



ISEKI Food Association

NEWSLETTER Issue 20, December 2016

EDITORIAL

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ARE YOU FOLLOWING ISEKI-FOOD ON LINKEDIN, FACEBOOK AND TWITTER ?



EDITORIAL

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



Last issue of the year 2016 ... It 's always a difficult task to draw conclusions on what has been done, what positive results have been achieved, which goal has been fully implemented and which not, what was expected to do and what, on the contrary, was not done.

This year has been a difficult time for many aspects and our social role as teachers and educators, but also as scientists is becoming increasingly relevant and important to build bridges between stakeholders and society in general and to overcome challenges of society at all levels.

I hope that the activities of the ISEKI-Food Association in 2016 have contributed, even to a limited extent, to improve education, the interaction between research and industry and to enable the development of an innovative and sustainable food value chain. Among many other activities, I would just mention the 4th International ISEKI_Food Conference which represented a main event with a large participation of senior and early stage researchers, scientists, teachers, researchers and industry representatives from more than 50 countries and the right framework to implement and to develop new friendships, collaborations and projects at international level.

With the aim of improving the quality of higher education in food studies, and to strengthen the bridges between academia, research and professional environment and new activities for 2017 are already on the way ... and thus, a kind invitation to keep in touch with us!

A main thanks to all the ISEKI-Food Association board members, National Representatives, Special Interest Group Chairs and you all for your continuing support.

I wish you a peaceful, successful and prosperous 2017.

With warm regards

Paola Pittia

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NEWS FROM ISEKI-FOOD ASSOCIATION (IFA)

by Gerhard Schleining, Secretary General

MEMBERSHIP



IFA has currently 40 company/institutional and 212 individual members from 26 European countries (including UK) and from 23 countries outside of Europe.

2016 the following companies/institutions joined:

- [University of Hohenheim](#) (Germany)
- [Auezov South Kazakhstan State University](#) (Kazakhstan)
- [ALCYTA](#): asociacion española de licenciados, doctores y graduados en ciencia y tecnologia de los alimentos (Spain)
- [Conferencia de Decanos de Ciencia y Tecnología de los Alimentos](#) (Spain)
- [Food Institute of Kaunas University of Technology](#) (Lithuania)

NEWS ABOUT THE IFA ORGANISATION



Due to his retirement at the University of Bath, our past president **RICHARD MARSHALL** stepped down as Board member and was followed by **VELICKA GOTCHEVA** from the University of Food Technologies-Plovdiv, Bulgaria. She is also moderating very successful the IFA webinars.



The group of **IFA-NATIONAL REPRESENTATIVES** have been very successful reorganized by the national representative team (Helmut Glattes, Anita Habershuber, Anna McElhatton, chaired by Luis Mayor). They had a very productive [meeting](#) at the 4TH INTERNATIONAL ISEKI_FOOD CONFERENCE and meet monthly in a virtual online meeting.

New **IFA-SIGS** (Special Interest Groups) have been established:

- [VIRTUALIZATION IN FOOD ENGINEERING](#)
- [TRADITIONAL FOOD](#)

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PARTICIPATION IN PROJECTS



IFA was partner in the [TRAFOON](#) project, which ended in October 2016, and will maintain further the [TRAFOON INFORMATION SHOP](#) and the network within the [IFA SPECIAL INTEREST GROUP ON TRADITIONAL FOOD](#), chaired by Dimitris Tsaltas and the coordinators of the project: Susanne Braun and J. Javier Casado.



IFA is partner in the ERSAMUS+ Capacity Building project: [SEA-ABT](#), which is establishing a postgraduate master programme and CPD training on **beverage technology** in Thailand.

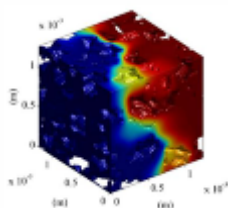


IFA is subcontracted by the ERSAMUS+ Capacity Building project [ASIFOOD](#). Peter Ho, a member of the IFA accreditation committee was giving a training on how to create modules on food safety and food quality in Hanoi in spring 2016.

