



ISEKI e-news Issue 35

SEPTEMBER 2020

ISEKI Food Association

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NEWS FROM THE ISEKI-FOOD ASSOCIATION

Editorial

By [Margarida Vieira, University of Algarve & President of the ISEKI-Food Association, Portugal](#)

It is with great pride that I address you for the first time as President of the ISEKI-Food Association since I began my term after being elected at the online Board meeting of the 18th of August.

I took over from Paola Pittia who has served ISEKI with distinction since she became the President of this Association 6 years ago, and I would like to congratulate her here for her dedication and outstanding contribution.

I congratulate all the past presidents as well, but a special thank you goes to the person that most struggled to see this Association being born and growing up, Cristina Silva.

I also want to wish the new Secretary General, Rui Costa, all the best for his new position. It is a high responsibility to replace Gerhard Schleining, who was our Secretary General for 15 years. We will never forget his continuous dedication and immense work since the beginning of the Association. The ISEKI-Food Association of today owes its existence and strength, in great part, to Gerhard's persistency.

Allow me to introduce myself to those that do not know me, yet. It all started with, back in 1999, becoming a member of the group "FoodNet, Food Studies in Europe", coordinated by Elisabeth Dumoulin. Following, from 2002 to 2014, I participated actively in the SOCRATES thematic groups ISEKI_FOOD, ISEKI_Food2, ISEKI_FOOD 3, ISEKI_FOOD 4 and ISEKI-Mundus and ISEKI-Mundus 2.

In 2005, I organized the ISEKI-Food meeting that took place in May, at the Institute of Engineering at the University of Algarve in the town of Faro in Portugal, which included a Forum on "Integrating Research into Teaching". It was during this meeting that the ISEKI-Food Association was founded and its statutes approved. I belonged to all the scientific committees of all the ISEKI-Food Conferences and am Vice-Editor of the *International Journal of Food Studies* (IJFS), the official journal of the ISEKI-Food Association.

I have also been, together with Cristina Silva, the National Representative of ISEKI in Portugal. In the meantime, my ISEKI-Food colleagues nicely nominated me for the ISEKI-Food Academy in 2016. Yes, I belong to the ISEKI-Food Family.

Right now, when a new wave of COVID-19 is striking Europe, I would like to pass to all ISEKI members a message of hope that normality will come next year and that we will finally meet in Nicosia, Cyprus and participate physically together in the 6th International ISEKI-Food Conference 2021, that had to be postponed for 1 year.

ISEKI-Food will continue its publishing activities through its scientific journal and will resume book publishing. Certification and accreditation will continue to be a flag of IFA competence with a review of the accreditation criteria planned after 10 years of successful implementation. Scientific networking and project promotion are particularly relevant for this network that started in Erasmus networks. A team will actively work with associates to develop new projects and involve them, strengthening the team spirit of this network. Finally, a priority for this team, highlighted by the pandemic we live in, are digital tools and online training. The teaching material databases will be updated. Additionally, by continuing webinars and competition games, the offers on our training platform will be increased and modernized with the latest developments and the participation of our associates.

COVID-19 is ruining our freedom of movement but not our minds. In a partly renewed Board, composed of very different people, geographically distributed from Russia to Portugal, we are eager to start working on a new wave of ISEKI.

New Composition of the ISEKI-Food Association Statutory Bodies

By [Rui Costa](#), Polytechnic Institute of Coimbra & ISEKI-Food Association Secretary General, Portugal

From 6 - 10 July 2020, the election of the statutory bodies took place electronically and on 18 August 2020 the Board, according to articles 7 to 11 of the by-laws, nominated the new statutory agents presented below.

