

newsletter

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EDITORIAL

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



Dear readers,

at the last 4th ISEKI_Food conference, representatives of the main International and European organisations and associations of the food science and technology sector were invited to share their point of view, objectives and activities on training and education. We had the pleasure to host contributions from IUFOST, EFFoST, FAO, FoodDrinkEurope as well as the International Association of Students of the Agricultural Sciences (IAAS). By presenting their specific actions and objectives, the key role that academia has in our society was well highlighted, that is the process of generating knowledge (via research), education and conversion of knowledge into usable outputs.

In the well-known “knowledge triangle”, the close interaction of University and research is determined to lead: contributing to innovation in the food sector via improved processing to enhance quality and safety. This is the ideal driver for knowledge-based economies and societies.

In a survey carried out by the Erasmus+ Knowledge Alliance European Food-STA (www.food-sta.eu), it was shown that joint academia-industry collaborations in the area of research and innovation are mainly focused on the development of research projects, and that activities explored and exploited in the field of education are limited, despite their potential positive societal and economic impact. Now, constraints need to be identified and then overcome to develop fruitful collaboration. In this framework, it has also been shown that academic teachers and lecturers are missing some skills and knowledge that may be important to improve collaboration with industry and/or the job market in general, such as entrepreneurial and business-focused skills.

To provide these “skills” to university teachers, the ISEKI-Food Association is already planning to launch some new educational and training activities, starting from a revised version of the 2nd edition of the “Training the trainers” module.

If you are interested, stay updated on these “coming-soon” activities by visiting our IFA website and registering for e-news and alerts.

...and now please enjoy this new issue of the e-newsletter of the ISEKI-Food Association.

All the best,

Paola

NEWS FROM IFA



AWARDS 2016

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

The ISEKI-Food Academy is proud to announce the 6 outstanding food scientists and technologists nominated as **fellows of the IFA-Academy** in 2016 (in alphabetical order):

- **Rui Costa**, IPC – Instituto Politécnico de Coimbra, Portugal
- **Jesus Frias Celayeta**, DIT – Dublin Institute of Technology, Ireland
- **Gustavo F. Gutiérrez-López**, National School of Biological Sciences-National Polytechnic Institute, Mexico
- **Peter Ho**, University of Leeds, UK
- **Vassiliki Oreopoulou**, National Technical University of Athens, Greece
- **Sam Saguy**, The Hebrew University of Jerusalem, Israel

The objectives of IA are:

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

Nominations are made by Coordinators of ISEKI-Food Association (IFA) Working Groups, ISEKI-Food Academy members and other recognised entities and are approved by the IFA Board.

The ISEKI_Academy Team Leaders
Cristina L.M. Silva
Marco Dalla Rosa

INTERNATIONAL JOURNAL OF FOOD STUDIES (IJFS)**INTERNATIONAL JOURNAL OF FOOD STUDIES (IJFS) - Vol 5, No 2 (2016) just published!**

Please find here the table of contents: <http://www.iseki-food-ejournal.com/ojs/index.php/e-journal/issue/view/21>

IJFS – indexed in Scopus

We are pleased to announce that the International Journal of Food Studies (<http://www.iseki-food-ejournal.com>) was recently (July 2016) accepted for inclusion in Scopus, the largest abstract and citation database of peer-reviewed literature, and property of the well-known Elsevier.

This milestone represents the international recognition of the journal and its authors' quality articles.



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 <http://www.springer.com/series/7288>. 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. This 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.

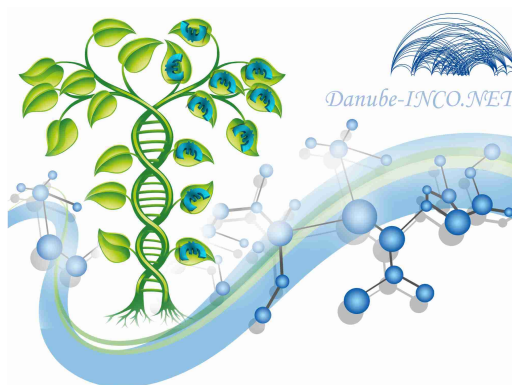
The third volume in the trilogy, **Functional Properties of Traditional Foods**, is devoted to functional and biochemical aspects of traditional foods and the beneficial effects of bioactive components found in some traditional foods.

