

# newsletter

#### **News from ISEKI-Food Association (IFA)**

Page 2

**News from IFA National Representatives** 

Page 8



**News about projects** 

Page 9

**News about Education & Training** 

Page 13

News about IFA supported events

Page 16

**Upcoming Events** 

Page 18

Are you following ISEKI-Food on LinkedIn, Facebook and Twitter?









#### **EDITORIAL**

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



...now back with the ISEKI-Food newsletter. We skipped the March issue because all the editorial board was busy with the organization of the 4<sup>th</sup> International ISEKI\_Food conference, which took place in Vienna from 6-8 July 2016.

Over 400 abstracts were submitted from scientists, educators and industry representatives from all over the world and from them a large, tight and high quality programme of oral and poster presentations was developed within the 3 main interplaying sessions on education, research and industry under the umbrella theme "Responsible Research and Innovation". A series of preconference events including training workshops and the 2<sup>nd</sup> International PhD workshop were organised to meet topics of interest for specific target groups.

To favour interaction and networking among the participants, specific meetings were planned to share and discuss about collaboration on projects as well as on the development of activities within the ISEKI-Food Association Special Interest Groups (IFA-SIG).

We are now in the process to summarize the various sessions and all the activities and in the next Newsletters short reports will be included.

Last but not least we announced also the place and dates of the 5<sup>th</sup> International ISEKI\_Food conference! It will be held in Stuttgart/Germany on 4-6 July 2018 in collaboration with the University of Hohenheim that kindly offered their support to our international event.

See you soon!

Paola



#### **NEWS FROM IFA**

# ISEKI\_FOOD 2016 – "RESPONSIBLE RESEARCH AND INNOVATION IN THE FOOD VALUE CHAIN" AN OUTSTANDING SCIENTIFIC EVENT



The ISEKI-Food Association in cooperation with BOKU (University of Natural Resources and Life Sciences Vienna) organised the 4<sup>th</sup> International ISEKI\_Food Conference in Vienna, Austria from 6-8 July 2016 after a series of preconference events like a very successful "Food Waste Recovery Workshop", the presentation of the Austrian FooD-STA centre accompanied with a training on entrepreneurship and the 2<sup>nd</sup> ISEKI-Food PhD Workshop: Industry meets Academia. Selected pictures will be available soon at http://www.isekiconferences.com/vienna2016/index.php/gallery.

Over 400 abstracts were submitted and 320 participants from 50 countries all over the world registered to listen to more than 60 oral presentations and visit two poster sessions with 230 poster presentations.

6 poster awards were presented to excellent poster presentations, sponsored by ELSEVIER, PURATOS and the ISEKI-Food Association.

The next ISEKI\_Food 2018 will be held on 4-6 July 2018 in Stuttgart, Germany, hosted by the University of Hohenheim.

We look forward to welcoming you in Stuttgart in July 2018!



### SPONSORS OF THE 4<sup>th</sup> INTERNATIONAL ISEKI\_FOOD CONFERENCE

#### **GOLD SPONSOR**





#### **SILVER SPONSOR**



#### **AWARD SPONSORS**







#### **EXHIBITOR**



#### **PRODUCT SPONSORING & SPECIAL SPONSORING**

















#### **INSTITUTIONAL SUPPORTERS**

































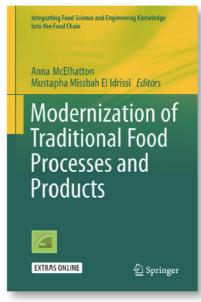


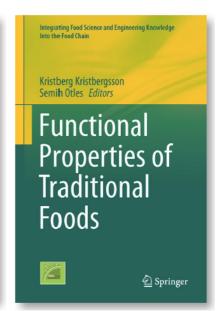


#### TRILOGY OF TRADITIONAL FOODS

by Kris Kristbergsson, Senior Editor







We are happy to announce the publication of the Trilogy of Traditional Foods by Springer as part of the Iseki Food Series (Integrating Food Science and Engineering Knowledge into the Food Chain). The books are available at <a href="http://www.springer.com/series/7288">http://www.springer.com/series/7288</a>. The books are written for food science professionals as well as for the interested general public. The trilogy is in line with the internationalization of the ISEKI consortium offering 74 chapters dedicated to different traditional foods from all over the world.