Board

Margarida Vieira (PT) - President

Florence Dubois-Brissonnet (FR) - Vice President

Rui Costa (PT) - Secretary-General

Paola Pittia (IT) - Vice Secretary General

Maria Papageorgiou (GR) - Treasurer

Ludmila Alieva (RU) - Vice Treasurer

Ferruh Erdogan (TR)

Katherine Flynn (FR)

Gerhard Schleining (AT)

Advisory Committee

Marco Dalla Rosa (IT)

Cristina Silva (PT)

Huub Lelieveld (NL)

Gustavo Gutiérrez-López (MX)

Auditors

María Consuelo González Martínez (ES)

Luis Miguel Cunha (PT)

For more information on the new ISEKI Officials, please visit the [ISEKI-Food website](#).

Accreditation of Food Study Programmes of Spanish Universities

By Rui Costa, Polytechnic Institute of Coimbra & ISEKI-Food Association Secretary General, Portugal

The ISEKI-Food Association congratulates the **University of Murcia** and the **University of Cordoba** for the success in obtaining the EQAS-Food label of their bachelor programmes (Level 6 of EQF) in Food Science and Technology.

The EQAS-Food Accreditation label was developed by the ISEKI-Food Association and is valid for 5 years. It is evidence that first or second cycle study programmes provided by European or International higher education systems, and short courses provided by any course provider, have been reviewed by an international team of experts and judged to be of high quality. It can be awarded by the ISEKI-Food Association or by ASIIN and it gives the possibility of registering the degree accreditation in the [DEQAR database](#).

If you are interested in the accreditation of food study programmes or short courses at your institute, please contact: eqas@iseki-food.net

Don't miss the ISEKI-Food Association e-conference 2020, 18-19 November

By Liliana Tudoreanu, Katherine Flynn and Gerhard Schleining, Organising Committee



This e-conference, organised and supported by the **University of Agronomic Sciences and Veterinary Medicine of Bucharest** (UASVM of Bucharest) and the **ISEKI-Food Association** in collaboration with the **ISEKI Special Interest Group (SIG) "Food Structure and Bionanotechnology"** in November 2020, will be focused on topics **"From production to consumption"** for a fair, healthy and environmentally-friendly food system.

Topics:

1. Food quality in the framework of sustainable food production
2. Sustainable food consumption and facilitating the shift towards healthy, sustainable diets (the role/influence of food texture and rheology in eating habits and food consumption)
3. Food texture and rheology
4. Sensory measurements
5. Instrumental measurements
6. Market and consumer behaviour and preferences

Invited speakers: Igor Tomašević, Ido Braslavsky, Bela Kovacs and Jan de Vries.

Abstract submission deadline: 5 October 2020

1st, 2nd and 3rd place Student Awards for Best Poster and Best Oral presentations

For more information and to register visit the [e-conference site](#).

NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

FIELDS – Planning and Implementing FIELDS Focus Groups online in the time of COVID-19

By Line Lindner, Luis Mayor and Christoph Knöbl, ISEKI-Food Association, Austria



The COVID-19 pandemic is still keeping its grasp on Europe and the rest of the world. During the spring of 2020, industries were in lockdown for months, and employees as well as organizations were prompted to find new ways of interacting and keep working. The Erasmus+ project FIELDS (coordinated by the University of Turin to which ISEKI-Food Association is a partner), was officially launched in February 2020 just before the COVID-19 pandemic hit Europe, and like many other projects funded by the European Commission, partner organisations were forced to find other ways of implementing specific tasks.

This was the case with one of the preliminary tasks of the project, namely the planning and organization of 11 European-wide focus groups to identify skill needs and future trends in agriculture, forestry and related sectors (food industry, forest-based industry). During the early spring of 2020, it soon became clear that the physical presence of participants was not possible during the lockdown phase. Thus, it was decided to conduct the focus groups online. In turn, for ISEKI-Food as task leader, this meant a re-writing of the focus group guidelines with specific changes to the recruitment process; the event itself using web-conferencing tools; and the data collection process. To that end, in the guidelines, it was recommended that participants have headsets, their webcams turned on; and avoid background noise. In addition, it was recommended to specify the tasks and responsibilities of the moderator and rapporteur in advance to ensure that the moderator could concentrate on the more content-related tasks, by asking questions and ensuring that the discussion was running smoothly, and the rapporteur concentrated on the technical issues in the background.

