



# ISEKI e-news Issue 36

DECEMBER 2020



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## NEWS FROM THE ISEKI-FOOD ASSOCIATION

### Editorial

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

The year 2020 is coming to an end. It was a year of fear, a year of sorrow, a year of numerous worries. Many of us, during the series of lockdowns we had to face so far, learned how to live and work through the use of the new technologies that allow us to communicate online. We have been asked to stay at home except when going to shop for health care goods and food. We keep praising the health workers that are risking their lives to take care of all the ones in need, which is more than just, but it seems that we have forgotten all the workers that have contributed to the survival of all the industrialized world by supplying, daily, our food. A big thank you to all working in the Agro-Food Industry and the Food Supply Chain or related industries, during this terrible pandemic, for not failing on us, as we could find all we needed and still do now, for the Christmas Season, from fresh to processed food, in the shelves of our groceries stores. The ISEKI-Food Association cannot forget them as they are a great part of our network.

Next year, with the vaccines already developed, a great achievement of the pharmaceutical industry, will be, hopefully, a better year. Gradually, the economic situation will start recovering and we will feel freer and freer to start approaching each other and greeting each other without our smiles hidden. Unfortunately not early enough for our 6th International ISEKI-Food Conference to be presential as we would love to. July is too soon for it to be possible. But we will be all there, though online.

**Happy Holidays to all the ISEKI-Food Association Board members, National Representatives, Special Interest Group Chairs and to all our supporters!**

## Successful ISEKI-Food e-conference 2020

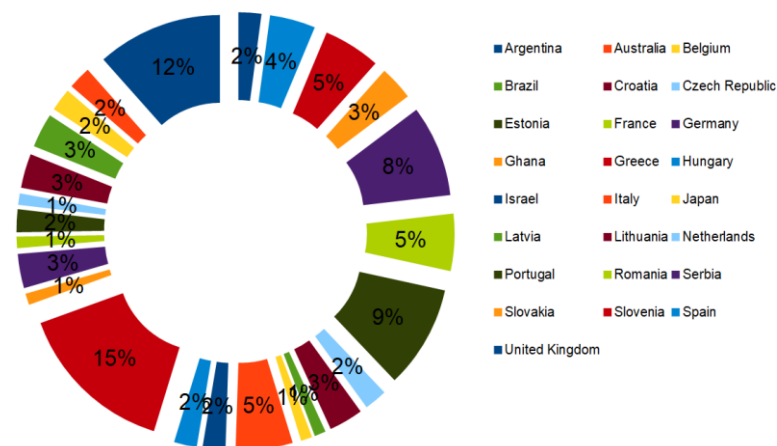
By Liliana Tudoreanu, Katherine Flynn and Gerhard Schleining, Organising Committee



The **2020 edition** of the ISEKI e-conference series was organized and supported by the University of Agronomic Sciences and Veterinary Medicine of Bucharest (UASVM) and the ISEKI-Food Association in collaboration with the ISEKI Special Interest Group (SIG) Food Structure and Bionano-technology. 96 participants from 25 countries met for two days of invited talks, oral presentations, posters, posters + short orals, and discussion on topics in food quality and texture. In total, 88 works were presented from 20 countries.

The e-conference included several well-received invited presentations: Ido **Braslavski** (Hebrew University of Jerusalem, Israel), Bela **Kovacs** (University of Debrecen, Hungary), Uri **Lesmes** (Technion Israel Institute of Technology), Igor **Tomasevic** (University of Belgrade, Serbia) and Jan de **Vries** (Nutrition Solutions, the Netherlands).

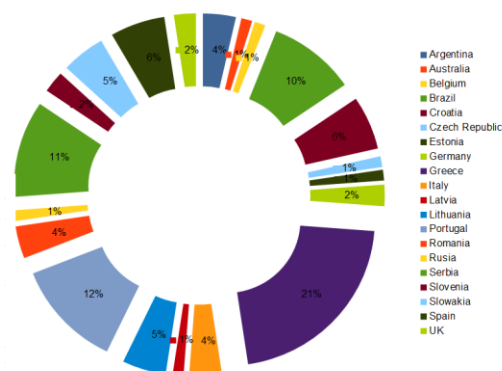
**Participants and countries - 96 participants from 25 countries**



**88 works from 20 countries presented during the conference**

**In total :**  
→ **46 posters**  
→ **20 oral presentations**  
→ **22 posters and short oral presentations**

**29 works presented for the student competition**



All contributions, the recordings and the Book of Abstracts are available in the [ISEKI e-learning platform](#). Discussion forums for each contribution will be open for several months to facilitate scientific communications between the authors and participants.

One of the novelties of this year's conference was an intense and challenging student competition. 29 presenters competed for the honors of best orals and best posters and over 70 conference participants waited anxiously, late into the night, for the results of the contest. Oral competitors spoke for 10 minutes and poster competitors included a 2-minute oral presentation. First place winners in the oral and poster categories each received a €200 prize, second and third place winners in each category received €75 and €50 respectively, generously sponsored by ISEKI-Food Association and the companies Yara and Alcedo.



