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NEWS FROM THE ISEKI-FOOD ASSOCIATION

7th International ISEKI-Food Conference on 5-7 July in Paris, France



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

Nine 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

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

- 3rd Workshop of Food Waste Recovery & Bioeconomy
- 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
- Short Food Supply Chains: Building an EU learning ecosystem through multi-level collaborations for sustainable, robust and regenerative food systems

Awards

A Young Entrepreneur Award of 1000  will be awarded by the Graduate School Biosph ra, Paris-Saclay University to an inspiring young entrepreneur! More information [here](#).

Two oral and four poster presentations by BSc, MSc or PhD students at the conference 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!

6th ISEKI e-conference 22-24 November 2023: Save the date!

Food production based on food safety, sustainable development and circular economy

We are happy to announce the upcoming 6th edition of the ISEKI e-conferences “Food production based on food safety, sustainable development and circular economy” which will take place **ONLINE from 22nd of November to 24th of November 2023**.

The e-conference will be supported by the **ISEKI-Food Association** and will be organized in collaboration with the **University Lucian Blaga, Sibiu, Romania**, as the main organizer, **University of Life Sciences "King Mihai I" from Timisoara, Romania**, as co-organizer and the **ISEKI Special Interest Group (SIG) “Food Structure and Bionanotechnology”**.

The e-conference will include both oral presentations and posters dedicated to these topics:

- New methods of processing raw materials, waste and by-products in food production;
- Bioprocessing and bio-refining for the conversion of food waste and by-products into value-added foods;
- Development of new foods and food packaging innovation;
- Development of sustainable business models in the food sector;
- Sustainable ecodesign for food;
- Food safety & risk assessment
- Consumer perception and market needs
- Health and nutrition

A special section for students will be organised.

All students are welcome (PhD, Master and regular students)!

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

Deadlines for abstract submission: **13th of September**

Registration and payment deadline: **9th of November**



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NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS

6th International Symposium on Gluten-Free Cereal Products and Beverages 2023 (GF23)



The GF23 will be held in the heart of Rome, Italy, from October 18 to 20, 2023. The event will be hosted by the Research Centre for Food and Nutrition of CREA, the Italian Council for Agricultural Research and Economics, and co-organized by the International Association for Cereal Science and Technology (ICC).

GF23 aims to serve as a forum for gathering and disseminating cutting-edge knowledge and advances in the emerging areas of gluten-free research. With a focus on coeliac disease, gluten allergies, nutrition and health, allergen detection, food safety, food sustainability, marketing, legislation, public perception, and more, the symposium will showcase innovative solutions for different products, including bakery products, dairy alternatives, and beer.

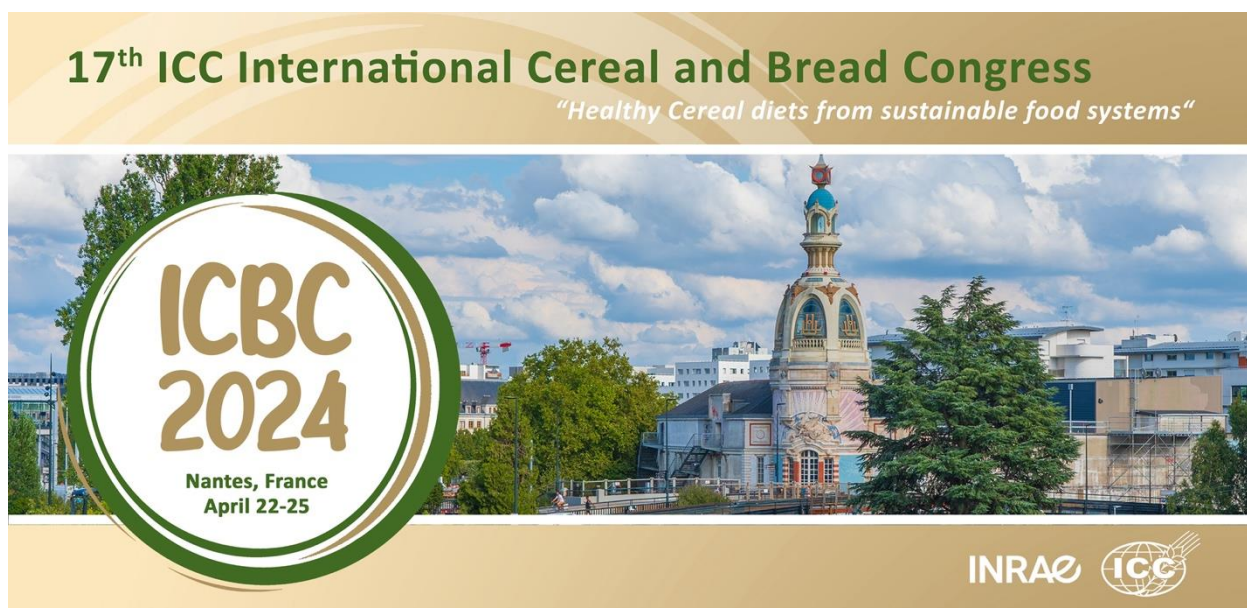
Attendees will have the opportunity to network with leading experts in the field, as well as access cutting-edge research, and gain market-focused perspective on the field, while exploring the captivating city of Rome.

