ISEKI-FOOD ASSOCIATION

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Contents

NEWS FROM THE ISEKI-FOOD ASSOCIATION

7th International ISEKI-Food Conference – Save the date!

The 7th edition of the ISEKI-Food Conference will take place in France at AgroParisTech-University of Paris-Saclay on 5-7 July 2023, with the theme "Next-Generation of Food Research, Education and Industry".

The ISEKI-Food conference will focus on future challenges in education in food science and technology, in research activities related to production, processing, quality and safety, packaging of foods and in societal engagements in the field. The conference is dedicated to scientists, engineers, and students from universities around the world as well as the food industry, thus helping to bridge universities, research and industry. It provides opportunities for the delegates to exchange new ideas and application experiences face to face, establish business or research relations, and find global partners for future collaborations.

Conference topics:

Education: Challenge of education in a changing world

Research: Next generation of foods

Societal engagement: Society and food industry

More information, details about the topics and important deadlines can be found on the conference website.

We look forward to seeing you in Paris, where you can have a *pot-pourri* of education, research, and societal engagement in the field of Food Science and Technology!

NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

A snapshot of the latest FNS-Cloud publications
by Luminita Ciolacu, Katherine Flynn and Luis Mayor, ISEKI-Food Association

Existing Food Nutrition and Security (FNS) resources, including data, knowledge and tools are fragmented and heterogenous. By linking food databases and standards, researchers in the FNS Cloud project aim to make FNS resources "communicate" and "work together". Here are plain language short summaries of some of their recent publications.

Stay informed and read other summaries of interesting publications on the FNC-Cloud Project website.

New methodology to estimate macronutrient values of foods

It is more and more common to calculate nutrients in various dishes or food items using mobile and web apps. In most cases, users need to enter the exact quantities of ingredients in the food, and this often leads to bias due to recollection, manual input, and food variability.

P-NUT is a method to predict macronutrient value of simple foods and from short text descriptions of complex recipes. This new methodology combines representation learning to cluster food in groups with similar characteristics and then machine learning predicts the food macronutrients (carbohydrates, fat, proteins, and water). Applying this workflow to a dataset of 3265 food items, including simple food products and recipes with short descriptions, resulted in 86% accuracy of macronutrient prediction. This innovative tool for nutrition professionals can facilitate dietary assessment, recommendations, and guidelines.

Based on: *Ispirova, G.; Eftimov, T.; Koroušić Seljak, B. P-NUT: Predicting NUTrient Content from Short Text Descriptions. Mathematics 2020, 8, 1811.* https://doi.org/10.3390/math8101811

FoodViz tool to simplify food and nutrition data analyses

Studying food and nutrition across cultures remains a challenge. In part because data are recorded using different terms and standards and they are therefore not comparable: you may say 250ml of porridge while your colleague calls the same food one cup of oatmeal, for example. This heterogeneity of food terms and standards can be addressed by FoodViz, a new tool which aims to make the link between different food terms, standards and resources. This tool can help make dietary experts more familiar with food annotation, or the semantics of food and ingredient names, and therefore make research and dietary menu preparation easier.

FoodViz is a single page application developed with React, a JavaScript library for building user interfaces, and served by a back-end containing pre-processed recipes already annotated and mapped by the FoodViz developers. The developers strive for a user-friendly tool that makes it easy to find ingredients and recipe descriptions. FoodViz will be able to filter more than 23,000 recipes by name or category. This tool will likely be useful both for researchers and in the making of e.g., hospital and dietary menus.

Based on: *FoodViz: Visualization of Food Entities Linked Across Different Standards. Stojanov R, Popovski G, Jofce N, Trajanov D, Seljak B, Eftimov T. Machine Learning, Optimization, and Data Science. (2020). pp 28-38.* doi:10.1007/978-3-030-64580-9_4

FoodPaths: developing a Prototype Partnership for Sustainable Food Systems

by Line Friis Lindner, Federica Striglio and Katherine Flynn, ISEKI-Food Association

ISEKI-Food is a partner in a new project! FoodPaths, a Horizon Europe CSA, is accelerating the transition to Sustainable Food Systems (SFS) by developing a Prototype Partnership. The project, which began in June 2022, is a pilot for the future Partnership and will provide methodologies, (digital) tools, programs, working protocols and a multi-level, inclusive, governance model. With 16 partners across Europe from funders, public institutions, research and education, private and farming (including SMEs), philanthropies, NGOs, and not-for-profits, ISEKI-Food will be actively involved in shaping the future SFS Partnership.

In late June 2022, all 17 project partners met at the kick-off meeting in Paris, France, at the coordinator's, INRAE, headquarters.

