



ISEKI-FOOD
ASSOCIATION

ISEKI e-news Issue 44

DECEMBER 2022

Season's
Greetings



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EDITORIAL

by **Margarida Vieira**, ISEKI-Food Association President, Portugal

The ISEKI Food Association wishes all the associates a peaceful Christmas with love and health and plenty of traditional food from this season for the holidays. Although the world jumped from a health crisis to an inflation crisis caused by various factors but most sadly also by a war, there was a great deal of activity in ISEKI's life during this year.

During 2022, six new projects started, FoodPaths, EU4Advice, I-RESTART, E-SafeFood, SUST-AID, and HORECA. This year's **5th ISEKI e-Conference** was once again a huge success. Now we're hard at work preparing the **7th International ISEKI-Food Conference** at AgroParisTech, Paris-Saclay University from 5th to 7th July 2023. We are looking forward to meeting all of our members at this conference! With the goal of discussing the Next-Generation of Food Research, Education and Food Industry, which is the main topic of this conference, we will be able to exchange scientific achievements, new teaching methods, or innovations in the food industry. All of this will be possible face-to-face with all of our friends from ISEKI!

Looking forward to a happy and healthy 2023.

NEWS FROM THE ISEKI-FOOD ASSOCIATION

7th International ISEKI-Food Conference – Registration and abstract submission are open!



7th INTERNATIONAL ISEKI-FOOD CONFERENCE

The **REGISTRATION** and **ABSTRACT SUBMISSION** of the **7th International ISEKI-Food Conference "Next-Generation of Food Research, Education and Industry"** which will take place on **05 - 07 July 2023** at AgroParisTech in Paris, France, **is now OPEN!**

Deadline for abstract submission: **15 February 2023**

Online registration closing: **25 June 2023**

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 other 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!



**ISEKI-FOOD
ASSOCIATION**



**7th INTERNATIONAL
ISEKI-FOOD CONFERENCE**

5-7 July 2023

AGROPARISTECH, PARIS-SACLAY UNIVERSITY



**NEXT-GENERATION OF FOOD RESEARCH,
EDUCATION AND INDUSTRY**

SAVE THE DATE!

AgroParisTech
Talents for a sustainable planet

**université
PARIS-SACLAY**

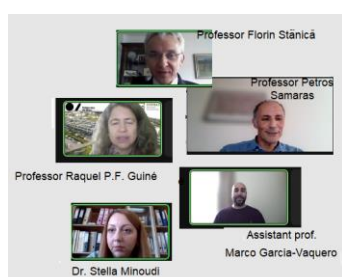


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The 5th edition of the ISEKI e-conference, "Current Food Innovation Trends; the Texture and consumer Perception Perspective" on 23-25 November 2022

by **Liliana Tudoreanu**, ISEKI-Food SIG "Food Structure and Bionanotechnology", University of Agricultural Sciences and Veterinary Medicine of Bucharest, Romania

The fifth edition of the ISEKI e-conference "Current food innovation trends; the texture and consumer perception perspective" (23rd to 25th of November 2022) was supported by the ISEKI-Food Association and was organized in collaboration with the Department of Food Science and Technology, Greece, as the main organizer, the University of Life Sciences "King Mihai I" from Timisoara, Romania, as co-organizer and the ISEKI Special Interest Group (SIG) "Food Structure and Bionanotechnology".



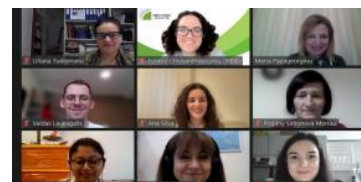
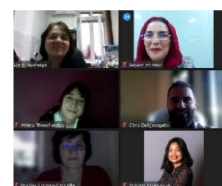
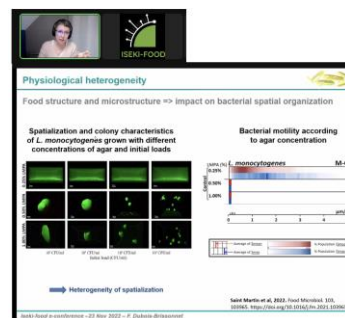
We were happy to welcome researchers and students from all over the world and an impressive number of authors and over 60 presentations from 24 countries: Armenia, Belarus, Brazil, China, Czech Republic, Denmark, France, Greece, India, Iraq, Ireland, Italy, Japan, Lithuania, Poland, Portugal, Romania, Serbia, Slovakia, Spain, Tunisia, Turkey, United Kingdom, USA.