NEWS FROM IFA NATIONAL REPRESENTATIVES

ADVANCING RESEARCH AND INNOVATION IN THE FRAMEWORK OF TRIPLE-HELIX CONFERENCE ON BIOBASED ECONOMY

by **Janna Cropotova**, IFA National Representative of Moldova

The triple-helix conference on bio-based economy "Supporting the development of bio-based economy partnerships in the Danube Region through a triple-helix approach" was held from 19 to 20 July in Budapest under the auspices of the FP7 funded Danube-INCO.NET project. Its major objective was to support university-business-government cooperation (triple-helix model) to enhance the establishment and development of bio-based economy partnerships in the countries



of the Danube Region, tackling societal challenges in the field of food security, sustainable agriculture and forestry, water research, bio-based economy and bio-energy.

The event was organized by Regional Centre for Information and Scientific Development (RCISD, Hungary) in cooperation with the Central European Initiative (CEI, Italy) and the Steinbeis-Donau-Zentrum (Germany), gathering participants from 16 countries under its umbrella. Around 130 representatives of the academia, industry and government sectors participated in the two-days of conference sessions in Danubius Hotel Gellért, in Budapest city centre, and different stakeholders from across the Danube region had a chance to discuss their problems and points of view regarding future scenarios for the bio-based economy in Europe. There were also representatives from the European Commission, the Senior Advisor of the Lord Mayor of Budapest, as well as coordinators and members of the Priority Areas of the Danube region at the conference. The conference placed a special emphasis on the role of the agri-food sector in the context of social development, which could implement a number of joint activities and initiatives on food waste recovery, while fostering a bio-based economy. The progress achieved in the Danube region and challenges encountered in implementing strategies on bio-based economy and development were the key topic of discussions during the event.

The conference envisaged a plenary round table and three parallel sessions (on food, materials and environmental technologies and energy) the first day, while a special brokerage event to facilitate matchmaking between researchers, industry and government along with the 4th clustering workshop were organized on the second day of the event.

During the brokerage event, participants had 86 meetings, where they could not only present themselves, their research ideas and know-how, but also had a good opportunity to meet potential partners for strategic cooperation and to discuss or develop new projects.

The Danube-INCO.NET 4th Clustering Workshop was organized in the afternoon of day 2, aiming at the formation of new macro-regional partnerships for the development of a bio-based economy, with a focus on linking challenge-oriented research, innovation networks, industry and government. By drawing on the best practices highlighted in the context of the Triple-Helix Conference, this workshop promoted concrete cooperative actions among selected stakeholders from academia, government and businesses. An elevator pitch organized in the framework of the 4th Clustering Workshop, allowed 18 young researchers from the Danube countries to present their R&D organizations and to highlight creative ideas for possible collaboration.

Among the selected 18 participants, Dr. Janna Cropotova from the Practical Scientific Institute of Horticulture and Food Technology from the Republic of Moldova had an excellent opportunity to present current scientific developments of her institute and topics for possible international networking and collaboration in the area of food technology and bio-based economy, as well as to share her research ideas with other participants from all around Europe during the elevator pitch.

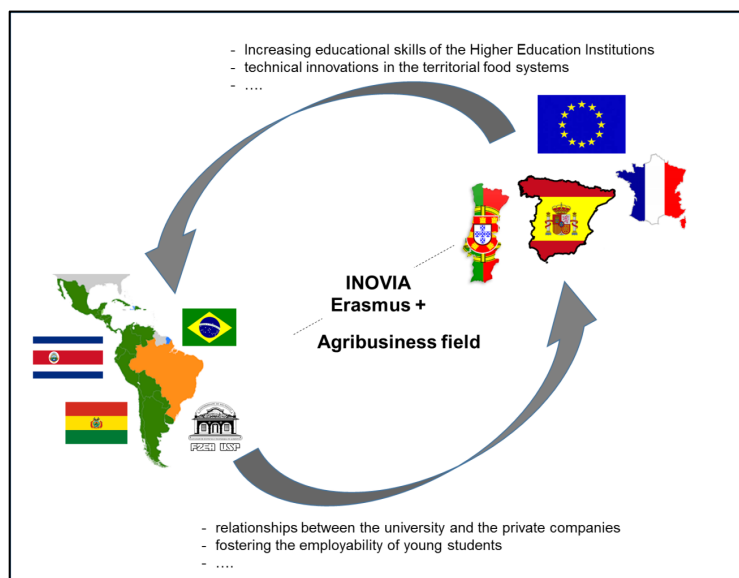
Her participation in the conference gave a new insight into unsolved issues of bio-based economy, motivating to achieve new research horizons in this area through international collaboration in the framework of R&D projects.