**Knowledge grows**



#### WINNERS OF THE ORAL PRESENTATIONS COMPETITION:

1. Anita **VAKULA**, Zdravko ŠUMIĆ, Marija JOKANOVIĆ, Branimir PAVLIĆ, Tatjana DANIČIĆ, Aleksandra TEPIĆ HORECKI: Prototype of an innovative vacuum dryer: Comparative analysis of physical, chemical and biological properties of fruit dried with a vacuum dryer with a vacuum pump and with an ejector system.
2. Aikaterini **KOLIASTASI**, Vasiliki KOMPOTHEKRA, Charilaos GIOTIS, Antonis K. MOUSTAKAS, Efstathia P. SKOTTI, Argyrios GERAKIS, Eleni P. KALOGIANNI, Despoina GEORGIOU, Christos RITZOULIS: Novel emulsifiers from olive mill compost.
3. Nikoletta **SOLOMAKOU**, Janine WAGNER, Costas G. BILIADERIS, Thomas MOSCHAKIS: Extraction of oil bodies (oleosomes) from Cannabis sativa L. as a dairy substitute.

#### WINNERS OF THE POSTER PRESENTATIONS COMPETITION:

1. Catarina VILA-REAL, Ana PIMENTA-MARTINS, Samuel MBUGUA, Sawadogo-Lingani HAGRÉTOU, Kati KATINA, Ndegwa H. MAINA, Elisabete PINTO, Ana M.P. GOMES: Novel symbiotic functional fermented African cereal-based product: nutritional, physicochemical, microbiological, and sensory characterization.
2. Prodromos PRODROMIDIS, Ioannis MOURTZINOS, Janine WAGNER, Evangelos KOKKINOMAGOULOS, Panagiotis KANDYLIS, Vasileia SERETI, Konstantina ZAMPOUNI, Eugenios KATSANIDIS, Athina LAZARIDOU, Costas G. BILIADERIS, Thomas MOSCHAKIS: Use of phenol-rich red onion skin waste extracts as natural colorants in yoghurt-like products.
3. Konstantina ZAMPOUNI, Thomas MOSCHAKIS, Vasilina SDROLIA, Eugenios KATSANIDIS: Textural properties of bigels comprised of gelatin hydrogels and monoglycerides oleogels.

The Book of Abstracts is the second novelty of the 2020 ISEKI-Food Association e-conference, and it turned out to be something unique! It was published after the conference and includes pictures of participants and the results of the student competition. In this way, all participants will have a pleasant "snapshot" of the two days of the conference, the joy of being together and sharing the results of work despite the distances that separate us. The year 2020 is a year of changes and new approaches as the COVID pandemic forces us to find new ways of communication, expression and interaction.

We look forward to seeing you online in November 2021, at our next edition of the ISEKI-Food Association e-conference series.

## NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS

### Lodz University of Technology - Department of Environmental Biotechnology

By Dorota Kregiel, University of Lodz & ISEKI-Food Association Member, Poland



Lodz University of Technology  
Department of Environmental Biotechnology



An institute presents itself:

- **Renewable sources of energy** (hydrogen, methane, bioethanol, biogas)
- **Biological waste management and recycling**
- **Microbial processes** in environments and foods
- **Associated biological and chemical processes** to obtain energy and valuable products from industrial wastes
- **Unconventional yeasts** in biotechnological processes
- **Bioactive compounds** of plant origin
- **Biopreparations based on microorganisms and plant extracts** for industrial, agricultural and environmental use
- **Biodeterioration of technical materials**, including cultural heritage objects, protection methods
- **Bioaerosols in environment and industry** - monitoring by modern IT systems, methods of air purification and disinfection
- **Biofilms in water systems** - monitoring, disinfection methods and effective anti-biofilm strategies
- **Microbial adhesion** to abiotic and biotic surfaces
- **Mechanisms of cyto- and genotoxicity** of environmental samples
- **Probiotics, prebiotics, symbiotics, postbiotics**
- **Human microbiota, intestinal microbiota**

We are very much interested in joint research.

Contact:

DEPARTMENT OF ENVIRONMENTAL BIOTECHNOLOGY  
Faculty of Biotechnology and Food Sciences  
Lodz University of Technology  
90-924 Lodz, Wolczanska 171/173, Poland  
tel. +48 42 631-34-89

More information [here](#).

e-mail: [dorota.kregiel@p.lodz.pl](mailto:dorota.kregiel@p.lodz.pl), [w5k51@adm.p.lodz.pl](mailto:w5k51@adm.p.lodz.pl)



# NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

## Final FOOD-AWARE Conference

By Foteini Chrysanthopoulou and Anita Habershuber, ISEKI-Food Association, Austria



The ISEKI-Food Association organised the online Final Conference of the **FOOD-AWARE project** in which hundreds of people (teachers, parents, decision makers, rural representatives and other stakeholders) actively participated and learned about the i) **training materials for teachers** and ii) **teaching aids for young children** (activities, exercises, comics, posters, animated video), which were produced during the project. All materials were related to five food topics:

- Local Food Production
- Food Chain
- Food Waste
- Resource Efficiency
- Responsible Food Consumption

The aim of the event was to share these materials around the world and raise food awareness in teachers and interested parties to successfully teach young children how precious food is and how they can become responsible consumers.

