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MEMBERS OF IFA

About IFA

UPCOMING EVENTS

New 36 events on 2009

ANY VARIOUS TOPIC

- QAS The new ICC Journal supported by MoniQA
- Promoting ISEKI world-wide!

The next July 2009

All partners are invited to collaborate to the newsletter sending news and informations to Paola Pittia (ppittia@unite.it) and Mona Popa (monapopa@agral.usamv.ro). Deadline: 15th July

Projects

1st CORE MEETING OF THE ISEKI Food 3 AND ISEKI Mundus 2 PROJECTS IN LONDON

The 1st Core group meeting of the ISEKI_Food 3 and ISEKI_Mundus 2 projects has taken place in London on 6-8th April hosted by the London Metropolitan University.

The coordinators of the 16 Working Packages (WP1-8, for ISEKI_Food 3, WPM_1 to WPM 6 + HAM1 and 2) and the related core group members were involved in this meeting aimed to define and plan the main activities of the two projects for the 2009-2011 span time.

After the presentation of the main aims and deliverables of the projects given by Cristina Silva, as coordinator of the two projects, participants worked in working packages sessions and overall discussions. The coordinators of working packages of the ISEKI_Food3 and ISEKI_Mundus 2 projects with common objectives but acting at European and worldwide level, respectively, agreed to share the planning and organisation of some activities. This will also make easy the achievements of some goals of the projects and favour the collaboration between all the partners.

During the meeting has been defined the organisation of the 2nd ISEKI Food Conference that will be held in Milan in 2011, in spring (April) or summer (end June) time.

Thanks to Richard Marshall, local organised of the meeting, participants had also the opportunity to visit the Science Centre of the School of Human Science of the London Metropolitan University and in particular the Microbiology Research Unit and the Human Nutrition laboratories.

1st OVERALL MEETING OF THE ISEKI PROJECTS

The 1st overall meeting of the ISEKI_Food 3 and ISEKI_Mundus 2 projects will be held in Gothenburg, Sweden, on July 1st till July 3rd 2009, hosted by the Swedish Institute for Food and Biotechnology (SIK). It is expected the attendance of the representatives of the 148 partners of the two projects, coming from 60 European and worldwide countries. During the 3-days meeting there will be presentations about the main objectives and deliverables of the projects and working package sessions to discuss on the planned activities.

wishes Making European WISHES come true

Paderborn, Germany. Since the end of 2008 WISHES offers as an Erasmus Mundus Action 4 Project European higher education institutions the opportunity to centrally promote themselves towards high potential students. Worldwide and free of charge.

WISHES stands for Web-based Information Service for Higher Education Students (WISHES). As an European Project run by ten European institutions WISHES aims at setting up a user-driven high quality multi-profession web-based information platform. This WISHES web-portal centralizes information and creates comparable profiles of European higher education institutions (HEIs), tailored to the relevant Bologna and Lisbon parameters. Furthermore, WISHES integrates students' and of institutions' points of view and takes thereby the wide influence of the peer-students on the individual choice of higher education institution into consideration. Thus WISHES intelligently promotes European HEIs by utilizing the enthusiasm of international students as an ambassador for the single European institutions.

In order to ground the future information- and community-platform on existing needs the WISHES partnership conducts right now various online surveys focusing on the needs of the various target groups - the HEIs, enterprises and international students. These expressed needs will be taken into consideration during the implementation of the platform and ensure a highly useful and usable WISHES web-portal.

Backed up with a powerful and growing network consisting of already over 60 HEIs, European associations and networks, WISHES offers on the one hand new marketing opportunities as well as new networking possibilities within the European higher education area.

For more information about WISHES and how to benefit from this free of charge promotional and networking opportunity, please contact the WISHES Coordinator at University of Paderborn, Michael Steinmann (Steinmann@dsor.de). WISHES. Worldwide. Free of charge.



AQUA-TNET 2008 - 2011: A DYNAMIC THEMATIC NETWORK

AQUA-TNET

The successful AQUA-TNET Erasmus thematic network membership has grown from 20 partner institutions in 1996 to 120 today, made up of 70 higher education institutes as well as representatives from industry, consumer groups, researchers and students.

This multi-faceted approach has enabled AQUA-TNET to make a real contribution to uniting academic and vocational aspects of the Bologna reforms, and to the establishment of the European Higher Education Area (EHEA) in aquaculture, fisheries and aquatic resources management.