ORGANIZATION/PARTICIPATION IN CONFERENCES/WORKSHOPS



On 5th May 2016, the IFA Special Interest Group on Food Structure organized a virtual conference "[FOOD TEXTURE and RHEOLOGY](#)" as **virtual conference for UNDERGRADUATE & MASTER students**.



In June 2016 IFA supported the organization of the [MSFS2016](#): the first international **school on Modeling and Simulation of Food and Bio Processes**, which was organized by the IFA-SIG on [VIRTUALIZATION IN FOOD ENGINEERING](#)



[ENTREPREUNSHIP](#)".

From 6-8 July 2016, IFA organized the [4TH INTERNATIONAL ISEKI FOOD CONFERENCE](#). As preconference workshops IFA organized also 2 **CPD CERTIFIED** workshops, one on "[FOOD WASTE RECOVERY](#)" and a "[TRAINING WORKSHOP ON](#)



On 22nd August 2016, IFA organized a session on "Integrating food science and engineering knowledge into the food chain" at the [18TH IUFOST WORLD CONGRESS](#) in Dublin.

ACCREDITATION OF FOOD STUDY PROGRAMMES AND CERTIFICATION OF TRAINING COURSES

Currently 2 **ACCREDITATIONS OF FOOD STUDY PROGRAMMES** are in process at:

- Hochschule Weihenstephan-Triesdorf (Germany)
- Food Institute of Kaunas University of Technology (Lithuania)

Further IFA has established:

- a **SHORT PROCEDURE** for accreditations of food study programmes, which can be applied together with national accreditations
- and criteria for **CERTIFICATION OF SHORT COURSES AND TRAINING WORKSHOPS**

IFA PUBLICATIONS



Within the ISEKI-Food Series, the „**TRILOGY OF TRADITIONAL FOODS**“, edited by Kristberg Kristbergsson, have been published by Springer. IFA members get 25% discount when nordering vie the IFA website.

IFA-WEBINARS



IFA organized very succesfully a series of webinars on different topics. Presentations and recordings can be viewed by IFA members on <https://www.iseki-food.net/webinars/past>.

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IFA PLANS FOR 2017

- IFA will restructure its **WEBSITE** and combine the data of some of its database with data from projects (trafoon, FooD-STA) and make it available as plugin in different webpages. There will be a **DATABASE OF EXPERTS**, where detailed expertises on research topics, methods, equipment and services can be found and a **DIGITAL LIBRARY** where information and teaching and training materials can be found. All databases can be searched for keywords, food products (fish, grains, vegetables, meat, ...), categories (quality, safety, labelling, marketing, ...) and filtered according language/country etc.
- IFA organized several **CONSORTIUMS** and is partner in several **APPLICATIONS FOR EUROPEAN PROJECTS**.
- A new **Board, Advisory committee** and **Auditors** will be elected in an extraordinary virtual General Assembly on May 5, 2017. Information will be sent in due time.
- A new **IFA-SIG on EDUCATION** is planned to be established. Interested people are welcome (please notify the secretariat at office@iseki-food.net if you are interested to be actively involved).

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NEWS FROM IFA-MEMBERS / IFA NAT. REPRESENTATIVES

OUTCOMES OF THE FIRST OFFICIAL IFA NATIONAL REPRESENTATIVES MEETING

by Luis Mayor, Chair of IFA National Representatives Team, IFA National Representative of Spain



The first official IFA National Representatives meeting was held in Vienna (Austria) as a pre-conference event of the **4th ISEKI_Food Conference** (6-8 July 2016). The successful meeting was attended by 27 participants from 20 countries.

The meeting started with a short introduction and warm welcome by **Paola Pittia** (IFA-President, National Representative of Italy).

The meeting started with the presentations of **Margarida Vieira** (National Representative of Portugal) and **Dimitris Tsaltas** (National Representative of Cyprus), as examples of the work performed by ISEKI National Representatives in their respective countries. After that **Luis Mayor** (Chair of ISEKI National Representatives, National Representative of Spain) presented an overview on the current activities of the IFA National Representatives. The meeting ended with a very interesting discussion on future activities of National Representatives and was focused on two main topics: IFA dissemination and improvement of the communication within the National Representatives Network.