Several educational experts and teachers from around the world shared their experiences in teaching food-related issues to young children and inspired the audience with their innovative ideas.

The recording of the event as well as all the training and teaching materials are available on the Food-Aware Project Website ([Training Platform](#) & [Final Conference](#)).



Co-funded by the  
Erasmus+ Programme  
of the European Union

## FIELDS – Have your say by completing the survey!

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



ISEKI-Food Association is involved in a European Research Project aimed at assessing the current and future skill needs of workers in the Agri-food and Forestry sectors. The research project (FIELDS, ERASMUS+ SSA project) is being carried out by a consortium of 30 partners from 12 European countries. The partnership have previously identified through a series of focus groups conducted in several EU countries, what we believe are the top skills requirements across 5 categories as follows:

- Sustainability
- Digitalisation
- Bio-economy
- Soft Skills
- Business & Entrepreneurship Skills

We now ask you to take 15 minutes to “HAVE YOUR SAY” by completing the [Survey](#) and then to share the [link](#) with other stakeholders across industry, including Agricultural Advisors, Agri-Food Companies, Co-operatives, Education Providers (Higher Education & VET Providers), Farmers, Foresters, Forest Industries, Policy Makers and Students or any others this may be relevant to, across the broader value chain.

Your views will help us to further develop training curricula in the context of the ERASMUS+ SSA project “FIELDS” which is hoped that will eventually be used in training institutions in different European countries. You may, in the future, have some benefits from participating in this study as its aim is to ultimately help workers in the Agri-food and Forestry sectors to be better trained for current and future market and social demands.

Direct Link for the Survey can also here found here:

[https://www.surveymonkey.com/r/FIELDS\\_Surveys\\_Final](https://www.surveymonkey.com/r/FIELDS_Surveys_Final)

The information provided in the surveys responses will remain totally confidential and will only be used in an aggregate manner to identify underlying trends and demands across European member states. Please feel free to pass this survey on to as many persons within your broader value chain / stakeholder network, that operate in areas of Sustainability, Digitalisation, Bioeconomy, Soft Skills and Business/Entrepreneurship Skills.

Your time and interest in completing the survey is much appreciated.

If there is any aspect of the project that you would like to discuss further, or feel you may need support with, please do not hesitate to get in touch via email to: [line@iseki-food.net](mailto:line@iseki-food.net) and also cc: [francesca.sanna@unito.it](mailto:francesca.sanna@unito.it)

For queries relating this Survey, please email: [billy.goodburn@icos.ie](mailto:billy.goodburn@icos.ie)

Thanking you in advance.

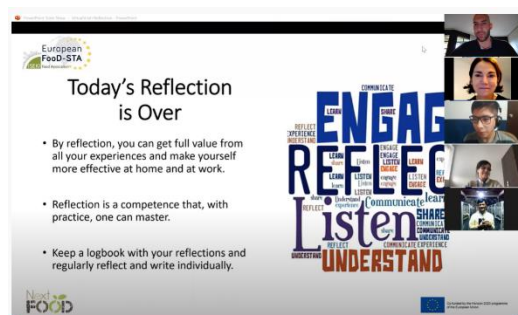
## NEXTFOOD – FoodFactory-4-Us: Action-learning in an online setting. Final Virtual Conference Coming Soon

By Line Lindner, Katherine Flynn and Christoph Knöbl, ISEKI-Food Association, Austria



Since mid-October 2020, 10 teams (35+ master students) enrolled in food study programmes around the world have been attending online trainings and preparing projects.

The topic of this year's competition is *Valorizing Food Biodiversity in Your Country* and the student teams are designing and developing tools and actions to solve a problem related to food biodiversity that is doable and of interest to the food industry and/or food chain. Teams will present their projects at the **FINAL VIRTUAL CONFERENCE on THURSDAY 18 FEBRUARY from 13H to 16H CET**. The conference is open to the public and registration is free, but spaces are limited. [Register here!](#)



FoodFactory-4-Us is one of 11 action-learning courses in the Horizon2020 project [NextFood](#), where ISEKI-Food is a partner. Our 6 online trainings focus on cultivating the 5 “core competences” that an action-learner should have to improve sustainability in agri-food and forestry systems: observation, participation, dialogue, visioning and reflection.

In our “Student Presentation” training, a student gives a 5-minute presentation on a practical experience (e.g., internship, company visit, volunteer activity) in food biodiversity. Presentations focus on the insights, knowledge and/or skills gained.

Observing students reflect on what is most interesting in each presentation and share their thoughts on Padlet®, an online post-it board where participants share thoughts, ideas, reflections. In this online training, therefore, we practice the action-learning competences of observation and reflection. Observation: carefully examining situations in the “world out there”, before making any judgements. Reflection: exploring and examining ourselves, our perspectives, attributes, experiences and actions and interactions. In each online training, we practice at least 1 of the 5 core competences.

In the NextFood Toolbox (on the [NextFood Platform](#)), teaching practitioners at any level (high school, vocational training & university), as well as extension specialists devoted to experiential learning approaches can find inspiration on methods and models of action-learning.

