ISEKI-FOOD ASSOCIATION

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NEWS FROM THE ISEKI-FOOD ASSOCIATION

7th International ISEKI-Food Conference – Keynote speakers, workshops & awards

The 7th International ISEKI-Food Conference "Next-Generation of Food Research, Education and Industry" will take place on 05 - 07 July 2023 at AgroParisTech in Paris, France!

Keynote speakers

Eight keynote speakers will tackle interesting issues around food science, such as digitalization of education, challenges in food safety, food and biotechnological process engineering, circular economy for plastic food packaging, functional food and health, and future protein production. More information here.

Workshops

Several pre-conference workshops will take place on 4 July 2023.

- 3rd Workshop of Food Waste Recovery & Bioeconomy *(abstract submission here)*
- Intermediate Food Value Chains In Practice
- Food and Nutrition Security Cloud tools and services: How can I benefit?
- Recent scientific and policy developments on plastic food packaging
- European qualifications and competences for a plant-based, sustainable and digital Food Industry: the EQVEGAN project

More information here.

Awards

Are you an inspiring young entrepreneur? Then apply for the Young Entrepreneur Award! More information here.

Two oral and four poster presentations at the conference by BSc, MSc or PhD students will receive a monetary award and a certificate! More information here.

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! Register online before 25 June 2023!

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ISEKI-Food Association's Secretary General joins INQAAHE expert group

The Secretary General of the ISEKI-Food Association, Rui Costa, is part of the group of experts of the International Network of Quality Assurance Agencies in Higher Education (INQAAHE), responsible for preparing the Second Global Study on Trends in Internal and External Quality Assurance Practices in Higher Education.

The first of these studies was published in 2020 and the second is due to be published in 2025, covering both global and regional trends with regard to internal and external quality assurance in higher education.

The study will be carried out by seven regional working groups – Africa, Arab States, Asia-Pacific, Eastern Europe and Western Europe, Latin America and the Caribbean, and North America. They will meet soon, on the 29th of May, for the 17th biennial INQAAHE conference, which will take place in Astana, Kazakhstan.

It should be noted that INQAAHE has more than 300 members from over 70 countries around the world, including government agencies, accreditation bodies, and quality assurance organizations. The network provides a platform for these organizations to share knowledge, expertise and best practices in quality assurance, a practice that helps to promote continuous improvement in higher education systems around the world.

Assistant Professor (Tenure Track) of Food Engineering for Nutrition

by Alexander Mathys, Head of Sustainable Food Processing Laboratory, ETH Zurich, Switzerland

The Department of Health Sciences and Technology at ETH Zurich invites applications for the above-mentioned position.

The candidate, who will be embedded in the Institute of Food Science, Nutrition and Health, will be expected to have expertise in the fields of Food Process Engineering, Nutrition and Food Technology. Particularly she/he may have expertise and industry outreach in experimental food processing and engineering methodologies, process modelling and simulation, control and mathematical optimization methods, scaling and translation, including use of new and traditional raw materials of agricultural origin more efficiently to produce food with high palatability and high nutritional value. In addition, advanced knowledge of most relevant traditional and novel high throughput processes in food manufacturing such as: dehydration by spray-, roller- or belt drying; high moisture- and cooking extrusion; and fractionation by membrane separation, extraction, and air classification is desirable. Basic nutrition knowledge will be required for interfacing engineering conditions with effects on the nutritional properties of processed food ingredients and products thereof.

Additional prerequisites are a strong motivation to student education and teaching in the Department's program in Food Sciences. She/he will be expected to teach graduate (English) and undergraduate (German or English) level courses.

More information & application

The closing date for applications is 15 May 2023.

NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

FAIRCHAIN E-learning course "Introduction to Intermediate Food Value Chains"

by Foteini Chrysanthopoulou, Katherine Flynn and Ana Ramalho Ribeiro, ISEKI-Food Association

Not a long food value chain. Not a short food supply chain. THE BEST OF BOTH!