Upcoming official National Representatives meetings are expected to be held every two years connected to the International ISEKI_Food conferences. In the meantime, we hope to meet the National Representatives Network several times per year during our virtual meetings to share experiences, exchange ideas and views and develop initiatives within the network.

The ISEKI National Representatives and Membership Team (Luis Mayor, Helmut Glattes, Anita Habershuber, Anna McElhatton)

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RAISING CONSUMER AWARENESS OF HEALTHY LIFESTYLE AND DIETARY PATTERNS AT THE WORKSHOP "INNOVATIVE SOLUTIONS FOR A HEALTHY LIFE"

by Janna Cropotova, IFA National Representative of Moldova

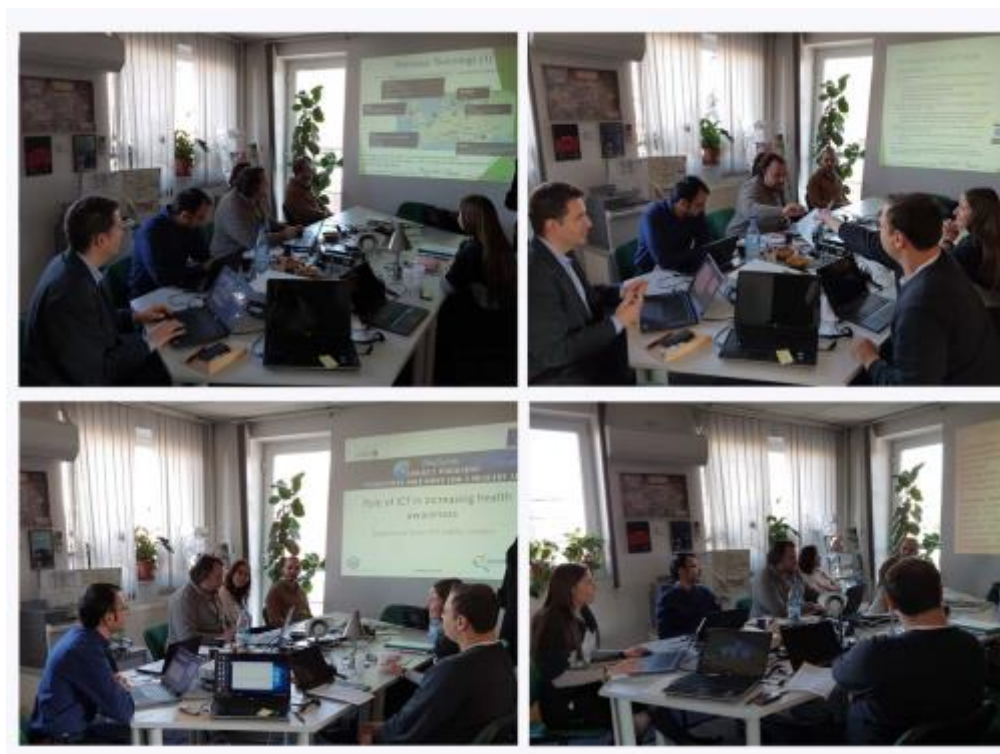


On 18 November 2016, *Beia Consult International* organized a workshop on INNOVATIVE SOLUTIONS FOR A HEALTHY LIFE, along with R&D representatives from *Practical Scientific Institute of Horticulture and Food Technology of Moldova* and *University POLITEHNICA of Bucharest*. The workshop took place in the company's headquarter in Bucharest (Romania) under the auspices of "Chef2plate" (Consumer Healthcare Formula Platform) Twinning Project supported by IncoNet EaP Grant. The goal of the workshop was to discuss with national and international stakeholders a novel healthy lifestyle context, as well as the role of research and innovation to overcome the challenges associated with inadequate nutrition in Eastern and Central Europe. The participants in the workshop were representatives from different public organizations, SMEs and Academia from both EU and non-EU countries.

The first part of the workshop included presentations on *IoT/M2M Telemetry for precision farming, wellbeing and health telemonitoring, Role of ICT in increasing health awareness and Functional foods and their role in health promotion*. In the last part of this event, the proposals and future activities on "Chef2plate" project proposal were in focus. Participants had the opportunity to present and discuss their ideas.