We were honored to host six prestigious invited speakers who presented highly topical subjects in the field of food science: Professor Florence Dubois-Brissonnet - AgroParisTech, Paris-Saclay University, INRAE, Institut Micalis, France, Professor Petros Samaras - Department of Food Science and Technology, International Hellenic University, Greece, Professor Florin Stănică- Faculty of Horticulture, University of Agronomic Sciences and Veterinary Medicine of Bucharest, Romania, Professor Raquel P.F. Guiné - CERNAS Research Centre and Department of Food Industry Department, Polytechnic Institute of Viseu, Portugal, Dr. Stella Minoudi - Department of Genetics, Development and Molecular Biology, Aristotle University of Thessaloniki, Greece, and Assistant professor Marco Garcia-Vaquero - School of Agriculture and Food Science at University College Dublin (UCD), Ireland.

Participants were able to discuss with the poster authors thanks to the breakout rooms.



The special section for students included, for the first time, the possibility to attend part of a local student conference which was taking place in parallel in Timisoara, Romania at the Faculty of Food Engineering. In the future, we would like to promote more of these short collaborations in order to extend the visibility of graduate and undergraduate student research from institutional members of the ISEKI-Food Association.





We had a strong student competition this year too. Student presentations were followed by a lot of interesting discussion. This year, the **winners of the student competition** received a full year membership to ISEKI Food Association as well as a prize from the sponsors: the ISEKI Food Association, the Hellenic Association of Food Scientists & Technologists and the Romanian Association of Food Professionals. We warmly welcome the new members into our beautiful ISEKI family!

The three days of the e-conference were full of fruitful debates and opportunities to exchange knowledge and to develop new links between researchers and research teams all over the world.

We look forward to meeting all of you next year and we wish you a wonderful Christmas and a very happy new year!

On behalf of the organizing committee

Margarida Vieira, President of the ISEKI Food Association

Rui Costa, Secretary General of the ISEKI Food Association

Liliana Tudoreanu, Coordinator of the ISEKI E-conference series

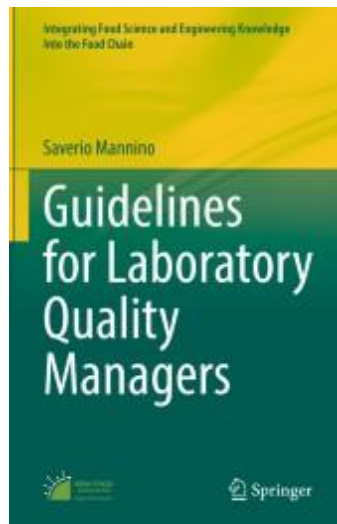


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NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS

New book in the ISEKI-Food series

by **Saverio Mannino**, Former Professor at the University of Milan, Italy & International Consultant



The **ISEKI-Food Association** book series by **Springer Nature Technology and Publishing Solutions** is a collection where various aspects of food safety and environmental issues are introduced and reviewed by scientists specializing in the field.

A new book, part of this series, was just published.

"Guidelines for Laboratory Quality Managers"

eBook ISBN

978-3-031-11724-4

Print ISBN

978-3-031-11723-7

This book by Saverio Mannino provides a step-by-step guideline for the implementation of managerial and technical requirements, covers the essentials for quality management in the food control laboratory, and supplies guidelines for analysis selection, preparation, and validation.

NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

E-SAFEFOODS: Development of an e-learning programme on microbiological safety for all the actors of the food chain

by [Federica Striglio](#) and [Luis Mayor](#), ISEKI-Food Association



About e-SafeFoods

Ensuring **microbiological safety** and control requires an extensive and updated knowledge of pathogenic microorganisms from raw material supply through processing to food distribution. Every stakeholder of the food value chain needs **reliable data, support, and** food safety skills to assure the microbiological quality of food products.

Through its training activities, e-SafeFood will ensure **a better knowledge** of microbiological hazards and a better control of microbiological **quality of food products**.

The project, led by ACTIA ([French Network for Food Technology Institutes](#)), is currently developing the training material to be implemented in the [IFA e-learning platform](#). IFA provides support in the preparation of the content, which will include interactive and hands-on exercises like demos, tutorials, quizzes and practical cases.

Training modules are being developed on Shelf Life, Process Validation, Control of Microbiological Hazards and Risk Analysis.