A new phase has recently commenced, and will be active through to 2011, with the aim of driving forward ongoing and proposed Bologna (London 2007) & Copenhagen (Helsinki 2006) priorities.

Work package activity sets

Eight work packages deal with recognised priorities: mobility, recognition, HE & lifelong learning, flexible curricula, embedded doctoral programs, EQF, transferable skills. Four overarching work packages concern the needs of industry, research, students and consumers. The actions will collectively update and improve web portals, stakeholder forums, publications, flexible learning and multi-lingual course modules.

Projects

Services

A network secretariat provides considerable benefits to AQUA-TNET members. Services include;

- A monthly E-newsletter, "Training News," with a global readership of 4,500 highlighting training developments, collaboration opportunities, upcoming events, a student corner and more.
- The AQUA-TNET newsletter, published monthly to highlight network events; "BIB mail", an overview of the content tables of the major aquaculture-relevant scientific journals; and "Information of Interest" a biweekly overview of interesting publications, reports, and manuals relating broadly to aquaculture, with links to relevant files and contact information.
- A jobs portal, "Piscesttjobs," averaging more than ten new jobs per month with more than 1,200 registered subscribers.

Network Outputs

Some highlights from the schedule of outputs and results include;

- Annual working meetings for each of the nine core work package groups.
- A themed annual event bringing together all network members for stimulating debates on key topics of interest to the sector.
- Extensive surveying of target audiences by the core work package groups and publication of the results and recommendations.
- Data collection and the creation of a comprehensive web portal containing data bases on mobility opportunities, course databases, and innovative teaching resources.

Contact information

For more information on the network visit the website, www.aquatnet.com or contact Marieke Reuver, Marieke@aquatt.ie

News From

BILATERAL AGREEMENT HAS BEEN SIGNED BETWEEN Universidade do Oeste de Santa Catarina (UNOESC) (Brasil) and University of Teramo (Italy).

In the last February after a visit of prof. Paola Pittia at the various campus of the Universidade do Oeste de Santa Catarina (Brasil), the UNOESC and the UNIVERSITY OF TERAMO (Italy) have strengthen their relationship by the definition of bilateral agreement signed by the two Rectors, prof. Aristide Cimadon and Mauro Mattioli, respectively. The bilateral agreement has been promoted by prof. Paola Pittia and dr Estela Nunez, both members of the the ISEKI network and that will be incharged of the planning of activities that will include student and teacher exchange, development of curricula in Food Science and Technology and Biotechnology and collaborative research projects. In 2009, 2 students from the University of Teramo will be granted to spent 6 months at the campus of Videira of UNOESC.

INTERNATIONAL CONFERENCE ON FOODOMICS at the University of Bologna, Italy

INTERNATIONAL CONFERENCE ON FOODOMICS will take place in Cesena (70 km from Bologna), 28-29 May 2009. Food scientists and nutritionists will have the opportunity to attend this important event organized by Università di Bologna and Università Politecnica delle Marche where several multidisciplinary fields in food and nutritional sciences will be covered, including genomics, proteomics and metabonomics. Only invited speakers will give lectures but all are invited to submit as soon as possible your poster contribution. The web site of the conference is: http://foodsci.unibo.it/foodomics/

More informations (contact person Gianfranco Picone): foodomics@unibo.it

Pilar Buera (Argentina) and Veronika Abram (Slovenia)

Pilar Buera (Argentina) and Veronika Abram (Slovenia) have succeeded with their application for the 3 years financial support of a bilateral project on Applicability of natural components for the replacement of synthetic additives in the food industry.

GEORGE CARL HAHN PRIZE 2009: DEADLINE FOR APPLICATION 31st MAY 2009

The George Carl Hahn prize 2009 is open for applications for young food scientists and the deadline is 31st May. The prize, awarded every second year, is aimed at supporting and rewarding advances made by young scientists in the following fields:

- -Functional Ingredients
- -New Products and Technologies
- -Structure and Texture of Food Products
- -Diet and Health
- -Material Science with Relevance for Food Products

Young Ph.D. scientists that have successfully finished their doctorate research in the aforementioned areas are invited to apply; only the research published in the past three years will be considered and evaluated by the prize commission. The price is € 7.500,00 one of the highest paid award world wide.