As in previous editions of FoodFactory-4-Us, run by ISEKI-Food since 2017, this competition is truly international with students from Asia, Africa, Europe and South America. 25 teams applied for the competition and 10 were accepted after evaluation of their project proposals for innovation potential; application to industry; and impact (social, economic and/or environmental) by the competition [Advisory Board](#). **Hope to see you at the FINAL VIRTUAL CONFERENCE where the winning team will be announced!!**



## SDGs Labs – Developing and testing innovative methods, tools and co-learning environments for the integration of the SDGs in the agribusiness and food production sector

By Line Lindner, Foteini Chrysanthopoulou and Gerhard Schleining, ISEKI-Food Association, Austria



**SDGs Labs**  
Making the SDGs our business



With the support of the  
Erasmus+ Programme  
of the European Union

Since summer 2020, all partners of the **SDGs Labs** project, including ISEKI-Food Association, have been preparing and developing the so-called **Innovation and Co-Learning Labs**, which are an integral part of the learning spaces to be implemented before the project ends in December 2021. The main objective of the **Innovation Labs** are to facilitate sustainability innovation and transformation by translating the SDGs in a series of workshops with single pioneer enterprises from the regional agribusiness and

food production sector. While partners work with single pioneer enterprises in the Innovation Labs, the **Co-learning Labs** can be understood as collaborative learning environments for knowledge exchange among HEIs, start-up hubs, companies with the overall aim to initiate collaboration and transformation processes in the regional agribusiness and food production sector. As such, both types of labs have experiential character by testing various innovative methods and tools supporting the innovation and transformation process. For the purpose of strengthening the institutional capacities among the partner institutions, since summer 2020, project partners have gained extensive knowledge about various **innovative facilitation methods** for the preparation of the Innovation Labs and Co-learning Labs (*Future Workshop, Utopian thinking, Walt Disney method, Design thinking, Scenario Building*).

Besides several online workshops on specific innovative methods, partners also had the opportunity to exchange knowledge and experience about group dynamics; SDGs methods; and organizing labs as online events in the light of the COVID pandemic which forced all partners to rethink the workshop format. At this point, the partners are in the midst of developing and organizing both lab formats which are currently running in the 5 regions of the project, namely Portugal (mid and south), Germany, Italy and Austria. ISEKI-Food Association is working together with Vienna University of Business and Economics (WU Wien) in the Austria region.

Following from the insights gained in the Labs, project partners have started to lay the foundation for the development of the so-called **SDGs Training Academies** with the aim to develop, test and optimise a comprehensive “SDGs training and support package” which shall support existing incubators / start-up hubs in their teaching and training towards enabling future entrepreneurs to co-create sustainable innovations that serve the business objectives of the start-up and tackle global change in the agri- and food business.

If you are interested in learning more about the SDGs Labs project, contact project managers [Line Friis Lindner](#) or [Foteini Chrysanthopoulou](#), visit the project homepage at [SDGs Labs \(sdgs-labs.eu\)](#), or follow us on [LinkedIn](#) or [Facebook](#)!

## NEW PROJECT: FAIRCHAIN – Food from small and mid-sized players

By Katherine Flynn & Luis Mayor, ISEKI-Food Association Project Managers, Austria



Food science, food industry and food associations kicked off the Horizon 2020 FAIRCHAIN project with online discussions on 5 and 6 November 2020. Representatives of the 20 project partners, located in 8 European countries, began planning the work for this 4-year project which has a budget from the European Commission of nearly 7 million euros.

### FAIRCHAIN FOCUSES ON INNOVATION

FAIRCHAIN aims to transform the current food system. Based on the drawbacks and advantages of existing short and long food chains, FAIRCHAIN will develop intermediate food chains via the scaling-up of small actors and the encouragement of down-scaling of conventional, larger actors.

The 6 FAIRCHAIN case studies – in dairy and fruit & vegetable sectors – will support farmers/producers in the shift towards competitive intermediate value chains through testing recent technological, organizational and social innovations. The case studies are the subject of one of the ten FAIRCHAIN Work Packages. The other Work Packages are divided into themes of Co-creation, Technology, Business models, Evaluation, Communication, and Management.

At the kick-off meeting, FAIRCHAIN leaders outlined their plans for year 1 of the project. We can expect an innovation platform, a communication plan, mapping of current food chains, product development, life cycle assessments and more. The project coordinator Geneviève Gésan-Guiziou noted, “We must get off to a fast start to realize the ambitious goals of this project.”

FAIRCHAIN is the short name for, “Innovative technological, organisational and social solutions for FAIRer dairy and fruit and vegetable value CHAINS”. The coordinator of the FAIRCHAIN project is the French national research institute for agriculture, food and the environment (INRAE, France). The project logo (above) and hashtag were officially released at the kick-off, you can read about FAIRCHAIN [here](#), and the FAIRCHAIN website and social media sites will soon be available.

For more information, contact the FAIRCHAIN Coordination team or the FAIRCHAIN Communication leaders.

