



# ISEKI e-news Issue 38

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## NEWS FROM THE ISEKI-FOOD ASSOCIATION

### 6<sup>th</sup> International ISEKI-Food Conference: 23-25 June 2021 – successful ONLINE Conference

by Paola Pittia, Chair of the Scientific Committee of the ISEKI-Food 2021



The 6th ISEKI-Food Conference, planned in July 2020 in Cyprus, was postponed due to COVID-19 pandemic and held as an online event on 23-25<sup>th</sup> June 2021. It was developed under the main title “*Sustainable Development Goals in Food Systems: challenges and opportunities for the future*” (<https://iseki-food2020.isekiconferences.com/en/>).

The conference counted about 170 participants from 39 countries, that contributed to the conference sessions with almost 200 abstracts that filled the three main sessions dedicated to Education, Research and Society Engagement with posters and oral presentations.

The participants enjoyed the interesting oral presentations of the 11 keynote and invited speakers that contributed with their talks to promote a fruitful discussion during the sessions.

During the Education session opened by Aravella Zachariou the main role of Higher Education in addressing the Sustainable Development Goals with emphasis on SDG 12 «Sustainable Consumption and Production» were highlighted, indicating the need to develop new teaching methodologies to make students “active learners”, with an ethical and responsive attention. Case studies on «Active learning» methodologies and open-access interactive digital tool to empower students, to enhance skill and competences and enhance their entrepreneurial and professional skills (e.g. Learning analytics, FoodFactory4Us) were presented as well as on Sustainable Food design, as a way to innovation. The ASKFOOD Observatory, outcome of the Erasmus+ Knowledge Alliance ASKFOOD on skills and competences, was also presented. In the Research session, 39 oral presentations and ca. 100 posters fed the three sessions run in parallel covering five main topics related to SGDs, and in particular: i) new technologies for sustainable systems; ii) minimizing losses in food production; iii) valorization of postharvest and food wastes; iv) new products for a sustainable diet; v) Risk assessment & food safety. These sessions were introduced by Antonio Vicente and Albert Bosch that respectively highlighted two recent problematics in research, using electric fields to modulate protein functionality and outcomes of the fecal excretion of SARS-cov2. The Society Engagement session was focused on “*The way to SDGs in the food system*” and the topic was introduced by the oral presentations of Alexander Mathys and Matteo Vittuari that highlighted the need of a science-driven innovation and integrated approaches to assess environmental, economic and social impacts.

The conference was complemented by the session dedicated to the contributions of the PhD and early-stage researchers that presented the main results of their projects on *Innovation for Sustainable Food Systems as well as by 4 pre-conference and 2 post-conference events sponsored by EU projects in which the ISEKI-Food association is involved as partner.*

*At the end of the event, the 7<sup>th</sup> International ISEKI-Food conference was announced which will be held in Paris-Saclay (France), 4-7 July 2023, and co-organized by the ISEKI-Food association in collaboration with AgroParisTech.*

We look forward meeting you face-to-face in Paris!

## 4<sup>th</sup> ISEKI e-conference “Food Texture, Quality, Safety and Biosecurity in the Global Bioeconomy”, 10-12 November 2021

by Liliana Tudoreanu & the Organizing Committee



This 4<sup>th</sup> edition of the ISEKI e-conference series “Food Texture, Quality, Safety and Biosecurity in the Global Bioeconomy” is supported by the ISEKI-Food Association and will be organized in collaboration with the [Banat University of Agricultural Sciences and Veterinary Medicine “King Michael I of Romania”](#) from Timisoara as the main organizer and the Special Interest Group (SIG) [“Food Structure and Bionanotechnology”](#)

The e-conference will be focused on topics regarding the contribution of the food industry to a sustainable bioeconomy.

Especially students are welcome! The organizers wish to encourage student participation and will organize a separate section where students can present their research work. The best three student oral presentations will be awarded as well as the best three posters. The awards will be supported by ISEKI Food Association and the conference sponsors.

The topics of the conference are:

- Food texture:
  - relationships with microstructure composition and the overall acceptability of food
  - sensory and instrumental analyses and modeling
- Food quality and safety in the framework of global bioeconomy and sustainable food production.
- 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) - safe, healthy, high quality and affordable food.
- Food biosecurity - food protection from biological hazards.
- Market and consumer behavior and preferences.

Conference website and online abstract submission will be available soon!

We look forward to meeting you ONLINE in November!