The evaluation committee of the award welcomes applications from your country or institution. For more information and details for applications: www.gchahn.com

VISITING RESEARCH SCIENTISTS AT NFTRC, BOTSWANA (FOR ALL FOOD SCIENCE AREAS)

Applications are invited for Visiting Research Scientists at the National Food Technology Research Centre (NFTRC) covering:

- **Nutrition and Dietetics**
- Food Technology (Food Processing and Food Engineering)
- Biochemistry (Analytical chemist conversant with food research)
- Food Biotechnology

Visiting Scientists should have a minimum Masters Degree in the respective areas mentioned above and they will be involved in Research work at NFTRC for about two (2) years. Preference will be given to retired and experienced Scientists.

- The Centre will arrange for accommodation.
- Remuneration is attractive and negotiable.

Send your detailed resume/curriculum vitae (CV) to the contact persons below:

1. Director of Research & Development

Email: afam@naftrc.org Tel: (267) 5440441, 5440892, (267) 71320953

2. The Managing Director Email: charike@naftec.org

Tel: (267) 5440441, (267) 71340991

Fax.: (267) 5440713

National Food Technology Research Centre Private Bag 008 Kanye Botswana http://www.naftec.org/

News From

PRESS RELEASE - PathogenCombatfor safe food.

How to improve the food safety of my products.

Food safety is of fundamental importance to the European consumer, the food industry and the economy. Providing safe food of high quality has a substantial impact on trade and competitiveness. Research and the development of technologies are prerequisites to achieve these objectives.

PathogenCombat (www.pathogencombat.com), a project of the EU Sixth Framework Programme (FP6) consists of a consortium of 44 partners in 17 countries. In this project, universities, research institutes and small and medium enterprises (SMEs) cooperate closely. In a holistic and interdisciplinary way, the project concentrates on research and control of new and emerging food borne pathogens. PathogenCombat contributes strongly to improve the effectiveness and uniformity in reducing the prevalence of pathogens along the food chain in Europe.

The activities of PathogenCombat target the reduction of pathogens along the food chain, for example by the use of probiotic and protective cultures, the development of novel processing technologies, hygienic design and cost efficient food safety management systems.

One of the main objectives is the transfer of research results generated by scientific institutions to the food industry, especially to SMEs. In order to achieve this aim, PathogenCombat organises workshops, seminars and other events in different countries. These workshops are strongly committed to meet the interests and needs of SMEs to improve their knowledge to the benefit of the European consumer.

In this context, the University of Stuttgart (Germany) organises together with the University of Burgos (Spain) a workshop on 18th of June 2009 in Burgos, with the title How to improve the food safety of my products.

Topics covered in the workshop will be:

- Improved food quality
- · New processing techniques
- Food Safety Management Systems
- · Cleaning and disinfection improvement

The speakers of the workshop are renowned researchers and food experts from Spain and other European countries. The workshop is aiming at the food industry, especially to Spanish food producing SMEs. The workshop language is Spanish, translation of English presentations into Spanish will be provided. This PathogenCombat workshop will contribute to the optimisation of production processes with regard to pathogen management. This way, small and medium sized enterprises in the Spanish food sector will be supported to better meet regulatory provisions and to increase sale possibilities both on national and international markets. For more information: www.pathogencombat.com/workshop/burgos

First International Conference:

"Sustainable Postharvest and Food Technologies, INOPTEP 2009", April 21 st -24 th, 2009, Divcibare, Serbia

The conference was organised by Prof. Mirko BABIC from the University of Novi Sad, Serbia, Faculty of Agriculture, Department for Agriculture Engineering and supported by IFA. Helmut Glattes took part with a paper "ISEKI FOOD: Role in European Food Technology development" which was prepared together with Christina Silva and Gerhard Schleining. In total more than 130 participants mainly from Serbia, but also from different European countries (including representatives of Italy (Dr. Marco Dalla Rosa) and Greece (Dr. Harris N. Lazarides) were represented in the conference. It was a very interesting event which gave a good insight in the aims and future perspectives of the Serbian research activities in the field of Food Technologies.

Dr. Jasna Mastilovic, University of Novi Sad is representing Serbia in ISEKI_Food 3 (jasna.mastilovic@fins.uns.ac.rs) and some Serbian colleagues are member of IFA. Prof. Marko Babic (mbab@plj.ns.ac.yu)) will be in future the National Representative of Serbia in IFA.

ISEKI-Food Series: Series editor: Kristberg Kristbergsson

The first six volumes of the ISEKI Food series have been published by Springer and are available directly from Springer (http://www.springer.com/series/7288) both as electronic files and as hard copies. The work on the books started in the first ISEKI network in 2003 and has been continuing since then. We are currently working on three more volumes under ISEKI 2 and ISEKI MUNDUS and more are being planned for ISEKI 3 and ISEKI MUNDUS 2.

