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NEWS FROM THE ISEKI-FOOD ASSOCIATION

6th ISEKI-Food e-conference "Food Production Based on Food Safety, Sustainable Development and Circular Economy"

by Liliana Tudoreanu, Vice-President of ISEKI-Food Association

The 6th edition of our traditional e-conference took place this year on 22nd to 24th November bringing together five invited speakers, over 290 authors and, for the first time, six representatives of three private food companies and one professional NGO.







The E-conference "Food Production Based on Food Safety, Sustainable Development and Circular Economy" was supported by the ISEKI-Food Association and had as main organiser the <u>University Lucian Blaga from Sibiu</u> (Romania) and as co-organizer the <u>University of Life Sciences "King Mihai I"</u> from Timisoara, (Romania), The conference covered topics including: 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.

During the three days of the e-conference, we enjoyed participating in the discussions generated by the over 85 research subjects from 21 countries, presented orally or as posters in their dedicated Zoom poster breakout-rooms.





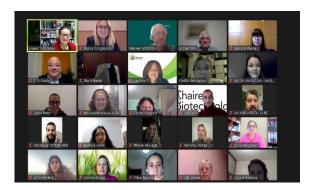
The traditional Student Competition took place during the 2nd day of the conference and 22 Student candidates presented their research work. The 6 winners received a 1-year ISEKI Food Association membership and prizes, sponsored by RAURENI Company (Romania) and ASIAR (Romania) for best Oral presentations, and the ISEKI - Food Association (IFA) for the best *Posters & short oral presentations*:

Oral presentations'winners:

- 1. First prize (200 euros & one year IFA membership): **Diana Pinto (Portugal)** title of presentation: "Exploring the nutraceutical potential of antioxidants extracted from chestnut shells through in-vitro digestion and intestinal permeability models",
- Second prize (125 Euros & one year IFA membership): Ana Sofia Ferreira (Portugal); Title of presentation:
 "Chestnut shells bioactive compounds as an ingredient to delivery systems for the prevention/treatment of oral mucositis".
- 3. Third prize (75 Euros & one year IFA membership): **Valentina Madalina Moga (Romania)**; Title of the presentation: "The development and characterization of fortified yogurt with the addition of carrot peels and celery peels as byproducts from the vegetable industry".

Posters & short oral presentation

- 1. First prize (200 euros & one year IFA membership): **Diana Pinto (Portugal)**; Title of the presentation; "In-vitro bioaccessibility and pro-healthy properties of phenolic compounds from chestnut shells extract-enriched cookies",
- 2. Second prize (125 Euros & one year IFA membership): **Liege Aguiar Pascoalino (Portugal)** Title of the presentation: "Recovery of phenolic compounds in the apple production chain following a circular approach",
- 3. Third prize (75 Euros & one year IFA membership): **Valentina Madalina Moga (Romania)**; Title of the presentation: "The effects of Fetească Neagră wine on the ripening process of the cheese".



The three days of the ISEKI E-conference were full of interesting up to date information and debates which generated new scientific collaborations and persuaded researchers to join our organisation and become members of the beautiful ISEKI scientific family. We are addressing a warm welcome to all the new members (researchers and students) of the ISEKI Food Association! Moreover, two works presented during the e-conference have already been submitted for publication to the International Journal of Food Studies.

We thank you all for your participation and we look forward to meeting you online again in November 2024

On behalf of the Organising Committee,

Liliana Tudoreanu

Vice-president of the ISEKI Food Association



What do you want to find on a Knowledge Sharing Platform?

by Luminita Ciolacu and Sofia Reis, ISEKI-Food Association

Knowledge sharing among similar projects and initiatives is of main importance to maximise impact. This can be achieved through online knowledge sharing platforms (KSP) developed as a dynamic environment where all interested actors can find the information they need. To find what food actors expect from a KSP, and if they know and already use such KSPs, the WASTELESS project is running a survey. The survey is addressed to anyone who works in the food chain including but not limited to beneficiaries, consumers, policymakers, government, and non-profit/NGO representatives. The survey will run until March 2024, has 8 questions and takes no more than 10 min to complete.

Please consider sharing this survey with anyone who might have an interest in this topic. All personal information will remain confidential and will not be shared or used beyond the purpose of this survey. For any questions contact Luminita Ciolacu (luminita.ciolacu@iseki-food.net) or Sofia Reis (sofia.reis@iseki-food.net).