Are you an actor in the food value chain? If you're a food entrepreneur with a growing food production or processing business then you want to know about Intermediate Food Value Chains!

The FAIRCHAIN project e-learning course, 'Introduction to Intermediate Food Value Chains (IFVC)' is available from 1 March 2023 and it will provide the basics you need to know about IFVCs. The course is free and open to anyone, anywhere, and at any time of day.

This fully independent online course is structured into five chapters organised as innovative microlearning lessons: short videos, PowerPoint presentations, interactive e-learning activities, reading of scientific and lay articles, and website visits. Each lesson takes only 3 to 8 minutes to complete. And you may start, stop, and come back at any time and as often as you wish. Short quizzes monitor your progress, and, in total, the entire course takes 90 to 120 minutes. Complete it all successfully and receive a personalized FAIRCHAIN certificate.

After taking this course, you will understand differences between FVCs, the IFVC definition, benefits and challenges in the IFVC transition, and projects/pilots/examples/ways to get involved in IFVCs. The course is open to those at all educational levels and many materials are available in multiple languages.

Access the course via the Sustainable Food System (SFS) Innovation Platform, Training tab. Register now and get started on implementing the best of both worlds – the Intermediate Food Value Chain!

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FOODPathS workshop on Sustainable Food Systems education. You are invited!

by Katherine Flynn and Federica Striglio, ISEKI-Food Association

If you're a food educator, we want to hear your thoughts! The FOODPathS project will hold a half-day workshop in Vienna AT on Friday 28 April which will bring together food educators from elementary school through lifelong learning programs and everything in between. And you are invited to attend.

Our aim is to gather best practices, lessons learned, and difficulties encountered in teaching about safe and sustainable food systems. At the workshop, we will use these experiences to draft guidelines for the European Commission on Research and Innovation needs in teaching about safe and sustainable food systems.

We're interested in coursework given and/or designed and in student learning experiences observed. Experience with extra-curricular activities is also important for us. As is the design of course materials and curricula planning/development, e.g., at school, city, or regional level. In short, any educational experience relating to safe and sustainable food systems at any educational level.

If you're interested in joining us in Vienna, please complete this registration form. Your travel (within Europe) and accommodation expenses will be reimbursed by the FOODPathS project. Register your interest now!

e-SAFE Project: A 5-day face-to-face training with food handlers in Italy

by Ana Ramalho Ribeiro and Foteini Chrysanthopoulou, ISEKI-Food Association

The e-SAFE project is reaching its final months, and main outcomes, trainings, and dissemination activities are now taking place in several countries. The 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.

A face-to-face training was held in Lucca, at the Italian Cuisine facilities, on 13-17 March 2023. The event focused on the seven modules developed for food handlers training: 1. Nutrients, 2. Food safety basics, 3. Allergens, 4. Trans Fatty Acids, 5. Mycotoxins, 6. Chemical Hazards and 7. Health and safety guidelines, encompassing theoretical knowledge and practical activities. The ISEKI team was responsible for the delivery of the 5th and 6th training module and actively participated in the discussion of all topics.

Participants with different expertise and backgrounds from seven countries (Austria, Portugal, Greece, Cyprus, Italy, Lithuania, Poland) gave the training a very dynamic and intercultural perspective. They were able to use their acquired theoretical knowledge during two "hands-on" culinary classes, where great interaction was promoted. The classes were recorded and are available on the Italian Cuisine's Facebook page. The agenda also included three study visits, giving participants the opportunity to visit the fish market in Livorno, the Panificio Lazzeroni (bread and pastry factory), and the Pasticceria Le Bontá (artisanal ice cream producer).

The e-learning course, in English and also translated to the project partners languages, will be freely available from May 2023 on the project platform.

Now partners are preparing multiplier events to disseminate the project materials and outcomes in their countries. In June, ISEKI will hold a half-day session in Vienna, with free admission. More information will soon be available on ISEKI's social media channels.