The trilogy starts with **Traditional Foods**: General and Consumer Aspects edited by Kristberg Kristbergsson and Jorge Oliveira. The book offers general descriptions of different traditional foods and topics related to consumers and sensory aspects.

The second book in the trilogy is **Modernization of Traditional Food Processes and Products** edited by Anna McElhatton and Mustapha Missbah El Idrissi. The chapters are devoted to recent changes and modernizations of specific traditional foods with a focus on processing and engineering aspects.

The third volume in the trilogy, **Functional Properties of Traditional Foods**, is devoted to functional and biochemical aspects of traditional foods and the beneficial effects of bioactive components found in some traditional foods.



#### **ISEKI-FOOD WEBINAR SERIES**



#### 1<sup>st</sup> PART: FOOD RHEOLOGY AND TEXTURE

https://www.iseki-food.net/food\_texture\_and\_rheology



The E-CONFERENCE "Food Rheology and texture", which took place on the 20<sup>th</sup> of May 2016, was organized by the Special Interest Group of IFA (SIG 1: Food Structure and Physical Properties, <a href="https://www.iseki-food.net/general/sigs/sig1">https://www.iseki-food.net/general/sigs/sig1</a> in collaboration with the University of Agronomic Sciences and Veterinary Medicine of Bucharest — The HEVMETFOOD Interdisciplinary Laboratory.



As speakers Dr Gille Feron (Centre des Sciences du Goût et de l'Alimentation, CNRS, INRA, Univ. Bourgogne Franche-Comté, F-21000 Dijon, France. INRA), Dr. Gerhard Schleining (BOKU and ISEKI-Food Association, Austria) and Dr. Gabriela Iordachescu (UDJG – Romania) were invited. The recordings of the invited speakers' presentations as well as the participants' presentations can be watched by visiting the website https://www.iseki-food.net/food\_texture\_and\_rheology.

The presentations' and posters' abstracts are published in "The book of abstracts" (ISBN **978-3-900932-38-1)** will be available in a very short time at the above mentioned website. Several of the presented researches were invited to be published in a special section of the International Journal of Food Studies (<a href="http://www.iseki-food-ejournal.com/ojs/index.php/ejournal">http://www.iseki-food-ejournal.com/ojs/index.php/ejournal</a>), section which will have as invited editor Dr Liliana Tudoreanu (USAMV of Bucharest -The HEVMETFOOD Interdisciplinary Laboratory).

We warmly thank the registered participants (from Argentina, Austria, Belgium, Brazil, Bulgaria, Denmark, France, Greece, Ireland, India, Kazakhstan, Lithuania, Malaysia, Mexico, Netherlands, Norway, Portugal, Romania, Russia, Spain, Sweden, Turkey and United States) for their contribution to the first part of the e-conferences of the ISEKI–Food Webinars series "Food Structure and Physical properties" and we will be very happy to meet them again at the next e-conference of this ISEKI-Food series.

<u>Scientific committee:</u> Dr. Gerhard Schleining; Dr. Liliana Tudoreanu; Dr. Paola Pittia; Dr. Laura Piazza; Dr. Cristina Luisa Silva; Dr. Velitchka Gotcheva

Organizing committee: Dr. Gerhard Schleining; Dr. Liliana Tudoreanu; Dr. Velitchka Gotcheva

#### **NEWS FROM IFA NATIONAL REPRESENTATIVES**

#### **IFA NATIONAL REPRESENTATIVES / DEPUTIES MEETING 2016**

The ISEKI-Food Association is happy to inform you that the **First IFA National Representatives meeting** took place **in Vienna 6<sup>th</sup> July**, as part of the **4th International ISEKI\_Food Conference (http://www.isekiconferences.com/vienna2016/)** 

Our aim was to bring together all IFA National Representatives and Deputies, discuss the current state of their work and plan activities for coming years.