The ISEKI-Food book series is a collection of books where various aspects of food safety and environmental issues are introduced and reviewed by scientists specializing in the field. In all of the books a special emphasis was placed on including case studies applicable to each specific topic. The books are intended for graduate students and senior level undergraduate students as well as professionals and researchers interested in food safety and environmental issues applicable to food safety.

- Volume 1 Food Safety, A Practical and Case Study Approach Editors: Anna McElhatton and Richard Marshall
- Volume 2 Air Pollution Control: Odors treatment in the food industry. Editor: Xavier Nicolay
- Volume 3 Utilization of by products and treatment of waste in the food industry. Editors Vasso Oreopoulouand Winfried Rus
- Volume 4 Predictive modeling and risk assessment Editors: Rui Costaand Kristberg Kristbergsson
- Volume 5 Experiments in unit operations and processing of foods Editors: Maria Margarida Cortez Vieira and Peter Ho
- Volume 6 Case studies in food safety and environmental health Editors: Maria Margarida Cortez Vieira and Peter Ho



In our newsletter we will introduce one of the books in each new issue starting with volume one "Food Safety, A Practical and Case Study Approach" eddied by Anna McElhatton and Richard Marshall.

The first volume in the ISEKI Food Series is devoted to Food Safety in general with a practical and a case study approach. The book is composed of fourteen chapters which were organized into three sections on preservation and protection; benefits and risk of microorganisms and process safety. All of these issues have received high public interest in recent years and will continue to be in the focus of consumers and regulatory personnel for years to come.



MEMBERS OF THE ISEKI-FOOD ASSOCIATION (IFA)

News from ISEKI-Food Association (IFA)

New IFA-teams

To enhance the services of the Association for its members we need volunteers to bring things forward. The following 4 "IFA-teams" have been developed. Every member is welcome to join one of these teams. Please inform the Secretariat at office@iseki-food.net if you want to be active in one of these teams.

Public Relation

- Development of business plan
- · Maintenance of a Discussion Forum
- · Development of dissemination materials

Quality Assurance in Education and Training

- · Development of a Quality Assurance concept for IFA-Training
- · Maintenance of the database of curricula

Training

- · Maintenance of a Training Platform and development of e-learning and webinars
- Maintenance of databases on teaching materials, learning objects, advanced pilot plant and laboratory equipment
- · Maintenance of information for secondary schools
- Organisation of workshops

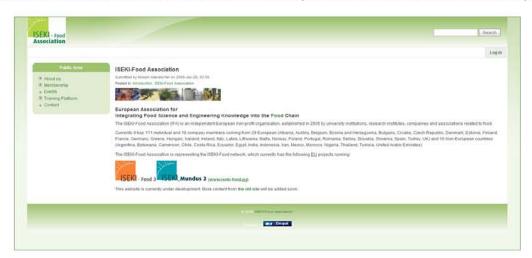
RESEARCH - EDUCATION - INDUSTRY

- Maintenance of the database of experts and stakeholders
- · Development and maintenance of a Job-market and a Platform for exchange of students/staff
- Support of Special Interest Groups: e.g. on Food Structure and Physical properties
- · Development and exploiting of an e-Journal

New web portal

Since about 2 months a portal is under development at https://www.iseki-food.net/ for the Association and at https://www.iseki-food.eu/ respectively for the current projects ISEKI-Food 3 and ISEKI-Mundus 2. Both contents are hosted at a server dedicated just for ISEKI and located in Porto. The new Portal uses Drupal as content management system and Moodle as e-learning course management system. There are still some bugs in the open source programmes which have to be solved until all planned features will be working error free. As soon as the problems with the single-login for all systems are solved – probably in May, all members will get an email to login and have access to more than the public part, which can be seen now.

The new portal will combine all databases and provide all documents which have been developed under the different projects. For the members of the ISEKI-Food Association there will also be interactive possibilities to discuss several issues and post information.



Country Information

IFA also wants to support country specific information. A page for each country has been created, where information can be placed by the National Representatives, also in National language. Please contact your National Representative or the Secretariat at office@iseki-food.net for putting information there.