For more information please visit the website of the Danube-INCO.NET project:
<https://danube-inco.net/object/news/17636>

FZEA/USP IS A PARTNER OF INOVIA PROJECT

by **Paulo Sobral**, ZEA-FZEA-USP, Editorial Board IFA newsletter



The Latin American university in the heart of the challenges of sustainable social and technical innovations in the territorial food systems - INOVIA - is one of the selected projects by Erasmus + (573601-EPP-1-2016-1-FR-EPPKA2-CBHE-JP), coordinated by Montpellier SupAgro (France).

INOVIA has the agribusiness field as a common denominator in order to increase the educational skills of Higher Education Institutions (HEIs) involved in the

project (including e-learning), at strengthening the relationships between the university and private agribusiness companies, and at fostering the employability of young students of the three Latin -American (LA) countries (Bolivia, Brazil and Costa Rica), and of educational exchange with the European Union countries in order to become key players in economic development, food security and social stability in 3 LA (Figure 1). INOVIA appears complementary to the previous ALFA project, in which *Faculdade de Zootecnia e Engenharia de Alimentos* from *Universidade de São Paulo* (FZEA/USP) was also a LA partner, and where a strong background was acquired in the field to prepare the proposal.

The project responds to some of the major objectives of the Capacity Building program and to the major priorities of 3 LA countries through the integration of innovative tools and learning methodologies following a qualification process; through the internationalization of the network partners (Montpellier SupAgro, *Centre International de Recherche Agronomique pour le Développement* - CIRAD, *Conservatoire National des Arts et Métiers* - CNAM, *Agence Universitaire Pour la Francophonie* - AUF, FZEA/USP, *Universidade Federal de Grande Dourados*, *Universidad de Costa Rica*, *Instituto Tecnológico de Costa Rica*, *Universidad Autónoma Gabriel René Moreno*, *Universidad Autónoma Juan Misael Saracho*, *Universitat Autònoma de Barcelona* - UAB, *Universidade Católica Portuguesa* - UCP); and through the increased competencies of the professors and the enhanced employability of the young population in the agribusiness sector.

The communication and dissemination plan will reach these target groups not only by the use of the three partner languages (French, Spanish and Portuguese) but also through the vast variety of means that will be deployed, including social networks, and not only during the project duration but also with AUF networks, and the production of different supports for free distribution of the electronic output (manuals, CD-ROM...) during the project, which also ensures a greater dissemination of the main project results worldwide, and for the long term.

UNIVERSITI PUTRA MALAYSIA, DEPARTMENT OF FOOD AND PROCESS ENGINEERING

by *Alifdalino Sulaiman, IFA National Representative for Malaysia*



Dear friends and colleagues,

Thank you for the opportunity to be part of the great initiative of ISEKI-Food association. I am pleased to promote **University Putra Malaysia** and specifically the **Department of Food and Process Engineering**.

Universiti Putra Malaysia (UPM), formerly known as Universiti Pertanian Malaysia or College of Agriculture Malaya or School of Agriculture, was founded in 1931. The University today is recognized as one of the leading universities in Malaysia. It combines impressive modern facilities and a dynamic approach to teaching and research with its proud heritage of quality services and achievements. The UPM main campus is located in central peninsular Malaysia, close to the capital city, Kuala Lumpur and next to Malaysia's administrative city, Putrajaya. UPM offers undergraduate and postgraduate courses with a research focus on agricultural sciences and its related fields. UPM now offers 59 bachelor programmes, 7 diploma programmes, and 12 Masters and Doctoral programmes. There are 16 Faculties, eight Centres, nine Institutes, two Schools, a University Park and a branch campus in Bintulu, Sarawak.