A warm welcome address by **Paola Pittia (ITA)**, the current IFA president, opened the meeting. Then four presentations followed:

- Luis Mayor (ESP) introduced the attendants the IFA National Representatives Team, its aims and activities.
- Margarida Vieira (POR) and Dimitris Tsaltas (CYP) showed their experience on the development of their activities as National Representatives.
- Luis Mayor presented an overview on the current state and future activities of the IFA National Representatives, based on the analysis of the survey disseminated through the National Representatives network some months ago.

Afterwards plenty of time was reserved for discussion and finally some concluding remarks.

After the meeting all participants are kindly invited for a light lunch.

We want to use this opportunity to thank all the IFA National Representatives and Deputies who attended the meeting!

**The National Representatives Team** 

Luis Mayor (Chair), Helmut Glattes, Anna McElhatton and Anita Habershuber



#### **NEWS ABOUT PROJECTS**



#### **ACP-EU CO-OPERATION PROGRAMME IN SCIENCE AND TECHNOLOGY (S&T II)**

<u>Title</u>: Strengthening Innovations and Technology Dissemination for Sustainable Development in Cereals, Cocoa and Coffee Value Chains in Western and Eastern Africa. (SATTIFS)

Beneficiary and duration: University of Molise – Italy. (01/01/2014 – 31/12/2016)

<u>Partners:</u> University of Gulu, **Uganda**; University of Energy and Natural Resources, Sunyani, **Ghana**; Mada Walabu University, Robe, **Ethiopia**; ARPA Molise, Campobasso, Italy

<u>The project aims</u> at building capacity in science, technology, and innovation in the production of maize, rice, coffee and cocoa, and boosting food security and socio-economic development in the involved areas.

<u>Summary of the action</u>: maize, rice, coffee and cocoa "Demonstration Farms" were established and used as Farmer Field Schools - Training of Trainers in Food Quality Assessment and Post-Harvest Management were organized - The creation of Centres of Innovation and Technology (CITED), one for each ACP partner, for sustainable agricultural production and food security and the implementation of laboratories (mycotoxins control) and training activities represents a first step to disseminate the successfully proven Appropriate Technologies (ATs).

<u>Contact persons</u>: Prof. Luciano Cinquanta, mobile +39 3204793930 <u>cinquant@unimol.it</u>; PhD. Simona Zampino <u>zampinos@gmail.com</u>. +39 0874404314 Department of Agricultural, Environmental and Food Sciences. University of Molise. 86.100 Campobasso - Italy. (http://www.sattifs.unimol.it/index.php/en/).











#### **POSITIVE MEETING IN BUCHAREST**

The third meeting of the COST Action POSITIVE FA1403 was organized by Dr. Liliana TUDOREANU and took place in the University of Agronomic Sciences and Veterinary Medicine of Bucharest (UASVMB) Romania, from the 15<sup>th</sup> to the 17<sup>th</sup> of March 2016. In addition to the WG meetings, there was a **special round table with ISEKI Food Association**, four presentations given by scientist leaders in different topics of relevance to the main aims of POSITIVe as well as a poster session. The ISEKI Food Association (IFA) was introduced to all POSITIVe partners by Dr. Gerhard Schleining, from BOKU - University of Natural

Resources and Life Sciences, Vienna and general secretary of IFA. Also Dr. Paola Pittia, IFA president participated online. Among others, IFA includes a special group with specific interest on Bioactive Compounds chaired by Dr. Manuela Pintado. POSITIVe and ISEKI have many things in common and can learn from each other by means of collaborations and interaction between the two networks.









"DON'T WASTE OUR FUTURE!" Building a European youth alliance against food waste and for new sustainable models of development and consumption" is a Development Education and Awareness project directed at European young people and local authorities to raise awareness of topics about food waste and the right to food, in order to encourage young people towards more responsible models of consumption and development.

Financed by the European Union, the project will last two years and will involve approximately 80 primary and secondary schools across 7 European Countries, thus directly reaching approximately 2800 students, 160 teachers, and 40 municipalities.

More details under: <a href="http://www.dontwaste.eu/">http://www.dontwaste.eu/</a>

The most important outcome of the program is the CHARTER. It should be signed by the public and particularly youth and university students.

Please go to: <a href="http://www.dontwaste.eu/charter/">http://www.dontwaste.eu/charter/</a>.