## International Journal of Food Studies continues to grow

by Cristina L. Silva, Editor in Chief, ISEKI-Food Association



2020 and 2021 are years of a global challenge due to the COVID-19 pandemic that triggered unprecedented changes and disturbances in the social and economic context. However, the International Journal of Food Studies was not affected by the situation since the number of submitted manuscripts in 2020 was comparable to 2019 and higher than the average between 2011 and 2020.

The International Journal of Food Studies is published twice per year since 2011. In 2020, the first independent Special Issue - *Advances in Food Processing and Technology*, including 10 R&D papers, was published. In 2021, the second Special Issue - *Progress and Optimization of Food Products Quality*, with 9 R&D papers and 1 review paper was also published. We still have an ongoing special issue in 2021, from the SMARTCHAIN project - Short Food Supply Chains in Europe: The Current Situation and the Way Forward, which will include 10 papers with the main conclusions assessed during the project.

We prepare an annual report that presents quantitatively all the journal parameters that can be changed, including information about manuscripts processing times. This report can be a helpful tool for the IJFS community to understand the impact of different external/internal aspects on the journal performance. For more details, please consult the journal [Annual Publication Report of 2020](#).

The number of citations in Scopus to papers published by IJFS is steadily increasing, putting the IJFS, at the moment, in Q3 best quartile.

Although the International Journal of Food Studies is mainly guided for publishing high-quality papers on Food related Education topics, we also considered Research & Application works, Critical reviews of scientific literature and Exchange of views and opinions of a scientific nature.

The International Journal of Food Studies is an open-access journal, with an average time for a paper acceptance of 3 months. After approval, every attempt is made to ensure the publication of the paper within 12 months.

We would like to invite all those interested in the food sector to visit the journal's website (<http://www.iseki-food-ejournal.com/>) and take advantage of all the published issues.

## ISEKI-Food Academy – 2 new Awardees in June 2021

by Cristina L. Silva & Marco Dalla Rosa, ISEKI-Food Association

On 25 June 2021, during the ISEKI-Food 2021 Conference, Cristina Silva and Marco Dalla Rosa awarded the following persons, nominated and approved by the ISEKI Board as ISEKI-Food Academy members for their outstanding contribution to our field of work, knowledge and international networking:

ISEKI-Academy members nominated from 2011 - 2021 (latest academy members on top)



**LILIANA TUDOREANU** 

**University of Agronomic Sciences and Veterinary Sciences in Bucharest**

**Romania**



**AFAM I. O. JIDEANI** 

**University of Venda**

**South Africa**

The IFA-Academy (<https://www.iseki-food.net/general/academy>) is proud to now count 28 Academy members.

## NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS

### Update from the Board of the Association for European Life Sciences Universities (ICA)

by Simon Heath, ICA Secretary General



The ICA Board is developing a new strategy for “ICA Towards 2030”. The strategy aims to make ICA highly relevant and visible for its members and its Standing Committees, and a valuable and trusted partner with its stakeholders in Europe. In particular the aim is for ICA to engage actively in the Brussels arena with regard to the achievement of the EU Green Deal, the Farm to Fork Strategy and the opening of Horizon Europe where the focus, in the context of our life science universities, is cluster 6 -on food, bioeconomy, natural resources, agriculture and the environment.

The ICA Board values the engagement of ISEKI as a Standing Committee of ICA. The Board looks forward in the new ICA Strategy to build on the current relationship with ISEKI to support ICA in its engagement in the Brussels arena with regard to the food value chain. ICA is currently having discussions with the Board of ISEKI with this regard. The new ICA Strategy will be put to the ICA General Assembly on 20 October. ICA will report back to ISEKI and we look forward to executing the new ICA Strategy with ISEKI and all ICA Standing Committees.

[www.ica-europe.info](http://www.ica-europe.info)

## NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

### NEXTFOOD – FoodFactory-4-Us Competition: Contributions to Supporting and Developing Short Food Supply Chains

by Line Lindner & Katherine Flynn, Project Managers ISEKI-Food Association, Austria



Are you a Master's student enrolled in a food study programme eager to find solutions to improving food sustainability?

Are you interested in teamwork and innovative learning arenas?

We want you to participate in our FoodFactory4Us competition!

We are accepting proposals for the 2021 competition on: Contributions to Supporting and Developing Short Food Supply Chains!

Winning ideas will be rewarded with great prizes!