Training in Bragança (Portugal)

The consortium is preparing for a pilot training activity (**foreseen in Bragança from 10 to 12 May 2023**) where training tools for the module on Shelf Life will be tested by students in both face-to-face and online formats.

Visit the [project website](#) for more!



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e-SAFE Project: Enhance safer and healthier meals through food handlers' education and training

by Ana Ramalho and Foteini Chrysanthopoulou, ISEKI-Food Association



The e-SAFE project aims to provide **modern, tailor-made training to professionals working in the food sector**, focusing on emerging, re-emerging and persisting food hazards in meal preparation, also considering the safety needs created from the current coronavirus pandemic. ISEKI is partner of the project consortium, coordinated by Polish Farm Advisory (Poland), which also has the participation of Prolepsis (Greece), CSI (Cyprus), Italian Cuisine (Italy) and Kaunas (Lithuania).

ISEKI as leader of the “Training Package Development” Intellectual Output, hosted in Vienna the short-term joint staff training event, between 8 and 10 November 2022. The event aimed to present and test the seven modules developed for food handler training: 1. Nutrients, 2. Food safety basics, 3. Allergens, 4. Trans Fatty Acids, 5. Mycotoxins, 6. Chemical Hazards and 7. Health and safety guidelines. During these days, partners tried and discussed theoretical materials, practical activities and tested the e-learning platform

course.



Partners attending the join staff event in Vienna, Austria

The event successfully promoted fruitful discussions with relevant input from partners. As an important outcome, several improvements were proposed in all modules aiming to achieve clear and appealing materials to use either in face-to-face training as in the e-course. Now, partners are very enthusiastic to complete the face-to-face training that will take place in Lucca, Italy, in March 2023, hosted by the **Italian Cuisine**.

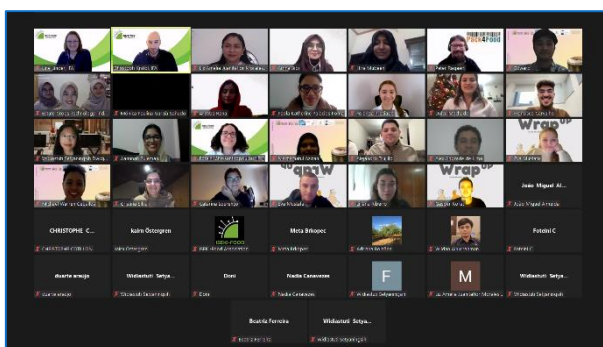
The e-course will be freely available from April 2023 on the e-learning section of the project website. You can learn more about e-SAFE and its activities on the [project website](#).

FoodFactory-4-Us by FAIRCHAIN: Innovative solutions to modernizing traditional foods contributing to regional food value chains

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

With the project, “Potential use of cereals with fruit formulation as functional instant-mix through Lactic acid bacteria (LAB) fermentation”, the team **Nutrimento**, won 1st prize in the **FoodFactory-4-Us: Modernization of a traditional food for contributing to your regional food value chain | ISEKI-Food Association**. The team of master students, Amna Bibi, Hira Mubeen, Areeba Rana and Aaminah Suleman from the University of Agriculture, Faisalabad, in Pakistan, proposed a highly nutritious instant porridge with a viable probiotic count and reduced phytate content by utilizing fermentation - a natural and sustainable processing technique – for the purpose of targeting malnutrition.

With the aim of finding solutions to modernizing traditional foods contributing to local value chains, ten teams from Portugal, Slovenia, Pakistan, Indonesia, Thailand, China, Peru and Mexico (35 students) participated in the 2 ½ month online competition running from October to December 2022.



An Advisory Board of academic and industry experts evaluated the projects, including at the Final Conference on 13 December 2022 where team members answered audience questions. All teams that completed the competition had excellent projects and only a few points determined the winners.

Members of the winning team won a cash prize of EUR 300 sponsored by the **ISEKI-Food Association** and 3 members of the winning team are invited to participate in a “FAIRCHAIN Food Hack” in

Northern Sweden to be organised and sponsored by **RISE**, the Research Institute of Sweden, and ISEKI-Food in September 2023. ISEKI-Food and RISE are both partners in the **FAIRCHAIN** project which is hosting FoodFactory-4-Us competitions in 2022, 2023 and 2024.

The next edition of FoodFactory-4-Us will also be held within the **FAIRCHAIN** project in the spring of 2023. Visit [FoodFactory-4-Us](#) for more information.