School kids, teachers, municipalities and university authorities should be aware and hopefully sign too.









## COST Action CA15136 - European network to advance carotenoid research and applications in agro-food and health - EUROCAROTEN

On 18<sup>th</sup> April 2016, European researchers and industrial representatives from 28 countries together with COST officers kicked-off a European COST Action network focused on carotenoids in Brussels. The goal of EUROCAROTEN is to enhance competitiveness of the European agro-food industry and promote health by coordinating research on carotenoids. Carotenoids are widespread and versatile compounds that can be used as natural colorants, antioxidants, sources of vitamin A and functional (that is, health-promoting) ingredients. Of the over 750 carotenoids described so far, very few (10-20) are being thoroughly studied, so there is much potential to produce innovative impacts at different levels.

COST (European Cooperation in Science and Technology, <a href="www.cost.eu">www.cost.eu</a>) is a pan-European intergovernmental framework. Its mission is to enable breakthrough scientific and technological developments leading to new concepts and products and thereby contribute to strengthening Europe's research and innovation capacities.

EUROCAROTEN will especially address novel sources of carotenoids, little studied carotenoids, how beneficial actions of carotenoids can be harnessed to promote health, to increase the competitiveness of the European agro-food industry and to inform other stakeholders (citizens, national health systems, policymakers, industry, professionals) about the importance of these compounds at different levels. EUROCAROTEN will gather and articulate a critical mass of European actors to promote the co-operative use of infrastructures, synergistic interactions and the sharing, generation, application and communication of knowledge. This will contribute to strengthening Europe's research and innovation capacities. As a result it will generate breakthroughs leading to applications like new technologies and/or high-quality foods and the establishment of health-promoting nutritional recommendations. Thus, EUROCAROTEN will contribute to create wealth, improve health and reduce costs related to serious diseases.

EUROCAROTEN is chaired by **Professor Antonio J. Meléndez Martínez**, University of Sevilla, Spain (<u>aimelendez@us.es</u>). If you are interested in our activities you can follow us by visiting our web (<u>www.eurocaroten.eu</u>), profiles in other social media and subscribing to our newsletters.

More details under: http://www.cost.eu/COST\_Actions/ca/CA15136

#### **NEWS ABOUT EDUCATION AND TRAINING**

#### **NEW WEBINAR SERIES FROM FOOD-STA PROJECT**

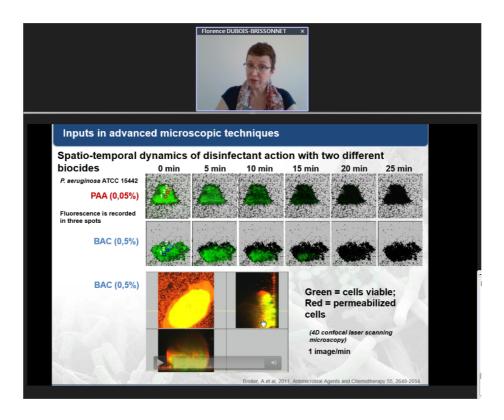


The Food Studies&Training Alliance, an ERASMUS+ Knowledge Alliance Project (<a href="https://www.food-sta.eu/">https://www.food-sta.eu/</a>), running from 1/2015-12/2017 started a series of free CPD certified webinars.

21 Jun 2016 FooD-STA Webinar: "How can we better evaluate the efficiency of food antimicrobials?"

16 Jun 2016 FooD-STA Webinar: "RDI Management in Food Industry – Frulact as an Example"

7 Jun 2016 FooD-STA Webinar: "Sugars...not only sweeteners"



All details (presentation and recording if available) can be viewed at <a href="https://www.food-sta.eu/webinars-view">https://www.food-sta.eu/webinars-view</a>.

The series will be continued on a regular bases. Proposals for further topics can be made to centre@food-sta.eu.









# CREATION OF THE ASIAN ALLIANCE OF SUBJECT SPECIFIC AND PROFESSIONAL ACCREDITATION – MEMORANDUM OF UNDERSTANDING BETWEEN EASPA, ASIIN AND APQN



On 27<sup>th</sup> of May 2016, an important milestone in promoting and aligning professional accreditation on the global level was reached.