Students will participate in an innovative, learner-centric environment based on active, action-oriented learning to develop a project including a specific objective/target exploitable at the industry level and with the aim of contributing to innovation in sustainable food systems. This edition of the Food Factory-4-Us Sustainable Supply Chain International Student Competition will aim to answer the following question:

How can short food supply chains be supported and developed?

Do you have a great idea for short food supply chains? Form a team of 3-5 Master's students, get a mentor from a large or small food-related industry, briefly present your project proposal (1000 characters) and your team members the latest by 31 August 2020 on <https://www.iseki-food.net/ff4us-2021>



# FoodSafety4-EU – First Food Safety Operational Lab developing Novel Food Safety Communication Methods to Civil Society

by Line Lindner, Project Manager ISEKI-Food Association, Austria



In September 2021, ISEKI-Food Association will host its first Food Safety Operational (FSO) Lab workshop within the [FoodSafety4-EU](#) project. The main goal of the lab is to engage different actors from the food safety system in the process of identifying, developing, implementing and evaluating innovative and novel pilot communication methods for Food Safety Authorities communicating the science-based risk assessment process to civil society. We will do so through participatory workshops with 20 lab participants, the first one online 14 and 15 September 2021, representing food safety actors, food industry and consumer associations. The communication method to be developed will be implemented by a pilot host during the first half of 2022. For more information about the lab methodology, the outcomes and the other 3 FSO labs, please visit [FoodSafety4Eu](#). Currently, 3 online surveys are running on food safety risk communication for:

- **FOOD BUSINESS OPERATORS:** Industry, Small Medium Enterprises, and farmers, – to collect needs and perspective on *food safety risk*. [Click here](#) to fill in the survey!
- **CONSUMERS AND CITIZENS** – to know their perception, needs and behaviour on *safety risk*, considering that Food Safety is a relevant issue to take care of during the daily life for a safe and healthy diet. [Click here](#) to participate!
- **FOOD SAFETY AUTHORITIES** – to gather information about the *food safety risk communication* Agencies and Authorities acting at the national/regional level to implement the Food Safety policies and regulation.

[The surveys – launched in May 2021 – will be concluded by mid-August 2021.](#)  
[They are available in several languages!](#)



## FIELDS analyses future trends and scenarios in agriculture, food industry and forestry to identify needed skills

by Luis Mayor, Ana Ramalho & Christoph Knöbl, ISEKI-Food Association Project Managers, Austria



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

The FIELDS project has delivered a comprehensive [report](#) on future scenarios for EU agriculture, food industry and forestry sectors, based on the analysis of socio-economic trends impacting on these sectors and specified for sustainability, digitalisation, bio-economy and business models.

The identification of trends is relevant because they can dictate the direction of developments in the sectors. For example, the climate change trend can alter the potential future of agriculture and forestry by pushing it towards more sustainable solutions.

The potential impact of these trends is investigated on agriculture, food industry and forestry from the year 2020 until the year 2030. As the future is inherently uncertain scenarios are constructed. The analysis, led by [Jacques Trienekens](#), defined three different scenarios: sustainable pathways, established pathways and high-tech pathways.

The trend and scenario analysis are executed at EU level and at country level, for the 7 countries delivering training in the project. Moreover, at country level the FIELDS country teams have identified the 5 main sets of skills needed per dimension for every scenario.

The results of this study will be used to define new job profiles and design training on sustainability, digitalization, bioeconomy, business, and soft skills.

Follow FIELDS progress and outcomes through its [website](#), [LinkedIn](#) and [Twitter](#).

## FAIRCHAIN workshops for scaling up short food supply chains

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



FAIRCHAIN project is organising goal-defining workshops between April and October 2021 for the 6 project case studies:

- Valorizing fruits unfit for consumption in Switzerland. See the LI post [here](#).
- Making whey-based drinks with no wasted packaging in France.
- ICT-supported berry picking to develop local business in Sweden. See the LI post [here](#).
- Innovative packaging machine in Belgium.
- Blockchain to improve traceability of local dairy in Greece. See the LI post [here](#).
- Food innovation incubator in Austria. See the LI post [here](#).

Following, implementation workshops will be organized as the case studies address real challenges in scaling up from a short food supply chain to an intermediate food supply chain. FAIRCHAIN began in Nov 2020 and aims to enable small and mid-size farmers and food producers to scale up and expand production of nutritious food through competitive intermediate value chains at the local and regional level. Follow FAIRCHAIN on Social Media and subscribe to our [newsletter here](#) to stay up-to date with this exciting project!