Coordination team: [fairchain-coordination@eurtd.com](mailto:fairchain-coordination@eurtd.com)

Communication leaders: **Katherine Flynn**, [kflynn@iseki-food.net](mailto:kflynn@iseki-food.net); **Luis Mayor**, [luis.mayor@iseki-food.net](mailto:luis.mayor@iseki-food.net)

## NEW PROJECT: FOODSAFETY4EU – Multi-stakeholder platform for food safety in Europe

By [Line Friis Lindner & Foteini Chrysanthopoulou](#), ISEKI-Food Association Project Managers, Austria

Providing a multi-actor platform for food safety system actors and stakeholders is at the heart of the new Horizon2020 project, **FOODSAFETY4EU**, where ISEKI-Food Association is a partner. The multi-stakeholder platform will drive the transition of the existing European food safety systems towards a comprehensive and constantly updated framework, which will enable food safety system actors and external stakeholders to efficiently access resources and data (such as studies and publications and data on certain topics) and share and exchange scientific knowledge and contributions through dedicated tools. As such, the platform will aim to enable and support the cooperation and interaction among different actors through the development and implementation of participatory processes in 4 regional hubs and food safety operational labs.



**Horizon 2020**  
**European Union Funding**  
**for Research & Innovation**

Beginning 1<sup>st</sup> of January 2021 and running 3 years until December 2021, the multi-actor consortium consists of 23 partners from 12 countries and 44 supporting partners, with the Institute of Sciences of Food Production (CNR ISPA) in Italy as the leading organisation. ISEKI's role in the project is that of a collaborative WP-leader focusing on developing strategies to improve public awareness of food safety and civil society engagement. Mainly, ISEKI-Food Association will manage the fourth food safety operational lab developing innovative approaches and models to inform civil society about food safety research and the risk assessment process. Furthermore, ISEKI-Food Association is responsible for dissemination in the Eastern Hub.

More information about the project and a link to the website and platform, will be publicised on the [ISEKI's website](#) once this is available.

## NEW PROJECT: EQVEGAN Project kicks off to provide Training for the Vegan Food Industry

By [Luis Mayor](#), ISEKI-Food Association Project Manager, Spain



The EQVEGAN project started last 7 December 2020 with an online meeting which gathered 14 project partners including companies, industry federations, professional associations, training providers, qualification agencies and governmental institutions from 10 European countries. The three years project is co-funded by the Erasmus+ Programme of the European Union with about one million euros.

### A VEGAN FOOD INDUSTRY BETTER PREPARED FOR THE CURRENT MARKET CHALLENGES

The vegan food industry is gaining more relevance in the food sector, based on the consumer trend toward plant-based diets. Nevertheless, vegan producers must master new processes and technologies to maintain their competitiveness. Additionally, the food industry is subject to more demanding sustainability requirements, that together with digitalization and automatization trends, are quickly changing the required skills of its workers. Trainings covering these issues are needed to support the quick change towards the vegan food industry adapted to Industry 4.0.

EQVEGAN (European Qualifications & Competences for the Vegan Food Industry) will design and offer innovative trainings to professionals and students from secondary and higher education in 7 languages (English, Croatian, Finnish, French, Polish, Portuguese and Turkish). The project will develop a Skills Portal that will include a stakeholder's database, reviewed occupational profiles, and an apprenticeship database. A European scheme for job profile certification will be devised and guidelines for recognition informed by sectoral qualifications will be prepared, promoting the trans-national mobility of professionals, that ultimately will be leading to an effective impact in the EU food industry.

Project coordinator Rui Costa (Polytechnic Institute of Coimbra) presented a project overview and the work plan for the first year. The work to be done for identifying training needs, new professional profiles, quality assurance of the project, dissemination activities and project management was also described by the respective work package leaders. Additionally, all partners gave a brief presentation of their institutions and project responsibilities.

ISEKI-Food Association leads the “Dissemination and exploitation” work package and participates in other project tasks.

For more information, contact the EQVEGAN Dissemination team ([luis.mayor@iseki-food.net](mailto:luis.mayor@iseki-food.net))

## NEWS ABOUT OTHER PROJECTS

### CO-FRESH - CO-creating sustainable and competitive FRuits and vEgetableS' value cHains in Europe

By **Javier Casado Hebrard**, University of Hohenheim & ISEKI-Food Association Institutional Member, Germany

We are happy to announce the start of CO-FRESH, an innovation action project funded by the European Union's research and innovation programme Horizon2020, with the aim to promote more sustainable and efficient agri-food



**Horizon 2020**  
European Union Funding  
for Research & Innovation

value chains through concrete actions and approaches. The project, with a duration of 42 months (starting on the 1<sup>st</sup> October 2020) and a total budget of 7.5 Million Euros, brings together key actors from pilot agri-food value chains; actors' associations (farmers, food producers, cooperatives, consumers); experts for technological (including digital) and non-technological (including social, organizational, and institutional) solutions; as well as experts in environmental and social science, economic sustainability, and in consumer acceptance.

Starting from the state of the art in technological and non-technological approaches as well as current best practices and key success factors analysed in innovative value chains, CO-FRESH proposes to develop techniques, tools and insights for the re-design of agri-food value chains. Through collaborative and systemic approaches, the tools and formats will be applied in 7 pilot cases representing diverse fruit and vegetables agri-food value chains (including protein crops for food and feed) across Europe. CO-FRESH will use the Intervention Research approach, a research method examining the effects of an intervention on an outcome of interest, to study models of collective innovation action within and across organisations.