WASTELESS - Waste Quantification Solutions to Limit Environmental Stress, is an EU funded project with the aim to develop tools and recommendations for measuring and monitoring food loss and waste.

Take the survey now!



Two Training Opportunities in Sustainable Food from the FAIRCHAIN Project

by Ana Ramalho, Katherine Flynn and Luminita Ciolacu, (alphabetically), ISEKI-Food Association

Join the 10th FoodFactory-4-Us (FF4Us) International Student Competition Game



The 10th FF4US game is now open for applications! The topic to be addressed is 'Upscale or downscale a food supply chain to a regional or national level'. Teams of 3 - 5 students anywhere in the world, can send their application by 11 February 2024. Selected teams will attend five online, action-oriented, and innovative trainings from February – April 2024 in which they will develop their project and improve group cooperation and communication skills. The competition ends with a

Virtual Conference where all teams present their projects. The winning team will receive, among other prizes, €300 from ISEKI-Food Association! Application and participation are completely **free of charge**. Please share this announcement with any and all students who might be interested!

Learn about Intermediate Food Value Chains and earn a certificate



The FAIRCHAIN e-learning courses 'Introduction to Intermediate Food Value Chains (IFVC)' and 'From Short to Intermediate FVCs' are available to anyone, anywhere, and at any time of day!

Courses contain innovative microlearning lessons that take only 3 to 8 minutes each. Lessons cover differences between FVCs; IFVC definition, benefits, challenges; projects/ pilots/ examples /ways to get involved in IFVCs, and ways to grow from a local to a regional food business. The courses are easily accessible via the Sustainable Food System Innovation Platform, free of charge! All who complete a course successfully receive a FAIRCHAIN certificate.

Follow us and learn more on LinkedIn, Facebook, Instagram, and Twitter and through our FAIRCHAIN website, where you can subscribe to the FAIRCHAIN newsletter.





HORECA-FS holds its second partner meeting in Murcia and plans activities for the last months of the project

by Federica Striglio & Sara Barbosa, Project Managers at ISEKI-Food Association and Angel Martinez, Centro Tecnológico Nacional de la Conserva y la Alimentación, Spain



Strategies to improve the Qualification of Hotel Restaurant Catering Staff on Food Safety and Hygiene Practices



The HORECA-FS 2nd Transnational meeting was successfully held in Murcia, Spain on 9-10 May 2023. Partners met in the meeting room of Centro Cultural Las Claras Cajamurcia. It was a fruitful meeting for everyone, following the initial planning of the work and effort discussed. Partners also had the chance to discuss and collaborate in the context of the intellectual outputs. Diverse opinions were expressed, and partners made the relevant decisions naming a partner that will lead each important activity. The milestones of the project implementation were set and agreed upon by all participating members. Each partner presented their ideas for the training module they will be developing and

leading, and further discussions took place until all parties were satisfied and the overall coherence of the modules was guaranteed, the dissemination plan and the quality assurance plan were presented and agreed upon.

Host partners CNTC introduced the HORECA school. The director of the HORECA SCHOOL Pascual Navarro showed the facilities to the HORECA partners. The project outputs & results presented by Muhammed Yuceer as an oral presentation (title: Sustainability in the HORECA sector) and as a poster (title: Identifying the Needs of Trainers to Promote Food Safety and Hygiene Among Turkish HoReCa Workers) in XI. FOOD TECHNOLOGY INTERNATIONAL SYMPOSIUM, 11th/12th May 2023, Murcia, SPAIN. The partners discussed the State of the PR2 Guidebook and PR3 e-learning platform.



This project has been funded with support from the European 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.



FOODPathS: Education for Sustainable Food Systems

by Federica Striglio, Katherine Flynn and Sofia Reis (alphabetically), ISEKI-Food Association



ISEKI-Food Association is a partner in FOODPathS, a Horizon Europe CSA accelerating the transition to Sustainable Food Systems (SFS) by developing a prototype partnership. The project began in June 2022, and in June 2023 the 16 partners from across Europe celebrated completion of the first year hosted by Confagricoltura, at their headquarters in Rome.