More information [here](#).



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17th International Cereal and Bread Congress (ICBC24)



The ICBC24 is set to take place in Nantes, France on April 22 - 25, 2024. Organized by the International Association for Cereal Science and Technology (ICC) and France's National Research Institute for Agriculture, Food, and Environment (INRAE), the congress aims to bring together cereal scientists, technologists, millers, bakers, and industry representatives from around the world. Attendees are invited to discover the city of Nantes, known for its art exhibitions and green spaces, with an open mind and readiness to be amazed.

The focus of the event is on promoting healthy cereal diets from sustainable food systems, addressing the urgent need to keep food systems within environmental limits. Topics of discussion include agricultural policy, sustainable agriculture, climate change, alternative grain crops, cereal nutrition, food processing technologies, analytical methods, food safety, and consumer perception of grain-based foods.

ICBC24 aims to create an inspiring and open atmosphere for knowledge sharing and collaboration among experts in cereal science and technology. It also encourages exhibitors and sponsors to complement the presentations with practical and market-oriented insights. With a focus on innovation, the congress seeks to explore the future of cereals, including teaching and learning methods, as well as innovation and management strategies.

More information [here](#).

NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

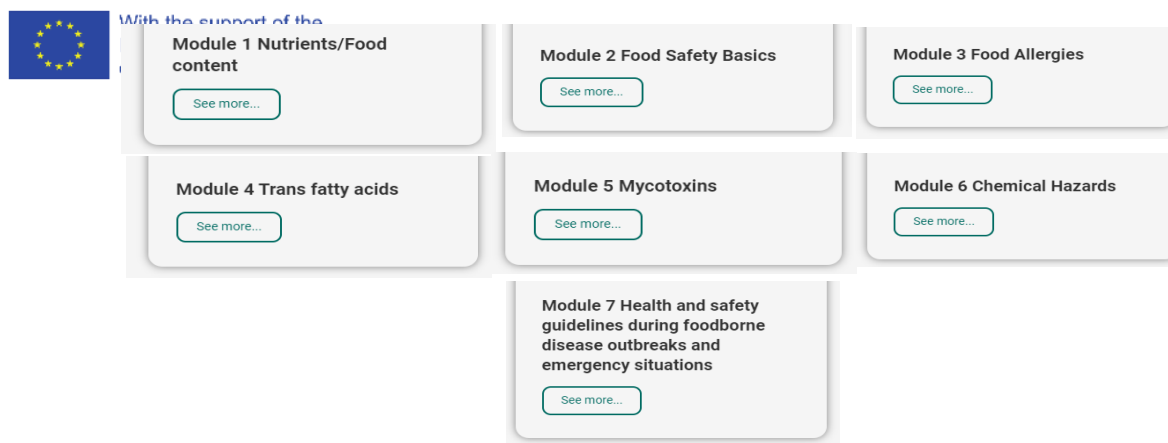
e-SAFE Project: online platform with free training is now available!

