



# ISEKI e-news Issue 39

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## Contents

NEWS FROM THE ISEKI-FOOD ASSOCIATION .....	1
4 <sup>th</sup> ISEKI e-conference “Food Texture, Quality, Safety and Biosecurity in the Global Bioeconomy”, 10-12 November 2021 .....	1
ASIIN awards the EQAS-FOOD Label .....	2
NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS .....	3
1 <sup>st</sup> Student E-Olympiad “Measurements in Quality Control of Products and Environmental Objects” .....	3
NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION .....	5
FoodSafety4EU: Applying the “Social lab” method to the co-creation of novel and innovative communication methods informing civil society about food safety research and risk assessment process .....	5
FAIRCHAIN newsletter launches its second issue .....	6
FNS-Cloud Continues “Open Science Taster” Workshops at ILSU-Europe and EEFoST annual meetings .....	7
EQVEGAN progresses in the development of innovative trainings for the plant-based food industry .....	8
NEWS ABOUT OTHER PROJECTS .....	9
RICEPLUS .....	9
NEWS ABOUT EDUCATION AND TRAINING .....	10
3 CISAS Webinars .....	10
UPCOMING FOOD-RELATED EVENTS / WEBINARS .....	12

## NEWS FROM THE ISEKI-FOOD ASSOCIATION

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

by Liliana Tudoreanu, ISEKI member & 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.

Students are especially welcome! The organizers wish to encourage student participation and will organize a separate section where students can present their research work. The three best student oral presentations will be awarded as well as the three best 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.

**Deadline for abstract submission: 15 October 2021!**

We look forward to meeting you ONLINE in November!

## ASIIN awards the EQAS-FOOD Label

by Rui Costa, Secretary General ISEKI-Food Association



On July 1<sup>st</sup> 2021, our association and the German quality assurance agency ASIIN signed an agreement for the next 3 years for the exclusive delivery of the EQAS-Food label to bachelor and master programmes (EQF levels 6 and 7) of Food Science and Technology by ASIIN.

ASIIN is a world leader agency on quality assurance of higher education, accredited by ENQA, and gives the possibility of registering the degree accreditation in the [DEQAR database](#).

The [EQAS-Food label](#) was developed by the ISEKI-Food Association and is valid for 5 years. It is the evidence that first or second cycle study programmes provided by European or International higher education systems, have been reviewed by an international team of experts and judged to be of high quality.

If you are interested in the accreditation of food study programmes or short courses at your institute, please contact Mrs. Christin Haberman (ASIIN) [habermann@asiin.de](mailto:habermann@asiin.de) or [eqas@iseki-food.net](mailto:eqas@iseki-food.net).

## NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS

### 1<sup>st</sup> Student E-Olympiad “Measurements in Quality Control of Products and Environmental Objects”

by Zinaida Yegorova & Tatiana Shachek, Belarusian State Technical University, ISEKI member

The Department of Physical and Chemical Methods of Product Certification of the Belarusian State Technological University (BSTU) organized and conducted on May 24-28, 2021, the 1<sup>st</sup> Student E-Olympiad with international participation, “Measurements in quality control of products and environmental objects”.

The E-Olympiad included 3 stages:

Stage 1. Experimental task “Measuring the pH of any object in the environment” (at the choice of the team).

Stage 2. Preparation of a presentation on the topic “Application of physical and chemical methods to measure the characteristics of products and environmental objects”.

Stage 3. Personal testing in disciplines in the field of physical and chemical methods and devices for product quality control.

The jury members were teachers and employees of BSTU, who were guided by the following criteria (table 1), each of which was evaluated on a five-point scale.

Table 1

Stage number	Criteria	Explanation of the criterion
№ 1	Compliance of the pH measurement procedure with the requirements of the measurement procedure	
	Correctness of the test report	Compliance with ISO / IEC 17025: 2017
№ 2	Structure	Number of slides no more than 15
	Visibility	Illustrations of good quality, with a clear image, the text is easy to read - means of visualization of information are used (tables, diagrams, graphs, video materials, sound design, etc.)
	Design and customization	The design of the slides corresponds to the theme, does not interfere with the perception of the content, the same design template is used for all slides in the presentation
	Content	The presentation contains complete, understandable information on the topic of the work (the essence of the method, the main stages of analysis, the characteristics of the used measuring instruments and test equipment, the calculation algorithm, the practical application of the method). Spelling and punctuation literacy.
	Speaker requirements	Fluency in the material, confident and correct answers to questions and comments from the audience; compliance with the time-limit (no more than 7 minutes)
№ 3	Correct answers to test questions	

6 student teams (27 participants in total) from 3 universities in Belarus and 2 universities in Russia applied for participation in the Olympiad (Table 2).