Reviewing SFS education



The main role of ISEKI-Food Association in FOODPathS is to review food systems education and related programs/strategies. Several IFA members participated in our workshops to identify best practices and barriers to current SFS education and, importantly, to brainstorm on R&I solutions for improving SFS education. Read more about the face-to-face workshop here.

Further, we participated in the 7th International ISEKI-Food Association Conference in Paris to share the outcomes of our desk study on existing SFS educational programs.

The ISEKI-Food team is now preparing a public deliverable to be followed by a peer-reviewed manuscript. Stay tuned to find out how our study on best practices and barriers in SFS education at all levels will contribute to the creation of a branded network of EU university-driven local food ecosystems.

I-RESTART identified skill needs in the animal production, food industry and veterinary sectors by conducting national focus groups

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

Three focus groups, one for each sector of activity, were organised in the I-RESTART partner countries Austria, Denmark, Germany, Greece, Italy, Netherlands, Portugal, Slovenia and Spain. The events were run in the period April-July 2023, most of them online but some in face-to-face format. In total, 219 participants, including different actors in the agri-food chain (farmers, cooperatives, food companies, veterinarians, education providers, professional associations...) discussed current and future skill and training needs in the animal production, food industry and veterinary sectors.

Collected information was analysed at the European level by standardising and grouping skill names by similarities, obtaining "sets of skills", which were compiled as lists for each sector. This news provides a very short summary on the main findings.



Skill needs: most requested skills by discussion topic (for each sector)

- Digitalisation: data management (collection, handling, and analysis) was the most requested skill for the three sectors.
- Sustainability/bioeconomy: livestock waste management and valorisation (animal prod.), sustainable use of resources- energy, water, raw materials (food ind.), awareness of the sustainability and bioeconomy concepts (veterinary).
- Entrepreneurship-innovation & soft skills: *Innovation Management- product, process, business model and organizational innovation* (animal prod.), *teamwork, negotiation, and conflict management* (food ind.), *entrepreneurial thinking and acting* (veterinary)
- One health: animal handling, welfare, and related regulations (animal prod.), basic knowledge on food, nutrition, and health (food ind.), common and emerging animal diseases- prevention, treatment, and impact on humans (veterinary)
- Sector-specific emerging trends: emerging technologies for farming the future (animal prod.), new ingredients sources, novel foods, and nutraceuticals (food ind.), legislation and policies, legal language, and preparation of related reports (veterinary)

Training: most pointed out challenges and preferred training methods

- Challenges to train the staff: availability of time (animal prod. and veterinary) and lack of qualified/motivated trainers (food ind.).
- Preferred training methods/approaches: practical, target-oriented training (three sectors).

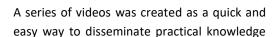
This information is aimed to be used later in the project to develop curricula and training activities in the form of microcredentials. Follow I-RESTART activities on LinkedIn and Twitter.

EQVEGAN services and training materials available online (for free)

by Ana Ramalho, Luis Mayor and Christoph Knöbl, ISEKI-Food Association

The 36-month Erasmus+ project EQVEGAN, which started in December 2020, was successfully completed in November 2023. The project was dedicated to the qualifications and competences for the plant-based food industry and was born to cover the needs raised by several current trends, such as the shift to more healthy and sustainable diets, the green transition, Food Industry 4.0, and the relevance of soft skills in the work environment.

The Food-Skills platform was created as an online network and knowledge environment to aggregate important information for students and stakeholders working in the plant-based food sector. The platform includes the stakeholders database, the work-based learning database, and a training section where four training modules on plant-based processing, green skills, digital skills and soft skills are accessible for free by any interested institution or individual.





about plant-based food topics. These videos, available on the <u>EQVEGAN YouTube channel</u>, include microlearning units on the production of plant-based foods, food waste, nutrition and plant-based foods, robotics applied to food industry, food law, soft skills... to name but a few.

Research projects are very important to develop and increase knowledge, but they are only relevant and their purpose outstanding if they serve society.

Feel free to use and share this knowledge!

ISEKI-Food led the communication and dissemination activities of the project, being responsible among other things for the maintenance of the EQVEGAN website, the Food Skills portal and social media channels (LinkedIn, Facebook and Twitter).

This project has been funded with support from the European 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.