The Department of Process and Food Engineering was established in 1996. Currently, the head of department is Dr Ing. Noriznan Mokhtar. Since its establishment, the department has graduated many students in various areas of process and food engineering. In line with the emphasis on the importance of Agriculture and Biotechnology sectors in Malaysia, the department plays a very significant role in nurturing and producing graduates to accommodate the government mission and vision towards these sectors. The department offers the Bachelor of Engineering (Process and Food) with an option in either Food Engineering or Bio Material Process Engineering. The option is taken in the third and fourth year of the curriculum. In addition, the department offers Masters of Science (M.Sc) and

Doctor of Philosophy (Ph.D) programs specializing in Food Engineering, Packaging Engineering, Bioprocess Engineering, and Agricultural Process Engineering. As one of the program providers in this new field of engineering in Malaysia, we believe that it has a huge responsibility in developing the field further.

You may find more information about the department and the experts in food engineering in Malaysia in our website <http://www.eng.upm.edu.my/>

Looking forward to future collaboration with all of you.

NEWS ABOUT PROJECTS

QUESTIONNAIRE ON THE STATE-OF-THE ART OF HIGHER EDUCATION IN FOOD SCIENCE AND TECHNOLOGY AND RELATED STUDY PROGRAMMES

by **Paola Pittia**, IFA president

The ISEKI_Food Association (IFA) has the main mission to support **Lifelong learning in the food sector**, encompassing both **academia & industry: Teachers and Trainers** improve efficacy of teaching; **Students** gain knowledge more easily; **Industry staff / Food professionals** make use of research results; **Researchers** facilitate collaboration.

IFA is designing and developing innovative training and educational activities to improve and modernize Higher education in the food science and technology/engineering sector, to favour the improvement of personal, professional and technical skills and competences of the future generation of graduates in food studies and to meet job market needs and social changes. To this aim, IFA is continuously collecting information about the state of the art of HE in the Food science/technology/engineering area, as well as on the skills and competences to be implemented in the corresponding graduates in EU and worldwide.

One of the project currently ongoing is the Erasmus+ KA European-FooD-STA project (www.food-sta.eu) that will establish “**EuFood-STA Center**”, an independent and virtual platform with local hubs in different regions, as an organisational frame for international and sustainable collaborations between industry and academia in the food sector.

To contribute to the activities of this project, questionnaire were designed with the aim to evaluate the state-of –the-art of Food studies in Europe and worldwide, after the Bologna process implementation and the main changes that are likely currently occurring in your HE institutions.

To fill in the questionnaire, (click on it or copy and paste) please visit the following link:

<https://www.food-sta.eu/questionnaire-state-of-the-art-food-studies-programmes>

The questionnaire will take at **max 10 min** of your time. In the questionnaire your name and institution is requested only for statistical purposes while the results of this survey will be available only in an aggregate form.

The survey will be kept open until **15th November 2016**

For more info: Paola Pittia, ppittia@unite.it

FOODFACTORY-4-US - INTERNATIONAL STUDENTS COMPETITION GAME: CALL OPEN

by **Paola Pittia**, IFA president

The improvement of practical knowledge and abilities in solving real processing- and food industry-related problems is essential for students in Food Science and Technology and Food related studies in order to meet the current requirements of professional skills by the job market.

The Erasmus+ European Food-STA project (www.foodsta.eu) has designed and developed an international Students competition game with teams from different universities of European and non-European countries. The teams will compete at finding the best solutions to one specific process – and/or food-industry- related problem of their choice.

The FoodFactory-4-U.s - International students competition game has just opened the call. The EuFoodSTA project partners are looking for teams of students in Food Science and Technology and Food related study programmes that will work on a project focused on the identification, design and development of solutions and ideas relevant for food industry with specific action on improvement and innovation of food processing as well as quality and safety of foods.

Information and registrations are available at the following link:

<https://www.food-sta.eu/FoodFactory-4-U.s-International-students-competition-game#>

Deadline for registration: **15th November 2016**

Feel free to disseminate the information about this game to university academic teams, to your students as well as to colleagues of your university and/or from other universities all over the world.