Briefly, this project aims to develop a consumer data platform on Healthy Eating Behavior and Lifestyle that enables the research community of Eastern and Central Europe to collect and to share innovative studies on every-day food choices, behaviors and possible solutions to emerging nutritional problems with ordinary consumers. The wider objective is to raise awareness in the regions of Eastern and Central Europe on the need for healthy lifestyle and well-being strategy building, to bring to the attention of the regional policy makers the main aspects of adequate nutrition and healthy diet, as well as to promote this strategy at regional and international level through ICT sector. Thus, the workshop served as a significant impetus to the future orientation of Eastern European strategy on healthy lifestyle and well-being.

For more information about the workshop programme please visit this link: <http://www.beiario.eu/chef2plate/>



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FOOD4GROWTH – COMMUNICATION SKILLS FOR FOOD INNOVATION

by Julian Drausinger, National Representative of Austria



Food4Growth (F4G) is a 30 months project, co-financed by the European Commission in the framework of the Erasmus + Programme, KA2 Strategic Partnership in the field of Vocational Education and Training (VET).

The specific aim of the project is to build up an innovative training model, easily transferable to VET national systems addressed to technical profiles of the food sector, aimed at improving the communication skills for innovation of food products in order to create and communicate added value of the product and improve the standing in a dynamic market.

F4G will increase productivity and competitiveness of the food and drink industry, particularly SMEs, through the social acceptability of the product innovations and process innovations by the consumers.

Multiple players are involved in the information transfer on food products from health authorities to consumer organisations, from academia to press, from food enterprises to online sources. This situation leads to divergences in communication, even contradictory messages, which generate mistrust and – in the worst case – criminalization of food producers and their products.

The F4G consortium answers the urgent need of food producing enterprises, notably SMEs, to develop and acquire key competences in communication via novel channels such as social media, blogs and similar means.

These skills shall be conveyed to the agrofood sector by a VET programme developed during F4G, which involves both employees already working in the field and graduates from food related education. The knowledge transfer through the F4G-VET shall enable trainees to deal with complex environments in the communication of food characteristics, improve the dialogue with consumers and enhance transparency in information channels.

We are at your disposal for further information!

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GUMS & STABILISERS IN THE FOOD INDUSTRY 2017

by Stephan Drusch, Technische Universität Berlin, IFA-member

Gums and Stabilisers for the Food Industry is a biennial conference held in Wrexham, North Wales, since 1981, on the application of hydrocolloids (polysaccharides and proteins) in the food industry. Presentations at the conference cover recent advances in the structure, function and applications of gums and stabilisers, how these materials are used in industrial processes, and also educational material on the subject. The proceedings of each conference have been published, with the most recent (9th through 16th conferences) published by the Royal Society of Chemistry. The conference series is organized by the Food Hydrocolloids Trust. **The 19th Gums and Stabilisers for the Food Industry Conference will be held at the Seminaris Campus Hotel, Berlin, Germany, 27-30 June 2017. The theme for the Conference is 'Hydrocolloid Multifunctionality'.**

Deadline for submission is 31 December 2016. Check out the website for a possible extension of the submission deadline. Further details are available on the Conference website [www.gumsandstabilisers.org]. A limited number of sponsorships is available for 1500 Euro, which includes free access to the conference for one person, a booth in the reception area of the conference and your company logo on the web page and book of abstracts.

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NEWS ABOUT PROJECTS

EUROPEAN PROJECT TRAF00N HAS BEEN SUCCESSFULLY COMPLETED



TRAF00N (www.trafoon.eu) is a network of 29 European research institutions, technology transfer agencies and SME associations and during 3 years (01.11.2013 – 31.10.2016) has covered the value chain of 4 groups of traditional food products based on (1) grains, (2) fish, (3) vegetables & mushrooms, and (4) sweet fruits & olives.