FoodSafety4EU Project Showcases Results

by Katherine Flynn and Sofia Reis (alphabetically), ISEKI-Food Association



The first European Food Safety Forum took place on November 28 and 29, 2023, at La Tricoterie in Brussels and ISEKI-Food Association was there! On day 1, foundations for the Forum were the focus and day 2 explored the <u>FoodSafety4EU platform</u> and planned future activities. A highlight was the presentation of results from the EU-funded project FoodSafety4EU (FS4EU) - namely the platform as well as other strategies, roadmaps, and recommendations for enhancing food safety in Europe.

The Forum welcomed dozens of participants including from the European Food Safety Authority (EFSA), policy advisors from the European Commission, representatives from consumers protection NGOs, industry stakeholders, and experts involved in the Platform. There were parallel interactive sessions, a B2B networking space, and a Young session. The <u>detailed agenda</u> for the forum is available on the FS4EU website.

This yearly event will serve as a pivotal gathering for Food Safety System stakeholders in Europe.

"We are excited to launch the European Food Safety Forum as a vital platform for advancing food safety in Europe," said Veronica Lattanzio from CNR, the project coordinator. "By bringing together experts, decision-makers, and stakeholders, we aim to accelerate progress and foster collaborative solutions that enhance food safety policies and research."

Follow us:



@FS4EU



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https://www.facebook.com/FS4EU



https://www.instagram.com/fs4eu/



I-RESTART survey on skill needs in the agri-food and veterinary sectors

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

The I-RESTART project continues to identify **skill needs** in the **food industry**, **animal production** and **veterinary sectors**. This survey aims at confirming the results previously obtained in the focus groups, by collecting information from different countries and stakeholders from the three sectors. In this way the results will be more representative and provide quantitative information that will help to develop training (for free) in the form of micro-credentials.

You can engage in this process by taking part in our survey!

The questionnaire takes just 5-10 minutes of your time and helps us better assess the needs of some of society's most crucial jobs.



You can find the survey here

English: https://de.surveymonkey.com/r/V7ZHJCM Italiano: https://it.surveymonkey.com/r/FLZ82NS Deutsch: https://de.surveymonkey.com/r/FVXDK8X Français: https://fr.surveymonkey.com/r/V9CFSP2 Español: https://es.surveymonkey.com/r/V9SF2MV Dutch: https://nl.surveymonkey.com/r/FVF27K3 Ελληνικά: https://de.surveymonkey.com/r/V9BS2V3 Português: https://pt.surveymonkey.com/r/V9PTWLH

Feel free to **share** this information and links through your contacts!

Follow I-RESTART activities on LinkedIn and Twitter.



EU4Advice: Networking Event Brings 20+ EU Projects Together

by Katherine Flynn, Sofia Reis and Valentina Mayer (alphabetically), ISEKI-Food Association



ISEKI-Food Association is a partner in EU4Advice, a Horizon Europe CSA aiming to build capacity of Short Food Supply Chain (SFSC) actors and boost the role of advisors as catalyzers of knowledge flow in SFSC.

On 25 October 2023, EU4Advice and its sister project COREnet organized a networking event in Brussels with representatives of 20+ food-related projects. The agenda included short project presentations and innovative topic rounds with questions from organizers and the audience. ISEKI-Food Association presented its work on the Sustainable Food Systems Innovation (SFSI) Platform as part of a group on 'The sustainability of digital platforms'.

The main role of ISEKI-Food Association in EU4Advice is development of the SFSI Platform and of innovative teaching tools for SFSC advisors. Take a look at the growing Platform which now has input from 11 EU projects! Remember, your food-related project is also welcome to participate in the SFSI Platform. Contact us here or through the link on the Platform homepage.

NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS

Europe-wide elimination of unhealthy eating habits - PLAN'EAT

by Stefan Ferlin, LVA - Lebensmittel¬Versuchsanstalt, Austria



"You are what you eat" - a saying that is intended to encourage conscious eating and at the same time make us aware of the influence food has on our health and well-being. The Horizon Europe project PLAN'EAT is now taking this saying a step further. Together with 23 partners from the EU, the Food Research Centre LVA investigates the reverse conclusion, namely: How is nutrition determined by who you are? Numerous factors such as education, occupation, financial security, private and cultural environment, etc. are being investigated to link them to consumer behaviour.