The main objective of CO-FRESH is to (re)design and pilot innovative systemic approaches to agri-food value chains to scale up this innovation at European level. These innovative approaches will improve economic, social and environmental performance as well as efficiency of these value chains, through smart integration of technological, social, organisational, managerial and institutional innovations; all of which serve to make them more sustainable.

The CO-FRESH consortium, led by CNTA - Centro Nacional de Tecnología y Seguridad Alimentaria (Spain), includes a total of 26 official partners from 10 European countries: the University of Hohenheim (Germany), Tecnoalimenti SCPA (Italy), Ghent University (Belgium), Wageningen University (the Netherlands), University of Bologna (Italy), Warsaw University of Life Sciences (Poland), Actalia Association (France), Centre de Recerca en Economia i Desenvolupament Agroalimentari-UPC-IRTA (Spain), Le Terre di Zoe (Italy), Florette Iberica SLU (Spain), Stichting Food Valley (the Netherlands), Chambre Regionale D'Agriculture des Pays de la Loire (France), Ekoowoc (Poland), Pilze-Nagy Kereskedelmi és Szolgáltató KFT (Hungary), COEXPHAL - Asociación de Organizaciones de Productores de Frutas y Hortalizas de Almería (Spain), Confederazione Generale dell'Agricoltura Italiana (Italy), FruitVegetablesEUROPE (Belgium), Kislepteku Termekeloallitok és Szolgáltatók Országos Erdékekpviseletének Egyesülete (Hungary), Communauté Européenne des Cooperatives de Consommateurs (Belgium), Cooperatives Europe asbl (Belgium), Bieconomy Cluster (Slovakia), Okologiai Mezőgazdasági Kutatóintézet Kozhasznú Nonprofit KFT (Hungary), Enco SRL (Italy), Future Intelligence Erevna Tilepkinoniakon ke Pliroforiakon Systimaton EPE (Greece) and Innogestiona



Ambiental (Spain). Additionally, the CO-FRESH consortium includes two third parties: University of Almeria (Spain) and UNICA Group (Spain).

Throughout the project CO-FRESH will be collaborating with its sister project FAIRCHAIN, also funded under the RUR-06 Call with ISEKI Food Association as the work package leader for communication and exploitation activities. Both projects will feed into the [SMARTCHAIN Innovation platform](#) developed in the ongoing [H2020 project SMARTCHAIN](#) coordinated by the University of Hohenheim. The platform serves as a virtual tool to facilitates knowledge, innovative practical solutions and know-how transfer to stakeholders related to the short food supply chain sector. The SMARTCHAIN Innovation Platform will be used by CO-FRESH and FAIRCHAIN as a repository for their future results and outcomes. Additionally, the other projects funded under the H2020 calls RUR-06 and RUR-07 calls (Ploutos, LOWINFOOD and FoodRUs) have also been invited to share their findings and results on the platform.

### **Project Details**

**Project No:** 101000852

**Start Date:** 01/10/2020

**Project Duration:** 42 months

**Twitter:** @COFRESH\_H2020

For additional information on CO-FRESH please contact:

**Inés Echeverría Goñi** (CO-FRESH Coordinator, CNTA), e-mail: [iecheverria@cнта.es](mailto:iecheverria@cнта.es), phone: + 34 948 670 159

**Francisco Javier Casado Hebrard** (WP leader Communication & Dissemination, University of Hohenheim), e-mail: [fjcasado@uni-hoheheim.de](mailto:fjcasado@uni-hoheheim.de), phone: + 49 711 459 23688

## Development of organic supply chain that drive fair, transparent and healthy options for the consumer



This activity has received funding from EIT Food, the innovation community on Food of the European Institute of Innovation and Technology (EIT), a body of the EU, under the Horizon 2020, the EU Framework Programme for Research and Innovation



The EIT Food Grand Challenge project **“Development of organic supply chains that drive fair, transparent and healthy options for the consumer”** aims at developing new approaches to counter fraud in the organic food supply chains in Europe.

Consumers make purchasing choices around organic food based on a wide range of perceived properties including sustainability, ethics, food safety and nutrition. Globally, the amount of fraud occurring in the organic supply system is a concern and related issues are popping up on a weekly basis. The potential to undermine citizen trust in organic food is high. Therefore, it is of great importance to maintain the consumer trust by improved traceability and assurance mechanisms.

To tackle the issue appropriately, the project consortium involves partners from academia, research, and the industry and cooperates with primary producers, organic food associations, wholesale and retail. The project is coordinated by the Institute of Food Security at Queen’s University Belfast. Further partners are ABP Food Group, Colruyt, Fraunhofer, Siemens, the University of Cambridge, the University of Turin, and the University of Hohenheim.

It is proposed that the digitalization of the organic supply chain can help to ensure the integrity and traceability of products by creating a digital twin of key elements in the chain. Digitization can help stakeholders with their day-to-day business, as key steps of a specific supply chain can be accessed and supervised electronically. Also, the need to input data by hand for necessary audits and traceability requirements could become obsolete. Required data for organic certification bodies and foodstuff inspections could be provided automatically. Furthermore, enhanced traceability allows for a better overview over the supply chain for retailers and offers possibilities for consumers to inform themselves, where their food originates. A proposed method to ensure data integrity is for example the blockchain technology providing data ownership and controlled access to data.