A snapshot of a recent FNS-Cloud publication

by Katherine Flynn, Luminita Ciolacu, 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, including ISEKI-Food, aim to make FNS resources “communicate” and “work together”. Here is a plain language short summary of a recent publication. Stay informed and read other summaries of interesting publications on the [FNC-Cloud Project website](#) or even better, join the [myFNS-Cloud Community of Practice](#) where you can comment on publications, meet other food and nutrition researchers, and use the growing tools of the Food and Nutrition Security Cloud.

Algorithms to predict nutrient content from the ingredient list. Summary by Luminita Ciolacu, Katherine Flynn and Luis Mayor (alphabetically)



Calculating nutrient content of foods is challenging and requires a lot of information. Here, algorithms predicted nutrient content from the ingredient lists of over 50,000 online recipes. Their accuracy was 40% higher than conventional predictions.

Many recipes retrieved from the web only have the ingredient lists available. Do recipes with similar or identical ingredients have the same or even comparable nutrient content?

Using three different algorithms to incorporate the ingredient list from online recipes in the already available P-NUT tool, the content of

fats, proteins, salt, saturates, and sugars could be predicted with an average of 40% higher accuracy compared to conventional methods. The methodology was evaluated on 51,235 recipes where the following information was available: recipe title, recipe instruction, nutrient content, list of ingredients, nutrient content of ingredients, quantity of each ingredient, units of measurement per each ingredient, weight in grams per ingredient for the whole recipe. This approach shows that even though recipes have identical names and/or ingredient lists, they can differ significantly in nutrient content.

Based on: Ispirova, G.; Eftimov, T.; Koroušić Seljak, B. Domain Heuristic Fusion of Multi-Word Embeddings for Nutrient Value Prediction. *Mathematics* 2021, 9, 1941. <https://doi.org/10.3390/math9161941>



FNS – Cloud

Food Nutrition Security



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EQVEGAN: 4th partners meeting in Zagreb and activities for the last year of the project

by Luis Mayor, Foteini Chrysanthopoulou and Christoph Knöbl, ISEKI-Food Association



EQVEGAN held on 28-29 November its fourth Consortium Meeting at the facilities of the **Faculty of Food Technology and Biotechnology (University of Zagreb – Croatia)**. It was a hybrid meeting, with some partners face-to-face and others attending online.

Work is in progress with the Train-the-Trainer activities running online, for the four modules on plant-based processing, green skills, digital skills, soft skills. During 2023, trainings for the same topics will run for EQF levels 4-7 in Croatia, Finland, France, Malta, Poland, Portugal, and Turkey. Partners also

discussed the upcoming dissemination events to be held in the 11 partners countries.

Some services on the **Food-Skills** platform, which facilitates the use of the project outcomes, are already available, such as the **stakeholders database** and the **work-based learning** scheme. Next year a certification programme for the recognition of knowledge and skills of professionals working in specific fields of the food sector will be developed.

We also had the special participation of Paolo Zancanella from the European Commission, who highlighted the project good practices and gave recommendations for improvement. Furthermore, a meeting with Croatian stakeholders brought ideas and best practices for training implementations.

There was also time to enjoy the plant-based lunch offered by Nestlé Garden Gourmet!

Follow EQVEGAN activities through its project **website** and the **food-skills platform**. Also on social media **Facebook**, **LinkedIn**, **Twitter**, **YouTube**!



This project has been funded with support from the European



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

Commission. This document reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein.



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I-RESTART: Inclusive REskilling and upSkilling Toward competitive Agrifood and veterinary sector: European agenda Strategy

by Julian Drausinger, Food Research Institute, Austria

The purpose of the project I-RESTART is to design training strategies at European level for the gaps in the skills of people who are already inserted in the world of work, and students who want to approach the world of work in the agrifood sector.

The Pact for Skill roundtable raised several issues the Agrifood sector is facing and identified potential ways of overcoming them: upskilling and reskilling workers; intersectoral skill transfers; increased attractiveness of the sector to youth; digital transition; partnerships between learning institutions and companies.

The I-RESTART project addresses these issues and aims for reskilling and upskilling the workforce in the agrifood and veterinary sectors, retraining employees leaving heavy industry to hire them in the agrifood sector, and engaging some students that want to enter the agrifood labor market to improve their digital skills and facilitate the transition to the Green Deal initiative.