The food industry is currently undergoing a slow transition towards greater sustainability. Despite this trend, the risk of contracting so-called "non-communicable diseases" (NCDs) is very high. These include diseases promoted by dietary behaviour such as diabetes, cardiovascular diseases, cancer, chronic respiratory diseases and mental disorders. As a change in eating behaviour could potentially have a major positive impact on the health of the general population, key factors are now being sought to facilitate or even enable this transition to a health-promoting lifestyle.

The methodology for gathering this data includes several levels of stakeholders. The influences from the macro (food system), meso (environment) and micro (personal) levels are determined and linked to the socio-cultural and geographical



situation. This is done by setting up and implementing nine living labs in different European regions, four European consulting and working groups and a policy lab. The eating behaviour of population groups is recorded, and, with the help of true-cost accounting, a monetary value is added, which creates a socio-economic and ecological context.

The scientific knowledge gained through the project will thus help to create customised and effective solutions for specific target groups, which will sustainably reduce the number of NCDs.

www.planeat-project.eu

This project has received funding from the European Union's Horizon Europe Research and Innovation programme under Grant Agreement n° 101061023.



DiSHEd Project - Digitalization of Sustainable Health Education

by Natalia Truszkowska, Director of the Polish Farm Advisory and Training Centre, Poland

The main objectives of the **DiSHEd project** are to:

- a) Identify the labour market needs and food sustainability best practices within the food and health sector across the partner countries,
- DISHEC

 Digitalisation of Sustainable

 Health Education
- b) Evaluate digital competency training needs of food and health VET educators across Europe,
- c) Digitally upskill food and health VET educators in line with the DigiCompEdu framework,
- d) Develop and Implement training for VET educators on adapting food and health curricula to incorporate food sustainability and digital work-based competencies.

The Dished project involves 4 partners from Poland, Ireland, Lithuania, and Cyprus

For more Information, please follow our website and social media (Instagram and Twitter).

This project is financed by the Erasmus+ Programme

StayOn: A more inclusive, active and creative world

by Natalia Truszkowska, Director of the Polish Farm Advisory and Training Centre, Poland



The **StayOn project** objective is to create conditions that enable young people to "stay on" rural areas by ensuring access to opportunities, benefits, services, and jobs.

The project:

- Engages at least **1,100 participants** that experience social inclusion by undertaking a path that begins with training and coaching, providing them with adequate skills for the rural labour market.
- Assists at least 10 rural communities across Greece, Ireland, Italy, Poland, and Portugal in adopting
 - community-based development, a participatory approach fostering collective action in communities by putting them in control of innovation. The project partners engage community shapers in "co-innovation labs" to create a service/product or valuable idea for society.
- StayOn also foresees developing a shared trainthe-coaches program, implementing a relationship-building model within the consortium,

The StayOn project involves 8 partners from 7 European countries.



For more, follow our website and social media: Facebook and Instagram.

This project is financed by the EEA and Norway Grants.



NEWS ABOUT EDUCATION AND TRAINING

Successful training course in Bio-Refinery

by Assoc. Professor **Janna Cropotova**, Norwegian University of Science and Technology, Department of Biological Sciences Ålesund, Norway

3-days Advanced Training course in Bio-Refinery technologies on fishery side streams was held at NTNU – Department of Biological Sciences Ålesund (IBA), Norway on the 24 -26 October.



Twenty-three researchers from all over the world (10 countries) came to learn about innovative methods for utilization of marine raw material and side streams for the production of high-quality products (marine oils, bioactive peptides, chitosan, etc.).

The course participants learned about the development of sustainable processing of marine residual raw material based on the utilization of locally produced fish and innovative stabilization and extraction technologies with reduced climate impact that can help secure the future food supply. The course consisted of lectures and discussions with speakers from both the Academy and the business world from Norway and other European countries (Iceland, Ireland, Italy and Portugal), practical work at IBA labs using innovative technologies and an excursion to fish farms in Gudmundset. The course was financed by the BlueBio ERANET Cofund.