You can read details about the outcomes and learn more about e-SAFE on the project website.

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e-SafeFood Workshop: microbial shelf-life assessment under new societal challenges

by Federica Striglio and Luis Mayor, ISEKI-Food Association

On the 10th and 11th of May 2023, the Polytechnic Institute of Bragança in Portugal will host the workshop titled "Microbial shelf-life assessment under new societal challenges". The Workshop is organised as a proof-of-concept training event within the Erasmus+ Programme e-SafeFood project, whose main objective is to develop online training programmes on microbiological food risks with a strong practical component and certified at the European level (Project website: https://www.esafefood.net/)

The workshop is a free-of-charge, face-to-face event, but registration is required. The maximum number of participants is 40, so please register your interest for a secure spot!

Registration is quick and easy through this form: https://forms.gle/wukUwETUdQK63LG88

Workshop participants will gain the ability to:

- identify useful regulatory documents for determining microbiological shelf life;
- identify physical and microbial characteristics of a food product and the consequence of pathogen or spoilage bacteria growth capacity;
- use different tools and approaches available to determine microbiological shelf life of food, including determination, validation and verification;
- apply predictive microbiology in the determination of shelf-life;
- understand the procedure to design and assess the efficiency of a microbial sampling plan;
- understand the considerations to successfully execute a durability test study and a challenge test study.

The intended audience for this workshop includes Master/PhD students, researchers and academic staff who have an interest in microbial shelf-life determination.

For further information, visit the Workshop page here: https://esa.ipb.pt/shelf-life/ or e-mail Ursula Gonzales-Barron: ubarron@ipb.pt

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A snapshot of the latest FNS-Cloud publications

by Luminita Ciolacu, Katherine Flynn and Luis Mayor, ISEKI-Food Association

Existing Food and Nutrition Security (FNS) resources, including data, knowledge and tools are fragmented, heterogenous and often have differences in syntax and semantics. To link different food databases, standards and platforms, researchers in the FNS-Cloud project aim to make FNS resources "communicate" and "work together". Here are plain language short summaries of their latest work! Stay informed and read other summaries of interesting publications on the FNS-Cloud Project website.

Mathematics predict pesticide uptake in growing potatoes

Image by Couleur, under Pixabay

Potato, as the most widely consumed root and tuber crop, plays a significant role in global food security because potatoes can be easily grown and yield high production. However, pesticides and other chemical contaminants have been widely detected in potatoes, and this is a major population health concern. Early detection of pesticide residues can now be carried out mathematically in a fast and inexpensive way.

The authors of this work propose a dynamic mathematical model based on diffusion of pesticide from soil to a potato which is a growing, changing entity. Conversely, the current classical model treats the potato as a single box compartment and suggests homogeneous distribution of chemical.

The authors compare classical and dynamic models for chlorpyrifos, a common crop pesticide and find a big jump in chlorpyrifos concentration during potato sprouting and/or growing. Despite little field data for comparison, the new model applies a more realistic heterogeneous distribution of chemical along the radius of the potato tuber and considers changing dimensions of the potato as it grows.

This model can be a useful tool for human health risk assessment for pesticides applied at different tuber growth stages, as well as for identifying optimal pesticide application times with respect to plant health.

Based on: Improving Pesticide Uptake Modeling into Potatoes Considering Tuber Growth Dynamics. Shenglan Xiao, Yishu Gong, Zijian Li, and Peter Fantke. *Journal of Agricultural and Food Chemistry*, 2021 69 (12), 3607-3616. https://doi.org/10.1021/acs.jafc.1c00151

From recipes to nutrient content

Estimation of nutrient content of foods made from following online recipes is valuable, especially when assessing diets of people suffering from e.g., obesity, diabetes, cardiovascular disease. However, nutrient estimation from text descriptions of foods can be complicated as most information is not standardized nor comparable.