One question posed to the project consortium was: “Could analytical testing show the difference between organic and conventional food?”. Industry, consumer and stakeholder feedback guided the project consortium to pursue a search for endogenous (internal) biomarkers naturally present in organic vegetables and organic meat. Workplans are in progress that apply various untargeted screening technologies at Queen’s University Belfast to assess the feasibility of distinguishing organic meat and vegetables from conventional in laboratory testing. This testing, along with the digitization of the supply chain, could enhance the security and integrity of the organic supply chains.

Stakeholders along the whole supply chain have been involved in the project starting with farmers and ending with consumers. For better understanding how consumers make their buying decision three online co-design workshops have been performed. It was found out that consumers perceive organic products as healthier than non-organic products and have a strong trust in the organic certification. However, consumers would like to have more information about the product, displayed on the packaging or available via app or QR code and are interested in learning more about new control systems for the organic food production.

For more information, please contact: [Susanne Braun@uni-hohenheim.de](mailto:Susanne.Braun@uni-hohenheim.de)



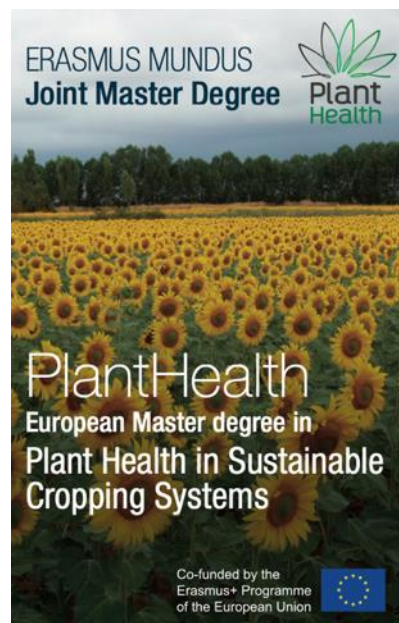
## NEWS ABOUT EDUCATION AND TRAINING

### Plant Health Erasmus Mundus Master's Degree

By Luis Mayor, ISEKI-Food Association, Project Manager

**PlantHealth** is organised by a consortium of six Universities from four European countries: Montpellier Sup Agro, Agrocampus Ouest and Agro Paris Tech (France), University of Göttingen (Germany), University of Padova (Italy) and Universitat Politècnica de València (Spain). These Universities are highly proficient and experienced in teaching courses on general and specific aspects of Integrated Pest Management (IPM). In addition, all partners have an excellent reputation in research on various fundamental and applied aspects in plant health management and keep strong links with enterprises of the plant protection sector and research institutes in Europe.

Universitat Politècnica de València is the coordinating institution of the PlantHealth Consortium.



#### Facts about EMJMD Planthealth:

- **Start of the study programme:** Winter semester, beginning of October.
- **Application deadline:** For scholarships: End of January 2021. Additional calls will be open for self-funded students.
- **Admission requirements**

Awarded Bachelor of Science degree (180 ECTS) in Agronomy / Agricultural Sciences or related fields. 180 ECTS usually equal to a 3-year full-time undergraduate/bachelor degree, with at least 4 ECTS in Plant Health or Crop Protection, or equivalent.

English Language proficiency documentation: B2 of the Common European Framework of Reference for Languages (CEFR), except when English is your mother tongue.

**Duration:** 4 semesters, 2 years

**Language:** English

All the M1 courses are taught in English. M2 courses are taught in English at all Partner universities, except at the French universities, where the language of instruction is French.

**Scholarships:** The number of scholarships for each master intake is available on the website  
Total credit points required: 120 ECTS

Information and online application form: <http://planthealth.upv.es/> Contact: [planthealth@upv.es](mailto:planthealth@upv.es)

## Teaching virtually at the University De La Salle Colombia

By Victor Acha, UniLaSalle & ISEKI-Food Association Member, France



Victor Acha, Professor at UniLaSalle France and ISEKI Food Association member had the opportunity to teach Nanobiotechnologies at the International La Salle Summer Academy 2020 from November 30<sup>th</sup> to December 11<sup>th</sup> 2020. The course has been organized online by the University De La Salle from Colombia due to the COVID-19 pandemic restrictions.

The International La Salle Summer Academy stands as a remarkable internationalization strategy, which seeks to strengthen the intercultural and linguistic competences of the students, through different courses taught in English by international professors. These courses not only benefit Colombian students, but also international students that come to Colombia for sharing experiences and knowledge with De La Salle students, creating long-term relations.

The precise title of this course was “Innovating Food Security with Nanobiotechnologies”. The general content consisted in an Introduction to the world of Nanotechnologies, nano-applications for Food Safety, Agriculture, Environment and Biomedical sector, followed by the synthesis of nanomaterials from bioresources as a response to the risks of fossil-based nanotechnologies.

## JOB OFFERS

### Job offer in Queensland, Australia

By [Peter Torley](#), RMIT University, Australia & ISEKI-Food Association member

**Program Leader - for the Transform program in the Fight Food Waste CRC**

It is to assist development of business development of new projects and monitoring of current projects.