The FAIRCHAIN project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No. 101000723

## EQVEGAN – visit the new EQVEGAN website

by Luis Mayor, ISEKI-Food Association Project Manager



EQVEGAN (European qualifications and Competences for the Vegan Food Industry) is happy to announce its new project [website](#)!

You will find information on the project objectives, planned activities, our partners and events. The website will expand in content as project activities are carried out. Interesting to note that it is linked to the project e-learning platform and to the Food-Skills Portal, which will contain important outcomes such as training activities, a

stakeholders' database, an apprenticeship database and professional certification schemes. Stay informed through the project website on these new services that will be available soon.

Follow also EQVEGAN through [Facebook](#), [LinkedIn](#) and [Twitter](#)!



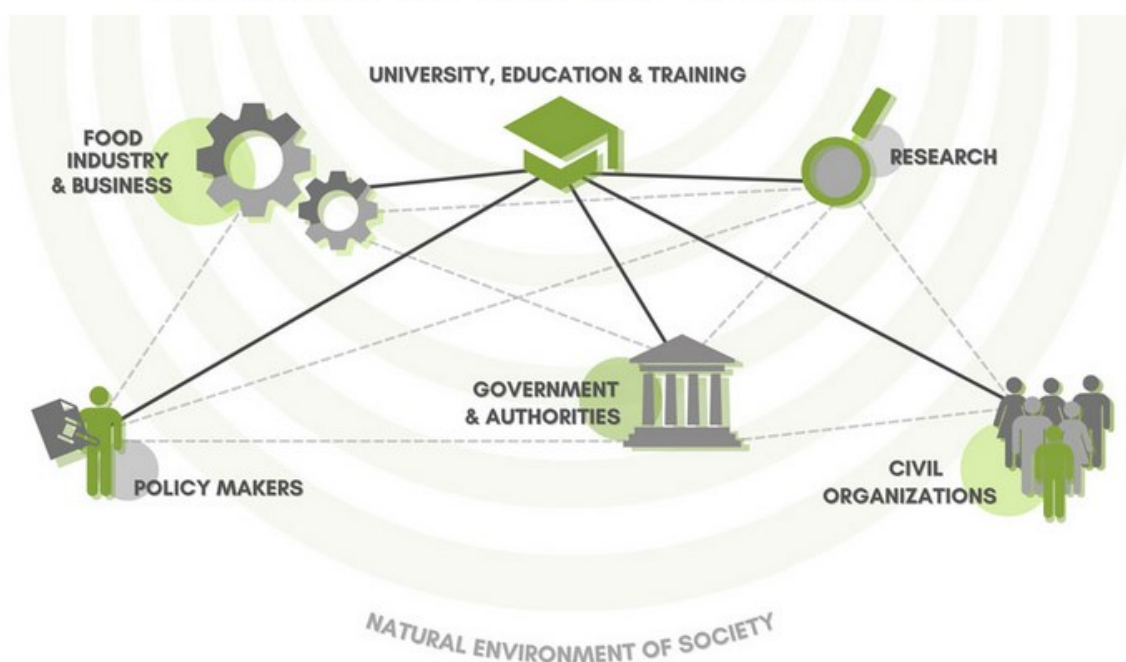
Co-funded by the  
Erasmus+ Programme  
of the European Union

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## The ASKFOOD Observatory – the new tool of the ISEKI-Food Association to support networking on education, skills and competences in Food Studies

by Paola Pittia, Coordinator of the ASKFOOD Project & ISEKI-Food Association

### Welcome to the ASKFOOD OBSERVATORY!



The Erasmus+ Knowledge Alliance ASKFOOD ([www.askfood.eu](http://www.askfood.eu)) coordinated by the University of Teramo involving other 11 partners including the ISEKI-Food Association, has designed and set the ASKFOOD OBSERVATORY on skills and competences as a new tool to boost high quality, modern and innovative higher education food studies in a lifelong learning perspective.

The ASKFOOD OBSERVATORY has been developed as an independent, innovative multi-sectoral and multidisciplinary environment for individuals and entities, experts and professionals (Community of Practice) aimed to share and discuss issues about education and training. The Community of Practice will be supported by a virtual platform (<https://www.askfood-observatory.net/>) with a dedicated toolkit section and links to other virtual tools.