The project, coordinated by the **University of Hohenheim** (Germany), focused on the innovation, protection, preservation and further development of traditional foods in Europe. It aimed at supporting the small and medium sized producers of these products. The often small-scale producers are nowadays facing the challenges of having to meet many existing European regulations and to acquire new knowledge on improved technological solutions related to their products while at the same time preserving the tradition and the authenticity of their products. TRAF00N also provided for knowledge and concrete suggestions to enhance the business and marketing aspect of those traditional products to make the producers more competitive or to keep them in the market at all. The needs of these traditional small and medium enterprises (SME) were collected by the respective branch-specific associations. The technological, legal or business-related solutions for these 'hot topics' were transferred through more than 55 Training Workshops (TWs), where specifically trained mediators were used to communicate these solutions in the language of the respective countries.

TRAF00N has offered targeted, need-based services to strengthen the SME's innovative capability, such as training on intellectual property rights, European food law, use of labels, quality management, marketing, product development strategies and production protocols, safety and environmental performance. The project aimed to stimulate the entrepreneurship among food researchers, commercial take-up of food R&D results, and entrepreneurial networking as well.

The project had the positive impact on communication between SMEs and research institutions, consumer satisfaction due to improved traditional food supply, and entrepreneurship and competitiveness of SMEs in traditional foods. Strategic Research and Innovation Agendas (SRIAs) for traditional foods at National (<http://www.trafoon.eu/trafoon-srias-at-the-national-level/>) and European (<http://www.trafoon.eu/trafoon-sria-at-the-european-level/>) level have been created and communicated to policy decision makers. Furthermore, to increase the awareness and consumption of traditional food in Europe, TRAF00N has published "Traditional food: a

culinary trip through Europe”. The 180 pages book brings the consumer the opportunity to learn more about traditional food products from 11 European countries, presenting interesting general information and anecdotes about European traditional food, traditional recipes and high quality pictures. To reach a wider audience, the book has been prepared in English and translated into different languages (e.g. German, Spanish, Polish). The pdf version of the book is already available at www.trafoon.eu.

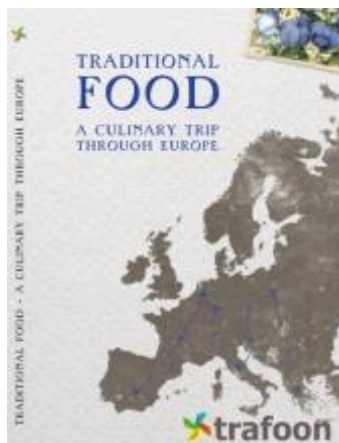
A multi-lingual online Information Shop (www.trafoon.org) containing all the relevant information gathered and implemented within the TRAFON network has been created by IFA as official TRAFON partner. The Information Shop includes information (PDF files, ppt presentations, audio and video files etc.) about innovations in production and marketing of traditional food using regional raw materials in different languages. In addition, this Information Shop is a living archive and is central to the sustainability of TRAFON also after its official end.

ISEKI-Food Association just launched a new [Special Interest Group \(SIG 7\)](#) in the field of Traditional Foods. The SIG will maintain and enlarge networks between the stakeholders along the value chain aiming to exchange best practices, knowledge transfers and start new activities. It hosts also the TRAFON network, managed by Susanne Braun (TRAFON Coordinator and Managing Director of Hohenheim Research Center for Bioeconomy).



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TRAFOON PUBLICATION "TRADITIONAL FOOD: A CULINARY TRIP THROUGH EUROPE"



TRAFOON is a network of 29 European research institutions, technology transfer agencies and SME associations and during 3 years (01.11.2013 – 31.10.2016) has covered the value chain of 4 groups of traditional food products based on (1) grains, (2) fish, (3) vegetables & mushrooms, and (4) sweet fruits & olives.

To increase the awareness and consumption of traditional food in Europe, TRAFOON has published **"Traditional food: a culinary trip through Europe"**. The 180 pages book brings the consumer the opportunity to learn more about traditional food products from 11 European countries, presenting interesting general information and anecdotes about European traditional food, traditional recipes and high quality pictures. To reach a wider audience, the book has been prepared in English and translated into different languages (e.g. German, French, Spanish, Polish). The pdf version of the book is already available at www.trafoon.eu.

With great pleasure the TRAFOON Consortium invites you to an extraordinary trip through Europe to discover the most delicious traditional European food.

