topics:

- Advanced food and feed technology
- Food, nutrition and health and biotechnology
- Food safety, quality control and hygienic equipment
- Food chemistry and biochemistry

Venue and accomodation: University Congress Center, Ohrid, Macedonia.

Deadline for abstract submission: March 31, 2015. Notification of abstract acceptance should be received at the latest by April 20, 2015. **Registration fee** is 150\$ per each participant and includes: book of abstracts, attendance of the all workshop sessions, lunch and refreshment. Participants are requested to submit the abstract (max. 250 words including key words) to e-mail: ohrid.workshop.2015@gmail.com. The account for registration payment will be given in the second announcement. Supporting journal is the *Macedonian Journal of Animal Science*.

Prof. Dr. Mirjana Menkovska

University Ss. Cyril and Methodius", Skopje, Macedonia

On behalf of the Regional Workshop Organizing Committee

2nd INTERNATIONAL CONFERENCE ON AGRICULTURE ON AN URBANIZING SOCIETY, 14-17 SEPTEMBER 2015, ROME, ITALY

This international event (<http://www.agricultureinanurbanizingsociety.com/?p=859>) will be held in Rome on September 14-17. The theme of the working group is **"Postharvest Aspects of Local Food Supply Chains of Urban Centres"**

Local food systems are essential contributors to food and nutrition security in urban centres, as well as to the overall growth of city-region economies. However, significant opportunities exist to improve the environmental sustainability and social inclusion characteristics of such food systems.

In industrialized economies, local food supply chains ("local" commonly refers to food produced by or sourced from nearby farms and producers, yet the structure of these supply chains can take numerous forms) have recently re-emerged as an alternative to conventional food systems (e.g. based on economies of scale). The supply chains of urban food systems in developing countries vary by location, commodity and consumer. In many urban centres food is sourced within the country and then traded and transported through a

fairly informal but often well-organised chain to urban centres. In some locations some types of food (usually staple commodities) may also have to be imported from other countries during some periods of the year or in response to poor harvests or civil disturbance. However, in all these situations, the postharvest aspects of the value chain are important for ensuring the functioning, quality and sustainability of the food supply chain. Urban food systems in many rapidly urbanising developing countries are becoming increasingly dynamic, and postharvest activities (e.g. transformation into innovative processed food) are playing an increasingly important role.

This working group aims to explore the diverse postharvest elements of local urban food systems, focusing on what is of interest for developing countries. Contributions to this working group may be in the form of study reports, empirical analyses, descriptions of innovative arrangements, or theories, targeting areas related to, but not limited to, the following topics:

- Analysis of the postharvest systems of an urban local food supply chain
- Environmental sustainability of postharvest stages (e.g. energy, water and other input use in packing, processing, storing, transporting, marketing) of an urban local food supply chain
- Transferring the true “environmental cost” of food through postharvest means (e.g. labelling, pricing).
- Social sustainability aspects of the postharvest stages of urban food supply chains (e.g. equitable profit distribution among value chain actors, working conditions in postharvest operations)
- Unpacking the complexity of food quality (including food safety) perceptions among different consumers and its effect on the postharvest stages of local food systems
- Innovative certification systems influencing postharvest stages of urban food supply chains
- Influence of consumers’ needs and demands on postharvest practices within the urban food supply chains
- Challenges associated with, and for, small local producers and informal markets in urban food systems
- Reducing postharvest food losses to improve the social, economic and environmental sustainability of urban food systems
- Contribution of social innovations for overcoming postharvest constraints in urban food supply chains
- Exploiting comparative advantages of postharvest characteristics of local food value chains

Deadline for abstract submission: **31st March 2015**

For more information, contact **Jorge M. Fonseca** (Agro-Industry Officer, FAO), jorge.fonseca@fao.org