**Job advert:** <https://www.seek.com.au/job/51060725>

Information about the Fight Food Waste CRC: <https://fightfoodwastecrc.com.au/>

**Location:** University of Queensland, Brisbane, Australia

Cooperative Research Centres (CRCs) are joint centres with multiple partners. The partners typically include government, industry, research organisations and universities.

### Job offer at AARHUS University, Denmark

There is a new call for a 2 year Post Doc position open in **sustainable vegetable production**. They are looking for motivated and excellent applicants. Please forward the call to relevant colleagues in or outside your organization, who could be interested to apply. The call closes 31 January 2020.

The call and the online application system can be found at the AU homepage:

<https://www.au.dk/om/stillinger/>



## NEWS ABOUT ISEKI-SUPPORTED EVENTS

### 7<sup>th</sup> INOPTEP 2021 – Sustainable Postharvest and Food Technologies, 18-23 April 2021

By **Mirko Babic**, National Society of Processing and Energy in Agriculture & ISEKI-Food Association Institutional Member, Serbia



The 7<sup>th</sup> International INOPTEP 2021 will be held from 18 - 23 April 2021 in Vršac town (Hotel “Srbija”).

The conference will be held in one of three following ways:

1. Classical, with the full presence of participants and all planned activities or
2. Hybrid (physical presence and/or online participation) or
3. Online conference

The decision will be taken in time depending on the pandemic state.

**The Conference is co-organized and supported by the ISEKI - Food Association** (European Association for Integrating Food Science and Engineering Knowledge into the Food Chain).

#### Conference topics

- Advances in postharvest technologies of agricultural products
- Energy efficiency and renewable energy sources in agriculture and food technologies
- Advances in seed processing technologies
- Sustainable food and feed technologies (economy, quality, energy, social aspects, integral and organic production...)
- Technical and technological aspects of food and feed safety
- Advances in food technologies and aspects of food and feed chain quality
- Physical properties of biomaterials and food
- Education for postharvest and food technologies
- Trends of development in agriculture
- Management and process control
- Heating and air conditions

For more details, please visit the [conference website](#).

## International Conference “Agriculture for Life, Life for Agriculture” (A4Life), 3-5 June 2021

By **Mona Popa**, University of Agronomical Sciences and Veterinary Medicine Bucharest & ISEKI-Food Association Member, Romania



The 10th Anniversary Edition of the International Academic Conference “**Agriculture for Life, Life for Agriculture**” is organized by the University of Agronomic Sciences and Veterinary Medicine of Bucharest and will showcase between 3-5 June 2021 the newest and most innovative research in the fields of Agriculture, Animal Husbandry, Veterinary Medicine, Biotechnology, Land Reclamation, Environmental Engineering and Management and Economics in Rural Areas.

This year’s edition featured the participation of more than 1400 authors and experts from 41 countries, with more than 800 papers. Join us now for a new and exciting event that addresses global challenges on a scientific basis. Abstract submission is open until 31st December.

More details you can find [here](#).

For registration, please go [here](#).

## UPCOMING FOOD-RELATED EVENTS / WEBINARS

### April 2020

3-5 April 2020 - postponed indefinitely due to COVID19

VBFOODNET 2020-Towards Innovation in Food, Nutrition and Public Health

More information: <http://vbfoodnet.vnu.edu.vn/index.php?rub=congress20&pg=summary-20>  
Hue, Vietnam

### May 2020

26-27 May 2020 - postponed to 2021 without a new date

Food Contamination and Traceability Summit

More information: <https://contaminationsummit.com/>  
Munich, Germany

### January 2021

**NEW!** 25-28 January 2021

Sustainable Food Summit

More information: <https://www.sustainablefoodssummit.com/northamerica/>  
NA Virtual Edition

### March 2021

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

**NEW!** 18-23 April 2030

INOPTEP 2021 - SUSTAINABLE POSTHARVEST AND FOOD TECHNOLOGIES

More information: <http://www.ptep.org.rs/Sajt%20engleski/indexen.html>  
Vrsac, Serbia

### May 2021

3-5 May 2021

FoodBalt 2021 – Sustainable Food for conscious consumer

More information: <https://tftak.eu/foodbalt/>  
Tallin, Estonia

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

7<sup>th</sup> International Food Safety Congress

More information: <https://www.foodsafetycongress.org/>  
Istanbul, Turkey

22-25 June 2021

3rd International Conference on Food Bioactives & Health

More information: <http://www.fbhc2020.com/>  
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

2<sup>nd</sup> 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

May 2022

3-5 May 2022 – postponed

7th International Conference on Food Digestion

More information: <https://www.icfd2021.com/>  
Cork, Ireland

June 2022

June 2022 - postponed

Int. Conference Insects to Feed the World

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

Québec, Canada

**Editorial Board**

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**ISEKI-Food Association**

c/o Department of Food Science and Technology

Muthgasse 18, A-1190 Vienna, Austria

Tel: +43-699-19247527, Fax: +43-1-9909903,

email: [office@iseki-food.net](mailto:office@iseki-food.net)

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

registered under Austrian law ZVR: 541528038