For more information, please contact Paola Pittia, ppittia@unite.it

The FoodFactory-4-U.s - International students competition game is endorsed and sponsored by the **ISEKI-Food Association**

European FooD-STA



EuFooD-STA (www.food-sta.eu) – an Erasmus+ Knowledge Alliance project coordinated by BOKU – is working towards bridging the gap between academia, industry, and other key stakeholders in the food sector by enhancing HE (Higher Education) and CPD (Continuous Professional Development) according to current needs in the European food sector. Coordinated by BOKU, the Consortium consists of a broad array of European university partners, food companies, multiplier organisations and training providers.

EuFooD-STA has established the [EuFooD-STA Centre](http://www.food-sta.eu) - an open and independent platform with regional hubs located in Austria, France, Germany, Greece, Italy, Portugal, Spain and UK. As such, the EuFooD-STA Centre aims at facilitating:

- innovative education for students targeted towards the needs of the industry thus increasing their practical and entrepreneurial orientation and employability;
- mobility of students and academics to industry; and mobility of food professionals to university;
- innovative CPD and training of industry staff, teachers and trainers. Additionally, CPD will be supported by the certification of food professionals and by the certification of training activities with the EQAS-Food label.

Membership in the EuFooD-STA Centre is free! You can apply at <https://www.food-sta.eu/efsc-member/register>

Already at this point, EuFooD-STA has implemented several tools:

- [Continuous Needs Monitoring System](https://www.food-sta.eu/needs_monitoring_intro) – an online questionnaire laying the foundation for exploring the educational training needs and demands of the EU food industry. To be found at https://www.food-sta.eu/needs_monitoring_intro
- Following the first results from the online needs survey, several training materials such as webinars, workshops, online demonstrations, online courses and flash presentations are being developed. These can be found on the [Training Platform](#).

- The [Digital Library](#) is a multilingual database of tutorials (podcases, power points etc.), recorded webinars, and online courses offering the possibility to filter searches according to target groups, sector, category, language or training formats.
- The [Brokerage System](#) is a contact base for graduates and the industry providing information about job opportunities on the one side, and available graduates (expertise) on the other side.
- [The Mobility Database](#) is a database listing company that accept students for internships (student mobility); listing companies that accept teachers for short term scientific missions (teacher mobility); and for universities that accept industry staff for short term scientific missions (industry staff mobility).

Food-STA is also actively contributing to organising [events](#) focussing on the interaction and collaboration between academia and industry and to present innovative solutions within HE and CPD. Recently, Food-STA was co-organiser of the International Conference on “Food innovation stakes & business competitiveness at a European level: the key to success for business-university partnerships” held in Paris 18 October 2016. At this occasion, the university-business interface was discussed among industry representatives, university teachers and other stakeholders such as technical centres, incubators and entrepreneurs themselves. For more information, see <https://foodinnovationstakes.com/>



SEA-ABT SOUTH EAST ASIA – ACADEMY FOR BEVERAGE TECHNOLOGY <https://www.sea-abt.eu/> – an Erasmus+ Capacity Building project – is working towards increasing the capacities of Thai Universities for delivering modern high quality curricula in the field of beverage technology. Coordinated by BOKU, the Consortium is composed of partners from

Thailand (Chulalongkorn University, Kasetsart University, King Mongkut's Institute of Technology Ladkrabang, and Patkol Public Company Limited) and from the EU (Hochschule Geisenheim, University of Teramo, IFA, Habla Chemie GmbH) as well as two associated partners (European Hygienic Engineering & Design Group (EHEDG) and the European University Continuing Education Network (EUCEN)).

At this point, a full inventory of existing beverage technology curricula at universities and research institutions in Thailand has been established to understand the available capacities and identify possible gaps. Furthermore, information was collected through questionnaires to industry to understand their needs as regards competencies, skills and trainings. The results from these preliminary surveys will feed into the ongoing selection and development of teaching modules for HE (Higher Education) and training courses for CPD (continuing professional development).

Based on new demand-driven educational products, using innovative pedagogical approaches and teaching tools for different profiles, the Consortium will establish an independent joint Academy, with hubs in Thailand and EU, to enable sustainable collaboration in HE and CPD. As such, the Academy will be an organisational frame for a structured and sustainable collaboration between universities and the beverage industry managing training and continuous exchange of best practice between Thai partners and European partners.