For downloading the e-version, please click [here](#)

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by Denis Poncelet, President

The Bioencapsulation Research Group has been created in 1991 in Canada. It has developed to reach today more than 6000 contacts over 80 countries, including 60% industrials. BRG covers all domains and disciplines involving bioµencapsulation.

Over the last 25 years, BRG has organized more than 60 events, including conferences, training schools, workshops and industrial conventions. He has initiated and coordinated several European networks such as COST 840 & 865 and topical team from the European Space Agency.

The success of the BRG is linked to the mix of industry-academic research, a friendly ambiance favouring a lot of exchange and a high financial support to the participation of students and researchers from emerging countries.

Upcoming events :

- 20th Microencapsulation Industrial Convention, Nantes, France - April 10-13, 2017
- 25th International Conference on Bioencapsulation, Nantes, France - July 3-6, 2017
- IXth Training School on Microencapsulation, Berlin, Germany - September, 2017
- 3rd Latino-America Symposium on Microencapsulation, Pucon, Chile -November 23-26, 2017

Please find more information on <http://bioencapsulation.net>

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NEWS ABOUT EDUCATION & TRAINING

DESIGN AND VALIDATE YOUR STARTUP



This program, consisting of a webinar, a workshop and several online meeting will be organized by IFA and delivered by

ELIYA ELON
DIRECTOR OF EDUCATION & ACCELERATION, STARTAU
Tel-Aviv
www.startau.co.il

On January 23, 2 pm (CET), there will be a **free of charge WEBINAR as introduction**. After that, the course starts with a **WORKSHOP IN VIENNA** on March 10, 2017 in Vienna. This will be followed by several online meetings. Detailed information for registration will be distributed via IFA enews (free of charge subscription possible at <https://www.iseki-food.net>).

This a practical program for students and possible start ups and provides real world, hands-on learning on what it's like to actually start a company or new business. The goal is to create an entrepreneurial experience with all of the pressures and demands of the real world in an early stage start up.

Your startup will be the “live case study” to go through the process.

You will be getting your hands dirty talking to customers, partners, competitors, as you encounter the chaos and uncertainty of how a startup actually works. You'll work in teams learning how to turn a great idea into a great company. You'll learn how to use a business model to brainstorm each part of a company and customer development to get out of the classroom to see whether anyone other than you would want/use your product. Finally, based on the customer and market feedback you gathered, you would use agile development to rapidly iterate your product to build something customers would actually use and buy. Each week and day will be a new adventure outside the classroom as you test each part of your business model and then share the hard earned knowledge with the rest of the participants.

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ISEKI-Food Association and **IFA Special Interest Group on Virtualization in Food Engineering**, together with COST Action 15118 FoodMC, are happy to announce that the application to the international school on [Modeling and Simulation of Food and Bio Processes](http://www.msfs2017.org) (MSFS2017 - Vico Equense, ITALY, 5-8 June 2017) is now open.

You can find the application procedure at <http://www.msfs2017.org>.

MSFS2017 is an international-short-term school aimed to introduce modeling “from fundamental phenomena up to complex multiphysics environment and multiscale” to fellows involved in research, both in academy and industries, in the field of food and bio processes.

Particularly, the school is addressed to fellows involved in research in food and bio-science, technology and engineering, who have limited experiences in modeling and/or fellows with intermediate knowledge who are willing to further improve their modeling skills both in vertical (i.e.: going from simple mono-physics, quite linear problems to multi-physics, non-linear problems) and in horizontal direction (i.e.: going from single-scale modeling to multi-scale modeling).

The preliminary programme and the list of confirmed lecturers are available on the school website.

Topics:

- Introduction to modeling and simulation in food and bio processing
- Fundamentals of PDE numerical approximation and thermo-fluid dynamics modelling
- The porous media approach: a pathway to modeling in food engineering
- Multiphysics problems simulation
- Modeling of material properties
- Practical issues in domain representation and meshing
- The accuracy of modeling and simulation: practical issues
- Multiscale modeling in food engineering

For each topic, practical examples will be solved using software tools provided by teachers and/or developed by participants.

A maximum number of 50 participants will be selected on the base of their CV and motivation. Priority will be given to PhD students, Post-Doc and Researchers involved in industrial R&D.