by [Ana Ramalho Ribeiro](#) and [Foteini Chrysanthopoulou](#), ISEKI-Food Association



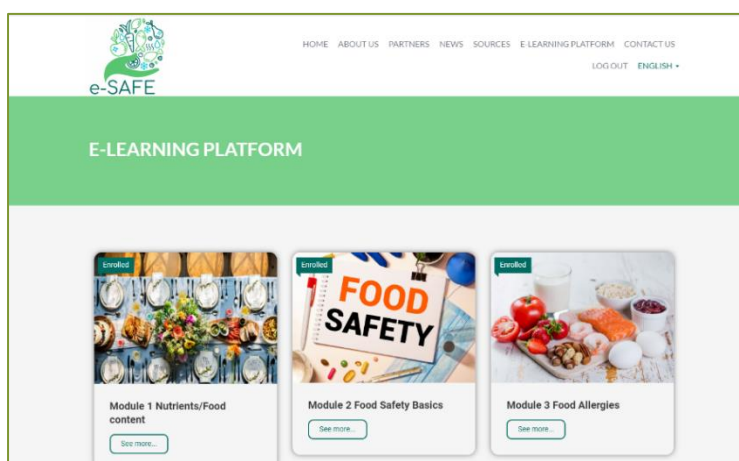
The e-SAFE project just launched its [training platform](#) with a free e-course on food safety topics! The project aims to provide **modern, tailor-made training to professionals working in the food sector**, focusing on emerging, re-emerging and persisting food hazards in meal preparation. ISEKI is 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).


The e-course includes seven Food Safety topics mainly designed for food handlers and is available in English and in the project partner languages. The modules cover theoretical knowledge and many practical activities and focus on:



After registering*, trainees can take the course at their own pace since achievements are saved each time one leaves the platform. In order to get a certificate, all modules need to be completed with a grade of 61% in each and also 61% on the final quiz.

ENROL AND LEARN MORE ABOUT THE LATEST TOPICS FOR PREPARING SAFE MEALS!



 Follow us at e-SAFE project and ISEKI social media channels.

You can read details about the outcomes and learn more about e-SAFE on the [project website](#).

**The name registered in the platform will be the name on the certificate.*

E-SafeFood organizes an informative workshop to showcase the latest developments in its food safety e-learning programme

by **Federica Striglio, Luis Mayor and Sara Barbosa**, ISEKI-Food Association



Ensuring the microbiological safety and control of food products is of paramount importance for safeguarding public health.

Through its training programme, e-SafeFood aims to empower stakeholders, providing them with the necessary tools and knowledge to strengthen their ability to manage microbial risks and maintain optimal microbial quality throughout the food production and distribution process.

This project, led by ACTIA ([French Network for Food Technology Institutes](#)), held its first online [webinar](#) on June 19th with a total of 70 participants mainly from European countries. Gemma Cornuau, the project coordinator, presented the project aims and activities, and then other presentations followed with a focus on the microbial shelf-life training module, which is the first one to be developed. Other training modules will soon be available on process validation, control of microbiological hazards, and risk analysis.

ISEKI-Food provides support in the design of the training program and will be responsible for implementing the training content on the ISEKI e-learning platform, which will include interactive and hands-on exercises like demos, tutorials, quizzes and practical cases. The first training module on microbial shelf-life will be ready in Autumn 2023. The training program will be available for free for anyone interested, so please keep an eye out for the latest project news!

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

Visit our social media on

[Facebook](#), [LinkedIn](#), [Twitter](#)



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A snapshot of the latest FNS-Cloud publications

By Katherine Flynn, Luis Mayor and Sofia Reis ISEKI-Food Association

Existing Food and Nutrition and Security (FNS) resources, including data, knowledge, and tools are nowadays fragmented, heterogeneous 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 on the [myfnscloud website](#) or the original publications on the [FNC-Cloud Project website](#).