The ASKFOOD OBSERVATORY, supported by a Management Board and a Scientific committee made of experts in the field from academia, food industries, associations and professionals, will:

- develop initiatives to discuss about and analyse scenarios, drivers and trends in food and food-related environments to identify new skills and competences of Higher Education graduates and their employability;
- identify new training and Higher education paths in the food sectors taking into account the new skills need;

- support academia-business collaborations in education and training by applying open innovation approaches and methodologies;
- promote multisectoral and multidisciplinary activities to support modern training;
- organize forums in collaboration with policymakers and authorities to discuss, share future trends and their impact on training offer and demand and provide indications and/or guidelines;
- prepare reports and papers to promote dissemination of the main outcomes of the Observatory;
- collaborate with the hosting institution in the organisation of events to promote the role and importance of a high-quality and modern Higher Education in food studies.

The ASKFOOD OBSERVATORY was launched during the 6<sup>th</sup> International ISEKI-Food conference, 23 June 2021 and will start its activities in September 2021.

The ISEKI-Food Association agreed to support the activities of the ASKFOOD OBSERVATORY after the end of the project and to include it in its activities as a Special Interest Group. More information will soon be made available in both the ASKFOOD OBSERVATORY and ISEKI-Food Association websites.

Feel free to visit <https://www.askfood-observatory.net/> and, if interested, to register as member, free of charge, and to contribute by discussing the implementation of innovative teaching methods in the toolbox section.

For more information contact: Paola Pittia ([ppittia@unite.it](mailto:ppittia@unite.it) and/or [askfood.secretariat@unite.it](mailto:askfood.secretariat@unite.it))

## NEWS ABOUT OTHER PROJECTS

### Gender-SMART Project (Horizon 2020)

by Panayiota Polykarpou, Cyprus University of Technology, ISEKI Institutional member



Gender-SMART is a Horizon Project (2019-2023) that aims to the promotion of gender-sensitive institutional strategies and research actions that will generate enhanced, relevant and fully inclusive innovation processes at the partners' institutions. Gender-SMART is a Consortium of 7 European research performing and funding organizations from France, Italy, Spain, Cyprus, Ireland, and Netherlands, operating in the broadly framed field of research in food, agriculture and life sciences, supported by 2 technical partners. This community has committed to design and implement seven Gender Equality Plans (GEPs) tackling the following areas of actions:

- Building a Gender Equality Culture;
- Developing equal career support measures;
- Reshaping decision-making and governance;
- Integrating gender in funding, research and teaching.

Gender biases and stereotypes persist in the workplace, one of the reasons explaining why women have to break more barriers to advance in their career and are underrepresented in decision-making positions. The Covid crisis has but worsened these criticalities. Therefore, RFOs and RPOs are called to take actions towards building a stronger gender-sensitive culture to inform their daily engagements.

One of the common pillars of the seven GEPs is advancing a Gender Equality Culture at institutional level by mobilizing stakeholders, generating accountability for gender policies, addressing conscious and unconscious resistances, and encouraging gender-sensitive behaviours.

Cyprus University of Technology (CUT) is one of the 9 Partners of the Consortium and the last two years has implemented tools and practices by actively engaging the community of the University. A tailor-made Gender Equality Plan has been designed, approved and currently implemented. A Gender Equality Committee was formed aiming to tackle challenges related to inequalities. In March 2021, a Sexual Harassment Policy was officially introduced at the University. The Senate, aiming to cultivate a breast-friendly culture on the premises of the university, approved a policy and the creation of a breast-feeding area on the premises of CUT, setting the minimum necessary criteria to make CUT a workplace friendly to breastfeeding and supportive for the new mothers. A radio show at the University's radio station on the topic of gender equality named "CUT it out: How to cut out stereotypes and biases from your life" was officially introduced aiming at raising awareness for gender equality issues. Similar awareness actions are currently on going on social media, and tailor-made training on unconscious bias are designed for the administrative and academic staff of the University.

Find more about the program at: <https://www.gendersmart.eu/home>

## SafeConsume\* - a valuable contributor to early food safety education

by Paula Texeira, Universidade Catolica Portuguesa, Portugal, ISEKI Institutional member

# SAFE CONSUME

SafeConsume partners from France, Denmark, Greece, Hungary, and Portugal under the coordination of the Department of Health from Public Health England (UK) developed teaching materials for educating hygiene and food safety in schools.