Easy and free web conferencing

In the new Portal a web conference tool will also be available for all members of the ISEKI-Food Association and partners of the projects. It can be used for extended telephone conferences and distance trainings. It supports to display powerpoint and pdf files and the computer desktop. Audio can be transmitted by the tool itself, but also via Skype (http://www.skype.com/). It allows you to make powerpoint presentations or to show the use of a software on your desktop to a larger group via Internet or to discuss and modify a document online without installing any additional software.

To see demo videos go to:

http://www.dimdim.com/products/dimdim-video-tour.html

To get instructions on how to schedule and start a meeting and an how use this tool go to: http://www.dimdim.com/products/dimdim-photo-tour.html

To read more about the features go to:

http://www.dimdim.com/.

Upcoming Events

Third European Workshop on Food Engineering and Technology Date: May 21st – 22nd , 2009

More information: www.agraria.unina.it Venue: Naples - Portici Royal Palace

VI Congresso Ibérico de Ciências Hortícolas

Date: May 25-29, 2009

More information: http://www.larioja.org/sech09

Venue: Logroño, Spain

IWQC IV - International Wheat Quality Conference Wheat Science Dynamics: Challenges & Opportunities

Date: June 2-6, 2009

More information : http://www.icc.or.at/IWQC-4handoutfinalJuly3108.pdf Venue : Saskaton , Saskatchewan , Canada

Nanotechnology for Sustainable Economy European and International Forum on Nanotechnology Date: 2 - 5 June 2009

More informations: www.euronanoforum2009.eu Venue: Prague, Czech Republic

IFT Annual Meeting & Food Expo

Date: June 6-10, 2009

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

Venue : Anaheim, California

EURRECA Third Integrating Meeting

Date: June 8-12, 2009

More information: http://europe.ilsi.org/events/upcoming

Venue: Barcelona, Spain

FOOD AND FUNCTION 2009 The Role of Fermented Food in the Maintenance of Health,

Date: June 9-11, 2009

More information: www.foodandfunction.com

Venue: Zilina, Slovakia

Food and Function (International Scientific Conference on Nutraceuticals and Functional Food)

Date: June 9-11, 2009

More information: www.foodandfunction.com

Venue: Zilina, Slovakia

The 3rd International Conference on Small Scale LNG

Date: June 10-12, 2009

More information: http://www.tekna.no/ Venue: Clarion Hotel Stavanger, Norway

EDEN 2009 Annual Conference

Date: June 10-13, 2009

More information: http://www.eden-online.org/eden.php?menuld=410

Venue: Gdansk, Poland

Micronutrient Bioavailability: Priorities and Challenges for Setting Dietary Reference Values

Date: June 11-12, 2009

More information: http://europe.ilsi.org/events/upcoming

Venue: Barcelona, Spain

NutrEvent

Date: June 17-18, 2009

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

Venue: Lille, France

How to improve the food safety of my products

Date: 18th of June, 2009

More information: www.pathogencombat.com/workshop/burgos

Venue: University of Burgos - Spain

XXXII World Congress of Vine and Wine

Date: June 28-July 3, 2009

More information : http://www.oiv.int/uk/pratique/plan_site.php

Venue: Zagreb, Croatia

4th International Dietary Fibre Conference 2009

Date: July 1-3, 2009

More information: http://www.icc.or.at/events/df09/

Venue: Vienna, Austria

Euro Food Chem XV

Date: July 5-8, 2009

More information: www.eurofoodchemxv.life.ku.dk

Venue : Copenhagen, Denmark

The 55th International Congress of Meat Science and Technology, Meat - Muscle, Manufacturing and Meals

Date: August 16-21, 2009

More information: www.icomst2009.dk Venue: Copenhagen, Denmark

5th CIGR International Technical Symposium on Food Processing, Monitoring Technology in Bioprocesses and Food Quality Management Date: August 31- September 2, 2009

More information: www.atb-potsdam.de/CIGRPostharvest2009 Venue: Potsdam, Germany

CIBIA VII

Date: September 6-9, 2009

More information : http://www.uta.edu.ec/cibiavi/ Venue : Bogotá - Colombia

Xth International Conference on AgriFood Antibodies (ICAFA)