Table 2

Team name	University, city, country	Course, specialty
PCMPC Production	Belarusian State Technological University, Minsk, Belarus,	3rd, "Physical and chemical methods and devices for product quality control"
TCVshniki	Belarusian State University of Food and Chemical Technologies, Mogilev, Belarus	2nd, "Technology of chemical fibers"
BrSTU	Brest State Technical University, Brest, Belarus	2nd, "Water supply, sewerage and protection of water resources"
Reference electrode	Kazan Federal (Volga Region) University, Kazan, Russia	3rd, "Chemistry"
EcoGubkaEnjoers	Gubkin Russian State University of Oil and Gas (National Research University), Moscow, Russia	2nd, "Energy and resource saving processes in chemical technology, petrochemistry and biotechnology"
Star	Gubkin Russian State University of Oil and Gas (National Research University), Moscow, Russia	2nd, "Chemical technology"

The jury members noted the high level of experimental operations in determining the pH by the participants of the Olympiad, the correctness of the test reports, as well as the wide erudition and ability of team members to competently answer questions during the presentation of their topics. During the experimental stage, the teams used a wide range of laboratory equipment (photos), and also applied theoretical knowledge in practice to interpret the results obtained.

It should be noted that each of the teams creatively approached the tasks of the Olympics, so it was not easy for the jury to make a decision. According to the overall results of all three stages, the following teams became the winners of the Olympiad:

- "Star" (1st degree diploma);
- "Comparison Electrode" and "PCMPC Production" (2nd degree diplomas);
- "EcoGubkaEnjoers" (3rd degree diploma).

All team members received participant certificates. We thank the members of all teams, as well as their leaders and consultants! We hope that the experience gained during the preparation and participation in the Olympiad will allow them to achieve new successes in their educational and scientific activities.

## NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

### FoodSafety4EU: Applying the “Social lab” method to the co-creation of novel and innovative communication methods informing civil society about food safety research and risk assessment process

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



# FoodSafety4EU

MULTI-STAKEHOLDER PLATFORM  
FOR FOOD SAFETY IN EUROPE

Built on the “Social lab” method, Katherine Flynn and Line Lindner (project managers at ISEKI-Food Association) encroached as facilitator and manager upon the first of three Food Safety Operational Labs (FSO Labs) within the **FS4EU** project on 14-15 September 2021.

The lab consists of 3 learning cycles of workshops that drive participants to identify, select and set up pilot ideas to implement a pilot action and evaluate its application and sustainability for further adoption. The overall objective of the FSO Lab, managed by ISEKI-Food Association, is to develop and implement innovative and novel communication methods informing civil society about food safety research and the risk assessment process.

Involving 21 participants representing food safety authorities, the food industry and civil society, lab participants engaged actively in exchanging observations and reflections on food safety risk communication. Using the online whiteboard tool, MIRO, participants worked in smaller groups to visualize their pilot communication actions and finding solutions to raising awareness among civil society on the risk assessment process and the actors involved. The outcome of this first workshop was the definition of three distinct pilot communication actions and three corresponding sub-groups. Before the next workshop in November 2021, lab participants will meet in their sub-groups to further revise their pilot communication actions and present these to the FS4EU Advisory Board. At the second workshop in November 2021, lab participants will collectively select at least one of the pilot communication actions that will then be implemented in practice in 2022 by one or more of the consortium partners or supporting partners.

Stay tuned on the process of developing and implementing innovative and novel communication methods using the social lab method!

Follow **FS4EU** on:

[FoodSafety4EU | Facebook](#)

[FoodSafety4EU \(@fs4eu\) / Twitter](#)

[FoodSafety4EU \(@fs4eu\) • Instagram photos and videos](#)

## FAIRCHAIN newsletter launches its second issue

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



The FAIRCHAIN project, launched in November 2020 and coordinated by INRAE, aims at developing intermediate food value chains in 6 case studies in the fruit & vegetable and dairy sectors. FAIRCHAIN will enable small and mid-size stakeholders to scale up to supply fresh, sustainable, and high-quality food products to consumers at a regional level.