Pictures from the course









Pictures taken by Børge Sandnes (NTNU)





Pictures taken by Ingeborg Korme (Research Council of Norway

UPCOMING FOOD-RELATED EVENTS / WEBINARS

Processing and Energy in Agriculture - PTEP 2024



TRADITIONAL XXXVI SCIENTIFIC-PROFESSIONAL CONFERENCE

- with international participation -

PROCESSING AND ENERGY IN AGRICULTURE - PTEP 2024

April 15 - 18, 2024; Tara, Hotel Omorika, SERBIA



FIRST PRELIMINARY INFORMATION AND CALL FOR PAPERS

TOPICS:

- 1. Advanced post-harvest technologies of agricultural materials;
- 2. Energy efficiency and renewable energy sources in agriculture and food industry;
- 3. Advanced seed processing technologies;
- 4. Sustainability of food technologies (economy, quality, energy, social aspects, integral and organic production, etc.);
- 5. Technical and technological aspects of food safety for humans and animals;
- 6. Innovations in food technologies and aspects of the food quality chain;
- 7. Physical properties of biomaterials and food;
- 8. Education in post-harvest and food technologies;
- 9. Trends in agricultural development;
- 10. Process control and
- 11. Heating and air conditioning.

Applications and abstracts are accepted until January 29, 2024 exclusively through the <u>website of PTEP</u> (http://www.ptep.org.rs), in the conference menu. The abstract should be written in Serbian or English, 1500 to 3000 characters. Abstracts will be printed in the Proceedings of the conference.

Manuscripts may also be proposed for publication in the *Journal on Processing and Energy in Agriculture* (M51). Manuscripts intended for publication in the journal should be prepared according to the instructions for writing papers in the journal and submitted exclusively through the CEON platform until February 26, 2024, for publication in the first issue for 2024, which will be distributed at the conference.

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

The Conference will include:

- o SEMINAR FOR SILOS TECHNOLOGISTS AND MANAGERS OF SILOS AND SEED PROCESSING.
- o Round table panel: MODERN TRENDS IN AGRICULTURE IN THE LIGHT OF CLIMATE CHANGE
- National workshop: SPECIFICS OF RECEIPT, DRYING, STORAGE AND PROCESSING OF GRAIN AND SEEDS DURING 2023
- o Offers of EQUIPMENT AND SERVICES for silos and seed processing.

ORGANIZERS OF THE CONFERENCE: NACIONAL SOCIETY OF PROCESSING AND ENERGY IN AGRICULTURE and FACULTY OF

AGRICULTURE; Trg. Dositeja Obradovića 8; 21000 Novi Sad; Serbia

Faculty of Agriculture; Trg. Dositeja Obradovića 8; 21000 Novi Sad; Serbia

CO-ORGANIZERS: ISEKI - Food Association, Vienna; Institute of Food Technology, Novi Sad; Faculty of Technology, Novi Sad; Zemun Polje Maize Institute, Zemun; Institute of Field and Vegetable Crops Novi Sad and Faculty of Technical Sciences, Novi Sad.

Information about accommodation, reservations and conference fees can be found here

CONTACT:

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www.ptep.org.rs





More upcoming food-related events

March 2024

18-20 March 2024

2nd GHI World Congress on Global Food Safety and Security

More information: https://ghiworldcongress.org/

Rotterdam, Netherlands

April 2024

14-18 April 2024

19th Food Colloids Conference: Using colloid science to find new sustainable solutions in food

More information: https://foodcolloids2024.org/

Thessaloniki, Greece

New! 15-18 April 2024

PTEP 2024 - Processing and Energy in Agriculture

More information: http://www.ptep.org.rs/

Tara, Serbia

22-25 April 2024

17th ICC International Cereal and Bread Congress

More information: https://icc-icbc.com/en/

Nantes, France

June 2024

New! 5-7 June 2024

NUTRICON 2024 - Food Quality and Safety, Health and Nutrition

More information: https://keyevent.org/

Ohrid, Republic of Macedonia

New! 6-8 June 2024

13th International Conference "Agriculture for Life, Life for Agriculture"

More information: https://agricultureforlife.usamv.ro/

Bucharest, Romania



July 2024

8-11 July 2024

28th International ICFMH Conference FOOD MICRO 2024

More information: https://foodmicro2024.com/home.php

Burgos, Spain

August 2024

New! 6-8 August 2024

3rd International Food Research Conference (3rd IFRC 2024)

More information: https://food.upm.edu.my/activities/third_international_food_research_conference_2024

Putrajaya, Malaysia

September 2024

8-12 September 2024

22nd World Congress of Food Science and Technology IUFoST 2024

More information: https://iufost2024-italy.com/

Rimini, Italy

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