5TH MONIQA INTERNATIONAL CONFERENCE 2015
16-18 SEPTEMBER 2015, PORTO, PORTUGAL

**FOOD AND HEALTH –
RISKS AND BENEFITS**

MoniQA 

5TH MONIQA INTERNATIONAL CONFERENCE - *FOOD AND HEALTH - RISKS AND BENEFITS - INNOVATIVE TECHNOLOGIES FOR FOOD QUALITY AND SAFETY MANAGEMENT*, 16-18 SEPTEMBER 2015, PORTO, PORTUGAL

The 5th MoniQA International Conference "Food and Health - Risks and Benefits" on "Innovative Technologies for Food Quality and Safety Management" will be held in Porto, 16-18 September 2015. It continues the successful series of MoniQA International Conferences, and targets participants from regulatory, industry, research and technology, method providers, media and consumer associations.

This time technological and analytical challenges in assuring food safety and quality will meet risk assessment, health concerns, consumer preferences, and clinical implications. Unique insights in the global scope of these matters by renown speakers, invited papers and most recent advances in science and technology generated by the next generation leading scientists will make up an exciting programme.

We are looking forward to welcoming you in Porto at the 5th MoniQA International Conference. We would like to encourage you to make use of one or more of the various opportunities to contribute to the conference as speaker, poster presenter, exhibitor, sponsor, volunteer or just to enjoy the technical programme, satellite training workshops, networking opportunities, or social events at the meeting in Porto.

Abstract submission is now open! Please go to porto2015.monika.org/abstract_submission for submission guidelines. The submission deadlines are **30 April 2015** for *oral* and **15 July 2015** for *poster* presentations.

Become a sponsor of this event! Find a sponsor package that may be suited for you at porto2015.monika.org/sponsoring.



GSICA INTERNATIONAL EVENTS FOR YOUNG SCIENTISTS

GSICA is the acronym for the Italian Scientific Group of Food Packaging, a cultural association which collects researchers in the Food Packaging field, motivated by the wish to share their own experience (<http://www.gsica.net/en/>)

2015 will certainly be a very unique year for Milan, hosting city of EXPO 2015, and for Italy as a whole. EXPO 2015 will also be one of the largest event on food and nutrition. During the 6 months of exposition Milan will become a world class showcase to which different Countries will contribute with innovative ideas and solutions in reply to the event main topic: ***feeding the planet, energy for life***.

GSICA intends to actively participate to the Universal Exposition offering its own contribute and has decided to group in one single event all the meetings and scientific happenings it usually organizes during the year.

The **GSICA global event** (Briosco, 21 - 23 October 2015) will consist of **three main** appointments:

- a special **SLIM edition**, named **SLIM for YOUNG**
- the second edition of **AGORA**, a national forum dedicated to food packaging
- a **dissemination event** of preliminary results by the National Research project "*Long Life, High Sustainability*" focused on the shelf life extension as a potential sustainability indicator.



SLIM, the ***Shelf Life International Meeting*** is a bi-annual meeting focusing on shelf life main issues. Started in 2003 in Milano, it continued with two Italian editions (Catania, 2006 and Naples, 2008) then, it has been held in Zaragoza (Spain, 2010), in Changwon (South Korea, 2012), New Brunswick (USA, 2014) and is planned in Bangkok (Thailand) in 2017.

The **SLIM** edition planned in 2015 will be a consolidated scientific international appointment about shelf life issues. It is titled **SLIM for YOUNG** as young scientists (age up to 40) will be strongly invited to contribute and to attend the meeting. They will be involved also as Chairmen/women of the sessions and main lectures speakers.

Post conference events will be organized to know the EXPO hosting city, the first place to visit in 2015, according to New York Time:

(<http://www.nytimes.com/interactive/2015/01/11/travel/52-places-to-go-in-2015.html>), and our guests will have access to EXPO tickets at a discounted price.

For more information, please visit: <http://www.gsica.net//calendar.php?ID=231#continue> and keep updated about the progresses in organization.

29th EFFoST INTERNATIONAL CONFERENCE, 10-12 NOV 2015, ATHENS, GREECE



The [29th EFFoST International Conference](#) will be held in Athens Greece from the 10th to the 12th of November 2015 under the theme: **Food Science research and innovation: Delivering sustainable solutions to the global economy and society**. The Conference will be organized by the National Technical University of Athens (NTUA) on behalf of the European Federation of Food Science and Technology (EFFoST).