One advantage of conducting the focus groups online – in the midst of the lockdown – was the easy and quick recruitment phase. Several project partners were positively surprised about the availability of participants which meant that in several focus groups the number of participants was higher than would have normally been expected. Furthermore, the online event enabled project partners to record the session in good audio quality leading to easier data processing afterwards. Were there any disadvantages? One of the concerns we had as task leaders, when shifting to an online format, was that participants might feel at unease or more reluctant to express their opinions in an online setting. This proved not to be the case. On the contrary, it appeared that the lockdown changed people's way of working and their willingness to adapt to the new circumstances relatively quickly and that participants were eager to share their thoughts. What we could also observe was that the role of the moderator became essential in an online setting and that specific instructions for facilitation should be given in advance to make participants comfortable sharing their thoughts online.

For further questions about the conduction of online focus groups and the FIELDS project, Luis Mayor and Line Lindner (FIELDS project managers) are happy to answer your questions.

NEXTFOOD – Which skills will be needed in the agrifood and forestry sector?

By Line Lindner, ISEKI-Food Association, Austria



Are you a stakeholder in agrifood or forestry? We want to learn about

- i) the most important skills or expertise in your daily work;
- ii) the skills or expertise you would most like to have for your future as a successful stakeholder in sustainable food and forestry; and
- iii) your opinion about skills for the future of sustainable food / forestry.

Will networking skills will become more and more important? What about collaboration between academics and non-academics? Or skills related to efficiency at daily tasks using digitalization?

Please have your say in the NextFOOD questionnaire which you can find [here](#). This questionnaire is available in several languages and will take no more than 10 minutes to complete.

ISEKI-Food Association is a partner in the NextFOOD project which began in May 2018 and aims to develop an innovative science and education roadmap for sustainable agrifood. This questionnaire is part of a work package creating an inventory of skills needed for transition to more sustainable agrifood and forestry. The results will become a peer reviewed publication for ISEKI-Food and contribute to our modernisation. Take 10 minutes to contribute to ISEKI's future by completing the [questionnaire](#)!

You can find more information about the NextFOOD project and its results [here](#).

NEXTFOOD FF4US International Competition in “Valorising Food Biodiversity in Your Country”

By Katherine Flynn, ISEKI-Food Association, Austria



Students who are passionate about sustainable food and about working in a cooperative international environment, this is for you!

Call for Student Applications

Teams of Master’s students from around the world are invited to address the following question in this 2020 Edition of the ISEKI-Food International Student Competition Game:

How can food biodiversity in your country be valorized?

Teams of 3 to 5 Master’s students registered in food-related programmes anywhere in the world can apply for the competition. Applications require a project title and a description of the problem/solution that the project will address. Applications are available [here](#). The deadline for application submission has been extended to **7 October 2020**.

The competition opens in mid- October 2020 and accepted teams attend 6 online training sessions over the next 4 months. Trainings involve both the competition topic and principles of action learning. In mid-February 2021, the competition ends with a Virtual Conference where all teams present their projects and the winners are announced. Among the prizes for the winning team are a guaranteed presentation at the Biodiversity session of ISEKI-Food 2021 to present the winning project!

Participation in the competition will improve practical ability in identifying and solving real problems in sustainable food production / processing and give action-learning experience to students as they work together on skills that are essential for today’s job market. Students are also participants in, and will contribute data to, the organisers’ research project on improving action learning. All student participants are sure to benefit from this experience.

This competition is the 3rd “Sustainable Supply Chain” competition of the [ISEKI-Food Association](#), through its affiliate [European FooD-STA](#) and under the umbrella of the FoodFactory-4-Us competitions. Read about previous competitions [here](#). The competition series is one of the case studies of the [NextFOOD project](#) which promotes innovative education for sustainable agriculture.