Lesson plans and additional interactive materials refer to:

- User journey
- Food Safety vs. Food Quality
- Useful and Harmful Microbes
- Outbreak Investigation
- Food Safety Facts
- Food Safety Pledge
- Recip-e-Book
- Debate kit
- Food Journey Animation

Educator training includes:

- Overview and links
- Session 1: Teaching food hygiene - An introduction
- Session 2: Microbiological aspects
- Session 3: Food labels
- Session 4: Infection transmission

These materials are presented on the e-Bug website (<https://e-bug.eu/>) and are available not only in English, but also in Danish, French, Greek, Hungarian and Portuguese.

SafeConsume invites both students and teachers to use these materials and to improve their hygiene and food safety knowledge and skills!

\*SafeConsume - Safer food through changed consumer behaviour: Effective tools and products, communication strategies, education and a food safety policy reducing health burden from foodborne illnesses is a multi-actor project granted by the European Commission within the Horizon 2020 Programme - Societal Challenges - *Food security, sustainable agriculture and forestry, marine, maritime and inland water research, and the bioeconomy*, topic SFS-37-2016 "The impact of consumer practices in food safety: risks and mitigation strategies" - Grant Agreement 727580 . See more about the project on its website <https://safeconsume.eu/>



## CLIMAQUA - Establishing an innovative and transnational feed production approach for reduced climate impact of the aquaculture sector and future food supply

by Janna Cropotova, Norwegian University of Science and Technology, ISEKI member

Producing fish protein hydrolysates, sludge and sediments for algae cultivation



On June the 1<sup>st</sup>, a research group at the Department of Biological Sciences in Ålesund (IBA) at Norwegian University of Science and Technology (NTNU), started to work on WP1 of ERA-NET FOSC project

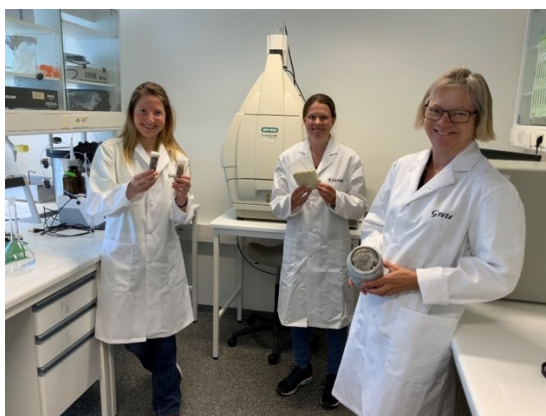
CLIMAQUA - *Establishing an innovative and transnational feed production approach for reduced climate impact of the aquaculture sector and future food supply*. The WP1 is dedicated to extraction and characterization of hydrolysates, sludge, sediments and fish oil obtained from fishery side streams, and will be led by Associate Professor Janna Cropotova at NTNU.

CLIMAQUA will result in an innovative process for converting and recirculating aquaculture side-streams (sludge, sediments and wastewater) in algae (*Arthrospira platensis*)-based feed production for aquacultures. In conventional aquaculture, feed production is responsible for 50% of greenhouse gas (GHG) emission. The aim is to substantially reduce GHG emission by considering geographic and site-specific characteristics (temperature, sunshine duration etc.) and to design site-specific phototrophic or heterotrophic cultivations for almost completely ingestible feed.

The main objective of CLIMAQUA is to develop a flexible system for the production of *Arthrospira platensis* (*A. platensis*) biomass that can be used in a decentralized manner in the areas of aquaculture and fish processing, thus contributing to regional development and the reduction of greenhouse gases. In this project, NTNU will produce fish protein hydrolysates, sludge/sediments and paste from fishery side-streams to be further used in algae (*Arthrospira platensis*)-based feed production for aquaculture.

CLIMAQUA builds on knowledge gained regarding aquaculture and feed production, and involves partners from Norway, Germany, Kenya and South Africa. The project is coordinated by Institute for Food and Environmental Research (ILU) from Germany.

And, at the moment, the research group at NTNU has produced 10 L hydrolysates, 3,5 kg sludge and fish oil from Atlantic trout side streams.



## NEWS ABOUT EDUCATION AND TRAINING

### Master webinar by Marco Dalla Rosa – under the 30<sup>th</sup> year anniversary of CBQF on 15 July 2021 at 17.00 CEST

by Marco Dalla Rosa, University of Bologna & ISEKI-Food Association member



Marco Dalla Rosa, MSc in Agricultural Sciences at the University of Bologna, curriculum of Food Biotechnology; PhD in Food Biotechnology. In 1985-2000 lecturer, then researcher and associate professor at the University of Udine. From 2000 Full Professor of Food Science and Technology and Coordinator of the Bachelor Degree Course in Food Technology at the University of Bologna, Campus of Food Sciences of Cesena. President of the Italian Coordination of Food Science and Technology Degree Courses.