In September 2021 FAIRCHAIN released the 2<sup>nd</sup> newsletter issue. It includes:

- An overview of the first year of FAIRCHAIN by Geneviève Gésan-Guiziou, project coordinator.
- The outcome of the goal defining workshops as an open contribution by Ariane Voglhuber-Slavinsky (FH-ISI)
- Introduction and updates on the Greek Case Study by Andreas Papadakis (Synelixis), French Case Study by Caroline Pénicaud (INRAE), and the Swedish Case Study by Roger Uddstål (RISE)
- The “Design of sustainable food systems” summer school organised by the sister project LOWINFOOD
- Past and future events section with FAIRCHAIN’s contributions

You can register, free of charge, for the FAIRCHAIN Newsletter here: [FAIRCHAIN Project \(list-manage.com\)](https://fairchainproject.com/list-manage.com)

and you can follow FAIRCHAIN on social media to stay up-to-date with this exciting project!

LinkedIn <https://www.linkedin.com/company/fairchaineu>

Twitter (4) FAIRCHAIN (@FairchainEU) / Twitter

Facebook (1) Fairchain.EU | Facebook



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

## FNS-Cloud Continues “Open Science Taster” Workshops at ILSU-Europe and EEFoST annual meetings

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



Have you been hearing a lot about Open Science lately?

The **FNS-Cloud project** is launching a first generation “Food Cloud” where food and nutrition data, tools, and services will be open and available. ISEKI-Food Association is working on the Training aspect of the project and has developed an interactive “Open Science Taster” workshop for those who i) want to know more about open science principles and ii) want to teach their colleagues how to practice more open science.

If you plan to attend the **ILSI-Europe** or **EEFoST** annual meetings in October and November 2021, look for the FNS-Cloud Workshop! These highly interactive workshops have attendance limited to 15 participants so register now. Those who successfully complete the workshop receive an FNS-Cloud certificate.



# EQVEGAN progresses in the development of innovative trainings for the plant-based food industry

by Luis Mayor, ISEKI-Food Association Project Manager



EQVEGAN held its second Consortium Meeting at the facilities of the [Escola Superior Agraria](#) (Polytechnic of Coimbra - Portugal) on 22-24 September. It was a hybrid meeting, with some partners face-to-face and others attending online.

Work is in progress with the updated occupational profiles for the plant-based food industry professionals, the design of the training modules (plant-based processing, green skills, digital skills, soft skills), the work-based learning scheme, and other transversal activities such as quality assurance, project dissemination, and project management.

The project has also launched a platform ([www.food-skills.eu](http://www.food-skills.eu)) which will provide information on EQVEGAN trainings and will facilitate the use of services such as the [stakeholders database](#), an apprenticeships scheme, and a certification programme for the recognition of knowledge and skills of professionals working in specific fields of the food sector.



We also had the pleasure of listening to the presentations of [ESCO](#) by Francesco Losappio and “Meeting consumer demand for plant-based diets” by Amrit Nanda ([Plants for the Future ETP](#)).

There was time for other activities too, such as the visit to the ESAC facilities, a Sensory Challenge, and Fado Night

Follow EQVEGAN activities through its project [website](#) and the [food-skills platform](#). Also Follow the project through [Facebook](#), [LinkedIn](#) and [Twitter](#).



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## NEWS ABOUT EDUCATION AND TRAINING

### 3 CISAS Webinars

by Instituto Politécnico Viana do Castelo, Portugal, ISEKI Institutional member

The Centre for Research and Development in Agrifood Systems and Sustainability (CISAS) is organizing a series of webinars to honour the UN designated 2021 international year of fruits and vegetables. This webinar series will develop in three sessions dedicated respectively to production, processing, and commercialisation.

The series is named “Meeting CISAS 2021” as this is also an opportunity to meet CISAS, their researchers, and some of the work we are doing. This series will be directed mainly to a Portuguese audience and communications will be done in Portuguese. However, in order to reach a wider audience, slides will be written in English. We would like to invite you to attend this series. Please use the QR Code to register. Thanks for your interest.

THE INTERNATIONAL YEAR OF FRUITS AND VEGETABLES 2021

**Meeting CISAS 21** online  
Fruits and Vegetables-Growing “Green”

Webinar 1 29 SEPTEMBER

**PRIMARY PRODUCTION**

Webinar 2 13 OCTOBER

**FOOD PROCESSING**

Webinar 3 27 OCTOBER

**DISTRIBUTION, RETAIL AND CONSUMERS**

QR CODE FOR REGISTRATION

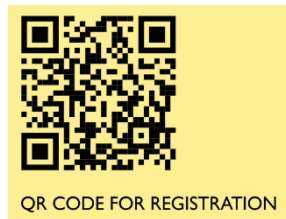
ipvc Instituto Politécnico de Viana do Castelo

ipvc CISAS

The poster features a colorful illustration at the bottom showing a green tree, a conveyor belt with various fruits (oranges, apples, carrots, and a purple jar), and a variety of fresh produce including a watermelon slice, a banana, a strawberry, and an eggplant.