We are also looking for sponsors for more prizes for the winning team. Is your institution interested in the positive publicity of a sponsorship? Contact Katherine Flynn at kflynn@iseki-food.net for more information.

Look forward to seeing you at the “Valorising Food Biodiversity” competition!

FNS Cloud e-learning programme is coming

By Katherine Flynn and Luis Mayor, ISEKI-Food Association, Austria



Horizon 2020
European Union Funding
for Research & Innovation

The project **FNS-Cloud** is developing an infrastructure to exploit food, nutrition and security data and to integrate these with the European Open Science Cloud (**EOSC**).

ISEKI is working with the “Education, Training & Support” Work Package and developing an FNS Cloud Training Programme. Our first course, “Intro to Open Science” will soon be tested by partners from **EFFoST** and **ILSI**. When the course goes live, users will experience an attractive e-learning interface using a mix of short videos, infographics and text. A course on “Putting GDPR into Practice” is our next task. Users who successfully complete an FNS-Cloud course (and the assessment!) will receive a Certificate from FNS-Cloud. Eventually, we may also offer ECTS credits in collaboration with the University of Wales, the WP leader.

FNS-Cloud course content is determined by ISEKI-led interviews with project work-package leaders and collaboration with the EOSC network. In collaboration with other partners (**EFFOST**, **ILSI**, **UnivWales**, **EuroFIR**) ISEKI, is developing a module-based e-learning programme addressed not only to the project partners, but also to anyone interested in Open Science and in the use of the different resources and services of FNS-Cloud.

NEWS ABOUT OTHER PROJECTS

LAKTIKA – Fractionation and processing of whey proteins and exploitation of the residue for the formation of new functional foods and food supplements

By **Bojana Bogovič Matijašič, Nastasa Poklar Ulrich and Maria Zupančič Justin**, University of Ljubljana, Slovenia & ISEKI-Food Association Institutional Member



This project is funded in the frame of the Operational Program for the Implementation of the European Cohesion Policy in the period 2014-2020, Promoting the implementation of Research and Development projects (TRL 3-6) (Ministry of Education, Science and Sport, Republic of Slovenia). It ranks in a priority area, Networks for the transition to a circular economy, Biomass and alternative raw materials. Beside the project coordinator Arhel Ltd, the project consortium comprises three academic partners: Biotechnical faculty of the University of Ljubljana, Faculty of Pharmacy of the University of Ljubljana and Faculty of Chemistry and Chemical Engineering of the University of Maribor.

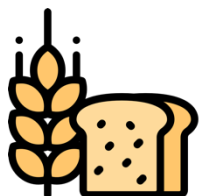
The primary objective of the project is to better exploit the potential of whey, an insufficiently exploited raw-material flow of the food industry. We intend to achieve this by the introduction of advanced technological processes for the isolation and enhancement of individual whey proteins and the use of whey residue to form innovative food supplements and functional food additives. In order to achieve the primary objective, we set five specific goals:

- To achieve an economically feasible technological solution for the separation of commercially interesting whey proteins (in addition to lactoferrin) using advanced fractionation processes with integrated process analytic technology (PAT) control, which will offer high purity and biological activity of isolates.
- To increase shelf-life and achieve localised release of whey protein lactoferrin using microencapsulation and extend the scope of action by the preparation of lactoferrin hydrolysates.
- Optimize the production of probiotics and their metabolites (e.g. bacteriocins, kefiran) in whey fractions with reduced protein content.
- Define the final utilisation of whey residues with reduced protein content with the goal of exploitation of the remaining whey components based on the zero-waste principle.
- Demonstration and validation of these goals at the prototype level.

After successful accomplishment of the industrial phase, this 4-year project (July 2018-December 2021) is entering the experimental phase (TRL 5-6) in October 2020. During the experimental development phase, we will validate the technology on a larger scale, on several prototype systems. The results obtained will form the basis for the development of guidelines for putting the technology into an appropriate working environment (pilot scale-up). More information [here](#).