In this paper, the P-NUT methodology, previously developed for predicting macronutrient values from short recipes, was examined for bias. The effect on the clustering of foods into categories via machine learning was compared when using either the FoodEx2 or the FSA traffic light systems of classification. Five nutrients were predicted – salt, sugars, saturates, fat, and protein. Both systems obtained 99% clustering accuracy, although FoodEx2 performed better in predicting sugar content. The authors plan to extend this methodology to other nutrients.

Based on: G. Ispirova, T. Eftimov and B. K. Seljak, "Exploring Knowledge Domain Bias on a Prediction Task for Food and Nutrition Data," *2020 IEEE International Conference on Big Data (Big Data)*, 2020, pp. 3563-3572. https://doi.org/10.1109/BigData50022.2020.9378159

FNS - Cloud
Food Nutrition Security

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I-RESTART: activities have started with the identification of skill needs of farmers, veterinarians, and food industry staff

by Valentina Mayer, Luis Mayor and Ana Ramalho Ribeiro, ISEKI-Food Association

A main objective of I-RESTART is to identify skill needs in the animal production, veterinary, and food industry sectors, and work package 3 "Skill needs identification" (led by the ISEKI-Food Association), is fully dedicated to this purpose.

Work package activities have started with the design of an overall methodology. Information about existing curricula, best practices, relevant projects and regulatory frameworks has been collected by all partners and shared in a database initially established by the FIELDS Project. The database is open to public and available on the FIELDS project website. Also, target groups identification and classification for project activities and their reach by partner are complete.

Tthe work package is also organising focus groups. In these discussion groups, actors of the agrifood chain (farmers, cooperatives, food companies, veterinarians, education providers, professional associations…) will meet to debate current and future skill and training needs in the aforementioned sectors, in topics such as:

- Sustainability and bioeconomy
- Digitalisation
- Business, entrepreneurship and innovation
- Soft skills
- One health
- Sector specific skill needs

Ten national focus groups, in Italy, Spain, Netherlands, Austria, Germany, Greece, France, Slovenia, Denmark, and Portugal, will run in March 2023. An additional focus group at the European level, more focused on policy aspects, will gather European representatives of the three sectors, as well as education representatives, policy makers and the special involvement of "Pact for skills" members.

We look forward to showing the outcomes of these focus groups in future newsletters, and the advances in other work package activities, such as a European survey and a scenario analysis on skill needs.

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SUST-AID - Environmentally Sustainable Food Aid programs in Europe: Vocational educational training for strengthening capacities and program delivery

by Federica Striglio and Valentina Mayer, ISEKI-Food Association

The SUST-AID project aims to cover the current gaps and needs in knowledge, training and skills by developing and evaluating a Vocational Educational Training program for the delivery of sustainable food aid programs. This is of high importance since the need for food aid has increased drastically in recent years. Following the main objectives of the project, the consortium carried out co-creation sessions, as presented below.

SUST-AID Co-creation sessions

Focus groups / Co-creation sessions per country were held in Austria, Poland, Portugal, Cyprus and Greece, with the participation of staff and volunteers working in food aid programs. Our aim through the co-creation sessions was to:

- ✓ Gain important insights into the needs of staff and volunteers working in food aid programs and their perceptions on the delivery of sustainable food aid.
- ✓ Co-create the areas/topics on which training will focus.
- ✓ Explore training means and educational tools to include in the VET program.

Main outcomes

- ✓ Most participants acknowledged the importance of sustainable food aid programs.
- ✓ Operational barriers were identified in relation to legal requirements, food supply chains, distribution logistics, resource availability, separation and management, unpredictability of donations and number of people who need support.
- ✓ At least 8 enablers were identified towards sustainability in food aid programs with education, training and networking of teams being among them.

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

SUST-AID 1st Press release

According to FAO, about 820 million people around the world experience chronic hunger while among them 113 million cope with acute severe insecurity, with the estimations being more adverse due to the consequences of COVID-19 pandemic. Furthermore, regarding data from the EU prevalence of food insecurity significantly increased from 9.4% (2007) to 12.2% (2011), with substantially higher rates in Eastern Europe, Cyprus, and Greece (FAO, 2019).