To reach these objectives, I-RESTART facilitates the inter-sectoral and intergenerational skill transfers through the adoption of an innovative micro-credentials methodology that will provide inclusive, flexible and engaging work-based patterns with mentors while also opening the ecosystem to external workers.

The project provides the tools to tackle the future challenges with the offering of 10 occupational profiles (EQF 4, 5 and 6) for a total of 3200 hours of training and 3600 hours of work-based learning. In total 16 trainers and 120 trainees will benefit from the pilot training in 8 countries, and 40 students will complete the work-based learning scheme that also includes advanced entrepreneurial skills and involves 32 mentors.

The 29-partner consortium from 11 countries including ISEKI-Food Association identifies the skills needed and gaps, creates occupational profiles, detailed curricula, designs European strategies and 10 country roadmaps to reflect the country's needs while keeping EU quality standards (ESCO, EQAVET) to address the mobility of learners through Europe. This is enabled by a cross cooperation between universities, vocational training centers (VET), national and European associations of food industries and farmers.

A strong connection will be established with the Pact for Skills initiative in order to make useful content for the members that will implement the pact.

The project is co-funded by the ERASMUS+ programme Lot 2: Alliances for Sectoral Cooperation on Skills of the European Union.

Coordinator: Remigio Berruto
Dipartimento Interateneo di Scienze, Progetto e Politiche del Territorio
Università di Torino

NEWS ABOUT OTHER PROJECTS

Digital Transformation of Project-based Learning Guidance in Agri-Food Higher Education Institutions

by Petros Taoukis, Laboratory of Food Chemistry and Technology NTUA, Greece



DigiFoodEdu is a 2-year **European project** funded by **Erasmus+** (Project N°: 2020-1-FR01-KA226-HE-095523) to foster the development of digital skills and exchange of good pedagogical practices in the digital era directed at the guidance of project-based learning approaches. It intends to study the pedagogical practices put in place during the pandemic, collect and analyze the experiences from different partners European-wide and come up with a best-practices guide for education improvement in the digital era. Ultimately, it aims to modernize the pedagogical practices used for coaching and supporting students during their project-based learning activities.



DigiFoodEdu is coordinated by **EEIG ECOTROPHELIA EUROPE** in partnership with **AgroParisTech (France)**, the **University of Ljubljana (Slovenia)**, the **National Technical University of Athens (Greece)** and 8 food industry stakeholders from Austria, Belgium, France, Greece, Iceland, Slovenia and Spain. The first phase of the project started in April 2021 and ended in December 2021. It consisted of the state-of-the-art put in place during the COVID-19 crisis. In this regard, the needs in pedagogical practices in the digital era, as well as the best pedagogical practices put in place by universities were identified. Two different surveys were developed and

disseminated among educators and students of the partner universities, and Focus Groups were realized with these two target groups. This valuable feedback formed the basis for utilizing the experience gained by the educational community to effectively implement digital tools under the constraints of crises such as COVID-19, as well as in the normal teaching and learning practice. Particular emphasis was given to laboratory classes and project-based learning. The impact of the COVID-19 pandemic on the young, graduated recruitment was also examined and a third survey dedicated to the *Human Resources* (HR) department of food industries and ECOTROPHELIA experts was developed and results were evaluated. The second phase was based on the results obtained from the above studies and focuses on the exchange, testing and transferability of the best identified digital pedagogical practices. During the project 3 *transnational*



meetings were organized, the first in Ljubljana (October 2021), the second in Athens (July 2022) and the third in Paris (October 2022). Results obtained can be found in the [project's website](#), while a white book is under development as the outcome of the project.

ICAR – Functionalization of cured meat products with Minho maritime pine bark extracts (*Pinus pinaster* subsp. *atlantica*)

by **Manuela Vaz-Velho¹**, **Ricardo Pereira Pinto¹** & **Lillian Barros²**, ¹Instituto Politécnico de Viana do Castelo & ²Instituto Politécnico de Bragança, Portugal

This project aims to increase Minhofumeiro's capacity as a Portuguese company for innovation, developing new high-quality and safe cured meat products in a market that is increasingly sensitive to healthy eating and sustainability issues.



For this purpose, we will study the preservative action of Minho maritime pine bark extracts (*Pinus pinaster* Aiton subsp. *atlantica*) in traditional food matrices - “smoked belly”, “meat sausage”, “traditional sausage”, and “black pudding”.