NutriNet: the first step of an automated solution to promote healthy eating habits



“Tell me what you eat, and I will tell you who you are.” However, accurate assessment of eating and drinking habits is difficult and this prevents food intake data from contributing to dietary improvement. It is hypothesized that automated assessment of dietary intake may be a solution.

Can food and beverage recognition be automated directly from images?

Artificial Intelligence (AI) researchers developed a type of neural network inspired by the animal visual cortex, called NutriNet. This neural network has a final data set of 631 images with over 7000 food and beverage items from 55 food classes.

The network was 92% accurate and was the first network able to recognize more than one food per image and to recognize beverages. NutriNet is a practical solution for dietary assessment, the beginning of an easy-to-use system (based on AI) to gain insight into the food intake of individuals, and thus be able to take further actions to promote healthy diets.

Based on: Mezgec, S. and Seljak, B.K. *Using Deep Learning for Food and Beverage Image Recognition*. *IEEE International Conference on Big Data (Big Data)*, Los Angeles, CA, USA, 2019, 5149-5151, doi:

<https://doi.org/10.1109/BigData47090.2019.9006181>

Food choices in different ethnic groups



Assessment of both dietary intake and factors affecting food choices in minority ethnic groups is quite relevant to tailored health campaigns for groups at risk.

A systematic review revealed significantly different dietary patterns among ethnic groups. Here, thirty-eight selected studies (2020-2021) in developed countries referred to the dietary intake of Asian, Black, Hispanic, Latino, Native Hawaiian, Pacific Islander and White ethnic groups with comparisons made among different groups living in the same locality.

Black American groups were reported to be among the lowest consumers of fruit and vegetables, while Asian groups had higher fish intakes and lower fat intakes and therefore achieved high diet quality scores. Hispanic and Latino groups had

higher fruit intake than White groups, whereas both groups had higher red meat intake when compared to Asian and Black groups. Food choices seem to be associated with socioeconomic status and food availability.

Sustainable food-based dietary guidelines should accommodate ethnic food choices, as has been done for restricted diets (vegetarian, vegan) and age specific groups. Food-based recommendations tailored to specific ethnicities will ensure adequate nutritional intake across ethnic groups and specifically tailored interventions to effectively encourage dietary change in the long term.

Based on: Bennett, G., Bardon, L.A. and Gibney, E.R. *A Comparison of Dietary Patterns and Factors Influencing Food Choice among Ethnic Groups Living in One Locality: A Systematic Review*. *Nutrients*, 2022, 14, 941, doi: <https://doi.org/10.3390/nu14050941>

The WASTELESS project released its first newsletter! Together, we can make a significant difference in reducing waste and building a greener world!

by [Ana Barros and Joana Campos](#), University of Trás-os-Montes and Alto Douro & [Luminita Ciolacu and Sofia Reis](#), ISEKI-Food Association



We are thrilled to bring you the first edition of the WASTELESS newsletter! Here you can read the latest updates from **"WASTELESS - Waste Quantification Solutions to Limit Environmental Stress,"** our ongoing project funded by the EU's Horizon Europe Research and Innovation programme (Grant Agreement n° 101084222).

The newsletter includes the coordinators update at M6 of the project with all developments and achievements: the Kick-off Meeting held at the University of Trás-os-Montes and Alto Douro in Vila Real, Portugal; the launch of WASTELESS [website](#), [Twitter](#) and [LinkedIn](#) pages; the presence at the international conference Dare2Change in Porto, Portugal, and at the EU Platform on Food Losses and Waste (FLW) sub-group meeting. You can read more about Reducing Food Waste and Losses in two open contributions from members of the Advisory Board of the project and get the new updates from our sister project, FOLOU, and one similar project, WASTE2FUNC. Also included is a section of future events where WASTELESS will be represented!