Aiming to be a forum for the broader spectrum of food science research and innovation and serve as a meeting point for European and International audience of researchers, scientists, engineers, policy makers, professionals and students in a year that overlaps with the closing of many major food related FP7 projects and the first round of output from the Horizon 2020 projects, the theme of the conference reflects the current philosophy of sustainability in both scientific research and applications in the multidisciplinary field of food.

The conference topics target to bring out the scientific excellence in the core and new food related scientific disciplines.

- From basic research in Food Science and Engineering to sustainable process and product development.
- Novel processes for optimized conventional foods and optimization of classic processes for new products.
- Energy, water and waste reduction in the food chain from theory to the consumer.
- Food chemistry and material science for enhanced nutrition, health and pleasure.
- Food microbiology; new research areas and predictive/monitoring tools for efficient and sustainable risk and food safety assessment and management.
- Advances in food structure and functionality: Research and application from the nano to the macro scale.
- Food science and process engineering research applications contributing to food security and water conservation.
- Advances in research and applications of nonthermal technologies for food processing and preservation.
- Advances in food packaging: Ecoefficient, biodegradable, edible, intelligent and active packaging.

- Food quality from the perspective of science, the food industry and the society. Current and future challenges.

We are looking forward to making the 29th EFFoST International Conference a scientific event that will bring under the same roof experts and professionals from the multidisciplinary food related fields including food chemistry, food microbiology, food engineering and material science, inspire cross fertilization of new knowledge, ideas and applications, catalyze networking and collaboration and enhance academia and industry synergism in the quest for sustainable innovations for the global economy and society. And all while enjoying the hospitality of Athens the birthplace of congresses and crossroad of Europe and neighbouring continents.

IFA members are invited to propose ideas, disseminate the event and of course join us next November at the 29th EFFOST Conference.

***Please also note:** The [2015 International Nonthermal Processing Workshop](http://www.npdworkshop2015.org), sponsored by EFFoST and the IFT Nonthermal Processing Division, will join the **29th EFFoST International Conference** on the 12th of November, 2015 and will run until the 13th of November.



2015 INTERNATIONAL NONTHERMAL PROCESSING WORKSHOP, 12-13 NOVEMBER 2015, ATHENS, GREECE

The International Nonthermal Processing Workshop is an annual scientific event organized by IFT, IFT Nonthermal Processing Division and EFFOST attracting the world experts in the field. Coming back to Europe after 4 years and following the high standards set by the recent successful and well attended Workshops the 2015 Workshop aims to attract an international audience from Europe and the US and all the world regions active in nonthermal research and applications.

The workshop with the theme *"SUSTAINABLE INNOVATION BASED ON SCIENCE AND APPLIED RESEARCH OF NONTHERMAL TECHNOLOGIES"* is aiming to provide a global meeting point and forum for experts in the field of nonthermal processing of food from academia and research, food professionals, equipment manufacturers and students. The objective will be the exchange of state of the art knowledge on developments on research and applications and the enhancement of progress in the field via interaction and synergism.

The scopes of the Workshop will be reflected in Plenary and Technical sessions and Poster presentations covering the main and evolving topics in the field in US, Europe and the world. For workshop topics visit the website. **Submit your abstract by: 12th June, 2015**

Workshop topics cover different aspects of the state of the art research, innovation and applications of nonthermal technologies including: *High Pressure, Pulsed Electric Fields, UV, IR and Pulsed light, Ultrasound, Cold Plasma, Ozonation, Dense Phase Carbon Dioxide, Other Emerging Nonthermal Technologies.*

Colleagues from all over the world are invited to submit their work and take part in the top world event on Nonthermal Processing! **Save the date and find out more at:** <http://www.npdworkshop2015.org/>

The **2015 International Nonthermal Processing Workshop** will join the **29th EFFoST International Conference** on the 12th of November and continue independently on the 13th November. Attendants of EFFOST Conference will receive a significant discount in the Nonthermal Processing Workshop fees.