Partners from companies as well as the educational sector are invited to join the network, support the activities and directly benefit from the developments. Membership to the Academy is free! You can apply at <https://www.sea-abt.eu/academy>

NEWS ABOUT EDUCATION AND TRAINING

3 UPCOMING WEBINARS

Within the frame of the **European Food-STA project** a series of webinars will take place in the next years on a regular basis. The first webinars are the following:

Date	Title	Speaker	Affiliation
17 November 2016	Emerging microbiological hazards bring new challenges to food safety	Florence Dubois-Brissonnet	AgroParisTech
24 November 2016	Biofilms in food industry : structure, function and control strategies	Romain Briandet	AgroParisTech
15 December 2016	Analysis of chemical trace contaminants in foods: performance and limits	Valérie Camel	AgroParisTech

For more details please visit: <https://www.iseki-food.net/webinars>

PROMOTING FLAVOR RESEARCH AMONGST PHD STUDENTS IN EUROPE

Giract is proud to announce that, following the success of its unique and innovative programme to promote flavor research amongst PhD students in Europe across various universities and institutes, 8 industrial sponsors (Biorigin, DSM Food, Givaudan, Int. Flavours & Fragrances Inc., Kerry, Lesaffre Int., MCLS Europe, Nestlè) have agreed to extend the programme to its seventh year. This consortium aims to raise awareness of the industry and the career opportunities in order to increase the flavor research talent pool in Europe. This 7th edition is also organised by Giract and co-ordinated by Prof. Andy Taylor from the University of Nottingham, UK. 6 Scholarships for 1st Year PhD Students and PhD thesis on flavor will be awarded in the 7th edition.

The deadline for submission was recently extended to **30th Nov 2016**.

For more info, visit: <http://www.giract.com/flavor-research-programme.php> and for any questions, please feel free to contact either Andy (andy.taylor@nottingham.ac.uk) or Giract (info@giract.com).

NEWS ABOUT IFA SUPPORTED EVENTS



The International Conference on Food Innovation, **FoodInnova®**, organized by the [Università di Bologna \(Unibo\)](#) (Italy), [Servizi Integrati d'Area \(Ser.In.Ar.\)](#) (Italy) and [Knowledge Management for Food Innovation \(KM4fi\)](#) (Spain), will take place from 31st January to 3rd February 2017 in Cesena (Emilia-Romagna), Italy.

This is the fourth edition of **FoodInnova**, a meeting of international importance. The first conference was held in Valencia (Spain) in 2010, the second one in Hangzhou (China) in 2012 and the third one in Concordia (Argentina) in 2014.

This meeting will present an extremely interesting opportunity to meet and get together with researchers of international status in food sciences, who will show the latest progress in the field.

Due to the economic crisis that affects a great part of the world population, which is also steadily increasing, the study and research of food innovation, and its impact on the world economies as well as on consumers has turned into an issue of utmost importance during the last years.

Aimed at renewing the debate on production and distribution of safe food in a sustainable way, the FoodInnova Conference will bring all sectors involved in food innovation together: food scientists and technologists, food industry technical staff, scientists, health care professionals, research supporting organizations, regulatory authorities, consumers and students.

You can register at the conference website, www.foodinnova.com

Groups of 4 or more participants can apply for a **15% discount** on the conference fee.

Members of endorser associations can apply for a **10% discount** on the conference fee.

In order to make a discount request, please contact secretariate@foodinnova.com



WELCOME TO IFST 2017

Innovations in Food Science & Technology to be held in Erding, Munich Germany from 10-12th May 2017 is organized by Acad-Indus Conventions in cooperation with **Fraunhofer IVV, Global Harmonization Initiative and Technical University of Munich**, Germany which are institutions of global repute.

This international conference will address and deliberate on the recent developments and updates on non-thermal, thermal processing, food chemistry, food analyses, functional foods, food quality and safety and the challenges faced by the food industry. During the conference we will learn about the new innovations in Food Science & Technology through dialogue with key leaders across the areas of existing and new technologies.