The above listed statistics contributed to the SUST-AID – Environmentally Sustainable Food Aid programs in Europe: Vocational educational training for strengthening capacities and program delivery project to be developed by the consortium of: The Polish Farm Advisory and Training Centre not-for-profit Sp. z o. o. as the project coordinator, and five other organisations as project partners: PROLEPSIS Civil Law Non Profit Organization of Preventive Environmental and Occupational Medicine, CARITAS DIOCESANA DE COIMBRA, Federation of Polish Food Banks, ISEKI-Food Association, and CSI CENTER FOR SOCIAL INNOVATION LTD.

The SUST-AID project will cover the current gaps and needs in knowledge, training and skills by developing and evaluating a VET program for the delivery of sustainable food aid programs. The main aims of the consortium are to:

• enhance capacity of food-aid programs in Europe to provide sustainable food-aid of good quality and maximizing the positive impact and social inclusion of vulnerable populations,

• promote action in line with the Sustainable Development Goals, and

• increase nutritional, green and management skills of staff and volunteers of food-aid programs.

Additionally, the SUST-AID project takes into consideration the urgent need for the reduction of food waste, as well as the sustainable food production and consumption practices, in accordance with the 17 Sustainable Development Goals (SDGs) set by the United Nations, as part of food aid delivery.

"The consumer awareness of Poles is slowly increasing, so we are gradually reducing food waste. This is also influenced by the worsening economic situation, which forces us to change our habits. We have started to shop more consciously and rationally, which has reduced the amount of food going to the bin," stresses Beata Ciepła, President of the Federation of Polish Food Banks – one of the SUST-AID project partners.

For more information regarding the SUST-AID project, please contact us at: *office@farm-advisory.eu*.

Co-funded by the European Union

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Launch of a new project "WASTELESS" to measure and monitor food losses and waste in the EU

by Luminita Ciolacu and Sofia Reis, ISEKI-Food Association

Currently, the European Union food chain generates around 88 million tonnes of food waste every year. A new EU-funded project, WASTELESS, aims to develop tools and recommendations for measuring and monitoring food losses and waste (FLW) which will ultimately contribute to their reduction by at least 20% annually.

WASTELESS (2023-2025) - Waste Quantification Solutions to Limit Environmental Stress - was launched on 18-19th January 2023, when more than fifty European experts gathered for two days in Vila Real, Portugal. The multidisciplinary consortium includes 16 beneficiaries, 12 affiliated entities and 1 associated partner, from 14 countries. The coordinator is UTAD *(University of Trás-os-Montes e Alto Douro),* Vila Real, PT. The budget is 5,5 million Euro from the EU Horizon Europe programme.

WASTELESS belongs to the 'Farm2Fork' strategy to achieve 'European Green Deal' targets which aim to reduce amounts of food waste by half per capita at retail and consumer levels by 2030. The main objective of the project is to develop tools to measure FLW in critical and less-known food supply chains and propose ways of quantifying the data. At the same time, it will develop an innovative set of decision-support tools for all those working along the food chain across the EU, to enable reduction and re-use of food waste in the long term. WASTELESS will carry out five case studies to understand utilisation and role/contribution of specific food groups such as fruits and vegetables, fruit juices, processed meat, dairy products, and cereals in the FLW.

More details will be available soon on wastelesseu.com. You can follow WASTELESS news and updates on Twitter and LinkedIn.

Funded by the European Union

WASTELESS is funded by the European Union (Grant Agreement No. 101084222). Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or Research Executive Agency. Neither the European Union nor the granting authority can be held responsible for them.