We remain committed to engaging with our community through informative newsletters, impactful social media campaigns, and interactive events. Our goal is to raise awareness about waste reduction and promote sustainable living practices. If you would like to get involved, support our initiatives, or learn more about the project, please follow WASTELESS on our [website](#), [Twitter](#) and [LinkedIn](#) and [subscribe to our newsletter](#)!

Together, we can make a significant difference in reducing waste and building a greener world. Thank you for being an integral part of the WASTELESS journey!

EU4Advice introduces its Living Labs on the Sustainable Food System (SFS) Innovation Platform

by **Valentina Mayer and Katherine Flynn**, ISEKI-Food Association



The EU4Advice project began only 9 months ago, but it is already one of the managing partners of the **SFS Innovation Platform**. Here, the project has both introduced its four Living Labs and linked its Twitter feed to the Platform home page.

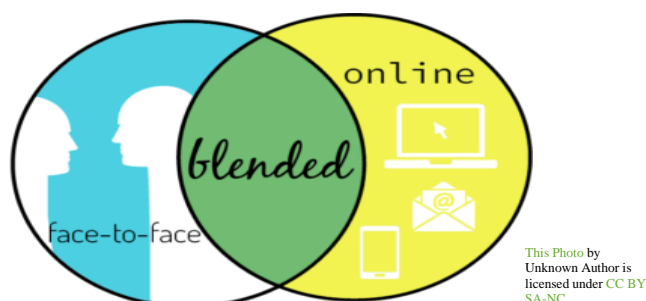
The EU4Advice Living Labs are in Hungary, Ireland, the Netherlands, and Spain and users of the SFS Platform can find more information on each Lab, including a contact person, under Case Studies of the Platform Inventories tab as shown above. Each Living Lab will contribute to the establishment of a common network of Short Food Supply Chain advisors to foster the upscaling of these chains across Europe. Pilot activities and exchanges among the Labs will include development of SFSC-specific supporting services and sharing of materials.

Want to know more about EU4Advice? You can join the 4 July 2023 pre-conference workshop at the ISEKI-Food conference in Paris. The workshop is free of charge! Register [here](#).

Workshop on “Intermediate Food Value Chains in Practice” at the ISEKI-Food conference is part of FAIRCHAIN blended learning program

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

For short food supply chain actors: a blended learning to aid your growth.



This blended learning session will focus on practical aspects of the two current **FAIRCHAIN** e-learning courses, **Introduction to Intermediate Food Value Chains (FVC)** and **From Short to Intermediate FVC**.

The face-to-face workshop will be on 4 July 2023 from 10:00 to 13:00 as one of the pre-conference workshops of the **ISEKI-Food Association conference**. Spaces are still available so if you are going to the conference, or not, you can join the 20+ already signed up by registering for this free workshop [here](#)!

At the workshop, participants will use resources introduced in the online courses, including i) Explore Short and Intermediate FVC websites and platforms, ii) Join online groups moving from short to intermediate FVCs, and iii) Explore funding possibilities for FVC entrepreneurs. The workshop is interactive and hands-on with only some short presentations and instead a lot of work in groups and individually. Participants will advance not only knowledge of successful short food supply chains that have gone regional, but also participation in FVC communities which encourage growth, and learn where to find information on funding.

Participants who complete this workshop and one of the FAIRCHAIN e-learning courses will receive a certificate.

While it is not required to complete either of the e-learning courses before the workshop, it is helpful. Register for the online courses [here](#).

Look forward to seeing you at the Paris workshop!

And if you can't make it, you can read about FAIRCHAIN [here](#), including signing up for our newsletter and following us on social media ([Facebook](#), [LinkedIn](#), [Twitter](#), [Instagram](#)).