It is hypothesized that the antioxidant and antimicrobial properties of polyphenolic extracts of pine cortex are effective, allowing an increase in the shelf life of the products. In parallel, their bioavailability may compensate for the losses of polyphenols during food digestion.

OBJECTIVES | Development of safe, effective and innovative methods of preserving cured meat products with bioactive ingredients.

1-Develop a sustainable process in terms of cost-benefit and low environmental impact to obtain Minho maritime pine bark extracts, rich in bioactive phenolic compounds;

2- Test polyphenolic extracts in terms of antioxidant and antimicrobial activities against various strains of pathogenic microorganisms and lactic acid bacteria and assess their toxicity in non-tumor primary cell culture;

3-Develop optimized formulations of extracts and design and optimize the production of new encapsulation systems to stabilize polyphenolic compounds for application in food matrices;

4- Validate, on a pilot scale, the effectiveness of extracts rich in polyphenols applied in their free form or encapsulated in the developed food prototypes as antimicrobial and antioxidant agents to increase the shelf life of the products and their bioavailability;

5- Gain the preference and trust of consumers of delicatessen products in very demanding markets in relation to the origin and method of food production.

ACTIVITIES | Use of natural and abundant compounds extracted from maritime pine forest by-products.

EXPECTED RESULTS | Increase the shelf life of products and enhance their bioavailability, compensating for the losses of polyphenols that occur in the gastrointestinal tract during food digestion.



CTNC (National Technological Centre for the Food and Canning Industry, Spain): projects involvement

by **Pablo Flores, Miguel Ayuso, Presentación García, José Fernandez and Angel Martinez**, ISEKI-Food Association Institutional Member, CTNC, Spain

With the aim of promoting the creation of employment and the economic development of the agri-food sector, CTNC carries out different actions aimed at promoting R&D as a fundamental element for an effective and innovative management of the company.

ET1CHEAPBIOPLASTIC will do research to validate food by-products, allowing the plastic industry to produce profitable, cheap and efficient bioplastics, with the aim of reducing production costs and increasing food applications. Other objectives of this project are the development of cheap technologies for the pretreatment of selected wastes to adapt them as substrates for the fermentative processes of bioplastic production and validation of substrates simulating a fermentation process for the production of bioplastics. ET2NOVELTECH is about comparison of conventional and emerging technologies for the extraction of compounds of interest from agri-food wastes in development of low-cost green extraction methodologies to obtain extracts rich in bioactive compounds, validation of the methodology at pilot scale and comparison with traditional extractions.

Microwave assisted extraction is one of the most suitable and best adapted novel extraction techniques due to its extraction efficiency. So, ET4MICROEXTRACT is working on application of microwave-assisted sustainable solvents for optimized extraction of antioxidant compounds in vegetable matrices. On the other hand, with the intention of reducing the use of additives in food formulation, ET5OILBIONUTRI will apply essential oils with antimicrobial and antioxidant properties in nutritional supplements.

ET3AGROGREEN researches the evolution of pollutants of emerging concern in crops irrigated with reclaimed wastewater and in soils amended with sewage sludge, in order to know the behaviour of different families of pollutants of emerging concern listed in EU Regulation 2020/741.

Finally VIPATMUR will make a complete technological surveillance on sustainable extraction technologies as well as a technological transfer in patents on these technologies in the agrifood sector and GREENOVELTECH will provide CTNC's Technology Department with brand new and updated equipment for research on sustainable extraction of biomolecules from agri-food by-products.

These seven projects are financed by the Development Agency of the Region of Murcia (INFO) and 80% co-financed, with resources from the European Regional Development Fund (ERDF) allocated to INFO under the Global Grant through Decision C(2015)3408, of the Commission, approving the ERDF 2014-2020 Community Intervention Operational Program within the framework of the objective of investment in growth and employment, in the Autonomous Community of Murcia, as a Region qualified in transition.



"Una manera de hacer Europa"
Fondo Europeo de Desarrollo Regional



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NEWS ABOUT EDUCATION AND TRAINING

International Conferences: INOPTEP 2023 & PTEP 2023

by **Mirko Babic**, University of Novi Sad, Serbia (retired full professor)

VIII INTERNATIONAL CONFERENCE SUSTAINABLE POSTHARVEST AND FOOD TECHNOLOGIES

I N O P T E P 2023

AND

XXXV SCIENTIFIC - PROFESSIONAL CONFERENCE PROCESSING AND ENERGY IN AGRICULTURE

P T E P 2023

**April 23 – 28, 2023
Subotica – Palić, hotel Elitte Palić**

FIRST PRELIMINARY INFORMATION AND CALL FOR ABSTRACTS, ARTICLES AND PAPERS

The Conference will take place on April 23rd – 28th, 2023, at Lake Palić, near Subotica (hotel “**Elitte Palić**”). Subotica is a historical Central European city in the northern part of Serbia and Vojvodina near the Hungarian border.