From 2011 to 2018 Director of the Interdepartmental Centre on Agrifood Industrial Research of the University of Bologna.

Author or co-author of more than 300 scientific papers, invited speaker in over 200 events in national and international events (ORCID <https://orcid.org/0000-0002-0405-7026>, H-index Google Scholar 44, Scopus 35,; citations more than 5000 in Scopus and over 8000 in Google Scholar). Scientific responsible of several regional and national research projects, coordinator of the EU FOODSPROCESS (Marie Curie) project and O.U. of EU projects: FAIR: CA on osmotic dehydration; KBBE: Heatox, CHANCE, Track-Fast, Rescape, Core Organic Plus Ecoberries, and FoodNet, Iseki Food 1-2-3-4. ISEKI\_Mundus 1-2). Chair of the EFFoST Conference in Bologna (2013) and co-chair of the Foodinnova® Conference in Cesena (2017). Chair of the Value Chain PrImPack in the frame of the CLUST-ER Agri-food sector of the Emilia Romagna Region. SISTAL Advisory Board member, ISEKI Food Association Advisory Board member. Former EFFoST Executive Committee Member. GHI Ambassador & WG Global Incident Alert Networks co-chair. Member of the Expert Review Panel of Swedish Research Council Formas. PRIN PLASMAFOOD Project National Coordinator. PTEP Serbia Honorary Lifetime Member. Iseki\_Food Academy award.

#### POST COVID CHALLENGES IN FOOD PROCESSING AND VALUE CHAINS

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Pandemic emergency exploded during a growing concern related to the necessity to tackle several other urgent issues for the sustainability of the planet especially in relation to the food demand for a increasing plant population.

Lockdowns carried out in many countries have changed some consumers' attitude and preferences and the food industries around the world needed to put strong efforts to encounter the incoming shifts. On the other hands many food sectors have had a tough business reduction (e.g. catering and restaurants) and the food needs is ongoing changing some business models toward food delivery in a growing interest of short chains.

In those scenarios, the research in the food technology and food engineering areas is called to contribute even more to give some answers in order to give more efficiency to the increasing and new needs of the food market both globally and locally as well as the needs to consider the strategies to reduce the impact of the pandemic in the food production and supply chain.

On the other hands the relationships, witnessed by environment scientists, between the increase of the pandemic breakouts and the climate change, even considering the land demand for more food, leads our attention to push more on the side to the researches on a better use of the natural sources, as more sustainable food sources rather than power and water resources with lower environmental impact.

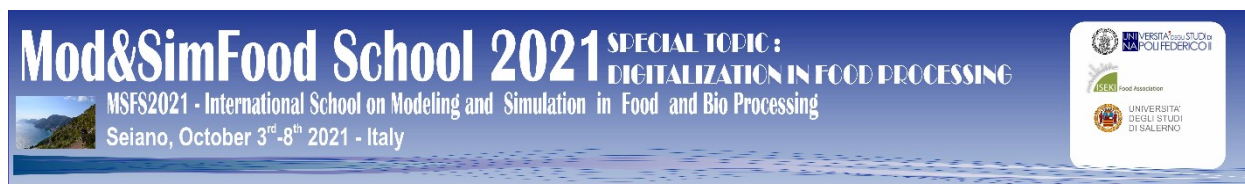
Thus, the speech will address consumers' shift demands and following changes in the food market as well as the analysis of the possible interventions to reduce energy and natural sources impacts with new food technologies in a changing context where also the increase of the food delivery have to be considered.

Finally, the use of non-thermal technologies as cold plasma treatments to sanitize foods themselves and food contact materials will be reported even considering the efficacy against SARS-COV2 contaminations.

Please register here: [https://zoom.us/webinar/register/WN\\_UfbjJdrASqGHWG2gOGsDNA](https://zoom.us/webinar/register/WN_UfbjJdrASqGHWG2gOGsDNA)

## Mod & SimFood School 2021, Seiano – Italy, 3-8 October 2021

by Francesco Marra (University of Salerno) & Fabrizio Sarghini (University of Naples Federico II), ISEKI members



MSFS2021 is an international-short-term school aimed to introduce modeling “from fundamental phenomena up to complex multiphysics environment and multiscale” to fellows involved in research, both in academy and industries, in the field of food and bio processes. Particularly, the school is mainly addressed to fellows involved in research in food and bioscience, technology and engineering, who have limited experiences in modeling and/or fellows with intermediate knowledge who are willing to further improve their modeling skills both in vertical (i.e.: going from simple mono-physics, quite linear problems to multi-physics, non-linear problems) and in horizontal direction (i.e.: going from mono-scale modeling to multi-scale modeling).