COST Action SOURDOMICS: Sourdough biotechnology network towards novel, healthier and sustainable food and bioprocess

By Maria Papageorgiou, International Hellenic University, Greece & ISEKI-Food Association Institutional Member



SOURDOMICS

The COST Action CA18101SOURDOMICS – *Sourdough biotechnology network towards novel, healthier and sustainable food and bioprocesses* (<https://sourdomics.com/>; <https://www.cost.eu/actions/CA18101/>), started in April 2019 and is now at its full function. Its main aim is to exploit sourdough technology from a circular economy standpoint: from the sustainable production of raw materials (cereals and pseudocereals), through exploitation of fermentation processes to valorisation of by-products and food wastes from them.

The consortium includes numerous research and academic organizations and companies from 55 countries belonging to the 5 Continents, for a total of *ca.*242members, and has an estimated budget of *ca.* 656,000 € for the 4 years of the Memorandum of Understanding. In the first Grant Period (GP1), SOURDOMICS has opened candidatures for 16 Short-Term Scientific Missions (STSMs), 3 Training Schools (TS) and 3 Inclusiveness-Target Country (ITC) Conference Grants, representing effective opportunities for (at least) 58 students, researchers, professors, technicians and other stakeholders. In the current GP2 calls are open for several networking tools.

SOURDOMICS consists of two intervention platforms, *i.e.* *Cereal production* and *Sourdough biotechnology* organised into nine Working Groups. The cereal platform aims at the selection and characterization of autochthonous cereals and pseudocereals with technological/nutritional attributes of interest for baking, exploiting existing seed gene banks. The sourdough platform main objectives include the screening of sourdough microbiota for the development of novel starter cultures for breadmaking; identification of novel microbial functional metabolites and the production of enzymes of biotechnological interest; design of innovative prototypes of products and small-scale processing; and valorisation of compounds from by-products, residues and food wastes.

As a Vice Leader of WG1 – *Recovery, characterization and selection of autochthonous conventional and nonconventional cereal and pseudocereal seeds*, I urge you to visit the [web page](#) and explore the different possibilities to get actively involved (contributions to book chapters, dedicated special issues in peer reviewed journals, webinars, and many more). For any further information be free to contact the Action Chair, João ROCHA (jmfrocha@fc.up.pt), Portugal.

Acknowledgements

This publication is based upon work from COST Action 18101 SOURDOMICS, supported by COST (European Cooperation in Science and Technology). COST is a funding agency for research and innovation networks.

EFSET: Successful Completion of the First Academic Year



The European Food Systems Education and Training (EFSET) Programme, funded by the EIT Food, aims to support studies and help students to gain the knowledge and skills needed for addressing challenges in our global food system.

The first year of the program was successfully completed. Through a series of online modules, face-to-face skill workshops, a webinar, and a Summer School, students received training in food systems analysis, intervention strategies, communication, and team-building skills and experienced both challenges and benefits of interdisciplinary teamwork.



Due to COVID-19 becoming a major threat across the globe, the Summer School had to be transformed from a local into a virtual event. Nevertheless, students obtained unique and valuable experiences of working in international, collaborative groups in a virtual setting and solving real-world challenges, created in conjunction with the industry partners. Additionally, students were offered a variety of skills training sessions aimed at helping to advance food systems thinking capabilities, communicating effectively, and enhancing professional development provided by EFSET staff and external guest speakers.

By participating in the summer school, students were able to demonstrate and evidence how to successfully collaborate in an online environment – skills that will be of value to prospective employers.

For more information please visit our [website](#).