NEWS ABOUT OTHER PROJECTS

InnoMeatEdu – a new Erasmus+ Project

by **Teresa M^a. López Díaz**, Coordinator of the InnoMeatEdu Project, Universidad de León, Spain

InnoMeatEdu refers to the development of innovative, digital training material for students, professors and professionals of the meat sector. The topics of the educational material will be selected based on the evaluation of the current curricula in the participating universities and also taking into consideration the views of the meat industry based on the lapses they identify in their technically specialized personnel. The digital material refers to meat production and processing, safety, quality and entrepreneurship, and sustainability in the meat sector. The material will be freely accessible in the format of Massive Open Online Courses - MOOC through an interactive platform that will be developed under the scope of the project and will be available in several languages. InnoMeatEdu is based in the cooperation of different institutions and industries, with the collaboration of several food and meat associations, connecting academia with meat industry, initially through the associated partners and also through the interactive platform that will act as a dissemination tool of the training material to all interested parties.

The consortium is made up by the following partners:

- University of León (León, Spain) - coordinator
- University of Thessaly (Thessaly, Greece).
- University of Parma (Parma, Italy).
- University of Warmia and Mazury in Olsztyn (Olsztyn, Poland).
- Instituto Politécnico de Bragança (Bragança, Portugal).
- Centro Tecnológico de la Carne (CTC, Ourense, Spain).
- 4obs Accounting & Consulting (Greece).

Associated partners are 36 meat industries and associations (meat and food science and technology), from the participating countries.

The project started in September 2022 and will last for 3 years. The kick-off meeting was successfully completed in León (Spain).

For more information or expression of interest to participate as an associated partner, you could contact the coordinator, Prof. Teresa M^a López-Díaz, teresa.lopez@unileon.es / Innomeatedu@gmail.com.

For more info visit the [project website](#).

The InnoMeatEdu project (Innovative digital tools applied to sustainable Meat Science and Technology Higher Education: a link between industry and academia, 2022-1-ES01-KA220-HED-000087202) has been funded with support from the European Commission. This publication reflects the views only of the author and the European Commission support for the production of this publication does not constitute an endorsement of the contents and cannot be held responsible for any use which may be made of the information contained therein.

The poster for the InnoMeatEdu project provides a comprehensive overview of the initiative. At the top, the project logo is displayed. Below it, the 'Project Information' section specifies the start date as September 1, 2022, and the end date as August 31, 2025, with the coordinator being the University of León (Spain) and the website as <https://innomeatedu.com/>. The 'Work Packages' section details five key areas: WP1 (Project Management, Sep 2022 - Aug 2025), WP2 (Competence Framework Development, Sep 2022 - Aug 2023), WP3 (Innovative training material development, Jun 2023 - Sep 2024), WP4 (Training Material Digitalization and E-Platform (Moodle Design), Sep 2022 - Oct 2024), and WP5 (Connection with the industry, Dissemination and Sustainability, Sep 2022 - Aug 2025). A central graphic highlights '5 Transnational Meetings' across Spain, Greece, Italy, Poland, and Spain. The bottom section features '6 Multiplier Events' (Feb 2025 - Jul 2025) and '3 LTT Activities' (Train the Trainers, Train the Trainees, Summerschool). The poster concludes with logos for the European Union, CTC, and other partners, along with a disclaimer about the project's funding and the author's views.

NEWS ABOUT EDUCATION AND TRAINING

Post Doc Position on 'Strategies and Governance for Circular Economy'

by **Vivian Lara dos Santos Silva**, Universidade de São Paulo, Brazil

An opportunity open to Brazilians and foreigners!

After selection, the candidate and the research project will be submitted to FAPESP for definitive approval of the scholarship. The scholarship holder will receive a monthly Post-Doctoral Scholarship of R\$ 8,479.20 and a Technical Reserve of 10% of the annual value of the scholarship to cover unforeseen expenses directly related to the research.

SUMMARY OF POSITION AND EXPERIENCE:

The candidate must have a PhD in Business Administration, Economics, Production Engineering or similar areas. Expertise on food loss and waste (PDA), food retail, delivery and consumer behavior is also valued. The candidate must develop the research agenda outlined by the team of researchers who sign this call, as well as contribute to student guidance and co-guidance, collaborate with other CCD researchers in the development of other projects related to the topic of interest in this public notice, assist in the writing and revising the research group's scientific work and working on actions aimed at transferring technology and knowledge.