Reviewing SFS education

ISEKI-Food is reviewing food systems education and related programs/strategies (from childhood to experienced employees) and organizing workshops to identify best practice examples in SFS training and R&I needs.

Call for best practice examples in SFS education

Between November 2022 and January 2023, ISEKI-Food will organize six workshops (online and F2F) to learn about examples of SFS courses or trainings among ISEKI members. If you have a contribution, we would be very happy to learn about it! Please contact one of the project managers:

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New Erasmus+ projects: SUST-AID & HORECA

by Foteini Chrysanthopoulou and Federica Striglio, ISEKI-Food Association

Millions of people experience chronic hunger around the world and this has become worse due to the consequences of the COVID-19 pandemic. Also, food insecurity has significantly increased in Europe with substantially higher rates in Eastern Europe, Cyprus, and Greece. The SUST-AID project *"Environmentally Sustainable Food Aid programs in Europe: Vocational educational strengthening capacities and program delivery"* aims to enhance capacity of food-aid programs in Europe to provide sustainable food-aid of good quality and maximize the positive impact and social inclusion of vulnerable populations; promote action in line with the SDGs; and increase nutritional, green and management skills of staff and volunteers of food-aid programs. The project is a cooperation of 6 partners from 5 EU countries and is funded by the Erasmus+ Programme. It started in March 2022 and will last 36 months. ISEKI-Food Association is the leader of the training package development which is the core project result and focuses on staff and volunteers working in the food-aid sector.

Confusing and dispersed information on several websites may be misleading for HORECA employees and give them wrong information about food safety and hygiene practices. Thus, the HORECA project *"Strategies to Improve the Qualifications of Hotel Restaurant Catering Staff on Food Safety and Hygiene Practices"* aims to raise HORECA employees' digital awareness related to food safety and hygiene practices by building a reliable online platform that includes short training videos, a forum, links to useful information on the web and academic lectures. And a guidebook will help trainers to implement the training programme. The project is a cooperation of 5 partners from different countries and is funded by the Erasmus+ Programme. It started in April 2022 and lasts 22 months. ISEKI-Food Association is the leader of dissemination, responsible for drafting the dissemination plan and for most of its implementation, as well as for the project newsletter.

UPCOMING FOOD-RELATED EVENTS / WEBINARS

October 2022

16-18 October 2022
8th International Conference on Dietary Fibre 2022
More information: https://www.dietaryfibre.org/en/?idU=3#
Leuven, Belgium

20-21 October 2022
RETASTE: Rethink Food Waste
More information: https://retaste.gr/
Athens, Greece

20-22 October 2022
2nd International Conference on Advanced Production and Processing
More information: https://www.tf.uns.ac.rs/en#lat
Novi Sad, Serbia

27-28 October 2022
GENP 2022 International Conference
More information: http://genp2022.pbf.hr/
Poreč, Croatia

31 October - 3 November 2022
21st IUFoST World Congress – Future of Food – Innovation, Sustainability & Health
More information: https://www.iufostworldcongress-singapore.com/home
Singapore

November 2022

3-4 November 2022
7th International Food Safety Congress
More information: https://www.foodsafetycongress.org/
Istanbul, Turkey

New date! 7-9 November 2022
36th EFFoST/IFT-NPD Workshop on Nonthermal Processing of Foods
More information: https://ntpworkshop.eu/
Dublin, Ireland

7-9 November 2022
36th EFFoST International Conference 2022
More information:
https://www.effost.org/effost+international+conference/effost+conference+2022/default.aspx
Dublin, Ireland

17 November 2022
1st International Congress on Food, Nutrition & Public Health

More information: https://www.iseki-food.net/events/1st-international-congress-food-nutrition-public-health

Lisbon, Portugal

30 November - 2 December 2022
10th International CONGRESS of Food Technologists, Biotechnologists and Nutritionists
More information: https://pbn2022congress.pbf.hr/?page_id=59
Zagreb, Croatia

March 2023

<mark>New!</mark> **20-23 March 2023**
EEM2023 - 8th International Congress "Engineering, Environment and Materials in Process Industry"
More information: https://eem.tfzv.ues.rs.ba/
Jahorina, Bosnia and Herzegovina

June 2023

19-23 June 2023
ICEF14 – International Congress on Engineering and Food
More information: https://icef14.com/en/welcome/4
Nantes, France

July 2023

5-7 July 2023
7th International ISEKI-Food Conference "Next-Generation of Food Research, Education and Industry"
More information: https://iseki-food2023.isekiconferences.com/en/
Paris, France