EIT Food is supported by the EIT
a body of the European Union

NEWS ABOUT EDUCATION AND TRAINING

Master's degree in "Innovation in Food Science and Technology - Michele Ferrero"

By Sam Saguy, Israel, ISEKI-Food Association Member



The program is offered by two leading Italian Universities: **Department of Agricultural, Forest and Food Sciences at the University of Turin** and by the **Faculty of Agriculture, Food and Environmental Sciences at the Università Cattolica del Sacro Cuore – Piacenza Campus, Milan**.

The Master is a full-time, 2nd level, postgraduate program with 1,500 hours (one year) of on-line learning, project work and individual study including a thesis.

The Master Program is designed for **Italian and International students** with suitable university education in different scientific fields. The Program provides **interdisciplinary education and training**, focusing on **multidisciplinarity of food chemistry, food microbiology, food science & technology and nutrition** as well as **advanced courses and a thesis in the specific area of study**. Special focus is placed on **INNOVATION**, as a key characteristic of **FOOD SYSTEMS, SUSTAINABLE NUTRITION, and PERSONALISED HEALTH & NUTRITION**.

Online live streaming: Fully online

Program starting time: 6 November 2020

Language: English

Students admission: 12 Italian or foreign students will be selected.

Tuition Fee: Fully financed (€ 5,000.00) by "Fondazione Piera, Pietro e Giovanni Ferrero"

Additional Support: Grants and prizes are guaranteed for excelling students

Email: info.masterferrero@unito.it

Tel.: (+39) 011 6708551

Website: <https://www.masterferrero.unito.it/>

Master's degree in "Project Management for Food Factories of the Future"

By [Lionel Boillereaux](#), Oniris-Graduate School of Food Sciences and Engineering, France and [Pedro Augusto](#), University of Sao Paulo, Brazil & ISEKI-Food Association National Representative of Brazil

Last minute information:

The current pandemic situation, and the resulting uncertainty, prompted us to proceed with caution. As a result, we decided to postpone the launch of our innovative program by one semester. Additionally, we have made a special exception only for the 2021 Spring semester with regards to tuition fees. The Master's degree fees (full cost 12 000 €) are reduced to 6 500 € for students or alumni (Non-European Partners) and 4 500 € (European partners):
https://www.oniris-nantes.fr/fileadmin/Ecole/Images/Etudes/masters/PM3F/participation_costs_PM3F.pdf

As a conclusion, the second year of this Master's program will start February 2, 2021, thus extending it from February to December inclusive.

New application deadline: November 15th, 2020

This two-year Master of Science trains future project leaders or supervisors capable of managing complex and innovative engineering projects in the domain of Food Process Engineering and Food Production, with strong skills and concerns in environment and energy efficiency within an international context.

Candidates with at least a 4-year Bachelor Degree or First year of Master's degree can ask to enrol directly in the second year of the Master's degree by contacting lionel.boillereaux@oniris-nantes.fr

Candidates with a Bachelor of Science degree will enrol in the first year of the Master's degree (Master PM3E, Institut Mines Telecom Atlantique, Nantes), specifying PM3F as 2nd year expected. Please upload the required documents for PM3E/PM3F application on the dedicated [online platform](#).

The first two semesters are common with the PM3E MSc and take place at IMT Atlantique, which offers a balanced program of basics in engineering sciences, management, process engineering, modelling and control, with a large focus on environmental issues.

The third (academic) and fourth (master thesis) semesters constitute the PM3F specialty and take place at Oniris, where emphasis is given to innovation in food processing, with large concerns in energy efficiency and process control.

A significant part of the 1st year program is also devoted to social sciences for project managers, whereas a significant part of the 2nd year program brings the students mandatory basics in food science, food engineering and food safety.

More information [here](#).

NEWS ABOUT ISEKI-SUPPORTED EVENTS

7th International Congress “Engineering, Environment and Materials in Processing Industry”

By **Milan Vukic**, University of East Sarajevo, Bosnia and Herzegovina, ISEKI-Food Association Institutional Member



The University of East Sarajevo Faculty of Technology Zvornik organizes the **7th International Congress “Engineering, Environment and Materials in Processing Industry” - EEM2021**.