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

These national institutions also support the Conference:

- Institute of Food Technology, Novi Sad;
- Maize Research Institute “Zemun Polje”, Belgrade;
- Institute of Field and Vegetable Crops;
- Faculty of Technical Science, Novi Sad and
- Faculty of Technology, Novi Sad.

Conference Topics

1. Advanced post-harvest technologies of agricultural products;
2. Energy efficiency and renewable energy sources in agriculture and food industry;
3. Advances in seed processing technologies;
4. Sustainability of food and feed technologies (economy, quality, energy, social aspects, integral and organic production, etc.);
5. Technical and technological aspects of food and feed safety;
6. Innovations in food technologies and aspects of the food and feed quality chain;



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7. Physical properties of biomaterials and food;
8. Education in post-harvest and food technologies;
9. Trends in agricultural development;
10. Process control and management and
11. Heating and air conditioning.

The Conference languages are English and Serbian.

Abstracts should be submitted by **January, 31st, 2023**, exclusively through the [website](#) of PTEP. Authors should write the abstracts in English, 2000 to 3000 characters with spaces. The Scientific Committee will review them. Acceptance of the selected abstracts will be done by **February 15th, 2023**. Accepted abstracts will be published in the *Book of abstracts of the Conference*.

Authors will also be able to publish a complete article in the *Proceedings of the Conference*. In this case, the authors will provide, upon acceptance, a version of 3-5 pages that will be peer-reviewed and published in the Conference Proceedings. The instructions for writing these papers are [here](#). Deadline: **March, 1st 2023**.

Authors and/or Scientific Committees may also propose the complete paper for publication in the official national ***Journal on Processing and Energy in Agriculture***. Manuscripts intended for publication in the journal should be prepared according to the instructions for writing papers in the journal [here](#) and submitted exclusively through the CEON platform [here](#) by **February, 28th, 2023**, for publication in the first two issues for 2023, which will be shared at the Conference.

Papers and abstracts submitted in another way (mail, e-mail ...) will not be considered.

Contact: Filip Kulić, PhD (kulic@uns.ac.rs), Milivoj Radojčin, PhD (milivoj.radojcin@polj.uns.ac.rs), Ivan Pavkov, PhD (ivan.pavkov@polj.uns.ac.rs) and Miladin Kostić, MSc (miladin.kostic@logineko.com)

Conference fees

Categories of participants	Before 01.03.2023.	After 01. 03.2023.
Participants	90 EUR	105 EUR
Members of PTEP and / or ISEKI - FA	75 EUR	90 EUR
Young researchers (younger than 35)	60 EUR	75 EUR
Master and PhD students (unemployment)	50 EUR	65 EUR

A discount is granted for groups of more than three participants

INOPTEP 2023 CONFERENCE FEE FORM

Please complete this form and send to Dr Ivan Pavkov via e-mail: ivan.pavkov@polj.uns.ac.rs

First and family name:

Academic title (Prof. , Dr. Sci, PhD, MSc, ...):

Article name (if you have article on Conference):

E-mail:

Phone:

Company or Organization:

Company or Organization Tax number*:

Data (enter data for the account holder from when the payment is made):

Address:

City:

Post code:

Country:

Category of the participant (from the table):

Comment:



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UPCOMING FOOD-RELATED EVENTS / WEBINARS

March 2023

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

April 2023

New! 23-28 April 2023

INOPTTEP 2023 – Sustainable Postharvest and Food Technologies

More information: <http://www.ptep.org.rs/>
Palić, Serbia

New! 24-27 April 2023

III International Symposium on Beverage Crops

More information: <https://www.bevcrops23.es/>
Murcia, Spain

June 2023

New! 8-10 June 2023

12th International Conference "Agriculture for Life, Life for Agriculture"

More information: <https://agricultureforlife.usamv.ro/>
Bucharest, Romania

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



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Editorial Board

Margarida Vieira		
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