The European Alliance of Subject Specific and Professional Accreditation (EASPA), represented by its president Dr. Iring Wasser, and the Asian Pacific Quality Assurance Network (APQN), represented by its outgoing president Dr. Jonathan Patil, signed a

cooperation agreement with the ultimate aim of creating an Asian Alliance of Subject Specific and Professional Accreditation (AASPA) in the presence of around 200 leading representatives of the Asian Pacific Higher Education and Quality Assurance Management Sector.

This important step constitutes a further breakthrough in the quest to foster academic and professional mobility for German and international students and graduates on the basis of agreed continental learning outcomes in the global HE sector and is a continuation of important developments which took place over the course of the past five years.

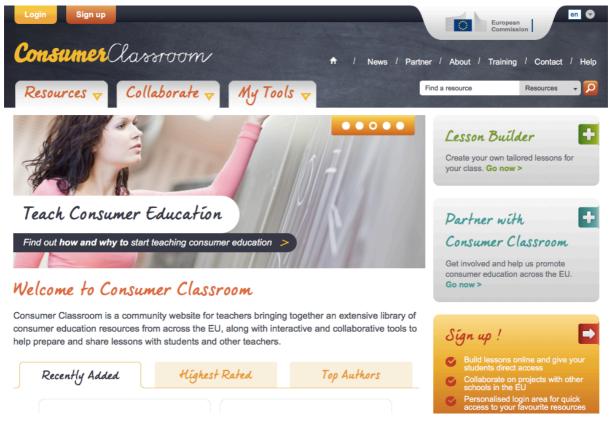
Under the leadership of ASIIN, EASPA was founded on November 29<sup>th</sup> 2011 in Düsseldorf. Today EASPA is the voice of most European disciplinary Networks in QA of HE in the European Higher Education Area, representing disciplines in practically all STEM areas as well as medicine, music, public administration and so forth. In its so called Düsseldorf Declaration, the political and educational aspirations are clearly formulated.

In 2013, EASPA and the American Alliance of Specialized Accreditors (ASPA), a network representing more than 60 professional accreditation networks in the United States reached a cooperation agreement, which in 2015 was supplemented by an M.O.U between EASPA and the Global TUNING Academy. On the basis of the present new MoU, the Asian continent will in the future join the existing agreements in and between Europe and the United States.

For further information, contact: Dr. Iring Wasser, President EASPA (gf@asiin.de) www.easpa.eu



#### **CONSUMER CLASSROOM**



The education of the consumer on food issues is essential to promote healthy choices and trust in the food industry. Several consumer associations and other stakeholders joined forces and made resources available for consumer education in many products including food.

Find resources, in several languages, in www.consumerclassroom.eu.



#### **NEWS ABOUT IFA SUPPORTED EVENTS**



#### **6<sup>TH</sup> INTERNATIONAL CONGRESS ON FOOD TECHNOLOGY**

We are pleased to invite you to attend the **6th International Congress on Food Technology** that will take place in **Athens**, Greece, on **March 18-19**, **2017**.

The conference is organized by the Hellenic Association of Food Technologists. (HEL.A.F.T.-Π.Ε.ΤΕ.Τ.) under the scientific guidance of the Department of Food Technology of the Alexander Technological Educational Institution of Thessaloniki (ATEITh) and the support of Federation of Hellenic Food Industries (SEVT), Association of the Greek manufactures of Packaging & materials (AGMPM), Greek Gold Storage & Logistics Association.

The theme of the Conference "Current Trends and Future Perspectives in the Food Sector: From novel concepts to industrial applications" puts emphasis on the modern scientific and technological achievements and attempts to approach, in a creative way, future of industrial applications. Thus, the 6th International Congress on Food Technology is aiming to focus on exploring new ways of thinking, effective resolution of technological problems in the food sector and intensifying possible solutions through interdisciplinary scientific collaboration for dissemination of knowledge, expertise and technological knowhow.

Participants will have the chance to visit Athens, while at the social events they will have the chance to taste local delicacies under the entertaining sounds of Greek music. We look forward to seeing you in Athens on 18 March 2017.