REQUIREMENTS AND SKILLS REQUIRED:

- Experience with research and publications in circular economy, strategy and governance of production systems, applied to food losses and waste, food retail and delivery.
- Experience with quantitative and qualitative methodological approaches and using software for data analysis.
- Experience in the dissemination and transfer of technical-scientific knowledge.
- Good command of written and spoken English.
- Not having an employment relationship or receiving a scholarship from another entity.

REGISTRATIONS:

Those interested should send to the e-mails ccd.circula@ital.sp.gov.br, gessuir.pigatto@unesp.br and vivenlara@usp.br:

a) Curriculum summary in the FAPESP model (maximum 4 pages).

b) Motivation letter evidencing your adherence to the required prerequisites and skills (maximum 500 words).

9th Pulsed Electric Field School in Vienna, Austria

by Henry Jäger, BOKU, Austria



**9th School on Pulsed Electric Field
Applications in Food and Biotechnology**
Vienna, Austria **4-8 September, 2023**



ISEBTT International Society
for Electroporation-Based
Technologies and Treatments

The 9th PEF School will be organized by BOKU - Institute of Food Technology.

The objective of the 9th PEF School is to offer to students, academics and industrial researchers the opportunity to improve their knowledge of the fundamentals of pulsed electric fields (PEF) and electroporation and to get an insight into the variety of food and bioprocessing applications.

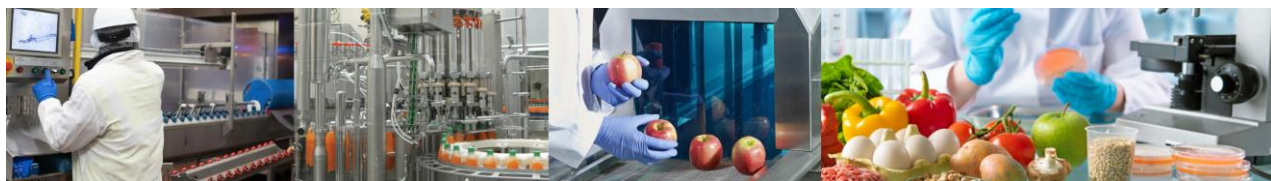
Lectures by leading international PEF experts, practical hands-on trainings and a social programme will guarantee an interesting and memorable week.

The 9th PEF School will cover topics ranging from the modification of cell membrane structures to applications such as plant tissue disintegration and gentle preservation of food and bioproducts. In addition, cross-sectional topics such as process validation, legislative framework and consumer perception will complete the programme. The content of the courses is designed for both academic and industrial researchers.

The event will provide attendees with a timely update on recent progress in research and process development, it will promote the interaction between different research groups and facilitate the cooperation between academia and industry.

2023 IFT-EFFoST International Nonthermal Processing Workshop & Short Course

by **Cristina Luísa Silva**, Portuguese Catholic University, Portugal



On behalf of the organizing committee, we are pleased to announce the upcoming 2023 IFT-EFFoST international nonthermal processing workshop and short course. The event will be held on October 15, 16, and 17, 2023, in Minneapolis, Minnesota, USA, and will bring together experts from around the world to discuss the latest developments, innovations, and challenges in the field.

The workshop and short course aim to address the challenges facing the food industry by focusing on the application of sustainable circular economy concepts through innovative nonthermal processing technologies. The workshop and short course will bring participants from academia, equipment providers, food processors and regulators together to share research progress and discuss how various nonthermal processing technologies help to conserve natural resources (energy, water, reduce waste), improve food safety, preserve health, and promote practices to meet sustainable development goals. Additionally, the workshop aims to identify emerging problems and needs, explore the potential for implementing new technologies, and provide networking and collaboration opportunities.