EEM2021 will be different!

There are many changes, including the venue, the program, scientific topics and their wider presentation, the emphases, etc. In all these cases, we assure future participants that the changes have not been sudden - we’ve been developing these ideas for the past two years.

In these challenging times, the importance of scientific and technological research excellence for a resilient processing industry is evident. Therefore, we invite you to help us keep the processing industry moving forward by submitting your innovative and creative research for the **7th International Congress “Engineering, Environment and Materials in Processing Industry”**, scheduled for **March 17th - 19th 2021**.

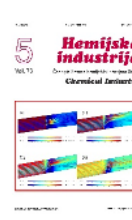
Supporting Publications



SN Applied Sciences



Journal of Engineering & Processing Management



Hemijska industrija

[More About Publishing Opportunities](#)

[Download First Announcement](#)

UPCOMING FOOD-RELATED EVENTS / WEBINARS

October 2020

14-16 October 2020

International Conference on Foodomics

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

Cesena, Italy

November 2020

New! 10-12 November 2020

34th EFFoST International Conference – Bridging high-tech, food-tech and health:
Consumer-oriented innovations

More information:

<https://www.fffost.org/fffost+international+conference/34th+fffost+international+conference+2020/default.aspx>

Online

New! 18-19 November 2020

ISEKI e-conference on “Food Quality and Texture in Sustainable Production and Health Consumption”

More information: <https://symposium.inrae.fr/fruit-vegetable-processing2020/>

Vienna, Austria - Online

24-26 November 2020

F&V Processing 2020 - Third Symposium on Fruit and Vegetable Processing

More information: <https://symposium.inrae.fr/fruit-vegetable-processing2020/>

Avignon, France - Online

January 2021

6-8 January 2021

ICBC 2020 – 16th International ICC Cereal and Bread Congress

More information: <http://icbc2020.icc.or.at/en/#>

Christchurch, New Zealand

March 2021

NEW! 17-19 March 2021

7th International Congress on Engineering, Environment and Materials in Processing Industry

More information: <https://eem.tfzv.ues.rs.ba/>

Jahorina, Bosnia and Herzegovina

May 2021

3-5 May 2021

FoodBalt 2021 – Sustainable Food for conscious consumer

More information: <https://tftak.eu/foodbalt/>

Tallin, Estonia

04-06 May 2021

7th International Conference on Food Digestion

More information: <https://www.icfd2021.com/>

Cork, Ireland

May 2021

2nd International Olive Center Conference

More information: <https://www.medevents.gr/congress/olive2020?lang=2#/content-top>

Thessaloniki, Greece

June 2021

1st week June 2021

7th PEF School on Pulsed Electric Field Application

More information: <http://pefschool2020.electroporation.net/>

Munich, Germany

3-4 June 2021

7th International Food Safety Congress

More information: <https://www.foodsafetycongress.org/>

Istanbul, Turkey

5-9 June 2021

Int. Conference Insects to Feed the World

More information: <http://ifw2020.org/>

Québec, Canada

22-25 June 2021

3rd International Conference on Food Bioactives & Health

More information: <http://www.fbhc2020.com/?fbclid=IwAR2giw5ex5cxtDVMWfh-7CbadgISG73IGr3cj0d1KsB9EIXEc65QDLrxsB0>

Parma, Italy

23-25 June 2021

6th International ISEKI-Food conference

More information: <http://iseki-food2020.isekiconferences.com/en/>

Hotel Landmark, Nicosia, Cyprus

September 2021

September 2021

2nd UNIFood International Conference – UNIFood2020

More information: <http://unifood.rect.bg.ac.rs/index.php>

Belgrade, Serbia

19-22 September 2021

Food Micro 2021 – Next Generation Challenges in Food Microbiology

More information: <http://foodmicro2020.com/>

Athens, Greece

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