For more information visit our site www.foodtechnology2017.gr

President of the Organizing Committee

**Ioannis Smarnakis** 

Special discount of 10% on registration fees for IFA members.

Please contact IFA office to get more details on the discount. office@iseki-food.net



International Conference on Food Innovation

31 January - 3 February 2017 Cesena - Emilia-Romagna - Italy





www.foodinnova.com
http://www.foodinnova.com/home

#### DEAR COLLEAGUES AND FRIENDS: WELCOME TO FOODINNOVA 2017

On behalf of the Organising Committee we have the pleasure to welcome you to the International Conference on Food Innovation 2017 that will be held on 31st January - 3rd February 2017 at the Campus of Cesena of the Alma Mater Studiorum University of Bologna, where research and academic activities on Food Science and Technology are carried out, as one of the best location in Italy and Europe.

Food Science and Technology research and teaching are belonging to the Department of Agriculture and Food Science under the School of Agriculture and Veterinary Medicine of the University of Bologna.

Foodinnova 2017 will be focused on promising innovative technologies, including innovation in packaging science and safety aspects, on food processing sustainability considering the reduction of food losses and by-product valorization and on current researches on food "omics" approach.

A number of side-events will be planned to include specific subjects of discussion among food science students, scientists, professionals and industry representatives.

It will be a great opportunity to foster international dissemination of innovative researches and to exchange experiences. FoodInnova 2017 participants will meet worldwide known invited speakers as well as scientists and researchers who will focus on current issues relevant to Food Science, Technology and Engineering.

The event will be hosted by the Campus of Cesena, in the main hall and lecture rooms belonging to the Psychology Department in the centre of the city of Cesena.

The Alma Mater Studiorum University of Bologna is looking forward to meet you at the Campus of Cesena!

Marco Dalla Rosa

Mas loth lue

Pedro Fito Maupoey

#### **EVENT LIST – UPCOMING FOOD RELATED EVENTS**

#### August 2016

#### 21-25 August 2016

18th IUFoST – World Congress of Food Science and Technology

More information: http://www.iufost2016.com/

Royal Dublin Society, Dublin, Ireland

#### September 2016

#### 12-14 September 2016

#### Conference of Food Engineering (COFE) 2016

More information: <a href="https://u.osu.edu/cofe2016/">https://u.osu.edu/cofe2016/</a>

Nationwide and Ohio Farm Bureau 4-H Center, Columbus, Ohio, United States

#### **NEW!** 12-13 September 2016

## TRAFOON International Conference "Bonding tradition with innovation - successful strategies in food chain"

More information: http://www.pan.olsztyn.pl/conference-2016

Institute of Animal Reproduction and Food Research of Polish Academy of Sciences, Olsztyn,

**Poland** 

#### 13-15 September 2016

#### **Food Bioactives conference**

More information: <a href="http://www.fbhc2016.com/">http://www.fbhc2016.com/</a>

John Innes Conference Centre, Norwich, United Kingdom

#### 22-24 September 2016

#### 1st Black Sea Association of Food science and Technology Congress (B-FoST Congress)

More information: http://www.keyevent.org/

Ohrid, Macedonia

#### October 2016

#### 12-14 October 2016

46th annual congress of the West European Fish Technologists' Association (WEFTA)

More information: http://www.wefta.org/

Split, Croatia



#### 17-19 October 2016

#### International Symposium on Horticulture in Europe

More information: http://www.she2016.org/

Minoa Palace Resort & Spa, Platanias, Chania, Greece

#### 18 October 2016

## Food Innovation Stakes & Business competitiveness at a European level: the key to success for business-university partnerships

More information: <a href="https://foodinnovationstakes.com/">https://foodinnovationstakes.com/</a>

Auditorium AG2R LA Mondiale, Paris, France

#### 19-21 October 2016

#### 8th international conference on the Food Factory for the Future

More information: <a href="http://www.food-factory.fr/">http://www.food-factory.fr/</a> Laval Mayenne Technopole, Laval, France

#### 20-22 October 2016

#### Kongress Lebensmitteltechnologie 2016

More information: https://www.gdl-ev.org/veranstaltungen/gdl-kongress-2016/call-for-paper