The conference is anticipated to attract over 500 delegates (scientists, engineers, industry professionals, policy makers and students) across the world, with a large number of participants from Europe, Asia and Americas. It will provide a platform to the participants including young scientists, to present their research results and developmental activities and engage with other scientists and international companies to cooperate and collaborate and to find other relevant opportunities. Munich is a unique and centrally located European city well connected with Europe and rest of the world.

Join the leading experts in Food Science & Technology in the vibrant city of Erding, Munich and hear about the latest research and connect with people throughout the world.

For additional information please visit:

<http://www.food-tech-innovations.com/index.php>

**3rd INTERNATIONAL CONFERENCE ON FOOD AND BIOSYSTEMS ENGINEERING, 1-4 JUNE
2017, RHODES, GREECE**



WHOLE GRAIN SUMMIT 2017 – VIENNA, 13-15 NOVEMBER 2017 – SAVE THE DATE!**Whole Grain Summit 2017 “Targeting the future of whole grain” – Vienna, 13-15 November 2017**

We would like to draw your attention to the **6th International Whole Grain Summit (WGS 2017)**, organised by Healthgrain Forum and the International Association for Cereal Science and Technology in cooperation with the University of Minnesota! It is the only international conference on whole grains, and will use this global reach to establish networks and define action plans that will stimulate increased consumption of whole grains and other healthy cereal ingredients.

WGS 2017 will be a summit that makes a difference! Not only will WGS 2017 bring together world-renowned experts to present the latest insights into whole grains, there will be carefully prepared cross-disciplinary discussions on how to use these insights to help increase consumption of whole grains, and networks established that will be followed up after WGS 2017 to ensure that the discussions have a meaningful and lasting impact.

Come and be a part of WGS2017 and play an important role in setting the agenda for whole grains in the future!

More details about the topics that will be addressed and sponsorship opportunities under www.wholegrainsummit.com

EVENT LIST - UPCOMING FOOD RELATED EVENTS

November 2016

01-03 November 2016

FoodTech 2016

More information: <http://www.uk.foodtech.dk/>

MCH Messecenter Herning, Herning, Denmark

02-03 November 2016

EHEDG World Congress on Hygienic Engineering and Design

More information: <http://www.ehedg-congress.org/>

MCH Messecenter Herning, Herning, Denmark

02-04 November 2016

The Food Factor I Barcelona Conference

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

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

NEW! 24-25 November 2016

Nutrition - Medicine of the future

More information: <http://cnmv-umfcluj.ro/>

“Iuliu Hațieganu” University of Medicine and Pharmacy, Cluj-Napoca, Romania

28-30 November 2016

30th EFFoSt International Conference

More information: <http://www.fffost-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://imtgt2016.psu.ac.th/index.php>

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

NEW! 23-28 April 2017

INOPTEP2017 and PTEP 2017

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

Hotel Srbija, Vršac, Serbia

26-28 April 2017

MATBIM 2017

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

Universidade Católica Portuguesa, Porto, Portugal

May 2017

NEW! 10-12 May 2017

Innovations in Food Science & Technology

More information: <http://www.food-tech-innovations.com/>

Stadthalle Erding, Munich, Germany

June 2017

NEW! 01-04 June 2017**International Conference on Food and Biosystems Engineering (FABE2017)**

More information: <http://www.fabe.gr/index.php/en/conferences/3rdfabe2017-en/venue-en>
Hotel Amathus Beach, Rhodes, Greece

July 2017

NEW! 18-20 July 2017**Water Resources Management 2017**

More information: http://www.wessex.ac.uk/conferences/2017/water-resources-management-2017?utm_source=wit&utm_medium=email&utm_campaign=wrn17rem1&utm_content=1852019
Prague, Czech Republic

September 2017

NEW! 03-06 September 2017**SAAFoST (South African Association of Food Science and Technology) 2017 Congress**

More information: <http://www.saafo2017.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: <http://www.epnoe.eu/?q=activities/enoeconference/epnoe-2013-conference>
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

March 2018

NEW! 20-23 March 2018**Anuga Food Tec**

More information: <http://www.anugafoodtec.com/aft/index-4.php>
Koelnmesse, Cologne, Germany

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