COST Action 15118 FoodMC will grant financial support as contribution to travel and lodging expenses of 10 selected participants (further details will be published on www6.inra.fr/foodmc).

Important dates

25 November 2016	candidature application opening
10 January 2017	candidature application deadline
21 January 2017	notification of candidature acceptance
15 February 2017	registration and payment due for early birds
30 April 2017	registration and payment due
5-8 June 2017	MSFS 2017

Organisers:

University of Naples “Federico II” and University of Salerno (Italy)
ISEKI-Food Association (Austria)
Katholieke Universiteit Leuven (Belgium)
Cornell University (USA)
Ankara University (Turkey)
COST Action 15118 FoodMC

Chairs

Francesco Marra, University of Salerno, Fisciano, Italy
Fabrizio Sarghini, University of Naples “Federico II”, Portici, Italy

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NEWS ABOUT IFA SUPPORTED EVENTS



The **INternational CongRess on Engineering and Sustainability in the XXI cEntury – INCREaSE 2017**, that will be held from **11-13 October 2017**, in the coastal historical city of **Faro, Algarve, Portugal**, at the **Institute of Engineering, University of Algarve, Penha Campus**.

The aim of the **INCREaSE 2017** internacional congress is to contribute to sustainable development in a multidisciplinary way, exploring the following transversal challenges:

- Natural and Anthropogenic Risks
- Tourism and Sustainability
- Healthy Food
- Water and Society
- Sustainable Mobility
- Renewable Energy and Energy Efficiency
- Other subjects related to the sustainable development objectives

To achieve this, the event gathers different engineering areas listed below together with topics considered relevant:

Civil Engineering:

- Construction, Maintenance and Rehabilitation of Buildings and Infrastructures
- Sustainable Planning and Construction

Electronics Engineering:

- Information and Communication Technology
- Power Systems and Power Electronics
- Electronics and Computer Systems
- Telecommunications and Networks

Food Engineering:

- Mediterranean Diet
- Emerging processes, products and packaging in the food industry
- Food Safety
- Valorization of by-products from food industries

Mechanical Engineering:

- Environmental Fluid Mechanics
- Air Conditioning and Refrigeration
- Maintenance Management

All accepted abstracts will be included in the conference proceedings or will be published in one of the associated international journals.

Abstract submission deadline is 15 February 2017.

For more details please go to: www.increase2017.com

10% Reduction on Registration Fees for IFA Members

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Shelf Life International Meeting (SLIM) 2017

1-3 November 2017, The Sukosol Hotel, Bangkok, Thailand

Theme: "Emerging Trends in Food Technology and packaging for Shelf-life Extension and Sustainability Improvement"

SLIM is the acronym for **Shelf Life International Meeting**, the biennial conference organized by the GSICA - Italian Scientific Group of Food Packaging.

The event is an important meeting occasion for specialists in the field and offers the possibility to weigh up the status of Italian and international scientific research concerning the actual problems connected with food shelf-life.

SLIM aims at offering an international platform for the presentation of the fundamental aspects and perspectives of research on food shelf-life. In particular, the latest developments, practical applications and innovations in the field are presented to an audience consisting of attendees representing public and private sectors.

SLIM is addressed to all food packaging operators, with special regards for those dealing with food shelf-life. Thanks to its international character, SLIM represents a unique occasion for meeting and getting up to date for researchers from all over the world. A further peculiarity of the event is to conjugate scientific research with industry, bringing together the innovations and needs of both sectors.

The theme of the conference is: **"Emerging Trends in Food Technology and Packaging for Shelf-life Extension and Sustainability Improvement"**

Key Note Speakers: Luciano Poergiovanni, **Paola Pittia (IFA)**, Lee Dong Sun, Maria Crsitina Nicole, **Gerhard Schleining (IFA)**

For more Information please click [here](#)

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EVENT LIST - UPCOMING FOOD RELATED EVENTS

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](#)

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.saafofst2017.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"

Erfurt, Germany

October 2017

NEW! 03-06 October 2017

[2nd Innovations in Food Packaging, Shelf Life and Food Safety Conference](#)

Stadthalle Erding, Munich, Germany

March 2018

NEW! 20-23 March 2018

[Anuga Food Tec](#)

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