Key dates:

- Short course: October 15, 2023 (Sunday)
- Workshop: October 16-17, 2023
- Call for abstracts: June 23 – July 28, 2023
- Registration open: July 7, 2023 (early birds August 18, 2023)
- Venue: Graduate Hotel Minneapolis, Minneapolis, Minnesota (you are encouraged to stay in this hotel during the event to help reduce the costs)

We look forward to welcoming you to Minneapolis for what promises to be an engaging and informative event. For more information and updates about the event, including registration and submission, please visit <https://biorefining.cfans.umn.edu/2023-ift-effost-international-nonthermal-processing-workshop-short-course>

Conference co-Chairs:

Roger Ruan, Professor, Department of Bioproducts and Biosystems Engineering and Department of Food Science and Nutrition, University of Minnesota, USA

Kumar Mallikarjunan, Professor, Department of Food Science and Nutrition, University of Minnesota, USA

Contact: Roger Ruan, ruanx001@umn.edu

3-days Advanced Training course in Bio-Refinery technologies on fishery side streams

by Janna Cropotova, IBA, NTNU, Norway

The Norwegian University of Science and Technology with the support of National Research Council (CNR Italy) is happy to announce a 3-day Advanced Training course in Bio-Refinery technologies and innovative solutions to valorise fishery side streams which will be held on 24-26 October 2023 at the Department of Biological Sciences Ålesund, in Ålesund, Norway. The course is an advanced training initiative funded by ERA-NET Cofund on Blue Bioeconomy Unlocking the Potential of Aquatic Bioresources (BlueBio).

BlueBio ERANET COFUND is a coordinated R&D funding scheme which aims to strengthen Europe's competitiveness in the blue bioeconomy and addresses gaps to identify ways of bringing bio-based products and services to the market and find new solutions for creating value in the blue bioeconomy.

The goal of the course is to contribute in improving knowledge and create new skills on advanced technologies and biorefinery processes used for valorisation of fishery side streams and by-products, adopting both theoretical and practical approaches.

The course is open to PhD holders and/or experienced people in the field (priority will be given to applicants from BlueBio ERANET COFUND projects).

More information about the course and application procedure can be found in: [ANNOUNCEMENT - BlueBio Cofund \(bluebioeconomy.eu\)](#)

UPCOMING FOOD-RELATED EVENTS / WEBINARS

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

9-14 July 2023

19th International Symposium on Carotenoids

More information: <http://www.carotenoid.org/index.html>
Toyama City, Japan

New! 16-19 July 2023

IFT FIRST: Annual Meeting and Expo

More information: <https://www.iftevent.org/>
Illinois, United States

August 2023

New! 28-30 August 2023

SAAFoST's 25th Biennial Congress 2023

More information: <https://www.saafoست2023.org.za/>
Cape Town, South Africa

September 2023

New! 4-8 September 2023

9th School on Pulsed Electric Field Applications in Food and Biotechnology (PEFSchool2023)

More information: <https://pefschool2023.electroporation.net/>
Vienna, Austria

October 2023

New! 15-17 October 2023

2023 IFT-EFFoST International Nonthermal Processing Workshop & Short Course

More information: <https://biorefining.cfans.umn.edu/2023-ift-effost-international-nonthermal-processing-workshop-short-course>
Minnesota, United States

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

25-27 October 2023

10th International Symposium on the Delivery of Functionality in Complex Food Systems



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More information: <https://www.monash.edu/engineering/dof2023>
Melbourne, Australia

November 2023

14-17 November 2023

14th European Nutrition Conference (ENC) FENS 2023

More information: <https://fens2023.org/>
Belgrade, Serbia

March 2024

New! 18-20 March 2024

2nd GHI World Congress on Global Food Safety and Security

More information: <https://ghiworldcongress.org/>
Rotterdam, Netherlands

April 2024

New! 22-25 April 2024

17th ICC International Cereal and Bread Congress

More information: <https://icc-icbc.com/en/>
Nantes, France

Editorial Board

Margarida Vieira		
Rui Costa	Paola Pittia	Katherine Flynn
Jesus Frias	Foteini Chrysanthopoulou	



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