New Project: WATSON - A holistic frameWork with Anticounterfeit and inTelligence-based technologieS that will assist food chain stakehOlders in rapidly identifying and preveNting the spread of fraudulent practices

by Sara Barbosa & Ana Ramalho Ribeiro, Project Managers, and Rui Costa, Secretary General ISEKI-Food Association

The WATSON project aims to provide a methodological framework combined with a set of tools and systems that can detect and prevent fraudulent activities throughout the whole food chain thus accelerating the deployment of transparency solutions in EU food systems.

This framework will improve the sustainability of food chains by increasing food safety and reducing food fraud through systemic innovations that will increase transparency in food supply chains. These include improved track-and-trace mechanisms containing accurate, time-relevant, and untampered information for a food product throughout its whole journey, and aims to equip authorities and policymakers with data, knowledge, and insights to have complete situational awareness of the food chain. Six case studies and validation campaigns will be implemented namely:

- Tackling counterfeiting of Portuguese wine - Portugal
- Preserving the authenticity of Spanish northwest PGI honey – Spain
- Rapid Traceability of Extra Virgin Olive Oil with a Digital DNA Fingerprint – Italy
- Identification of Possible Manipulations at All Stages of the Meat Chain – Germany
- Improved Traceability of High-value Products in Cereal and Dairy Chain – Finland
- Combating counterfeiting of Norwegian White Fish – Norway.

Beginning on March 13th, 2023, and running for 3 years until February 2026, the multi-actor consortium consists of 44 partners from 19 countries, with the University College of Dublin (UCD) in Ireland as the leading organization.

More information about the project and a link to the website will be publicized on ISEKI's website once this is available.

Follow the project social media channels 👉

European Commission | Horizon 2020 European Union funding for Research & Innovation

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NEWS ABOUT OTHER PROJECTS

SAFFROMFOOD – Valorization of saffron and its floral by-products as sustainable innovative sources for the development of high added-value food products

by Débora Cerdá-Bernad & María José Frutos, CIAGRO-UMH, Centro de Investigación e Innovación Agroalimentaria y Agroambiental, Miguel Hernández University of Elche, Spain

The PRIMA programme is supported under Horizon 2020 the European Union's Framework Programme for Research and Innovation.

The main objective of this European research project, supported by the Partnership for Research and Innovation in the Mediterranean Area, is to develop new innovative and added-value products from saffron and its floral by-products, improving saffron quality in the Mediterranean area and turning it into a highly profitable botanical source. The bioactive compounds of saffron (*Crocus sativus*, L.) spice (mainly crocin, safranal and flavonoids) and its floral by-products (flavonoids) have potential health benefits particularly regarding cognitive function and mental health, but there is a lack of knowledge about their use as a source of bioactive extracts for the development of functional food ingredients. Thus, the specific research objectives are:

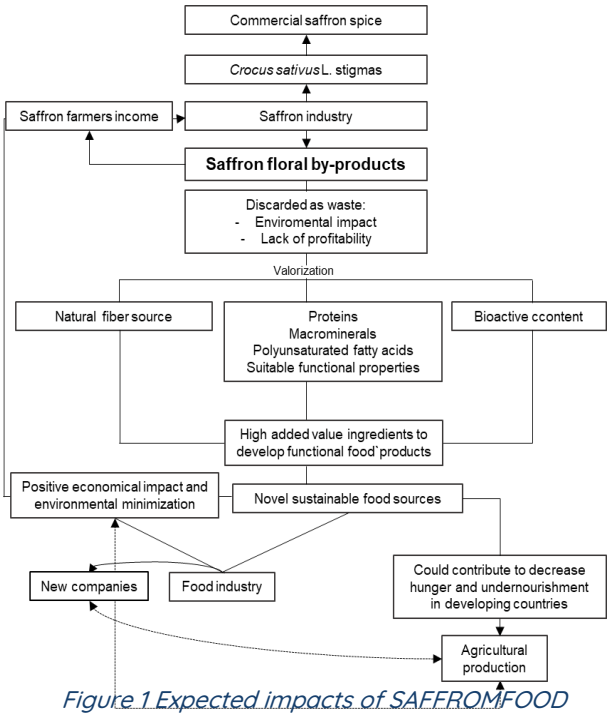

Figure 1 Expected impacts of SAFFROMFOOD project

1. To produce high quality saffron and floral by-products optimizing cultivation and processing conditions, and their characterization, with contribution of saffron producers and SMEs in Algeria and Spain.
2. To develop and characterize bioactive extracts and ingredients from saffron and its floral by-products improving functionality and stability, using up-to-date and innovative technologies with involvement of industry.
3. To develop innovative healthier food products from saffron ingredients through traditional recipes, preserving nutritional and organoleptic quality.
4. To validate beneficial activity of extracted compounds by preclinical studies (*in vitro* & *in vivo*).

The multidisciplinary science-based outputs, technological improvements, and applications of saffron bioactive extracts and ingredients with defined authenticity and functional composition, will lead to new functional foods from the traditional Mediterranean diet, contributing to improve the health of the population. At the same time, saffron production will become more sustainable and profitable taking advantage of a high-value biomass. This will also foster employment and an international market in this industrial sector. Therefore, the expected results will have positive economic, social and environmental impacts (Figure 1).

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NEWS ABOUT EDUCATION AND TRAINING

Study food engineering in Lisbon

by Filipa Vinagre, Universidade de Lisboa, Portugal

The School of Agriculture (Instituto Superior de Agronomia) of the University of Lisbon offers Bachelor and Master Programmes in Food Engineering.

The Bachelor in Food Engineering aims at training professionals to take leadership positions in industry, and conduct research in food and related areas. The quality of the state-of-the-art teaching allows for mobility of students to other universities in Europe or outside Europe. The integrated knowledge of science and engineering enables interpretation and control of phenomena associated with biochemical, physico-chemical and microbiological changes that affect food and beverages, from raw materials to final products. The 3-year degree is accredited by A3ES (Agency of Evaluation and Accreditation of Higher Education) and recognized by the Engineering Association. Information about the Curriculum and fees may be found here and by email (ri@isa.ulisboa.pt).

The 4-semester Master Food Engineering program provides advanced training in the food area allowing greater diversification of career options. Innovation and interaction with food companies allows students to finish the program in a food company or conducting research at the University. Erasmus students are welcome. Information about the Curriculum and fees may be found here and by email (ri@isa.ulisboa.pt).

UPCOMING FOOD-RELATED EVENTS / WEBINARS

April 2023

23-28 April 2023
INOPTEP 2023 – Sustainable Postharvest and Food Technologies
More information: http://www.ptep.org.rs/
Palić, Serbia

24-27 April 2023
III International Symposium on Beverage Crops
More information: https://www.bevcrops23.es/
Murcia, Spain

May 2023

New! 9-10 May 2023
16th European PhD Workshop on Food Engineering and Technology
More information: https://european-phd-workshop.com/
Copenhagen, Denmark

New! 11-12 May 2023
FOODBALT 2023 "TRADITIONAL MEETS NON-TRADITIONAL IN FUTURE FOOD"
More information: https://conferences.llu.lv/en/homepg/foodbalt_2023/about
Jelgava, Latvia

New! 11-12 May 2023
Murcia Food Brokerage Event 2023
More information: https://murciafood2023.b2match.io/
Murcia, Spain

June 2023

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

New! 9-14 July 2023
19th International Symposium on Carotenoids
More information: http://www.carotenoid.org/index.html
Toyama City, Japan

October 2023

New! 18-20 October 2023
6th International Symposium on Gluten-Free Cereal Products and Beverages 2023 (GF23)
More information: https://www.gluten-free-symposium.com/en/#
Roma, Italy

New! 25-27 October 2023
10th International Symposium on the Delivery of Functionality in Complex Food Systems
More information: https://www.monash.edu/engineering/dof2023
Melbourne, Australia

November 2023

New! 14-17 November 2023
14th European Nutrition Conference (ENC) FENS 2023
More information: https://fens2023.org/
Belgrade, Serbia

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