This year special topic will be “digitalization in food processing”, exploring the possibilities to adopt digital models and especially digital twins in food processing. Its focus will be how the predictive digital tool can really re-shape the food industry of the (near, already!) future, with the participation of big names of academic and industrial research (as every year). Models are the engines to run digital tools. So knowing how to model and simulate a process and its impact on a food product means holding a tremendous advantage for anybody who wants to be a strong professional in the food industry, to be a leader of innovation. We believe in this.

The 2021 event will be held IN PRESENCE, following the rules expressed by national and international sanitary Authorities. A GREEN PASS issued by national authorities is required in order to participate.

The 2021 edition of MSFS will be held from 3rd to 7th of October 2021 in Seiano -Vico Equense, NA, Italy. More information about the School and Venue can be obtained at [www.msfs2021.cloud](http://www.msfs2021.cloud)

Since 2016 uninterruptedly, the members of MSFS2021 scientific committee, together with colleagues from all over the World, have built a platform of academic and industrial researchers working about virtualization (modeling – from multiscale to multiphysics, simulation, optimization, etc) in food and bio sector and sharing the vision that modeling and simulation are today under-represented in food and bio processing, compared with the advantages that this approach has brought in other technological sectors.

MSFS2021 is an activity of ISEKI- SIG6 (Special Interest Group Virtualization in Food Engineering)

## A dedicated journal for sustainability in food science

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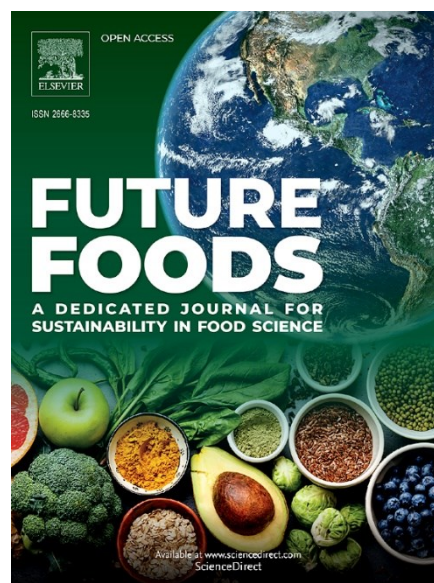
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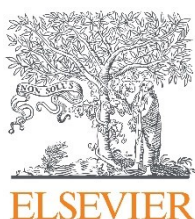
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*Future Foods* welcomes novel and futuristic research on a broad range of topics contributing to the development of a sustainable food chain. *Future Foods* is a unique Journal which covers the conceptualization, research and development of sustainable novel foods and ingredients, as well as smart food technology to maximize processing efficiency and minimize waste streams.

All submitted papers are handled by experienced and reputable editors in the field of food science from around the globe who ensure the standard of published articles is high. As an open access Journal, published papers will have a wide circulation, extended readership and high visibility. We are also aiming at a short turnover time from submission of a manuscript to decision-making.



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## UPCOMING FOOD-RELATED EVENTS / WEBINARS

### September 2021

**New date!** 24-25 September 2021

2<sup>nd</sup> UNIFood International Conference – UNIFood2020

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

20-22 September 2021

SAAFoST 2021 – 24<sup>th</sup> Biennial International Virtual Congress

More information: <http://saafost2021.org.za/>  
KwaZulu-Natal, South Africa

### October 2021

7-9 October 2021

ProtStab'2021 – 13th International Conference on Protein Stabilization

More information: <https://www.protstab2021.org/>  
Plovdiv, Bulgaria

### May 2022

3-5 May 2022

7th International Conference on Food Digestion

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

### June 2022

June 2022

Int. Conference Insects to Feed the World

More information: <http://ifw2020.org/>  
Québec, Canada

09-10 June 2022

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

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

21-24 June 2022

3<sup>rd</sup> International Conference on Food Bioactives & Health

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

## August 2022

28 August – 1 September 2022

Food Micro 2021 – Next Generation Challenges in Food Microbiology

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

Athens, Greece

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