Date: 7 - 10 September 2009

More information: chris.smith@chester.ac.uk

Venue: Wageningen, The Netherlands

European Food Composition Data for Better Diet, Nutrition and Food Quality

Date: September 8-10, 2009

More information : www.eurofir.net/vienna

Venue : Vienna, Austria

6th International Conference on Predictive Modeling in Foods

Date: September 8-12, 2009 More information : ddonze@helmsbriscoe.com

Venue: Washington DC, USA

Drinktec

Date: September 14-19, 2009

More information: http://www.drinktec.com/link/en/15610366

Venue: Munich, Germany

Polagra Food 2009

Date: September 15, 2009

More information : http://www.enterprise-europe-network.ec.europa.eu

Venue: Poznan, Poland

SPACE 2009 - Livestock

Date: September 16-17, 2009

More information: http://www.enterprise-europe-network.ec.europa.eu

Venue: Rennes, France

The Effects of Pre and Postnatal Nutrition of Infants with Obese Mothers: Metabolic Imprinting and Later Health Outcomes

Date: September 16-18, 2009

More information: http://europe.ilsi.org/events/upcoming/

Venue: Brussels, Belgium **IDF World Dairy Summit**

Date: September 20-24, 2009 More information: http://www.wds2009.com/index.php?id=10&L=1

Venue :Berlin, Germany

RFID Europe 2009

Date: 29-30 September, 2009

More information: www.IDTechEx.com/RFIDEurope

Venue: Cambridge, UK

6th NIZO Dairy Conference

Date: September 30 - October 2, 2009

More information: www.NIZOdairyconf.elsevier.com

Venue: Papendal, the Netherlands

Delivery of Functionality in Complex Food Systems

Date: October 18-21, 2009

More information: www.delivery-of-functionality.com

Venue: Wageningen, the Netherlands

5th linternational and the 7th National Congress of Cereal Technologists

"Flour - Bread '09" Date: October 21-23, 2009

More information: http://www.ptfos.hr/brasno-kruh/

Venue: Opatija, Croatia

3rd International Immunonutrition Workshop

Date: October 21-24, 2009

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

Venue: Girona, Spain

Understanding, measuring and predicting the shelf life of foods:

Theory-Applications Date: October 29 - 30, 2009

More information : www.auth.gr/agro/fst Venue : Aristotle University of Thessaloniki - Greece

EFFoST Conference

Date: November 11-13, 2009

More information: www.effostconference.com

Venue: Budapest, Hungary

Upcoming Events

VIII workshop on Rapid Methods and Automation in Food Microbiology

Date: November 24-27, 2009

More information: http://quiro.uab.cat/workshopMRAMA/

Venue: Bellaterra (Cerdanyola del Vallès), Spain

"Organic Days": European Partnering Event on Organic Preservation

Date: Apr 23, 2010

More information: http://www.enterprise-europe-network.ec.europa.eu Venue: Valence, France

Asian Conference on Thermal Analysis and Applications 2009 (ASTA 2009)

Date: December 17-18, 2009

More information: www.mtec.or.th/asta2009

Venue: Bangkok, Thailand (Conference Venue will be announced.)

Any Varios Topic

QAS - The new ICC Journal supported by MoniQA - is free to everyone online during 2009 - to read the latest research visit

http://www.interscience.wiley.com/journal/gas

Promoting ISEKI world-wide!

Promoting the ISEKI network is one of the key sustainability activities of our projects, and we have work groups in both ISEKI-Food 3 and ISEKI_Mundus 2 who are coordinating this area of work. A number of partners are going to be busy in the coming months, including Cristina Silva and Monang Manullang who will be promoting ISEKI_Mundus 2 at the EAHEP Workshop on International Partnerships in Higher Education in Jakarta, and several partners (Cristina Silva, Elisabeth Dumoulin, Fahretin Gögüs, Jesus Frias, Paola Pittia and Rui Costa) promoting ISEKI_Food 3 at TechnoTN 09 in Brussels. You, as an ISEKI partner, can also contribute to this activity through conference presentations, posters, travel reports, etc. The relevant logos to use for dissemination materials have already been sent to you by email and can be seen at the top of this newsletter. Don't forget to use them in your promotional activities and make sure people know you belong to ISEKI by posting them on your institute's website as well. We don't want your hard work to go unnoticed so please do make sure that you tell us what you've been doing. For ISEKI-Food partners, please email details of your dissemination activities (including the "where", "when" and "what") to Paola Pittia (ppittia@unite.it), and for Mundus 2, please send information to me at Lynn.McIntyre@esr.cri.nz.

Reference coordinators:

- WP2: Mona Popa
- WPM6: Helmuth Glattes

Editorial board:

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- Rimantas Venskutonis
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- Gustavo Fidel Gutiérrez-López
- Lynn McIntyre
- Elisabeth Dumoulin

Designer: Adriana Sterian - undergraduate student