Workshop chair

Prof. Petros Taoukis, Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece

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REPORT ON 1ST CONGRESS ON FOOD STRUCTURE DESIGN

1st Congress on Food Structure Design
Innovation in Food Structure Properties-
Relationships

15-17 October 2014, Porto, Portugal

www.skyros-congressos.pt/foodstructure/



The 1st Congress on Food Structure Design, 15-17 October 2014, was endorsed by IFA – ISEKI_Food Association, and organized by the COST Action FA1001 (<https://www.foodstructuredesign.net/>) that is an outcome of the IFA SIG (Special Interest Group) on Food Structure: <https://www.iseki-food.net/general/sigs/sig1>.

The food industry is constantly challenged to meet consumer demands for new food products that are safe, convenient, affordable, pleasurable and healthy. An understanding of fundamental structure and function relationships of food components is a key to the design of new foods: ingredient formulation and production processes have a major role in commercial food development but their impact on food structure is poorly characterized. Therefore, goal of the Congress on Food Structure Design was is to strengthen at academic and industrial levels the scientific understanding of product design and engineering, and to stimulate and accelerate the development of innovative, complex and highly structured products and suitable production processes.

Overall participation has resulted in 10 plenary and keynote lectures, 23 oral presentations and over 140 posters, in a total of 37 countries represented. The book of abstracts:

Vicente, A.A., Silva, C.L.M. (Eds) (2014). *Book of Abstracts of the 1st Congress on Food Structure Design Processing and Preservation of Meat, Poultry and Seafood, 1st Congress on Food Structure Design*, Porto, Portugal, 15-17 October. ISBN: 978-989-97478-5-2 is available upon request at: office@iseki-food.net

EVENT LIST – UPCOMING FOOD RELATED EVENTS

April 2015

New! 08-12 April 2015

2nd INTERNATIONAL AGRICULTURE, FOOD AND GASTRONOMY CONGRESS

More information: <http://www.tarimvegidakongre.org/Anasayfa>

Maritim Pine Beach Resort, Belek, Turkey

New! 13-14 April 2015

International Conference on Food Contaminants: challenges in chemical mixtures

More information: <http://www.icfc2015.com/>

National Institute of Pharmacy and Medicines, Lisbon, Portugal

15-16 April 2015

ICA Conference - Life Science Graduates Fit for Europe

More information: www.ica-europe.info

Vienna, Austria

New! 16-17 April 2015

Trends in Food Flavor

More information: <http://www.nottingham.ac.uk/facts/conference/trends-in-food-flavour.aspx>

University Park, Nottingham, United Kingdom

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! 21 April 2015

3D Food Printing for professionals and consumers

More information: <http://3dfoodprintingconference.com/>

Innovatoren, Venlo, Netherlands

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

NEW! 26-27 April 2015**ABBE 2015**More information: <http://www.abbe.theired.org/>

Birmingham University, Birmingham, United Kingdom

May 2015**NEW! 07-08 May 2015****5th Food Safety Congress**More information: <http://www.foodsafetycongress.org/>

Military Museum and Cultural Center, Istanbul, Turkey

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! 20-23 May 2015**3rd North and East European Congress on Food (NEEFood)**More information: <http://neefood2015.rosita.ro/>

Transilvania University of Brasov, Brasov, Romania

NEW! 22-22 May 2015**40th ANR Forum**More information: <https://congres.ugent.be/ANRForum2015/>

Ghent University in Merelbeke, Merelbeke, Belgium

NEW! 27-29 May 2015**3rd North and East European Congress on Food (NEEFood)**More information: <http://neefood2015.rosita.ro/>

Museum of the Macedonian Struggle, Skopje, Macedonia

NEW! 27-29 May 2015**Hygienic Design Festival**More information: <http://www.keyevent.org/>