Hochschule Ostwestfalen-Lippe, Lemgo, Germany

#### 25-28 October 2016

#### **CIBUS TEC**

More information: <a href="http://www.cibustec.it/">http://www.cibustec.it/</a>

Fiere di Parma, Parma, Italy

#### 26-28 October 2016

#### **2nd Food Structure Design Congress**

More information: http://www.fsd2016.org/v1/

Porto Bello Resort, Antalya, Turkey

#### **NEW!** 26-27 October 2016

#### 6th ICA Rectors and Deans Forum 2016

More information: http://www.ica-

ls.com/index.php?option=com\_content&view=article&id=211&Itemid=197

Het Pand, Ghent, Belgium

#### **November 2016**

#### 01-03 November 2016

FoodTech 2016

More information: <a href="http://www.uk.foodtech.dk/">http://www.uk.foodtech.dk/</a> MCH Messecenter Herning, Herning, Denmark



#### 02-03 November 2016

#### **EHEDG World Congress on Hygienic Engineering and Design**

More information: <a href="http://www.ehedg-congress.org/">http://www.ehedg-congress.org/</a> MCH Messecenter Herning, Herning, Denmark

#### 02-04 November 2016

#### The Food Factor I Barcelona Conference

More information: <a href="http://foodfactor.org/">http://foodfactor.org/</a> University of Barcelona, Barcelona, Spain

#### 16-18 November 2016

#### 6th ILSI-Europe Symposium on Food Packaging

More information: https://www.iseki-food.net/event/5692 Crowne Plaza Barcelona - Fira Center, Barcelona, Spain

#### 28-30 November 2016

#### **30th EFFoSt International Conference**

More information: http://www.effost-conference.elsevier.com/

Austrian Economic Chamber, Vienna, Austria

#### **December 2016**

#### 01-02 December 2016

#### 10th IMT GT UNINET Conference 2016, Bioscience: the Element of Life

More information: https://www.iseki-food.net/event/5693

Prince of Songkla University, Hat Yai, Thailand

#### January 2017

#### NEW! 25 January - 26 January 2017

#### Seafood Safety: New Findings & Innovation Challenges Conference

More information: http://www.ecsafeseafoodconference.com/

Royal Flemish Academy of Belgium for Science and the Arts, Brussels, Belgium

#### 31 January - 03 February 2017

#### FoodInnova 2017

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

Cesena, Italy

#### **March 2017**

#### 18-19 March 2017

#### **6th International Congress on Food Technology**

More information: http://www.foodtechnology2017.gr/index.php

Athens Metropolitan Expo, Athens, Greece



#### **April 2017**

#### 26-28 April 2017 **MATBIM 2017**

More information: http://www.porto.ucp.pt/matbim2017

Universidade Católica Portuguesa, Porto, Portugal

#### September 2017

#### **NEW!** 03-06 September 2017

SAAFoST (South African Association of Food Science and Technology) 2017 Congress

More information: http://www.saafost2017.org.za/

Century City Conference Centre, Cape Town, South Africa

#### 04-07 September 2017

5th Conference EPNOE 2017 "Polysaccharides and Polysaccharide-based materials: From Science to Industrial application"

More information: Erfurt, Germany

#### October 2017

#### **NEW!** 03-06 October 2017

2nd Innovations in Food Packaging, Shelf Life and Food Safety Conference

More information: http://www.foodpackconference.com/

Stadthalle Erding, Munich, Germany

**ISEKI-Food Association** c/o Department of Food Science and Technology Muthgasse 18, A-1190 Vienna, Austria Tel: +43-699-19247527, Fax: +43-1-9909903, email: office@iseki-food.net

https://www.iseki-food.net/

registered under Austrian law ZVR: 541528038

**EDITORIAL BOARD** 

**Paola Pittia** 

Anita Habershuber Gerhard Schleining

Katherine Flynn, Cristina L. M. Silva, Paulo Sobral

Design: Popa Vlad Ioan

This publication reflects the views only of the authors and the ISEKI-Food Association cannot be held responsible for any use which may be made of the information contained therein.