The International Year of Fruits and Vegetables 2021  
Meeting CISAS 21 online  
Fruits and vegetables- Growing “Green”



**ipvc** **cisas**  
**Center for Research and  
Development in Agrifood Systems  
and Sustainability**  
Instituto Politécnico de Viana do Castelo

Webinar 1 – Primary production – September 29 (10:00- 12:00)

- 10:00 - Introducing the speakers.
- 10:15-10:45- Délio Raimundo, Campotech, Invited speaker.
- 10:45- 11:00- Luísa Moura: Novel strategies for biologic control of crop pests and diseases.
- 11:00-11:15- Susana Mendes & Isabel Valín: Sustainable management of water and soils.
- 11:15-11:30- Rui Pinto: Organic production of vegetables – Health and environmental benefits.
- 11:30-11:45- Raúl Rodrigues: Regional varieties vs organic fruit production.
- 11-45-12:00- Ana Sofia Rodrigues: Nutritional value of vegetables characteristic of the Atlantic diet – The effect of agroclimatic conditions.

Webinar 2- Agroindustry – October 13 (10:00- 12:00)

- 10:00 - Introducing the speakers.
- 10:15-10:45- Miguel Azevedo, DECORGEL, Invited speaker.
- 10:45- 11:00-Carla Gonçalves: Fruit and vegetable consumption for a sustainable and healthy diet.
- 11:00-11:15- Carla Barbosa & Rui Alves: Minimal processing and precooking of vegetables in MAP.
- 11:15-11:30- Ana Cristina Duarte & Rita Pinheiro – Valorisation of *Brassica* spp. surplus and waste fractions.
- 11:30-11:45- Ana Cristina Duarte and Manuela Vaz Velho- Development of an Atlantic soup with *Brassica* spp. fitted for the elderly.
- 11-45-12:00- Preciosa Pires: Grape pomace meal – source of bioactive compounds.

Webinar 3- Distribution, retail and consumers – October 27 (10:00- 12:00)

- 10:00 - Introducing the speakers.
- 10:15-10:45- Ondina Afonso, SONAE's Club of Producers, Invited speaker.
- 10:45- 11:00- Rui Rocha & Paulo Fernandes: Contribution of HRM analysis for authenticity determination of Protected Geographical Indication of fruit varieties
- 11:00-11:15- Carla Barbosa & Rui Alves: Sustainability, estimation of shelf-life and optimization of logistic operations in vegetables.
- 11:15-11:30- Joana Santos & Manuela Vaz Velho: One health approach in the fruits and vegetables supply chains.
- 11:30-11:45- Teresa Madureira & Fernando Nunes: Market and purchasing behaviour in national sustainable vegetables and fruits – traditional circuits vs modern distribution.
- 11-45-12:00- Ana Teresa Oliveira e Ana Sofia Rodrigues: The importance of corporative social responsibility on fruit and vegetable consumers' behaviours.

## UPCOMING FOOD-RELATED EVENTS / WEBINARS

### October 2021

7-9 October 2021

ProtStab'2021 – 13<sup>th</sup> International Conference on Protein Stabilization

More information: <https://www.protstab2021.org/>

Online

**New!** 25-27 October 2021

7<sup>th</sup> Whole Grain Summit

More information: <https://www.wholegrainsummit.com/en/>

Online

### November 2021

EFFoST conference 1-4 November 2021

Lausanne, Switzerland

**New!** 10-12 November 2021

ISEKI E-conference Food Texture, Quality Safety and Biosecurity in the Global Bioeconomy

More information: <https://isekieconf21.meetinghand.com/preview/en/>

Online

**New!** 25-27 November 2021

2<sup>nd</sup> International/12<sup>th</sup> National Food Engineering Congress

More information: <https://www.foodengcongress.org/en/>

Ankara, Turkey

### March 2022

**New!** 15-18 March 2022

13<sup>th</sup> Ibero-American Congress of Food Engineering – CIBIA XIII

More information: <https://www.udea.edu.co/wps/portal/udea/web/inicio/campanas/congreso-iberoamericano-ingenieria-alimentos>

Medellín, Colombia

### May 2022

3-5 May 2022

7<sup>th</sup> 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

### 9-10 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/>

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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