Faculty of Tourism and Hospitality, Ohrid, Macedonia

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

6th International Dietary Fibre Conference 2015, DF 2015

More information: www.icc.or.at

Paris, France

07-11 June 2015

FEMS 6th congress of european Microbiologists

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

MECC Maastrich, Maastrich, Netherlands

New! 09-12 June 2015

Summer School - Food Law Academy

More information: <http://www.wageningenur.nl/en/Education-Programmes/wageningenacademy-1/Expertises/show/Summer-School-Food-Law-Academy.htm>

Neth-ER, Brussels, Belgium

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! 15-17 June 2015

Biorefinery for food & fuels & materials

More information: <http://www.bffm2015-congress.eu/>

Montpellier SupAgro, Montpellier, France

NEW! 17-19 June 2015

First Nordic Baltic Drying Conference

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

Hotel Mercure, Gdansk, Poland

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

New! 09-31 July 2015

International Summer Lab

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

Caprivi Campus, Osnabrück, Germany

11-14 July 2015

Institute of Food Technologists Annual Meeting and Food Expo

More information: www.ift.org

Chicago, USA

14-17 July 2015

DOF 2015

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

Maison de la Chimie, Paris, France

New! 19 July - 1 August 2015

International Summer School of Economics and Management

More information: <http://www.porto.ucp.pt/summer-school>

Porto, Portugal

New! 27 July - 9 August 2015

Sustainability Transitions Summer School 2015

More information: <https://online.boku.ac.at/BOKUonline/lv.detail?clvnr=271280&sprache=1>

Gadjah Mada University, Yogyakarta, Indonesia

September 2015

NEW! 2-4 September 2015

INTERNATIONAL TEACHER EDUCATION CONFERENCE ITEC

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

Original Sokos Hotel Olympia Garden, St. Petersburg, Russia

NEW! 2-4 September 2015

INTERNATIONAL DISTANCE EDUCATION CONFERENCE IDEC

More Information: <http://www.id-ec.net/>

Original Sokos Hotel Olympia Garden, St. Petersburg, Russia

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! 15-17 September 2015**Innovations in Food Packaging, Shelf Life and Food Safety**

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

Stadthalle Erding, Munich, Germany

16-18 September 2015**5th MoniQA International Conference**

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

Hotel Tiara Park Atlantic Porto, Porto, Portugal

26 September -1 October 2015**EPIC 5**

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

France

NEW! 30 September - 2 August 2015**Vith Sourdough and Cereal Fermentation Symposium**

More Information: <http://sourdoughsymposium.org/>

Nantes, France

August 2015**NEW! 10-12 August 2015****4th International Conference and Exhibition on Food Processing and Technology**

More Information: <http://foodtechnology.conferenceseries.com/>

Crowne Plaza London Heathrow, London, United Kingdom

October 2015**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

28-30 October 2015**3rd International Conference on Food Structures, Digestion and Health**

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

InterContinental Wellington, Wellington, New Zealand

November 2015**02-04 November 2015****3rd Conference of Cereal Biotechnology and Breeding**

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

Berlin, Germany

03-06 November 2015**7th International Symposium on RECENT ADVANCES IN FOOD ANALYSIS**

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

Prague, Czech Republic

NEW! 10-12 November 2015**29th EFFoST International Conference**

More information: www.effostconference.com

Divani Caravel Hotel, Athens, Greece

NEW! 12-13 November 2015**2015 International Nonthermal Processing Workshop**

More information: <http://www.npdworkshop2015.org/>

Divani Caravel Hotel, Athens, Greece

December 2015**02-04 December 2015****Hi Europe & Ni 2015, Natural Ingredients 2015**

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

Paris, France

February 2016**New! 28 February – 02 March 2016****2nd Food Structure and Functionality Forum Symposium - From Molecules to Functionality**

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

Singex, Singapore, Singapore

June 2016**26-29 June 2016****ISOPOW13**More information: <http://www.isopow.org/>**Lausanne, Switzerland****July 2016****6-8 July 2016****4th ISEKI_Food Conference**More information: <http://www.isekiconferences.com/vienna2016/>**Vienna, Austria****ISEKI-Food Association**

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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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